Miele

Built-in KRT range: 2019

GENERATION 7000

KITCHEN APPLIANCES - BUILT-IN KRT RANGE

MAY 2019

Developed by us to inspire you: the new GENERATION 7000 from Miele features exciting, never-seen-before technology and still guarantees the same perfect results you would expect from a Miele appliance. Intuitive controls and customised usage options help you to concentrate on what's important when cooking: your creativity.

Enjoy a new level of effortlessness in your kitchen and give free rein to your ideas. Discover how simple apparently complicated dishes can be. Now there is nothing standing in the way of your creativity. These precisely manufactured, state-of-the-art built-in appliances live up to Miele's renowned standards of durability and can be operated instinctively, making cooking a magical experience.

GENERATION 7000 is made for the kitchen of the future, with a timeless, peerless design that excels in every respect. Create outstanding meals every day and impress your guests with results that will bring a smile to their face:

FEEL THE FLOW!

GENERATION 7000

THE
INSPIRATION

OF INTUITIVE TECHNOLOGY

VITRO LINE DESIGN

GOOD
TASTE
STARTS WITH DESIGN

We take inspiration from Oscar Wilde, who

said "I have the simplest of tastes. I am

always satisfied with the best". This is the

principle on which our new built-in kitchen

appliances are based: a strikingly clear design

with no distracting features – and absolutely

no complicated controls. Available in 4 design

lines – be inspired by our GENERATION 7000!

ART LINE DESIGN

FULLY STREAMLINED | HANDLELESS | PERFECTLY INTEGRATED

PURE LINE DESIGN

HORIZONTAL ACCENTUATION | HIGH PROPORTION OF GLASS | STRIKING HANDLE

VITRO LINE DESIGN

CONSISTENT DESIGN IN GLASS | TIMELESS | MODERN

CLASSIC INTERPRETATION | HIGH PROPORTION OF STAINLESS STEEL | FUNCTIONAL

CONTOUR LINE DESIGN

STAINLESS STEEL/CLEAN STEEL

THE
COLOURS
FOR PERFECT ENJOYMENT

Unobtrusive built-in appliances with a minimalist design ensure that the spotlight falls on you and your cooking. With Graphite grey, Obsidian black, Brilliant white and Stainless steel, Miele offers four premium-quality colour options which integrate harmoniously into any kitchen style, from traditional to contemporary and modern. Miele's expertise isn't limited to ensuring perfect cooking results – it extends to perfectly harmonised kitchen designs as well.

BRILLIANT WHITE

GRAPHITE GREY

OBSIDIAN BLACK

FLEXIBILITY

TO SUIT ALL TASTES

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

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

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

TOWER DESIGN
PERFECT VERTICAL ARRANGEMENT
Conventional oven, steam oven or combination appliance: the tower design provides an effective arrangement for your appliances.

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

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

PANORAMIC DESIGN

ALL IN A LINE

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

A SIMPLE
TOUCH

You can now enjoy intuitive touch operation on four of our five variants: M Touch and M Touch S feature full touch displays. DirectSensor and DirectSensor S appliances are operated via sensor controls and a clear text display. The display language can be changed to suit the user in question. Our EasyControl variant is operated using classic controls. The different operating systems all draw on the same design concept, which is characterised by clarity, longevity and high-quality details.

A TOUCH OF GENIUS.

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

M TOUCH S – Sophisticated appearance and function. Our tried-and-tested M Touch technology is also available with a narrower display – while still providing all the same functions.

DIRECT SENSOR – Sensor controls can be used to directly select the desired mode. Other options and settings are available via the 4-line clear text display.

DIRECT SENSOR S – Sensor controls can be used to directly select the desired mode. Other options and settings are available via the 1-line clear text display.

EASY CONTROL – The appliance is conveniently and quickly operated via two retractable rotary controls and status information such as temperature and time settings appears in a large 7-segment LC display.

IMMER BESSER

WELCOME TO MIELE

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

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

It is in this sense that Miele has embodied first-class product quality and German engineering since 1899. Miele also stands in equal measure for respect, fairness and mutual esteem towards sales partners, customers, suppliers, employees and neighbours.

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

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

and

**DR. MARKUS MIELE &
DR. REINHARD ZINKANN**

* Please visit www.miele-sustainability.com for more information on our efforts and guiding principles.

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MIELE:

SIMPLY
MAGIC

A WORLD FIRST FROM MIELE: THE DIALOG OVEN

Can you cook a fish in a block of ice? This is just one example of the many questions that keep

us busy every day. Because it is only by contemplating the impossible that we can create new

ways of doing things. From the electrically operated dishwasher to the built-in steam oven and

the Gourmet warming drawer, Miele appliances have been setting new standards for decades.

And GENERATION 7000, to be launched in 2019, is no exception. This range features

numerous innovations that no modern kitchen should be without.

With the Dialog oven, we have invented a whole new way of cooking. The M Chef technology

cooks the entire volume of the food from the outset, rather than working from the outside in.

This means you can actually cook a fish in a block of ice without the ice melting. This unique

technology will inspire amateur cooks and top chefs alike and turn their creativity into true

magic.

The conventional ovens in the GENERATION 7000 range also come with a number of new

functions to give you more freedom when cooking. TasteControl, for example, opens the oven

door automatically to prevent the food from carrying on cooking beyond the perfect degree of

doneness, so you can relax and take care of your guests.

And thanks to FoodView, you can keep an eye on your food via a camera in the oven even

when you're not at home. The temperature and time can be conveniently controlled via the

Miele app.

Exclusive to Miele

These innovations and more besides – all of which were developed in house and feature

the "Exclusive to Miele" seal of approval – are presented in more detail in the following

sections.

THERE ARE MANY GOOD REASONS FOR CHOOSING MIELE.

Here are just six of them. Since the company was founded in 1899, Miele has remained true to its "Immer Besser" brand promise. This means that we will do all that we can to be forever better than our competitors and forever better than we already are. For our customers this means the peace of mind of knowing that choosing Miele is a good decision – and probably the decision of a lifetime!

MIELE QUALITY

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

MIELE TECHNOLOGY

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

MIELE CRAFTSMANSHIP

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

MIELE SERVICE

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

MIELE BRAND

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

MIELE DESIGN

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

IMMER BESSER

ALWAYS FROM MIELE

For accessories and care products please visit us online at www.miele.com

MIELE@ HOME

Domestic appliance networking with Miele@home

Product highlights of Miele@home*

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

Voice control

You can even control your Miele appliances by voice control and call up information without a smartphone – with Amazon Alexa.

Smart Home

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

WiFiConn@ct

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

SuperVision

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

SmartStart

Your appliances start automatically when electricity is available at a favourable rate or your own solar panels are delivering sufficient electricity.

Miele@mobile app**

The product highlights of the Miele@mobile app*

Miele@mobile app

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

ShopConn@ct

Regarding supplies, you are informed about the current status of your consumables and can order them conveniently via the Internet.

MobileControl

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

Recipes

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

Assistants

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

Miele Service

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

Download on the App Store

GET IT ON Google Play

* depending on model
** available for a mobile device
(min. requirement Android 4.4+ and iOS 9+)

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THE
DIALOG OVEN

World premiere: Dialog oven

The art of cooking – brought to perfection.

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

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

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

Innovative cooking

M Chef Technology – a real game changer

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

Excellence

Nothing but perfection

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

Simplicity

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

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

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

Speed

Good taste is not a question of time

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

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

Fully equipped for gourmet results

The unique product features of the Miele Dialog oven

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

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

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

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

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

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

The right setting for every recipe

The operating modes of the Miele Dialog oven

M Chef + Fan plus
Perfectly soft and light: ideal for even quicker and more gentle baking, roasting, and cooking.

M Chef + Conventional heat
For classic dishes: traditional baking and roasting recipes, perfectly cooked in no time at all.

M Chef + Intensive bake
Ideal for moist toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.

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

M Chef + Auto roast
Significantly reduced cooking times: the tried-and-tested operating mode for crispy, brown results.

M Chef + Full grill
For intense flavour: time-saving grilling of larger quantities of sausages, kebabs, vegetables, etc.

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

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

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

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

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

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

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

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

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

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

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

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

Low temperature cooking
For perfect results: this low-temperature method turns meat dishes into real specialities.

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

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

What do the icons mean?

All Dialog oven icons at a glance

Control philosophy

Intuitive control at the touch of a fingertip.

M Chef

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

M Chef Menu

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

Gourmet Pro

The programme for connoisseurs. Individual parameter settings.

Gourmet assistant

This application suggests parameters that are appropriate for the dish.

Gentle defrosting

Food remains completely unchanged both visually and structurally – even at the centre.

Automatic programmes

For cooking food automatically.

MobileControl

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

Dialog oven

Product overview

Model/Sales designation	DO 7860
Model and design	
Dialog oven	●
Back-lit M Chef logo	●
Convenience features	
M Chef cooking innovation	●
Gourmet Pro	●
Gourmet Assistant	●
Preheating/Keeping warm	●/●
Food probe	●
Crisp function	●
Operating modes	
M Chef + Fan plus/+ Conventional heat	●/●
M Chef + Intensive bake/+ Moisture plus	●/●
M Chef + Auto roast/+ Full grill/+ Fan grill	●/●/●
M Chef menu	●
Automatic programmes	More than 100
Extremely gentle defrosting	●
Full grill/Fan plus/Conventional heat/Fan grill	●/●/●/●
Economy grill/Top heat	●/●
Intensive bake/Bottom heat	●/●
Auto roast	●
Moisture plus	●
Low temperature cooking/Special applications	●/●
User convenience	
Display	M Touch
MultiLingua	●
Programmable timed steam injection	●
Time of day display/Date display/Minute minder	●/●/●
Programmable start/duration	●/●
Actual/target/recommended temperature	●/●/●
Suggested Gourmet units	●
Sabbath programme	●
Individual settings	●
Efficiency and sustainability	
Residual heat utilisation	●
Cleaning convenience	
Pyrolytic self-cleaning	●
Heated catalyser	●
Appliance networking	
Miele@home/MobileControl	●/●
SuperVision display	●
Safety	
Appliance cooling system and touch-cool fronts	●
Safety switch-off/System lock	●/●
Technical data	
Oven capacity in l/Number of shelf levels	50/4
Lighting	BrilliantLight
Niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.7/220 – 240/16
Standard accessories	
Baking tray/Universal tray with PerfectClean	1/1
Baking and roasting rack PyroFit	1
Colours	
CleanSteel	●
Graphite grey	●
Brilliant white	●
Obsidian black	●

Oven functions | Conventional

190
185
180
175
170

BUILT-IN OVENS

10:07

°C

OK

The design styles

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

At eye level height or below the hob

Design styles, niche sizes, oven compartments and cleaning systems

The niche dimensions

Large
60 cm wide, 60 cm high

Extra-large
90 cm wide, 48 cm high

A practical range of sizes

Large
76 litres, 5 shelf levels

Extra-large
90 litres, 3 shelf levels

The cleaning systems

The food – simply delicious. But what about the cleaning? Miele offers two different systems which make cleaning extremely simple: PerfectClean and pyrolytic cleaning. PyroFit accessories can be cleaned in the oven!

Exclusive to Miele

PerfectClean

Pyrolytic cleaning

PyroFit

Miele ovens

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Movement sensor (MotionReact)

You can control your oven without pressing a button or touching it at all. When you approach the appliance, the oven compartment lights up or the display switches on. Buzzers signalling the end of a cooking process can also be switched off by approaching the oven – for added convenience. If an appliance is in operation behind a closed cabinet door, the movement sensor (MotionReact) emits an acoustic signal and switches the appliance off if necessary.

Which convenience features would you like?

The product highlights* of Miele built-in ovens

Exclusive to Miele **Moisture plus[1]**
Professional results can be achieved very easily with the help of moisture: when cooking with Moisture plus, steam is injected into the cooking compartment. Various operating modes are thus combined with humidity - for the best possible baking and roasting results. Meat becomes tender and juicy with a delicious crust. Bread rolls and bread are light, evenly browned and have a nice crust on the outside, tasting as though they were fresh from the bakery. Particularly convenient: you can programme the times when you want the bursts of steam to occur, which provides great flexibility. Various automatic programmes also use Moisture plus to achieve best results.

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

Exclusive to Miele **TasteControl**
To the point: after time-controlled cooking processes, the cooking compartment is cooled down to prevent any further cooking.

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

Exclusive to Miele **Wireless food probe[2]**
Cook fish and meat with perfect precision: the time left display lets you know when your food will be ready.

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

* depending on model
[1] With patented water intake function
  Patent: EP 2 190 295 B1
[2] Patent: EP 1 985 983 B1

The right setting for every recipe

The cooking modes* of Miele built-in ovens

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

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

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

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

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

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

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

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

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

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

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

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

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

(Special) automatic programmes
Conjuring up over 100 dishes with ease: bread, cakes, or poultry – cooking processes are regulated fully automatically.

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

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

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

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

Moisture plus with Auto roast
Successful roasting: food is seared at a high temperature, then cooked with moisture at a lower temperature perfectly suited to the food.

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

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

Moisture plus with Conventional heat
Classic and moist: all traditional baking and roasting results are achieved in the best possible way with the assistance of moisture.

* depending on model

What do the icons mean?

All built-in oven icons at a glance

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

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

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

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

Selection of functions, temperature and operating times is made using rotary controls; information appears on a 7-segment display.

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

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

Self-cleaning oven compartment.

Energy efficiency ratings
Shows the energy efficiency rating.

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

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

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

Food probe
Precise temperature controlled cooking.

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

Model/Sales designation	H 2265-1 B	H 2265-1 BP	H 2267-1 BP
Model and design			
Handleless/Retractable dials	–/●	–/●	–/●
Convenience features			
Rapid cool-down/Rapid cool-down with Keeping warm	–/–	–/–	–/–
Wireless food probe/Food probe	–/–	–/–	–/–
Pre-heating/Crisp function	–/●	–/●	–/●
Booster function for rapid heat-up	●	●	●
Operating modes			
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/●/●	●/●/●/–	●/●/●/–
Conventional heat/Bottom heat/Top heat	●/●/–	●/●/–	●/●/–
Full grill/Economy grill/Fan grill	●/–/●	●/–/●	●/–/●
Moisture plus	–	–	–
Automatic programmes	–	–	–
Country-specific automatic programmes	–	–	–
Auto roast/Low temperature cooking	–/●	–/●	–/●
User convenience			
Display	EasyControl	EasyControl	EasyControl
MotionReact proximity sensor	–	–	–
FoodView	–	–	–
SoftOpen/SoftClose	–/–	–/–	–/–
Touch2Open	–	–	–
MultiLingua	–	–	–
Programmable timed steam injection	–	–	–
Time of day display/Date display/Minute minder	●/–/●	●/–/●	●/–/●
Programmable start/end/duration of cooking	–/●/●	–/●/●	–/●/●
Actual/target/recommended temperature	●/●/●	●/●/●	●/●/●
User programmes/Individual settings	–/●	–/●	–/●
Sabbath programme	–	–	–
Efficiency and sustainability			
Energy efficiency class (A+++ - D)	A+	A+	A+
Residual heat utilisation	–	–	–
Cleaning convenience			
Stainless steel front with CleanSteel finish	●	●	●
Oven compartment with PerfectClean and catalytically enamelled liners	●	–	–
Pyrolytic self-cleaning	–	●	●
Catalyser heated/unheated	–/–	–/●	–/●
CleanGlass door	●	●	●
Appliance networking			
Miele@home/MobileControl	–/–	–/–	–/–
RemoteService/SuperVision display	–/–	–/–	–/–
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Oven capacity in l/Number of shelf levels	76/5	76/5	76/5
Lighting	1 halogen spot	1 halogen spot	1 halogen spot
Temperature regulation in °C	25 – 300	30 – 300	30 – 300
Tall unit niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/220 – 240/16	3.6/220 – 240/16	3.6/220 – 240/16
Standard accessories			
Baking tray/perforated baking tray with PerfectClean	–/–	–/–	1/–
Universal tray with PerfectClean	1	1	1
Baking and roasting rack without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	1/–/–	1/–/–
FlexiClip runners without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/–/–	–/–/–	1/–/–
Side racks without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	1/–/–	1/–/–
Colours			
Stainless steel/Clean steel	●	●	●

Model/Sales designation	H 2760 B	H 2760 BP
Model and design		
Handleless/Retractable dials	–/●	–/●
Convenience features		
Rapid cool-down/Rapid cool-down with Keeping warm	–/–	–/–
Wireless food probe/Food probe	–/–	–/–
Pre-heating/Crisp function	–/–	–/–
Booster function for rapid heat-up	●	●
Operating modes		
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/●/●	●/●/●/–
Conventional heat/Bottom heat/Top heat	●/●/–	●/●/–
Full grill/Economy grill/Fan grill	●/–/●	●/–/●
Moisture plus	–	–
Automatic programmes	–	–
Country-specific automatic programmes	–	–
Auto roast/Low temperature cooking	–/●	–/●
User convenience		
Display	EasyControl	EasyControl
MotionReact proximity sensor	–	–
FoodView	–	–
SoftOpen/SoftClose	●/●	●/●
Touch2Open	–	–
MultiLingua	–	–
Programmable timed steam injection	–	–
Time of day display/Date display/Minute minder	●/–/●	●/–/●
Programmable start/end/duration of cooking	–/●/●	–/●/●
Actual/target/recommended temperature	●/●/●	●/●/●
User programmes/Individual settings	–/●	–/●
Sabbath programme	–	–
Efficiency and sustainability		
Energy efficiency class (A+++ - D)	A+	A+
Residual heat utilisation	–	–
Cleaning convenience		
Stainless steel front with CleanSteel finish	●	●
Oven compartment with PerfectClean and catalytically enamelled liners	●	–
Pyrolytic self-cleaning	–	●
Catalyser heated/unheated	–/–	–/●
CleanGlass door	●	●
Appliance networking		
Miele@home/MobileControl	–/–	–/–
RemoteService/SuperVision display	–/–	–/–
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Oven capacity in l/Number of shelf levels	76/5	76/5
Lighting	1 halogen spot	1 halogen spot
Temperature regulation in °C	25 – 300	30 – 300
Tall unit niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/220 – 240/16	3.5/220 – 240/16
Standard accessories		
Baking tray/perforated baking tray with PerfectClean	1/–	1/–
Universal tray with PerfectClean	1	1
Baking and roasting rack without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	1/–/–
FlexiClip runners without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	1/–/–
Side racks without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	1/–/–
Colours		
Stainless steel/Clean steel	●	●

Single ovens

Product overview

Model/Sales designation	H 2860 B	H 2860 BP
Model and design		
Handleless/Retractable dials	–/●	–/●
Convenience features		
Rapid cool-down/Rapid cool-down with Keeping warm	–/–	–/–
Wireless food probe/Food probe	–/–	–/–
Pre-heating/Crisp function	–/–	–/–
Booster function for rapid heat-up	●	●
Operating modes		
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/●/●	●/●/●/–
Conventional heat/Bottom heat/Top heat	●/●/–	●/●/–
Full grill/Economy grill/Fan grill	●/–/●	●/–/●
Moisture plus	–	–
Automatic programmes	–	–
Country-specific automatic programmes	–	–
Auto roast/Low temperature cooking	–/●	–/●
User convenience		
Display	EasyControl	EasyControl
MotionReact proximity sensor	–	–
FoodView	–	–
SoftOpen/SoftClose	●/●	●/●
Touch2Open	–	–
MultiLingua	–	–
Programmable timed steam injection	–	–
Time of day display/Date display/Minute minder	●/–/●	●/–/●
Programmable start/end/duration of cooking	–/●/●	–/●/●
Actual/target/recommended temperature	●/●/●	●/●/●
User programmes/Individual settings	–/●	–/●
Sabbath programme	–	–
Efficiency and sustainability		
Energy efficiency class (A+++ - D)	A+	A+
Residual heat utilisation	–	–
Cleaning convenience		
Stainless steel front with CleanSteel finish	●	●
Oven compartment with PerfectClean and catalytically enamelled liners	●	–
Pyrolytic self-cleaning	–	●
Catalyser heated/unheated	–/–	–/●
CleanGlass door	●	●
Appliance networking		
Miele@home/MobileControl	–/–	–/–
RemoteService/SuperVision display	–/–	–/–
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Oven capacity in l/Number of shelf levels	76/5	76/5
Lighting	1 halogen spot	1 halogen spot
Temperature regulation in °C	25 – 300	30 – 300
Tall unit niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/220 – 240/16	3.5/220 – 240/16
Standard accessories		
Baking tray/perforated baking tray with PerfectClean	1/–	1/–
Universal tray with PerfectClean	1	1
Baking and roasting rack without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	1/–/–
FlexiClip runners without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	1/–/–
Side racks without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	1/–/–
Colours		
Stainless steel/Clean steel	●	●

Model/Sales designation	H 7164 B	H 7164 BP	H 7260 BP
Model and design			
Handleless/Retractable dials	–/–	–/–	–/–
Convenience features			
Rapid cool-down/Rapid cool-down with Keeping warm	–/–	–/–	–/–
Wireless food probe/Food probe	–/–	–/–	–/–
Pre-heating/Crisp function	–/–	–/–	–/–
Booster function for rapid heat-up	●	●	●
Operating modes			
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/–	●/●/–	●/●/–
Full grill/Economy grill/Fan grill	●/–/●	●/–/●	●/–/●
Moisture plus	●	●	–
Automatic programmes	●	●	●
Country-specific automatic programmes	–	–	–
Auto roast/Low temperature cooking	●/●	●/●	●/●
User convenience			
Display	DirectSensor S	DirectSensor S	DirectSensor S
MotionReact proximity sensor	–	–	–
FoodView	–	–	–
SoftOpen/SoftClose	●/●	●/●	●/●
Touch2Open	–	–	–
MultiLingua	●	●	●
Programmable timed steam injection	–	–	–
Time of day display/Date display/Minute minder	●/–/●	●/–/●	●/–/●
Programmable start/end/duration of cooking	●/●/●	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●	●/●/●
User programmes/Individual settings	–/●	–/●	–/●
Sabbath programme	–	–	–
Efficiency and sustainability			
Energy efficiency class (A+++ - D)	A+	A+	A+
Residual heat utilisation	●	●	●
Cleaning convenience			
Stainless steel front with CleanSteel finish	●	●	●
Oven compartment with PerfectClean and catalytically enamelled liners	●	–	–
Pyrolytic self-cleaning	–	●	●
Catalyser heated/unheated	–/–	–/●	–/●
CleanGlass door	●	●	●
Appliance networking			
Miele@home/MobileControl	●/●	●/●	–/–
RemoteService/SuperVision display	●/–	●/–	–/–
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Oven capacity in l/Number of shelf levels	76/5	76/5	76/5
Lighting	1 halogen spot	1 halogen spot	1 halogen spot
Temperature regulation in °C	25 – 300	25 – 300	25 – 300
Tall unit niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/220 – 240/16	3.5/220 – 240/16	3.5/220 – 240/16
Standard accessories			
Baking tray/perforated baking tray with PerfectClean	1/–	1/–	1/–
Universal tray with PerfectClean	1	1	1
Baking and roasting rack without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/1/–	–/1/–	–/1/–
FlexiClip runners without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	1/–/–	1/–/–
Side racks without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/1/–	–/1/–	–/1/–
Colours			
Stainless steel/Clean steel	●	●	●

Single ovens

Product overview

Model/Sales designation	H 7264 BP	H 7364 BP	H 7464 BP
Model and design			
Handleless/Retractable dials	–/–	–/–	–/–
Convenience features			
Rapid cool-down/Rapid cool-down with Keeping warm	–/–	●/●	●/●
Wireless food probe/Food probe	–/–	–/●	–/●
Pre-heating/Crisp function	–/–	●/●	●/●
Booster function for rapid heat-up	●	●	●
Operating modes			
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/–	●/●/–	●/●/–
Full grill/Economy grill/Fan grill	●/–/●	●/–/●	●/–/●
Moisture plus	●	●	●
Automatic programmes	●	●	●
Country-specific automatic programmes	–	●	●
Auto roast/Low temperature cooking	●/●	●/●	●/●
User convenience			
Display	DirectSensor S	DirectSensor	DirectSensor
MotionReact proximity sensor	–	–	–
FoodView	–	–	–
SoftOpen/SoftClose	●/●	●/●	●/●
Touch2Open	–	–	–
MultiLingua	●	●	●
Programmable timed steam injection	–	●	●
Time of day display/Date display/Minute minder	●/–/●	●/●/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●	●/●/●
User programmes/Individual settings	–/●	20/●	20/●
Sabbath programme	–	–	–
Efficiency and sustainability			
Energy efficiency class (A+++ - D)	A+	A+	A+
Residual heat utilisation	●	●	●
Cleaning convenience			
Stainless steel front with CleanSteel finish	●	●	●
Oven compartment with PerfectClean and catalytically enamelled liners	–	–	–
Pyrolytic self-cleaning	●	●	●
Catalyser heated/unheated	–/●	–/●	–/●
CleanGlass door	●	●	●
Appliance networking			
Miele@home/MobileControl	●/●	●/●	●/●
RemoteService/SuperVision display	●/●	●/●	●/●
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Oven capacity in l/Number of shelf levels	76/5	76/5	76/5
Lighting	1 halogen spot	1 LED spot	1 LED spot
Temperature regulation in °C	25 – 300	25 – 300	25 – 300
Tall unit niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/220 – 240/16	3.5/220 – 240/16	3.5/220 – 240/16
Standard accessories			
Baking tray/perforated baking tray with PerfectClean	1/–	1/–	1/–
Universal tray with PerfectClean	1	1	1
Baking and roasting rack without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/1/–	–/–/1	–/–/1
FlexiClip runners without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	–/–/1	–/–/1
Side racks without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/1/–	–/–/1	–/–/1
Colours			
Stainless steel/Clean steel	●	●	●
Graphite grey/Brilliant white/Obsidian black	–/–/–	–/–/–	●/●/●

Model/Sales designation	H 7660 BP	H 7860 BP
Model and design		
Handleless/Retractable dials	–/–	–/–
Convenience features		
Rapid cool-down/Rapid cool-down with Keeping warm	●/●	●/●
Wireless food probe/Food probe	–/●	●/–
Pre-heating/Crisp function	●/●	●/●
Booster function for rapid heat-up	●	●
Operating modes		
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/●	●/●/●
Full grill/Economy grill/Fan grill	●/●/●	●/●/●
Moisture plus	●	●
Automatic programmes	●	●
Country-specific automatic programmes	●	●
Auto roast/Low temperature cooking	●/●	●/●
User convenience		
Display	M Touch S	M Touch
MotionReact proximity sensor	●	●
FoodView	–	●
SoftOpen/SoftClose	●/●	●/●
Touch2Open	–	–
MultiLingua	●	●
Programmable timed steam injection	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●
User programmes/Individual settings	20/●	20/●
Sabbath programme	●	●
Efficiency and sustainability		
Energy efficiency class (A+++ - D)	A+	A+
Residual heat utilisation	●	●
Cleaning convenience		
Stainless steel front with CleanSteel finish	●	●
Oven compartment with PerfectClean and catalytically enamelled liners	–	–
Pyrolytic self-cleaning	●	●
Catalyser heated/unheated	●/–	●/–
CleanGlass door	●	●
Appliance networking		
Miele@home/MobileControl	●/●	●/●
RemoteService/SuperVision display	●/●	●/●
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Oven capacity in l/Number of shelf levels	76/5	76/5
Lighting	BrilliantLight	BrilliantLight
Temperature regulation in °C	25 – 300	25 – 300
Tall unit niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/220 – 240/16	3.5/220 – 240/16
Standard accessories		
Baking tray/perforated baking tray with PerfectClean	1/–	1/–
Universal tray with PerfectClean	1	1
Baking and roasting rack without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/–/1	–/–/1
FlexiClip runners without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/–/1	–/–/1
Side racks without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/–/1	–/–/1
Colours		
Stainless steel/Clean steel	●	●
Graphite grey/Brilliant white/Obsidian black	–/–/–	●/●/●

Single ovens

Product overview

Model/Sales designation	H 7464 BPX	H 7860 BPX
Model and design		
Handleless/Retractable dials	●/–	●/–
Convenience features		
Rapid cool-down/Rapid cool-down with Keeping warm	●/●	●/●
Wireless food probe/Food probe	–/●	●/–
Pre-heating/Crisp function	●/●	●/●
Booster function for rapid heat-up	●	●
Operating modes		
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/–	●/●/●
Full grill/Economy grill/Fan grill	●/–/●	●/●/●
Moisture plus	●	●
Automatic programmes	●	●
Country-specific automatic programmes	●	●
Auto roast/Low temperature cooking	●/●	●/●
User convenience		
Display	DirectSensor	M Touch
MotionReact proximity sensor	–	●
FoodView	–	●
SoftOpen/SoftClose	●/●	●/●
Touch2Open	●	●
MultiLingua	●	●
Programmable timed steam injection	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●
User programmes/Individual settings	20/●	20/●
Sabbath programme	–	–
Efficiency and sustainability		
Energy efficiency class (A+++ - D)	A+	A+
Residual heat utilisation	●	●
Cleaning convenience		
Stainless steel front with CleanSteel finish	–	–
Oven compartment with PerfectClean and catalytically enamelled liners	–	–
Pyrolytic self-cleaning	●	●
Catalyser heated/unheated	–/●	●/–
CleanGlass door	●	●
Appliance networking		
Miele@home/MobileControl	●/●	●/●
RemoteService/SuperVision display	●/–	●/●
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Oven capacity in l/Number of shelf levels	76/5	76/5
Lighting	1 LED spot	BrilliantLight
Temperature regulation in °C	25 – 300	25 – 300
Tall unit niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/220 – 240/16	3.5/220 – 240/16
Standard accessories		
Baking tray/perforated baking tray with PerfectClean	1/–	1/–
Universal tray with PerfectClean	1	1
Baking and roasting rack without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/–/1	–/–/1
FlexiClip runners without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/–/1	–/–/1
Side racks without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–/–/1	–/–/1
Colours		
Stainless steel/Clean steel	–	–
Graphite grey/Brilliant white/Obsidian black	●/●/●	●/●/●

Model/Sales designation	H 2890 B	H 7890 BP
Model and design		
Handleless/Retractable dials	–/●	–/–
Convenience features		
Rapid cool-down/Rapid cool-down with Keeping warm	–/–	–/●
Wireless food probe/Food probe	–/–	●/–
Pre-heating/Crisp function	–/–	●/●
Booster function for rapid heat-up	●	●
Operating modes		
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/–	●/●/●
Full grill/Economy grill/Fan grill	●/–/●	●/●/●
Moisture plus	–	●
Automatic programmes	–	●
Country-specific automatic programmes	–	●
Auto roast/Low temperature cooking	–/●	●/●
User convenience		
Display	EasyControl	M Touch
MotionReact proximity sensor	–	●
FoodView	–	●
SoftOpen/SoftClose	●/●	●/●
Touch2Open	–	●
MultiLingua	–	●
Programmable timed steam injection	–	●
Time of day display/Date display/Minute minder	●/–/●	●/●/●
Programmable start/end/duration of cooking	–/●/●	●/●/●
Actual/target/recommended temperature	–/–/–	●/●/●
User programmes/Individual settings	–/●	20/●
Sabbath programme	–	●
Efficiency and sustainability		
Energy efficiency class (A+++ - D)	A	A
Residual heat utilisation	●	●
Cleaning convenience		
Stainless steel front with CleanSteel finish	●	●
Oven compartment with PerfectClean and catalytically enamelled liners	●	–
Pyrolytic self-cleaning	–	●
Catalyser heated/unheated	–/–	●/–
CleanGlass door	●	●
Appliance networking		
Miele@home/MobileControl	–/–	●/●
RemoteService/SuperVision display	–/–	●/●
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Oven capacity in l/Number of shelf levels	90/3	90/3
Lighting	Halogen spots	BrilliantLight
Temperature regulation in °C	50 – 270	25 – 300
Tall unit niche dimensions in mm (W x H x D)	860 – 868 x 475 x 550	860 – 868 x 475 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.7/220 – 240/16	5.6/230/25
Standard accessories		
Baking tray/perforated baking tray with PerfectClean	1/–	1/–
Universal tray with PerfectClean	1	1
Baking and roasting rack without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	–/–/1
FlexiClip runners without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	–	1
Side racks without PerfectClean/with PerfectClean/ suitable for pyrolytic cleaning	1/–/–	–/–/1
Colours		
Stainless steel/Clean steel	●	●
Graphite grey/Brilliant white/Obsidian black	–/–/–	–/–/–

Automatic programmes

Cakes

Bread

Cookies/
Muffins

Pizza & C

16:46

Meat
Bakes & gratins

Quiche
Fish
Side dishes and vegetables

Search

MICROWAVE COMBINATION OVENS

Three cooking functions in the smallest space

As individual as you!

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

Which convenience features would you like?

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

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

3 in 1
Choose between the microwave, oven and combination modes for perfect dishes from just one appliance.

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

Exclusive to Miele **Special automatic programmes**
Conjuring up delicious dishes with ease: whether bread, cake or meat - the cooking process is regulated fully automatically.

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

Domestic appliance networking with Miele@home
Whether you're at home or out and about – control your appliances remotely for a more flexible daily routine.

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

The right setting for every recipe

The operating modes* of Miele microwave combination ovens

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Microwave + Fan grill
Versatile function: for grilling steaks, sausages, kebabs, rolled meat, flash fried meat, etc.

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

* depending on model

What do the icons mean?

All microwave combination oven icons at a glance

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

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

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

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

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

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

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

Microwave output
Microwave output: 1000 W.

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

Food probe
Precise temperature controlled cooking.

Low temperature cooking
Low temperature cooking for perfectly cooked restaurant quality meat.

Microwave combination ovens

Model/Sales designation	H 7140 BM	H 7240 BM	H 7440 BM
Model and design			
Handleless	–	–	–
Convenience features			
Quick & Gentle	●	●	●
Food probe	–	–	–
Keeping warm/Crisp function	●/–	●/–	●/●
Operating modes			
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/–/●	●/●/–/●	●/●/–/●
Conventional heat/Bottom heat	–/–	–/–	–/–
Full grill/Fan grill	●/●	●/●	●/●
Automatic programmes	●	●	●
Country-specific automatic programmes	–	–	–
Auto roast/Low temperature cooking	●/–	●/–	●/–
Microwave	●	●	●
Microwave with Fan plus/Auto roast/Full grill/Fan grill	●/●/●/●	●/●/●/●	●/●/●/●
Special applications	–	–	●
User convenience			
Display	DirectSensor S	DirectSensor S	DirectSensor
MotionReact proximity sensor	–	–	–
SoftOpen/SoftClose	●/●	●/●	●/●
Touch2Open	–	–	–
MultiLingua	●	●	●
Popcorn function	●	●	●
Time of day display/Date display/Minute minder	●/–/●	●/–/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●	●/●/●
Recommended microwave power/Quick microwave	●/●	●/●	●/●
User programmes/Individual settings	–/●	–/●	20/●
Sabbath programme	–	–	–
Efficiency and sustainability			
Residual heat utilisation	–	–	●
Cleaning convenience			
Stainless steel front with CleanSteel finish	●	●	●
Stainless-steel oven compartment with linen-weave pattern PerfectClean finish	●	●	●
CleanGlass door	●	●	●
Appliance networking			
Miele@home/MobileControl	●/●	●/●	●/●
RemoteService/SuperVision display	●/–	●/–	●/–
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Oven capacity in l/Number of shelf levels	43/3	43/3	43/3
Lighting	1 LED spot	1 LED spot	1 LED spot
Temperature regulation in °C	25 – 250	25 – 250	25 – 250
Electronically controlled microwave power	●	●	●
Microwave power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Total rated load in kW/Voltage in V/Fuse rating in A	3.3/220 – 240/16	3.3/220 – 240/16	3.3/220 – 240/16
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Standard accessories			
Baking and roasting rack with PerfectClean	1	1	1
Glass tray	1	1	1
Colours			
Stainless/Clean steel	●	●	●
Graphite grey	–	–	●
Brilliant white	–	–	●
Obsidian black	–	–	●

Model/Sales designation	H 7440 BMX	H 7640 BM	H 7840 BM
Model and design			
Handleless	●	–	–
Convenience features			
Quick & Gentle	●	●	●
Food probe	–	●	●
Keeping warm/Crisp function	●/●	●/●	●/●
Operating modes			
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/–/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat	–/–	●/●	●/●
Full grill/Fan grill	●/●	●/●	●/●
Automatic programmes	●	●	●
Country-specific automatic programmes	–	●	●
Auto roast/Low temperature cooking	●/–	●/●	●/●
Microwave	●	●	●
Microwave with Fan plus/Auto roast/Full grill/Fan grill	●/●/●/●	●/●/●/●	●/●/●/●
Special applications	●	●	●
User convenience			
Display	DirectSensor	M Touch S	M Touch
MotionReact proximity sensor	–	●	●
SoftOpen/SoftClose	●/●	●/●	●/●
Touch2Open	●	–	–
MultiLingua	●	●	●
Popcorn function	●	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●	●/●/●
Recommended microwave power/Quick microwave	●/●	●/●	●/●
User programmes/Individual settings	20/●	20/●	20/●
Sabbath programme	–	●	●
Efficiency and sustainability			
Residual heat utilisation	●	●	●
Cleaning convenience			
Stainless steel front with CleanSteel finish	–	●	●
Stainless-steel oven compartment with linen-weave pattern PerfectClean finish	●	●	●
CleanGlass door	●	●	●
Appliance networking			
Miele@home/MobileControl	●/●	●/●	●/●
RemoteService/SuperVision display	●/–	●/●	●/●
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Oven capacity in l/Number of shelf levels	43/3	43/3	43/3
Lighting	1 LED spot	1 LED spot	1 LED spot
Temperature regulation in °C	25 – 250	30 – 250	30 – 250
Electronically controlled microwave power	●	●	●
Microwave power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Total rated load in kW/Voltage in V/Fuse rating in A	3.3/220 – 240/16	3.3/220 – 240/16	3.3/220 – 240/16
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Standard accessories			
Baking and roasting rack with PerfectClean	1	1	1
Glass tray	1	1	2
Colours			
Stainless steel/Clean steel	–	●	●
Graphite grey	●	–	●
Brilliant white	●	–	●
Obsidian black	●	–	●

Microwave combination ovens

Product overview

Model/Sales designation	H 7840 BMX
Model and design	
Handleless	●
Convenience features	
Quick & Gentle	●
Food probe	●
Keeping warm/Crisp function	●/●
Operating modes	
Fan plus/Eco fan heat/Intensive bake/Defrost	●/●/●/●
Conventional heat/Bottom heat	●/●
Full grill/Fan grill	●/●
Automatic programmes	●
Country-specific automatic programmes	●
Auto roast/Low temperature cooking	●/●
Microwave	●
Microwave with Fan plus/Auto roast/Full grill/Fan grill	●/●/●/●
Special applications	●
User convenience	
Display	M Touch
MotionReact proximity sensor	●
SoftOpen/SoftClose	●/●
Touch2Open	●
MultiLingua	●
Popcorn function	●
Time of day display/Date display/Minute minder	●/●/●
Programmable start/end/duration of cooking	●/●/●
Actual/target/recommended temperature	●/●/●
Recommended microwave power/Quick microwave	●/●
User programmes/Individual settings	20/●
Sabbath programme	–
Efficiency and sustainability	
Residual heat utilisation	●
Cleaning convenience	
Stainless steel front with CleanSteel finish	–
Stainless-steel oven compartment with linen-weave pattern PerfectClean finish	●
CleanGlass door	●
Appliance networking	
Miele@home/MobileControl	●/●
RemoteService/SuperVision display	●/●
Safety	
Appliance cooling system and touch-cool fronts	●
Safety switch-off/System lock	●/●
Technical data	
Oven capacity in l/Number of shelf levels	–/3
Lighting	1 LED spot
Temperature regulation in °C	30 – 250
Electronically controlled microwave power	●
Microwave power levels in W	80/150/300/450/600/850/1000
Total rated load in kW/Voltage in V/Fuse rating in A	3.3/220 – 240/16
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550
Standard accessories	
Baking and roasting rack with PerfectClean	1
Glass tray	2
Colours	
Graphite grey	●
Brilliant white	●
Obsidian black	●

STEAM
OVENS

The construction types

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

Countertop steam ovens
If there is not sufficient space for another built-in appliance in your kitchen, you do not have to do without the benefits of a steam oven. The Miele countertop steam oven sits perfectly on the kitchen worktop. Just like the built-in version, this appliance guarantees user convenience and a wide range of applications.

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

The niche dimensions and wide range of sizes for Miele steam ovens

Construction types and sizes

Miele steam ovens offer a choice of size and construction type. Choose the one which is right for your kitchen.

Classic
60 cm wide, 45 cm high

Countertop
50 cm wide, 37 cm high

Models

Steam ovens without pressure
Miele steam-only ovens operate without pressure in the temperature range of 40 - 100°C. Ideal for the gentle steaming of vegetables, fish, side dishes, desserts and many other types of food.

External steam generation

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

MonoSteam
External steam generation for small oven compartments

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

Which convenience features would you like?

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

Exclusive to Miele **Stainless steel oven compartment with linen-weave pattern**
High-quality and easy to clean: our steam ovens are all equipped with stainless steel cooking compartments.

Exclusive to Miele **Large oven compartment and large cooking containers**
Maximum space: deep cooking compartment and large cooking containers for simultaneous preparation of several portions.

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

Exclusive to Miele **Automatic menu cooking**
Cook several components at the same time: temperature, cooking time and sequence are determined automatically.

External steam generation
Steam generation outside the cooking compartment: food is cooked evenly and retains its colour.

Miele steam ovens

What do the icons mean?

All steam oven icons at a glance

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

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

Selection of temperature and time via sensor controls, information appears in a 7-segment display.

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

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

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

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

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

Built-in steam ovens

Product overview

Model/Sales designation	DG 2740	DG 2840
Model and design		
Built-in steam oven	●	●
Convenience features		
Menu cooking without transfer of taste	●	●
Automatic programmes with programmable settings for cooking results	●	●
Keeping warm	–	–
Operating modes		
Steam cooking/Sous-vide	●/–	●/–
Automatic programmes	●	●
Defrosting/reheating	●/●	●/●
User convenience		
Display	EasySensor	EasySensor
SoftOpen/SoftClose	●/●	●/●
MultiLingua	–	–
Steam cooking on up to 3 levels at the same time	●	●
Menu cooking with steam	●	●
Steam reduction before end of programme	●	●
Time of day display/Date display/Minute minder	–/–/–	–/–/–
Programmable start/end/duration of cooking	–/–/–	–/–/–
Actual/target/recommended temperature	●/–/–	●/–/–
User programmes/Individual settings	–/●	–/●
Cleaning convenience		
Stainless steel front with CleanSteel finish	●	●
External steam generator	●	●
Stainless-steel oven compartment with linen structure	●	●
Floor heater for condensate reduction	●	●
Automatic descaling	●	●
CleanGlass door	●	●
Steam technology and water supply		
DualSteam	●	●
Water reserve for approx. 90 min cooking	●	●
Fresh water container	●	●
Removal of fresh water container with Push2release mechanism	●	●
Appliance networking		
Miele@home/MobileControl	–/–	–/–
RemoteService	–	–
Safety		
Appliance cooling system and touch-cool front	●	●
Safety switch-off/System lock	●/–	●/–
Technical data		
Oven compartment volume in l	40	40
No. of shelf levels	4	4
Oven light	–	–
Steam oven temperature regulation in °C	40 – 100	40 – 100
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.3/230/16	3.3/230/16
Standard accessories		
Stainless steel containers perforated/solid	2/1	2/1
Wire rack/Drip tray	1/1	1/1
Colours		
Stainless steel/Clean steel	●	●

Built-in steam ovens

Product overview

Model/Sales designation	DG 7140	DG 7240	DG 7440
Model and design			
Built-in steam oven	●	●	●
Convenience features			
Menu cooking without transfer of taste	●	●	●
Automatic programmes with programmable settings for cooking results	●	●	●
Keeping warm	●	●	●
Operating modes			
Steam cooking/Sous-vide	●/–	●/–	●/●
Automatic programmes	●	●	●
Defrosting/reheating	●/●	●/●	●/●
User convenience			
Display	DirectSensor S	DirectSensor S	DirectSensor
SoftOpen/SoftClose	●/●	●/●	●/●
MultiLingua	●	●	●
Steam cooking on up to 3 levels at the same time	●	●	●
Menu cooking with steam	●	●	●
Steam reduction before end of programme	●	●	●
Time of day display/Date display/Minute minder	●/–/●	●/–/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●	●/●/●
Actual/target/recommended temperature	●/–/●	●/–/●	●/●/●
User programmes/Individual settings	–/●	–/●	20/●
Cleaning convenience			
Stainless steel front with CleanSteel finish	●	●	●
External steam generator	●	●	●
Stainless-steel oven compartment with linen structure	●	●	●
Floor heater for condensate reduction	●	●	●
Automatic descaling	●	●	●
CleanGlass door	●	●	●
Steam technology and water supply			
DualSteam	●	●	●
Water reserve for approx. 90 min cooking	●	●	●
Fresh water container	●	●	●
Removal of fresh water container with Push2release mechanism	●	●	●
Appliance networking			
Miele@home/MobileControl	●/●	●/●	●/●
RemoteService	●	●	●
Safety			
Appliance cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Oven compartment volume in l	40	40	40
No. of shelf levels	4	4	4
Oven light	–	–	2 LED spots
Steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.3/230/16	3.3/230/16	3.3/230/16
Standard accessories			
Stainless steel containers perforated/solid	2/1	2/1	2/1
Wire rack/Drip tray	1/1	1/1	1/1
Colours			
Stainless steel/Clean steel	●	●	●

Countertop steam oven

Product overview

Model/Sales designation	DG 6001 GourmetStar
Model and design	
Countertop steam oven	●
Convenience features	
External steam generation	●
Menu cooking without transfer of taste	●
Operating modes	
Steam cooking	●
User convenience	
Display	EasySensor
Quantity-independent cooking	●
Steam cooking on up to 3 levels at the same time	●
Actual temperature display	●
Buzzer	●
Cleaning convenience	
External steam generator	●
Floor heater for condensate reduction	●
Quick-release side racks	●
Automatic descaling	●
Steam technology and water supply	
MonoSteam	●
Water reserve for approx. 90 min cooking	●
Water container with steam generator	●
Safety	
Appliance cooling system and touch-cool front	●
Safety switch-off	●
Vapour cooling system	●
Technical data	
Oven compartment volume in l	24
No. of shelf levels	4
Door hinge	Left
Steam oven temperature regulation in °C	40 – 100
Appliance dimensions in mm (W x H x D)	495 x 382 x 327
Total rated load in kW/Voltage in V/Fuse rating in A	2.2/230/10
Length of supply lead in m	2.0
Standard accessories	
Removable side racks	1
Stainless steel containers perforated/solid	2/–
Wire rack	–
Condensate tray	1
Colours	
Obsidian black	●

COMBINATION
STEAM OVENS

Convenient versions

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

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

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

Models

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

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

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

Miele combination steam ovens

Which convenience features would you like?

The product highlights* of Miele combination steam ovens

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

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

3 in 1
Space-saving combination: conventional oven, steam and combination cooking modes for the optimum preparation of food.

Exclusive to Miele **Stainless steel oven compartment with linen structure**
High-quality and easy to clean: our steam ovens are all equipped with stainless steel cooking compartments.

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

Exclusive to Miele **Motorised lift-up control panel with SoftClose[1]**
Convenient: open the lift-up control panel by tapping it with the tip of a finger to reveal the water container and food probe.

Miele combination steam ovens

The right setting for every recipe

The baking and roasting programmes of Miele combination steam ovens

Combination cooking/Fan plus
Perfect results: additional moisture guarantees excellent results with bread, bread rolls, meat, etc.

Combination cooking/Conventional heat
Food is cooked evenly from above and below – which makes for the perfect bread.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Steam cooking
Gentle and healthy cooking: particularly suitable for delicate foods.

What do the icons mean?

All Combi steam oven icons at a glance

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

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

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

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

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

Automatic programmes
For cooking food automatically.

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

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

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

DirectWater plus
Mains water connection and water drainage for convenient steam cooking.

Combination steam ovens

Product overview

Model/Sales designation	DGC 7440	DGC 7440 X	DGC 7640
Handleless	–	●	–
Convenience features			
Moisture sensor/Menu cooking without transfer of taste	●/●	●/●	●/●
Prepare plated meals with "Mix & Match" app function	●	●	●
Wireless food probe/Food probe	–/–	–/–	–/●
Automatic programmes with programmable settings for cooking results	●	●	●
Operating modes			
Steam cooking/Sous-vide/Combination cooking	●/●/●	●/●/●	●/●/●
Fan plus/Automatic programmes	●/●	●/●	●/●
Conventional heat/Top heat/Bottom heat	●/●/●	●/●/●	●/●/●
Full grill/Economy grill/Fan grill	●/●/●	●/●/●	●/●/●
User convenience			
Display	DirectSensor	DirectSensor	M Touch S
MotionReact proximity sensor	–	–	–
SoftOpen/SoftClose	●/●	●/●	●/●
MultiLingua	●	●	●
Touch2Open/Motorised fascia panel	–/●	●/●	–/●
Quantity-independent cooking	●	●	●
Automatic menu cooking with steam	–	–	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●	●/●/●
User programmes/Individual settings	20/●	20/●	20/●
Cleaning convenience			
Stainless steel oven compartment with linen structure and PerfectClean finish	●	●	●
External steam generator	●	●	●
Care programmes Soak/Rinse/Dry	●/●/●	●/●/●	●/●/●
CleanGlass door	●	●	●
Steam technology and water supply			
DualSteam/Fresh water container	●/●	●/●	●/●
Condensate container behind motorised fascia panel	●	●	●
DirectWater plus	–	–	–
Appliance networking			
Miele@home/MobileControl	●/●	●/●	●/●
RemoteService/SuperVision display	●/–	●/–	●/●
Safety			
Appliance cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
XXL oven compartment/XL oven compartment/Capacity in l	–/●/48	–/●/48	–/●/48
Oven light	BrilliantLight	BrilliantLight	BrilliantLight
Oven temperature regulation in °C	30 – 225	30 – 225	30 – 225
Steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.4/230/16	3.4/230/16	3.4/230/16
Standard accessories			
FlexiClip runners with PerfectClean	–	–	–
Universal tray/wire rack, both with PerfectClean	1/1	1/1	1/1
Removable side racks with PerfectClean	●	●	●
Stainless steel containers perforated/solid	1/1	1/1	1/1
Colours			
Stainless steel/Clean steel	●	–	●
Graphite grey	●	●	–
Brilliant white	●	●	–
Obsidian black	●	●	–

Model/Sales designation	DGC 7840	DGC 7840 X	DGC 7845
Model and design			
Handleless	–	●	–
Convenience features			
Moisture sensor/Menu cooking without transfer of taste	●/●	●/●	●/●
Prepare plated meals with "Mix & Match" app function	●	●	●
Wireless food probe/Food probe	●/–	●/–	●/–
Automatic programmes with programmable settings for cooking results	●	●	●
Operating modes			
Steam cooking/Sous-vide/Combination cooking	●/●/●	●/●/●	●/●/●
Fan plus/Automatic programmes	●/●	●/●	●/●
Conventional heat/Top heat/Bottom heat	●/●/●	●/●/●	●/●/●
Full grill/Economy grill/Fan grill	●/●/●	●/●/●	●/●/●
User convenience			
Display	M Touch	M Touch	M Touch
MotionReact proximity sensor	●	●	●
SoftOpen/SoftClose	●/●	●/●	●/●
MultiLingua	●	●	●
Touch2Open/Motorised fascia panel	–/●	●/●	–/●
Quantity-independent cooking	●	●	●
Automatic menu cooking with steam	●	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●	●/●/●
User programmes/Individual settings	20/●	20/●	20/●
Cleaning convenience			
Stainless steel oven compartment with linen structure and PerfectClean finish	●	●	●
External steam generator	●	●	●
Care programmes Soak/Rinse/Dry	●/●/●	●/●/●	●/●/●
CleanGlass door	●	●	●
Steam technology and water supply			
DualSteam/Fresh water container	●/●	●/●	●/●
Condensate container behind motorised fascia panel	●	●	–
DirectWater plus	–	–	●
Appliance networking			
Miele@home/MobileControl	●/●	●/●	●/●
RemoteService/SuperVision display	●/●	●/●	●/●
Safety			
Appliance cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
XXL oven compartment/XL oven compartment/Capacity in l	–/●/48	–/●/48	–/●/48
Oven light	BrilliantLight	BrilliantLight	BrilliantLight
Oven temperature regulation in °C	30 – 225	30 – 225	30 – 225
Steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.4/230/16	3.4/230/16	3.4/230/16
Standard accessories			
FlexiClip runners with PerfectClean	●	●	●
Universal tray/wire rack, both with PerfectClean	1/1	1/1	1/1
Removable side racks with PerfectClean	●	●	●
Stainless steel containers perforated/solid	2/1	2/1	2/1
Colours			
Stainless steel/Clean steel	●	–	●
Graphite grey	●	●	●
Brilliant white	●	●	●
Obsidian black	●	●	●

Combination steam ovens

Product overview

Model/Sales designation	DGC 7845 X
Model and design	
Handleless	●
Convenience features	
Moisture sensor/Menu cooking without transfer of taste	●/●
Prepare plated meals with "Mix & Match" app function	●
Wireless food probe/Food probe	●/–
Automatic programmes with programmable settings for cooking results	●
Operating modes	
Steam cooking/Sous-vide/Combination cooking	●/●/●
Fan plus/Automatic programmes	●/●
Conventional heat/Top heat/Bottom heat	●/●/●
Full grill/Economy grill/Fan grill	●/●/●
User convenience	
Display	M Touch
MotionReact proximity sensor	●
SoftOpen/SoftClose	●/●
MultiLingua	●
Touch2Open/Motorised fascia panel	●/●
Quantity-independent cooking	●
Automatic menu cooking with steam	●
Time of day display/Date display/Minute minder	●/●/●
Programmable start/end/duration of cooking	●/●/●
Actual/target/recommended temperature	●/●/●
User programmes/Individual settings	20/●
Cleaning convenience	
Stainless steel oven compartment with linen structure and PerfectClean finish	●
External steam generator	●
Care programmes Soak/Rinse/Dry	●/●/●
CleanGlass door	●
Steam technology and water supply	
DualSteam/Fresh water container	●/●
Condensate container behind motorised fascia panel	–
DirectWater plus	●
Appliance networking	
Miele@home/MobileControl	●/●
RemoteService/SuperVision display	●/●
Safety	
Appliance cooling system and touch-cool front	●
Safety switch-off/System lock	●/●
Technical data	
XXL oven compartment/XL oven compartment/Capacity in l	–/●/48
Oven light	BrilliantLight
Oven temperature regulation in °C	30 – 225
Steam oven temperature regulation in °C	40 – 100
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.4/230/16
Standard accessories	
FlexiClip runners with PerfectClean	●
Universal tray/wire rack, both with PerfectClean	1/1
Removable side racks with PerfectClean	●
Stainless steel containers perforated/solid	2/1
Colours	
Graphite grey	●
Brilliant white	●
Obsidian black	●

Model/Sales designation	DGC 7460	DGC 7460 X	DGC 7660
Model and design			
Handleless	–	●	–
Convenience features			
Moisture sensor/Menu cooking without transfer of taste	●/●	●/●	●/●
Prepare plated meals with "Mix & Match" app function	●	●	●
Wireless food probe/Food probe	–/–	–/–	–/●
Automatic programmes with programmable settings for cooking results	●	●	●
Operating modes			
Steam cooking/Sous-vide/Combination cooking	●/●/●	●/●/●	●/●/●
Fan plus/Automatic programmes	●/●	●/●	●/●
Conventional heat/Top heat/Bottom heat	●/●/●	●/●/●	●/●/●
Full grill/Economy grill/Fan grill	●/●/●	●/●/●	●/●/●
User convenience			
Display	DirectSensor	DirectSensor	M Touch S
MotionReact proximity sensor	–	–	–
SoftOpen/SoftClose	●/●	●/●	●/●
MultiLingua	●	●	●
Touch2Open/Motorised fascia panel	–/●	●/●	–/●
Quantity-independent cooking	●	●	●
Automatic menu cooking with steam	–	–	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●	●/●/●
User programmes/Individual settings	20/●	20/●	20/●
Cleaning convenience			
Stainless steel oven compartment with linen structure and PerfectClean finish	●	●	●
External steam generator	●	●	●
Care programmes Soak/Rinse/Dry	●/●/●	●/●/●	●/●/●
CleanGlass door	●	●	●
Steam technology and water supply			
DualSteam/Fresh water container	●/●	●/●	●/●
Condensate container behind motorised fascia panel	●	●	●
DirectWater plus	–	–	–
Appliance networking			
Miele@home/MobileControl	●/●	●/●	●/●
RemoteService/SuperVision display	●/–	●/–	●/●
Safety			
Appliance cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
XXL oven compartment/XL oven compartment/Capacity in l	●/–/68	●/–/68	●/–/68
Oven light	BrilliantLight	BrilliantLight	BrilliantLight
Oven temperature regulation in °C	30 – 225	30 – 225	30 – 225
Steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/230/16	3.5/230/16	3.5/230/16
Standard accessories			
FlexiClip runners with PerfectClean	–	–	–
Universal tray/wire rack, both with PerfectClean	1/1	1/1	1/1
Removable side racks with PerfectClean	●	●	●
Stainless steel containers perforated/solid	1/1	1/1	1/1
Colours			
Stainless steel/Clean steel	●	–	●
Graphite grey	●	●	–
Brilliant white	●	●	–
Obsidian black	●	●	–

Product overview

Model/Sales designation	DGC 7860	DGC 7860 X	DGC 7865
Model and design			
Handleless	–	●	–
Convenience features			
Moisture sensor/Menu cooking without transfer of taste	●/●	●/●	●/●
Prepare plated meals with "Mix & Match" app function	●	●	●
Wireless food probe/Food probe	●/–	●/–	●/–
Automatic programmes with programmable settings for cooking results	●	●	●
Operating modes			
Steam cooking/Sous-vide/Combination cooking	●/●/●	●/●/●	●/●/●
Fan plus/Automatic programmes	●/●	●/●	●/●
Conventional heat/Top heat/Bottom heat	●/●/●	●/●/●	●/●/●
Full grill/Economy grill/Fan grill	●/●/●	●/●/●	●/●/●
User convenience			
Display	M Touch	M Touch	M Touch
MotionReact proximity sensor	–	–	–
SoftOpen/SoftClose	●/●	●/●	●/●
MultiLingua	●	●	●
Touch2Open/Motorised fascia panel	–/●	●/●	–/●
Quantity-independent cooking	●	●	●
Automatic menu cooking with steam	●	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●	●/●/●
User programmes/Individual settings	20/●	20/●	20/●
Cleaning convenience			
Stainless steel oven compartment with linen structure and PerfectClean finish	●	●	●
External steam generator	●	●	●
Care programmes Soak/Rinse/Dry	●/●/●	●/●/●	●/●/●
CleanGlass door	●	●	●
Steam technology and water supply			
DualSteam/Fresh water container	●/●	●/●	●/●
Condensate container behind motorised fascia panel	●	●	–
DirectWater plus	–	–	●
Appliance networking			
Miele@home/MobileControl	●/●	●/●	●/●
RemoteService/SuperVision display	●/●	●/●	●/●
Safety			
Appliance cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
XXL oven compartment/XL oven compartment/Capacity in l	●/–/68	●/–/68	●/–/68
Oven light	BrilliantLight	BrilliantLight	BrilliantLight
Oven temperature regulation in °C	30 – 225	30 – 225	30 – 225
Steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/230/16	3.5/230/16	3.5/230/16
Standard accessories			
FlexiClip runners with PerfectClean	●	●	●
Universal tray/wire rack, both with PerfectClean	1/1	1/1	1/1
Removable side racks with PerfectClean	●	●	●
Stainless steel containers perforated/solid	2/1	2/1	2/1
Colours			
Stainless steel/Clean steel	●	–	●
Graphite grey	●	●	●
Brilliant white	●	●	●
Obsidian black	●	●	●

Combination steam ovens

Product overview

Model/Sales designation	DGC 7865 X
Model and design	
Handleless	●
Convenience features	
Moisture sensor/Menu cooking without transfer of taste	●/●
Prepare plated meals with "Mix & Match" app function	●
Wireless food probe/Food probe	●/–
Automatic programmes with programmable settings for cooking results	●
Operating modes	
Steam cooking/Sous-vide/Combination cooking	●/●/●
Fan plus/Automatic programmes	●/●
Conventional heat/Top heat/Bottom heat	●/●/●
Full grill/Economy grill/Fan grill	●/●/●
User convenience	
Display	M Touch
MotionReact proximity sensor	–
SoftOpen/SoftClose	●/●
MultiLingua	●
Touch2Open/Motorised fascia panel	●/●
Quantity-independent cooking	●
Automatic menu cooking with steam	●
Time of day display/Date display/Minute minder	●/●/●
Programmable start/end/duration of cooking	●/●/●
Actual/target/recommended temperature	●/●/●
User programmes/Individual settings	20/●
Cleaning convenience	
Stainless steel oven compartment with linen structure and PerfectClean finish	●
External steam generator	●
Care programmes Soak/Rinse/Dry	●/●/●
CleanGlass door	●
Steam technology and water supply	
DualSteam/Fresh water container	●/●
Condensate container behind motorised fascia panel	–
DirectWater plus	●
Appliance networking	
Miele@home/MobileControl	●/●
RemoteService/SuperVision display	●/●
Safety	
Appliance cooling system and touch-cool front	●
Safety switch-off/System lock	●/●
Technical data	
XXL oven compartment/XL oven compartment/Capacity in l	●/–/68
Oven light	BrilliantLight
Oven temperature regulation in °C	30 – 225
Steam oven temperature regulation in °C	40 – 100
Niche dimensions in mm (W x H x D)	560 – 568 x 590 – 595 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/230/16
Standard accessories	
FlexiClip runners with PerfectClean	●
Universal tray/wire rack, both with PerfectClean	1/1
Removable side racks with PerfectClean	●
Stainless steel containers perforated/solid	2/1
Colours	
Graphite grey	●
Brilliant white	●
Obsidian black	●

STEAM OVENS WITH MICROWAVE

Steam, cook and warm food in one single appliance
Miele is the first manufacturer to successfully combine the benefits of a steam oven and microwave oven - in the built-in steam oven with microwave.

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

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

Which convenience features would you like?

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

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

3 in 1
A space-saving combination: microwave mode, steam cooking and rapid steam cooking for optimum results.

Exclusive to Miele **Rapid steam cooking**
Saves time: combine steam cooking with microwave mode and enjoy faster cooking results without loss of quality.

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

Automatic programmes for steam cooking
Always perfectly cooked: fish, meat or vegetables - they can all be cooked automatically.

Exclusive to Miele **Quick & Gentle**
Perfect results in the shortest of times: the microwave power is adjusted infinitely, thanks to inverter technology.

Miele steam ovens with microwave

* depending on model
1) Patent: EP 2 469 191 B2

What do the icons mean?

All steam oven with microwave oven icons at a glance

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

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

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

Oven compartment sizes
Oven compartment capacity: 40 litres.

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

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

Microwave output
Microwave output up to 1000 W.

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

Automatic programmes
For cooking food automatically.

Rapid steam cooking
Shorter cooking times by combining steam with
microwave.

DirectWater
Mains water connection for convenient steam cooking.

Steam ovens with microwave

Product overview

Model/Sales designation	DGM 7340	DGM 7440	DGM 7640
Convenience features			
Quick & Gentle	●	●	●
Menu cooking without transfer of taste	●	●	●
Automatic programmes with programmable settings for cooking results	●	●	●
Keeping warm	●	●	●
Operating modes			
Steam cooking/Sous-vide	●/●	●/●	●/●
Rapid steam cooking/Microwave	●/●	●/●	●/●
Defrost/Reheating/Automatic programmes	●/●/●	●/●/●	●/●/●
User convenience			
Display	DirectSensor	DirectSensor	M Touch S
MotionReact proximity sensor	–	–	●
SoftOpen	●	●	●
MultiLingua	●	●	●
Steam cooking on up to 3 levels at the same time	●	●	●
Automatic menu cooking with steam	–	–	●
Steam reduction before end of programme	●	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●	●/●/●
User programmes/Individual settings	20/●	20/●	20/●
Cleaning convenience			
External steam generator	●	●	●
Floor heater for condensate reduction	●	●	●
Automatic descaling	●	●	●
CleanGlass door	●	●	●
Steam technology and water supply			
DualSteam	●	●	●
Water reserve for approx. 90 min cooking	●	●	●
DirectWater/Fresh water container	–/●	–/●	–/●
Removal of fresh water container with Push2release mechanism	●	●	●
Appliance networking			
Miele@home/MobileControl	●/●	●/●	●/●
RemoteService/SuperVision display	●/–	●/–	●/●
Safety			
Appliance cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Oven compartment volume in l	40	40	40
Oven light	2 LED-Spots	2 LED-Spots	2 LED-Spots
Steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Electronically controlled microwave power	●	●	●
Microwave power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.3/230/16	3.3/230/16	3.3/230/16
Standard accessories			
Removable side racks	1	1	1
Perforated stainless steel cooking containers	2	2	2
Solid stainless steel cooking containers, 40 mm/80 mm high	1/–	1/–	1/1
Wire rack/glass tray	1/1	1/1	1/1
Colours			
Clean steel	●	●	●
Graphite grey	–	●	–
Brilliant white	–	●	–
Obsidian black	–	●	–

Steam ovens with microwave

Product overview

Model/Sales designation	DGM 7840	DGM 7845
Convenience features		
Quick & Gentle	●	●
Menu cooking without transfer of taste	●	●
Automatic programmes with programmable settings for cooking results	●	●
Keeping warm	●	●
Operating modes		
Steam cooking/Sous-vide	●/●	●/●
Rapid steam cooking/Microwave	●/●	●/●
Defrost/Reheating/Automatic programmes	●/●/●	●/●/●
User convenience		
Display	M Touch	M Touch
MotionReact proximity sensor	●	●
SoftOpen	●	●
MultiLingua	●	●
Steam cooking on up to 3 levels at the same time	●	●
Automatic menu cooking with steam	●	●
Steam reduction before end of programme	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●
Programmable start/end/duration of cooking	●/●/●	●/●/●
Actual/target/recommended temperature	●/●/●	●/●/●
User programmes/Individual settings	20/●	20/●
Cleaning convenience		
External steam generator	●	●
Floor heater for condensate reduction	●	●
Automatic descaling	●	●
CleanGlass door	●	●
Steam technology and water supply		
DualSteam	●	●
Water reserve for approx. 90 min cooking	●	–
DirectWater/Fresh water container	–/●	●/–
Removal of fresh water container with Push2release mechanism	●	●
Appliance networking		
Miele@home/MobileControl	●/●	●/●
RemoteService/SuperVision display	●/●	●/●
Safety		
Appliance cooling system and touch-cool front	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Oven compartment volume in l	40	40
Oven light	2 LED-Spots	2 LED-Spots
Steam oven temperature regulation in °C	40 – 100	40 – 100
Electronically controlled microwave power	●	●
Microwave power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total rated load in kW/Voltage in V/Fuse rating in A	3.3/230/16	3.3/230/16
Standard accessories		
Removable side racks	1	1
Perforated stainless steel cooking containers	2	2
Solid stainless steel cooking containers, 40 mm/80 mm high	1/1	1/1
Wire rack/glass tray	1/1	1/1
Colours		
Clean steel	●	●
Graphite grey	●	●
Brilliant white	●	●
Obsidian black	●	●

MICROWAVE OVENS

450 ▾▾▾ ▾▾▾
450 ▾▾▾
300 Aut

Grilled fish !

↶ ∨ ||||||||||||||||||||||||| ∧ OK

The construction types

Your kitchen: as individual as your life and habits. Your appliances: just right for your space and how you prefer to do things. Miele offer a range of microwave ovens so you can equip your kitchen perfectly according to your own personal taste.

Miele offers two different microwave oven models: built into a niche or as a countertop appliance. With timeless design and matching user interfaces, they perfectly blend in with your kitchen design.

Which appliance would you like?

The wide variety of Miele microwave ovens

Niche and appliance sizes

Whether you are planning a new kitchen or replacing an old appliance in an existing kitchen, Miele built-in microwave ovens can be integrated into any standard niche. You will always be able to make optimum use of the space available to you: the various appliances have differently sized oven compartments and matching turntables.

User interfaces

- 35 cm high, 60 cm wide
- 45 cm high, 60 cm wide

- The countertop model is 30 cm high and 52 cm wide

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

- 17 l oven compartment
- 26 l oven compartment
- 46 l oven compartment

Miele built-in SideControl appliances
Our SideControl appliances blend in harmoniously with other Miele built-in appliances too – with controls in the classic position at the side. The SideControl built-in appliances can be combined vertically with other Miele built-in appliances or installed on their own. The appliance door opens conveniently to the side.

The operating modes

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

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

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

900 750 600 450 ⊡ ⊞ ⊞ ☕ Auto ▱

12:00

⏻ ◈ ↩ ⌄ |⦀⦀⦀⦀⦀⦀⦀⦀| ⌃ OK ⏱ Start

Which convenience features are important to you?

The product highlights* of Miele microwave ovens

Exclusive to Miele

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

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

Quick microwave
Save time: activate maximum microwave power at the touch of a button for rapid results.

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

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

EasySensor
A new spin on a classic: Miele SideControl appliances now have touch controls.

What do the icons mean?

All microwave oven icons at a glance

Control philosophy
Selection of wattage and times via sensor controls; information appears on a 7-segment display.

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

Oven compartment sizes
Oven compartment capacity: 46 litres.

Oven compartment capacity: 26 litres.

Oven compartment capacity: 17 litres.

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

Power output
Microwave output up to 900 W.

Microwave output up to 800 W.

LED lighting
Optimum illumination of the entire oven compartment.

Quartz grill
Ideal for browning and grilling food.

Popcorn
Quick and easy function for making microwave popcorn.

Automatic programmes
Easy defrosting and cooking of food.

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

Microwave ovens

Product overview

Model/Sales designation	M 2234 SC	M 2240 SC
Model and design		
TopControl/SideControl	–/●	–/●
Convenience features		
Keeping warm	●	●
Quartz grill	●	–
Operating modes		
Automatic programmes	●	●
Microwave solo operation	●	●
Microwave/Grill combination mode	●	–
User convenience		
Display	EasySensor	EasySensor
SoftOpen/SoftClose	–/–	–/–
MultiLingua	–	–
Popcorn function	–	–
Time of day display/Minute minder	●/●	●/●
Programmable start/end of cooking duration	–/–	–/–
Quick microwave	●	●
Individual settings	●	●
Cleaning convenience		
Stainless steel front with CleanSteel finish	–	–
Stainless steel oven compartment	●	●
CleanGlass door	–	–
Safety		
System lock	●	●
Safety switch-off	●	●
Technical data		
Oven compartment volume in l	17	26
Door hinge	Left	Left
Lighting	1 LED spot	1 LED spot
Oven interior height in cm	20.2	20.7
Turntable diameter in cm	27.2	32.5
Electronically controlled microwave power	●	●
Microwave power levels in W	80/150/300/450/600/700/800	80/150/300/450/600/750/900
Grill power rating in W	800	–
Tall unit niche dimensions in mm (W x H x D)	562 – 568 x 360 – 362 x 310	562 – 568 x 450 – 452 x 550
Niche-independent venting	●	●
Total rated load in kW/Voltage in V/Fuse rating in A	1.3/220 – 240/10	1.4/220 – 240/10
Standard accessories		
Grilling rack	1	–
Gourmet plate	1	–
Colours		
Obsidian black	●	●

Microwave ovens

Model/Sales designation	M 7140 TC	M 7240 TC
Model and design		
TopControl/SideControl	●/–	●/–
Convenience features		
Keeping warm	●	●
Quartz grill	–	–
Operating modes		
Automatic programmes	●	●
Microwave solo operation	●	●
Microwave/Grill combination mode	–	–
User convenience		
Display	DirectSensor S	DirectSensor S
SoftOpen/SoftClose	●/●	●/●
MultiLingua	●	●
Popcorn function	●	●
Time of day display/Minute minder	●/●	●/●
Programmable start/end of cooking duration	●/●	●/●
Quick microwave	●	●
Individual settings	●	●
Cleaning convenience		
Stainless steel front with CleanSteel finish	●	●
Stainless steel oven compartment	●	●
CleanGlass door	●	●
Appliance networking		
Miele@home/WiFi conn@ct	●/●	●/●
Remote Service/Super Vision	●/–	●/–
Safety		
System lock	●	●
Safety switch-off	●	●
Technical data		
Oven compartment volume in l	46	46
Door hinge	Bottom	Bottom
Lighting	1 LED spot	1 LED spot
Oven interior height in cm	23.2	23.2
Turntable diameter in cm	40.6	40.6
Electronically controlled microwave power	●	●
Microwave power levels in W	80/150/300/450/600/750/900	80/150/300/450/600/750/900
Grill power rating in W	–	–
Niche dimensions in mm (W x H x D)	562 – 568 x 450 – 452 x 550	562 – 568 x 450 – 452 x 550
Niche-independent venting	●	●
Total rated load in kW/Voltage in V/Fuse rating in A	1.6/220 – 240/10	1.6/220 – 240/10
Standard accessories		
Grilling rack	–	–
Gourmet plate	–	–
Colours		
Stainless steel/Clean steel	●	●

Countertop microwave oven

Product overview

Model/Sales designation	M 6012 SC
Model and design	
SideControl	●
Convenience features	
Keeping warm	●
Quartz grill	●
Operating modes	
Automatic programmes	●
Microwave solo operation	●
Microwave/Grill combination mode	●
User convenience	
Display	EasyControl
Time of day display	●
Minute minder	●
Programmable cooking duration	●
Quick microwave	●
Memory function	●
Individual settings	●
Cleaning convenience	
Stainless steel oven compartment	●
Safety	
System lock	●
Safety switch-off	●
Technical data	
Oven compartment volume in l	26
Door hinge	Left
Lighting	1 LED spot
Oven interior height in cm	20.7
Turntable diameter in cm	32.5
Electronically controlled microwave power	●
Microwave power levels in W	80/150/300/450/600/750/900
Grill power rating in W	800
Appliance dimensions in mm (W x H x D)	520 x 305 x 422
Total rated load in kW/Voltage in V/Fuse rating in A	2.3/220 – 240/10
Standard accessories	
Grilling rack	1
Gourmet plate	1
Colours	
Stainless steel	●

GOURMET
WARMING
DRAWERS

Perfectly tailored to your requirements

The niche and Miele Gourmet warming drawer sizes

Niche and appliance sizes

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

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

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

Miele drawers

Which convenience features would you like?

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

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

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

Push2open
Open in no time: light pressure on the drawer is all it takes.

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

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

Miele drawers

What do the icons mean?

Appliance height
Capacity: 6 place settings.

Capacity: 12 place settings.

Low temperature cooking
Low temperature cooking for perfectly cooked restaurant quality meat.

Push2open
By applying light pressure, the drawer opens automatically.

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

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

Wire rack
For loading food and crockery on two levels.

Gourmet warming drawers

Product overview

Model/Sales designation	ESW 7010	ESW 7110	ESW 7020
Design			
Handleless	●	●	●
Convenience features			
Pre-heating crockery	●	●	●
Keeping food warm	●	●	●
Perfect cooking results at low temperature	●	●	●
Operating modes			
Cup warming	●	●	●
Plate warming	●	●	●
Keeping food warm	●	●	●
Low temperature cooking	●	●	●
User convenience			
Capacity	6 place settings	6 place settings	12 place settings
Push2open mechanism	●	●	●
Fully telescopic runners for easy loading and unloading	●	●	●
Control panel with sensor controls	●	●	●
Control panel with text/symbols	–/●	–/●	–/●
Timer function	●	●	●
Cleaning convenience			
Stainless steel front with CleanSteel finish	–	●	●
Flush control panel	●	●	●
Appliance networking			
Miele@home	●	●	●
MobileControl	●	●	●
WiFiConn@ct	●	●	●
Safety			
Cool front	●	●	●
Anti-slip mat	●	●	●
Safety switch-off	●	●	●
Technical data			
Precise electronic temperature regulation in °C	40 – 85	40 – 85	40 – 85
Appliance dimensions in mm (W x H x D)	595 x 141 x 570	595 x 141 x 570	595 x 289 x 570
Useable interior height in mm	80	80	230
Total rated load in kW/Voltage in V/Fuse rating in A	0.7/230/10	0.7/230/10	0.7/230/10
Length of supply lead in m	2.0	2.0	2.0
Standard accessories			
Anti-slip mat	1	1	1
Rack for increased capacity	–	–	1
Colours			
Stainless steel/Clean steel	–	●	●
Graphite grey	●	–	●
Brilliant white	●	–	●
Obsidian black	●	–	●

Gourmet warming drawers

Product overview

Model/Sales designation	ESW 7120
Design	
Handleless	●
Convenience features	
Pre-heating crockery	●
Keeping food warm	●
Perfect cooking results at low temperature	●
Operating modes	
Cup warming	●
Plate warming	●
Keeping food warm	●
Low temperature cooking	●
User convenience	
Capacity	12 place settings
Push2open mechanism	●
Fully telescopic runners for easy loading and unloading	●
Control panel with sensor controls	●
Control panel with text/symbols	–/●
Timer function	●
Cleaning convenience	
Stainless steel front with CleanSteel finish	●
Flush control panel	●
Appliance networking	
Miele@home	●
MobileControl	●
WiFiConn@ct	●
Safety	
Cool front	●
Anti-slip mat	●
Safety switch-off	●
Technical data	
Precise electronic temperature regulation in °C	40 – 85
Appliance dimensions in mm (W x H x D)	595 x 289 x 570
Useable interior height in mm	230
Total rated load in kW/Voltage in V/Fuse rating in A	0.7/230/10
Length of supply lead in m	2.0
Standard accessories	
Anti-slip mat	1
Rack for increased capacity	1
Colours	
Stainless steel/Clean steel	●

VACUUM
SEALING DRAWERS

Miele vacuum-sealing drawers

Freshness and enjoyment

The versatile Miele built-in vacuum-sealing drawer

Good flavour retained

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

Strong arguments for many applications

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

Sous-vide - gentle cooking in a vacuum

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

Which convenience features would you like?

The product highlights of Miele built-in vacuum sealing drawers

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

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

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

Push2open
Opening made easy: light pressure on the drawer is all it takes.

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

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

Miele vacuum-sealing drawers

What do the icons mean?

All vacuum-sealing drawer icons at a glance

Capacity
8 litres.

Vacuum-sealing
Extracts air from the vacuum-sealing bag.

Push2open
By applying light pressure, the drawer opens automatically.

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

Vacuum sealing bag support
Makes handling small vacuum sealing bags easier.

Vacuum sealing drawer

Product overview

Model/Sales designation	EVS 7010
Design	
Handleless	●
Convenience features	
Preparing food for sous-vide cooking	●
Longer storage life of food	●
Marinating food	●
Range of applications	
Vacuum sealing food	●
Marinating food	●
Dividing food into portions	●
Vacuum sealing containers	●
Resealing original packaging	●
Sealing jars	●
Vacuum sealing liquids	●
User convenience	
Vacuum chamber capacity in l	8
Maximum bag size in mm	250 – 350
Push2open mechanism	●
Fully telescopic runners for easy loading and unloading	●
Control panel with sensor controls	●
Control panel with text/symbols	–/●
Vacuum settings	1 – 3
LED vacuum setting indicator	●
Vacuum settings for external containers	1 – 3
LED vacuum setting indicators for external containers	●
Sealing duration settings	1 – 3
LED sealing duration indicator	●
Stop function	●
Air extraction technology	
Stainless-steel vacuum chamber	●
Pump capacity in m³/h	4
Cleaning convenience	
Stainless steel front with CleanSteel finish	–
Flush control panel	●
Vacuum pump drying cycle	●
Replaceable sealing bar	●
Safety	
Safety switch-off	●
Technical data	
Appliance dimensions in mm (W x H x D)	595 x 141 x 570
Useable interior height in mm	80
Total rated load in kW/Voltage in V/Fuse rating in A	0.3/230/5
Length of supply lead in m	1.8
Standard accessories	
Adapter for vacuum sealing container	1
Support for small bags	1
Vacuum-sealing bags, 180 x 280 mm	50
Vacuum-sealing bags, 240 x 350 mm	50
Colours	
Graphite grey	●
Brilliant white	●
Obsidian black	●

Miele vacuum-sealing drawers

ELECTRIC AND INDUCTION HOBS

Miele INDUCTION

Miele hobs

Perfectly tailored to your requirements

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

Construction types

Induction hobs – The trendsetters

Electric hobs – The traditional choice

Gas hobs – The classical choice
(see separate section)

Size range

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

Wide – 75 cm wide appliances with 4 to 6 cooking zones

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

Frame design

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

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

Ceramic glass with all-round bevelled **edges**

Intuitive controls and full-surface induction simplify cooking!

The controls and flexibility of Miele hobs

Control types for conventional electric and induction hobs

Exclusive to Miele SmartSelect - white

Exclusive to Miele SmartSelect - yellow

EasySelect

ComfortSelect

Full-surface: maximum flexibility with Miele induction hobs

Exclusive to Miele Intelligent pan detection

SilentMove

Exclusive to Miele Positioning aid[1]

[1] Patent: EP2988573

Miele hobs

Sensor-supported assistance functions

Cooking and frying has never been easier

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

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

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

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

* Patent: EP1704754, EP2153698

Simmer setting

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

Frying level I

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

Frying level II

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

Frying level III

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

Miele hobs

Con@ctivity

Which convenience features would you like?

The product highlights[1] of Miele induction hobs

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

Exclusive to Miele **Full-surface**
Maximum flexibility: with intelligent pan detection, you can position pots and pans anywhere you want.

Exclusive to Miele **TempControl[2]**
Perfect frying results every time: the temperature of the pan is kept constant and nothing can burn.

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

Exclusive to Miele **PowerFlex**
High flexibility, full power: large pans are heated particularly quickly and effortlessly.

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

Miele hobs

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Con@ctivity

Which convenience features would you like?

The product highlights[1] of Miele conventional electric hobs

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

Exclusive to Miele — **ExtraSpeed[2]**
Up to 35% time savings: this technology, exclusive to Miele, frees up more valuable time for you.

Extended zone
Extremely practical: extra heating circuits can be activated if you are using a large pan.

Multi-circle cooking zone
Tailored to your needs: you can activate different heating circuits depending on which size you need.

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

Exclusive to Miele — **Keeping warm**
Food kept at serving temperature: this function controls the temperature in the pan base and prevents food from burning.

Miele hobs

[1] depending on model
[2] Patent: EP2001267

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What do the icons mean?

All induction hob icons at a glance

Controls

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

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

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

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

Con@ctivity 3.0

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

Flexibility

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

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

TwinBooster

Extra power for extremely short heat-up times.

Keeping warm

Keeping food warm at serving temperature irrespective of quantity.

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

Stop & Go

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

TempControl

Guarantees consistently perfect results with different frying processes.

Can be combined with SmartLine

SmartLine elements offer a range of cooking methods for the ideal combination.

Induction hobs

Product overview

1) Suitable for installation in natural stone, tiled or solid wood worktops only.
2) For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 7201 FR	KM 7262 FR	KM 7464 FR
Design			
Ceramic surface colour	Black	Black	Black
Stainless-steel frame/Bevelled edges	●/–	●/–	●/–
Flush-mounted/Surface-mounted	–/●	–/●	–/●
Can be combined with SmartLine/Downdraft extractor	–/–	–/–	–/–
Cooking zone details			
Number of cooking zones/extended zones/cooking areas	4/0/0	4/1/0	4/1/0
Maximum number of pans	4	4	4
PowerFlex cooking zones			
Number/Dimensions in mm	–/–	–/–	2/150 x 230
Max. power rating/Booster/TwinBooster in W	–/–/–	–/–/–	2100/3000/3650
Cooking zone/area 1			
Position/Type/Dimensions in mm	Front left/Dual-circuit zone/ Ø 160 – 220	Front left/Dual-circuit zone/ Ø 160 – 220	Front left/Dual-circuit zone/ Ø 140 – 190
Max. power rating/Booster/TwinBooster in W	2300/3000/3650	2300/3000/3650	1850/2500/3000
Cooking zone/area 2			
Position/Type/Dimensions in mm	Rear left/Dual-circuit zone/ Ø 100 – 160	Rear left/Dual-circuit zone/ Ø 100 – 160	Rear left/Dual-circuit zone/ Ø 100 – 160
Max. power rating/Booster/TwinBooster in W	1400/1700/2200	1400/1700/2200	1400/1700/2200
Cooking zone/area 3			
Position/Type/Dimensions in mm	Rear right/Dual-circuit zone/ Ø 140 –190	Rear right/Extended zone/ 230 x 180	Right/PowerFlex bridge/ 230 x 390
Max. power rating/Booster/TwinBooster in W	1850/2500/3000	2100/3000/3650	3400/4800/7300
Cooking zone/area 4			
Position/Type/Dimensions in mm	Front right/Dual-circuit zone/ Ø 140 – 190	Front and rear right/Dual-circuit zone/Ø 140 – 190	–/–/–
Max. power rating/Booster/TwinBooster in W	1850/2500/3000	1850/2500/3000	–/–/–
User convenience			
Operation via sensor controls	Easy select	Easy select	Comfort select
Display colour/Size of touch display in inches	Yellow	Yellow	Yellow
TempControl/TempControl Plus	–/–	–/–	–/–
Permanent/Intelligent pan recognition	●/–	●/–	●/–
Recall function/Positioning aid/Assistance programmes	●/–/–	●/–/–	●/–/–
Stop & Go function/Minute minder	●/●	●/●	●/●
Auto switch off/Auto heat-up	●/●	●/●	●/●
Keeping warm/Keeping warm Plus	●/–	●/–	●/–
Individual setting options (e.g. buzzers)	●	●	●
Appliance networking			
Miele@home/WiFiConn@ct	–/–	–/–	●/●
Accessories required	–	–	–
Con@ctivity 2.0/3.0 automatic function	–/–	–/–	–/●
Cleaning convenience			
Easy to clean ceramic glass/Wipe protection	●/–	●/–	●/–
Safety			
Safety switch-off/Overheating protection/Cooling fan	●/●/●	●/●/●	●/●/●
Lock function/System lock	●/●	●/●	●/●
Residual heat indicator	●	●	●
Technical data[2]			
Dimensions in mm (W x H x D)	574 x 51 x 504	614 x 51 x 514	626 x 52 x 526
Maximum casing depth in mm	48	48	45
Surface-mounted cut-out dimensions in mm (W x D)	560 x 490	600 x 500	560 x 490
Internal cut-out dimensions in mm (W x D) for flush-fit installation	–	–	–
External cut-out dimensions in mm (W X D) for flush-fit installation	–	–	–
Total rated load in kW/Voltage in V/Fuse rating in A	7.3/230/30	7.3/230/30	7.3/230/30
Standard accessories			
Connection cable/WiFi stick XKS 3170 W	●/–	●/–	●/–

Induction hobs

Product overview

Model/Sales designation	KM 7464 FL	KM 7564 FL
Design		
Ceramic surface colour	Black	Black
Stainless-steel frame/Bevelled edges	–/–	–/–
Flush-mounted/Surface-mounted	●1)/●	●1)/●
Can be combined with SmartLine/Downdraft extractor	–/–	●/●
Cooking zone details		
Number of cooking zones/extended zones/cooking areas	4/0/1	4/0/2
Maximum number of pans	4	4
PowerFlex cooking zones		
Number/Dimensions in mm	2/150 x 230	4/150 x 230
Max. power rating/Booster/TwinBooster in W	2100/3000/3650	2100/3000/3650
Cooking zone/area 1		
Position/Type/Dimensions in mm	Front left/Dual-circuit zone/Ø 140 – 190	Left/PowerFlex bridge/230 x 390
Max. power rating/Booster/TwinBooster in W	1850/2500/3000	3400/4800/7300
Cooking zone/area 2		
Position/Type/Dimensions in mm	Rear left/Dual-circuit zone/Ø 100 – 160	Right/PowerFlex bridge/230 x 390
Max. power rating/Booster/TwinBooster in W	1400/1700/2200	3400/4800/7300
Cooking zone/area 3		
Position/Type/Dimensions in mm	Right/PowerFlex bridge/230 x 390	–/–/–
Max. power rating/Booster/TwinBooster in W	3400/4800/7300	–/–/–
Cooking zone/area 4		
Position/Type/Dimensions in mm	–/–/–	–/–/–
Max. power rating/Booster/TwinBooster in W	–/–/–	–/–/–
User convenience		
Operation via sensor controls	Comfort select	Smart Select
Display colour/Size of touch display in inches	Yellow	Yellow
TempControl/TempControl Plus	–/–	–/–
Permanent/Intelligent pan recognition	●/–	●/–
Recall function/Positioning aid/Assistance programmes	●/–/–	●/–/–
Stop & Go function/Minute minder	●/●	●/●
Auto switch off/Auto heat-up	●/●	●/●
Keeping warm/Keeping warm Plus	●/–	●/–
Individual setting options (e.g. buzzers)	●	●
Appliance networking		
Miele@home/WiFiConn@ct	●/●	●/●
Accessories required	–	–
Con@ctivity 2.0/3.0 automatic function	–/●	–/●
Cleaning convenience		
Easy to clean ceramic glass/Wipe protection	●/–	●/●
Safety		
Safety switch-off/Overheating protection/Cooling fan	●/●/●	●/●/●
Lock function/System lock	●/●	●/●
Residual heat indicator	●	●
Technical data2)		
Dimensions in mm (W x H x D)	620 x 51 x 520	620 x 51 x 520
Maximum casing depth in mm	51	51
Surface-mounted cut-out dimensions in mm (W x D)	600 x 500	600 x 500
Internal cut-out dimensions in mm (W x D) for flush-fit installation	600 x 500	600 x 500
External cut-out dimensions in mm (W X D) for flush-fit installation	624 x 524	624 x 524
Total rated load in kW/Voltage in V/Fuse rating in A	7.3/230/30	7.3/230/30
Standard accessories		
Connection cable/WiFi stick XKS 3170 W	●/–	●/–

[1] Suitable for installation in natural stone, tiled or solid wood worktops only.
[2] For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 7667 FL
Design	
Ceramic surface colour	Black
Stainless-steel frame/Bevelled edges	–/–
Flush-mounted/Surface-mounted	●[1]/●
Can be combined with SmartLine/Downdraft extractor	●/●
Cooking zone details	
Number of cooking zones/extended zones/cooking areas	–/–/1
Maximum number of pans	4
Cooking zone/area 1	
Position/Type/Dimensions in mm	–/–/570 x 390
Max. power rating/Booster/TwinBooster in W per pan	2600/3300/3650
User convenience	
Operation via sensor controls	Smart Select
Display colour/Size of touch display in inches	Yellow
TempControl/TempControl Plus	–/–
Permanent/Intelligent pan recognition	–/●
Recall function/Positioning aid/Assistance programmes	●/●/–
Stop & Go function/Minute minder	●/●
Auto switch off/Auto heat-up	●/●
Keeping warm/Keeping warm Plus	●/–
Individual setting options (e.g. buzzers)	●
Appliance networking	
Miele@home/WiFiConn@ct	●/●
Accessories required	–
Con@ctivity 2.0/3.0 automatic function	–/●
Cleaning convenience	
Easy to clean ceramic glass/Wipe protection	●/●
Safety	
Safety switch-off/Overheating protection/Cooling fan	●/●/●
Lock function/System lock	●/●
Residual heat indicator	●
Technical data[2]	
Dimensions in mm (W x H x D)	620 x 51 x 520
Maximum casing depth in mm	51
Surface-mounted cut-out dimensions in mm (W x D)	600 x 500
Internal cut-out dimensions in mm (W x D) for flush-fit installation	600 x 500
External cut-out dimensions in mm (W X D) for flush-fit installation	624 x 524
Total rated load in kW/Voltage in V/Fuse rating in A	7.3/230/30
Standard accessories	
Connection cable/WiFi stick XKS 3170 W	●/–

Induction hobs

Product overview

1) Suitable for installation in natural stone, tiled or solid wood worktops only.
2) For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 7210 FR	KM 7474 FR	KM 7575 FR
Design			
Ceramic surface colour	Black	Black	Black
Stainless-steel frame/Bevelled edges	●/–	●/–	●/–
Flush-mounted/Surface-mounted	–/●	–/●	–/●
Can be combined with SmartLine/Downdraft extractor	–/–	–/–	–/–
Cooking zone details			
Number of cooking zones/extended zones/cooking areas	4/1/0	4/0/1	6/0/3
Maximum number of pans	4	4	6
PowerFlex cooking zones			
Number/Dimensions in mm	–/–	2/150 x 230	6/150 x 230
Max. power rating/Booster/TwinBooster in W	–/–/–	2100/3000/3650	2100/3000/3650
Cooking zone/area 1			
Position/Type/Dimensions in mm	Front left/Dual-circuit zone/Ø 160 – 220	Front left/Dual-circuit zone/Ø 160 – 220	Left/PowerFlex bridge/230 x 390
Max. power rating/Booster/TwinBooster in W	2300/3000/3650	2300/3000/3650	3150/3400/3650
Cooking zone/area 2			
Position/Type/Dimensions in mm	Rear left/Dual-circuit zone/Ø 100 – 160	Rear centre/Dual-circuit zone/Ø 100 – 160	Centre/PowerFlex bridge/230 x 390
Max. power rating/Booster/TwinBooster in W	1400/1700/2200	1400/1700/2200	3400/4800/7300
Cooking zone/area 3			
Position/Type/Dimensions in mm	Front and rear right/Extended zone/230 x 180	Right/PowerFlex bridge/230 x 390	Right/PowerFlex bridge/230 x 390
Max. power rating/Booster/TwinBooster in W	2100/3000/3650	3400/4800/7300	3400/4800/7300
Cooking zone/area 4			
Position/Type/Dimensions in mm	Front and rear right/Dual-circuit zone/Ø 140 – 190	–/–/–	–/–/–
Max. power rating/Booster/TwinBooster in W	1850/2500/3000	–/–/–	–/–/–
User convenience			
Operation via sensor controls	Easy select	Comfort select	Smart Select
Display colour/Size of touch display in inches	Yellow	Yellow	Yellow
TempControl/TempControl Plus	–/–	–/–	–/–
Permanent/Intelligent pan recognition	●/–	●/–	●/–
Recall function/Positioning aid/Assistance programmes	●/–/–	●/–/–	●/–/–
Stop & Go function/Minute minder	●/●	●/●	●/●
Auto switch off/Auto heat-up	●/●	●/●	●/●
Keeping warm/Keeping warm Plus	●/–	●/–	●/–
Individual setting options (e.g. buzzers)	●	●	●
Appliance networking			
Miele@home/WiFiConn@ct	–/–	●/●	●/●
Accessories required	–	–	–
Con@ctivity 2.0/3.0 automatic function	–/–	–/●	–/●
Cleaning convenience			
Easy to clean ceramic glass/Wipe protection	●/–	●/–	●/●
Safety			
Safety switch-off/Overheating protection/Cooling fan	●/●/●	●/●/●	●/●/●
Lock function/System lock	●/●	●/●	●/●
Residual heat indicator	●	●	●
Technical data2)			
Dimensions in mm (W x H x D)	764 x 51 x 504	806 x 52 x 526	806 x 52 x 526
Maximum casing depth in mm	48	45	45
Surface-mounted cut-out dimensions in mm (W x D)	750 x 490	780 x 500	780 x 500
Internal cut-out dimensions in mm (W x D) for flush-fit installation	–	–	–
External cut-out dimensions in mm (W X D) for flush-fit installation	–	–	–
Total rated load in kW/Voltage in V/Fuse rating in A	7.3/230/30	7.3/230/30	11.0/230/30
Standard accessories			
Connection cable/WiFi stick XKS 3170 W	●/–	●/–	●/–

1) Suitable for installation in natural stone, tiled or solid wood worktops only.
2) For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 6629-1	KM 6639-1	KM 6669-1
Design			
Ceramic surface colour	Black	Black	Black
Stainless-steel frame/Bevelled edges	●/–	–/–	●/–
Flush-mounted/Surface-mounted	–/●	●1)/–	–/●
Can be combined with SmartLine/Downdraft extractor	–/–	–/–	–/–
Cooking zone details			
Number of cooking zones/extended zones/cooking areas	4/0/1	4/0/1	5/0/1
Maximum number of pans	4	4	5
PowerFlex cooking zones			
Number/Dimensions in mm	2/150 x 230	2/150 x 230	2/150 x 230
Max. power rating/Booster/TwinBooster in W	2100/3000/3650	2100/3000/3650	2100/3000/3650
Cooking zone/area 1			
Position/Type/Dimensions in mm	Front left/TempControl cooking zone/Ø 160 – 230	Front left/TempControl cooking zone/	Front left/Dual-circuit zone/Ø 100 – 160
Max. power rating/Booster/TwinBooster in W	2300/3000/3650	2300/3000/3650	1400/1750/2200
Cooking zone/area 2			
Position/Type/Dimensions in mm	Rear centre/Dual-circuit zone/Ø 100 – 160	Rear centre/Dual-circuit cooking zone/Ø 100 – 160	Rear left/TempControl cooking zone/Ø 160 – 230
Max. power rating/Booster/TwinBooster in W	1400/1700/2200	1400/1700/2200	2300/3000/3650
Cooking zone/area 3			
Position/Type/Dimensions in mm	Right/PowerFlex bridge/230 x 390	Right/PowerFlex cooking zone/230 x 390	Rear centre/Dual-circuit zone/180 – 280
Max. power rating/Booster/TwinBooster in W	3400/4800/7300	3400/4800/7300	2600/3000/3650
Cooking zone/area 4			
Position/Type/Dimensions in mm	–/–/–	–/–/–	Right/PowerFlex bridge/230 x 390
Max. power rating/Booster/TwinBooster in W	–/–/–	–/–/–	3400/4800/7300
User convenience			
Operation via sensor controls	Smart Select	SmartSelect	Smart Select
Display colour/Size of touch display in inches	Yellow	Yellow	Yellow
TempControl/TempControl Plus	●/–	●/–	●/–
Permanent/Intelligent pan recognition	●/–	●/–	●/–
Recall function/Positioning aid/Assistance programmes	●/–/–	●/–/–	●/–/–
Stop & Go function/Minute minder	●/●	●/●	●/●
Auto switch off/Auto heat-up	●/●	●/●	●/●
Keeping warm/Keeping warm Plus	●/●	●/●	●/●
Individual setting options (e.g. buzzers)	●	●	●
Appliance networking			
Miele@home/WiFiConn@ct	●/●	●/●	●/●
Accessories required	–	–	–
Con@ctivity 2.0/3.0 automatic function	–/●	–/●	–/●
Cleaning convenience			
Easy to clean ceramic glass/Wipe protection	●/●	●/●	●/●
Safety			
Safety switch-off/Overheating protection/Cooling fan	●/●/●	●/●/●	●/●/●
Lock function/System lock	●/●	●/●	●/●
Residual heat indicator	●	●	●
Technical data2)			
Dimensions in mm (W x H x D)	764 x 51 x 504	752 x 51 x 492	942 x 52 x 526
Maximum casing depth in mm	48	51	45
Surface-mounted cut-out dimensions in mm (W x D)	750 x 490	–	916 x 500
Internal cut-out dimensions in mm (W x D) for flush-fit installation	–	730 x 470	–
External cut-out dimensions in mm (W X D) for flush-fit installation	–	756 x 496	–
Total rated load in kW/Voltage in V/Fuse rating in A	7.3/230/30	7.3/230/30	11.0/230/30
Standard accessories			
Connection cable/WiFi stick XKS 3170 W	●/–	●/–	●/–

Induction hobs

Product overview

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

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

Model/Sales designation	KM 6679-1	KM 7684 FL
Design		
Ceramic surface colour	Black	Black
Stainless-steel frame/Bevelled edges	–/–	–/–
Flush-mounted/Surface-mounted	●¹⁾/–	●¹⁾/●
Can be combined with SmartLine/Downdraft extractor	–/–	–/–
Cooking zone details		
Number of cooking zones/extended zones/cooking areas	5/0/1	4/0/2
Maximum number of pans	5	4
PowerFlex cooking zones		
Number/Dimensions in mm	2/150 x 230	4/150 x 230
Max. power rating/Booster/TwinBooster in W	2100/3000/3650	2100/3000/3650
Cooking zone/area 1		
Position/Type/Dimensions in mm	Front left/Dual-circuit cooking zone/Ø 100 – 160	Left/PowerFlex bridge/230 x 390
Max. power rating/Booster/TwinBooster in W	1400/1750/2200	3400/4800/7300
Cooking zone/area 2		
Position/Type/Dimensions in mm	Rear left/TempControl/Ø 160 – 230	Right/PowerFlex bridge/230 x 390
Max. power rating/Booster/TwinBooster in W	2300/3000/3650	3400/4800/7300
Cooking zone/area 3		
Position/Type/Dimensions in mm	Rear centre/Dual-circuit cooking zone/Ø 180 – 280	–/–/–
Max. power rating/Booster/TwinBooster in W	2600/3000/3650	–/–/–
Cooking zone/area 4		
Position/Type/Dimensions in mm	Right/PowerFlex bridge/230 x 390	–/–/–
Max. power rating/Booster/TwinBooster in W	3400/4800/7300	–/–/–
User convenience		
Operation via sensor controls	SmartSelect	Smart Select
Display colour/Size of touch display in inches	Yellow	Yellow
TempControl/TempControl Plus	●/–	–/–
Permanent/Intelligent pan recognition	●/–	●/–
Recall function/Positioning aid/Assistance programmes	●/–/–	●/–/–
Stop & Go function/Minute minder	●/●	●/●
Auto switch off/Auto heat-up	●/●	●/●
Keeping warm/Keeping warm Plus	●/●	●/–
Individual setting options (e.g. buzzers)	●	●
Appliance networking		
Miele@home/WiFiConn@ct	●/●	●/●
Accessories required	–	–
Con@ctivity 2.0/3.0 automatic function	–/●	–/●
Cleaning convenience		
Easy to clean ceramic glass/Wipe protection	●/●	●/●
Safety		
Safety switch-off/Overheating protection/Cooling fan	●/●/●	●/●/●
Lock function/System lock	●/●	●/●
Residual heat indicator	●	●
Technical data²⁾		
Dimensions in mm (W x H x D)	928 x 51 x 512	916 x 51 x 408
Maximum casing depth in mm	51	51
Surface-mounted cut-out dimensions in mm (W x D)	–	896 x 388
Internal cut-out dimensions in mm (W x D) for flush-fit installation	906 x 490	896 x 388
External cut-out dimensions in mm (W X D) for flush-fit installation	932 x 516	920 x 412
Total rated load in kW/Voltage in V/Frequency in Hz	11.0/230/30	7.3/230/30
Standard accessories		
Connection cable/WiFi stick XKS 3170 W	●/–	●/–

1) Suitable for installation in natural stone, tiled or solid wood worktops only.
2) For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 7678 FL	KM 7697 FL	KM 7897 FL
Design			
Ceramic surface colour	Black	Black	Graphite black
Stainless-steel frame/Bevelled edges	–/–	–/–	–/–
Flush-mounted/Surface-mounted	●1)/●	●1)/●	●1)/●
Can be combined with SmartLine/Downdraft extractor	●/–	●/–	–/–
Cooking zone details			
Number of cooking zones/extended zones/cooking areas	–/–/1	–/–/1	–/–/1
Maximum number of pans	6	6	6
Cooking zone/area 1			
Position/Type/Dimensions in mm	–/–/740 x 380	–/–/870 x 380	–/–/870 x 380
Max. power rating/Booster/TwinBooster in W per pan	2600/3300/3650	2600/3300/3650	2600/3300/3650
User convenience			
Operation via sensor controls	Smart Select	Smart Select	Smart Select White
Display colour/Size of touch display in inches	Yellow	Yellow	White
TempControl/TempControl Plus	–/–	–/–	–/–
Permanent/Intelligent pan recognition	–/●	–/●	–/●
Recall function/Positioning aid/Assistance programmes	●/●/–	●/●/–	●/●/–
Stop & Go function/Minute minder	●/●	●/●	●/●
Auto switch off/Auto heat-up	●/●	●/●	●/●
Keeping warm/Keeping warm Plus	●/–	●/–	●/–
Individual setting options (e.g. buzzers)	●	●	●
Appliance networking			
Miele@home/WiFiConn@ct	●/●	●/●	●/●
Accessories required	–	–	–
Con@ctivity 2.0/3.0 automatic function	–/●	–/●	–/●
Cleaning convenience			
Easy to clean ceramic glass/Wipe protection	●/●	●/●	●/●
Safety			
Safety switch-off/Overheating protection/Cooling fan	●/●/●	●/●/●	●/●/●
Lock function/System lock	●/●	●/●	●/●
Residual heat indicator	●	●	●
Technical data²⁾			
Dimensions in mm (W x H x D)	800 x 51 x 520	936 x 51 x 520	936 x 51 x 520
Maximum casing depth in mm	51	51	51
Surface-mounted cut-out dimensions in mm (W x D)	780 x 500	916 x 500	916 x 500
Internal cut-out dimensions in mm (W x D) for flush-fit installation	780 x 500	916 x 500	916 x 500
External cut-out dimensions in mm (W X D) for flush-fit installation	804 x 524	940 x 524	940 x 524
Total rated load in kW/Voltage in V/Fuse rating in A	11.0/230/30	11.0/230/30	11.0/230/30
Standard accessories			
Connection cable/WiFi stick XKS 3170 W	●/–	●/–	●/–

What do the icons mean?

All electric hob icons at a glance

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

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

Ceramic electric hobs

Product overview

[1] Suitable for installation in natural stone, tiled or solid wood worktops only.
[2] For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 6520 FR	KM 6522 FR
Design		
Ceramic surface colour	Black	Black
All-round stainless steel frame	●	●
Bevelled edges/Flush installation	–/–	–/–
Cooking zone details		
Number of cooking zones	4	4
Cooking zone		
Position/Type/Dimensions in mm	Front left/Single-circuit zone/ Ø 180	Front left/Dual-circuit zone/ Ø 120/Ø 210
Power rating in W/Booster in W/TwinBooster in W	1800/–/–	750/2200/–/–
Cooking zone		
Position/Type/Dimensions	Rear left/Single-circuit zone/ Ø 160	Rear left/Single-circuit zone/ Ø 145
Power rating in W/Booster in W/TwinBooster in W	1500/–/–	1200/–/–
Cooking zone		
Position/Type/Dimensions	Rear right/Dual-circuit zone/120/ 210 mm	Rear right Extended zone/ Ø/170/170 x 265 mm
Power rating in W/Booster in W/TwinBooster in W	750/2200/–	1500/2400/–
Cooking zone		
Position/Type/Dimensions	Front right/Single-circuit zone/ Ø 145	Front right/Single-circuit zone/ Ø 180
Power rating in W/Booster in W/TwinBooster in W	1200/–/–	1800/–/–
User convenience		
Operation via sensor controls/Operation via rotary controls	●/–	●/–
Display colour	Yellow	Yellow
Recall function	●	●
Extended cooking zone	–	●
Stop & Go function/Minute minder	●/●	●/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●	●/●/●
Individual setting options (e.g. buzzers)	●	●
Displays		
Digital power level display	●	●
Efficiency and sustainability		
Residual heat utilisation	●	●
Appliance networking		
Con@ctivity 2.0/3.0 automatic function	–/–	–/–
Safety		
Safety switch-off/Lock function/System lock	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/–/●	●/–/●
Pan protection/Residual heat indicator	●/●	●/●
Technical data[2]		
Dimensions in mm (W x H x D)	574 x 43 x 504	764 x 43 x 504
Maximum casing depth in mm	43	43
Cut-out dimensions in mm (W x D)	560 x 490	750 x 490
Total rated load in kW/Voltage in V/Fuse rating in A	6.7/230/30	7.6/230/30
Standard accessories		
Razor-blade scraper/Mains cable	●/●	●/●

TWOinONE HOBS

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Exclusive features for gourmet results

The product benefits* of Miele TwoInOne hobs

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

Exclusive to Miele **PowerFlex**
Unbeatably fast and versatile: the booster output of up to 7.3 kW.

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

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

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

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

Miele TwoInOne hobs

What do the icons mean?

All TwoInOne appliance icons at a glance

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

Con@ctivity 3.0
Automatic function for an ideal room climate and
excellent user convenience

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

TwinBooster
Extra power for extremely short heat-up times

Keeping warm
Keeping food warm at serving temperature irrespective
of quantity

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

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

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

Energy efficiency
This icon shows the energy efficiency rating.

Two-in-one hobs

Product overview

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

Model/Sales designation	KMDA 7774-1 FL
Model and design	
Induction hob with integrated extractor	●
All-round stainless steel frame/Flush/Frameless surface-mounted	–/● ¹⁾/●
Operating modes	
Extraction mode/Recirculation mode	●/●
Cooking zone details	
Number of cooking zones	4
PowerFlex cooking zones	
Number/Dimensions in mm	4/150 – 230
Power rating in W/Booster in W/TwinBooster in W	2100/3000/3650
Cooking zone	
Position/Type/Dimensions in mm	Left/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300
Cooking zone	
Position/Type/Dimensions in mm	Right/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300
User convenience	
Operation via sensor controls/Display colour	●/yellow
Permanent pan recognition/Keeping warm	●/●
Stop & Go function/Recall function	●/●
Minute minder/Safety switch-off/Auto heat-up	●/●/●
Individual setting options (e.g. buzzers)	●
Run-on time 5/15 min.	●
Grease filter/Active charcoal filter saturation indicator	●/●
Appliance networking	
Miele@home/Con@ctivity 2.0	–/●
Efficiency and sustainability¹	
Energy efficiency class (A++ to E)/Grease filter efficiency class	A++/A
Annual energy consumption in kWh/year/ECO motor	25.1/●
Cleaning convenience	
Easy to clean ceramic glass/Wipe protection	●/●
Easy-to-clean canopy interior – CleanCover	●
Filter system	
Number of dishwasher safe stainless-steel grease filters (10-ply)	1
Air throughput with max. duct diameter in extraction mode	
Air throughput in Level 3 (m³/h)	490
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/54
Air throughput in Booster level (m³/h)	570
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/59
Air throughput in recirculation mode	
Air throughput in Level 3 (m³/h)	420
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	70/56
Air throughput in Booster level (m³/h)	510
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	75/61
Safety	
Safety switch-off/Lock function/System lock	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●
Residual heat indicator	●
Technical data	
Dimensions in mm (W x H x D)	800 x 206 x 520
Casing height incl. connection box in mm	200
Outer/inner cut-out dimensions in mm (W x D) with flush installation	804 x 524/780 x 500
Cut-out dimensions in mm (W x D) with surface-mounted installation	780 x 500
Total rated load in kW/Voltage in V/Fuse rating in A	7.5/230/30
Standard accessories	
Mains cable	●
Optional accessories	
Recirculation mode conversion kit	DUU 1000-1

SMARTLINE

Miele SmartLine

The freedom to cook the way you want to

The right appliance whatever your style

Induction

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

Gas

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

Induction wok

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

Tepan Yaki

Modern Japanese cooking tradition: cooking with a Tepan Yaki is a culinary experience in modern kitchens. Food is cooked directly on the hot stainless steel surface. Miele's induction Tepan Yaki has two separate heating circuits: this allows you, for example, to cook food with different temperature requirements at the same time, or to keep food warm.

Downdraft extractors

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

Elegant design and perfect combination options
The product highlights* of Miele SmartLine elements

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

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

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

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

Wok burner
Professional: powerful wok burner for uniform and/or separate power regulation of both flame rings.

GasStop
Reassuring: if the flame is extinguished, for example by a draught, gas supply is stopped.

What do the icons mean?

All SmartLine appliance icons at a glance

SmartLine
All SmartLine appliances can be arranged any way you want.

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

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

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

Perfect results thanks to induction and booster technology.

TwinBooster
Extra power for extremely short heat-up times.

Keeping warm
Keeping food warm at serving temperature irrespective of quantity

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

ECO motor
Particularly efficient downdraft extractor

Energy efficiency
This icon shows the energy efficiency rating

SmartLine

Product overview

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

Model/Sales designation	CS 7611 FL	CS 7612 FL
Construction type	Induction wok	Induction hob
Model and design		
Elegant glass ceramic surface	●	●
Ceramic surface colour	Black	Black
Flush fit1)	●	●
Frameless – surface-mounted	●	●
Cast iron pot rests (matt black enamelled)	–	–
Cast-iron griddle	–	–
Stainless steel Tepan surface	–	–
Concave glass wok recess	●	–
Cooking zone details		
Number of cooking zones	1	2
PowerFlex cooking zones		
Number/Dimensions in mm	–/–	2/230 x 390
Power rating in W/Booster in W/TwinBooster in W	–/–/–	3150/3400/3650
Cooking zone 1		
Position/Type/Dimensions in mm	Centre/Wok recess/Ø 300	Top/PowerFlex/150 x 230
Power rating in W/Booster in W/TwinBooster in W	2460/2650/3000	2100/3000/3650
Cooking zone 2		
Position/Type/Dimensions in mnm	–/–/–	Bottom/PowerFlex/150 x 230
Power rating in W/Booster in W/TwinBooster in W	–/–/–	2100/3000/3650
User convenience		
Operation via knobs	–	–
Electronic ignition with single-hand operation	–	–
Operation via sensor controls	Smart Select	Smart Select
Display colour	Yellow	Yellow
Digital power level display	●	●
Permanent pan recognition	●	●
Recall function	●	●
Stop & Go function	●	●
Minute minder	●	●
Safety switch-off	●	●
Auto heat-up	●	●
Keeping warm	●	●
Programmable settings (e.g. buzzers)	●	●
Cleaning convenience		
Easy to clean ceramic glass	●	●
Wipe protection	●	●
Dishwasher-proof pot rests	–	–
Dishwasher-proof griddle	–	–
Safety		
Safety switch-off/Safety lock/System lock	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/●/●
Residual heat indicator	●	●
GasStop	–	–
Technical data		
Appliance dimensions in mm (W x H x D)	378 x 129 x 520	378 x 51 x 520
Maximum casing depth in mm	129	51
Cut-out dimensions in mm for onset installation (W x D)	358 x 500	358 x 500
External cut-out dimensions in mm (W X D) for flush-fit installation	382 x 524	382 x 524
Internal cut-out dimensions in mm (W x D) for flush-fit installation	358 x 500	358 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	3.0/230/13	3.6/230/20
Standard accessories		
Mains cable	●	●
Voucher for wok pan	●	–

SmartLine

Product overview

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

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

Model/Sales designation	CSDA 7000 FL
Construction type	Downdraft extractor
Design	
Flush fit1)/Frameless surface-mounted	●/●
Operating modes	
Extraction mode/recirculation mode	●/●
User convenience	
Operation via sensor controls	Smart Select
Digital power level display/Display colour	●/Yellow
Number of dishwasher safe stainless-steel grease filters (10-ply)	1
Easy-to-clean canopy interior – CleanCover	●
Easy to clean ceramic glass	●
Run-on time 5 min.	●
Safety	
Safety switch-off	●
FlameGuard	●
Technical data	
Appliance dimensions in mm (H x W x D)	168 x 120 x 520
Casing depth incl. connection box in mm	168
Cut-out dimensions in mm (W x D), surface-mounted	100 x 500
Cut-out dimensions in mm (W x D), flush internal	100 x 500
Cut-out dimensions in mm (W x D), flush external	124 x 524
Total connected load in kW	0.17
Voltage in V/Fuse rating in A	230/5
Efficiency and sustainability	
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/B
Annual energy consumption in kWh/year	29.3
ECO motor	●
Air throughput with max. duct diameter in extraction mode	
Extraction	
Air throughput in Level 3 (m³/h)	440
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 μPa)	66/51
Air throughput in Booster level (m³/h)	535
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 μPa)	70/55
Recirculation	
Air throughput in Level 3 (m³/h)	380
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 μPa)	73/58
Air throughput in Booster level (m³/h)	460
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 μPa)	78/63
Installation notes	
Plinth fan with vent connection	●
Extraction connection at side and rear	●
Dimensions of exhaust socket in mm (W x D)	222 x 89
Standard accessories	
Mains cable with plug	●
Ducting system to the plinth fan	●
Optional accessories	
Conversion kit for recirculation mode/active charcoal filter, can be reactivated	DUU 1000-1/DKF 1000 R

GAS HOBS

Models

Gas hobs

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

Gas

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

Perfectly tailored to your requirements

The models, construction types and size range of Miele gas hobs

Size range

Standard
60 cm wide hobs – with 4 burners

Wide
75 cm wide hobs – with 5 burners

Extra wide
90 cm wide hobs – extra-wide with 5 burners

Design variations

Classic – gas hobs with stainless-steel trough

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

Elegant – gas hobs with ceramic glass surround

Control philosophy

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

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

Miele gas hobs

Which convenience features would you like?

The product highlights* of Miele gas hobs

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

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

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

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

Wok burner
Professional: mono or dual wok burner for uniform and/or separate power regulation of both flame rings.

Gas – efficient and environmentally sound
Ecological and economical: cooking with gas

Miele gas hobs

What do the icons mean?

All gas hob icons at a glance

Controls

Functions and operating times are selected using rotary controls.

Safety

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

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

QuickStart

More convenience with faster ignition of the gas flame.

Pot rests

Perfect cleanliness ensured with dishwasher-proof pot rests.

PerfectClean burners

Patented surface finish offers unbeatable cleaning convenience.

Gas hobs

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

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

N.B.: In the UK gas hobs must be fitted by a GasSafe registered fitter.

Model/Sales designation	KM 2010	KM 2032	KM 2054
Design			
All-round stainless steel frame	–	–	–
Stainless steel hob/flush-fit stainless steel hob	●/–	●/–	●/–
Cast iron pot rests (matt black enamelled)	●	●	●
Cooking zone details			
Number of cooking zones	4	5	5
Cooking zone			
Position/Type	Front left/High-speed burner	Front left/High-speed burner	Front left/Dual wok burner
Max. rating in W	2600	2600	4200
Cooking zone			
Position/Type	Rear left/Economy burner	Rear left/Economy burner	Rear left/Economy burner
Max. rating in W	1000	1000	1000
Cooking zone			
Position/Type	Rear right/Standard burner	Centre/Single wok burner	Centre/High-speed burner
Max. rating in W	1750	3800	2600
Cooking zone			
Position/Type	Front right/Standard burner	Rear right/Standard burner	Rear right/Dual wok burner
Max. rating in W	1750	1750	4200
Cooking zone			
Position/Type	–/–	Front right/Standard burner	Front right/Standard burner
Max. rating in W	–	1750	1750
User convenience			
Operation via knobs	●	●	●
Minute minder	–	–	–
Electronic ignition with one-handed operation/QuickStart	●/–	●/–	●/–
Cleaning convenience			
Easy to clean ceramic glass	–	–	–
Dishwasher-proof pot rests	–	–	–
PerfectClean burner	●	●	●
Safety			
System lock	–	–	–
Heat indicator/In-operation indicator	–/–	–/–	–/–
GasStop/GasStop & ReStart	●/–	●/–	●/–
Technical data2)			
Appliance dimensions in mm (W x H x D)	650 x 90 x 520	750 x 90 x 520	900 x 90 x 520
Maximum casing depth in mm	54	54	54
Cut-out dimensions in mm (W x D)	560 x 480 – 490	560 x 480 – 490	860 x 480 – 490
Total rated load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
Total burner output in kW	7.2	10.9	13.75
Standard accessories			
Mains cable	●	●	●
Jets for liquid gas/Jets for natural gas	●/●	●/●	●/●
Wok ring/Small trivet	–/–	–/–	–/–

Miele gas hobs

Gas hobs

Product overview

Model/Sales designation	KM 2335	KM 2354-1	KM 2357-1
Design			
All-round stainless steel frame	–	–	–
Stainless steel hob/flush-fit stainless steel hob	●/●1)	●/Flat fit	●/●1)
Cast iron pot rests (matt black enamelled)	●	●	●
Cooking zone details			
Number of cooking zones	5	5	5
Cooking zone			
Position/Type	Front left/Economy burner	Front left/Economy burner	Front left/Economy burner
Max. rating in W	1000	1000	1000
Cooking zone			
Position/Type	Rear left/Standard burner	Rear left/High-speed burner	Rear left/High-speed burner
Max. rating in W	2000	2700	2700
Cooking zone			
Position/Type	Centre/Single wok burner	Centre/Dual wok burner	Centre/Dual wok burner
Max. rating in W	4000	4500	4500
Cooking zone			
Position/Type	Rear right/Standard burner	Rear right/Standard burner	Rear right/Standard burner
Max. rating in W	2000	1700	1700
Cooking zone			
Position/Type	Front right/Standard burner	Front right/Standard burner	Front right/Standard burner
Max. rating in W	1700	1700	1700
User convenience			
Operation via knobs	●	●	●
Minute minder	–	–	–
Electronic ignition with one-handed operation/QuickStart	●/–	●/–	●/●
Cleaning convenience			
Easy to clean ceramic glass	–	–	–
Dishwasher-proof pot rests	●	●	●
PerfectClean burner	–	–	–
Safety			
System lock	–	–	–
Heat indicator/In-operation indicator	–/–	–/–	–/–
GasStop/GasStop & ReStart	●/–	●/–	–/●
Technical data2)			
Appliance dimensions in mm (W x H x D)	774 x 75 x 512	888 x 75 x 508	892 x 105 x 512
Maximum casing depth in mm	94	90	90
External cut-out dimensions in mm for flush fit installation	776 x 514	–	894 x 514
Internal cut-out dimensions in mm for flush fit installation	762 x 500	–	880 x 500
Cut-out dimensions in mm for onset installation	–	862 x 490	–
Total rated load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
Total burner output in kW	10.7	11.6	11.6
Standard accessories			
Mains cable	●	●	●
Jets for liquid gas/Jets for natural gas	●/●	●/●	●/●
Wok ring/Small trivet	●/●	●/●	●/●

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

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

N.B.: In the UK gas hobs must be fitted by a GasSafe registered fitter.

Model/Sales designation	KM 3010	KM 3034-1	KM 3054-1
Design			
All-round stainless steel frame	●	●	●
Stainless steel hob/flush-fit stainless steel hob	–/–	–/–	–/–
Cast iron pot rests (matt black enamelled)	●	●	●
Cooking zone details			
Number of cooking zones	4	5	5
Cooking zone			
Position/Type	Front left/High-speed burner	Front left/High-speed burner	Front left/High-speed burner
Max. rating in W	2700	2700	2700
Cooking zone			
Position/Type	Rear left/Economy burner	Rear left/Economy burner	Rear left/Economy burner
Max. rating in W	1000	1000	1000
Cooking zone			
Position/Type	Rear right/Standard burner	Centre/Dual wok burner	Far left/Dual wok burner
Max. rating in W	1700	4700	4700
Cooking zone			
Position/Type	Front right/Standard burner	Rear right/Standard burner	Rear right/Standard burner
Max. rating in W	1700	1700	1700
Cooking zone			
Position/Type	–/–	Front right/Standard burner	Front right/Standard burner
Max. rating in W	–	1700	1700
User convenience			
Operation via knobs	●	●	●
Minute minder	–	●	●
Electronic ignition with one-handed operation/QuickStart	●/–	●/●	●/●
Cleaning convenience			
Easy to clean ceramic glass	–	●	●
Dishwasher-proof pot rests	●	●	●
PerfectClean burner	–	–	–
Safety			
System lock	–	●	●
Heat indicator/In-operation indicator	–/–	●/●	●/●
GasStop/GasStop & ReStart	●/–	–/●	–/●
Technical data[2]			
Appliance dimensions in mm (W x H x D)	626 x 54 x 526	806 x 53 x 526	942 x 53 x 526
Maximum casing depth in mm	46	46	46
Cut-out dimensions in mm (W x D)	600 x 500	780 x 500	780 x 500
Total rated load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
Total burner output in kW	7.4	11.8	11.8
Standard accessories			
Mains cable	●	●	●
Jets for liquid gas/Jets for natural gas	●/●	●/●	●/●
Wok ring/Small trivet	–/–	●/●	●/●

COOKER HOODS

Stunning perspectives for your kitchen

Miele cooker hood construction types

Construction types

Wall and island cooker hoods
An eye-catcher for your kitchen

Ceiling extractors
Integrated extractors for unobstructed vision

Downdraft extractors
The elegant solution behind the hob

Island cooker hoods

Wall-mounted cooker hoods

Built-in cooker hoods
The right solution for every installation situation

Slimline cooker hoods

Built-under cooker hoods

Downdraft extractors

Extractor units

Slot-in cooker hoods

Miele cooker hoods

The ideal cooker hood for your hob

Miele cooker hood widths

For small or medium-sized kitchens
Available cooker hood widths:
• 60 cm wide
• 70 cm wide

For large and open-plan kitchens
Available cooker hood widths:
• 90 cm wide   • 100 cm wide
• 110 cm wide   • 120 cm wide

The right solution for every home

Miele cooker hood operating modes

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

Extraction mode – highly efficient and extracts vapours effectively

Extraction mode with an external motor – effective and particularly quiet

Recirculation mode – simple and energy-efficient

Con@ctivity

Which convenience features would you like?

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

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

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

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

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

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

Miele cooker hoods

What do the icons mean?

All cooker hood icons at a glance

Energy efficiency
Energy efficiency ratings A++ to B are shown.

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

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

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

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

Filter indicator
Optical saturation indicator for grease and active charcoal filters.

ECO motor
Particularly efficient cooker hood.

LED lighting
For optimum illumination of the entire hob.

INDIVIDUAL
The cooker hood can be modified to suit individual requirements.

Hood in motion
The ideal canopy position for everyone in the kitchen.

Product overview

[1] In accordance with Delegated regulation (EU) No. 65 and 66/2014.
[2] Air throughput tested in accordance with EN 61591.
[3] Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 396-7 Classic	PUR 68 W	PUR 98 W
Construction type and operating modes			
Customisation possible on request	●	●	●
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–	●/●/–
User convenience			
Light-touch switches with LED/Touch controls on glass	●/–	●/–	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	2	3
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/–	–/●/–	–/●/–
Programmable grease filter/Active charcoal filter saturation indicator	–/–	–/–	–/–
Appliance networking			
Miele@home/WiFiConn@ct/MobileControl	–/–/–	–/–/–	–/–/–
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	–/–	–/–	–/–
Efficiency and sustainability[1]			
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/A	A/A	A/A
Annual energy consumption in kWh/year	59.1	47.0	49.7
ECO motor (DC motor)	–	–	–
Lighting			
Halogen/LED/ambient lighting	–/●/–	–/●/–	–/●/–
Number x W	2 x 3	2 x 3	3 x 3
Air throughput with maximum duct diameter[2]			
Extraction (not with external variants)			
Air throughput in Level 3 (m³/h)	350	395	395
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	55/40	56/41	56/41
Air throughput in Booster level (m³/h)	500	650	650
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	62/47	67/52	67/52
Recirculation			
Air throughput in Level 3 (m³/h)	250	330	330
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	61/47	64/48	64/48
Air throughput in Booster level (m³/h)	350	460	460
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	68/53	71/56	71/56
Technical data			
Total height Extraction and EXT models in mm/Recirculation models in mm	695 – 1015/825 – 1145	685 – 1005/815 – 1135	685 – 1005/815 – 1135
Dimensions of canopy in mm (W x H x D)	598 x 120 x 520	598 x 62 x 500	898 x 62 x 500
Minimum distance above the electric/gas hobs in mm	450/650	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.13/230/5	0.23/230/5	0.23/230/5
Installation notes			
Extraction ducting connection top/rear/side	●/●/–	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150	150
Telescopic chimney/Telescopic wall bracket	●/–	●/–	●/–
Net weight in kg	21	21	25
Standard accessories			
RF Con@ctivity 2.0 communication stick for KM	–	–	–
Non-return flap/Active charcoal filter	●/–	●/–	●/–
Optional accessories			
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	DUW 20/DKF 12-1/DKF 12-R	DUW 20/DKF 12-1/DKF 12-R	DUW 20/DKF 12-1/DKF 12-R
150 to 125 mm Ø reducing collar/tower	●/–	●/–	●/–
Remote control DARC 6	–	–	–
Control module DSM 400/DSM 406	●/–	●/–	●/–
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Colours			
CleanSteel	–	–	–
Graphite grey	–	–	–
Obsidian black	–	–	–
Brilliant white	–	–	–
Stainless steel/Glass	●/–	●/–	●/–

Miele cooker hoods

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Wall mounted décor hoods

Product overview

1) In accordance with Delegated regulation (EU) No. 65 and 66/2014.
2) Air throughput tested in accordance with EN 61591.
3) Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 5798 W Next Step	DA 6698 W Puristic Edition 6000	DA 6096 W Black Wing
Construction type and operating modes			
Customisation possible on request	●	●	–
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–	●/●/–
User convenience			
Light-touch switches with LED/Touch controls on glass	●/–	–/●	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	3	1
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●	●/●/●	–/●/–
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●	–/–
Appliance networking			
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/●/●	–/–/–
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/●	–/–
Efficiency and sustainability[1]			
Energy efficiency class (A++ to E)/Grease filter efficiency class	A++/A	A++/A	B/B
Annual energy consumption in kWh/year	24.1	24.6	70.4
ECO motor (DC motor)	●	●	–
Lighting			
Halogen/LED/ambient lighting	–/●/–	–/●/–	–/●/–
Number x W	2 x 3	3 x 3	4 x 4.5
Air throughput with maximum duct diameter[2]			
Extraction (not with external variants)			
Air throughput in Level 3 (m³/h)	380	400	400
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	52/37	52/37	54/39
Air throughput in Booster level (m³/h)	600	640	650
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/48	63/48	66/51
Recirculation			
Air throughput in Level 3 (m³/h)	320	315	320
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/48	63/48	62/47
Air throughput in Booster level (m³/h)	460	460	520
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	72/57	72/57	71/56
Technical data			
Total height Extraction and EXT models in mm/Recirculation models in mm	660 – 980/790 – 1110	710 – 1030/840 – 1160	547/547
Dimensions of canopy in mm (W x H x D)	893 x 34 x 520	898 x 85 x 500	898 x 547 x 523
Minimum distance above the electric/gas hobs in mm	450/650	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.09/230/5	0.09/230/5	0.21/230/5
Installation notes			
Extraction ducting connection top/rear/side	●/●/–	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150	150
Telescopic chimney/Telescopic wall bracket	●/–	●/●	–/–
Net weight in kg	22	23	20
Standard accessories			
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z	–
Non-return flap/Active charcoal filter	●/–	●/–	●/–
Optional accessories			
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	DUW 20/DKF 12-1/DKF 12-R	DUW 20/DKF 12-1/DKF 12-R	●/DKF 25-1/DKF 25-R
150 to 125 mm Ø reducing collar/tower	●/–	●/–	●/DADC 6000
Remote control DARC 6	●	●	–
Control module DSM 400/DSM 406	–/●	–/●	●/–
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Colours			
CleanSteel	–	●	–
Graphite grey	–	–	–
Obsidian black	–	●	●
Brilliant white	–	●	–
Stainless steel/Glass	●/●	–/–	–/–

Model/Sales designation	DA 6498 W Pure	DA 7198 W Triple
Construction type and operating modes		
Customisation possible on request	–	–
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–
User convenience		
Light-touch switches with LED/Touch controls on glass	–/●	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	1	1
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	–/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/●
Efficiency and sustainability[1]		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A++/A	A+/A
Annual energy consumption in kWh/year	25.1	26.0
ECO motor (DC motor)	●	●
Lighting		
Halogen/LED/ambient lighting	–/●/–	–/●/–
Number x W	2 x 3	2 x 3
Air throughput with maximum duct diameter[2]		
Extraction (not with external variants)		
Air throughput in Level 3 (m³/h)	380	375
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	53/38	60/45
Air throughput in Booster level (m³/h)	610	600
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/49	72/57
Recirculation		
Air throughput in Level 3 (m³/h)	330	265
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	60/46	66/51
Air throughput in Booster level (m³/h)	490	375
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/54	75/61
Technical data		
Total height Extraction and EXT models in mm/Recirculation models in mm	550/550	440/440
Dimensions of canopy in mm (W x H x D)	899 x 550 x 530	880 x 440 x 433
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.09/230/5	0.11/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150
Telescopic chimney/Telescopic wall bracket	–/–	–/–
Net weight in kg	25	21
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z
Non-return flap/Active charcoal filter	●/–	●/–
Optional accessories		
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	–/DKF 25-1/DKF 25-R	–/DKF 11-1/DKF 11-R
150 to 125 mm Ø reducing collar/tower	●/DADC 6000	●/DADC 7000
Remote control DARC 6	●	●
Control module DSM 400/DSM 406	–/●	–/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Colours		
CleanSteel	–	–
Graphite grey	●	●
Obsidian black	●	●
Brilliant white	–	–
Stainless steel/Glass	–/–	–/–

[1] In accordance with Delegated regulation (EU) No. 65 and 66/2014.
[2] Air throughput tested in accordance with EN 61591.
[3] Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 5798 W EXT Next Step
Construction type and operating modes	
Wall mounted décor hood/Island cooker hood/Ceiling extractor	●/–/–
Customisation possible on request	●
Extraction mode/Recirculation mode/External mode	●/–/●
User convenience	
Light-touch switches with LED/Touch controls on glass	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2
Easy-to-clean canopy interior – CleanCover	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/–
Motor-operated cooker hoods	–
Appliance networking	
Miele@home/MobileControl/ShopConn@ct	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●
Efficiency and sustainability[1]	
Energy efficiency class (A++ to E)/Grease filter efficiency class	A++/–
Annual energy consumption in kWh/year	4.4
ECO motor (DC motor)	–
Lighting	
LED/ambient lighting	●/–
Number x W	2 x 3
Air throughput with maximum duct diameter[2]	
Extraction (not with external variants)	
Air throughput in Level 3 (m³/h)	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–
Air throughput in Booster level (m³/h)	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–
Recirculation	
Air throughput in Level 3 (m³/h)	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–
Air throughput in Booster level (m³/h)	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–
Technical data	
Total height Extraction and EXT models in mm/Recirculation models in mm	660 – 980/–
Dimensions of canopy in mm (W x H x D)	893 x 34 x 520
Minimum distance above the electric/gas hobs[3] in mm	450/650
Total rated load in kW/Voltage in V/Fuse rating in A	0,01/230/5
Installation notes	
Extraction ducting connection top/rear/side	●/●/–
Diameter of extraction ducting connection in mm	150
Telescopic chimney/Telescopic wall bracket	●/–
Net weight in kg	19
Standard accessories	
Remote control/Con@ctivity 2.0 communication stick for KM	–/XKS 3000 Z
Non-return flap/Deflector for recirculation mode/Active charcoal filter	●/–/–
Adapter to reduce ducting diameter from 150 mm to 125 mm Ø	●
Optional accessories	
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	–/–/–
Control module DSM 400/DSM 406/Remote control DARC 6	–/●/●
Silencer DASD 150/Wall vent DMK 150/Tower	●/●/–
Edge extraction panels – Glass/Stainless steel	–/–
Colours	
CleanSteel	–
Graphite grey	–
Obsidian black	–
Brilliant white	–
Stainless steel/Glass	●/●

1) In accordance with Delegated regulation (EU) No. 65 and 66/2014.
2) Air throughput tested in accordance with EN 61591.
3) Sound power tested in accordance with EN 60704-3.

Model/Sales designation	PUR 98 D	DA 6698 D Puristic Edition 6000
Customisation possible on request	●	●
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–
User convenience		
Light-touch switches with LED/Touch controls on glass	●/–	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	3	3
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/–	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	–/–	●/●
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	–/–/–	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	–/–	●/●
Efficiency and sustainability[1]		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A/A	A++/A
Annual energy consumption in kWh/year	51.8	32.1
ECO motor (DC motor)	–	●
Lighting		
Halogen/LED/ambient lighting	–/●/–	–/●/–
Number x W	4 x 3	4 x 3
Air throughput with maximum duct diameter[2]		
Extraction (not with external variants)		
Air throughput in Level 3 (m³/h)	400	450
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	57/39	53/38
Air throughput in Booster level (m³/h)	650	730
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/51	65/50
Recirculation		
Air throughput in Level 3 (m³/h)	330	330
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66/49	64/49
Air throughput in Booster level (m³/h)	460	480
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/56	73/58
Technical data		
Total height Extraction and EXT models in mm/Recirculation models in mm	690 - 900/750 - 1060	705 - 1005/765 - 1075
Dimensions of canopy in mm (W x H x D)	898 x 70 x 598	898 x 85 x 598
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.23/230/5	0.12/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/–/–	●/–/–
Diameter of extraction ducting connection in mm	150	150
Telescopic chimney/Telescopic wall bracket	●/–	●/–
Net weight in kg	34	35
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	–	XKS 3000 Z
Non-return flap/Active charcoal filter	●/–	●/–
Optional accessories		
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	DUI 32/DKF 12-1/DKF 12-R	DUI 32/DKF 12-1/DKF 12-R
150 to 125 mm Ø reducing collar/tower	–/–	–/–
Remote control DARC 6	–	●
Control module DSM 400/DSM 406	●/–	–/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Edge extraction panels – Glass/Stainless steel	–/–	–/–
Colours		
CleanSteel	–	●
Graphite grey	–	–
Obsidian black	–	●
Brilliant white	–	●
Stainless steel/Glass	●/–	–/–

Miele cooker hoods

Product overview

[1] In accordance with Delegated regulation (EU) No. 65 and 66/2014.
[2] Air throughput tested in accordance with EN 61591.
[3] Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 6698 D EXT Puristic Edition 6000
Customisation possible on request	●
Extraction mode/Recirculation mode/External mode	●/–/●
User convenience	
Light-touch switches with LED/Touch controls on glass	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	3
Easy-to-clean canopy interior – CleanCover	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/–
Appliance networking	
Miele@home/WiFiConn@ct/MobileControl	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●
Efficiency and sustainability[1]	
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/–
Annual energy consumption in kWh/year	8.8
ECO motor (DC motor)	–
Lighting	
Halogen/LED/ambient lighting	–/●/–
Number x W	4 x 3
Air throughput with maximum duct diameter[2]	
Extraction (not with external variants)	
Air throughput in Level 3 (m³/h)	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–
Air throughput in Booster level (m³/h)	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–
Recirculation	
Air throughput in Level 3 (m³/h)	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–
Air throughput in Booster level (m³/h)	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–
Technical data	
Total height Extraction and EXT models in mm/Recirculation models in mm	705 - 1005/–
Dimensions of canopy in mm (W x H x D)	898 x 85 x 598
Minimum distance above the electric/gas hobs in mm	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.02/230/5
Installation notes	
Extraction ducting connection top/rear/side	●/–/–
Diameter of extraction ducting connection in mm	150
Telescopic chimney/Telescopic wall bracket	●/–
Net weight in kg	32
Standard accessories	
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z
Non-return flap/Active charcoal filter	●/–
Optional accessories	
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	–/–/–
150 to 125 mm Ø reducing collar/tower	–/–
Remote control DARC 6	●
Control module DSM 400/DSM 406	–/●
Silencer DASD 150/Wall vent DMK 150	●/●
Edge extraction panels – Glass/Stainless steel	–/–
Colours	
CleanSteel	●
Graphite grey	–
Obsidian black	●
Brilliant white	●
Stainless steel/Glass	–/–

1) In accordance with Delegated regulation (EU) No. 65 and 66/2014.
2) Air throughput tested in accordance with EN 61591.
3) Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 6708 D Aura Edition 6000	DA 7078 D Aura 3.0 White Loom
Customisation possible on request	●	–
Extraction mode/Recirculation mode/External mode	–/●/–	–/●/–
User convenience		
Light-touch switches with LED/Touch controls on glass	–/●	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	2
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	–/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	–/●
Efficiency and sustainability[1]		
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/B	A/B
Annual energy consumption in kWh/year	80.6	28.3
ECO motor (DC motor)	–	●
Lighting		
Halogen/LED/ambient lighting	–/●/–	–/●/●
Number x W	4 x 3	1 x 14
Air throughput with maximum duct diameter[2]		
Extraction (not with external variants)		
Air throughput in Level 3 (m³/h)	–	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Air throughput in Booster level (m³/h)	–	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Recirculation		
Air throughput in Level 3 (m³/h)	470	420
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/53	65/51
Air throughput in Booster level (m³/h)	620	615
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/59	75/61
Technical data		
Total height Extraction and EXT models in mm/Recirculation models in mm	–/500 - 1500	–/700 - 1000
Dimensions of canopy in mm (W x H x D)	1.000 x 112 x 700	700 x 170 x 700
Minimum distance above the electric/gas hobs in mm	450/650	450/–
Total connected load in kW/Voltage in V/Fuse rating in A	0.16/230/5	0.07/230/5
Installation notes		
Extraction ducting connection top/rear/side	–/–/–	–/–/–
Diameter of extraction ducting connection in mm	–	–
Telescopic chimney/Telescopic wall bracket	–/–	–/–
Net weight in kg	33	22.5
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	–
Non-return flap/Active charcoal filter	–/●	–/●
Optional accessories		
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	–/DKF 21-1/DKF 21-R	–/–/DKF 27-R
150 to 125 mm Ø reducing collar/tower	–/–	–/–
Remote control DARC 6	●	–
Control module DSM 400/DSM 406	–/–	–/–
Silencer DASD 150/Wall vent DMK 150	–/–	–/–
Edge extraction panels – Glass/Stainless steel	–/–	–/–
Colours		
CleanSteel	●	–
Graphite grey	–	–
Obsidian black	●	–
Brilliant white	●	●
Stainless steel/Glass	–/–	–/–

Ceiling extractors

Product overview

Model/Sales designation	DA 2808	DA 2906
Customisation possible on request	–	–
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–
User convenience		
Light-touch switches with LED/Touch controls on glass	●/–	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	4
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/–/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/–
Efficiency and sustainability[1]		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/A	A+/E
Annual energy consumption in kWh/year	27.6	36.1
ECO motor (DC motor)	●	●
Lighting		
Halogen/LED/ambient lighting	–/●/–	–/●/–
Number x W	4 x 3	4 x 3
Air throughput with maximum duct diameter[2]		
Extraction (not with external variants)		
Air throughput in Level 3 (m³/h)	450	450
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	53/38	57/40
Air throughput in Booster level (m³/h)	725	740
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	65/50	69/52
Recirculation		
Air throughput in Level 3 (m³/h)	335	330
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	62/47	66/49
Air throughput in Booster level (m³/h)	535	480
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	72/57	73/56
Technical data		
Total height Extraction and EXT models in mm/Recirculation models in mm	335/335	310/310
Dimensions of canopy in mm (W x H x D)	880 x 342 x 500	1.100 x 322 x 700
Minimum distance above the electric/gas hobs in mm	450/650	550/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.12/230/5	0.14/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
Telescopic chimney/Telescopic wall bracket	–/–	–/–
Net weight in kg	17	24
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z
Non-return flap/Active charcoal filter	●/–	●/–
Optional accessories		
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	DUU 2900/DKF 20-1/–	DUU 2900/DKF 20-1/–
150 to 125 mm Ø reducing collar/tower	●/–	●/–
Remote control DARC 6	●	●
Control module DSM 400/DSM 406	–/●	–/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Edge extraction panels – Glass/Stainless steel	–/–	DRP 2900/DRP 2900
Colours		
CleanSteel	–	–
Graphite grey	–	–
Obsidian black	–	–
Brilliant white	●	–
Stainless steel/Glass	–/–	●/●

Ceiling EXT extractors

Product overview

Model/Sales designation	DA 2808 EXT	DA 2906 EXT
Construction type and operating modes		
Customisation possible on request	–	–
Extraction mode/Recirculation mode/External mode	●/–/●	●/–/●
User convenience		
Light-touch switches with LED/Touch controls on glass	●/–	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	4
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/–	●/–
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/–/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/–
Efficiency and sustainability[1]		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/–	A+/–
Annual energy consumption in kWh/year	8.8	8.8
ECO motor (DC motor)	–	–
Lighting		
Halogen/LED/ambient lighting	–/●/–	–/●/–
Number x W	4 x 3	4 x 3
Air throughput with maximum duct diameter[2]		
Extraction (not with external variants)		
Air throughput in Level 3 (m³/h)	–	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Air throughput in Booster level (m³/h)	–	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Recirculation		
Air throughput in Level 3 (m³/h)	–	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Air throughput in Booster level (m³/h)	–	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Technical data		
Total height Extraction and EXT models in mm/Recirculation models in mm	205/205	117/–
Dimensions of canopy in mm (W x H x D)	880 x 210 x 500	1100 x 117 x 700
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.02/230/5	0.34/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	14	22
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z
Non-return flap/Active charcoal filter	●/–	●/–
Optional accessories		
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	–/–/–	–/–/–
150 to 125 mm Ø reducing collar/tower	●/–	●/–
Remote control DARC 6	●	●
Control module DSM 400/DSM 406	–/●	–/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Edge extraction panels – Glass/Stainless steel	–/–	DRP 2900/DRP 2900
Colours		
CleanSteel	–	–
Graphite grey	–	–
Obsidian black	–	–
Brilliant white	●	–
Stainless steel/Glass	–/–	●/●

Model/Sales designation	DA 3366	DA 3496	DA 3568 Flush fit
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–	●/●/–
User convenience			
Slide switch/Light-touch switches with LED	●/–	–/●	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	1	2	2
Easy-to-clean canopy interior – CleanCover	●	●	●
Safety switch-off/Run-on time 5 or 15 min.	–/–	●/–	●/●
Motor-operated cooker hoods	–	–	–
Programmable grease filter/Active charcoal filter saturation indicator	–/–	–/–	●/●
Appliance networking			
Miele@home/WiFiConn@ct/MobileControl	–/–/–	–/–/–	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	–/–	–/–	●/●
Efficiency and sustainability[1]			
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/B	B/B	A++/C
Annual energy consumption in kWh/year	61.4	69.5	24.5
ECO motor (DC motor)	–	–	●
Lighting			
Halogen/LED	–/●	–/●	–/●
Number x W	2 x 3	2 x 3	2 x 3
Air throughput with maximum duct diameter[2]			
Extraction (not with external variants)			
Air throughput in Level 3 (m³/h)	320	400	400
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	51/38	56/44	51/37
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	58/45	64/52	63/49
Air throughput in Booster level (m³/h)	430	550	635
Recirculation			
Air throughput in Level 3 (m³/h)	200	280	365
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	61/49	67/54	65/51
Air throughput in Booster level (m³/h)	300	350	530
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/55	72/60	73/59
Technical data			
Dimensions of canopy in mm (W x H x D)	595 x 34 x 275	895 x 34 x 275	592 x 37 x 309
Minimum distance above the electric/gas hobs in mm	450/650	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.12/230/5	0.19/230/5	0.09/230/5
Installation notes			
Extraction ducting connection top/rear/side	●/–/–	●/–/–	●/●/–
Diameter of extraction ducting connection in mm	150	150	150
Net weight in kg	12	14	15
Standard accessories			
Non-return flap	●	●	●
Remote control/Con@ctivity 2.0 communication stick for KM	–/–	–/–	–/XKS 3000 Z
Optional accessories			
Recirculation mode conversion kit	DUU 151	DUU 151	DUU 151
Active charcoal filter	DKF 13-1	DKF 13-1	DKF 19-1
Remote control DARC 6	–	–	●
Control module DSM 400/DSM 406	–/–	●/–	–/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Fitting kit for original furniture lightshield DML 400	●	●	–
Drop-down frame for slimline cooker hoods DAR 3000	●	●	–
Colours			
Brushed stainless steel	●	●	●

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

[2] Air throughput tested in accordance with EN 61591.

[3] Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 3598	DA 3698
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–
User convenience		
Slide switch/Light-touch switches with LED	–/●	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	2
Easy-to-clean canopy interior – CleanCover	●	●
Safety switch-off/Run-on time 5 or 15 min.	●/●	●/●
Motor-operated cooker hoods	–	●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/●
Efficiency and sustainability[1]		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A++/C	A++/C
Annual energy consumption in kWh/year	25.6	25.6
ECO motor (DC motor)	●	●
Lighting		
Halogen/LED	–/●	–/●
Number x W	3 x 3	3 x 3
Air throughput with maximum duct diameter[2]		
Extraction (not with external variants)		
Air throughput in Level 3 (m³/h)	400	400
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	51/37	51/37
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/49	63/49
Air throughput in Booster level (m³/h)	635	635
Recirculation		
Air throughput in Level 3 (m³/h)	365	365
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	65/51	65/51
Air throughput in Booster level (m³/h)	530	530
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/59	73/59
Technical data		
Dimensions of canopy in mm (W x H x D)	892 x 37 x 309	892 x 37 x 309
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.09/230/5	0.09/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	18	19
Standard accessories		
Non-return flap	●	●
Remote control/Con@ctivity 2.0 communication stick for KM	–/XKS 3000 Z	●/XKS 3000 Z
Optional accessories		
Recirculation mode conversion kit	DUU 151	DUU 151
Active charcoal filter	DKF 19-1	DKF 19-1
Remote control DARC 6	●	●
Control module DSM 400/DSM 406	–/●	–/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Fitting kit for original furniture lightshield DML 400	–	–
Drop-down frame for slimline cooker hoods DAR 3000	–	–
Colours		
Brushed stainless steel	●	●

Miele cooker hoods

Built-under cooker hoods

Product overview

Model/Sales designation	DA 1260
Customisation possible on request	–
Extraction mode/Recirculation mode	●/●
User convenience	
Light-touch switches with LED/Slide switch	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	2
Easy-to-clean canopy interior – CleanCover	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/–/–
Programmable grease filter/Active charcoal filter saturation indicator	–/–
Efficiency and sustainability[1]	
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/A
Annual energy consumption in kWh/year	91.6
ECO motor (DC motor)	–
Lighting	
LED	●
Number x W	2 x 3
Air throughput with maximum duct diameter[2]	
Extraction (not with external variants)	
Air throughput in Level 3 (m³/h)	355
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/50
Air throughput in Booster level (m³/h)	545
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/60
Recirculation	
Air throughput in Level 3 (m³/h)	195
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/59
Air throughput in Booster level (m³/h)	220
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	75/62
Technical data	
Dimensions of canopy in mm (W x H x D)	598 x 125 x 500
Minimum distance above the electric/gas hobs in mm	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.24/230/5
Installation notes	
Extraction ducting connection top/rear/side	●/–/–
Diameter of extraction ducting connection in mm	150
Net weight in kg	11.2
Standard accessories	
Non-return flap	●
RF Con@ctivity 2.0 communication stick for KM	–
Optional accessories	
Recirculation mode conversion kit/Active charcoal filter	–/DKF 18-1
Control module DSM 400/DSM 406	–/–
Silencer DASD 150/Wall vent DMK 150	●/●
Colours	
Silver grey	●

Integrated extractors

Product overview

Model/Sales designation	DA 2668	DA 2698	DA 2698 EXT
Customisation possible on request	–	–	–
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–	●/–/●
User convenience			
Light-touch switches with LED/Rotary dials	●/–	●/–	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	2	2
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	–/●/●	–/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●	●/–
Appliance networking			
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/●/●	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/●	●/●
Efficiency and sustainability[1]			
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/A	A+/A	A+/A
Annual energy consumption in kWh/year	28.4	28.6	8.8
ECO motor (DC motor)	●	●	–
Lighting			
LED	●	●	●
Number x W	2 x 4.5	4 x 3	4 x 3
Air throughput with maximum duct diameter[2]			
Extraction (not with external variants)			
Air throughput in Level 3 (m³/h)	365	400	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	51/37	51/37	–/–
Air throughput in Booster level (m³/h)	585	640	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/50	62/48	–/–
Recirculation			
Air throughput in Level 3 (m³/h)	330	365	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/49	62/48	–/–
Air throughput in Booster level (m³/h)	490	535	–
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/60	74/59	–/–
Technical data			
Dimensions of canopy in mm (W x H x D)	580 x 64 x 293	880 x 64 x 293	880 x 64 x 293
Minimum distance above the electric/gas hobs in mm	450/650	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.09/230/5	0.09/230/5	0.02/230/5
Installation notes			
Extraction ducting connection top/rear/side	●/●/–	●/●/–	●/●/●
Diameter of extraction ducting connection in mm	150	150	150
Net weight in kg	12	14	11
Standard accessories			
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z	XKS 3000 Z
Non-return flap	●	●	●
Optional accessories			
Recirculation mode conversion kit/Active charcoal filter	DUU 151/DKF 19-1	DUU 151/DKF 19-1	–/–
Control module DSM 400/DSM 406	–/●	–/●	–/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Colours			
Stainless steel/Brilliant white	●/–	●/●	●/●

Integrated extractors

Product overview

Model/Sales designation	DA 2628	DA 2450
Customisation possible on request	–	●
Extraction mode/Recirculation mode/External mode	●/–/–	●/●/–
User convenience		
Light-touch switches with LED/Rotary dials	●/–	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	4	1
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	–/–/–
Programmable grease filter/Active charcoal filter saturation indicator	●/–	–/–
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	–/–/–
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	–/–
Efficiency and sustainability[1]		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/A	A/A
Annual energy consumption in kWh/year	26.8	52.6
ECO motor (DC motor)	●	–
Lighting		
LED	●	●
Number x W	3 x 4.5	2 x 3
Air throughput with maximum duct diameter[2]		
Extraction (not with external variants)		
Air throughput in Level 3 (m³/h)	400	350 (Level 2)
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	51/37	54/40 (Level 2)
Air throughput in Booster level (m³/h)	640	590
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	62/48	66/52
Recirculation		
Air throughput in Level 3 (m³/h)	365	305 (Level 2)
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	62/48	61/47 (Level 2)
Air throughput in Booster level (m³/h)	535	525
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/59	71/57
Technical data		
Dimensions of canopy in mm (W x H x D)	1180 x 64 x 293	532 x 50 x 372
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.09/230/5	0.23/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	15	8
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	–
Non-return flap	●	●
Optional accessories		
Recirculation mode conversion kit/Active charcoal filter	–/–	DUU 151/DKF 15-1
Control module DSM 400/DSM 406	–/●	–/–
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Colours		
Stainless steel/Brilliant white	●/●	●/–

Model/Sales designation	DA 2578	DA 2360
Customisation possible on request	●	●
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–
User convenience		
Light-touch switches with LED/Rotary dials	●/–	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	1
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	–/●/–
Programmable grease filter/Active charcoal filter saturation indicator	●/●	–/–
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	–/–/–
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	–/–
Efficiency and sustainability[1]		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A/A	A/A
Annual energy consumption in kWh/year	51.7	49.1
ECO motor (DC motor)	2 x 3	2 x 3
Lighting		
LED	●	●
Number x W	–	–
Air throughput with maximum duct diameter[2]		
Extraction (not with external variants)		
Air throughput in Level 3 (m³/h)	360	360
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	56/41	52/38
Air throughput in Booster level (m³/h)	600	600
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/52	64/50
Recirculation		
Air throughput in Level 3 (m³/h)	320	320
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/48	64/49
Air throughput in Booster level (m³/h)	530	500
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	72/57	72/57
Technical data		
Dimensions of canopy in mm (W x H x D)	702 x 50 x 402	584 x 63 x 297
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.23/230/5	0.23/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	11.6	11
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	–
Non-return flap	●	●
Optional accessories		
Recirculation mode conversion kit/Active charcoal filter	DUU 151/DKF 15-1	DUU 151/DKF 19-1
Control module DSM 400/DSM 406	–/●	–/–
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Colours		
Stainless steel/Brilliant white	●/–	●/–

Slot-in cooker hoods

Product overview

Model/Sales designation	DA 1867
Extraction mode/Recirculation mode	●/●
User convenience	
Light-touch switches with LED	●
Filter system	
Number of dishwasher safe stainless-steel grease filters (10-ply)	2
Efficiency and sustainability[1]	
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/B
Annual energy consumption in kWh/year	101.3
Lighting	
Halogen/LED	–/●
Number x W	2 x 1.1
Air throughput with maximum duct diameter[2]	
Extraction (not with external variants)	
Air throughput in Level 3 (m³/h)	610
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/–
Air throughput in Booster level (m³/h)	690
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/–
Recirculation	
Air throughput in Level 3 (m³/h)	315
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	75/–
Air throughput in Booster level (m³/h)	330
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	76/–
Technical data	
Dimensions of canopy in mm (W x H x D)	599 x 450 x 275
Minimum distance above the electric/gas hobs in mm	650/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.25/230/5
Installation notes	
Extraction ducting connection top/rear/side	●/–/–
Diameter of extraction ducting connection in mm	150
Net weight in kg	11.8
Optional accessories	
Active charcoal filter	DKF 14-1
Silencer DASD 150/Wall vent DMK 150	●/●
Colours	
Stainless steel look	●

[1] In accordance with Delegated regulation (EU) No. 65 and 66/2014.
[2] Air throughput tested in accordance with EN 61591.
[3] Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 6890 LEVANTAR
Extraction mode/Recirculation mode/External mode	●/●/●
User convenience	
Light-touch switches with LED/Touch controls on glass	–/●
Run-on time 15 min.	●
Number of dishwasher safe metal grease filters	2
Easy-to-clean canopy interior – CleanCover	–
Safety switch-off	●
Grease filter saturation indicator	●
Motor-operated cooker hoods	●
Efficiency and sustainability[1]	
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/D
Annual energy consumption in kWh/year	109.9
Lighting	
Halogen/LED	–/●
Number x W	48 x 0.15
Dimmer function	●
Air throughput with maximum duct diameter[2]	
Extraction (not with external variants)	
Air throughput in Level 3 (m³/h)	450
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	60/47
Air throughput in Booster level (m³/h)	710
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/56
Recirculation	
Air throughput in Level 3 (m³/h)	435
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/51
Air throughput in Booster level (m³/h)	640
Sound power[3] (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/61
Technical data	
Total height Extraction and EXT models in mm/Recirculation models in mm	1051/1051
Dimensions of canopy in mm (W x H x D)	916 x 646 x 361
Total connected load in kW/Voltage in V/Fuse rating in A	0.28/230/5
Installation notes	
Extraction ducting connection top/rear/side/below	●
Diameter of extraction ducting connection in mm	150
Optimal combination with hob	KM 6381, KM 6699
Net weight in kg	37
Standard accessories	
Non-return flap/Deflector for recirculation mode/Active charcoal filter	–/–/–
Optional accessories	
Recirculation mode conversion kit/Active charcoal filter	DUU 151/–
EXT mode conversion kit DEXT 6890	●
Control module DSM 400/DSM 406	–/–
Silencer DASD 150/Wall vent DMK 150	●/●
Colours	
Clean steel	–
Graphite grey	–
Obsidian black	●
Brilliant white	–
Stainless steel/glass	–

Miele cooker hoods

SmartLine downdraft extractor

Product overview

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

Model/Sales designation	CSDA 7000 FL
Construction type	Downdraft extractor
Design	
Flush fit[1]/Frameless surface-mounted	●/●
Operating modes	
Extraction mode/recirculation mode	●/●
User convenience	
Operation via sensor controls	Smart Select
Digital power level display/Display colour	●/Yellow
Number of dishwasher safe stainless-steel grease filters (10-ply)	1
Easy-to-clean canopy interior – CleanCover	●
Easy to clean ceramic glass	●
Run-on time 5 min.	●
Safety	
Safety switch-off	●
FlameGuard	●
Technical data	
Appliance dimensions in mm (H x W x D)	168 x 120 x 520
Casing depth incl. connection box in mm	168
Cut-out dimensions in mm (W x D), surface-mounted	100 x 500
Cut-out dimensions in mm (W x D), flush internal	100 x 500
Cut-out dimensions in mm (W x D), flush external	124 x 524
Total connected load in kW	0.17
Voltage in V/Fuse rating in A	230/5
Efficiency and sustainability	
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/B
Annual energy consumption in kWh/year	29.3
ECO motor	●
Air throughput with max. duct diameter in extraction mode	
Extraction	
Air throughput in Level 3 (m³/h)	440
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66/51
Air throughput in Booster level (m³/h)	535
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	70/55
Recirculation	
Air throughput in Level 3 (m³/h)	380
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/58
Air throughput in Booster level (m³/h)	460
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	78/63
Installation notes	
Plinth fan with vent connection	●
Extraction connection at side and rear	●
Dimensions of exhaust socket in mm (W x D)	222 x 89
Standard accessories	
Mains cable with plug	●
Ducting system to the plinth fan	●
Optional accessories	
Conversion kit for recirculation mode/active charcoal filter, can be reactivated	DUU 1000-1/DKF 1000 R

RANGE COOKERS

Ranges

Design & technology for the utmost quality of life

The Miele Range appliances match one another perfectly in design, materials and functionality. The product family consists of Range Cookers and Range Hoods. These are available in 36 inch (93 cm) and 48 inch (122 cm) widths. Discover perfection for yourself on the following pages.

Range Cookers
These are freestanding cooking appliances consisting of an oven and a hob. The oven is always electric, while the hob can be either gas or electric.

Range Hoods
For every Range Cooker we offer the perfect cooker hood. You can choose between an elaborate wall mounted cooker hood and an integrated extractor which can be perfectly integrated into your kitchen environment.

Front panel for Range Dishwashers
With a Range design front panel your Miele fully integrated dishwasher will fit in perfectly with your Range appliances.

Which appliance size is right for you?

The dimensions of Miele Range kitchen appliances

The 36 inch (93 cm) and 48 inch (122 cm) kitchen appliances from Miele's Range series are designed to fit into any kitchen. With its unique 3-door concept, Miele's 48 inch Range Cooker features a top-of-the-range M Touch microwave combination oven, an M Touch oven and a Gourmet warming drawer.

93 cm (36 inch) wide

122 cm (48 inch) wide

Innovative M Touch controls

Intuitive operation and precision controls

The innovative M Touch display from Miele is quick and easy to use: operating it is clear and self-explanatory. An intuitive swipe of the screen will quickly take you to the selection you want. Whether you choose Fan plus or one of your favourite programmes, the display and sensors are well-organised and easy to use whatever the setting.

Lift-up control panel
As soon as the appliance is switched on or one of the sensors is touched, the control panel moves out automatically. This enables you to read and use the M Touch display with ease. In order to achieve a flush appliance front, the control panel can also glide back into the appliance when switched off.

Backlit controls
The elegant backlit rotary controls let you know the active settings and are an attractive Miele design feature. They also act as a safety feature – a glance at the backlit controls tells you whether the burners were all switched off when you finished cooking.

Which convenience features would you like?

The product highlights of Miele Range Cookers

Exclusive to Miele **Moisture plus[1]** Different types of food have different properties and therefore need to be prepared appropriately. Bringing their flavours to the fore and allowing them to develop to the full is the true art of cooking. In the past, the baker held the monopoly on baking perfect bread and rolls. With Moisture plus, you can bake bread rolls and bread that taste as though they were fresh from the bakery. Excellent baking and roasting results can be achieved by increasing the humidity in the oven: soft, delicious-smelling bread with a shiny, appetising crust; bread rolls and croissants that taste as though they were from the local bakery; succulent, tender meat with a nicely browned crust, perfect oven bakes, delicious soufflés and so much more.

Exclusive to Miele **Wireless food probe[2]** No supervision necessary: the countdown indicator provides precise information on when meat, fish or poultry is ready.

Convenient rotary handle
Convenient opening and closing: the ergonomic rotary handle makes it very easy to open and close the door.

Rapid heat-up
For those who lead a busy life: if you often find yourself with very little time for cooking, this function is for you.

Pyrolytic cleaning and PyroFit
Little manual cleaning required: automatic self-cleaning of the oven compartment and accessories at high temperatures.

Exclusive to Miele **Crisp function** For a crispy finish: using dry heat when cooking some types of food, such as pizza or French fries, achieves better results.

Miele Range Cookers

[1] with patented water intake function, Patent: EP 2 190 295 B1
[2] Patent: EP 1 985 983 B1

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The right setting for every recipe

The baking and roasting programmes* of Miele Range Cookers

Fan plus
Perfectly soft and light: ideal for fast and gentle baking and roasting on several levels.

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

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

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

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

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

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

Crisp function
For a crispy finish: using dry heat when cooking some types of food, such as pizza or French fries, achieves better results.

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

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

Full grill
Versatile function: for grilling large quantities of steaks, sausages, kebabs, meat, and much more.

Economy grill
Designed for small quantities: ideal for small amounts of food such as steaks and sausages. Perfectly grilled every time.

Top heat
Extremely energy-efficient: perfectly cooked succulent roasts or oven bakes, depending on the model.

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

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

Special operating modes
The ideal assistant for special tasks: for defrosting, reheating or drying food, or for fast parboiling.

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

Rotisserie
Crispy and brown all round: roasts, kebabs and whole chickens are evenly roasted and browned on the rotisserie.

What do the icons mean?

All Range cooker icons at a glance

Controls

Intuitive control at the touch of a fingertip.

Oven compartment sizes

Miele Range Cookers have different oven compartment capacities – from 43 to 150 litres.

MultiLingua

All-rounder: you can choose the language for the display so that you fully understand everything.

Cleaning and care

Oven compartment and accessories are spotless after pyrolytic cleaning.

Moisture plus

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

FlexiClip runners

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

Range cookers

Product overview

Model/Sales designation	HR 1936-1 G	HR 1956-1 G
Construction type and heating type		
Appliance width in inches	36	48
All electric/Dual fuel	–/●	–/●
Design		
Oven/Microwave combination oven display	M Touch/–	M Touch/M Touch
Convenience features – oven and microwave combination oven		
Microwave power levels in W	–	80/150/300/450/600/850/1000
Wireless food probe in oven/ Food probe with cable in microwave combination oven	●/–	●/●
Rotisserie motor	●	●
Operating modes – oven and microwave combination oven		
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/●	●/●/●
Economy grill/Full grill/Fan grill	●/●/●	●/●/●
Moisture plus/Auto roast/Low temperature cooking	●/●/●	●/●/●
Microwave/with Fan plus/with Auto roast	–/–/–	●/●/●
Microwave with Grill/with Fan grill	–/–	●/●
Convenience features and operating modes – warming drawer		
Pre-heating crockery/Keeping food warm/Low temperature cooking	–/–/–	●/●/●
Hob features		
Gas type	Natural gas	Natural gas
Number of extra-large burners x power rating in W	1 x 4100	1 x 4100
Number of large burners x power rating in W	1 x 3300	1 x 3300
Number of normal burners x power rating in W	2 x 2300	4 x 2300
Simmer function/GasStop/ReStart	●/●/●	●/●/●
Number of griddle surfaces x power rating in W	1 x 4600	1 x 4600
Griddle surface width x depth in mm	258 x 434	258 x 434
User convenience		
MultiLingua	●	●
Metal rotary controls/illuminated knob surrounds	●/●	●/●
Ergonomic swivel handle/Motorised fascia panel	●/●	●/●
Minute minder/Safety switch-off/Programming of cooking time	●/●/●	●/●/●
User programmes/Individual settings	20/●	20/●
Popcorn function/Quick microwave	–/–	●/●
Door		
CleanGlass door/Soft-close oven door	●/●	●/●
Oven compartment		
Oven/Microwave combination oven volume in l	150/–	84/43
Cleaning convenience		
Stainless-steel front with partial CleanSteel finish	●	●
Microwave combination oven with PerfectClean and linen-weave finish	–	●
Oven with pyrolytic cleaning/heated catalyser	●/●	●/●
Dishwasher-safe enamelled pot rests	●	●
Efficiency and sustainability		
Energy efficiency class (A+++ - D)	A	A
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock/Door contact switch	●/●/●	●/●/●
Technical data		
Appliance dimensions in mm (W x H x D)	915 x 942 – 980 x 698	1.220 x 942 – 980 x 698
Total rated load in kW/Voltage in V/Fuse rating in A	4.7/230/20	8.6/230/40
Standard accessories		
Universal tray with PerfectClean	1	1
Baking and roasting rack PerfectClean/PyroFit/with telescopic runners	–/1/2	1/3/–
Anti-splash insert with PerfectClean/glass tray	1/–	1/2
PyroFit FlexiClip runners	–	2

RANGE
HOODS

The right solution for every home
Miele Range Hood construction types

Miele Range cooking appliances combined with a Miele Range Hood are a perfect match in terms of form and function. Miele Range Hoods are available as wall mounted decor hoods and as extractor units. Miele Range Hoods are fitted with a special baffle filter made of high-quality stainless steel and are designed to complement the high performance of Miele's Range cooking appliances.

Wall-mounted Range Hoods

Extractor unit Range Hoods

Powerful technology for your kitchen
The operating modes of Miele Range Hoods

During cooking, and in particular when frying, vapours are given off which consist of a mixture of steam, particles of fat and odours. If air in the room is not extracted or filtered, these vapours will remain in the room and affect the kitchen environment. Over time, fat and vapours will settle on the kitchen furniture, soft furnishings, paintwork, etc. There are two options for effectively cleaning the air: extraction or recirculation mode. Both these methods have advantages and disadvantages. Which one suits you best will depend on a number of factors, explained below.

Extraction mode cooker hoods – highly efficient
Extraction mode cooker hoods draw the cooking vapours in and remove grease particles with the help of the grease filter. The filtered air is then transported out of the kitchen via vent ducting. Along with the filtered air, any excess moisture and odours are removed from the kitchen. In order to channel the extracted air outside, extraction mode cooker hoods need ducting and a wall or roof vent. At the same time a flow of fresh air must be provided, by an open window for example. Extraction mode cooker hoods are particularly recommended above gas hobs as well as for frequent deep-fat frying, grilling or use of the wok. This type of cooking generates a lot of heat, grease and steam, which these cooker hoods remove very efficiently. At the same time, gas hobs are provided with an adequate supply of fresh air for combustion.

Extraction mode with an external motor – effective and particularly quiet
An extraction mode cooker hood can also be operated in combination with an external motor, located outside the cooker hood; for instance, on the outside wall of the home or on the roof. External installation of the motor also means it can be installed where it causes the least nuisance. This reduces noise around the cooker hood to a minimum. For a significant reduction in noise levels, the ducting system should be at least 5–7 m long. Whether you are able to use an external motor will depend on the layout of the kitchen, the type of ducting and how it is installed, and the cooker hood itself.

Recirculation mode hoods – simple and efficient
Recirculation mode cooker hoods draw in steam and vapours and remove grease and odours via various filters. The cleaned air is then redirected back into the kitchen. This air circulation takes place in a closed room. Recirculation mode cooker hoods do not require vent ducting, or wall or room vents. This makes them very easy to install, and in many cases they are the only option available because of building constraints – in a block of flats, for example. A recirculation mode cooker hood is a good choice for installation above an electric hob. Over a gas hob, however, where lots of heat is created, an extraction mode cooker hood should be installed if possible.

Miele Range Hoods

Which convenience features would you like?

The product highlights of Miele Range Hoods

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

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

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

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

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

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

What do the icons mean?

All Range hood icons at a glance

Energy efficiency
Energy efficiency ratings A++ to B are shown.

LED lighting
For optimum illumination of the entire hob.

Range hoods

Product overview

Model/Sales designation	DAR 1235 36"	DAR 1255 48"
Construction type and operating modes		
Wall mounted cooker hood/integrated extractor unit	●/–	●/–
Extraction mode/Recirculation mode/External motor	●/●/–	●/–/–
User convenience		
Rotary controls	●	●
Power levels (number without Booster level)	3	3
Booster level	●	●
Easy-to-clean canopy interior – CleanCover	●	●
Number of dishwasher-safe stainless steel filters	3	4
Dishwasher-safe grease collection channel	●	●
Temperature sensor	●	●
Efficiency and sustainability[1]		
Energy efficiency class (A++ to E)/Grease filter efficiency class	B/B	B/B
Annual energy consumption in kWh/year	68.4	69.5
Lighting		
LED	●	●
Number x W	3 x 3	4 x 3
Air throughput with maximum duct diameter[2]		
Extraction (not with external variants)		
Air throughput in Level 3 (m³/h)	400	400
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	54/40	54/40
Air throughput in Booster level (m³/h)	650	650
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/53	67/53
Recirculation		
Air throughput in Level 3 (m³/h)	400	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	59/44	–/–
Air throughput in Booster level (m³/h)	650	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	71/57	–/–
Technical data		
Dimensions of canopy in mm (W x H x D)	914 x 457 x 611	1.219 x 457 x 611
Minimum distance above the electric/gas hobs[3] in mm	450/650	450/650
Total rated load in kW/Voltage in V/Fuse rating in A	0.21/230/5	0.21/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	36	51
Standard accessories		
Non-return flap	●	●
Optional accessories		
Chimney cover[4] (H: 152 mm)	●	●
Chimney cover[4] (H: 305 mm)	●	●
Chimney cover[4] (H: 457 mm)	●	●
Chimney cover[4] (H: 610 mm)	●	●
Recirculation conversion kit[5]	DRUU 36	–
Rear-wall panel (W: 760 mm)	–	–
Rear-wall panel (W: 913 mm)	●	–
Rear-wall panel (W: 1218 mm)	–	●
Active charcoal filter	DKF 24-1	–

Range hoods

Model/Sales designation	DAR 1135 36"	DAR 1155 48"
Construction type and operating modes		
Wall mounted cooker hood/integrated extractor unit	–/●	–/●
Extraction mode/Recirculation mode/External motor	●/–/–	●/–/–
User convenience		
Rotary controls	●	●
Power levels (number without Booster level)	3	3
Booster level	●	●
Easy-to-clean canopy interior – CleanCover	●	●
Number of dishwasher-safe stainless steel filters	3	4
Dishwasher-safe grease collection channel	●	●
Temperature sensor	●	●
Efficiency and sustainability[1]		
Energy efficiency class (A++ to E)/Grease filter efficiency class	B/B	B/B
Annual energy consumption in kWh/year	68.4	69.5
Lighting		
LED	●	●
Number x W	3 x 3	4 x 3
Air throughput with maximum duct diameter[2]		
Extraction (not with external variants)		
Air throughput in Level 3 (m³/h)	400	400
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	54/40	54/40
Air throughput in Booster level (m³/h)	650	650
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/53	67/53
Recirculation		
Air throughput in Level 3 (m³/h)	–	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Air throughput in Booster level (m³/h)	–	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Technical data		
Dimensions of canopy in mm (W x H x D)	850 x 449 x 579	1.155 x 449 x 579
Minimum distance above the electric/gas hobs[3] in mm	450/650	450/650
Total rated load in kW/Voltage in V/Fuse rating in A	0.21/230/5	0.21/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	22	28
Standard accessories		
Non-return flap	●	●
Optional accessories		
Chimney cover[4] (H: 152 mm)	–	–
Chimney cover[4] (H: 305 mm)	–	–
Chimney cover[4] (H: 457 mm)	–	–
Chimney cover[4] (H: 610 mm)	–	–
Recirculation conversion kit[5]	–	–
Rear-wall panel (W: 760 mm)	–	–
Rear-wall panel (W: 913 mm)	●	–
Rear-wall panel (W: 1218 mm)	–	●
Active charcoal filter	–	–

COFFEE
MACHINES

What type of appliance would you like?

The construction types and user interfaces of Miele coffee machines

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

User interfaces

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

The built-in appliance is also available with a mains water connection. This is particularly practical as it means your Miele appliance is always ready for operation. As the coffee machine is directly connected to the mains water supply, there is no need to fill the water container manually – saving time and providing added convenience.

Coffee enjoyment – wherever you want it
Practical and flexible: Miele countertop appliances are at home anywhere in your kitchen, or even in the living room or conservatory. Basically, wherever you want to enjoy wonderfully aromatic coffee. You can also choose between the minimalist CM7 series with CM Touch controls or the compact CM6 and CM5 appliances with DirectSensor controls.

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

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

Miele coffee machines

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Which convenience features would you like?

The product highlights* of Miele built-in coffee machines

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

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

Simple to clean
Appliance hygiene made easy: removable components and automatic cleaning processes guarantee cleanliness.

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

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

Exclusive to Miele **CupSensor** [1]
Ideal distance: the CupSensor recognises the rim of the cup and alters the position of the central spout accordingly.

What do the icons mean?

All built-in coffee machine icons at a glance

Control philosophy
Intuitive control at the touch of a fingertip.

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

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

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

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

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

DirectWater
Convertible to mains water connection.

AutoDescale
Patented[2], automatic descaling for more convenience.

Model/Sales designation	CVA 7440	CVA 7445	CVA 7840
Construction type			
Freestanding bean-to-cup coffee machine	–	–	–
Built-in bean-to-cup coffee machine	●	●	●
Design			
PureLine/ContourLine	●/–	●/–	●/–
Display	DirectSensor	DirectSensor	M Touch
Beverages			
Espresso/Coffee/Long coffee/Ristretto/Long black	●/●/●/●/●	●/●/●/●/●	●/●/●/●/●
Cappuccino/Caffè Latte/Cappuccino Italiano/Café au lait	●/●/●/●	●/●/●/●	●/●/●/●
Latte Macchiato/Espresso Macchiato/Flat white/Caffè Americano	●/●/●/●	●/●/●/●	●/●/●/●
Hot water/Hot milk/Milk froth	●/●/●	●/●/●	●/●/●
Green tea/Black tea/Herbal tea/Fruit tea	●/●/●/●	●/●/●/●	●/●/●/●
Convenience features			
OneTouch/OneTouch for Two	●/●	●/●	●/●
Aroma-friendly conical grinder	AromaticSystemFresh	AromaticSystemFresh	AromaticSystemFresh
Second type of coffee can be made using ground coffee	–	–	–
Programmable User profiles	10	10	10
Adjustable grinder setting/programmable amount of coffee	●/●	●/●	●/●
Programmable amount of water/water temperature	●/●	●/●	●/●
Programmable Pre-brewing/Milk quantity/Milk froth quantity	●/●/●	●/●/●	●/●/●
Coffee/tea pot function	●/●	●/●	●/●
User convenience			
Choice of language/clock display/date display	●/●/●	●/●/●	●/●/●
CupSensor	●	●	●
Height adjustable central spout, range in cm	4.0 – 16.5	4.0 – 16.5	4.0 – 16.5
BrilliantLight/ComfortDoor/Concealed door handle	–/●/–	–/●/–	–/●/–
Removable bean container	–	–	–
Capacity of coffee bean container in g	500	500	500
Capacity of waste container in capsules	17	17	17
Capacity of water container in l	2.3	2.3	2.3
Programmable Switch-on time/Switch-off time	●/●	●/●	●/●
Standby time programmable/Clock buffer in h	●/–	●/–	●/–
Expert mode/DoubleShot/Mains water connection	●/●/–	●/●/●	●/●/–
Cleaning convenience			
Convenient cleaning programmes/ComfortClean	●/●	●/●	●/●
AutoDescale function	–	–	●
Automatic rinsing of milk line with water from the water container	●	●	●
Removable milk lines/brew unit	●/●	●/●	●/●
Efficiency and sustainability			
Energy-saving eco-mode selectable	●	●	●
Appliance networking			
Miele@home	●	●	●
Safety			
System lock	●	●	●
Technical data			
Niche dimensions in mm (W x H x D)	560 x 448 x 500	560 x 448 x 550	560 x 448 x 500
Depth with door open in cm	108.0	108.0	108.0
Total rated load in kW	1.5	1.5	1.5
Voltage in V/Fuse rating in A	220 – 240/10	220 – 240/10	220 – 240/10
Length of water inlet hose/electrical cable in m	1.5/2.0	1.5/2.0	–/2.0
Standard accessories			
Glass milk flask/stainless steel thermal milk flask	●/–	●/–	●/–
Descaler/cleaning tablets	●/–	●/–	–/–
Descaling cartridge	–	–	●
Colours			
Graphite grey	●	–	–
CleanSteel	●	●	●
Brilliant white	●	–	–
Obsidian black	●	–	–

Model/Sales designation	CVA 7845
Construction type	
Freestanding bean-to-cup coffee machine	–
Built-in bean-to-cup coffee machine	●
Design	
PureLine/ContourLine	●/–
Display	M Touch
Beverages	
Espresso/Coffee/Long coffee/Ristretto/Long black	●/●/●/●/●
Cappuccino/Caffè Latte/Cappuccino Italiano/Café au lait	●/●/●/●
Latte Macchiato/Espresso Macchiato/Flat white/Caffè Americano	●/●/●/●
Hot water/Hot milk/Milk froth	●/●/●
Green tea/Black tea/Herbal tea/Fruit tea	●/●/●/●
Convenience features	
OneTouch/OneTouch for Two	●/●
Aroma-friendly conical grinder	AromaticSystemFresh
Second type of coffee can be made using ground coffee	–
Programmable User profiles	10
Adjustable grinder setting/programmable amount of coffee	●/●
Programmable amount of water/water temperature	●/●
Programmable Pre-brewing/Milk quantity/Milk froth quantity	●/●/●
Coffee/tea pot function	●/●
User convenience	
Choice of language/clock display/date display	●/●/●
CupSensor	●
Height adjustable central spout, range in cm	4.0 – 16.5
BrilliantLight/ComfortDoor/Concealed door handle	–/●/–
Removable bean container	–
Capacity of coffee bean container in g	500
Capacity of waste container in capsules	17
Capacity of water container in l	2.3
Programmable Switch-on time/Switch-off time	●/●
Standby time programmable/Clock buffer in h	●/–
Expert mode/DoubleShot/Mains water connection	●/●/●
Cleaning convenience	
Convenient cleaning programmes/ComfortClean	●/●
AutoDescale function	●
Automatic rinsing of milk line with water from the water container	●
Removable milk lines/brew unit	●/●
Efficiency and sustainability	
Energy-saving eco-mode selectable	●
Appliance networking	
Miele@home	●
Safety	
System lock	●
Technical data	
Niche dimensions in mm (W x H x D)	560 x 448 x 550
Depth with door open in cm	108.0
Total rated load in kW	1.5
Voltage in V/Fuse rating in A	220 – 240/10
Length of water inlet hose/electrical cable in m	1.5/2.0
Standard accessories	
Glass milk flask/stainless steel thermal milk flask	●/–
Descaler/cleaning tablets	–/–
Descaling cartridge	●
Colours	
Graphite grey	●
CleanSteel	●
Brilliant white	●
Obsidian black	●

What do the icons mean?

All freestanding coffee machine icons at a glance

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

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

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

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

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

EasyClean
Removable brew unit for optimum hygiene.

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

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

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

AutoDescale
Patented[1], automatic descaling for more convenience.

Freestanding coffee machines

Product overview

Model/Sales designation	CM 5300	CM 5500	CM 6150
Construction type			
Freestanding bean-to-cup coffee machine	●	●	●
Built-in bean-to-cup coffee machine	–	–	–
Design			
PureLine/ContourLine	–/–	–/–	–/–
Display	DirectSensor	DirectSensor	DirectSensor
Beverages			
Espresso/Coffee/Long coffee/Ristretto/Long black	●/●/●/●/–	●/●/●/●/–	●/●/●/●/–
Cappuccino/Caffè Latte/Cappuccino Italiano/Café au lait	●/●/–/–	●/●/–/–	●/●/–/–
Latte Macchiato/Espresso Macchiato/Flat white/Caffè Americano	●/–/–/–	●/–/–/–	●/–/–/–
Hot water/Hot milk/Milk froth	–/●/●	●/●/●	–/●/●
Green tea/Black tea/Herbal tea/Fruit tea	–/–/–/–	–/–/–/–	–/–/–/–
Convenience features			
OneTouch/OneTouch for Two	●/●	●/●	●/●
Aroma-friendly conical grinder	AromaticSystem	AromaticSystem	AromaticSystem
Second type of coffee can be made using ground coffee	●	●	●
Programmable User profiles	–	2	4
Adjustable grinder setting/programmable amount of coffee	●/●	●/●	●/●
Programmable amount of water/water temperature	●/●	●/●	●/●
Programmable Pre-brewing/Milk quantity/Milk froth quantity	●/●/●	●/●/●	●/●/●
Coffee/tea pot function	●/–	●/–	●/–
User convenience			
Choice of language/clock display/date display	●/–/–	●/–/–	●/–/–
CupSensor	–	–	–
Height adjustable central spout, range in cm	8.0 – 13.5	8.0 – 13.5	8.0 – 14.0
BrilliantLight/ComfortDoor/Concealed door handle	–/–/–	–/–/–	–/–/–
Removable bean container	–	–	–
Capacity of coffee bean container in g	200	200	300
Capacity of waste container in capsules	6	6	10
Capacity of water container in l	1.3	1.3	1.8
Programmable Switch-on time/Switch-off time	–/–	–/–	●/●
Standby time programmable/Clock buffer in h	●/–	●/–	●/–
Expert mode/DoubleShot/Mains water connection	–/–/–	–/–/–	–/–/–
Cleaning convenience			
Convenient cleaning programmes/ComfortClean	●/●	●/●	●/●
AutoDescale function	–	–	–
Automatic rinsing of milk line with water from the water container	●	●	●
Removable milk lines/brew unit	●/●	●/●	●/●
Efficiency and sustainability			
Energy-saving eco-mode selectable	●	●	●
Appliance networking			
Miele@home	–	–	–
Safety			
System lock	●	●	●
Technical data			
Appliance dimensions in mm (W x H x D)	450 x 508 x 575	450 x 508 x 575	450 x 508 x 555
Depth with door open in cm	–	–	–
Total rated load in kW	1.5	1.5	1.5
Voltage in V/Fuse rating in A	220 – 240/10	220 – 240/10	220 – 240/10
Length of water inlet hose/electrical cable in m	–/1.2	–/1.2	–/1.4
Standard accessories			
Glass milk flask/stainless steel thermal milk flask	–/–	–/–	–/–
Descaler/cleaning tablets	●/●	●/●	●/●
Descaling cartridge	–	–	–
Colours			
Graphite grey	–	–	●
Brilliant white	●	–	●
Obsidian black	●	–	●
Rose gold	–	●	–

Freestanding coffee machines

Product overview

Model/Sales designation	CM 6350	CM 7550	CM 7750
Construction type			
Freestanding bean-to-cup coffee machine	●	●	●
Built-in bean-to-cup coffee machine	–	–	–
Design			
PureLine/ContourLine	–/–	–/–	–/–
Display	DirectSensor	CM Touch	CM Touch
Beverages			
Espresso/Coffee/Long coffee/Ristretto/Long black	●/●/●/●/–	●/●/●/●/●	●/●/●/●/●
Cappuccino/Caffè Latte/Cappuccino Italiano/Café au lait	●/●/–/–	●/●/●/●	●/●/●/●
Latte Macchiato/Espresso Macchiato/Flat white/Caffè Americano	●/–/–/–	●/●/●/●	●/●/●/●
Hot water/Hot milk/Milk froth	●/●/●	●/●/●	●/●/●
Green tea/Black tea/Herbal tea/Fruit tea	–/–/–/–	●/●/●/●	●/●/●/●
Convenience features			
OneTouch/OneTouch for Two	●/●	●/●	●/●
Aroma-friendly conical grinder	AromaticSystem	AromaticSystem	AromaticSystemFresh
Second type of coffee can be made using ground coffee	●	●	●
Programmable User profiles	4	10	10
Adjustable grinder setting/programmable amount of coffee	●/●	●/●	●/●
Programmable amount of water/water temperature	●/●	●/●	●/●
Programmable Pre-brewing/Milk quantity/Milk froth quantity	●/●/●	●/●/●	●/●/●
Coffee/tea pot function	●/–	●/●	●/●
User convenience			
Choice of language/clock display/date display	●/–/–	●/●/●	●/●/●
CupSensor	–	●	●
Height adjustable central spout, range in cm	8.0 – 14.0	8.0 – 16.0	8.0 – 16.0
BrilliantLight/ComfortDoor/Concealed door handle	●/–/–	●/–/–	●/–/–
Removable bean container	–	–	–
Capacity of coffee bean container in g	300	500	160/180/210
Capacity of waste container in capsules	10	16	16
Capacity of water container in l	1.8	2.2	2.2
Programmable Switch-on time/Switch-off time	●/●	●/●	●/●
Standby time programmable/Clock buffer in h	●/–	●/200	●/200
Expert mode/DoubleShot/Mains water connection	–/–/–	●/●/–	●/●/–
Cleaning convenience			
Convenient cleaning programmes/ComfortClean	●/●	●/●	●/●
AutoDescale function	–	●	●
Automatic rinsing of milk line with water from the water container	●	●	●
Removable milk lines/brew unit	●/●	●/●	●/●
Efficiency and sustainability			
Energy-saving eco-mode selectable	●	●	●
Appliance networking			
Miele@home	–	●	●
Safety			
System lock	●	●	●
Technical data			
Appliance dimensions in mm (W x H x D)	450 x 508 x 555	311 x 397 x 445	311 x 420 x 445
Depth with door open in cm	–	–	–
Total rated load in kW	1.5	1.5	1.5
Voltage in V/Fuse rating in A	220 – 240/10	220 – 240/10	220 – 240/10
Length of water inlet hose/electrical cable in m	–/1.4	–/1.2	–/1.2
Standard accessories			
Glass milk flask/stainless steel thermal milk flask	–/●	–/●	–/●
Descaler/cleaning tablets	●/●	–/●	–/●
Descaling cartridge	–	●	●
Colours			
Obsidian black	●	●	●

REFRIGERATION APPLIANCES AND WINE UNITS

Miele refrigeration appliances and wine units

What type of appliance would you like?

The wide range of Miele refrigeration appliances and wine units

Appliance range

Refrigerators

Fridge-freezers

Freezers

Wine units

Construction types

Built-in appliances

Built-under appliances

MasterCool

Which user interface do you prefer?

User interfaces of Miele refrigeration appliances and wine units

User interfaces

TouchControl panels
TouchControl panels offer a completely smooth operating interface with sensor controls and a precise digital temperature display. A light touch is all that is needed to select a function.

PicTronic controls
PicTronic controls have convenient light-touch buttons. The temperature is displayed on a black screen.

Would you like to install your appliances side-by-side?

The flexibility of Miele refrigeration appliances and wine units

Miele refrigeration appliances are known for being extremely versatile. For instance, you can combine two refrigerators next to each other or have a classical combination of a refrigerator and freezer side-by-side.

Built-in appliances (60 cm wide), next to one another
(in no particular order)

140 cm niche	
FNS 35402 i	K 35222 iD
178 cm niche	
FNS 37402 i	K 37222 iD, K 37272 iD, K 37672 iD
FNS 37402 i	KFN 37232 iD, KFN 37432 iD, KFN 37452 iDE, KFN 37682 iD, KFN 37692 iDE

All built-in refrigeration appliances from the MasterCool series can be installed in a row in any constellation that meets your requirements. This requires a KSK 1002 side-by-side conversion kit, available as an optional extra, to be fitted between the two appliances..

Built-in appliances (60 cm wide), one above the other

Bottom appliance	Top appliance
88 cm niche	
F 32202 i	K 32222 i

Built-under wine units (60 cm wide)

KWT 6322 UG	KWT 6322 UG

Which freshness system would you like?

Pure enjoyment and natural taste

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

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

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

PerfectFresh
With PerfectFresh, food stays fresh for up to three times longer. The temperature range from 0°C to +3°C offers ideal conditions for a significantly longer shelf life of meat, fish and many dairy products. Fruit and vegetables in the humidity-controlled compartment can be stored in an ideal climate with a high humidity level. Vitamins, flavour and texture are retained for a long time – for noticeably improved freshness.

Which freezing system would you like?

Long storage times for greater convenience

Freezing is the best solution for long-term storage of food. This method retains vitamins and flavours for a long time and food is available when needed.
And with modern freezing technology, Miele refrigeration appliances have the cold temperatures reliably and conveniently under control – for perfect results and excellent enjoyment of food.

NoFrost

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

ComfortFrost

With ComfortFrost, you do not need to defrost the freezer as often. Thanks to the evaporator in the rear and sides of the interior cabinet, ice develops much more slowly than is the case with conventional technology. This saves you the effort of frequent defrosting. This feature is found on the F 32202 i and F 31202 Ui freezers.

DuplexCool

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

Miele refrigeration appliances and wine units

PerfectFresh Pro

Which convenience features would you like?

The product highlights* of Miele refrigeration appliances

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

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

Exclusive to Miele **FlexiLight**
Glare-free and unique: the flexibly adjustable LED glass shelf lighting.

Energy efficiency
Best performance A+++: highest efficiency and top-class freshness.

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

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

Miele refrigeration appliances and wine units

Miele MasterCool

High-end design and technology on a large scale

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

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

Design at its best
The unique interior features leave nothing to be desired. Horizontal lines emphasise the puristic design. The smooth, white lacquered side panels inside the appliance are easy to clean and contribute to perfect, glare-free illumination.

Stunning lighting
BrilliantLight is the sensational lighting concept used in MasterCool appliances. A number of halogen emitters illuminate each area of the refrigerator and show the refrigerated items in a pleasantly soft light.

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

Miele MasterCool

MasterFresh freshness system - Pure enjoyment and natural taste
DuplexCool Pro freezing system - Long storage times for greater convenience

MasterFresh

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

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

In the large-volume MasterCool drawers, with adjustable humidity levels, your food is stored in the optimum climate: the temperature is between 0 °C and +3 °C and the humidity level can be set and maintained to suit the food in the drawer. This allows fruit, vegetables, meat, fish and many types of dairy products to stay fresh for up to three times longer.

DuplexCool Pro

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

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

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

Miele refrigeration appliances and wine units

Which convenience features would you like?

The product highlights* of Miele MasterCool

BrilliantLight
Each area of the unit is perfectly illuminated by the carefully positioned halogen spotlights. Even the food at the back is easy to see in the pleasant gentle light, which presents the refrigerated goods in a stylish tone. As a further highlight, the matt surface of the aluminium profile is cast in an elegant glow by the light.

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

NoFrost
Convenient: a sophisticated NoFrost system saves you the hassle of defrosting and cleaning the appliance.

Drop and Lock
Easy and safe: without having to take them out, the shelves inside the door are height-adjustable and easy to lock into position.

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

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

Miele refrigeration appliances and wine units

What do the icons mean?

All refrigeration appliance icons at a glance

Energy efficiency

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

Sound emissions

States the exact sound emissions in decibels (dB).

Freshness system

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

Food stays fresh for up to three times longer.

Freezer system

No need for defrosting thanks to circulation cooling.

IceMaker

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

Lighting

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

Modern LED lighting, integrated into the sides of the glass-panel holders.

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

Door-closing damper

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

Model/Sales designation	K 31222 Ui	K 31242 UiF	K 32222 i
Construction type			
Built-in appliance: integrated/built-under	–/●	–/●	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/–	right/●/–	right/●/–
Design			
Refrigeration section lighting	LED	LED	LED
PerfectFresh Pro LED lighting	–	–	–
User convenience			
Freshness system	–	–	–
ComfortClean/DynaCool	●/–	●/–	●/–
SelfClose	–	–	–
SoftClose	–	–	–
Controls			
Operating concept	PicTronic	PicTronic	PicTronic
SuperCool	●	●	●
No. of temperature zones	1	1	1
Sabbath mode	–	–	–
Fridge/Fridge section			
Number of shelves/of which illuminated	3/–	2/–	3/–
Chrome-plated metal bottle rack	–	–	–
No. of vegetable drawers/of which on castors	1/–	1/–	2/–
No. of PerfectFresh drawers	–	–	–
Full-width door shelves	1	1	2
Door rack for bottles	1	1	1
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	A++	A++	A++
Annual energy consumption/in 24 h in kWh	92/0.252	139/0.380	98/0.266
Appliance networking			
Miele@home/WiFiConn@ct	–/–	–/–	–/–
Accessories required	–	–	–
Safety			
Lock function	●	●	●
Audible door alarm/Audible temperature alarm	●/–	●/–	–/–
Optical door alarm/Optical temperature alarm	●/–	●/–	–/–
Technical data			
Niche dimensions in mm (W x H x D)	600 x 820 – 870 x 550	600 x 820 – 870 x 550	560 – 570 x 874 – 890 x 550
Door hinge technology	Fixed door	Fixed door	Fixed door
Maximum fridge door front weight in kg	10	10	16
Climate class	SN-ST	SN-ST	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	135/0/0	104/0/15	151/0/0
Total usable capacity in l	135	119	151
Sound power in dB(A) re1pW	39	39	33
Storage time in case of fault/Freezing capacity in kg/24 h	0/0	12/2.0	0/0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1200	220 – 240/10/1200	220 – 240/10/1200
Standard accessories			
Butter dish/Egg tray	–/●	–/●	–/●

Refrigerators

Product overview

Model/Sales designation	K 35222 iD
Construction type	
Built-in appliance: integrated/built-under	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●
Design	
Refrigeration section lighting	LED
PerfectFresh Pro LED lighting	–
User convenience	
Freshness system	–
ComfortClean/DynaCool	●/●
SelfClose	–
SoftClose	–
Controls	
Operating concept	PicTronic
SuperCool	●
No. of temperature zones	1
Sabbath mode	–
Fridge/Fridge section	
Number of shelves/of which illuminated	6/–
Chrome-plated metal bottle rack	–
No. of vegetable drawers/of which on castors	1/1
No. of PerfectFresh drawers	–
Full-width door shelves	2
Door rack for bottles	2
Efficiency and sustainability	
Energy efficiency class (A+++ to G)	A++
Annual energy consumption/in 24 h in kWh	109/0.297
Appliance networking	
Miele@home/WiFiConn@ct	–/–
Accessories required	–
Safety	
Lock function	●
Audible door alarm/Audible temperature alarm	–/–
Optical door alarm/Optical temperature alarm	–/–
Technical data	
Niche dimensions in mm (W x H x D)	560 – 570 x 1397 – 1413 x 550
Door hinge technology	Fixed door
Maximum fridge door front weight in kg	21
Climate class	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	252/0/0
Total usable capacity in l	252
Sound power in dB(A) re1pW	36
Storage time in case of fault/Freezing capacity in kg/24 h	0/0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1200
Standard accessories	
Butter dish/Egg tray	–/●

Model/Sales designation	K 37222 iD	K 37272 iD	K 37672 iD
Appliance category			
Refrigerator	●	●	●
Construction type			
Built-in appliance: integrated/built-under	●/–	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●	right/●/●
Design			
Refrigeration section lighting	LED	LED	FlexiLight
PerfectFresh Pro LED lighting	–	–	–
User convenience			
Freshness system	–	PerfectFresh	PerfectFresh Pro
ComfortClean/DynaCool	●/●	●/●	●/●
SelfClose	–	–	●
SoftClose	–	–	●
Controls			
Operating concept	PicTronic	PicTronic	TouchControl
SuperCool	●	●	●
No. of temperature zones	1	2	2
Sabbath mode	–	–	●
Fridge/Fridge section			
Number of shelves/of which illuminated	7/–	6/–	6/4
Chrome-plated metal bottle rack	–	–	●
No. of vegetable drawers/of which on castors	2/–	–/–	–/–
No. of PerfectFresh drawers	–	3	3
Full-width door shelves	3	3	3
Door rack for bottles	2	2	2
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	A++	A++	A++
Annual energy consumption/in 24 h in kWh	117/0.319	133/0.363	133/0.363
Appliance networking			
Miele@home/WiFiConn@ct	–/–	–/–	Equipped/–
Accessories required	–	–	XKS 3000Z
Safety			
Lock function	●	●	●
Audible door alarm/Audible temperature alarm	–/–	●/–	●/–
Optical door alarm/Optical temperature alarm	–/–	–/–	●/–
Technical data			
Niche dimensions in mm (W x H x D)	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550
Door hinge technology	Fixed door	Fixed door	Fixed door
Maximum fridge door-front weight in kg	26	26	26
Climate class	SN-T	SN-T	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	325/0/0	211/90/0	211/90/0
Total usable capacity in l	325	301	301
Sound power in dB(A) re1pW	34	37	37
Storage time in case of fault/Freezing capacity in kg/24 h	0/0	0/0	0/0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1200	220 – 240/10/1200	220 – 240/10/1200
Standard accessories			
Butter dish/Egg tray	–/●	–/●	●/●

Miele refrigeration appliances and wine units

Model/Sales designation	KFN 37232 iD	KFN 37432 iD	KFN 37452 iDE
Construction type			
Built-in appliance: integrated/built-under	●/–	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●	right/●/●
Design			
Refrigeration section lighting	LED	FlexiLight	FlexiLight
PerfectFresh Pro LED lighting	–	–	–
User convenience			
Freshness system	–	–	–
IceMaker with mains water connection/MyIce with water container	–/–	–/–	–/●
ComfortClean	●	●	●
DuplexCool/DynaCool/NoFrost/VarioRoom	●/●/●/●	●/●/●/●	●/●/●/●
SoftClose/SelfClose	–/–	●/–	●/–
Controls			
Operating concept	PicTronic	TouchControl	TouchControl
Fridge compartment can be switched off	●	●	●
SuperCool/SuperFreeze	●/●	●/●	●/●
No. of temperature zones	2	2	2
Sabbath mode	–	●	●
Fridge/Fridge section			
No. of shelves/of which illuminated/of which dividable	4/–/–	3/2/–	3/2/–
Chrome-plated metal bottle rack	–	●	●
No. of vegetable drawers/of which on castors	1/1	1/–	1/–
No. of crisper drawers	–	–	–
Full-width door shelves	2	2	2
Door rack for bottles	1	1	1
Freezer/Freezer section			
Number of freezer drawers/of which on castors	3/–	3/–	4/–
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	A++	A++	A++
Annual energy consumption/in 24 h in kWh	230/0.630	230/0.628	225/0.615
Appliance networking			
Miele@home/WiFiConn@ct	–/–	Equipped/–	Equipped/–
Accessories required	–	XKS 3000 Z	XKS 3000 Z
Safety			
Lock function/Power cut indication for freezer section	●/–	●/●	●/●
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550
Door hinge technology	Fixed door	Fixed door	Fixed door
Maximum fridge/freezer section door-front weight in kg	17/12	17/12	17/12
Climate class	SN-T	SN-T	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	194/–/62	193/0/62	191/0/57
Sound power in dB(A) re1pW	38	38	38
Total usable capacity in l	256	–	–
Storage time in case of fault/Freezing capacity in kg/24 h	15/10.0	15/10.0	14/10.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1400	220 – 240/10/1400	220 – 240/10/1400
Standard accessories			
Butter dish/Egg tray	–/●	●/●	●/●

Model/Sales designation	KFN 37682 iD	KFN 37692 iDE
Construction type		
Built-in appliance: integrated/built-under	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●
Design		
Refrigeration section lighting	FlexiLight	FlexiLight
PerfectFresh Pro LED lighting	●	●
User convenience		
Freshness system	PerfectFresh Pro	PerfectFresh Pro
IceMaker with mains water connection/MyIce with water container	–/–	●/–
ComfortClean	●	●
DuplexCool/DynaCool/NoFrost/VarioRoom	●/●/●/●	●/●/●/●
SoftClose/SelfClose	●/●	●/●
Controls		
Operating concept	TouchControl	TouchControl
Fridge compartment can be switched off	●	●
SuperCool/SuperFreeze	●/●	●/●
No. of temperature zones	3	3
Sabbath mode	●	●
Fridge/Fridge section		
No. of shelves/of which illuminated/of which dividable	3/2/–	3/2/–
Chrome-plated metal bottle rack	–	–
No. of vegetable drawers/of which on castors	–/–	–/–
No. of crisper drawers	2	2
Full-width door shelves	1	1
Door rack for bottles	1	1
Freezer/Freezer section		
Number of freezer drawers/of which on castors	3/–	4/–
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A++	A++
Annual energy consumption/in 24 h in kWh	236/0.644	232/0.633
Appliance networking		
Miele@home/WiFiConn@ct	Equipped/–	Equipped/–
Accessories required	XKS 3000 Z	XKS 3000 Z
Safety		
Lock function/Power cut indication for freezer section	●/●	●/●
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550
Door hinge technology	Fixed door	Fixed door
Maximum fridge/freezer section door-front weight in kg	17/12	17/12
Climate class	SN-ST	SN-ST
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	176/67/62	176/67/57
Sound power in dB(A) re1pW	38	38
Total usable capacity in l	–	233
Storage time in case of fault/Freezing capacity in kg/24 h	15/10.0	14/10.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1400	220 – 240/10/1400
Standard accessories		
Butter dish/Egg tray	●/●	●/●

Model/Sales designation	F 31202 Ui	F 32202 i
Construction type		
Built-in appliance: integrated/built-under	–/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/–	right/●/●
Design		
Freezer compartment lighting	–	–
User convenience		
IceMaker with mains water connection/MyIce with water container	–/–	–/–
NoFrost/VarioRoom	–/–	–/●
SoftClose	–	–
Controls		
Operating concept	PicTronic	PicTronic
SuperFreeze	●	●
Freezer/Freezer section		
Number of freezer drawers/of which on castors	3/–	4/–
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A++	A++
Annual energy consumption/in 24 h in kWh	148/0.403	159/0.434
Appliance networking		
Miele@home/WiFiConn@ct	–/–	–/–
Accessories required	–	–
Safety		
Lock function/Power cut indication for freezer section	●/–	●/–
Audible door alarm/Audible temperature alarm	–/●	–/●
Optical door alarm/Optical temperature alarm	–/●	–/●
Technical data		
Niche dimensions in mm (W x H x D)	600 x 820 – 870 x 550	560 – 570 x 874 – 890 x 550
Door hinge technology	Fixed door	Fixed door
Maximum freezer section door-front weight in kg	20	16
Climate class	SN-T	SN-T
4* freezer compartment in l	95	100
Sound power in dB(A) re1pW	38	35
Storage time in case of fault/Freezing capacity in kg/24 h	24/12.0	24/12.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1300	220 – 240/10/1300
Standard accessories		
Freezer packs/Ice cube trays	–/–	–/●

Model/Sales designation	FNS 35402 i	FNS 37402 i	FNS 37492 iE
Construction type			
Built-in appliance: integrated/built-under	●/–	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Left/●/●	right/●/●	right/●/●
Design			
Freezer compartment lighting	LED	LED	LED
User convenience			
IceMaker with mains water connection/MyIce with water container	–/–	–/–	●/–
NoFrost/VarioRoom	●/●	●/●	●/●
SoftClose	●	●	●
Controls			
Operating concept	TouchControl	TouchControl	TouchControl
SuperFreeze	●	●	●
Freezer/Freezer section			
Number of freezer drawers/of which on castors	6/–	8/–	8/–
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	A++	A++	A++
Annual energy consumption/in 24 h in kWh	207/0.567	244/0.668	241/0.660
Appliance networking			
Miele@home/WiFiConn@ct	Equipped/–	Equipped/–	Equipped/–
Accessories required	XKS 3000 Z	XKS 3000 Z	XKS 3000 Z
Safety			
Lock function/Power cut indication for freezer section	●/●	●/●	●/●
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 570 x 1397 – 1413 x 550	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550
Door hinge technology	Fixed door	Fixed door	Fixed door
Maximum freezer section door-front weight in kg	21	26	26
Climate class	SN-T	SN-T	SN-T
4* freezer compartment in l	157	213	209
Sound power in dB(A) re1pW	37	37	37
Storage time in case of fault/Freezing capacity in kg/24 h	14/14.0	14/18.0	14/18.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1300	220 – 240/10/1300	220 – 240/10/1300
Standard accessories			
Freezer packs/Ice cube trays	●/●	●/●	●/●

Miele refrigeration appliances and wine units

Model/Sales designation	F 1472 Vi	F 1811 Vi	F 1911 Vi
Construction type			
Built-in appliance: integrated/built-under	●/–	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Left/●/●	Left or right/–/●	Left or right/–/●
Design			
Freezer compartment lighting	BrilliantLight	BrilliantLight	BrilliantLight
User convenience			
IceMaker with mains water connection/MyIce with water container	●/–	●/–	●/–
NoFrost/VarioRoom	●/–	●/–	●/–
SoftClose/Drop and Lock	–/●	–/●	–/●
Controls			
Operating concept	TouchControl	TouchControl	TouchControl
SuperFreeze	●	●	●
Freezer/Freezer section			
Through-the-door ice and water dispensing	●	–	–
Number of freezer drawers/of which on castors	2/–	2/–	2/–
No. of removable metal baskets in door	1	4	4
No. of removable metal wire baskets	–	–	–
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	A+	A+	A+
Annual energy consumption/in 24 h in kWh	292/0.799	414/1.134	484/1.326
Appliance networking			
Miele@home/WiFiConn@ct	–/–	–/–	–/–
Accessories required	–	–	–
Safety			
Lock function/Power cut indication for freezer section	–/–	–/–	–/–
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	457 x 2134 x 629	762 x 2134 x 629	915 x 2134 x 629
Door hinge technology	Fixed door	Fixed door	Fixed door
Maximum freezer section door-front weight in kg	65	48	36
Climate class	SN-T	SN-T	SN-T
4* freezer compartment in l	192	403	502
Sound power in dB(A) re1pW	41	42	42
Storage time in case of fault/Freezing capacity in kg/24 h	13/14.0	20/18.5	22/22.5
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1200	220 – 240/10/1200	220 – 240/10/1200
Standard accessories			
Freezer packs/Ice cube trays	–/●	–/●	–/●

MasterCool fridges

Product overview

Model/Sales designation	K 1801 Vi	K 1901 Vi
Construction type		
Built-in appliance: integrated/built-under	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Left or right/–/●	Left or right/–/●
Design		
Refrigeration section lighting	BrilliantLight	BrilliantLight
PerfectFresh Pro LED lighting	–	–
User convenience		
Freshness system	MasterFresh	MasterFresh
ComfortClean/DynaCool	–/●	–/●
SelfClose	–	–
SoftClose/Drop and Lock	–/●	–/●
Controls		
Operating concept	TouchControl	TouchControl
Fridge compartment can be switched off	–	–
SuperCool	●	●
No. of temperature zones	3	3
Fridge/Fridge section		
Number of shelves/of which illuminated	3/–	3/–
Chrome-plated metal bottle rack	–	–
No. of vegetable drawers/of which on castors	1/–	1/–
No. of crisper drawers	2	2
Removable bottle rack on convenient pull-out	–	–
Full-width door shelves	2	2
Door rack for bottles	2	2
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A+	A+
Annual energy consumption/in 24 h in kWh	180/0.492	194/0.530
Appliance networking		
Miele@home/WiFiConn@ct	–/–	–/–
Accessories required	–	–
Safety		
Lock function	–	–
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	762 x 2134 x 629	915 x 2134 x 629
Door hinge technology	Fixed door	Fixed door
Maximum fridge/freezer section door-front weight in kg	50/–	37/–
Climate class	SN-T	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	322/124/0	402/154/0
Total usable capacity in l	446	556
Sound power in dB(A) re1pW	40	40
Storage time in case of fault/Freezing capacity in kg/24 h	0/0	0/0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1200	220 – 240/10/1200
Standard accessories		
Butter dish/Egg tray	–/–	–/–

MasterCool
fridge-freezers

Model/Sales designation	KF 1801 Vi	KF 1901 Vi
Construction type		
Built-in appliance: integrated/built-under	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Left or right/–/●	Left or right/–/●
Design		
Refrigeration section lighting	BrilliantLight	BrilliantLight
PerfectFresh Pro LED lighting	–	–
User convenience		
Freshness system	MasterFresh	MasterFresh
IceMaker with mains water connection/MyIce with water container	●/–	●/–
ComfortClean	–	–
DuplexCool/DynaCool/NoFrost/VarioRoom	●/●/●/–	●/●/●/–
SoftClose/SelfClose/Drop and Lock	–/–/●	–/–/●
Controls		
Operating concept	TouchControl	TouchControl
Fridge compartment can be switched off	●	●
SuperCool/SuperFreeze	●/●	●/●
No. of temperature zones	2	3
Fridge/Fridge section		
No. of shelves/of which illuminated/of which dividable	3/–/–	3/–/–
Chrome-plated metal bottle rack	–	–
No. of vegetable drawers/of which on castors	–/–	–/–
No. of crisper drawers	1	–
Full-width door shelves	2	2
Door rack for bottles	1	1
Freezer/Freezer section		
Number of freezer drawers/of which on castors	2/–	2/–
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A+	A+
Annual energy consumption/in 24 h in kWh	355/0.972	411/1.125
Appliance networking		
Miele@home/WiFiConn@ct	–/–	–/–
Accessories required	–	–
Safety		
Lock function/Power cut indication for freezer section	–/–	–/–
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	762 x 2134 x 629	915 x 2134 x 629
Door hinge technology	Fixed door	Fixed door
Maximum fridge/freezer section door-front weight in kg	47/10	38/14
Climate class	SN-T	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	253/56/80	313/70/105
Sound power in dB(A) re1pW	42	42
Total usable capacity in l	389	488
Storage time in case of fault/Freezing capacity in kg/24 h	15/15.0	17/20.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/2300	220 – 240/10/2300
Standard accessories		
Butter dish/Egg tray	–/–	–/–

MasterCool wine conditioning unit

Product overview

Model/Sales designation	KWT 1612 Vi
Construction type	
Built-in appliance: integrated/built-under	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Left or right/–/●
Design	
Casing colour	–
Front colour	Glass door
Type of lighting	BrilliantLight
User convenience	
DynaCool/SoftClose	–/–
Active AirClean filter	●
No. of wooden racks	14
Material of wooden racks	–
Number of FlexiFrame wooden racks	–
Number of FlexiFrame Plus wooden racks	–
SommelierSet	–
Bottle presenter	●
Controls	
Operating concept	TouchControl
No. of temperature zones	3
Efficiency and sustainability	
Energy efficiency class (A+++ to G)	C
Annual energy consumption/in 24 h in kWh	293/0.802
Appliance networking	
Miele@home/WiFiConn@ct	–/–
Accessories required	–
Safety	
Lock function	–
Audible door alarm/Audible temperature alarm	●/●
Optical door alarm/Optical temperature alarm	●/●
Technical data	
Niche dimensions in mm (W x H x D)	610 x 2.134 x 629
Climate class	SN-T
Wine conditioning zone in l	365
0.75 l Bordeaux bottle capacity (no. of bottles)	102
Sound power in dB(A) re1pW	42
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/700

Which convenience features would you like?

The product highlights* of Miele wine units

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

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

Exclusive to Miele **FlexiFrame Plus**
Perfectly adjustable: even magnum bottles can be stored thanks to slats which can be repositioned in two directions.

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

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

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

Miele refrigeration appliances and wine units

What do the icons mean?

All wine unit icons at a glance

Energy efficiency
Energy efficiency classes A++ to C are indicated.

Sound emissions
States the exact sound emissions in decibels (dB).

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

Storage racks
Even magnum bottles can be stored thanks to slats which can be repositioned in two directions.

Secure hold for every bottle with individually adjustable slats.

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

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

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

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

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

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

Model/Sales designation	KWT 6321 UG	KWT 6322 UG Handleless	KWT 7112 iG
Construction type			
Built-in appliance: integrated/built-under	●/●	●/●	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/–	right/●/●	Bottom/–/–
Design			
Casing colour	–	–	–
Front colour	Glass door	Glass door	Stainl. steel CleanSteel glass
Type of lighting	LED	LED	LED
User convenience			
DynaCool/SoftClose	●/–	●/●	●/●
Active AirClean filter	●	●	●
No. of wooden racks	3	4	3
Number of FlexiFrame wooden racks	–	3	–
Number of FlexiFrame Plus wooden racks	–	–	–
SommelierSet	–	–	–
Bottle presenter	–	–	–
3 D bottle presenter	–	–	–
Concealed door opener	–	Push2open	Push2open
Silence system	–	–	–
Controls			
Operating concept	TouchControl	TouchControl	TouchControl
No. of temperature zones	2	2	1
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	B	A	A+
Annual energy consumption/in 24 h in kWh	195/0.532	144/0.392	106/0,290
Appliance networking			
Miele@home/WiFiConn@ct	–/–	Equipped/–	●/–
Accessories required	–	XKS 3000 Z	–
Safety			
Lock function	●	●	●
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	600 x 820 – 870 x 580	600 x 820 – 870 x 580	559-568 x 450-452 x 550
Appliance dimensions in mm (W x H x D)	597 x 818 x 575	597 x 817 x 575	595 x 455 x 570
Climate class	SN-ST	SN-ST	SN-ST
Wine conditioning zone in l	95	94	46
0.75 l Bordeaux bottle capacity (no. of bottles)	34	34	–
Sound power in dB(A) re1pW	38	37	34
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/800	220 – 240/10/800	220-240/10/500
Colours			
Obsidian black/Graphite grey/CleanSteel	–/–/–	–/–/–	–/●/●

Miele refrigeration appliances and wine units

Built-under and integrated conditioning units

Product overview

Model/Sales designation	KWT 6422 iG	KWT 6722 iGS
Construction type		
Built-in appliance: integrated/built-under	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●
Design		
Casing colour	–	–
Front colour	Glass door	Glass door
Type of lighting	LED	LED
User convenience		
DynaCool/SoftClose	●/●	●/●
Active AirClean filter	●	●
No. of wooden racks	2	8
Number of FlexiFrame wooden racks	2	8
Number of FlexiFrame Plus wooden racks	–	–
SommelierSet	–	●
Bottle presenter	–	–
3 D bottle presenter	●	●
Concealed door opener	Push2open	Push2open
Silence system	●	●
Controls		
Operating concept	TouchControl	TouchControl
No. of temperature zones	2	2
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A	A
Annual energy consumption/in 24 h in kWh	145/0.396	162/0.442
Appliance networking		
Miele@home/WiFiConn@ct	Pre-equipped/–	Pre-equipped/–
Accessories required	XKS 3000 Z	XKS 3000 Z
Safety		
Lock function	●	●
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	–/●	–/●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 570 x 874 – 890 x 550	560 – 570 x 1772 – 1788 x 550
Appliance dimensions in mm (W x H x D)	557 x 871 x 560	557 x 1769 x 560
Climate class	SN	SN
Wine conditioning zone in l	104	271
0.75 l Bordeaux bottle capacity (no. of bottles)	33	83
Sound power in dB(A) re1pW	34	34
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1000	220 – 240/10/1000

Freestanding wine units

Product overview

Model/Sales designation	KWT 6833 SG	KWT 6834 SGS
Construction type		
Freestanding appliance	●	●
Built-in appliance: integrated/built-under/decor	–/–/–	–/–/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/–	right/●/–
Design		
Casing colour	Stainless steel	Stainless steel
Front colour	Tinted glass door/hand grip	Tinted glass door/hand grip
Type of lighting	LED	LED
User convenience		
DynaCool/SoftClose	●/●	●/●
Active AirClean filter	●	●
No. of wooden racks	10	13
Number of FlexiFrame wooden racks	10	10
Number of FlexiFrame Plus wooden racks	–	–
SommelierSet	–	●
Bottle presenter	●	●
3 D bottle presenter	–	–
Concealed door opener	–	–
Silence system	–	–
Controls		
Operating concept	TouchControl	TouchControl
No. of temperature zones	3	3
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A	A
Annual energy consumption/in 24 h in kWh	180/0.493	180/0.493
Appliance networking		
Miele@home/WiFiConn@ct	Pre-equipped/–	Pre-equipped/–
Accessories required	XKM 3000 Z	XKM 3000 Z
Safety		
Lock function	●	●
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	–/–/–	–/–/–
Appliance dimensions in mm (W x H x D)	700 x 1920 x 746	700 x 1920 x 746
Climate class	SN-ST	SN-ST
Wine conditioning zone in l	502	502
0.75 l Bordeaux bottle capacity (no. of bottles)	178	178
Sound power in dB(A) re1pW	38	37
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/10/1000	220 – 240/10/1000

DISHWASHERS

AutoDos – a world first:
Automatic dispensing with integrated PowerDisk.
Superior cleaning system, unparalleled freedom!

Discover excellent cleaning results with another innovation developed by Miele: AutoDos, the world's first automatic dispensing system with integrated PowerDisk. We developed dishwashers and our exclusive powder granulate as a precisely coordinated system. Depending on the selected programme, the powder granulate is automatically dispensed – exactly the right quantity at exactly the right time. Repeated dispensing during a programme is also possible. A sensor in the Automatic programme measures the degree of soiling and adjusts the amount of detergent accordingly.

The new generation of dishwashers offer maximum user convenience. You can choose to either use the automatic AutoDos dispensing system with integrated PowerDisk or dispense tabs or powder the traditional way via the dispenser chamber. You decide when and which detergent you use.

For approx. one month you do not have to worry about your dishwasher having sufficient detergent whenever you start a programme as the innovative dispensing technology with PowerDisk contains enough powder granulate for an average of 20 dishwashing programmes[1]. This gives you a new kind of freedom.

The same applies to AutoStart[2]: once programmed, the world's first autonomous dishwasher starts automatically at the desired time on the selected day. This makes your everyday life easier and you benefit from the unique convenience that it offers.

Miele dishwashers

[1] In the Normal 60 °C programme
[2] Expected to be available from Q2/2019

What type of appliance would you like?

The construction types of Miele dishwashers

Miele offers different dishwasher construction types for optimum convenience and perfect design harmony in your kitchen.

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

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

Handleless dishwashers with Knock2open
Tap twice on the front of the appliance and the dishwasher door will open automatically – it does not require a handle.

Eye-level installation
Loading without having to stoop: all Miele semi-integrated and fully-integrated dishwashers can be installed at an ergonomic height.

Miele dishwashers

Which niche size is available in your kitchen?

Miele dishwasher sizes

Standard dishwashers
(81 cm high, 60 cm wide)
For the standard niche in the majority of traditional households with a building-under height from 81 cm.

Miele dishwasher sizes

Miele dishwashers are available in different heights and widths.
The perfect solution for your kitchen, every time!

XXL dishwashers
(85 cm high, 60 cm wide)
Built-under, semi-integrated and fully integrated dishwashers from Miele are also available as XXL models. They are suitable for kitchens with a building-under height of 85 cm. Ideal for new kitchens with a higher worktop. XXL dishwashers offer up to 25% more loading capacity in the upper basket for greater flexibility and better loading options for items such as stemware, mugs and plates with a diameter of up to 23 cm.

Slimline dishwashers from Miele
Our 45 cm dishwashers are on a par with their bigger brothers: Miele's slimline 45 cm wide dishwashers also feature a cutlery tray, low energy consumption and a highly convenient basket design.

Slimline dishwashers
(81 cm high, 45 cm wide)
Ideal for households where space is at a premium, but which still require everything a Miele dishwasher has to offer.

Which convenience features would you like?

The product highlights* of Miele dishwashers

AutoDos
Superior cleaning system
Great results: AutoDos is the world's first automatic dispensing system with integrated PowerDisk, transforming the dishwasher and exclusive powder granulate into a finely tuned system - dispensing detergent depending on the selected programme at exactly the right time. Enjoy the freedom: the PowerDisk lasts for 20 dishwashing programmes[1], without having to replenish the reservoir. Programme once, then the world's first automatic dishwasher takes over with AutoStart.

Exclusive to Miele **3D MultiFlex tray[2]**
Stress-free loading: ingenious adjustment options create space in the dishwasher even for small items.

FlexLine baskets
Flexibility creates convenience: easy adjustment and flexible loading for the best cleaning results.

AutoStart[3]
Programme the G 7000 dishwasher to always start automatically at pre-determined times.

QuickPowerWash
Short programme: best cleaning results for normally soiled crockery in 58 minutes.

Exclusive to Miele **EcoPower technology**
Saving water and energy: efficient use of resources thanks to the cleverly designed water supply.

Miele dishwashers

* Features vary depending on model
[1] In the Normal 60 °C programme
[2] Patent: DE102008062761B3, EP2433549B1
[3] Expected to be available from Q2/2019

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What do the icons mean?

All dishwashers icons at a glance

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

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

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

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

Cutlery cleaning
Patented 3D-MultiFlex drawer[1] offers perfect convenience for the highest demands. Height, width and depth can be perfectly adjusted.

The height, width and depth of the patented 3D cutlery tray[3] can be adjusted.

Every item of cutlery is separated, food deposits are completely removed and the cutlery is dried perfectly.

The cutlery basket fits in any position over the front row of spikes in the lower basket.

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

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

Control panel
Quick and simple swipe operation on the touch display.

Semi-integrated dishwashers

Product overview

Model/Sales designation standard version (60 x 81 cm)	G 4203 i Active	G 4203 SCi Active
Design		
Fascia panel version/Control type	Straight fascia/Programme selector button	Straight fascia/Programme selector button
Display/MultiLingua* display with comprehensive language selection	3-digit 7-segment display/–	3-digit 7-segment display/–
Convenience		
AutoDos with PowerDisk	–	–
Knock2open	–	–
Door closing aid	ComfortClose	ComfortClose
BrilliantLight	–	–
Operating noise dB(A) re 1 pW	46	46
Time left display/Delay start up to 24 h	●/●	●/●
In-operation indication	●	●
Efficiency and sustainability		
Energy efficiency class (A+++ - D)/Drying class	A+/A	A+/A
Water consumption in the Automatic programme in l from	13.5	13.5
Water consumption in l/Energy consumption in kWh in ECO programme	13.5/1.04	13.5/1.05
Annual water consumption in l/Energy consumption in kWh in ECO programme	3780/295	3780/299
Consumption value in kWh in the ECO programme with hot water connection	0.58	0.59
FlexiTimer with EcoStart/EcoFeedback	–/–	–/–
EcoTech heat exchanger	–	–
Alternating spray arm technology/Half load/Hot water connection	–/–/●	–/–/●
Quality of results		
Fresh water dishwasher	●	●
AutoOpen drying	–	–
SensorDry/Recirculation turbothermic drying	–/●	–/●
Perfect GlassCare/Brilliant GlassCare	–/–	–/–
Wash programmes		
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/–/–	●/–/–
Hygiene/SolarSave/Maintenance wash	–/–/–	–/–/–
ExtraQuiet 55/Tall items 65	–/–	–/–
Pasta-Paella/Glasses	–/–	–/–
Dishwashing options		
Short/Express/Intense Zone	●/–/–	●/–/–
Extra clean/Extra dry	–/–	–/–
Basket design		
Cutlery loading	Cutlery basket	Cutlery tray
Basket design/FlexCare glass holders	Comfort/–	Comfort/–
Number of place settings	13	14
Appliance networking		
Miele@home/WiFiConn@ct	–/–	–/–
Safety		
Waterproof system	●	●
Clean filter reminder	–	–
Safety lock/System lock	●/–	●/–
Technical data		
Total rated load in kW/Voltage in V/Fuse rating in A	2.2 – 2.3/230 – 240/10	2.2 – 2.3/230 – 240/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80
Control panel colour		
Clean steel	●	●
White	●	●

Semi-integrated dishwashers

Product overview

	A+++ ≥6ℓ MULTI LINGUA 44dB 3D MULTI FLEX QUICKPOWER WASH	A+++ ≥6ℓ MULTI LINGUA 43dB 3D MULTI FLEX QUICKPOWER WASH AUTO DOS	A+++ ≥6ℓ MULTI LINGUA 43dB 3D MULTI FLEX QUICKPOWER WASH AUTO DOS
Model/Sales designation standard version (60 x 81 cm)	**G 7100 SCi**	**G 7310 SCi AutoDos**	**G 7315 SCi XXL AutoDos**
Design			
Fascia panel version/Control type	Straight fascia/Programme selector button	Straight fascia/Softkeys	Straight fascia/Softkeys
Display/MultiLingua* display with comprehensive language selection	1-line text display/●	1-line text display/●	1-line text display/●
Convenience			
AutoDos with PowerDisk	–	●	●
Knock2open	–	–	–
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight	–	–	–
Operating noise dB(A) re 1 pW	44	43	43
Time left display/Delay start up to 24 h	●/●	●/●	●/●
In-operation indication	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying class	A+++/A	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.0	6.0	6.0
Water consumption in l/Energy consumption in kWh in ECO programme	8.9/0.75	8.9/0.73	8.9/0.73
Annual water consumption in l/Energy consumption in kWh in ECO programme	2492/213	2492/208	2492/208
Consumption value in kWh in the ECO programme with hot water connection	0.52	0.52	0.52
FlexiTimer with EcoStart/EcoFeedback	–/●	●/●	●/●
EcoTech heat exchanger	–	●	●
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
Fresh water dishwasher	●	●	●
AutoOpen drying	●	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare/Brilliant GlassCare	–/●	–/●	–/●
Wash programmes			
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●	●/●/●/●	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/–/●	●/–/●	●/–/●
Hygiene/SolarSave/Maintenance wash	–/–/●	●/●/●	●/●/●
ExtraQuiet 55/Tall items 65	●/–	●/–	●/–
Pasta-Paella/Glasses	–/–	–/–	–/–
Dishwashing options			
Short/Express/Intense Zone	–/●/●	–/●/●	–/●/●
Extra clean/Extra dry	●/●	●/●	●/●
Basket design			
Cutlery loading	3D MultiFlex tray	3D MultiFlex tray	3D MultiFlex tray
Basket design/FlexCare glass holders	ExtraComfort/2	ExtraComfort/2	ExtraComfort/2
Number of place settings	14	14	14
Appliance networking			
Miele@home/WiFiConn@ct	–/–	●/●	●/●
Safety			
Waterproof system	●	●	●
Clean filter reminder	●	●	●
Safety lock/System lock	●/–	●/–	●/–
Technical data			
Total rated load in kW/Voltage in V/Fuse rating in A	2.0/230/10	2.0/230/10	2.0/230/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Control panel colour			
Clean steel	●	●	●
White	●	–	–

Semi-integrated dishwashers

Model/Sales designation standard version (60 x 81 cm)	G 7910 SCi AutoDos
Design	
Fascia panel version/Control type	Slanted fascia/–
Display/MultiLingua* display with comprehensive language selection	M Touch S/●
Convenience	
AutoDos with PowerDisk	●
Knock2open	–
Door closing aid	AutoClose
BrilliantLight	●
Operating noise dB(A) re 1 pW	42
Time left display/Delay start up to 24 h	●/●
In-operation indication	●
Efficiency and sustainability	
Energy efficiency class (A+++ - D)/Drying class	A+++/A
Water consumption in the Automatic programme in l from	6.0
Water consumption in l/Energy consumption in kWh in ECO programme	8.9/0.73
Annual water consumption in l/Energy consumption in kWh in ECO programme	2492/208
Consumption value in kWh in the ECO programme with hot water connection	0.52
FlexiTimer with EcoStart/EcoFeedback	●/●
EcoTech heat exchanger	●
Alternating spray arm technology/Half load/Hot water connection	●/●/●
Quality of results	
Fresh water dishwasher	●
AutoOpen drying	●
SensorDry/Recirculation turbothermic drying	●/●
Perfect GlassCare/Brilliant GlassCare	–/●
Wash programmes	
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/–/●
Hygiene/SolarSave/Maintenance wash	●/●/●
ExtraQuiet 55/Tall items 65	●/●
Pasta-Paella/Glasses	●/●
Dishwashing options	
Short/Express/Intense Zone	–/●/●
Extra clean/Extra dry	●/●
Basket design	
Cutlery loading	3D MultiFlex tray
Basket design/FlexCare glass holders	MaxiComfort/4
Number of place settings	14
Appliance networking	
Miele@home/WiFiConn@ct	●/●
Safety	
Waterproof system	●
Clean filter reminder	●
Safety lock/System lock	●/●
Technical data	
Total rated load in kW/Voltage in V/Fuse rating in A	2.0/230/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80
Control panel colour	
Clean steel	●
White	–

Miele dishwashers

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Slimline dishwashers

Model/Sales designation standard version (60 x 81 cm)	G 4620 SCi Active	G 4680 SCVi Active	G 4782 SCVi
Design			
Fascia panel version/Control type	Straight fascia/Programme selector button	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display/MultiLingua* display with comprehensive language selection	3-digit 7-segment display/–	3-digit 7-segment display/–	3-digit 7-segment display/–
Convenience			
AutoDos with PowerDisk	–	–	–
Knock2open	–	–	–
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight	–	–	–
Operating noise dB(A) re 1 pW	46	46	46
Time left display/Delay start up to 24 h	●/●	●/●	●/●
In-operation indication	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying class	A+/A	A+/A	A++/A
Water consumption in the Automatic programme in l from	6.5	6.5	6.0
Water consumption in l/Energy consumption in kWh in ECO programme	10.5/0.79	10.5/0.79	8.7/0.70
Annual water consumption in l/Energy consumption in kWh in ECO programme	2940/221	2940/221	2436/197
Consumption value in kWh in the ECO programme with hot water connection	–	–	–
FlexiTimer with EcoStart/EcoFeedback	–/–	–/–	–/–
EcoTech heat exchanger	–	–	–
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
Fresh water dishwasher	●	●	●
AutoOpen drying	–	–	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare/Brilliant GlassCare	●/–	●/–	●/–
Wash programmes			
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●	●/●/●/●	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/●/–	●/●/–	●/–/●
Hygiene/SolarSave/Maintenance wash	–/–/–	–/–/–	–/–/–
ExtraQuiet 55/Tall items 65	–/–	–/–	–/–
Pasta-Paella/Glasses	–/–	–/–	–/–
Dishwashing options			
Short/Express/Intense Zone	●/–/–	●/–/–	●/–/–
Extra clean/Extra dry	–/–	–/–	–/–
Basket design			
Cutlery loading	Cutlery tray	Cutlery tray	Cutlery tray
Basket design/FlexCare glass holders	–/–	–/–	–/–
Number of place settings	9	9	9
Appliance networking			
Miele@home/WiFiConn@ct	–/–	–/–	–/–
Safety			
Waterproof system	●	●	●
Clean filter reminder	–	–	–
Safety lock/System lock	●/–	–/–	●/–
Technical data			
Total rated load in kW/Voltage in V/Fuse rating in A	2.1/230/10	2.1/230/10	2.1/230/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Control panel colour			
Clean steel	●	●	●
White	●	–	–

Fully integrated dishwashers

Product overview

Model/Sales designation standard version (60 x 81 cm)	G 4263 Vi Active	G 4263 SCVi Active	G 4268 SCVi XXL Active
Design			
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display/MultiLingua* display with comprehensive language selection	3-digit 7-segment display/–	3-digit 7-segment display/–	3-digit 7-segment display/–
Convenience			
AutoDos with PowerDisk	–	–	–
Knock2open	–	–	–
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight	–	–	–
Operating noise dB(A) re 1 pW	46	46	46
Time left display/Delay start up to 24 h	●/●	●/●	●/●
In-operation indication	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying class	A+/A	A+/A	A+/A
Water consumption in the Automatic programme in l from	13.5	13.5	13.5
Water consumption in l/Energy consumption in kWh in ECO programme	13.5/1.04	13.5/1.05	13.5/1.05
Annual water consumption in l/Energy consumption in kWh in ECO programme	3780/295	3780/299	3780/299
Consumption value in kWh in the ECO programme with hot water connection	0.58	0.59	0.59
FlexiTimer with EcoStart/EcoFeedback	–/–	–/–	–/–
EcoTech heat exchanger	–	–	–
Alternating spray arm technology/Half load/Hot water connection	–/–/●	–/–/●	–/–/●
Quality of results			
Fresh water dishwasher	●	●	●
AutoOpen drying	–	–	–
SensorDry/Recirculation turbothermic drying	–/●	–/●	–/●
Perfect GlassCare/Brilliant GlassCare	–/–	–/–	–/–
Wash programmes			
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●	●/●/●/●	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/–/–	●/–/–	●/–/–
Hygiene/SolarSave/Maintenance wash	–/–/–	–/–/–	–/–/–
ExtraQuiet 55/Tall items 65	–/–	–/–	–/–
Pasta-Paella/Glasses	–/–	–/–	–/–
Dishwashing options			
Short/Express/Intense Zone	●/–/–	●/–/–	●/–/–
Extra clean/Extra dry	–/–	–/–	–/–
Basket design			
Cutlery loading	Cutlery basket	Cutlery tray	Cutlery tray
Basket design/FlexCare glass holders	Comfort/–	Comfort/–	Comfort/–
Number of place settings	13	14	14
Appliance networking			
Miele@home/WiFiConn@ct	–/–	–/–	–/–
Safety			
Waterproof system	●	●	●
Clean filter reminder	–	–	–
Safety lock/System lock	–/–	–/–	–/–
Technical data			
Total rated load in kW/Voltage in V/Fuse rating in A	2.2/230/10	2.2/230/10	2.2/230/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Control panel colour			
Clean steel	●	●	●
Obsidian black	–	–	–

Model/Sales designation standard version (60 x 81 cm)	G 4990 Vi Jubilee	G 4990 SCVi Jubilee	G 4995 SCVi XXL Jubilee
Design			
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display/MultiLingua* display with comprehensive language selection	3-digit 7-segment display/–	3-digit 7-segment display/–	3-digit 7-segment display/–
Convenience			
AutoDos with PowerDisk	–	–	–
Knock2open	–	–	–
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight	–	–	–
Operating noise dB(A) re 1 pW	45	45	45
Time left display/Delay start up to 24 h	●/●	●/●	●/●
In-operation indication	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying class	A++/A	A++/A	A++/A
Water consumption in the Automatic programme in l from	6.5	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.9/0.93	9.9/0.94	9.9/0.94
Annual water consumption in l/Energy consumption in kWh in ECO programme	2772/262	2772/266	2772/266
Consumption value in kWh in the ECO programme with hot water connection	0.58	0.59	0.59
FlexiTimer with EcoStart/EcoFeedback	–/–	–/–	–/–
EcoTech heat exchanger	–	–	–
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
Fresh water dishwasher	●	●	●
AutoOpen drying	–	–	–
SensorDry/Recirculation turbothermic drying	–/●	–/●	–/●
Perfect GlassCare/Brilliant GlassCare	–/–	–/–	–/–
Wash programmes			
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●	●/●/●/●	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/–/–	●/–/–	●/–/–
Hygiene/SolarSave/Maintenance wash	–/–/–	–/–/–	–/–/–
ExtraQuiet 55/Tall items 65	–/–	–/–	–/–
Pasta-Paella/Glasses	–/–	–/–	–/–
Dishwashing options			
Short/Express/Intense Zone	●/–/–	●/–/–	●/–/–
Extra clean/Extra dry	–/–	–/–	–/–
Basket design			
Cutlery loading	Cutlery basket	3D cutlery tray	Cutlery tray
Basket design/FlexCare glass holders	Comfort/–	Comfort/–	Comfort/–
Number of place settings	13	14	14
Appliance networking			
Miele@home/WiFiConn@ct	–/–	–/–	–/–
Safety			
Waterproof system	●	●	●
Clean filter reminder	–	–	–
Safety lock/System lock	–/–	–/–	–/–
Technical data			
Total rated load in kW/Voltage in V/Fuse rating in A	2.1/230/10	2.1/230/10	2.1/230/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Control panel colour			
Clean steel	●	●	●
Obsidian black	–	–	–

Fully integrated dishwashers

Product overview

Model/Sales designation standard version (60 x 81 cm)	G 6060 SCVi Jubilee A+++	G 6065 SCVi XXL Jubilee A+++
Design		
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display/MultiLingua* display with comprehensive language selection	3-digit 7-segment display/–	3-digit 7-segment display/–
Convenience		
AutoDos with PowerDisk	–	–
Knock2open	–	–
Door closing aid	ComfortClose	ComfortClose
BrilliantLight	–	–
Operating noise dB(A) re 1 pW	44	44
Time left display/Delay start up to 24 h	●/●	●/●
In-operation indication	●	●
Efficiency and sustainability		
Energy efficiency class (A+++ - D)/Drying class	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.7/0.84	9.9/0.84
Annual water consumption in l/Energy consumption in kWh in ECO programme	2716/237	2716/237
Consumption value in kWh in the ECO programme with hot water connection	0.49	0.49
FlexiTimer with EcoStart/EcoFeedback	–/–	–/–
EcoTech heat exchanger	–	–
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●
Quality of results		
Fresh water dishwasher	●	●
AutoOpen drying	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●
Perfect GlassCare/Brilliant GlassCare	●/–	●/–
Wash programmes		
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/●/–	●/●/–
Hygiene/SolarSave/Maintenance wash	–/–/–	–/–/–
ExtraQuiet 55/Tall items 65	–/–	–/–
Pasta-Paella/Glasses	–/–	–/–
Dishwashing options		
Short/Express/Intense Zone	●/–/–	●/–/–
Extra clean/Extra dry	–/–	–/–
Basket design		
Cutlery loading	3D cutlery tray	3D cutlery tray
Basket design/FlexCare glass holders	ExtraComfort/–	ExtraComfort/–
Number of place settings	14	14
Appliance networking		
Miele@home/WiFiConn@ct	–/–	–/–
Safety		
Waterproof system	●	●
Clean filter reminder	–	–
Safety lock/System lock	–/–	–/–
Technical data		
Total rated load in kW/Voltage in V/Fuse rating in A	2.1/230/10	2.1/230/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80
Control panel colour		
Clean steel	●	●
Obsidian black	–	–

Model/Sales designation standard version (60 x 81 cm)	G 7150 SCVi	G 7152 SCVi	G 7155 SCVi XXL
Design			
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display/MultiLingua* display with comprehensive language selection	1-line text display/●	1-line text display/●	1-line text display/●
Convenience			
AutoDos with PowerDisk	–	–	–
Knock2open	–	–	–
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight	–	–	–
Operating noise dB(A) re 1 pW	44	43	44
Time left display/Delay start up to 24 h	●/●	●/●	●/●
In-operation indication	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying class	A+++/A	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.0	6.0	6.0
Water consumption in l/Energy consumption in kWh in ECO programme	8.9/0.75	8.9/0.75	8.9/0.75
Annual water consumption in l/Energy consumption in kWh in ECO programme	2492/213	2492/213	2492/213
Consumption value in kWh in the ECO programme with hot water connection	0.52	0.52	0.52
FlexiTimer with EcoStart/EcoFeedback	–/●	–/●	–/●
EcoTech heat exchanger	–	–	–
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
Fresh water dishwasher	●	●	●
AutoOpen drying	●	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare/Brilliant GlassCare	–/●	–/●	–/●
Wash programmes			
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●	●/●/●/●	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/–/●	●/–/●	●/–/●
Hygiene/SolarSave/Maintenance wash	–/–/●	–/–/●	–/–/●
ExtraQuiet 55/Tall items 65	●/–	●/–	●/–
Pasta-Paella/Glasses	–/–	–/–	–/–
Dishwashing options			
Short/Express/Intense Zone	–/●/●	–/●/●	–/●/●
Extra clean/Extra dry	●/●	●/●	●/●
Basket design			
Cutlery loading	3D MultiFlex tray	3D MultiFlex tray	3D MultiFlex tray
Basket design/FlexCare glass holders	ExtraComfort/2	ExtraComfort/2	ExtraComfort/2
Number of place settings	14	14	14
Appliance networking			
Miele@home/WiFiConn@ct	–/–	–/–	–/–
Safety			
Waterproof system	●	●	●
Clean filter reminder	●	●	●
Safety lock/System lock	–/–	–/–	–/–
Technical data			
Total rated load in kW/Voltage in V/Fuse rating in A	2.0/230/10	2.0/230/10	2.0/230/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Control panel colour			
Clean steel	●	●	●
Obsidian black	–	–	–

Model/Sales designation standard version (60 x 81 cm)	G 7360 SCVi AutoDos	G 7362 SCVi AutoDos	G 7365 SCVi XXL AutoDos
Design			
Fascia panel version/Control type	Fully integrated fascia/Softkeys	Fully integrated fascia/Softkeys	Fully integrated fascia/Softkeys
Display/MultiLingua* display with comprehensive language selection	1-line text display/●	1-line text display/●	1-line text display/●
Convenience			
AutoDos with PowerDisk	●	●	●
Knock2open	–	–	–
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight	–	–	–
Operating noise dB(A) re 1 pW	43	42	43
Time left display/Delay start up to 24 h	●/●	●/●	●/●
In-operation indication	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying class	A+++/A	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.0	6.0	6.0
Water consumption in l/Energy consumption in kWh in ECO programme	8.9/0.73	8.9/0.73	8.9/0.73
Annual water consumption in l/Energy consumption in kWh in ECO programme	2492/208	2492/208	2492/208
Consumption value in kWh in the ECO programme with hot water connection	0.52	0.52	0.52
FlexiTimer with EcoStart/EcoFeedback	●/●	●/●	–/●
EcoTech heat exchanger	●	●	●
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
Fresh water dishwasher	●	●	●
AutoOpen drying	●	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare/Brilliant GlassCare	–/●	–/●	–/●
Wash programmes			
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●	●/●/●/●	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/–/●	●/–/●	●/–/●
Hygiene/SolarSave/Maintenance wash	●/●/●	●/●/●	●/●/●
ExtraQuiet 55/Tall items 65	●/–	●/–	●/–
Pasta-Paella/Glasses	–/–	–/–	–/–
Dishwashing options			
Short/Express/Intense Zone	–/●/●	–/●/●	–/●/●
Extra clean/Extra dry	●/●	●/●	●/●
Basket design			
Cutlery loading	3D MultiFlex tray	3D MultiFlex tray	3D MultiFlex tray
Basket design/FlexCare glass holders	ExtraComfort/2	ExtraComfort/2	ExtraComfort/2
Number of place settings	14	14	14
Appliance networking			
Miele@home/WiFiConn@ct	●/●	●/●	●/●
Safety			
Waterproof system	●	●	●
Clean filter reminder	●	●	●
Safety lock/System lock	–/–	–/–	–/–
Technical data			
Total rated load in kW/Voltage in V/Fuse rating in A	2.0/230/10	2.0/230/10	2.0/230/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Control panel colour			
Clean steel	–	–	–
Obsidian black	●	●	●

Miele dishwashers

Model/Sales designation standard version (60 x 81 cm)	G 7560 SCVi AutoDos	G 7590 SCVi AutoDos	G 7960 SCVi AutoDos
Design			
Fascia panel version/Control type	Fully integrated fascia/Softkeys	Fully integrated fascia/Softkeys	Fully integrated fascia/Touch display
Display/MultiLingua* display with comprehensive language selection	1-line text display/●	1-line text display/●	M Touch Vi/●
Convenience			
AutoDos with PowerDisk	●	●	●
Knock2open	–	●	●
Door closing aid	ComfortClose	AutoClose	AutoClose
BrilliantLight	●	●	●
Operating noise dB(A) re 1 pW	42	42	42
Time left display/Delay start up to 24 h	●/●	●/●	●/●
In-operation indication	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying class	A+++/A	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.0	6.0	6.0
Water consumption in l/Energy consumption in kWh in ECO programme	8.9/0.73	8.9/0.73	8.9/0.73
Annual water consumption in l/Energy consumption in kWh in ECO programme	2492/208	2492/208	2492/208
Consumption value in kWh in the ECO programme with hot water connection	0.52	0.52	0.52
FlexiTimer with EcoStart/EcoFeedback	●/●	●/●	●/●
EcoTech heat exchanger	●	●	●
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
Fresh water dishwasher	●	●	●
AutoOpen drying	●	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare/Brilliant GlassCare	–/●	–/●	–/●
Wash programmes			
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●	●/●/●/●	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/–/●	●/–/●	●/–/●
Hygiene/SolarSave/Maintenance wash	●/●/●	●/●/●	●/●/●
ExtraQuiet 55/Tall items 65	●/●	●/●	●/●
Pasta-Paella/Glasses	●/●	●/●	●/●
Dishwashing options			
Short/Express/Intense Zone	–/●/●	–/●/●	–/●/●
Extra clean/Extra dry	●/●	●/●	●/●
Basket design			
Cutlery loading	3D MultiFlex tray	3D MultiFlex tray	3D MultiFlex tray
Basket design/FlexCare glass holders	MaxiComfort/4	MaxiComfort/4	MaxiComfort/4
Number of place settings	14	14	14
Appliance networking			
Miele@home/WiFiConn@ct	●/●	●/●	●/●
Safety			
Waterproof system	●	●	●
Clean filter reminder	●	●	●
Safety lock/System lock	–/–	–/–	–/–
Technical data			
Total rated load in kW/Voltage in V/Fuse rating in A	2.0/230/10	2.0/230/10	2.0/230/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Control panel colour			
Clean steel	–	–	–
Obsidian black	●	●	●

Fully integrated dishwashers

Product overview

Model/Sales designation standard version (60 x 81 cm)	G 7965 SCVi XXL AutoDos
Design	
Fascia panel version/Control type	Fully integrated fascia/ Touch display
Display/MultiLingua* display with comprehensive language selection	M Touch Vi/●
Convenience	
AutoDos with PowerDisk	●
Knock2open	●
Door closing aid	AutoClose
BrilliantLight	●
Operating noise dB(A) re 1 pW	42
Time left display/Delay start up to 24 h	●/●
In-operation indication	●
Efficiency and sustainability	
Energy efficiency class (A+++ - D)/Drying class	A+++/A
Water consumption in the Automatic programme in l from	6.0
Water consumption in l/Energy consumption in kWh in ECO programme	8.9/0.73
Annual water consumption in l/Energy consumption in kWh in ECO programme	2492/208
Consumption value in kWh in the ECO programme with hot water connection	0.52
FlexiTimer with EcoStart/EcoFeedback	●/●
EcoTech heat exchanger	●
Alternating spray arm technology/Half load/Hot water connection	●/●/●
Quality of results	
Fresh water dishwasher	●
AutoOpen drying	●
SensorDry/Recirculation turbothermic drying	●/●
Perfect GlassCare/Brilliant GlassCare	–/●
Wash programmes	
ECO/Automatic/Intensive 75 °C/Gentle	●/●/●/●
Normal/Quick wash/Quick PowerWash	●/–/●
Hygiene/SolarSave/Maintenance wash	●/●/●
ExtraQuiet 55/Tall items 65	●/●
Pasta-Paella/Glasses	●/●
Dishwashing options	
Short/Express/Intense Zone	–/●/●
Extra clean/Extra dry	●/●
Basket design	
Cutlery loading	3D MultiFlex tray
Basket design/FlexCare glass holders	MaxiComfort/4
Number of place settings	14
Appliance networking	
Miele@home/WiFiConn@ct	●/●
Safety	
Waterproof system	●
Clean filter reminder	●
Safety lock/System lock	–/–
Technical data	
Total rated load in kW/Voltage in V/Fuse rating in A	2.0/230/10
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80
Control panel colour	
Clean steel	–
Obsidian black	●

Installation drawings

**Dialog oven
60 cm**

DO 7860

560^{+8}
≥ 550
≥ 600
595

DO 7860

22
$22^*/23,3^*$
581
111,5
473,5
592
596
546
min. 2
4

DO 7860

560^{+8}
≥ 550
590^{+5}
595

**Ovens
60 cm wide**

H 2000 B/BP
H 7000 B/BP/BPX
76 l oven compartment

560^{+8}
≥ 550
≥ 600
595

H 2000 B/BP
H 7000 B/BP/BPX
76 l oven compartment

560^{+8}
≥ 550
590^{+5}
595

H 2000 B/BP,
H 7000 B/BP/BPX
76 l oven compartment

≥ 550
450^{+2}
595
560^{+8}
590^{+5}
595

H 2000 B/BP
H 7000 B/BP/BPX
76 l oven compartment

22
$22^*/23,3^*$
408
111,5
516
581
473,5
592
596
546
min. 2
4

22 mm - glass, 23.3 mm - stainless steel

Ovens
90 cm wide

H 2890 B, H 7890 BP
90 l oven compartment

≥ 550
516
860+8
HAL 5900
895

H 2890 B, H 7890 BP
90 l oven compartment

≥ 550
475
860+8
895

H 2890 B, H 7890 BP, 90 l oven compartment

HAL 5900
4
30
4
22
82,1
472,7
474
478
382
22*/23,3*
545
min. 2
4

22 mm - glass, 23.3 mm - stainless steel

Microwave combination ovens

H 7000 BM/BMX
43 l oven compartment

≥ 550
560+8
≥ 450
595

H 7000 BM/BMX
43 l oven compartment

≥ 550
450+2
560+8
595

H 7000 BM/BMX
43 l oven compartment

≥ 550
450+2
560+8
590+5
595
595

H 7000 BM/BMX
43 litre oven compartment

22
22*/23,3*
111,5
444,7
333
451,5
455,5
545
min. 2
4

22 mm - glass, 23.3 mm - stainless steel

Installation drawings

Steam ovens and Steam ovens with microwave

DG 6001, 24 l oven compartment

DG 2000, DG 7000, DGM 7000

DG 2000, DG 7000, DGM 7000

A 22 mm glass, 23.3 mm stainless steel

DG 2000, DG 7000, DGM 7000

DG 2000, DG 7000, DGM 7000

A 22 mm glass, 23.3 mm stainless steel

DG 2000, DG 7000, DGM 7000

DG 2000, DG 7000, DGM 7000

A 22 mm glass, 23.3 mm stainless steel

Combination steam ovens 45 cm high

DGC 7x4x, 48 l oven compartment

DGC 7x4x, 48 l oven compartment

DGC 7x4x, 48 l oven compartment

A 22 mm glass, 23.3 mm stainless steel

DGC 7x4x, 48 l oven compartment

DGC 7x4x, 48 l oven compartment

DGC 7x4x, 48 l oven compartment

DGC 7x45, 48 oven compartment

1) view from the front, 2) mains connection cable, L=2000 mm, 3) water inlet hose (stainless steel), L=2000 mm, 4) drain hose (plastic), L=3000 mm, the top of the drain hose to the siphon must not be more than 500 mm., 5) ventilation gap min. 180 cm², 6) no connections permitted in this area

**Combination steam ovens
60 cm high**

DGC 7x6x, 68 l oven compartment

Installation drawings

DGC 7x6x, 68 l oven compartment

DGC 7x6x, 68 l oven compartment

A 22 mm glass, 23.3 mm stainless steel

DGC 7x6x, 68 litre oven compartment

* appliances with glass front
** appliances with metal front

DGC 7x6x, 68 l oven compartment

DGC 7x6x, 68 l oven compartment

DGC 7x65, 68 oven compartment

1) view from the front, 2) mains connection cable, L=2000 mm, 3) water inlet hose (stainless steel), L=2000 mm, 4) drain hose (plastic), L=3000 mm, the top of the drain hose to the siphon must not be more than 500 mm., 5) ventilation gap min. 180 cm², 6) no connections permitted in this area

Microwave ovens

M 6012, 26 l oven compartment

M 2234 SC, 17 l oven compartment

M 2234 SC, 17 l oven compartment

360^{+2} 562^{+6} ≥310 595

M 2234 SC + AB 45-9 filler panel, 17 l

76,5 455,5 372 4

oven compartment

M 2240 SC, 26 l oven compartment

450^{+2} 562^{+6} ≥500 595

M 2240 SC, 26 l oven compartment

20 455,5 460,5 5

M 7140 TC, M 7240 TC, 46 l oven

450^{+2} 562^{+6} ≥550 595

compartment

M 7140 TC, M 7240 TC, 46 l oven compartment

22 11,5 451,5 455,5 33 22° / 23,3** 4 min.2

* appliances with glass front
** appliances with metal front

Gourmet warming drawers

ESW 7010, 14 cm high

A 3±0,5 141 134 4±0,5

A 22 mm glass, 23x3 mm stainless steel

ESW 7010, ESW 7110

560^{+8} ≥550 590^{+2} 595 595

Installation drawings

ESW 7020, ESW 7120

560+8
880+2
≥ 550
595
595

ESW 7020, ESW 7120

289
282
A

3±0,5

4±0,5

A 22 mm glass, 23.3 mm stainless steel

Vacuum sealing drawer

EVS 7010

560+8
731+2
≥ 550
595
595

EVS 7010

141
134
A

3±0,5

4±0,5

A 22 mm glass, 23.3 mm stainless steel

Electric hobs

KM 6520 FR

574
504
3
≥50
560 +3
≤R4
490 +3
≥10
482
① ②
38
43
369
96
56
53
552

1) Front
2) Mains connection box. Mains connection cable,
L = 1440 mm supplied loose
3) Casing depth

KM 6522 FR

764
504
3
≥50
490 +3
750 +3
≤R4
≥10
①
482
②
38
43
362
96
56
35
742

1) Front
2) Mains connection box. Mains connection cable,
L = 1440 mm supplied loose
3) Casing depth

Induction hobs

KM 6629-1

764 · 504 · 3 · 48
≥ 50 · 490+3 · 750+3 · ≤ R4
≥ 29 · 1 · 2 · 16 · 3 · 2
48 · 160 · 148,5
80,5 · 378 · 30 · 88 · 286 · 226

1) Front
2) Casing depth
3) Mains connection box. Mains connection cable L = 1440 mm, supplied loose

KM 6669-1

45 · 7 · 942 · 526
≥ 50 · 500+3 · 916+3 · ≤ R4
≥ 29 · 2 · 1 · 2 · 3
13 · 45 · 325 · 71,5
85 · 378 · 35 · 115 · 342 · 385,5

1) Front
2) Casing depth
3) Mains connection box. Mains connection cable L = 1440 mm, supplied loose
4) Stepped cut-out

KM 6639-1

752+1 · 492+1 · 51
13 · 4
≥ 50 · 496+1 · 470+1 · 730+1 · ≤ R4 · 756+1 · 1
≥ 29 · 2 · 1 · 2 · 3 · 2
25 · 18 · 51 · 229 · 25 · 70
75 · 378 · 15 · 111 · 252,5 · 293

1) Front
2) Casing depth
3) Mains connection box. Mains connection cable L = 1440 mm, supplied loose

KM 6679-1

928+1 · 512+1 · 51
13 · 4
≥ 50 · 516+1 · 490+1 · 906+1 · ≤ R4 · 932+1 · 1
≥ 29 · 2 · 2 · 1 · 2 · 3 · 2
25 · 18 · 51 · 329,5 · 25 · 61
80 · 378 · 30 · 115 · 336,5 · 390,5

1) Front
2) Casing depth
3) Mains connection box. Mains connection cable L = 1440 mm, supplied loose
4) Stepped cut-out

KM 7201 FR

574 · 504 · 3
≥ 50 · 490+3 · 560+3 · R4
≥ 10 · 1 · 2
18 · 30 · 66
65 · 378 · 45 · 65 · 430 · 63

1) Front
2) Mains connection box. Mains connection cable L = 1440 mm, supplied loose

KM 7210 FR

764 · 504 · 3
≥ 50 · 490+3 · 750+3 · ≤ R4
≥ 10 · 1 · 2
18 · 30 · 66
80 · 378 · 30 · 160 · 430 · 158

1) Front
2) Mains connection box. Mains connection cable L = 1440 mm, supplied loose

KM 7262 FR

614 · 514 · 3
≥ 50 · 500+3 · 600+3 · ≤ R4
≥ 10 · 1 · 2
18 · 30 · 66
70 · 378 · 50 · 84 · 430 · 83

1) Front
2) Mains connection box. Mains connection cable L = 1440 mm, supplied loose

KM 7464 FL (flush)

620 · 520 · 4
≤ R4 · 624+1 · 600+1 · ≥ 50 · 524+1 · 500+1
≥ 10
12 · 5,5 · 12 · 5,5 · 3 · 4
17 · 30 · 1 · 2 · 66
70 · 378 · 50 · 74 · 430 · 93

1) Front
2) Mains connection box with mains connection cable, L = 1440 mm, 3) Stepped cut-out natural stone worktop, 4) Wood support 12 mm (not supplied)

KM 7464 FL (onset)

620 · 520 · 4
≤ R4 · 600+3 · ≥ 50 · 500+3
≥ 10
17 · 30 · 1 · 2 · 66
70 · 378 · 50 · 74 · 430 · 93

1) at the front
2) Mains connection box with mains connection cable, L = 1440 mm

Installation drawings

KM 7464 FR

626
526
7
≤R4
≥50
560-600
490-500
≥10
15
30
1
66
2
72
378
38
54
430
73

1) at the front
2) Mains connection box with mains connection cable,
L = 1440 mm

KM 7474 FR

806
526
7
≤R4
≥50
780 +3
500 +3
≥10
15
30
1
66
2
90
378
36
164
430
183

1) vorn
2) Netzanschlusskasten mit Netzanschlussleitung,
L = 1440 mm

KM 7564 FL (flush)

620
520
4
≤R4
624 +1
≥50
500 +1
524 +1
600 +1
12 +0.5 -5.5
12 +0.5 -5.5
4
≥10
17
30
1
66
2
3
70
378
50
74
430
93

1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm
3) Stepped cut-out stone worktops
4) Wooden frame 12 mm (supplied loose)

KM 7564 FL (onset)

620
520
4
≥50
600 +3
500 +3
≤R4
≥10
17
30
1
66
2
70
378
50
74
430
93

1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm

KM 7575 FR

806
526
7
≥50
780 +3
500 +3
≤R4
≥10
15
30
1
66
2
90
378
52
662
63
30

1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm, are enclosed loosely

KM 7667 FL (flush)

620
520
4
≤R4
624 +1
≥50
500 +1
524 +1
600 +1
12 +0.5 -5.5
12 +0.5 -5.5
3
4
≥10
17
30
1
2
78
45
426
26
266
532
33
33

1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm, are enclosed loosely
3) Stepped cut-out natural stone worktop
4) Wood support 12 mm (not supplied)

KM 7667 FL (onset)

620
520
4
≥50
600 +3
500 +3
≤R4
≥10
17
30
1
2
78
45
426
26
266
532
33
33

1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm, are enclosed loosely

KM 7678 FL (onset)

800
520
4
≥50
780 +3
500 +3
≤R4
≥10
17
30
495
247
1
2
78
41
426
31
742
18
18

1) Front
2) Mains connection box with mains connection cable, L
= 1440 mm, are enclosed loosely

KM 7678 FL (flush)

800
520
4
≤R4
804 +1
≥50
500 +1
524 +1
780 +1
12 +0.5 -5.5
12 +0.5 -5.5
3
4
≥10
17
30
495
247
1
2
78
41
426
31
742
18
18

1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm, are enclosed loosely
3) Stepped cut-out natural stone worktop
4) Wood support 12 mm (not supplied)

KM 7684 FL (flush)

1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm, are enclosed loosely
3) Stepped cut-out natural stone worktop
4) Wood support 12 mm (not supplied)

KM 7684 FL (onset)

1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm

KM 7697 FL, KM 7897 FL (onset)

1) Front
2) Mains connection box with mains connection cable, L
= 1440 mm, are enclosed loosely

KM 7697 FL, KM 7897 FL (flush)

1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm, are enclosed loosely
3) Stepped cut-out natural stone worktop
4) Wood support 12 mm (not supplied)

TwoInOne

KMDA 7774-1 (Onset)

1) Front
2) The moisture collection tray must be accessible after installation
3) Mains connection box with mains connection cable, L = 1440 mm
4) Duct connection rear >220-222 x 89-90 / R1-R19 (default setting)
5) Duct connection right >220-222 x 89-90 / R1-R19 (requires conversion)
6) Duct connection left >220-222 x 89-90 / R1-R19 (requires conversion)

KMDA 7774-1 (Flush fit)

1) Front
2) The moisture collection tray must be accessible after installation
3) Mains connection box with mains connection cable, L = 1440 mm
4) Stepped cut-out
5) Wooden frame (not supplied with appliance)
6) Duct connection rear >220-222 x 89-90 / R1-R19 (default setting)
7) Duct connection right >220-222 x 89-90 / R1-R19 (requires conversion)
8) Duct connection left >220-222 x 89-90 / R1-R19 (requires conversion)

SmartLine

CSDA 7000 (Flush fit)

1) Front
2) Fan (in plinth directly on floor)
3) Stepped cut-out
4) Wood trim 12 mm (not supplied)
5) Air duct
6) E-box

CS 7101 (Flush fit)

1) Front
2) Mains connection box with cable, L = 2000 mm
3) Stepped cut-out
4) Wood trim 12 mm (not supplied)
5) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7102 (Flush fit)

1) Front
2) Mains connection box with cable, L = 2000 mm
3) Stepped cut-out
4) Wood trim 12 mm (not supplied)
5) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7611 (Flush fit)

1) Front
2) Mains connection box with cable, L = 2000 mm
3) Stepped cut-out
4) Wood trim 12 mm (not supplied)

CS 7612 (Flush fit)

1) Front
2) Mains connection box with cable, L = 2000 mm
3) Stepped cut-out
4) Wood trim 12 mm (not supplied)

CS 7632 (Flush fit)

1) Front
2) Mains connection box with cable, L = 2000 mm
3) Stepped cut-out
4) Wood trim 12 mm (not supplied)

CSDA 7000 (Onset)

1) Front
2) Fan (in plinth directly on floor)
3) E-box
4) Air duct

CS 7101 (Onset)

1) Front
2) Mains connection box with cable, L = 2000 mm
3) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7102 (Onset)

1) Front
2) Mains connection box with cable, L = 2000 mm
3) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7611 (Onset)

1) Front
2) Mains connection cable, L = 2000 mm

CS 7612 (Onset)

1) Front
2) Mains connection cable, L = 2000 mm

Installation drawings

CS 7632 (Onset)

378
520
4
≥ 50
R4
500 +1
358 +1
≥ 10
428
307
55
497
355

1) Front
2) Mains connection box with cable, L = 2000 mm

Gas hobs

KM 2010

650
520
35
15
2
≥ 50
R4
480-490
560 +1
≥ 30
4
54
217
75
196
243
3

1) Front
2) Casing depth
3) Gas connection R1/2 - ISO 7-1 (DIN EN 10226)
4) Mains connection box with mains connection cable

KM 2032

750
520
35
15
2
3
R4
480-490
560 +1
≥ 30
4
54
217
75
196
243
3

1) Front
2) Casing depth
3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
4) Mains connection box with mains connection cable,
L = 2000 mm

KM 2054

900
520
35
15
2
3
R4
≥ 50
480-490
860 +1
≥ 30
4
54
217
25
196
393
3

1) Front
2) Casing depth
3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
4) Mains connection box with mains connection cable,
L = 2000 mm

KM 2335

774
512
75
1
25
2
≤ R11
3
≥ 50
500
762
514
776
7
5
1
4
91
94
426
411
3
482
52
742

1) Front
2) Casing depth
3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
4) Mains connection box with mains connection cable, L =
2000 mm
5) Stepped cut-out

Building-in information:
This hob is only suitable for installation in granite, marble,
tiled or solid wood worktops. For other materials please
ask manufacturer if this hob can be built in. As the ceramic
glass and the worktop cut-out can have a certain
dimensional tolerance, gap can vary (min. 1 mm)

KM 2354-1

888
508
3
75
2
25
R4
≥ 50
490
862
4
89,5
392,6
1
241,8
3
415,5
483,7
859,7
50,8

1) Front
2) Casing depth
3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
4) Mains connection box with mains connection cable,
L = 2000 mm

KM 2357-1

1) Front
2)Casing depth
3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
4) Mains connection box with mains connection cable, L = 2000 mm
5) Electronic unit - maximum installation height incl. electronic unit casing 101 mm

Building-in information:
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please as the manufacturer if it can be built in. As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the gap can vary (min. 1 mm).

KM 3010

1) Front
2) Casing depth
3) Mains connection box with mains connection cable, L = 2000 mm
4) Gas connection R 1/2-ISO-7-1(DIN EN 10226)

KM 3034-1

1) Front
2) Casing depth
3) Mains connection box with mains connection cable, L = 2000 mm
4) Gas connection R 1/2-ISO-7-1(DIN EN 10226)

KM 3054-1

1) Front
2) Casing depth
3) Mains connection box with mains connection cable, L = 2000 mm
4) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
Gas Installation:
N.B. GasSafe regulations state that a pressure test nipple must be installed near a gas hob to allow an engineer to test the pressure following servicing. Please ensure adequate space is provided below the hob for gas pipework.

Cooker hoods

DA 396-7

1) Extraction
2) Recirculation
3) Ventilation grille at top for recirculation
4+5) Installation cut-out (5 not required for recirculation)

DA 6096 W

1) Breakthrough for the electrical connection
2) Breakthrough for air exhaust to the rear. Exhaust connection alternatively upwards.
3) Air outlet for recirculation. The distance to the ceiling or the top of the unit mounted furniture should be at least 200 mm.

Installation drawings

PUR 68 W

1) Extraction
2) Recirculation
3) Ventilation grille at top for recirculation
4+5) Installation cut-out (5 not required for recirculation)

PUR 98 W

1) Extraction
2) Recirculation
3) Ventilation grille at top for recirculation
4+5) Cut-out (5 not required for recirculation)

DA 5798 W / DA 5798 W EXT

1) Extraction, 2) Recirculation,
3) Ventilation grille positioned at top for recirculation,
4+5) Installation cut-out (5 not required for recirculation mode)

DA 6698 W

1) Extraction
2) Recirculation
3) Ventilation grille at top for recirculation
4+5) Installation cut-out (5 not requ'd for recirculation)

DA 2808

1) Vent connection alternatively to rear

DA 6498 W

1) Breakthrough for electrical connection
2) Breakthrough for ducting to the rear 3) Air outlet for recirculation. The distance to the ceiling should be at least 300 mm.

DA 7078 D

DA 7198 W

1) Breakthrough for electrical connection
2) Breakthrough for ducting to the rear 3) Air outlet for recirculation. The distance to the ceiling should be at least 300 mm.

PUR 98 D

1) Installation area/site
2) Vented
3) Recirculation
4) Installation alternatively with spacer frame
5) Ventilation grille positioned at the top for recirculation
6) A supply lead, and for vented mode flexible vent ducting, must be pre-fitted for the connection in the ceiling to the connection of the cooker hood.

DA 2906

1) Suction side
2) Motor can be rotated. Exhaust socket can be fitted at the top or the sides in any direction
3) The motor unit can be freely positioned. Connection to the appliance is via the exhaust ducting and the connection cable.
4) If the cooker hood is being installed near to a wall, a min. distance of 50 mm must be observed.

DA 2808 EXT

1) Air extraction for 222 x 89 mm flat ducting can also be connected at the back and to the left

DA 2906 EXT

1) Min. gap of 50 mm required for installation against a wall

DA 6698 D / DA 6698 D EXT

1) Installation cut-out
2) Extraction
3) Recirculation
4) Installation option with spacer frame
5) Ventilation grille at the top for recirculation
6) A mains cable and, for extraction mode, flexible exhaust ducting is required from the ceiling connection to the connection on the cooker hood.

DA 6708 Aura

1) Mains connection cable. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 6890 Levantar

DA 6890 Levantar

DA 3366

1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is fitted further back, e.g. to accomodate a front panel, then the shelf depth should be correspondingly deeper.
2) The partition wall in the wall unit must be removable.
3) In extraction mode: when measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. a silencer. 4) Recirculation mode requires
installation kit DUU 151.
5) Installation with drop-down frame DAR 3000: account must be taken of differing cupboard heights.

Installation drawings

DA 3568

1) Air extraction or recirculation mode with conversion kit DUU 150 if the air is to be directed upwards out of the wall unit.
2) Trim the wall unit carcase so that it is 38 mm shorter than the wall unit door.
3) The exhaust socket can also be fitted at the back.
4) After installation the wall unit can be fitted with an interim panel. If this is done make sure that the slots for the grease filters and the charcoal filters remain easily accessible. When measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted.

DA 3496

1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is fitted further back, e.g. to accomodate a front panel, then the shelf depth should be correspondingly deeper.
2) The partition wall in the wall unit must be removable.
3) In extraction mode: when measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, DSM module.
4) Recirculation mode requires installation kit DUU 151.
5) Installation with drop-down frame DAR 3000: account must be taken of differing cupboard heights.

DA 3598

1) Air extraction or recirculation mode with conversion kit DUU 150 if the air is to be directed upwards out of the wall unit.
2) Trim the wall unit carcase so that it is 38 mm shorter than the wall unit door.
3) Installation is also possible in a 600 mm wide unit.
4) The exhaust socket can also be fitted at the back.
5) After installation the wall unit can be fitted with an interim panel. If this is done make sure that the slots for the grease filters and the charcoal filters remain easily accessible.
6) If the wall unit has a base, openings must be provided to enable adjustment of the retaining force of the deflector plate. For example: a) The wall unit has side sections, as shown. b) The cooker hood is installed in a 600 mm wide wall unit with units at either side. When measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, XKM module.

Installation drawings

DA 3698

1. Air extraction or recirculation mode with conversin kit DUU 150 if the air is to be directed upwards out of the wall unit.
2. Trim the wall unit carcase so that it is 38 mm shorter than the wall unit door.
3. Installation is also possible in a 600 mm wide unit.
4. The exhaust socket can also be fitted at the back.
5. After the wall unit has been installed, a partition can be fitted. The slots for grease filters and charcoal filters for use in recirculation mode must be accessible.
6. Alternatively, side sections can be added to the wall unit. When measuring for the height of of the wallhousing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, XKM module.

DA 2360

1) Vent connection alternatively to rear

DA 2450

1) Vent connection alternatively to rear

DA 2578

1) Vent connection alternatively to rear

DA 2668

1) Alternative connection for ducting to the rear

DA 2698

1) Alternative connection for ducting to the rear

DA 2698 Ext

1) Alternative connection for 220 x 90 mm flat ducting to the rear or the left

DA 2628

1) Alternative connection for ducting to the rear

Miele installation drawings

Installation drawings

DA 1260

DA 1867

* Furniture panel dimensions

Coffee machines

CVA 7440, CVA 7840

CVA 7445, CVA 7845

CVA 7440, CVA 7445, CVA 7840, CVA 7845

CM 5300, CM 5500

CM 6150, CM 6350

CM 7550, CM 7750

Refrigerators, freezers, fridge-freezers and wine conditioning units

K 31222 Ui, K 31242 UiF, F 31202 Ui

[mm]

600

min .550

820–880

⚠ 200 cm²

K 32222 i, F 32202 i

[mm]

≥ 200 cm²

≥ 550

≤ 2100

≥ 500

(40)

560⁺¹⁰

874⁺¹⁶

≥ 500

(40)

≤19

≥ 200 cm²

K 35222 iD, FNS 35402 i

[mm]

≥ 200 cm²

≥ 550

≥ 500

≤ 2100

(40)

560⁺¹⁰

1397⁺¹⁶

≥ 500

(40)

≤19

≥ 200 cm²

K 37222 iD, K 37272 iD, K 37672 iD, FNS 37402 i, FNS 37492 iE

[mm]

≥ 200 cm²

≥ 550

≥ 500

≤ 2100

(40)

560⁺¹⁰

1772⁺¹⁶

≥ 500

(40)

≤19

≥ 200 cm²

KFN 37692 iDE

[mm]

≥ 200 cm²

≥ 550

≥ 500

(40)

≤ 2100

560⁺¹⁰

1772⁺¹⁶

≥ 500

(40)

≤19

15

695

≥ 200 cm²

KFN 37232 iD, KFN 37432 iD, KFN 37452 iDE, KFN 37682 iD

[mm]

≥ 200 cm²

≥ 550

≥ 500

(40)

≤ 2100

560⁺¹⁰

1772⁺¹⁶

≥ 500

(40)

≤19

15

695

≥ 200 cm²

KWT 7112 iG

450⁺²

≥550

562⁺⁶

595

KWT 6321 UG

≥ 580

[mm]

100

600

592

820–870

102 - 152

700

50

85

100–150

540

114

430cm²

Installation drawings

KWT 6322 UG

[mm]

≥ 580
600
596
100
820-870
717
102 - 152
85
100-150
540
115
430cm²

KWT 6833 SG, KWT 6834 SGS

[mm]

700
200
1397
30
705
L=2,4m
1920
746

KWT 6422 iG

[mm]

≥ 200 cm²
≥ 500
≥ 550
(40)
560 +10
874 +16
≥ 500
(40)
909
595
≥ 200 cm²

KWT 6722 iGS

[mm]

≥ 200 cm²
≥ 500
≥ 550
(40)
560 +10
1772 +16
≥ 500
(40)
1816
595
≥ 200 kg
≥ 200 cm²

K 1801 Vi, F 1811 Vi, K 1901 Vi, F 1911 Vi

2134-2164 mm
≥ 629 mm
A
70-100 mm
29 mm
102 -132 mm
13-19 mm
106 mm

K 1801 Vi, F 1811 Vi: A = 762 - 765 mm
K 1901 Vi, F 1911 Vi: A = 915 - 918 mm

F 1472 Vi

2134-2164 mm
≥ 629 mm
A
70-100 mm
29 mm
102 -132 mm
13-19 mm
106 mm

A = 457 mm

KF 1801 Vi, KF 1901 Vi

2134-2164 mm
≥ 629 mm
A
774-804 mm
70-100 mm
29 mm
102 -132 mm
13-19 mm
106 mm

KF 1801 A = 762 - 765 mm
KF 1901 A = 915 - 918 mm

KWT 1612 Vi

2134-2164 mm
≥ 629 mm
A
70-100 mm
29 mm
102 -132 mm
13-19 mm
106 mm

A = 610 mm

Dishwashers

314

Semi-integrated, 45 cm wide

1) Plinth height 35-155 mm,
2) Plinth height 100-220 mm,
3) Appliance height max. 930 mm with plinth height-1 conversion kit

Semi-integrated, 60 cm wide

1) Plinth height 35-155 mm,
2) Plinth height 100-220 mm,
3) Appliance height max. 930 mm with plinth height-1 conversion kit

Semi-integrated XXL models, 60 cm wide

1) Plinth height 35-155 mm,
2) Plinth height 100-220 mm,
3) Appliance height max. 970 mm with plinth height-1 conversion kit

Fully integrated, 45 cm wide

1) Plinth height 35-155 mm,
2) Plinth height 100-220 mm,
3) Appliance height max. 930 mm with plinth height-1 conversion kit

Fully integrated, 60 cm wide

1) Plinth height 35-155 mm,
2) Plinth height 100-220 mm,
3) Appliance height max. 930 mm with plinth height-1 conversion kit

Fully integrated XXL models, 60 cm wide

1) Plinth height 35-155 mm,
2) Plinth height 100-220 mm,
3) Appliance height max. 970 mm with plinth height-1 conversion kit

Fully integrated XXL models, 60 cm wide

1) Plinth height 35-155 mm,
2) Plinth height 100-220 mm,
3) Appliance height max. 970 mm with plinth height-1 conversion kit

Range appliances

HR 1936-1 G

Installation drawings

HR 1936-1 G

HR 1956-1 G

HR 1956-1 G

DAR 1235

DAR 1255

DAR 1135

DAR 1155

An invitation from Miele
Book an appointment to visit us

Miele's beautiful range of stylish and versatile appliances can be viewed at our Abingdon Experience Centre and at our London Experience Centre, where many of them are "live" for you to try. Please contact us to make an appointment.

Abingdon Experience Centre, Abingdon, Oxfordshire
Tel: 0330 160 6610
Email: experience.centre@miele.co.uk

London Experience Centre, Cavendish Place, London
Tel: 0330 160 6610
Email: experiencecentre.london@miele.co.uk

Explore our showrooms, develop your cookery skills and interact with Miele appliances at our series of unique events. To find out more about these events than we can tell you here, please get in touch with us.

Taste for Design - Just Cook, Just Steam, Just Imagine
The Miele Taste for Design days are the ideal opportunity to see Miele's cooking appliances in action.

Intended for pre-purchasers, and showcasing many of the exclusive features and benefits Miele cooking appliances have to offer, they can help you select the perfect appliances for a new kitchen.

Appliance Masterclasses
The Miele Appliance Masterclasses are for people who would like to understand the finer details of specific Miele appliances and are designed for those who already own Miele appliances.

With courses to cater for all skill levels, become the master of your kitchen and learn how to get the best out of your Miele appliances.

Individual Product Consultation

When information creates excitement

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

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

Together with you we will programme your appliances to suit your personal needs. We will explain specific features and give you advice on maintenance and operation. We will also show you how to achieve the best results and give you valuable tips to ensure that you enjoy your Miele appliances for a very long time.
With Individual Product Consultation Plus we go a step further by cooking up to three dishes with you.

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

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

Tips & tricks for perfect results
You will be given helpful information on how to use and look after your appliances.

Cooking together
If you wish, we will cook with you and show you how to make your traditional family favourite dishes as well as new ones, whilst taking advantage of the many functions that your new Miele appliances offer.

Further information on Miele's Individual Product Consultation can be obtained by calling Miele's Customer Careline on 0330 160 6610.

Delivery Service

When convenience can be relied upon

Get started quickly with tips from the experts
We want to ensure that you have a smooth start with your Miele appliances.

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

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

Be on the safe side right from the start
The service we offer ensures that your appliances are installed correctly, meeting the prerequisites of our manufacturer's warranty. For added peace of mind, an electrical safety check is carried out at the same time.

Further information on our Delivery and Installation Service can be obtained from our website www.miele.com and from Miele's Customer Careline on 0330 160 6630.

Miele in-house service

Your partner for all service needs

When you buy a Miele appliance, you choose longevity and the very best in quality. We hope you will be very happy with your new appliances and that they provide you with many years of trouble free service.

From time to time, however, you may need some help and our large team of dedicated Customer Support Advisors is on hand to look after you and your Miele. Before contacting us you may prefer to use our online customer assistance tool as many issues can be easily quickly fixed by you at home.

To access the online tool please go to:
www.miele.co.uk/Customer Support/Repair/Trouble-Shooting guide

Never very far away
Blanket service coverage throughout the country ensures that Miele technicians and selected service partners can be with you in next to no time to provide you with a quick and professional repair.

Quick and efficient
Miele Service technicians are highly skilled and trained in our own academy where they receive regular training updates to ensure that they are kept up to date on the latest appliances and technology.

Miele uses the latest fibre optic diagnostic equipement to find and fix a problem quickly, often without the disruption of having to dismantle the appliance. Miele technicians also carry a large proportion of parts on their vans to help minimise the need for return visits. Time slots to suit you can also be selected allowing you to make the most of your day.

Easy to reach
You can request a call-out either online at www.miele.co.uk or by phoning 0330 160 6600 during the following hours:
Mon – Fri 08.00 – 18.00 h and
Sat 09.00 – 14.00 h

Further information is available from our website at www.miele.co.uk.

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