

Design for life.

Built-in Appliances



Built-in Appliances

Wine



Your Culinary Adventure Awaits!

Discover how Miele can create special moments... every day - offering a versatile design which stands the test of time, functionality that simplifies everyday tasks and quality that will endure for decades.

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Welcome to Miele

IMMER BESSER (forever better) – our pledge

When our two great grandfathers were in the process of founding the Miele company, they had to make sure they stood apart from the competition in order to be successful. There are effectively only two ways of doing this: either by being cheaper than the rest or by being better than the rest.

It is not really possible to be both at the same time.

They decided to be “better“ than the rest.

Numerous best in class awards and certificates attest to the fact that Miele has continued to renew its commitment to being “immer besser“ throughout the past 117 years. However, the millions of satisfied customers around the world are perhaps the most important endorsement.

At the heart of this success lies a continuity of values and goals which are typically only found in companies which have been family-run for generations, rather than in businesses which are guided by the often short-term interests of the stock market.

It is in this sense that Miele has embodied first-class product quality and German engineering since 1899. Miele also stands in equal measure for respect, fairness and mutual esteem towards sales partners, customers, suppliers, employees and neighbors. Buying a Miele is an environmentally friendly decision. We ensure this by using methods of production that save resources as well by producing products 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.

Dr. Markus Miele

Dr. Reinhard Zinkann

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

IMMER BESSER

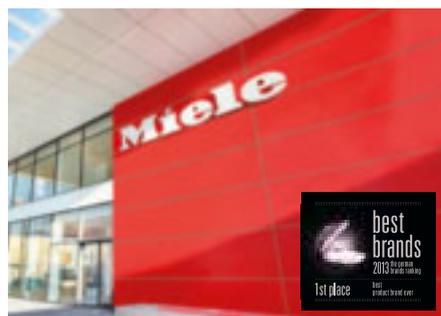
Our Brand Promise



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!



The Miele Brand

In many countries, Miele is the most desired brand in its field. In its German home market, Miele was even voted 'best brand ever' in 2013 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, convenience, design and the environmental friendliness of their domestic appliances. People who buy Miele are quality conscious and have style!



Miele Quality

For more than 100 years it has been a proven adage that you can trust Miele and rely on our appliances. 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 of use. Once a Miele, always a Miele: Miele customers around the world remain loyal to Miele and recommend Miele to others. Looking to the future, we promise not to entertain any compromises when it comes to quality and durability!



Miele Technology

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



Miele Convenience

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



Miele Design

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



Miele Service

Miele customers enjoy complete peace of mind: thanks to our fast and efficient after-sales service operation. All designed to ensure you get the most out of your products... from day one!

Our Philosophy

Design for the Highest
Quality of Life

Design for life.

Design, in our eyes, not only relates to an object's exterior, but also to the user's experience. With this goal in mind, we sought out to develop Miele's latest generation of built-in kitchen appliances.

The result - a truly harmonious family of appliances. Appliances aligned in terms of design, functionality and user interface.

ContourLine

The ContourLine demonstrates confidence and presents itself as a worthy partner. You can feel the technology behind it – professionalism and a passion for cooking. Familiar elements reinterpreted, conveying high-end quality and an intentional design.









Our Philosophy

Design for the Highest
Quality of Life

PureLine

PureLine melds seamlessly into the design of a modern kitchen. The high proportion of jet black glass creates a serene atmosphere, while a floating handle engages onlookers to explore the design line further.

PureLine Designs

Quality and Detail



Clean Touch Steel™



Brilliant White



Truffle Brown



Obsidian Black





ContourLine

Combination Options

Thanks to its symmetrical design and seamless uniformity, the ContourLine can be combined perfectly with complete versatility.



Panorama Design



Tower Design



Panorama-Tower Design

PureLine

Combination Options

The uniform design of the entire product range creates a harmonious impression, whether your appliances are installed vertically, horizontally, as a square or in a T-shape configuration.



Panorama Design



Tower Design



Panorama-Tower Design





Squared Design

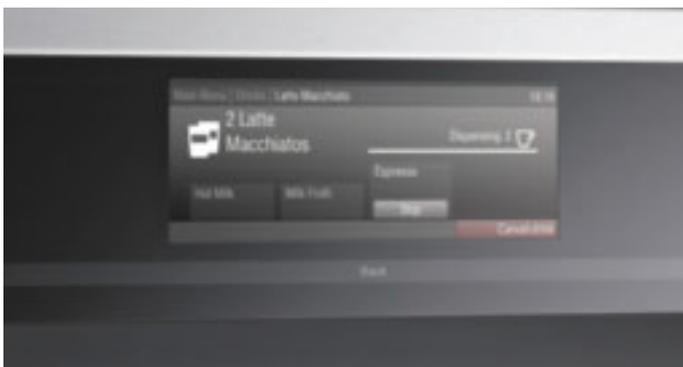
Precise Controls and Intuitive Operation

M Touch Controls

Achieving results fast with an innovative touch display: Miele's new M Touch controls are both easy-to-operate and navigate. An intuitive swipe of the screen will quickly lead you to your desired selection. Whether choosing an automatic Turkey program or calling up one of your Favorites, the screen will provide a pleasing visual with easy-to-read touch controls.



Quick navigation through direct selection



Brilliant visual appearance thanks to high resolution



Individual settings can be saved



Miele



Control Panels

Designed With Your Appliance In Mind

All appliances feature controls with a shared logic. For example, the display is always located in the center of the control panel – no matter which user interface you decide to have. All displays are inherently bright, clear and sophisticated in appeal.



Sensor Tronic

A 5-line TFT display, with laterally positioned sensor controls, clearly presents menu content.



DirectSensor*

A single press of one of the symbols to the left of the display is all that is needed to choose an operating mode. The touch component to the right of the display is used to navigate through the different levels.



DirectSelect

The knob on the left is turned to select the operating mode. Settings shown in the 7-segment liquid-crystal display, such as temperatures and cooking times, can be chosen with the right hand knob and confirmed using the sensor touch controls.

*DirectSensor controls are only available on the CVA.



Inspired Cuisine, by Design

The driving mission of 'Immer Besser' puts Miele on the constant quest for continual improvement. Before any Range development began, we conducted extensive North American-specific, market research. The feedback gathered from our research created the blueprint for our solution-driven, revolutionary Range Series. Products truly 'Designed for life'.

Discover how Miele can create special moments... every day - offering a versatile design which stands the test of time, functionality that simplifies everyday tasks and quality that will endure for decades.



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Miele



Range Series

Product Assortment

The World's Most Inspiring Range

We weren't driven to create a revolutionary Range; rather we were driven to create a revolutionary Range Series – offering you complete product depth and breadth. Choose from different size and power configurations or opt for the flexibility of a Rangetop. All complemented by a custom Miele Range Hood or Insert Hood.



Ranges

Choose from different size configurations (30", 36" and 48") and power configurations (Dual Fuel, All Gas, Electric and Induction).



Rangetops

Available in 30", 36" and 48" models.



Range Wall Hoods and Insert Hoods

Available in 30", 36" and 48" to accompany your Range or Rangetop.



Range Dishwasher Kit

Featuring all the design elements to match your Range, the Range dishwasher panel fits all fully integrated dishwashers from the Miele line-up.



The Range That Makes Anything Possible

Form, Function and Fit

Balance requires flawless symmetry... in form, function and fit. Miele's Range Series is a natural extension of our Generation 6000 built-in appliances. To expand your selection, we offer the option of a range hood or decorative hood installation with your Range – aligning perfectly in terms of design, functionality and user interface.



Proud Installation



Flush Installation



Step Out Installation



Precise Controls and Intuitive Operation

Innovative Features

Achieving results fast with an innovative touch display: Miele's new M Touch controls are both easy-to-operate and navigate. An intuitive swipe of the screen will quickly lead you to your desired selection. Whether choosing an automatic Chicken program or calling up one of your Favorites, the screen will provide a pleasing visual with easy-to-read touch controls.



ComfortLift Panel

Featured in our M Touch Ranges, Miele has designed a touch-activated control panel that lifts with the touch of a button to provide optimum comfort and ease.



Backlit Precision Knobs

This elegant design feature is not only a useful visual cue for a burner-in-use, but also a design element that sets Miele apart. Also a safety feature, the knobs allow you to see if the burner has been turned off when you are done cooking.



DirectSelect Controls

Featured in the All Gas Ranges and Electric Range, Miele's DirectSelect controls offer turn dial operation for smooth and easy navigation during the cooking process. This detailed user interface features innovative display technology which excels with its brilliance, longevity, high resolution and a high-end appeal.



Now, Your Range Has No Limits

Providing Professional Results

M Pro Dual Stacked Burners

Ensuring flexibility and perfect results, Miele's sealed burner system offers precise control, no matter the choice of recipe. And when it comes to adaptability, Miele's continuous-design cast iron grates allow for the effortless movement of pots and pans from one burner to the next.



M Pro Grill

Grilling has never been easier indoors; from steaks, vegetables and seafood, achieve perfect, even results with Miele's powerful M Pro grill option.

M Pro Infrared Griddle

Whether cooking french toast, eggs, pancakes, or searing meats and fish; the results are cooked to perfection with Miele's precise M Pro infrared griddle option.

TrueSimmer Function

Achieving the perfect temperature and even heat for simmering is easy with with this function. Whether you are melting chocolate or thickening a sauce, this feature allows for gentle, slow, precise cooking.

Induction Cooking

The Induction Range features M Touch controls, TwinBooster function and an EasyClean Ceran surface with 4 variable cooking zones. Induction is extremely precise and heats food twice as fast as cooking with Gas or Electric.

Electric Cooking

The Electric Range features DirectSelect controls and an EasyClean Ceran surface with 4 cooking zones.



Range Highlights

Exclusive Features For Gourmet Results

Moisture Plus

Each type of food has its own specific properties. Knowing them and making the most of them is the true art of cooking. In the past, bakers held the monopoly on preparing the perfect bread and rolls. Now you can too, in a Miele Range with Moisture plus. Increasing the humidity in the oven optimizes the cooking of a variety of foods: soft bread with a shiny, appetizing crust; dinner rolls and croissants as if from the local baker; succulent, tender meat with a nicely browned crust, perfect casseroles, delicious pastries and so much more.



Wireless Roast Probe

No supervision necessary: the countdown indicator provides correct-to-the-minute information on how long a program still has to run. With a now wireless connection, the roast probe is extremely safe to use as you can insert the probe outside of the oven.

ComfortSwivel Handle

An ergonomic feature, the swiveling handle moves easily with your wrist and body to comfortably open and close the door.

Speed Heat

The All Gas Range open-floor-concept allows for constant airflow which leads to faster and more even heat distribution; resulting in quick preheat times, powerful bake and broil elements. The infrared ceramic broil burner locks in juices while searing meats, poultry and fish to perfection.

MasterChef Plus Automatic Programs

Found in the Gourmet Center, 15 Automatic bread programs bake as if from a bakery, guiding you to the correct operating mode, temperature, time and integration of Moisture plus to create the perfect bread at home.

Self Clean Oven and Self Clean Ready Accessories

During the cooking process, grease residue is continually broken down, helping to keep the oven and cooking accessories clean.

Additional Features

Miele Ranges



Crisp Function

For a crispy finish: using dry heat when preparing some foods such as pizza.



Favorites

For your favorite dishes: simply select operating mode, temperature and program duration and save the settings for future use of your favorite meal.



Clean Touch Steel™ Front

Fingerprint-resistant: this innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.



Electronic Temperature Control

Automatic monitoring: the temperature selected is constantly monitored and maintained.



Individual Settings

You decide on language, audible signal, display brightness, etc.



Timer Function

Always on time: starting time, finishing time and duration of the cooking process are easy to select.



AirClean Catalyzer

Reduces grease and odors and prevents deposits from collecting on furniture, walls and curtains.



Cooling System and Cool-Touch Fronts

Maximum protection: all surfaces around the appliance remain cool - offering safety and protection against burns.



Safety Functions

We've got you covered: should you forget to switch the appliance off, the safety switch-off function will do it for you.



Residual Heat Utilization

Ecological and economical: Miele ovens switch off early and make use of residual heat to complete the cooking process.



Remote Vision™

Peace of mind: If a fault occurs, Miele's customer service center will be notified and contact you.



Dual Fuel: TwinPower Convection Fans and Power Convection Fan

Two convection fans (30" and 36" Range) and one convection fan (48" Range) inside the oven provide rapid heat-up of the oven and optimum hot air distribution.



All Gas: Twin Convection Fans

With a top and bottom heating element, fans help distribute constant heat around the oven allowing food to cook more evenly in less time.



MasterChef Automatic Programs

Found in the Gourmet Center, Miele guides you through over 100 easy-to-use programs for items such as baked goods, pizza, turkey, fish and much more.



ComfortClean Dishwasher-Safe Grates

When it's time for clean-up, simply place the dishwasher-safe grates in your dishwasher.



Soft Open and Soft Close

The Range oven door effortlessly opens and closes, preventing the door from shutting or slamming.



3-Door Concept

Miele's 48" Range includes a fully functional M Touch Speed Oven, M Touch Convection Oven and Push-to-Open Warming Drawer.

Operating Modes for Every Recipe

The Complete Guide to Miele's Ranges



Convection Bake

Garnering the perfect results, convection bake is ideal for baking on several levels; for example, baking trays of chocolate chip cookies.



Surround

In this premium baking mode, use heat from upper and lower elements to create perfect results on all baking recipes.



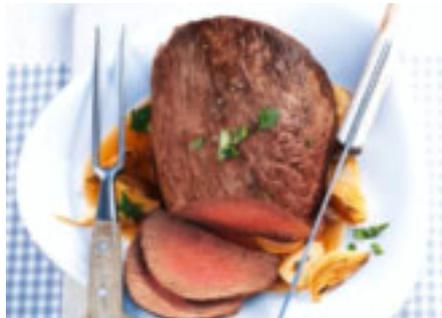
Moisture Plus

Up to 3 bursts of moisture – manually or time driven – release during the cooking process for a tender, moist interior with a browned crust.



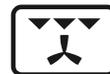
Intensive

Increased heat from the bottom ensures a crispy base, yet moist top on items such as pizza, quiche or focaccia.



Auto Roast

For a premium result, meat is seared at a high temperature, and cooked to perfection, staying tender and juicy. Can be used with a roast probe.



Convection Roast

Ideal for cooking delicate cuts of meat, fish and crispy poultry.



Bake

Uses traditional baking techniques; perfect for pies and biscuits.



Crisp Function

With the flexibility to turn this option on or off in cooking modes, you have the ability to create an extra crispy exterior for items such as french fries, roasted potatoes and chicken cordon blue.



Gourmet Center

Over 100 easy-to-use MasterChef programs and 15 MasterChef Plus automatic bread programs, guiding you to the perfect result.



Favorites

Save up to 20 of your favorite dishes! Simply select operating mode, temperature and program duration and save the settings. Ideal for your favorite repeated recipe or Grandma's famous apple pie.



Maxi Broil

Grill large quantities of steak, chops, kebabs, etc.



Broil

Grill smaller quantities of steak, chops, kebabs, fish, etc.



Browning

For a perfectly browned topping, for example when making gratin, finishing a lobster macaroni and cheese and browning.



Gentle Bake

The combination of different heating elements ensures excellent baked goods, gratins and lasagna.



Slow Roasting

Cooking at a lower temperature for a longer period of time, this method brings out the juiciest and most tender results for any type of meat.



Special Modes

Defrost, Reheat, Rapid PreHeat make every day cooking easier. Proof or Dehydrate aid in creating specialty bread or dried fruit.



Sabbath

Miele's unique Sabbath mode allows individuals up to 72 hours of pre-programmed cooking in their oven.



Rotisserie

The rotisserie evenly broils and adds a finishing touch to items such as stuffed meat, tied roasts, poultry and vegetables.

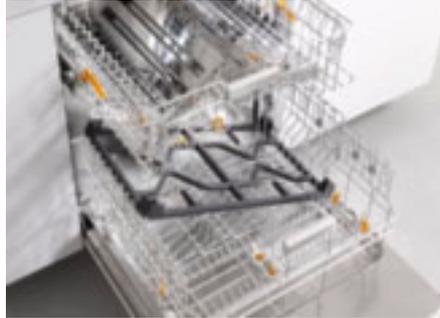


Rangetop Highlights

Exclusive Features For Gourmet Results

M Pro Infrared Griddle

Experience Miele's precise M Pro infrared griddle, delivering even heat distribution for superior performance. From french toast, pancakes, eggs, fish or steaks, professional results can be achieved in the convenience of your home.



ComfortClean Dishwasher-Safe Grates
When it's time for clean-up, simply place the dishwasher-safe grates in your dishwasher.



M Pro Grill
Grilling has never been easier indoors; achieve perfect, even results with Miele's powerful M Pro grill option.



TrueSimmer Function
Achieving the perfect temperature and even heat for simmering is easy with this function. Whether you are melting chocolate or thickening a sauce, this feature allows for gentle, slow, precise cooking.



Backlit Precision Knobs
This elegant design feature is not only a useful visual cue for a burner-in-use, but also a design element that sets Miele apart. And with QuickStart, there's no need to press or hold the control in order to switch the burners on.



Clean Touch Steel™ Front
Our innovative finish resists fingerprints, scratches and smudges, keeping the exterior cleaner and easier to maintain.



Range Hood Highlights

Exclusive Features For Gourmet Results

Dishwasher-Safe Stainless Steel Baffle Filters

Miele's high-quality stainless steel Baffle filters are extremely efficient in extracting steam and odors and capturing grease, all while handling the high power of the Blower. These Baffle filters are also very easy to maintain as they are dishwasher-safe and spring back into place.



LED ClearView Lighting

Specially developed for Miele Range Hoods, LED lighting shines a more natural light to highlight the pure color and texture of your food, but also saves energy. This long lasting LED lighting is tested to last the 20 year life cycle of your hood.

Recessed Knob Controls

Intuitive and easy-to-use hidden hood controls make operation effortless.



Auto-Vent Safety Sensor

A safety device which activates the hood's intensive setting when the exhaust temperature exceeds a certain temperature.



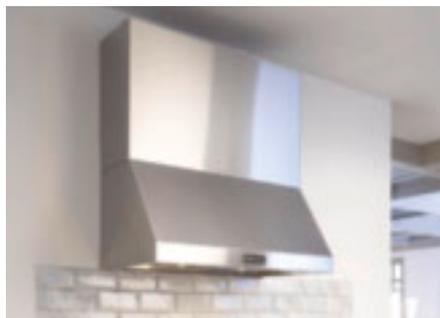
Miele CleanCover

Miele's unique CleanCover, a smooth liner inside the canopy, prevents exposure to live components, cables and sharp edges.



Handcrafted in Germany

Know-how and craftsmanship: our entire expert knowledge is poured into each and every ventilation hood, from development to the finished product.



Ranges

Product Overview



Model number	HR 1421 E	HR 1622 i	HR 1124
Overview			
Width	30"	30"	30"
Fuel type	Electric	Induction	All Gas
G/LP	-/-	-/-	●/●
208 V/240 V	●/●	●/●	-/-
Convection Oven/Speed Oven/Warming Drawer	●/-/-	●/-/-	●/-/-
Design			
Controls	DirectSelect	M Touch	DirectSelect
Number of cooking zones	4	4	4
Precision knobs/backlit/ComfortLift panel	●/-/-	●/●/●	●/-/-
Comfort handle/ComfortSwivel handle/CleanTouch Steel™ front	●/-/●	-/●/●	●/-/●
Rangetop features			
EasyClean Ceran surface/Variable cooking zones/Residual heat indicator/Auto heat-up	●/3/4/-	●/4/4/●	-/-/-/-
Booster/TwinBooster/Keeping warm function	-/-/-	4/2/4	-/-/-
ComfortClean dishwasher-safe grates	-	-	●
M Pro dual stacked burner system with TrueSimmer/Re-ignition	-/-	-/-	●/●
M Pro infrared grill (max. 19,000 BTU)/M Pro infrared griddle (max. 14,300 BTU)	-/-	-/-	-/-
Position/Type	Front left/Variable zone	Front left/TwinBooster	Front left/High power
Burner output	2,300 W – 3,100 W	2,700 W – 3,850 W	max. 19,500 BTU
Position/Type	Rear left/Single zone	Rear left/Booster	Rear left/TrueSimmer
Burner output	1,200 W	1,450 W – 2,300 W	max. 12,500 BTU
Position/Type	Front right/Variable zone	Front right/Booster	Front right/High power
Burner output	1,100 W – 2,400 W	1,950 W – 3,100 W	max. 19,500 BTU
Position/Type	Rear right/Variable zone	Rear right/TwinBooster	Rear right/High power
Burner output	700 W – 1,800 W	2,400 W – 3,850 W	max. 19,500 BTU
Position/Type	-/-	-/-	-/-
Burner output	-	-	-
Position/Type	-/-	-/-	-/-
Burner output	-	-	-
Position/Type	-/-	-/-	-/-
Burner output	-	-	-
Position/Type	-/-	-/-	-/-
Burner output	-	-	-
Oven features			
Convenience features			
Self Clean oven/Self Clean ready accessories	●/●	●/●	●/●
Soft Open/Soft Close/Favorites/Individual settings	●/●/-/●	●/●/20/●	●/●/-/●
Wireless Roast probe/Crisp function/RemoteVision™	-/-/-	●/●/●	-/-/-
Operating modes			
Convection Bake/Intensive/Gentle Bake	●/-/-	●/●/●	●/-/-
Surround/Browning/Bake/Moisture plus (plumbed only)	●/-/●/-	●/●/●/●	-/-/●/-
MasterChef automatic program/MasterChef Plus automatic program	-/-	over 100/15	-/-
Broil/Maxi Broil/Convection Broil/Convection Roast/Auto Roast	●/-/●/-/-	●/●/●/●/●	●/-/●/-/-
Special modes (Defrost/Slow Roast/Reheat/Proof)/Sabbath mode	-/-	●/●	-/-
Cavity			
TwinPower Convection fans/Twin Convection fans/Power Convection fan	●/-/-	●/-/-	-/●/-
Speed heat (powerful bake and broil element)	-	-	●
Number of halogen lights in Convection Oven/Speed Oven	2/-	2/-	2/-
Number of shelf levels/Embossed numbers	6/●	6/●	6/●
Safety			
Cool-touch front/Safety shut-off	●/●	●/●	●/●
System lock/Door contact switch/Door lock during Self Clean	●/●/●	●/●/●	●/●/●
Speed Oven features			
Auto Roast/Broil/Convection Bake/Convection Broil/MasterChef automatic program	-/-/-/-/-	-/-/-/-/-	-/-/-/-/-
Popcorn function/Minutes Plus function/Roast probe	-/-/-	-/-/-	-/-/-
PerfectClean stainless steel cavity/Foldable broiling element	-/-	-/-	-/-
Warming Drawer features			
Warm cups/Warm plates/Keeping food warm/Low temperature cooking	-/-/-/-	-/-/-/-	-/-/-/-
Push-to-Open mechanism	-	-	-
Technical data			
Dimensions in inches (W x H x D)	30" x 35 1/2" – 37 x 26 1/2"	30" x 35 1/2" – 37" x 26 1/2"	30" x 35 1/2" – 37" x 26 1/2"
Electrical requirements	208/240 V, 60 Hz, 50 Amps	208/240 V, 60 Hz, 50 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 14 – 50 plug	NEMA 14 – 50 plug	NEMA 5 – 15 plug
Plumbing for Moisture plus cooking	-	●	-
Item number			
Electric (208 V/240 V)/Induction	25142150USA /25142151USA/-	-/25162251USA	-/-
Natural Gas/Liquid Propane	-/-	-/-	25112451USA/25112452USA



Model number	HR 1134	HR 1135 GR	HR 1136 GD
Overview			
Width	36"	36"	36"
Fuel type	All Gas	All Gas	All Gas
G/LP	●/●	●/●	●/●
208 V/240 V	-/-	-/-	-/-
Convection Oven/Speed Oven/Warming Drawer	●/-/-	●/-/-	●/-/-
Design			
Controls	DirectSelect	DirectSelect	DirectSelect
Number of cooking zones	6	4 + Grill	4 + Griddle
Precision knobs/backlit/ComfortLift panel	●/-/-	●/-/-	●/-/-
Comfort handle/ComfortSwivel handle/CleanTouch Steel™ front	●/-/●	●/-/●	●/-/●
Rangetop features			
EasyClean Ceran surface/Variable cooking zones/Residual heat indicator/Auto heat-up	-/-/-/-	-/-/-/-	-/-/-/-
Booster/TwinBooster/Keeping warm function	-/-/-	-/-/-	-/-/-
ComfortClean dishwasher-safe grates	●	●	●
M Pro dual stacked burner system with TrueSimmer/Re-ignition	●/●	●/●	●/●
M Pro infrared grill (max. 19,000 BTU)/M Pro infrared griddle (max. 14,300 BTU)	-/-	●/-	-/●
Position/Type	Front left/High power	Front left/High power	Front left/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Rear left/TrueSimmer	Rear left/TrueSimmer	Rear left/TrueSimmer
Burner output	max. 12,500 BTU	max. 12,500 BTU	max. 12,500 BTU
Position/Type	Front right/High power	Front right/High power	Front right/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Rear right/High power	Rear right/High power	Rear right/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Front center/High power	Center/M Pro grill	Center/M Pro infrared griddle
Burner output	max. 19,500 BTU	max. 19,000 BTU	max. 14,300 BTU
Position/Type	Rear center/High power	-/-	-/-
Burner output	max. 19,500 BTU	-	-
Position/Type	-/-	-/-	-/-
Burner output	-	-	-
Position/Type	-/-	-/-	-/-
Burner output	-	-	-
Oven features			
Convenience features			
Self Clean oven/Self Clean ready accessories	●/●	●/●	●/●
Soft Open/Soft Close/Favorites/Individual settings	●/●/-/●	●/●/-/●	●/●/-/●
Wireless Roast probe/Crisp function/RemoteVision™	-/-/-	-/-/-	-/-/-
Operating modes			
Convection Bake/Intensive/Gentle Bake	●/-/-	●/-/-	●/-/-
Surround/Browning/Bake/Moisture plus (plumbed only)	-/-/●/-	-/-/●/-	-/-/●/-
MasterChef automatic program/MasterChef Plus automatic program	-/-	-/-	-/-
Broil/Maxi Broil/Convection Broil/Convection Roast/Auto Roast	●/-/●/-/-	●/-/●/-/-	●/-/●/-/-
Special modes (Defrost/Slow Roast/Reheat/Proof)/Sabbath mode	-/-	-/-	-/-
Cavity			
TwinPower Convection fans/Twin Convection fans/Power Convection fan	-/●/-	-/●/-	-/●/-
Speed heat (powerful bake and broil element)	●	●	●
Number of halogen lights in Convection Oven/Speed Oven	2/-	2/-	2/-
Number of shelf levels/Embossed numbers	6/●	6/●	6/●
Safety			
Cool-touch front/Safety shut-off	●/●	●/●	●/●
System lock/Door contact switch/Door lock during Self Clean	●/●/●	●/●/●	●/●/●
Speed Oven features			
Auto Roast/Broil/Convection Bake/Convection Broil/MasterChef automatic program	-/-/-/-/-	-/-/-/-/-	-/-/-/-/-
Popcorn function/Minutes Plus function/Roast probe	-/-/-	-/-/-	-/-/-
PerfectClean stainless steel cavity/Foldable broiling element	-/-	-/-	-/-
Warming Drawer features			
Warm cups/Warm plates/Keeping food warm/Low temperature cooking	-/-/-/-	-/-/-/-	-/-/-/-
Push-to-Open mechanism	-	-	-
Technical data			
Dimensions in inches (W x H x D)	36" x 35 1/2" - 37" x 26 1/2"	36" x 35 1/2" - 37" x 26 1/2"	36" x 35 1/2" - 37" x 26 1/2"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5 - 15 plug	NEMA 5 - 15 plug	NEMA 5 - 15 plug
Plumbing for Moisture plus cooking	-	-	-
Item number			
Electric (208 V/240 V)/Induction	-/-	-/-	-/-
Natural Gas/Liquid Propane	25113451USA/25113452USA	25113551USA/25113552USA	25113651USA/25113652USA

Ranges

Product Overview



Model number	HR 1924 DF	HR 1934 DF	HR 1935 DF GR
Overview			
Width	30"	36"	36"
Fuel type	Dual Fuel	Dual Fuel	Dual Fuel
G/LP	●/●	●/●	●/●
208 V/240 V	●/●	●/●	●/●
Convection Oven/Speed Oven/Warming Drawer	●/-/-	●/-/-	●/-/-
Design			
Controls	M Touch	M Touch	M Touch
Number of cooking zones	4	6	4 + Grill
Precision knobs/backlit/ComfortLift panel	●/●/●	●/●/●	●/●/●
Comfort handle/ComfortSwivel handle/CleanTouch Steel™ front	-/●/●	-/●/●	-/●/●
Rangetop features			
EasyClean Ceran surface/Variable cooking zones/Residual heat indicator/Auto heat-up	-/-/-/-	-/-/-/-	-/-/-/-
Booster/TwinBooster/Keeping warm function	-/-/-	-/-/-	-/-/-
ComfortClean dishwasher-safe grates	●	●	●
M Pro dual stacked burner system with TrueSimmer/Re-ignition	●/●	●/●	●/●
M Pro infrared grill (max. 19,000 BTU)/M Pro infrared griddle (max. 14,300 BTU)	-/-	-/-	●/-
Position/Type	Front left/High power	Front left/High power	Front left/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Rear left/TrueSimmer	Rear left/TrueSimmer	Rear left/TrueSimmer
Burner output	max. 12,500 BTU	max. 12,500 BTU	max. 12,500 BTU
Position/Type	Front right/High power	Front right/High power	Front right/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Rear right/High power	Rear right/High power	Rear right/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	-/-	Front center/High power	Center/M Pro grill
Burner output	-	max. 19,500 BTU	max. 19,000 BTU
Position/Type	-/-	Rear center/High power	-/-
Burner output	-	max. 19,500 BTU	-
Position/Type	-/-	-/-	-/-
Burner output	-	-	-
Position/Type	-/-	-/-	-/-
Burner output	-	-	-
Oven features			
Convenience features			
Self Clean oven/Self Clean ready accessories	●/●	●/●	●/●
Soft Open/Soft Close/Favorites/Individual settings	●/●/20/●	●/●/20/●	●/●/20/●
Wireless Roast probe/Crisp function/RemoteVision™	●/●/●	●/●/●	●/●/●
Operating modes			
Convection Bake/Intensive/Gentle Bake	●/●/●	●/●/●	●/●/●
Surround/Browning/Bake/Moisture plus (plumbed only)	●/●/●/●	●/●/●/●	●/●/●/●
MasterChef automatic program/MasterChef Plus automatic program	over 100/15	over 100/15	over 100/15
Broil/Maxi Broil/Convection Broil/Convection Roast/Auto Roast	●/●/●/●/●	●/●/●/●/●	●/●/●/●/●
Special modes (Defrost/Slow Roast/Reheat/Proof/Sabbath mode)	●/●	●/●	●/●
Cavity			
TwinPower Convection fans/Twin Convection fans/Power Convection fan	●/-/-	●/-/-	●/-/-
Speed heat (powerful bake and broil element)	-	-	-
Number of halogen lights in Convection Oven/Speed Oven	2/-	2/-	2/-
Number of shelf levels/Embossed numbers	6/●	6/●	6/●
Safety			
Cool-touch front/Safety shut-off	●/●	●/●	●/●
System lock/Door contact switch/Door lock during Self Clean	●/●/●	●/●/●	●/●/●
Speed Oven features			
Auto Roast/Broil/Convection Bake/Convection Broil/ MasterChef automatic program	-/-/-/-/-	-/-/-/-/-	-/-/-/-/-
Popcorn function/Minutes Plus function/Roast probe	-/-/-	-/-/-	-/-/-
PerfectClean stainless steel cavity/Foldable broiling element	-/-	-/-	-/-
Warming Drawer features			
Warm cups/Warm plates/Keeping food warm/Low temperature cooking	-/-/-/-	-/-/-/-	-/-/-/-
Push-to-Open mechanism	-	-	-
Technical data			
Dimensions in inches (W x H x D)	30" x 35 1/2" - 37" x 26 1/2"	36" x 35 1/2" - 37" x 26 1/2"	36" x 35 1/2" - 37" x 26 1/2"
Electrical requirements	208 V/240 V, 60 Hz, 30 Amps	208 V/240 V, 60 Hz, 30 Amps	208 V/240 V, 60 Hz, 30 Amps
Plug type	NEMA 14 - 30 plug	NEMA 14 - 30 plug	NEMA 14 - 30 plug
Plumbing for Moisture plus cooking	●	●	●
Item number			
Electric (208 V/240 V)/Induction	-/-	-/-	-/-
Natural Gas/Liquid Propane	25192451USA/25192452USA	25193451USA/25193452USA	25193551USA/25193552USA



Model number	HR 1936 DF GD	HR 1954 DF	HR 1955 DF GR
Overview			
Width	36"	48"	48"
Fuel type	Dual Fuel	Dual Fuel	Dual Fuel
G/LP	●/●	●/●	●/●
208 V/240 V	●/●	●/●	●/●
Convection Oven/Speed Oven/Warming Drawer	●/-/-	●/●/●	●/●/●
Design			
Controls	M Touch	M Touch	M Touch
Number of cooking zones	4 + Griddle	8	6 + Grill
Precision knobs/backlit/ComfortLift panel	●/●/●	●/●/●	●/●/●
Comfort handle/ComfortSwivel handle/CleanTouch Steel™ front	-/●/●	-/●/●	-/●/●
Rangetop features			
EasyClean Ceran surface/Variable cooking zones/Residual heat indicator/Auto heat-up	-/-/-/-	-/-/-/-	-/-/-/-
Booster/TwinBooster/Keeping warm function	-/-/-	-/-/-	-/-/-
ComfortClean dishwasher-safe grates	●	●	●
M Pro dual stacked burner system with TrueSimmer/Re-ignition	●/●	●/●	●/●
M Pro infrared grill (max. 19,000 BTU)/M Pro infrared griddle (max. 14,300 BTU)	-/●	-/-	●/-
Position/Type	Front left/High power	Front left/High power	Front left/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Rear left/TrueSimmer	Rear left/TrueSimmer	Rear left/TrueSimmer
Burner output	max. 12,500 BTU	max. 12,500 BTU	max. 12,500 BTU
Position/Type	Front right/High power	Front right/High power	Front right/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Rear right/High power	Rear right/TrueSimmer	Rear right/TrueSimmer
Burner output	max. 19,500 BTU	max. 12,500 BTU	max. 12,500 BTU
Position/Type	Center/M Pro infrared griddle	Front left center/High	Left center/M Pro grill
Burner output	max. 14,300 BTU	max. 19,500 BTU	max. 19,000 BTU
Position/Type	-/-	Rear left center/High	Front right center/High power
Burner output	-	max. 19,500 BTU	max. 19,500 BTU
Position/Type	-/-	Front right center/High power	Rear right center/High power
Burner output	-	max. 19,500 BTU	max. 19,500 BTU
Position/Type	-/-	Rear right center/High power	-/-
Burner output	-	max. 19,500 BTU	-
Oven features			
Convenience features			
Self Clean oven/Self Clean ready accessories	●/●	●/●	●/●
Soft Open/Soft Close/Favorites/Individual settings	●/●/20/●	●/●/20/●	●/●/20/●
Wireless Roast probe/Crisp function/RemoteVision™	●/●/●	●/●/●	●/●/●
Operating modes			
Convection Bake/Intensive/Gentle Bake	●/●/●	●/●/●	●/●/●
Surround/Browning/Bake/Moisture plus (plumbed only)	●/●/●/●	●/●/●/●	●/●/●/●
MasterChef automatic program/MasterChef Plus automatic program	over 100/15	over 100/15	over 100/15
Broil/Maxi Broil/Convection Broil/Convection Roast/Auto Roast	●/●/●/●/●	●/●/●/●/●	●/●/●/●/●
Special modes (Defrost/Slow Roast/Reheat/Proof)/Sabbath mode	●/●	●/●	●/●
Cavity			
TwinPower Convection fans/Twin Convection fans/Power Convection fan	●/-/-	-/-/●	-/-/●
Speed heat (powerful bake and broil element)	-	-	-
Number of halogen lights in Convection Oven/Speed Oven	2/-	2/1	2/1
Number of shelf levels/Embossed numbers	6/●	5/●	5/●
Safety			
Cool-touch front/Safety shut-off	●/●	●/●	●/●
System lock/Door contact switch/Door lock during Self Clean	●/●/●	●/●/●	●/●/●
Speed Oven features			
Auto Roast/Broil/Convection Bake/Convection Broil/ MasterChef automatic program	-/-/-/-/-	●/●/●/●/over 100	●/●/●/●/over 100
Popcorn function/Minutes Plus function/Roast probe	-/-/-	●/●/●	●/●/●
PerfectClean stainless steel cavity/Foldable broiling element	-/-	●	●
Warming Drawer features			
Warm cups/Warm plates/Keeping food warm/Low temperature cooking	-/-/-/-	●/●/●/●	●/●/●/●
Push-to-Open mechanism	-	●	●
Technical data			
Dimensions in inches (W x H x D)	36" x 35 1/2" - 37" x 26 1/2"	48" x 35 1/2" - 37" x 26 1/2"	48" x 35 1/2" - 37" x 26 1/2"
Electrical requirements	208 V/240 V, 60 Hz, 30 Amps	208 V/240 V, 60 Hz, 50 Amps	208 V/240 V, 60 Hz, 50 Amps
Plug type	NEMA 14 - 30 plug	NEMA 14 - 50 plug	NEMA 14 - 50 plug
Plumbing for Moisture plus cooking	●	●	●
Item number			
Electric (208 V/240 V)/Induction	-/-	-/-	-/-
Natural Gas/Liquid Propane	25193651USA/25193652USA	25195451USA/25195452USA	25195551USA/25195552USA

Ranges

Product Overview



Model number	HR 1956 DF GD
Overview	
Width	48"
Fuel type	Dual Fuel
G/LP	●/●
208 V/240 V	●/●
Convection Oven/Speed Oven/Warming Drawer	●/●/●
Design	
Controls	M Touch
Number of cooking zones	6 + Griddle
Precision knobs/backlit/ComfortLift panel	●/●/●
Comfort handle/ComfortSwivel handle/CleanTouch Steel™ front	-/●/●
Rangetop features	
EasyClean Ceran surface/Variable cooking zones/Residual heat indicator/Auto heat-up	-/-/-/-
Booster/TwinBooster/Keeping warm function	-/-/-
ComfortClean dishwasher-safe grates	●
M Pro dual stacked burner system with TrueSimmer/Re-ignition	●/●
M Pro infrared grill (max. 19,000 BTU)/M Pro infrared griddle (max. 14,300 BTU)	-/●
Position/Type	Front left/High power
Burner output	max. 19,500 BTU
Position/Type	Rear left/TrueSimmer
Burner output	max. 12,500 BTU
Position/Type	Front right/High power
Burner output	max. 19,500 BTU
Position/Type	Rear right/TrueSimmer
Burner output	max. 12,500 BTU
Position/Type	Left center/M Pro infrared griddle
Burner output	max. 14,300 BTU
Position/Type	Front right center/High power
Burner output	max. 19,500 BTU
Position/Type	Rear right center/High power
Burner output	max. 19,500 BTU
Position/Type	-/-
Burner output	-
Oven features	
Convenience features	
Self Clean oven/Self Clean ready accessories	●/●
Soft Open/Soft Close/Favorites/Individual settings	●/●/20/●
Wireless Roast probe/Crisp function/RemoteVision™	●/●/●
Operating modes	
Convection Bake/Intensive/Gentle Bake	●/●/●
Surround/Browning/Bake/Moisture plus (plumbed only)	●/●/●/●
MasterChef automatic program/MasterChef Plus automatic program	over 100/15
Broil/Maxi Broil/Convection Broil/Convection Roast/Auto Roast	●/●/●/●/●
Special modes (Defrost/Slow Roast/Reheat/Proof)/Sabbath mode	●/●
Cavity	
TwinPower Convection fans/Twin Convection fans/Power Convection fan	-/-/●
Speed heat (powerful bake and broil element)	-
Number of halogen lights in Convection Oven/Speed Oven	2/1
Number of shelf levels/Embossed numbers	5/●
Safety	
Cool-touch front/Safety shut-off	●/●
System lock/Door contact switch/Door lock during Self Clean	●/●/●
Speed Oven features	
Auto Roast/Broil/Convection Bake/Convection Broil/MasterChef automatic program	●/●/●/●/over 100
Popcorn function/Minutes Plus function/Roast probe	●/●/●
PerfectClean stainless steel cavity/Foldable broiling element	●
Warming Drawer features	
Warm cups/Warm plates/Keeping food warm/Low temperature cooking	●/●/●/●
Push-to-Open mechanism	●
Technical data	
Dimensions in inches (W x H x D)	48" x 35 1/2" - 37" x 26 1/2"
Electrical requirements	208 V/240 V, 60 Hz, 50 Amps
Plug type	NEMA 14 - 50 plug
Plumbing for Moisture plus cooking	●
Item number	
Electric (208 V/240 V)/Induction	-/-
Natural Gas/Liquid Propane	25195651USA/25195652USA

Range Ovens

Available Accessories

Model number	HR 1421 E	HR 1622 i	HR 1124	HR 1134	HR 1135 GR
Standard accessories					
Wire Rack/Telescopic wire rack – Self-clean ready	1/1	1/1	1/1	1/1	1/1
PerfectClean Universal tray/ PerfectClean Grilling and Roasting insert	1/-	1/1	1/-	1/-	1/-
FlexiClips – Self Clean ready	–	–	–	–	–
PerfectClean Perforated Baking tray/Glass tray	-/-	1/-	-/-	-/-	-/-
Side runners – Self Clean ready	●	●	●	●	●
Island Trim	–	–	●	●	●
Optional accessories					
12" Backguard	–	–	RBGAG1230	RBGAG1236	RBGAG1236
20" Backguard	–	–	RBGAG2030	RBGAG2036	RBGAG2036
Range Wokring	–	–	RWR1000	RWR1000	RWR1000
Griddle-Grill Cover	–	–	–	–	RGGC1000
Rotisserie	–	●	–	–	–
Kebab Device	–	●	–	–	–
Poultry Clamp	–	●	–	–	–

Model number	HR 1136 GD	HR 1924 DF	HR 1934 DF	HR 1935 DF GR	
Standard accessories					
Wire Rack/Telescopic wire rack – Self-clean ready	1/1	1/2	1/2	1/2	
PerfectClean Universal tray/ PerfectClean Grilling and Roasting insert	1/-	1/1	1/1	1/1	
FlexiClips – Self Clean ready	–	–	–	–	
PerfectClean Perforated Baking tray/Glass tray	-/-	1/-	1/-	1/-	
Side runners – Self Clean ready	●	●	●	●	
Island Trim	●	●	●	●	
Optional accessories					
12" Backguard	RBGAG1236	RBGDF1230	RBGDF1236	RBGDF1236	
20" Backguard	RBGAG2036	RBGDF2030	RBGDF2036	RBGDF2036	
Range Wokring	RWR1000	RWR1000	RWR1000	RWR1000	
Griddle-Grill Cover	RGGC1000	–	–	RGGC1000	
Rotisserie	–	●	●	●	
Kebab Device	–	●	●	●	
Poultry Clamp	–	●	●	●	

Model number	HR 1936 DF GD	HR 1954 DF	HR 1955 DF GR	HR 1956 DF GD	
Standard accessories					
Wire Rack/Telescopic wire rack – Self-clean ready	1/2	3/-	3/-	3/-	
PerfectClean Universal tray/ PerfectClean Grilling and Roasting insert	1/1	1/1	1/1	1/1	
FlexiClips – Self Clean ready	–	2	2	2	
PerfectClean Perforated Baking tray/Glass tray	1/-	1/2	1/2	1/2	
Side runners – Self Clean ready	●	●	●	●	
Island Trim	●	●	●	●	
Optional accessories					
12" Backguard	RBGDF1236	RBGDF1248	RBGDF1248	RBGDF1248	
20" Backguard	RBGDF2036	RBGDF2048	RBGDF2048	RBGDF2048	
Range Wokring	RWR1000	RWR1000	RWR1000	RWR1000	
Griddle-Grill Cover	RGGC1000	–	RGGC1000	RGGC1000	
Rotisserie	●	●	●	●	
Kebab Device	●	●	●	●	
Poultry Clamp	●	●	●	●	

Useful Information

Miele Ranges - Glossary

AirClean Catalyzer

Grease and odors are removed from cooking vapors. This prevents grease deposits on furniture, walls and curtains. The catalyzer can be easily activated and deactivated during cooking and self-cleaning.

Appliance Cooling System and Cool-Touch Fronts

All surfaces around Miele ranges remain cool. This ensures that controls, handles and adjacent cabinets stay cool-to-the-touch. The multi-pane glass panel insulates the range door and ensures a low temperature on the outside (122°F in normal mode, 316°F in self-cleaning mode) - offering a high degree of safety and protection against burns.

Backlit Precision Knobs

This elegant design feature is not only a useful visual cue for a burner-in-use, but also a design element that sets Miele apart. And with QuickStart, there's no need to press or hold the control in order to switch the burners on.

Clean Touch Steel™ Front

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.

ComfortLift Panel

Featured in our M Touch Range, Miele has designed a touch-activated control panel that lifts with the touch of a button to provide optimum comfort and ease.

Comfort Handle

Miele's Comfort handle provides a smooth finish, complementing any kitchen design.

ComfortSwivel Handle

An ergonomic feature, the swiveling handle moves easily with your wrist and body to comfortably open and close the door.

Crisp Function

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

Dishwasher-Safe ComfortClean Grates

When it's time for clean-up, simply place the dishwasher-safe grates in your dishwasher.

EasyClean Ceran Surface

Designed with an extremely durable Ceran surface, this smooth, glass-like surface is designed to resist heat transfer.

Electric Range

Miele's Electric Range features a smooth, durable Ceran surface with 3D design and DirectSelect controls - providing easy cleaning and even heating.

Electronic Temperature Control

Electronic sensors guarantee precise temperature control and monitoring. Temperature fluctuations are barely noticeable ensuring excellent baking and roasting results, as well as a wide range of applications varying from making yogurt to grilling kebabs.

Favorites

Miele ovens allow you to create and save up to 20 of your favorite programs: operating mode, time and temperature can be set individually. This allows you to call up the settings for your favorite meal or your Grandmother's prized apple pie recipe.

FlexiClips - Self Clean Ready (48" Range)

Fully-telescopic runners allow universal trays and racks to be pulled clear of the range safely and securely. This allows you, for example, to baste or turn a roast outside of the oven cavity without the risk of getting burned. They can be used on all shelf levels.

Gourmet Center

With MasterChef programs for over 100 different foods, you can cook poultry and bake cakes to perfection every time. No need to select the operating mode, temperature or cooking duration. Even the degree of cooking and browning of meat, for example, can be defined to suit your taste. Thanks to special automatic programs for low-temperature cooking, you can enjoy perfectly cooked meat comparable to that served in the finest restaurants. Also found in the Gourmet Center are 15 MasterChef Plus automatic bread programs, guiding you to create the perfect bread.

Individual Settings

On many Miele models it is possible to modify default parameters such as language, acoustic signals, display brightness, etc. to suit your needs.

Induction Range

By generating a magnetic field that turns your cookware into the heating element, Miele's highly efficient Induction Ranges heat foods twice as fast as cooking with Gas or Electric - all while conserving energy.

M Pro Dual Stacked Burner System

M Pro dual stacked sealed burner system with TrueSimmer ensures flexibility, high power and perfect results.

M Pro Infrared Griddle

French toast, pancakes and stir-fry cooked to perfection with Miele's precise M Pro infrared griddle option.

M Pro Grill

Grilling has never been easier indoors; achieve perfect, even results with Miele's powerful M Pro grill option.

Moisture Plus

Moisture ensures perfect results when baking breads or cakes, or when roasting meat. In the Moisture Plus mode, it is possible to program steam output at the relevant times for greater convenience. Moisture Plus is also used in various automatic programs.

QuickStart

There's no need to press or hold the control knob in order to switch the burners on, QuickStart effortlessly allows burners to start.

RemoteVision™

Miele's RemoteVision™ Wi-Fi technology creates a 'virtual link' between your enabled appliance and our monitoring center. If a fault occurs, Miele's customer service center will be notified and contact you, or another trusted individual identified on your call roster, in order to gain access to your appliance to fix the problem.

Residual Heat Utilization

You can achieve even better energy efficiency by using the roast probe or by programming the cooking duration. The Miele oven switches off before the end of the program and makes use of residual heat to complete the cooking process.

Sabbath Program

Miele ranges are specially programmed to provide your observant Jewish homes with delicious hot meals during the Sabbath and religious holidays. The Sabbath mode allows you to program your oven to stay on for up to 72 hours. Additionally, the oven will not activate until the food is placed inside, further balancing Kosher cooking needs with energy consumption concerns. When set to Sabbath mode, the display and lighting remain unchanged - another critical feature for religious observance.

Safety Functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. Miele ranges switch off automatically if the maximum operating time is exceeded. So you don't need to worry if you forget to switch the appliance off by mistake.

Self Clean Oven and Self Clean Ready Accessories

During the cooking process, grease residue is continually broken down, helping to keep the oven and cooking accessories clean.

Speed Heat

The All Gas Range open-floor-concept allows for constant airflow which leads to faster and more even heat distribution; resulting in quick preheat times, powerful bake and broil elements. The infrared ceramic broil burner locks in juices while searing meats, poultry and fish to perfection.

Soft Open and Soft Close

The Range oven door effortlessly opens and closes, preventing the door from shutting or slamming.

Telescopic Wire Rack - Self Clean Ready (30" and 36" Range)

The Telescopic wire rack offer a smooth and effortless operation and a full-view of the rack during the baking and roasting process. They can be used on all shelf levels.

Timer Function

Miele ovens offer various clock/timer functions. By selecting a start and finish time or the duration of the cooking process, your meals will be perfectly cooked at exactly the right time. The process is completed automatically at the programmed time. In the event of a power failure, the clock time is saved for up to approx. 200 hours.

TrueSimmer Function

Achieving the perfect temperature and even heat for simmering is easy with this function. Whether you are melting chocolate or thickening a sauce, this feature allows for gentle, slow, precise cooking.

TwinPower Convection Fans and Power Convection Fan (Dual Fuel)

Two convection fans (30" and 36" Range) and one convection fan (48" Range) inside the oven provide rapid heat-up of the oven and optimum hot air distribution.

Twin Convection Fans (All Gas)

With a top and bottom heating element, fans help distribute constant heat around the oven allowing food to cook more evenly in less time.

Wireless Roast Probe

Precise results on fish, meat and poultry using the roast probe with countdown indicator to measure the core temperature. Supervising the process is no longer necessary.

Wired Roast Probe (M Touch Speed Oven)

Like the wireless roast probe, the conventional probe (with cable) also enables the accurate roasting of meat, fish and poultry by measuring the core temperature and displaying the time remaining. Monitoring the cooking process is therefore no longer necessary. Using the roast probe is simple and convenient. It also turns menu planning into a pleasurable task.

Rangetops

Product Overview



Model number	KMR 1124	KMR 1134	KMR 1135
Width	30"	36"	36"
G/LP	●/●	●/●	●/●
Design			
Precision knobs/backlit	●/●	●/●	●/●
CleanTouch Steel™ front	●	●	●
Continuous grate design	●	●	●
Cooking zones			
Number of cooking zones	4	6	4 + Grill
M Pro dual stacked burner system	●	●	●
TrueSimmer function	●	●	●
M Pro infrared grill (max. 19,000 BTU)	–	–	●
M Pro infrared griddle (max. 14,300 BTU)	–	–	–
Position/Type	Front left/High power	Front left/High power	Front left/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Rear left/TrueSimmer	Rear left/TrueSimmer	Rear left/TrueSimmer
Burner output	max. 12,500 BTU	max. 12,500 BTU	max. 12,500 BTU
Position/Type	Front right/High power	Front right/High power	Front right/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Rear right/High power	Rear right/High power	Rear right/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	–/–	Front center/High power	Center/M Pro grill
Burner output	–	max. 19,500 BTU	max. 19,000 BTU
Position/Type	–/–	Rear center/High power	–/–
Burner output	–	max. 19,500 BTU	–
Position/Type	–/–	–/–	–/–
Burner output	–	–	–
Position/Type	–/–	–/–	–/–
Burner output	–	–	–
Convenience features			
QuickStart (fast ignition)	●	●	●
ComfortClean dishwasher-safe grates	●	●	●
Safety			
Re-ignition	●	●	●
Technical data			
Appliance dimensions in inches (W x H x D)	30" x 7 1/2" x 26 1/2"	36" x 7 1/2" x 26 1/2"	36" x 7 1/2" x 26 1/2"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 10 Amps	120 V, 60 Hz, 10 Amps
Plug type	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Standard accessories			
Island Trim	●	●	●
Optional accessories			
12" Backguard	RBGDF1230	RBGDF1236	RBGDF1236
20" Backguard	RBGDF2030	RBGDF2036	RBGDF2036
Range Wokring	RWR1000	RWR1000	RWR1000
Griddle-Grill Cover	–	–	RGGC1000
Item Number			
Natural Gas	26112450USA	26113450USA	26113550USA
Liquid Propane	26112451USA	26113451USA	26113551USA



Model number	KMR 1136	KMR 1354	KMR 1355
Width	36"	48"	48"
G/LP	●/●	●/●	●/●
Design			
Precision knobs/backlit	●/●	●/●	●/●
CleanTouch Steel™ front	●	●	●
Continuous grate design	●	●	●
Cooking zones			
Number of cooking zones	4 + Griddle	8	6 + Grill
M Pro dual stacked burner system	●	●	●
TrueSimmer function	●	●	●
M Pro infrared grill (max. 19,000 BTU)	–	–	●
M Pro infrared griddle (max. 14,300 BTU)	●	–	–
Position/Type	Front left/High power	Front left/High power	Front left/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Rear left/TrueSimmer	Rear left/TrueSimmer	Rear left/TrueSimmer
Burner output	max. 12,500 BTU	max. 12,500 BTU	max. 12,500 BTU
Position/Type	Front right/High power	Front right/High power	Front right/High power
Burner output	max. 19,500 BTU	max. 19,500 BTU	max. 19,500 BTU
Position/Type	Rear right/High power	Rear right/TrueSimmer	Rear right/TrueSimmer
Burner output	max. 19,500 BTU	max. 12,500 BTU	max. 12,500 BTU
Position/Type	Center/M Pro infrared griddle	Front left center/High	Left center/M Pro grill
Burner output	max. 14,300 BTU	max. 19,500 BTU	max. 19,000 BTU
Position/Type	–/–	Rear left center/High	Front right center/High power
Burner output	–	max. 19,500 BTU	max. 19,500 BTU
Position/Type	–/–	Front right center/High power	Rear right center/High power
Burner output	–	max. 19,500 BTU	max. 19,500 BTU
Position/Type	–/–	Rear right center/High power	–/–
Burner output	–	max. 19,500 BTU	–
Convenience features			
QuickStart (fast ignition)	●	●	●
ComfortClean dishwasher-safe grates	●	●	●
Safety			
Re-ignition	●	●	●
Technical data			
Appliance dimensions in inches (W x H x D)	36" x 7 1/2" x 26 1/2"	48" x 7 1/2" x 26 1/2"	48" x 7 1/2" x 26 1/2"
Electrical requirements	120 V, 60 Hz, 10 Amps	120 V, 60 Hz, 10 Amps	120 V, 60 Hz, 10 Amps
Plug type	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Standard accessories			
Island Trim	●	●	●
Optional accessories			
12" Backguard	RBGDF1236	RBGDF1248	RBGDF1248
20" Backguard	RBGDF2036	RBGDF2048	RBGDF2048
Range Wokring	RWR1000	RWR1000	RWR1000
Griddle-Grill Cover	RGGC1000	–	RGGC1000
Item Number			
Natural Gas	26113650USA	26135450USA	26135550USA
Liquid Propane	26113651USA	26135451USA	26135551USA

Rangetops

Product Overview



Model number	KMR 1356
Width	48"
G/LP	●/●
Design	
Precision knobs/backlit	●/●
CleanTouch Steel™ front	●
Continuous grate design	●
Cooking zones	
Number of cooking zones	6 + Griddle
M Pro dual stacked burner system	●
TrueSimmer function	●
M Pro infrared grill (max. 19,000 BTU)	–
M Pro infrared griddle (max. 14,300 BTU)	●
Position/Type	Front left/High power
Burner output	max. 19,500 BTU
Position/Type	Rear left/TrueSimmer
Burner output	max. 12,500 BTU
Position/Type	Front right/High power
Burner output	max. 19,500 BTU
Position/Type	Rear right/TrueSimmer
Burner output	max. 12,500 BTU
Position/Type	Left center/M Pro infrared griddle
Burner output	max. 14,300 BTU
Position/Type	Front right center/High power
Burner output	max. 19,500 BTU
Position/Type	Rear right center/High power
Burner output	max. 19,500 BTU
Position/Type	–/–
Burner output	–
Convenience features	
QuickStart (fast ignition)	●
ComfortClean dishwasher-safe grates	●
Safety	
Re-ignition	●
Technical data	
Appliance dimensions in inches (W x H x D)	48" x 7 1/2" x 26 1/2"
Electrical requirements	120 V, 60 Hz, 10 Amps
Plug type	NEMA 5 – 15 plug
Standard accessories	
Island Trim	●
Optional accessories	
12" Backguard	RBGDF1248
20" Backguard	RBGDF2048
Range Wokring	RWR1000
Griddle-Grill Cover	RGGC1000
Item Number	
Natural Gas	26135650USA
Liquid Propane	26135651USA

Useful Information

Miele Rangetops - Glossary

Backlit Precision Knobs

This elegant design feature is not only a useful visual cue for a burner-in-use, but also a design element that sets Miele apart. And with QuickStart, there's no need to press or hold the control in order to switch the burners on.

Clean Touch Steel™ Front

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.

Continuous Grate Design

Miele's continuous grate design permits pots to be moved effortlessly from one burner the next without lifting.

Dishwasher-Safe ComfortClean Grates

When it's time for clean-up, simply place the dishwasher-safe grates in your dishwasher.

M Pro Dual Stacked Burner System

M Pro dual stacked sealed burner system with TrueSimmer ensures flexibility, high power and perfect results.

M Pro Infrared Griddle

French toast, pancakes and stir-fry cooked to perfection with Miele's precise M Pro infrared griddle option.

M Pro Grill

Grilling has never been easier indoors; achieve perfect, even results with Miele's powerful M Pro grill option.

QuickStart

There's no need to press or hold the control knob in order to switch the burners on, QuickStart effortlessly allows burners to start.

Safety Shut-Off

A maximum operating duration is defined for each power setting. If a cooking zone has been operating on the same power setting for an unusually long time, it will shut itself off automatically.

TrueSimmer Function

Achieving the perfect temperature and even heat for simmering is easy with Miele TrueSimmer function. Whether you are melting chocolate or thickening a sauce, this feature offers precise results.

Range Hoods

Product Overview



Model number	DAR 1220	DAR 1230	DAR 1250
Installation			
Width	30"	36"	48"
Range Wall Hood/Range Insert Hood	●/–	●/–	●/–
Venting type			
Vented/Recirculating	●/●	●/●	●/–
User convenience			
Recessed knob controls	●	●	●
Fan speeds (incl. intensive)	4	4	4
Hood interior with CleanCover	●	●	●
Dishwasher-safe grease collecting tray	●	●	●
Auto-vent safety sensor	●	●	●
Filter system			
Dishwasher-safe stainless steel baffle filters	2	3	4
Lighting			
LED ClearView lighting	●	●	●
Number x W	2 x 2 W	3 x 2 W	4 x 2 W
Technical data			
Canopy dimensions in inches (W x H x D)	30" x 18" x 24 1/16"	36" x 18" x 24 1/16"	48" x 18" x 24 1/16"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plus	NEMA 5-15 plus	NEMA 5-15 plus
Installation notes			
Vent connection top	●	●	●
DRIB XL 700 CFM internal blower – sold separately Diameter of ducting in inches (mm) – 8" (200 mm)	●	●	–
DRIB XXL 1100 CFM internal blower – sold separately Diameter of ducting in inches (mm) – 10" (250 mm)	–	●	●
DREB XL 700 CFM external blower – sold separately Diameter of ducting in inches (mm) – 8" (200 mm)	●	●	–
DREB XXL 1100 CFM external blower – sold separately Diameter of ducting in inches (mm) – 10" (250 mm)	–	●	●
Standard accessories			
Non-return flap	●	●	●
Optional accessories			
6" Duct cover	DRDC 3006	DRDC 3606	DRDC 4806
12" Duct cover	DRDC 3012	DRDC 3612	DRDC 4812
18" Duct cover	DRDC 3018	DRDC 3618	DRDC 4818
24" Duct cover	DRDC 3024	DRDC 3624	DRDC 4824
Recirculating kit	DRUU 30*	DRUU 36*	–
OdorFree charcoal filter	DKF 23-1	DKF 24-1	–
Backsplash	RBS30	RBS36	RBS48
Item number	28122050USA	28123050USA	28125050USA



Model number	DAR 1120	DAR 1130	DAR 1150
Installation			
Width	approx. 30"	approx. 36"	approx. 48"
Range Wall Hood/Range Insert Hood	-/●	-/●	-/●
Venting type			
Vented/Recirculating	●/-	●/-	●/-
User convenience			
Recessed knob controls	●	●	●
Fan speeds (incl. intensive)	4	4	4
Hood interior with CleanCover	●	●	●
Dishwasher-safe grease collecting tray	●	●	●
Auto-vent safety sensor	●	●	●
Filter system			
Dishwasher-safe stainless steel baffle filters	2	3	4
Lighting			
LED ClearView lighting	●	●	●
Number x W	2 x 2 W	3 x 2 W	4 x 2 W
Technical data			
Canopy dimensions in inches (W x H x D)	27 1/2" x 17 11/16" x 22 13/16"	33 7/16" x 17 11/16" x 22 13/16"	45 1/2" x 17 11/16" x 22 13/16"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plus	NEMA 5-15 plus	NEMA 5-15 plus
Installation notes			
Vent connection top	●	●	●
DRIB XL 700 CFM internal blower – sold separately Diameter of ducting in inches (mm) – 8" (200 mm)	●	●	-
DRIB XXL 1100 CFM internal blower – sold separately Diameter of ducting in inches (mm) – 10" (250 mm)	-	●	●
DREB XL 700 CFM external blower – sold separately Diameter of ducting in inches (mm) – 8" (200 mm)	●	●	-
DREB XXL 1100 CFM external blower – sold separately Diameter of ducting in inches (mm) – 10" (250 mm)	-	●	●
Standard accessories			
Non-return flap	●	●	●
Optional accessories			
6" Duct cover	-	-	-
12" Duct cover	-	-	-
18" Duct cover	-	-	-
24" Duct cover	-	-	-
Recirculating kit	-	-	-
OdorFree charcoal filter	-	-	-
Backsplash	RBS30	RBS36	RBS48
Item number	28112050USA	28113050USA	28115050USA

* OdorFree charcoal filter included in kit.

Useful Information

Miele Range Hoods - Glossary

4 Fan Speeds Including Intensive

Multiple fan speeds designed to work at optimal levels, depending on what is being cooked on your cooktop.

Auto-Vent Safety Sensor

A safety device which activates the Range Hood's intensive setting when the exhaust temperature exceeds a certain temperature.

Dishwasher-Safe Baffle Filters

Miele's high-quality stainless steel Baffle filters are extremely efficient in extracting steam and odors and capturing grease, all while handling the high power of the Blower. These Baffle filters are also very easy to maintain as they are dishwasher-safe and spring back into place.

Handcrafted in Germany

Know-how and craftsmanship: our entire expert knowledge is poured into each and every Range Hood, from development to the finished product.

Internal and External Blowers

Miele's Range Hoods require a high-power Internal or External Blower in order to function properly and effectively. Miele Range Hood Blowers are available with either 700 CFM or 1100 CFM for a 30", 36" or 48" configuration.

LED ClearView Lighting

Specially developed for select Miele Range Hoods, LED lighting shines a more natural light to highlight the pure color and texture of your food, but also saves energy. This long lasting LED lighting is tested to last the 20 year life cycle of your hood.

M Pro Stainless Steel

Specific material to all range products, this stainless steel provides a professional look and feel to Miele's Range Hoods.

Miele CleanCover

Miele's CleanCover is located behind the grease filters; with its smooth surfaces all sharp metal edges and electrical components are concealed to protect the user from danger. The CleanCover is also particularly easy to clean. Miele care and attention down to the very last detail for greater safety and convenience.

OdorFree Charcoal Filter

Miele's OdorFree Charcoal filter, an exclusive feature on Miele recirculation Range Hoods, removes unpleasant odors. This filter goes beyond simply binding odors - it traps aromatic molecules in the micro-pores, reacts with the active charcoal and converts the molecules into an odorless substance, therefore being neutralized.

Recessed Knob Controls

Intuitive and easy-to-use hidden hood controls make operation effortless.

Recirculating

Recirculating Range Hoods do not require ducting or wall breaks, which makes installation simpler – and in some spaces, the only possible option (for example: high-rise buildings).

Vented

Vented Range Hood installations require a break in the wall and fresh air must also be supplied for proper ventilation.





Culinary Perfection

Continue your journey and discover how Miele Ovens can create special moments... every day. Offering a versatile design which stands the test of time, functionality that simplifies everyday tasks and quality that will endure for decades to come.



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Tailored to Your Needs

Oven Dimensions

Miele built-in ovens are available in a variety of sizes – ensuring you will find the perfect fit.



24" Oven



30" Oven



30" Double Oven





12:00

Miele

12:00

Miele

Miele

Increased Capacity

Miele's Range of Built-In Ovens

Do you enjoy cooking a large turkey dinner or baking trays of cookies? No matter what your love for cooking may be, Miele ovens offer increased capacity!



24" Ovens



30" Ovens







Easy to Clean

Miele Built-In Ovens

The cooking results are simply delicious. But what about the cleaning?
Miele offers two different systems which make cleaning extremely simple: Self-Cleaning and PerfectClean.



Self Clean

Self-cleaning is an automated process in which residue in the oven is incinerated to ash at a very high temperature – making arduous scrubbing and abrasive cleaners a thing of the past. An efficient and economical use of time and energy.



Self Clean Ready Accessories

During the cooking process, grease residue is continually broken down, helping to keep the oven and cooking accessories continuously clean.



PerfectClean Finish

Miele trays and racks feature a unique and patented non-stick surface finish. PerfectClean's nonporous, enamel finish prevents spillovers from baking onto and into the surface. Spills are easily cleaned with a sponge.



Oven Highlights

Exclusive Features* for Gourmet Results

Moisture Plus

Each type of food has its own specific properties. Knowing them and making the most of them is the true art of cooking. In the past, bakers held the monopoly on preparing the perfect bread and rolls. Now you can too, in a Miele oven with Moisture plus. Increasing the humidity in the oven optimizes the cooking of a variety of foods: soft bread with a shiny, appetizing crust; dinner rolls and croissants as if from the local baker; succulent, tender meat with a nicely browned crust, perfect casseroles, delicious pastries and so much more.



Wireless Roast Probe

No supervision necessary: the countdown indicator provides correct-to-the-minute information on how long a program has yet to run. With a now wireless connection, the roast probe is extremely safe to use as you can now insert the probe outside of the oven.

MasterChef Plus Automatic Programs

Found in the Gourmet Center, 15 Automatic bread programs bake as if from a bakery, guiding you to the correct mode, temperature, time and integration of Moisture plus to create the perfect bread.

MasterChef Automatic Programs

Found in the Gourmet Center, choose from over 100 easy-to-use programs for items such as baked goods, pizza, turkey and much more making preparation a breeze. Miele will deliver menu options that guide you step-by-step to the desired oven mode and temperature to create the perfect dish.

TwinPower Convection Fans

Two convection fans inside the oven provide rapid heat-up of the oven and optimum hot air distribution. The oven is quickly ready for use.

Telescopic Wire Rack - Self Clean Ready

Flexible and safe: handle dishes with ease as the rack slides easily out of the oven. Telescopic wire rack is also Self Clean ready, making clean-up a breeze.

Additional Features

Product Benefits of Miele's Built-In Ovens



Crisp Function

For a crispy finish: use dry heat when preparing foods such as pizza.



Favorites

For your favorite dishes: simply select the operating mode, temperature and program duration and save the settings for future use of your favorite meal.



Clean Touch Steel™

Fingerprint-resistant: this innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.



Electronic Temperature Control

Automatic monitoring: the temperature selected is constantly monitored and maintained.



Roast Probe

Stress-free menu planning: the remaining program time can be easily viewed - supervising the process is no longer necessary.



Timer Function

Always on time: starting time, finishing time and duration of the cooking process are easy to select.



Self Cleaning Enamel Panels

Keeps the oven interior clean: continually breaking down the grease residue during the cooking process.



AirClean Catalyzer

Reduces grease and odors and prevents deposits from collecting on furniture, walls and curtains.



Cooling System and Cool-Touch Fronts

Maximum protection: all surfaces around the appliance remain cool - offering safety and protection against burns.



Safety Functions

We've got you covered: should you forget to switch the appliance off, the safety switch-off function will do it for you.



Residual Heat Utilization

Ecological and economical: Miele ovens switch off early and make use of residual heat to complete the cooking process.



ComfortSwivel Handle

An ergonomic feature, the swiveling handle moves easily with your wrist and body to comfortably open and close the door.



CleanGlass Door

Offering a flush and smooth surface inside the door, the CleanGlass door makes cleaning up after your meal a breeze.



Remote Vision™

Peace of mind: If a fault occurs, Miele's client service center will be notified and contact you.

A Program for Every Recipe

The Complete Program Guide to Miele's Built-In Ovens



Convection Bake

Garnering the perfect results, convection bake is ideal for baking on several levels; for example, baking trays of chocolate chip cookies.



Surround

In this premium baking mode, use heat from upper and lower elements to create perfect results on all baking recipes.



Moisture Plus

Up to 3 bursts of moisture – manually or time driven – release during the cooking program for a soft, moist interior with a crispy crust.



Intensive

Increased heat from the bottom ensures a crispy base, yet moist top on items such as pizza, quiche or focaccia.



Auto Roast

For a premium result, meat is seared at a high temperature, and cooked to perfection, staying tender and juicy. Can be used with a roast probe.



Convection Roast

Ideal for cooking delicate cuts of meat, fish and crispy poultry.



Bake

Uses traditional baking techniques; perfect for pies and biscuits.



Crisp Function

With the flexibility to turn this option on or off in cooking modes, you have the ability to create an extra crispy exterior for items such as French Fries, roasted potatoes and chicken cordon blue.



Gourmet Center

Over 100 easy-to-use MasterChef programs and 15 MasterChef Plus automatic bread programs, guiding you to the perfect result.



Favorites

Save up to 20 of your favorite dishes! Simply select operating mode, temperature and program duration and save the settings. Ideal for your favorite repeated recipe or Grandma's famous apple pie.



Maxi Broil

Grill large quantities of steak, chops, kebabs, etc.



Broil

Grill smaller quantities of steak, chops, kebabs, fish, etc.



Browning

For a perfectly browned topping, for example when making gratin, finishing a lobster macaroni and cheese and browning.



Gentle Bake

The combination of different heating elements ensures excellent baked goods, gratins and lasagna.



Slow Roasting

Cooking at a lower temperature for a longer period of time, this method brings out the juiciest and most tender results for any type of meat.



Special Modes

Defrost, Reheat, Rapid PreHeat make every day cooking easier. Proof or Dehydrate aid in creating specialty bread or dried fruit.



Sabbath

Miele's unique Sabbath mode allows individuals up to 72 hours of pre-programmed cooking in their oven.



Rotisserie

The rotisserie evenly broils and adds a finishing touch to items such as stuffed meat, tied roasts, poultry, vegetables and kabobs.

Ovens

Product Overview



Model number	H 6180 BP	H 6280 BP	H 6560 B
Built-in			
Width	30" (76 cm)	30" (76 cm)	24" (60 cm)
Design			
PureLine/ContourLine	-/●	●/-	-/●
Silhouette handle/Comfort handle/ComfortSwivel handle	-/●/-	●/-/-	-/-/●
Controls	DirectSelect	DirectSelect	SensorTronic
Convenience features			
Precise electronic temperature control	85 – 570°F	85 – 570°F	85 – 570°F
Wireless roast probe/roast probe	-/-	-/-	-/●
Crisp function	-	-	-
Operating modes			
Convection Bake/Intensive/Gentle Bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Surround/Bake/Maxi Broil/Convection Broil	●/●/-/●	●/●/-/●	●/●/-/●
Moisture plus (plumbed only)	-	-	-
MasterChef Plus automatic programs	-	-	-
MasterChef automatic programs	-	-	over 100 programs
Convection Roast/Surround Roast/Broil/Browning	-/-/-/-	-/-/-/-	-/-/●/●
Slow Roasting/AutoRoast/Sabbath Program	-/-/-	-/-/-	●/●/●
User convenience			
Timed steam bursts programmable	-	-	-
Time display/Date display	●/-	●/-	●/●
Timer/Time saver (in the event of power failure)	●/200 hours	●/200 hours	●/200 hours
Delay start/Automatic shut off	●/●	●/●	●/●
Current temperature display/Default temperatures	●/●	●/●	●/●
Favorites/Individual settings	-/●	-/●	20/●
RemoteVision™ capable	-	-	-
Door			
CleanGlass door/Door contact switch	●/●	●/●	●/●
Soft Open/Soft Close	●/●	●/●	-/-
Cavity			
TwinPower Convection fans	●	●	-
Number of shelf levels/Embossed numbers	6/●	6/●	5/●
Numbers of halogen lights	2	2	2
Cleaning convenience			
Clean Touch Steel™ front	●	●	●
PerfectClean enamel interior	-	-	●
Self Clean oven	●	●	-
Catalyzer heated/unheated	-/●	-/●	-/-
Efficiency and sustainability			
Residual heat utilization/Rapid PreHeat	-/●	-/●	●/●
Safety			
Cool-touch front	●	●	●
Safety shut-off/Child-safety lock	●/●	●/●	●/●
Technical data			
Appliances dimensions in inches (W x H x D)	29 13/16" x 28 5/8" x 24 5/8"	29 13/16" x 28 5/8" x 24 5/8"	23 7/16" x 23 7/16" x 22 3/8"
Electrical requirements	208/240 V, 60 Hz, 30 Amps	208/240 V, 60 Hz, 30 Amps	208/240 V, 60 Hz, 20 Amps
Plug type	NEMA 14-30 plug	NEMA 14-30 plug	NEMA 14-30 plug
Water connection requirements	-	-	-
Hose connection	-	-	-
Standard accessories			
Wire rack with PerfectClean/Self-clean ready	-/1	-/1	1/-
Telescopic wire rack – Self-clean ready	1	1	-
Side runners with PerfectClean/Self-clean ready	-/●	-/●	●/-
PerfectClean Baking tray/PerfectClean Universal tray	-/1	-/1	1/-
PerfectClean Perforated Baking tray	-	-	-
PerfectClean Grilling and Roasting Insert	-	-	-
Optional accessories			
Rotisserie	-	-	-
Poultry clamp	-	-	-
Kebab device	-	-	-
Item number			
Clean Touch Steel™	22618053USA	22628053USA	22656052USA
Brilliant White	-	22628013USA	-
Truffle Brown	-	22628003USA	-
Obsidian Black	-	22628023USA	-



Model number	H 6560 BP	H 6580 BP	H 6660 BP
Built-in			
Width	24" (60 cm)	30" (76 cm)	24" (60 cm)
Design			
PureLine/ContourLine	-/●	-/●	●/-
Silhouette handle/Comfort handle/ComfortSwivel handle	-/-/●	-/-/●	●/-/-
Controls	SensorTronic	SensorTronic	SensorTronic
Convenience features			
Precise electronic temperature control	85 – 570°F	85 – 570°F	85 – 570°F
Wireless roast probe/roast probe	-/●	-/●	-/●
Crisp function	-	-	-
Operating modes			
Convection Bake/Intensive/Gentle Bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Surround/Bake/Maxi Broil/Convection Broil	●/●/-/●	●/●/-/●	●/●/-/●
Moisture plus (plumbed only)	-	-	-
MasterChef Plus automatic programs	-	-	-
MasterChef automatic programs	over 100 programs	over 100 programs	over 100 programs
Convection Roast/Surround Roast/Broil/Browning	-/-/●/●	●/●/●/●	-/-/●/●
Slow Roasting/AutoRoast/Sabbath Program	●/●/●	●/●/●	●/●/●
User convenience			
Timed steam bursts programmable	-	-	-
Time display/Date display	●/●	●/●	●/●
Timer/Time saver (in the event of power failure)	●/200 hours	●/200 hours	●/200 hours
Delay start/Automatic shut off	●/●	●/●	●/●
Current temperature display/Default temperatures	●/●	●/●	●/●
Favorites/Individual settings	20/●	20/●	20/●
RemoteVision™ capable	-	-	-
Door			
CleanGlass door/Door contact switch	●/●	●/●	●/●
Soft Open/Soft Close	-/-	●/●	-/-
Cavity			
TwinPower Convection fans	-	●	-
Number of shelf levels/Embossed numbers	5/●	6/●	5/●
Numbers of halogen lights	2	2	2
Cleaning convenience			
Clean Touch Steel™ front	●	●	●
PerfectClean enamel interior	-	-	-
Self Clean oven	●	●	●
Catalyzer heated/unheated	-/●	-/●	-/●
Efficiency and sustainability			
Residual heat utilization/Rapid PreHeat	●/●	●/●	●/●
Safety			
Cool-touch front	●	●	●
Safety shut-off/Child-safety lock	●/●	●/●	●/●
Technical data			
Appliances dimensions in inches (W x H x D)	23 7/16" x 23 7/16" x 22 3/8"	29 13/16" x 28 5/8" x 24 5/8"	23 7/16" x 23 7/16" x 22 3/8"
Electrical requirements	208/240 V, 60 Hz, 20 Amps	208/240 V, 60 Hz, 30 Amps	208/240 V, 60 Hz, 20 Amps
Plug type	NEMA 14-30 plug	NEMA 14-30 plug	NEMA 14-30 plug
Water connection requirements	-	-	-
Hose connection	-	-	-
Standard accessories			
Wire rack with PerfectClean/Self-clean ready	1/-	-/2	1/-
Telescopic wire rack – Self-clean ready	-	1	-
Side runners with PerfectClean/Self-clean ready	●/-	-/●	●/-
PerfectClean Baking tray/PerfectClean Universal tray	1/-	-/1	1/-
PerfectClean Perforated Baking tray	-	-	-
PerfectClean Grilling and Roasting Insert	-	●	-
Optional accessories			
Rotisserie	-	-	-
Poultry clamp	-	-	-
Kebab device	-	-	-
Item number			
Clean Touch Steel™	22656053USA	22658053USA	22666013USA
Brilliant White	-	-	22666012USA
Truffle Brown	-	-	22666003USA
Obsidian Black	-	-	-

Ovens

Product Overview



Model number	H 6680 BP	H 6780 BP	H 6780 BP2
Built-in			
Width	30" (76 cm)	30" (76 cm)	30" (76 cm) double oven
Design			
PureLine/ContourLine	●/–	–/●	–/●
Silhouette handle/Comfort handle/ComfortSwivel handle	●/–/–	–/–/●	–/–/●
Controls	SensorTronic	M Touch	M Touch
Convenience features			
Precise electronic temperature control	85 – 570°F	85 – 570°F	85 – 570°F
Wireless roast probe/roast probe	–/●	●/–	●/–
Crisp function	–	●	●
Operating modes			
Convection Bake/Intensive/Gentle Bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Surround/Bake/Maxi Broil/Convection Broil	●/●/–/●	●/●/●/●	●/●/●/●
Moisture plus (plumbed only)	–	●	●
MasterChef Plus automatic programs	–	15 programs	15 programs
MasterChef automatic programs	over 100 programs	over 100 programs	over 100 programs
Convection Roast/Surround Roast/Broil/Browning	●/●/●/●	●/●/●/●	●/●/●/●
Slow Roasting/AutoRoast/Sabbath Program	●/●/●	●/●/●	●/●/●
User convenience			
Timed steam bursts programmable	–	●	●
Time display/Date display	●/●	●/●	●/●
Timer/Time saver (in the event of power failure)	●/200 hours	●/200 hours	●/200 hours
Delay start/Automatic shut off	●/●	●/●	●/●
Current temperature display/Default temperatures	●/●	●/●	●/●
Favorites/Individual settings	20/●	20/●	20/●
RemoteVision™ capable	–	●	●
Door			
CleanGlass door/Door contact switch	●/●	●/●	●/●
Soft Open/Soft Close	●/●	●/●	●/●
Cavity			
TwinPower Convection fans	●	●	●
Number of shelf levels/Embossed numbers	6/●	6/●	6/●
Numbers of halogen lights	2	2	2 x 2
Cleaning convenience			
Clean Touch Steel™ front	●	●	●
PerfectClean enamel interior	–	–	–
Self Clean oven	●	●	●
Catalyzer heated/unheated	–/●	●/–	●/–
Efficiency and sustainability			
Residual heat utilization/Rapid PreHeat	●/●	●/●	●/●
Safety			
Cool-touch front	●	●	●
Safety shut-off/Child-safety lock	●/●	●/●	●/●
Technical data			
Appliances dimensions in inches (W x H x D)	29 13/16" x 28 5/8" x 24 5/8"	29 13/16" x 28 5/8" x 24 5/8"	29 13/16" x 51 1/2" x 24 5/8"
Electrical requirements	208/240 V, 60 Hz, 30 Amps	208/240 V, 60 Hz, 30 Amps	208/240 V, 60 Hz, 50 Amps
Plug type	NEMA 14-30 plug	NEMA 14-30 plug	NEMA 14-50 plug
Water connection requirements	–	Water pressure 14.5 and 145 psi; 3/8" shut off valve	Water pressure 14.5 and 145 psi; 3/8" shut off valve
Hose connection	–	4' 11" supplied hose with 3/8" O.D. fitting	4' 11" supplied hose with 3/8" O.D. fitting
Standard accessories			
Wire rack with PerfectClean/Self-clean ready	–/2	–/1	–/2
Telescopic wire rack – Self-clean ready	1	2	4
Side runners with PerfectClean/Self-clean ready	–/●	–/●	–/●
PerfectClean Baking tray/PerfectClean Universal tray	–/1	–/1	–/2
PerfectClean Perforated Baking tray	–	1	1
PerfectClean Grilling and Roasting Insert	●	●	●
Optional accessories			
Rotisserie	–	●	●
Poultry clamp	–	●	●
Kebab device	–	●	●
Item number			
Clean Touch Steel™	22668053USA	22678053USA	22678055USA
Brilliant White	22668013USA	–	–
Truffle Brown	22668003USA	–	–
Obsidian Black	22668023USA	–	–



Model number	H 6880 BP
Built-in	
Width	30" (76 cm)
Design	
PureLine/ContourLine	●/–
Silhouette handle/Comfort handle/ComfortSwivel handle	●/–/–
Controls	M Touch
Convenience features	
Precise electronic temperature control	85 – 570°F
Wireless roast probe/roast probe	●/–
Crisp function	●
Operating modes	
Convection Bake/Intensive/Gentle Bake/Defrost	●/●/●/●
Surround/Bake/Maxi Broil/Convection Broil	●/●/●/●
Moisture plus (plumbed only)	●
MasterChef Plus automatic programs	15 programs
MasterChef automatic programs	over 100 programs
Convection Roast/Surround Roast/Broil/Browning	●/●/●/●
Slow Roasting/AutoRoast/Sabbath Program	●/●/●
User convenience	
Timed steam bursts programmable	●
Time display/Date display	●/●
Timer/Time saver (in the event of power failure)	●/200 hours
Delay start/Automatic shut off	●/●
Current temperature display/Default temperatures	●/●
Favorites/Individual settings	20/●
RemoteVision™ capable	●
Door	
CleanGlass door/Door contact switch	●/●
Soft Open/Soft Close	●/●
Cavity	
TwinPower Convection fans	●
Number of shelf levels/Embossed numbers	6/●
Numbers of halogen lights	2
Cleaning convenience	
Clean Touch Steel™ front	●
PerfectClean enamel interior	–
Self Clean oven	●
Catalyzer heated/unheated	●/–
Efficiency and sustainability	
Residual heat utilization/Rapid PreHeat	●/●
Safety	
Cool-touch front	●
Safety shut-off/Child-safety lock	●/●
Technical data	
Appliances dimensions in inches (W x H x D)	29 ¹³ / ₁₆ " x 28 ⁵ / ₈ " x 24 ⁵ / ₈ "
Electrical requirements	208/240 V, 60 Hz, 30 Amps
Plug type	NEMA 14-30 plug
Water connection requirements	Water pressure 14,5 and 145 psi; ³ / ₈ " shut off valve
Hose connection	4' 11" supplied hose with ³ / ₈ " O.D. fitting
Standard accessories	
Wire rack with PerfectClean/Self-clean ready	–/1
Telescopic wire rack – Self-clean ready	2
Side runners with PerfectClean/Self-clean ready	–/●
PerfectClean Baking tray/PerfectClean Universal tray	–/1
PerfectClean Perforated Baking tray	1
PerfectClean Grilling and Roasting Insert	●
Optional accessories	
Rotisserie	●
Poultry clamp	●
Kebab device	●
Item number	
Clean Touch Steel™	22688053USA
Brilliant White	22688013USA
Truffle Brown	22688003USA
Obsidian Black	22688023USA

Useful Information

Miele's Built-In Ovens - Glossary

AirClean Catalyzer

Grease and odors are removed from cooking vapors. This prevents grease deposits on furniture, walls and curtains. The catalyzer can be easily activated and deactivated during cooking and self-cleaning.

Appliance Cooling System and Cool-Touch Fronts

All surfaces around Miele ovens remain cool. This ensures that controls, handles and adjacent cabinets stay cool-to-the-touch. The multi-pane glass panel insulates the oven door and ensures a low temperature on the outside (122°F in normal mode, 316°F in self-cleaning mode) - offering a high degree of safety and protection against burns.

Clean Glass Door

Offering a flush and smooth surface inside the door, the CleanGlass door makes cleaning up after your meal a breeze.

Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.

Comfort Handle

Miele's Comfort handle provides a smooth finish, complementing any kitchen design.

ComfortSwivel Handle

An ergonomic feature, the swiveling handle moves easily with your wrist and body to comfortably open and close the door.

Crisp Function

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

Electronic Temperature Control

Electronic sensors guarantee precise temperature control and monitoring. Temperature fluctuations are barely noticeable ensuring excellent baking and roasting results, as well as a wide range of applications varying from making yogurt to grilling kebabs.

Favorites

Miele ovens allow you to create and save up to 20 of your favorite programs: operating mode, time and temperature can be set individually. This allows you to call up the settings for your favorite meal or your Grandmothers prized apple pie recipe. on all shelf levels.

Gourmet Center

With MasterChef programs for over 100 different foods, you can cook poultry and bake cakes to perfection every time. No need to select the operating mode, temperature or cooking duration. Even the degree of cooking and browning of meat, for example, can be defined to suit your taste. Thanks to special automatic programs for low-temperature cooking, you can enjoy perfectly cooked meat comparable to that served in the finest restaurants. Also found in the Gourmet Center are 15 MasterChef Plus automatic bread programs, guiding you to create the perfect bread.

Individual Settings

On many Miele models it is possible to modify default parameters such as language, acoustic signals, display brightness, etc. to suit your needs.

Moisture Plus

Moisture ensures perfect results when baking breads or cakes, or when roasting meat. In the Moisture Plus mode, it is possible to program steam output at the relevant times for greater convenience. Moisture Plus is also used in various automatic programs.

RemoteVision™

Miele's RemoteVision™ Wi-Fi technology creates a 'virtual link' between your enabled appliance and our monitoring center. If a fault occurs, Miele's customer service center will be notified and contact you, or another trusted individual identified on your call roster, in order to gain access to your appliance to fix the problem.

Residual Heat Utilization

You can achieve even better energy efficiency by using the food probe or by programming the cooking duration. The Miele oven switches off before the end of the program and makes use of residual heat to complete the cooking process.

Roast Probe

Like the Wireless Roast Probe, the conventional probe (with cable) also enables the accurate roasting of meat, fish and poultry by measuring the core temperature and displaying the time remaining. Monitoring the cooking process is therefore no longer necessary. Using the Roast Probe is simple and convenient. It also turns menu planning into a pleasurable task.

Sabbath Program

Miele ovens are specially programmed to provide observant Jewish homes with delicious hot meals during the Sabbath and religious holidays. The Sabbath mode allows you to program your oven to stay on for up to 72 hours. Additionally, the oven will not activate until the food is placed inside, further balancing Kosher cooking needs with energy consumption concerns. When set to Sabbath mode, the display and lighting remain unchanged - another critical feature for religious observance.

Safety Functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. Miele ovens switch off automatically if the maximum operating time is exceeded. So you don't need to worry if you forget to switch the appliance off by mistake.

Special Modes

To achieve perfect results, some foods require a particular temperature or a certain micro-climate inside the oven. This applies, for example, to proofing dough or drying fruit.

Telescopic Wire Rack - Self Clean Ready

The Telescopic wire rack offers a smooth and effortless operation and a full-view of the rack during the baking and roasting process. They can be used on all shelf levels.

Timer Function

Miele ovens offer various clock/timer functions. By selecting a start and finish time or the duration of the cooking process, your meals will be perfectly cooked at exactly the right time. The process is completed automatically at the programmed time. In the event of a power failure, the clock time is saved for up to approx. 200 hours.

TwinPower Convection Fans

Two convection fans inside the oven provide rapid heat-up of the oven and optimum hot air distribution. The oven is quickly ready for use.

Wireless Roast Probe

Precise results on fish, meat and poultry using the roast probe with countdown indicator to measure the core temperature. Supervising the process is no longer necessary.

Wired Roast Probe

Like the wireless roast probe, the conventional probe (with cable) also enables the accurate roasting of meat, fish and poultry by measuring the core temperature and displaying the time remaining. Monitoring the cooking process is therefore no longer necessary. Using the roast probe is simple and convenient. It also turns menu planning into a pleasurable task.



Powerful and Versatile Cooking

When you are passionate about cooking, you value both quality and convenience. And when time is of the essence, Miele's Speed Oven is an ideal solution.



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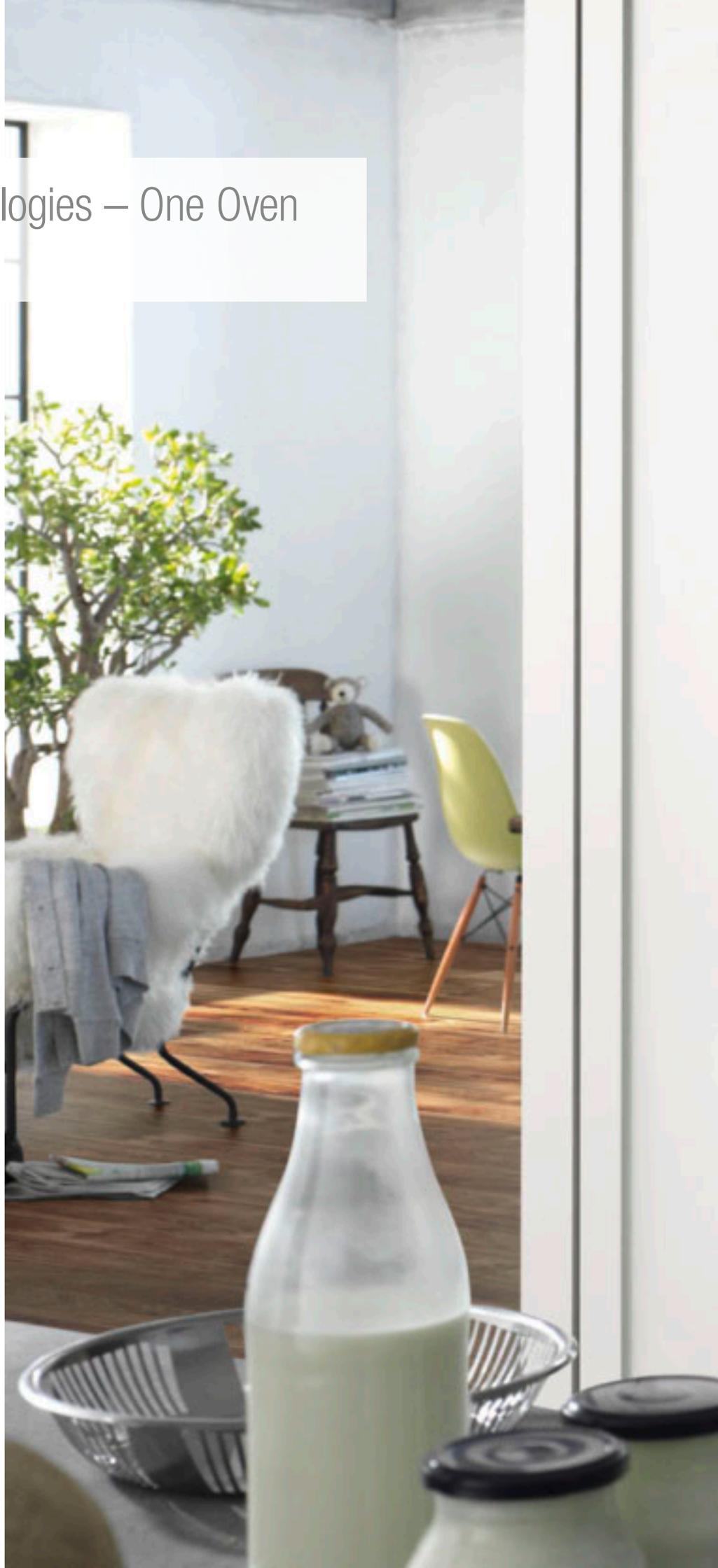
86
88
90

Two Cooking Technologies – One Oven

The Ideal Cooking Combination

Powerful, versatile and incredibly easy to use, the Miele Speed Oven combines two advanced cooking techniques, microwave and convection, so you can defrost, bake, reheat, broil and crisp all in a single oven. This integrated design delivers the delicious, browning capabilities of a traditional convection oven with the speed and convenience of a modern microwave – including a Popcorn button.

MasterChef automatic programs offer even more convenience with over 100 automatic programs for items such as baked goods, pizza, turkey and much more. The result is an easy-to-use, easy-to-clean oven that can cook a wide range of meals – in a fraction of the time.



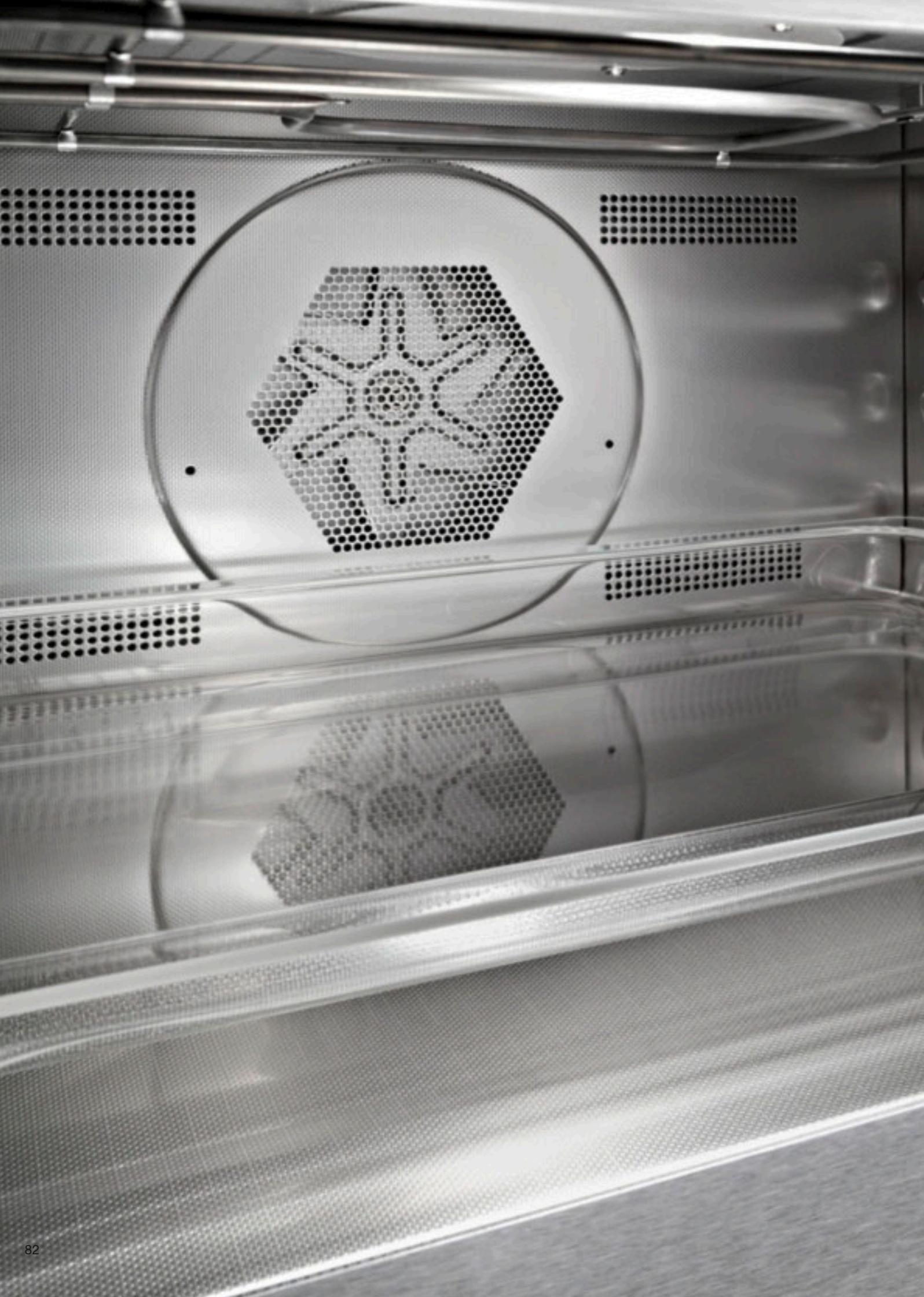


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Miele

Miele



Excellent Features For Gourmet Results

Speed Oven Highlights

Easy Maintenance

The stainless steel interior cavity of the speed oven features a woven pattern and PerfectClean™ finish – making clean-up effortless.



Combination Microwave and Convection Modes

Versatile time-saver: combines microwave technology with conventional heat, to reduce your overall cooking time by up to 30%.

Microwave

Full power at your fingertips: fast selection of the microwave function via touch control.

MasterChef Automatic Programs

Found in the Gourmet Center, Miele guides you through over 100 easy-to-use programs for items such as baked goods, pizza, turkey, fish and much more.

Roast Probe

Stress-free menu planning: the remaining program time can be easily viewed – supervising the process is no longer necessary. The option of a wired or wireless roast probe varies with models.

Popcorn Button

At the touch of a button: fast and easy preparation of microwavable popcorn.

Additional Features

Product Benefits of Miele's Speed Oven



Favorites

For your favorite dishes: simply select the operating mode, temperature and program duration and save the settings for future use.



Clean Touch Steel™

Fingerprint-resistant: this innovative finish resists fingerprints, scratches and smudges. The exterior stays cleaner and is easier to maintain.



Electronic Temperature Control

Automatic monitoring: the temperature selected is constantly monitored and maintained.



Individual Settings

You decide on language, audible signal, display brightness, etc.



Timer Function

Always on time: starting time, finishing time and duration of the cooking process are easy to select.



Cooling System and Cool-Touch Fronts

Maximum protection: all surfaces around the appliance remain cool – offering safety and protection against burns.



Safety Functions

We've got you covered: should you forget to switch the appliance off, the safety switch-off function will do it for you.



Remote Vision™

Peace of mind: If a fault occurs, Miele's client service center will be notified and contact you.



A Program for Every Recipe

The Complete Program Guide to Miele's Speed Oven



Convection Bake

Garnering the perfect results, convection bake is ideal for baking on several levels; for example, trays of chocolate chip cookies.



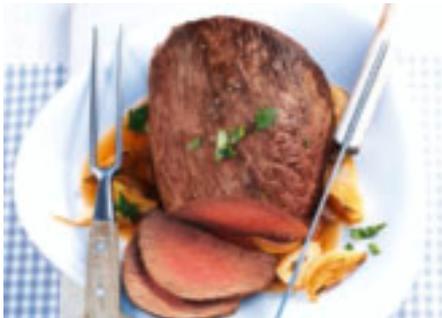
Surround

In this premium baking mode, use heat from upper and lower elements to create perfect results on all baking recipes.



Intensive

Increased heat from the bottom ensures a crispy base, yet moist top on items such as pizza, quiche or focaccia.



Auto Roast

A premium result: meat is seared at a high temperature, and cooked to perfection, keeping meat tender and juicy. Roast probe is optional.



Convection Broil

Creating a crisp exterior, yet succulent interior, this program is ideal for roasting smaller cuts of meat, roulade dishes and much more.



Gentle Bake

The combination of different heating elements ensures excellent baked goods, gratins and lasagna.



Bake

Traditional baking techniques use browning from underneath; perfect for pies and biscuits.



MasterChef Programs

Over 100 easy-to-use programs for items such as baked goods, pizza, casseroles and much more makes preparation a breeze.



Special Modes

Use specialty modes such as Defrost, Reheat, Rapid PreHeat for making every day cooking easier.



Favorites

Save up to 20 dishes! Select operating mode, temperature and program duration and save the settings. Ideal for repeated recipes or Grandma's famous apple pie.



Combi Bake

Combines Convection Bake mode with microwaves.

Microwaves speed up your cooking process without sacrificing quality of food.



Micro Broil

Grill meats, fish and more with the addition of microwaves.

Microwaves will speed up your cooking process without sacrificing quality of food.



Combi Broil

Combine Convection Broil mode with microwaves.

Microwaves will speed up your cooking process without sacrificing quality of food.



Combi Auto Roast

Combine AutoRoast mode with microwaves. Microwaves will speed up your cooking process without sacrificing quality of food.



Microwave

Quickly cook, reheat, and defrost your food evenly. Use

the Minute Plus button to quickly start to start the microwave with maximum power for 1 minute.



Convection Roast

Ideal for cooking delicate cuts of meat, fish and crispy poultry.



Maxi Broil

Grill large quantities of steak, chops, kebabs, etc.



Sabbath Program

Miele's unique Sabbath mode allows individuals up to 72 hours of pre-programmed cooking in their oven.

Speed Ovens

Product Overview



Model number	H 6100 BM	H 6200 BM	H 6500 BM
Built-In			
Width	24" (60 cm)	24" (60 cm)	24" (60 cm)
Design			
PureLine/ContourLine	-/●	●/-	-/●
Silhouette handle/Comfort handle/ComfortSwivel handle	-/●/-	●/-/-	-/-/●
Controls	DirectSelect	DirectSelect	SensorTronic
Convenience features			
Precise electronic temperature control	86 – 480°F	86 – 480°F	86 – 480°F
Electronically-controlled microwave	●	●	●
Power levels	1 – 7 microwave power levels	1 – 7 microwave power levels	1 – 7 microwave power levels
Roast probe	-	-	●
Operating modes			
Convection Bake/Intensive/Gentle Bake/Defrost	●/-/●/●	●/-/●/●	●/●/●/●
MasterChef automatic programs	-	-	over 100 programs
AutoRoast	●	●	●
Surround/Bake/Maxi Broil/Convection Broil	-/-/●/●	-/-/●/●	●/●/●/●
Slow Roasting	-	-	●
Microwave	●	●	●
Combi Auto Roast/Micro Broil	●/-	●/-	●/●
Combi Bake/Combi Broil	●/-	●/-	●/●
Special Modes	-	-	●
Sabbath Program	-	-	●
User convenience			
Popcorn button	●	●	●
Time display/Date display	●/-	●/-	●/●
Timer/Time saver (in the event of power failure)	●/200 hours	●/200 hours	●/200 hours
Delay Start/Automatic shut-off	●/●	●/●	●/●
Current temperature display/Default temperatures	●/●	●/●	●/●
Recommended microwave power per operating mode	●	●	●
Minute Plus button	●	●	●
Favorites	-	-	20
RemoteVision™ capable	-	-	-
Door			
CleanGlass door/Door contact switch	●/●	●/●	●/●
Cavity			
PerfectClean stainless steel cavity	●	●	●
Numbers of halogen lights	1	1	1
Easy maintenance			
Clean Touch Steel™ front	●	●	●
Foldable Broiling element	●	●	●
Efficiency and sustainability			
Residual heat utilisation/Rapid PreHeat	-/●	-/●	●/●
Safety			
Cool-touch front	●	●	●
Safety shut-off/System lock	●/●	●/●	●/●
Technical data			
Appliances dimensions in inches (W x H x D)	22 1/16" x 17 1/2" x 22 7/16"	23 7/16" x 17 15/16" x 22 15/16"	23 7/16" x 17 15/16" x 22 15/16"
Electrical requirements	208/240 V, 60 Hz, 20 Amps	208/240 V, 60 Hz, 20 Amps	208/240 V, 60 Hz, 20 Amps
Plug type	NEMA 14-30 plug	NEMA 14-30 plug	NEMA 14-30 plug
Standard Accessories			
PerfectClean Wire rack	1	1	1
Glass tray	1	1	1
Item number			
Clean Touch Steel™	22610054USA	22620054USA	22650054USA
Brilliant White	-	22620014USA	-
Truffle Brown	-	22620004USA	-
Obsidian Black	-	22620024USA	-



Model number	H 6600 BM	H 6700 BM	H 6800 BM
Built-In			
Width	24" (60 cm)	24" (60 cm)	24" (60 cm)
Design			
PureLine/ContourLine	●/–	–/●	●/–
Silhouette handle/Comfort handle/ComfortSwivel handle	●/–/–	–/–/●	●/–/–
Controls	SensorTronic	M Touch	M Touch
Convenience features			
Precise electronic temperature control	86 – 480°F	86 – 480°F	86 – 480°F
Electronically-controlled microwave	●	●	●
Power levels	1 – 7 microwave power levels	1 – 7 microwave power levels	1 – 7 microwave power levels
Roast probe	●	●	●
Operating modes			
Convection Bake/Intensive/Gentle Bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
MasterChef automatic programs	over 100 programs	over 100 programs	over 100 programs
AutoRoast	●	●	●
Surround/Bake/Maxi Broil/Convection Broil	●/●/●/●	●/●/●/●	●/●/●/●
Slow Roasting	●	●	●
Microwave	●	●	●
Combi Auto Roast/Micro Broil	●/●	●/●	●/●
Combi Bake/Combi Broil	●/●	●/●	●/●
Special Modes	●	●	●
Sabbath Program	●	●	●
User convenience			
Popcorn button	●	●	●
Time display/Date display	●/●	●/●	●/●
Timer/Time saver (in the event of power failure)	●/200 hours	●/200 hours	●/200 hours
Delay Start/Automatic shut-off	●/●	●/●	●/●
Current temperature display/Default temperatures	●/●	●/●	●/●
Recommended microwave power per operating mode	●	●	●
Minute Plus button	●	●	●
Favorites	20	20	20
RemoteVision™ capable	–	●	●
Door			
CleanGlass door/Door contact switch	●/●	●/●	●/●
Cavity			
PerfectClean stainless steel cavity	●	●	●
Numbers of halogen lights	1	1	1
Easy maintenance			
Clean Touch Steel™ front	●	●	●
Foldable Broiling element	●	●	●
Efficiency and sustainability			
Residual heat utilisation/Rapid PreHeat	●/●	●/●	●/●
Safety			
Cool-touch front	●	●	●
Safety shut-off/System lock	●/●	●/●	●/●
Technical data			
Appliances dimensions in inches (W x H x D)	23 7/16" x 17 15/16" x 22 7/16"	23 7/16" x 17 15/16" x 22 7/16"	23 7/16" x 17 15/16" x 22 7/16"
Electrical requirements	208/240 V, 60 Hz, 20 Amps	208/240 V, 60 Hz, 20 Amps	208/240 V, 60 Hz, 20 Amps
Plug type	NEMA 14-30 plug	NEMA 14-30 plug	NEMA 14-30 plug
Standard Accessories			
PerfectClean Wire rack	1	1	1
Glass tray	1	2	2
Item number			
Clean Touch Steel™	22660054USA	22670054USA	22680054USA
Brilliant White	22660014USA	–	22680014USA
Truffle Brown	22660004USA	–	22680004USA
Obsidian Black	22660024USA	–	22680024USA

Additional Information

Miele Speed Oven Glossary

Appliance Cooling System and Cool-Touch Fronts

All the surfaces around the Miele ovens remain cool. This ensures that controls, handles and adjacent cabinets stay cool-to-the-touch. The multi-ply glass panel insulates the oven door and ensures a low temperature on the outside - offering a high degree of safety and protection against burns.

Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.

Combination of Microwave with Convection Modes

Many foods can be cooked much quicker by combining microwave energy with conventional heat, reducing your overall cooking time by up to 30%.

Electronic Temperature Control

Electronic sensors guarantee precise temperature control and monitoring. Temperature fluctuations are barely noticeable ensuring excellent baking and roasting results, as well as a wide range of applications varying from making yogurt to the perfect gratin.

Favorites

Miele ovens allow you to create and save up to 20 of your favorite programs: operating mode, time and temperature can be set individually. This allows you to call up the settings for your favorite meal or your Grandmother's prized apple pie recipe.

Individual Settings

On many Miele models it is possible to modify default parameters such as language, keypad tone, volume or acoustic signals, etc. to suit your needs.

MasterChef Automatic Programs

With electronically controlled programs for more than 100 different foods, you can bake cakes and bread and cook poultry, etc. to perfection every time. Combining traditional oven functions with microwave power, speeds up the cooking process.

Minute Plus Function

The Minute Plus function provides fast selection of the highest microwave power - making heating beverages and food much easier. Used to start the microwave with maximum power for 1 minute. The oven does not need to be turned on to start this function. Press the 'Minute+' button and the program will start automatically.

Popcorn Button

Perfect popcorn at the touch of a button. The duration and wattage is tailored for making a single packet of popcorn. Programmed times can be modified to suit personal taste.

RemoteVision™

Miele's RemoteVision™ Wi-Fi technology creates a 'virtual link' between your enabled appliance and our monitoring center. If a fault occurs, Miele's customer service center will be notified and contact you, or another trusted individual identified on your call roster, in order to gain access to your appliance to fix the problem.

Residual Heat Cooking

You can achieve even better energy efficiency by using the roast probe or by programming the cooking duration. The Miele speed oven switches off before the end of the program and makes use of residual heat to complete the cooking process.

Roast Probe

Like the wireless roast probe, the conventional probe (with cable) also enables the accurate roasting of meat, fish and poultry by measuring the core temperature and displaying the time remaining. Monitoring the cooking process is therefore no longer necessary. Using the food probe is simple and convenient. It also turns menu planning into a pleasurable task.

Safety Functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. Miele ovens switch off automatically if the maximum operating time is exceeded. So you don't need to worry if you forget to switch the appliance off by mistake.

Stainless Steel Cavity with PerfectClean Finish

The stainless steel, interior cavity of the speed oven features a woven pattern and PerfectClean finish – making clean-up effortless.





Cooking with Steam

Making a complete meal or preparing individual dishes – Miele's Steam Oven is capable of all this and more!



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Healthy Living

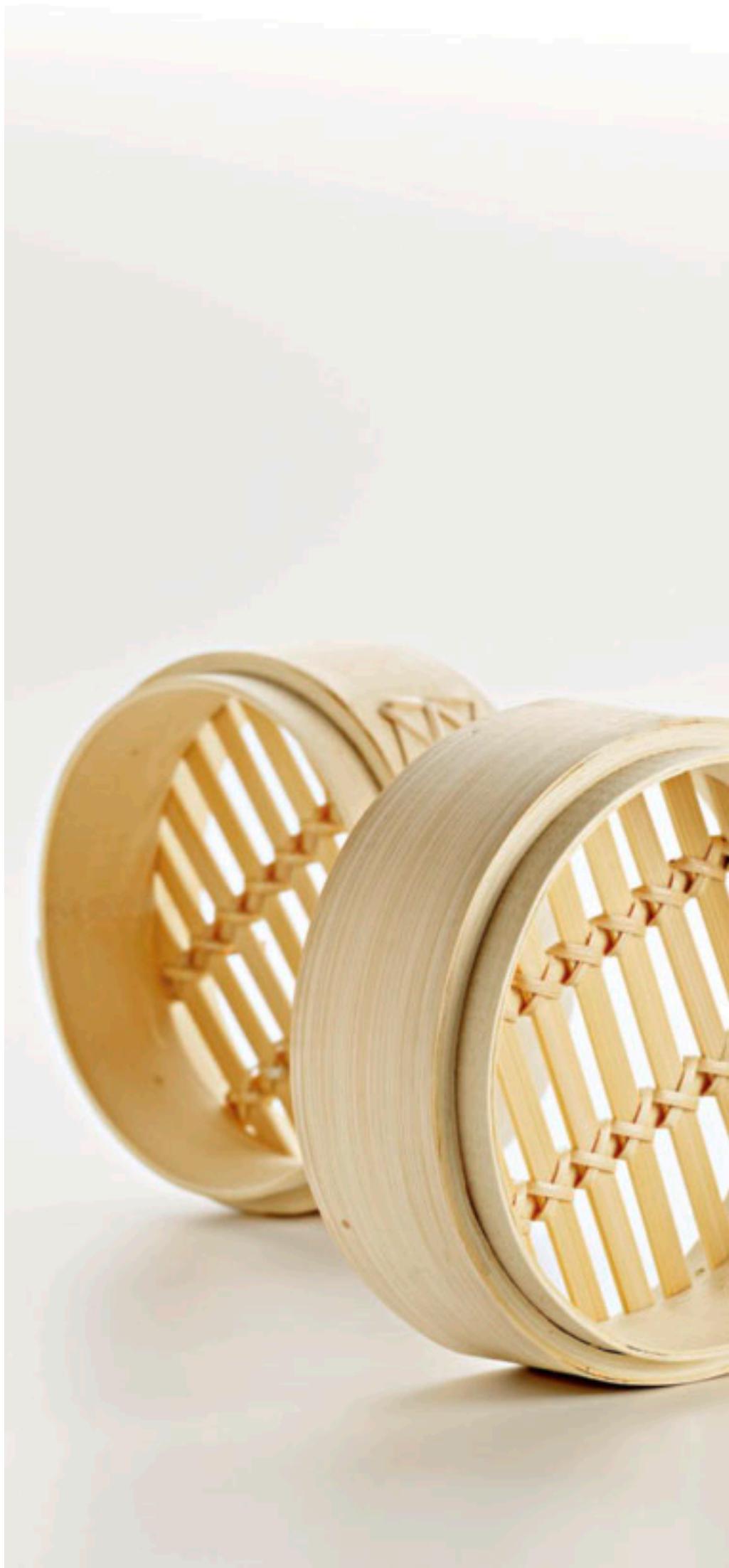
Steam Cooking with Miele

Tradition Meets Innovation

The origins of today's steam cooking lie in China, where steaming has been the main method of cooking for centuries. Long before our time, double-skinned pans were used to keep the food separate from the water. The benefits of this gentle method of cooking were underestimated for a long time in the Western World. With a Miele Steam Oven, you can now enjoy this convenient method of cooking... at home, every day!

More Flavor, More Vitamins, More Nutrients

Food prepared in a Miele Steam Oven is a real feast for the senses, from its authentic taste to its pleasantly al dente consistency. The principle of steam cooking is as simple as it is effective: food is gently enveloped in hot steam. The immediate exchange of heat ensures rapid cooking without the need for heat-up times. The food is not immersed in water, and so it retains its flavor and vitamins, reducing the loss of nutrients. This gentle cooking method is particularly suitable for delicate foods such as tender vegetables and fish, but also for meat, potatoes or even desserts.







Putting Health First

Steamed Food Contains More Vitamins and Minerals

In Miele Steam Ovens, fresh food is prepared gently. Steam cooking not only preserves natural flavors, but even more importantly precious vitamins and minerals. Scientific tests have proven the clear benefits of steam cooking compared with conventional methods.

Steamed food has a vitamin content of up to 50% more than boiled food. Steam cooking ensures the best possible food quality and contributes significantly to a vitamin-rich and healthy diet.

Steam Cooking – The Ideal Cooking Method

Scientific tests carried out by the renowned Universities of Giessen & Koblenz/Landau in Germany confirm the benefits of steam cooking in comparison with other cooking methods.

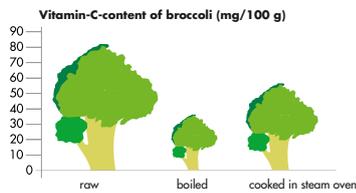
Nutrients

"Tested to scientific standards, steam cooking proved to be superior to traditional methods in terms of retaining sensitive nutrients (e.g. vitamin C, minerals)."

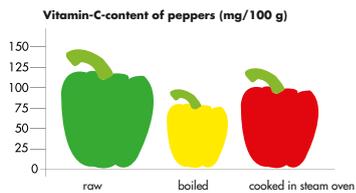
Prof. Dr.-Ing. Elmar Schlich



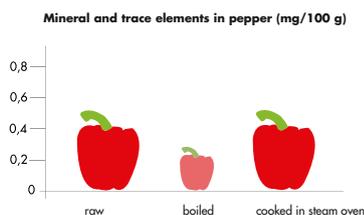
More vitamins, more minerals



Broccoli from the steam oven contains 50% more vitamin C than boiled broccoli.



Steamed peppers have over 25% more vitamin C than boiled peppers.

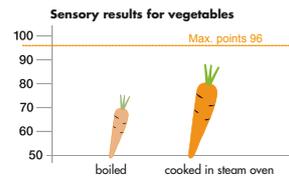


Red peppers cooked in a steam oven contain as many minerals as raw peppers. By comparison, boiled peppers have approx. 45% less nutrients than raw peppers.

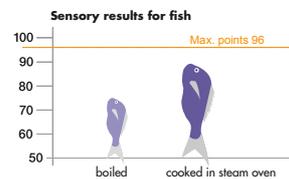
More Flavor

"Tested according to scientific standards, it can be said that steam-cooking vegetables is far superior to traditional methods with respect to sensory properties." For all foods tested, the Miele Steam Oven achieved first place (ahead of boiling) in all sensory test categories.

Dr. oec. troph. Michaela Ziemis



In laboratory tests, four criteria were tested which define the quality of enjoyment: appearance, flavor, aroma and texture. The unequivocal result: steam cooking is both the tastiest and the healthiest method of cooking vegetables, irrespective of whether produce is fresh or frozen before cooking.



Fish retains its texture and unique flavor as it is enveloped in steam and gently cooked. The above chart shows clearly that steam cooking proves to be far superior in terms of sensory properties.

Stunning Perspectives

Miele's Steam Oven

Built-In Steam Ovens

The Miele Steam Oven fits all standard niches, allowing you to choose from two different design lines to perfectly match your kitchen design and the ideal location within your space.

Steam Oven Models



Steam Ovens

Miele Steam Ovens operate in the temperature range of 104 – 212°F. Ideal for vegetables, fish, side dishes, desserts and much more.

Dimensions



24" (60 cm) wide by 18" (45 cm) high





Miele

Steam Generation - Perfect Results Every Time

Miele Steam Technology

External Steam Generator

The steam generator on all Miele Steam Ovens is situated outside the oven cavity. This gives considerable advantages for the cooking process: ideal steam quantity, optimum temperature, volume-independent cooking times, as well as rapid heat-up times. And because lime scale cannot build up in the oven interior, cleaning is quick and easy.

MultiSteam

MultiSteam perfects the external steam generator process. The powerful steam generator ensures fast generation of steam, resulting in shorter heat-up times. The special arrangement and direction of the 8 steam inlets, causes a faster distribution of steam throughout the oven cavity and around all shelf levels and cooking pans. This feature ensures uniform results and guarantees perfectly prepared culinary delights.







Exclusive Features for Gourmet Results

Steam Oven Highlights

MultiSteam

Tailored to suit your personal tastes - the Miele Steam Oven is a universal appliance, a perfect partner to your oven or cooktop. You can make appetizers, soups, fish, meat, vegetables, side-dishes or desserts individually or as a complete meal in one cooking process.

Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. 8 steam inlets enable fast generation of steam and steam distribution, reduced heat-up times and uniform cooking results.



Cavity Size

Using the entire depth: it's easy to cook large quantities at once - saving time and energy.

Menu Cooking

A complete menu: automatic programs determine the temperature, cooking duration and sequence in which the food is added.

Easy Clean-Up

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

MasterChef Automatic Programs

Cook more than 100 types of food to perfection with ease: guaranteed results with fish, meat, vegetables and more.

Keep Warm Function

Prevents food from cooling down: food is kept at serving temperature for 15 minutes after the program has finished.

Additional Features

Product Benefits of Miele's Steam Oven



Multi-Level Cooking

Fast food redefined: With four shelves for various shaped trays, create a whole meal – from appetizers to dessert – for multiple people in just 30 minutes or less.



Interior Lighting and ClearView Door

Visible at a glance: new on Miele steam ovens – interior lighting and a ClearView door so you can see what's cooking.



ComfortClean Water Container

Easy to carry: the dishwasher-safe, transparent plastic water container makes refilling easy.



Quantity-Independent Cooking

The cooking duration is always the same: .5 lb or 2 lb – the cooking duration is the same no matter what the quantity size.



Wide Range of Accessories

For all your cooking needs: Miele offers a wide range of accessories for your steam oven.



Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling - keeping the exterior cleaner and easier to maintain.



Steam Reduction

Safe and convenient: you can open the door and remove food immediately without steam billowing out.



Favorites

For your favorite dishes: simply select the operating mode, temperature and program duration and save the settings for future use.



Convenient Descaling Program

Descaling made easy: simply follow the instructions in the display and use Miele's descaling tablets to ensure your appliance functions perfectly.



Recommended Temperatures

Decision making made easy: the recommended temperature for your chosen process appears in the display.



Cooling System and Cool-Touch Fronts

Maximum protection: all surfaces around the appliance remain cool - offering safety and protection against burns.



Timer Functions

Always on time: starting time, finishing time and duration of the cooking process are easy to select.



Individual Settings

You decide on the language, audible signal, display brightness, etc.



Electronic Temperature Control

Automatic monitoring: the temperature selected is constantly monitored and maintained.



Safety Functions

We've got you covered: should you forget to switch the appliance off, the safety switch-off function does it for you.

The Right Setting for Every Recipe

Miele Steam Ovens - a Wide Range of Applications



Vegetables

Nature at its best: cooking vegetables in the steam oven retains flavor and vitamin content.



Fish/Seafood

Fish prepared in the steam oven is cooked to perfection and retains its true flavor.



Meat

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



Side Dishes

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



Desserts

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



Cooking Eggs

The perfect breakfast egg: soft, medium or hard in only 4 to 10 minutes at 212 °F.



Making Yogurt

Always fresh, always delicious: yogurt is easy to make in a steam oven in just 5 hours at 212 °F.



Soups

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



Blanching

Perfect retention of quality: the steam oven is ideal for blanching fruit and vegetables ready for freezing.



Reheat

Tastes as if freshly cooked: dishes can be reheated at 176 °F to 212 °F in approx. 5 minutes.



Defrost

Gentle on frozen food: frozen food is gently defrosted at approx. 140 °F.



Proof

The steam oven easily proofs yeast dough for breads at 80 °F to 90 °F.



Heating Damp Towels

Perfect hospitality: towels can be steamed and offered to guests at the end of the meal.



Keep-Warm Function

Delays are no problem: food is kept at serving temperature for up to 15 minutes after the program has ended.



Melting Chocolate

No burning or lumps: chocolate melts to perfection at 86 °F.



Tomatoes Concasse

Skinning made fast and simple: tomatoes, nectarines and peaches skinned in just 1 - 4 minutes in the steam oven.



Canning

The perfect method for bottling: jars are perfectly sterilized for the preservation of fruit, salsa, pickles etc.



Sous-Vide Cooking

The ultimate sensation in taste: meat, vegetables, fruit or fish cooked in airtight vacuum-sealed bags, ensuring even cooking while retaining moisture.

Built-in Steam Oven

Product Overview



Model number	DG 6500	DG 6600
Built-in		
Width	24" (60 cm)	24" (60 cm)
Design		
PureLine/ContourLine	-/●	●/-
Silhouette handle/Comfort handle/ComfortSwivel handle	-/-/●	●/-/-
Controls	SensorTronic	SensorTronic
Convenience features		
Electronic temperature control with steam oven operation	●	●
104 – 212° Fahrenheit	●	●
Menu cooking without transfer of flavor	●	●
MasterChef programs with individual setting of the cooking result	●	●
Keep-warm function	●	●
Operating modes		
MasterChef automatic programs	over 150 programs	over 150 programs
Steam cooking	●	●
Sous Vide cooking	●	●
Defrost	●	●
Reheating	●	●
User convenience		
Steam cooking on up to 4 levels at the same time	●	●
Automatic menu cooking	●	●
Steam reduction before end of program	●	●
Time of day display/Date display/Timer	●/●/●	●/●/●
Delay start programming	●	●
Current temperature display/Default temperature	●/●	●/●
Favorites/Individual settings	20/●	20/●
Door		
CleanGlass door	●	●
Cavity		
MultiSteam illuminated module with LED lighting	●	●
Number of shelf levels	4	4
Cleaning convenience		
Clean Touch Steel™ front	●	●
External steam generator	●	●
Floor heater element for condensate reduction	●	●
Automatic descaling	●	●
Steam technology and water supply		
MultiSteam	●	●
Water lasts for approx. 90 min cooking	●	●
Fresh water container	●	●
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety shut-off/System lock	●/●	●/●
Door contact switch	●	●
Technical data		
Appliances dimensions in inches (W x H x D)	23 ⁷ / ₁₆ " x 17 ¹⁵ / ₁₆ " x 22 ⁷ / ₁₆ "	23 ⁷ / ₁₆ " x 17 ¹⁵ / ₁₆ " x 22 ⁷ / ₁₆ "
Electrical requirements	208/240 V, 60 Hz, 20 Amps	208/240 V, 60 Hz, 20 Amps
Plug type	NEMA 6-20 plug	NEMA 6-20 plug
Standard accessories		
Stainless steel containers perforated/solid	3/-	3/-
Wire rack/Solid drip tray	●/●	●/●
Item number		
Clean Touch Steel™	23650050USA	23660050USA
Brilliant White	-	-
Truffle Brown	-	-
Obsidian Black	-	-

Steam cooking 11:30

 212 °F
Start at 11:45 am

Change ▾



Back

Light

Timer



Additional Information

Miele Steam Oven Glossary

Appliance Cooling System and Cool-Touch Fronts

All the surfaces around the Miele ovens remain cool. This ensures that controls, handles and adjacent cabinets stay cool-to-the-touch. The multi-ply glass panel insulates the oven door and ensures a low temperature on the outside - offering a high degree of safety and protection against burns.

Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.

ComfortClean Water Container

All Miele steam ovens feature a light and easy to handle water container that is dishwasher-safe.

Convenient Descaling Program

All Miele steam ovens can be descaled extremely easily with Miele descaling tablets. The appliance reminds you when descaling is necessary and guides you step-by-step via the display.

Cooking on Four Levels

You can cook on up to four levels at a time in a Miele steam oven. Even different dishes, for example fish and a dessert, can be cooked together because there is no cross-over of taste or smell. This allows you to cook a complete menu for several people with every dish retaining its own authentic flavor.

Electronic Temperature Control

The cooking temperature is electronically monitored and reliably regulated. Maintaining the precise temperature ensures perfect results every time.

Favorites

Miele steam ovens allow you to create and save up to 20 of your favorite dishes: temperature and duration can be set individually. You can even specify how well done you want your food. This enables you to cook your favorite food at the touch of a button – with excellent results every time.

Interior Cavity

The cabinet in Miele's new steam oven, with MultiSteam, can accommodate a GN (gastro-norm) 1/2 container together with a GN (gastro-norm) 1/3 container on each of the three levels. No other appliance provides so much space!

Individual Settings

Miele's steam oven allows you to modify default parameters, such as keypad tone and volume to suit your needs.

Interior Lighting and ClearView Door

The ClearView door in combination with the unique and innovative interior lighting provides an excellent view of what's cooking.

Keep-Warm Function

Food is kept at serving temperature for up to 15 minutes after the program has ended, without loss of quality.

MasterChef Automatic Programs

Intelligent automatic programs simplify your everyday tasks in the kitchen. Manual selection of temperature and duration is not required. For many dishes the level of "doneness" can be individually set for perfect cooking results, every time.

Menu Cooking

Up to three different dishes can be cooked simultaneously. Temperature, cooking duration and the sequence in which dishes are added are automatically controlled. The appliance indicates when and on which level the dishes should be placed in the oven, so each one is ready at the same time. Cooking a complete menu in one single process is stress free!

MultiSteam

MultiSteam is the combination of powerful steam generation and optimum steam distribution via 8 inlet ports. The steam generator ensures fast generation of steam and reduced heat-up times. The special arrangement and direction of the 8 steam inlet ports results in a faster distribution of steam in the interior cavity and around all cooking containers - achieving uniform cooking results.

Quantity-Independent Cooking

One portion or a meal for the whole family, frozen or fresh food, the cooking time remains the same in a Miele steam oven. Weighing and working out cooking times is no longer necessary.

Recommended Temperatures

A recommended temperature, which can be easily altered if necessary, is displayed for every operating mode. No need to work it out yourself. Operating the appliance could not be simpler!

Safety Functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. Miele steam ovens switch off automatically if the maximum operating duration is exceeded. So you don't need to worry if you forget to switch the appliance off by mistake.

Steam Reduction

Before the end of a program, steam is expelled from the oven in a controlled manner, ensuring that the volume of steam discharged when the user opens the oven door is reduced to a minimum.

Timer Functions

By selecting a start and finish time or the duration of the cooking process, meals are prepared to perfection and ready at your convenience. The process is completed automatically at the appropriate time. The time-of-day is saved for up to 200 hours in the event of a power failure. When the power supply is restored, the current time appears in the display – no need to reset.

Wide Range of Accessories

Miele steam ovens come with a variety of stainless steel cooking containers as standard. Together with a wide range of additional accessories for more specific uses, these are also available to order from Miele.



Rediscover the Joy of Cooking!

Today, dining is much more than simply satisfying a basic need. It's the journey of how the food is prepared, savored and then shared between friends and family in the heart of the home.

Enjoy food, while living healthy? These two statements now easily tie together with Miele's Combi-Steam Oven – bringing together modern, healthy, flavorful eating.



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The Next Innovation In Cooking

True Gourmet Results

As the pioneer in steam oven technology, Miele has perfected the art of steam oven cooking. Building on that expertise, Miele's Combi-Steam Oven promises gourmet results – whether using steam, convection or a combination of both. Use the steam mode to make fish or vegetables without losing nutrients. Use convection bake to serve the perfect batch of chocolate chip cookies. Or lock in moisture by steaming poultry or beef, then switch to convection bake to brown for the finishing touch.

More Flavor, More Vitamins

The principle of steam cooking is as simple as it is effective: delivering a superior balance of heat and moisture, creating a protective layer of steam. The immediate exchange of heat ensures rapid cooking without the need for heat-up time. The food is not immersed in water and so retains flavor and vitamins, reducing the loss of nutrients. The result? A transformation of your fresh ingredients into delicious, health-conscious meals.

The Right Operating Mode For Every Type of Food

With multiple operating modes such as Surround, Broil and Convection Bake, the Combi-Steam oven is also a fully functioning conventional oven. Incredible results are achieved via a unique advanced European convection system. Even heat allows multiple levels to be utilized simultaneously. Heated air, directionally channeled by the convection fan to all corners of the oven, ensures a constant movement of air over the food, thus producing perfect, even cooking results.

The Art of Gourmet Cooking Through Combination Modes

A combination of steam and convection cooking creates a perfect fusion - moist cooking with an accent of browning or roasting. Combination cooking makes heat transfer faster and more efficient, offering you the best quality food an oven can offer.





Miele

Various Types of Steam Generation

Garnering Perfect Results

External Steam Generation

With Miele's technology, steam is generated outside the oven cavity. This allows for optimal regulation and gentle cooking. There's never a chance of the interior cavity overheating causing loss of flavor or dehydration. Your meal will stay moist, flavorful and ready-to-serve.

MultiSteam

MultiSteam is a system which perfects external steam generation. It is specifically geared to the requirements of large cavities. The powerful steam generator ensures fast generation of steam and hence shorter heat-up times. The strategic arrangement and direction of the 6 steam inlet ports, integrated into the rear cabinet panel, results in faster distribution of steam throughout the cavity and around cooking pans. Ensuring uniform results and perfectly prepared culinary delights.





Form and Function Come Together

Creating Complete Meals

Miele's Combi-Steam Oven is the ideal oven to prepare a complete meal. With the full functionality of a steam oven, the full functionality of a convection oven and the option to use both technologies together, you have the option to prepare a culinary masterpiece for multiple people. You may opt to pair your Combi-Steam Oven underneath a coffee system or atop a warming drawer, covering every aspect of your entertaining needs.

Combi-Steam Oven

Miele's Combi-Steam Oven offers all the functions of our 'steam only' oven. They also feature all operating modes of a convection oven with the addition of an innovative wired roast probe. Having additional combination options with moisture (0% to 100%), cooking in different programmable stages (up to 10 steps) and an XL cavity, the combination steam oven is a truly versatile machine.







Innovative Features for Gourmet Results

Highlighting the Combi-Steam Oven

MultiSteam

Miele's Combi-Steam Oven is versatile enough to be the only oven needed in your kitchen. Creating appetizers, soups, fish, meat, vegetables, side-dishes or dessert individually or as a complete meal in one cooking process is always an easy task. Individual tastes for cooking results – firm or tender – can also be catered for. Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. 6 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.



Fully Fledged Steam Oven, Convection Oven and Combi-Steam Oven

3 in 1: achieving perfect cooking, roasting and baking results with unlimited combination options.

XL Cavity

Ample space: the extra large capacity of Miele's Combi-Steam oven allows for more flexibility and larger dishes. Complete meals can be prepared simultaneously for multiple people.

Lift-Up Control Panel

Convenient: With the simple touch of a button, the control panel automatically lifts up, allowing for easy access to the dishwasher-safe water and condensate containers.

MasterChef and MasterChef Gourmet Center

MasterChef offers over 100 easy-to-use programs for items such as baked goods, pizza, turkey and much more makes preparation a breeze. MasterChef Gourmet offers automatic programs that use slow roasting methods to cook meat at lower temperatures for longer cooking times.

Roast Probe

Miele's roast probe accurately records the internal temperatures of meats being cooked in your oven cavity. The roast probe replaces a meat thermometer, presetting a desired core temperature and the shutting the oven off automatically when that temperature is reached.

Additional Features

Product Benefits of Miele's Combi-Steam Oven



Combi-Steam Cooking

A combination of steam and convection cooking creates a perfect fusion - moist cooking with an accent of browning or roasting. Heat transfer is faster and more efficient.



Keep Warm Function

Keeps your meals warm: food is kept automatically at serving temperature for 15 minutes after the program has ended.



Electronic Climate Control

The climate sensor ensures perfect cooking results.



Condensate Container

Pleasant climate in the kitchen: excess steam is collected in the condensate container.



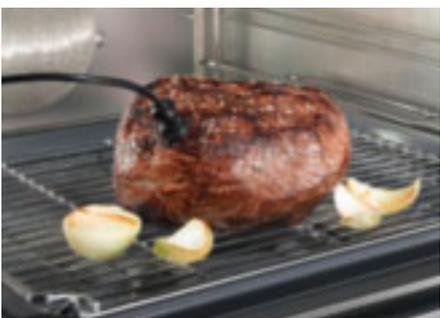
PerfectClean

Quick Clean-Up: the PerfectClean finish keeps spills or food residue from sticking to the interior surface.



Menu Cooking

A complete menu: menu cooking automatically determines temperature, cooking duration and the sequence in which the food is added.



Cooking on Three Levels

Saving time and electricity: cook multiple dishes on each level and enjoy each course without the fear of flavor transfer.



Favorites

Operating mode, time and temperature can be set individually. This allows you to call up the settings for your favorite meal or your Grandmother's prized apple pie.



Quantity-Independent Cooking

The cooking duration is always the same: .5 lb or 2 lb – the cooking duration is the same no matter what the quantity size.



Optional Accessories with PerfectClean Finish

First class features: multi-purpose trays and combination racks also have excellent non-stick properties.



Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. The exterior stays cleaner and is easier to maintain.



Clock/Timer Functions

Always on time: starting time, finishing time and duration of the cooking process are easy to select.



Halogen Lighting

Food always visible at a glance: halogen lighting provides optimum light and visibility in the oven cabinet.



Cooling System and Cool-Touch Fronts

Maximum protection: all surfaces around the appliance remain cool - offering safety and protection against burns.



Safety Functions

We've got you covered: should you forget to switch the appliance off, the safety switch-off function will do it for you.



Remote Vision™

Peace of mind: If a fault occurs, Miele's client service center will be notified and contact you.

A Program for Every Recipe

The Complete Program Guide to Miele's Combi-Steam Oven



Combi Steam with Convection Bake

Moisture with Convection Bake mode creates ideal results on bread, cakes, pastries, pies and baked goods.



Combi Steam with Surround

Added moisture to Surround mode, utilizing heat from the top and bottom is ideal for baking bread and baked goods.



Combi Steam with Broil

Added moisture to the traditional Broil Mode cooks fish and poultry exceptionally well.



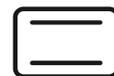
Steam Cooking

Preparation in the steam oven retains the flavor and nutrients of the food, without added fats and oils.



Convection Bake

Convection bake is ideal for baking on several levels; for example, baking trays of chocolate chip cookies.



Surround

In this premium baking mode, use heat from upper and lower elements to create perfect results on all baking recipes.



Maxi Broil

Grill large quantities of steaks, chops, kebabs, etc.



Broil

Grill smaller quantities of steak, chops, kebabs, fish, etc.



Intensive

Increased heat from the bottom ensures a crispy base, yet a moist top on items such as pizza, quiche or focaccia.



Browning

For a perfectly browned topping, for example when making gratin, finishing a lobster macaroni and cheese and browning.



Bake

Traditional baking techniques use browning from underneath; perfect for pies and biscuits.



Convection Broil

Creating a crisp exterior, yet succulent interior, this program is ideal for roasting smaller cuts of meat, roulade dishes and much more.



Humidity Plus

A special baking program, developed for light pastries, cakes and baked goods.

Special Modes

Use specialty modes such as Defrost, Reheat, Proof, Dehydrate and Canning.

Sabbath Program

Miele's unique Sabbath mode allows individuals up to 72 hours of preprogrammed cooking in their oven.



MasterChef

Miele's MasterChef offers over 100 easy-to-use programs for items such as baked goods, pizza, turkey and much more makes preparation a breeze.

MasterChef Gourmet

Miele's MasterChef Gourmet offers automatic programs that use slow roasting methods to cook meat at lower temperatures for longer cooking times.

Sous-vide cooking

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

Combi-Steam Oven

Product Overview



Model number	DGC 6500 XL	DGC 6600 XL	DGC 6700 XL
Built-in			
Width	24" (60 cm)	24" (60 cm)	24" (60 cm)
Design			
PureLine/ContourLine	-/●	●/-	-/●
Silhouette handle/Comfort handle/ComfortSwivel handle	-/-/●	●/-/-	-/-/●
Controls	SensorTronic	SensorTronic	M Touch
Convenience features			
Wireless roast probe/Roast probe	-/●	-/●	-/●
Electronic temperature control of oven operation	●	●	●
85 – 435° Fahrenheit	●	●	●
Electronic temperature control of steam oven operation			
104 – 212° Fahrenheit	●	●	●
Climate sensor/Menu cooking without transfer of flavor	●/●	●/●	●/●
Operating modes			
Steam/Combi-Steam/MasterChef automatic programs	●/●/over 100 programs	●/●/over 100 programs	●/●/over 100 programs
MasterChef Gourmet automatic programs	-	-	●
Maxi Broil/Broil/Convection Broil	●/●/●	●/●/●	●/●/●
Convection Bake	●	●	●
Surround/Intensive/Bake	●/●/●	●/●/●	●/●/●
Sabbath Mode	●	●	●
Sous vide cooking	●	●	●
User convenience			
Motorized lift-up control panel	●	●	●
Automatic menu cooking	●	●	●
Time of day display/Date display/Timer	●/●/●	●/●/●	●/●/●
Delay start programming	●	●	●
Current temperature display/Default temperature	●/●	●/●	●/●
Favorites/Individual settings	20/●	20/●	20/●
RemoteVision™ capable	-	-	●
Door			
CleanGlass door	●	●	●
Cavity			
XL cavity	●	●	●
Number of halogen lights	2	2	2
Cleaning convenience			
Clean Touch Steel™ front	●	●	●
Stainless-steel cavity with PerfectClean/with linen surface structure	●/●	●/●	●/●
External steam generator	●	●	●
Maintenance programs: Soak/Rinse/Dry	●/●/●	●/●/●	●/●/●
Steam technology and water supply			
MultiSteam	●	●	●
Fresh water container	●	●	●
Condensate container behind motorized lift-up control panel	●	-	●
Fresh water connection/Drain connection	-/-	●/●	-/-
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety shut-off/System lock	●/●	●/●	●/●
Technical data			
Appliances dimensions in inches (W x H x D)	23 7/16" x 17 15/16" x 22 7/16"	23 7/16" x 17 15/16" x 22 7/16"	23 7/16" x 17 15/16" x 22 7/16"
Electrical requirements	240 V, 60 Hz, 20 Amps	240 V, 60 Hz, 20 Amps	240 V, 60 Hz, 20 Amps
Plug type	NEMA 6-20 plug	NEMA 6-20 plug	NEMA 6-20 plug
Water connection requirements	-	-	-
Hose connection	-	-	-
Standard accessories			
PerfectClean Universal Tray/PerfectClean Wire rack	1/1	1/1	1/1
Stainless steel containers perforated/solid	2/1	2/1	2/1
Item number			
Clean Touch Steel™	23650052USA	23660052USA	23670052USA
Brilliant White	-	23660012USA	-
Truffle Brown	-	23660002USA	-
Obsidian Black	-	23660022USA	-



Model number	DGC 6705 XL plumbed	DGC 6800 XL	DGC 6805 XL plumbed
Built-in			
Width	24" (60 cm)	24" (60 cm)	24" (60 cm)
Design			
PureLine/ContourLine	-/●	●/-	●/-
Silhouette handle/Comfort handle/ComfortSwivel handle	-/-/●	●/-/-	●/-/-
Controls	M Touch	M Touch	M Touch
Convenience features			
Wireless roast probe/Roast probe	-/●	-/●	-/●
Electronic temperature control of oven operation	●	●	●
85 – 435° Fahrenheit	●	●	●
Electronic temperature control of steam oven operation			
104 – 212° Fahrenheit	●	●	●
Climate sensor/Menu cooking without transfer of flavor	●/●	●/●	●/●
Operating modes			
Steam/Combi-Steam/MasterChef automatic programs	●/●/over 100 programs	●/●/over 100 programs	●/●/over 100 programs
MasterChef Gourmet automatic programs	●	●	●
Maxi Broil/Broil/Convection Broil	●/●/●	●/●/●	●/●/●
Convection Bake	●	●	●
Surround/Intensive/Bake	●/●/●	●/●/●	●/●/●
Sabbath Mode	●	●	●
Sous vide cooking	●	●	●
User convenience			
Motorized lift-up control panel	●	●	●
Automatic menu cooking	●	●	●
Time of day display/Date display/Timer	●/●/●	●/●/●	●/●/●
Delay start programming	●	●	●
Current temperature display/Default temperature	●/●	●/●	●/●
Favorites/Individual settings	20/●	20/●	20/●
RemoteVision™ capable	●	●	●
Door			
CleanGlass door	●	●	●
Cavity			
XL cavity	●	●	●
Number of halogen lights	2	2	2
Cleaning convenience			
Clean Touch Steel™ front	●	●	●
Stainless-steel cavity with PerfectClean/with linen surface structure	●/●	●/●	●/●
External steam generator	●	●	●
Maintenance programs: Soak/Rinse/Dry	●/●/●	●/●/●	●/●/●
Steam technology and water supply			
MultiSteam	●	●	●
Fresh water container	●	●	●
Condensate container behind motorized lift-up control panel	-	●	-
Fresh water connection/Drain connection	●/●	-/-	●/●
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety shut-off/System lock	●/●	●/●	●/●
Technical data			
Appliances dimensions in inches (W x H x D)	23 7/16" x 17 15/16" x 22 7/16"	23 7/16" x 17 15/16" x 22 7/16"	23 7/16" x 17 15/16" x 22 7/16"
Electrical requirements	240 V, 60 Hz, 20 Amps	240 V, 60 Hz, 20 Amps	240 V, 60 Hz, 20 Amps
Plug type	NEMA 6-20 plug	NEMA 6-20 plug	NEMA 6-20 plug
Water connection requirements	Water pressure 14.5 and 87.02 psi; GHT shut off valve 4' 11" supplied hose with GHT fitting	-	Water pressure 14.5 and 87.02 psi; GHT shut off valve 4' 11" supplied hose with GHT fitting
Hose connection		-	
Standard accessories			
PerfectClean Universal Tray/PerfectClean Wire rack	1/1	1/1	1/1
Stainless steel containers perforated/solid	2/1	2/1	2/1
Item number			
Clean Touch Steel™	23670552USA	23680052USA	23680552USA
Brilliant White	-	23680012USA	-
Truffle Brown	-	23680002USA	-
Obsidian Black	-	23680022USA	-

Additional Information

Miele Combi-Steam Oven Glossary

Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.

Climate Sensor

Miele's climate sensor measures and regulates the humidity level inside the oven cavity. Even the moisture content of food is taken into account. This allows for the adjustment of the microclimate to suit different types of food.

Clock/Timer Functions

Miele ovens offer various clock/timer functions. By selecting a start and finish time or the duration of the cooking process, your meals will be perfectly cooked at exactly the right time. The process is completed (automatically) at the programmed time. In the event of a power failure, the clock time is saved for up to approx. 200 hours.

Combi-Steam Cooking

Freely selectable combinations of steam and other operating modes: temperature (104°F to 437°F) and humidity (0% to 100%) are adjustable and can be varied up to 10 steps in quick succession. This offers maximum flexibility for best baking and roasting results.

Condensate Container

The condensate container collects excess condensed steam which ensures a pleasant room climate. This also makes cleaning the oven cavity extremely easy. The condensate container is dishwasher-safe.

Cooking on Three Levels

You can cook on up to three levels at a time in the Miele Combi-Steam oven. Different dishes such as a main course and dessert can be cooking at the same time, without the transfer of taste or smell. This allows you to cook a complete menu for several people. Every dish retains its own authentic flavor.

Cooling System and Cool-Touch Fronts

All surfaces on and around the Combi-Steam oven remain cool. This ensures that controls, handles and adjacent cabinets stay cool to the touch. Offering a high degree of safety and protection against burns.

Energy Efficiency

Miele Combi-Steam ovens excel with low energy consumption - saving money and protecting the environment.

Favorites

Miele ovens allow you to create and save up to 20 of your favorite programs: operating mode, time and temperature can be set individually. This allows you to call up the settings for your favorite meal or your Grandmother's prized apple pie recipe.

Fully Fledged Steam Oven and all the Functions of a Convection Oven

A combination of steam and convection cooking creates a perfect fusion - moist cooking with an accent of browning or roasting. Combination cooking makes heat transfer faster and more efficient, offering you the best quality food an oven can offer.

Halogen Lighting

Halogen lighting provides optimum light and visibility in the oven cabinet.

Keep Warm Function

Food is kept at serving temperature for up to 15 minutes after the program has ended, without loss of quality.

Lift-Up Control Panel

The unique control panel opens at the touch of a button to reveal the water reservoir and condensate container - for extra convenience and more space in the oven cavity. The panel opens at the touch of a button and the water reservoir and condensate container move forward for easy removal. The water reservoir can be filled and the condensate container emptied without opening the appliance door. The fascia is also inclined for greater convenience and a clear view of the display.

MasterChef and MasterChef Gourmet

Simplify everyday tasks with automatic cooking programs. Manual selection of temperature and duration is not required. For many dishes the level of doneness can be individually set for perfect cooking results, every time.

Menu Cooking

Up to three different dishes can be cooked simultaneously in the automatic menu cooking program. Temperature, cooking time and the sequence in which dishes are added and automatically controlled. The appliance indicates when and on which level the dishes should be placed in the oven, so each one is ready at the same time. Cooking a complete menu - stress-free in one single process.

MultiSteam

MultiSteam is a system which perfects external steam generation. It is specifically geared to the requirements of large cavities. The powerful steam generator ensures fast generation of steam and hence shorter heat-up times. The special arrangement and direction of the 6 steam inlet ports, integrated into the rear cabinet panel, results in faster distribution of steam throughout the cavity and around cooking containers. Ensuring uniform results and perfectly prepared culinary delights.

PerfectClean

The oven cavity and side racks have superb non-stick properties for easy cleaning.

Plumbed

Water connection is present in unit. No need to refill, water connection is active.

Quantity-Independent Cooking

One portion or a meal for the whole family, frozen or fresh food, the cooking duration remains the same in a Miele Combi-Steam oven. Weighing and working out cooking times is no longer required.

RemoteVision™

Miele's RemoteVision™ Wi-Fi technology creates a 'virtual link' between your enabled appliance and our monitoring center. If a fault occurs, Miele's customer service center will be notified and contact you, or another trusted individual identified on your call roster, in order to gain access to your appliance to fix the problem.

Roast Probe

Miele's roast probe accurately records the internal temperatures of meats being cooked in your oven cavity. The roast probe replaces a meat thermometer, presetting a desired core temperature and the shutting the oven off automatically when that temperature is reached.

Safety Functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. Miele Combi-Steam ovens switch off automatically if the maximum operating time is exceeded. So you don't need to worry if you forget to switch the appliance off by mistake.

Wide Range of Optional Accessories with PerfectClean Finish

Apart from stainless steel cooking pans – perforated or solid - Miele's Combi-Steam oven comes with a Universal Tray and a Wire Rack, both with a superior anti-stick PerfectClean finish.

XL Cavity

Lots of room for creativity: Miele's XL cavity offers flexible capacity for larger dishes. Complete meals can be prepared simultaneously for multiple people. There is even ample room for large items such as a 17lb. turkey or a different course on each rack.



Intelligent Technology and Timeless Design

Miele Microwave Ovens blend harmoniously with any kitchen decor.

Microwave Ovens have earned their place in today's kitchen. Complete meals, snacks and frozen products can be prepared in next to no time. With a modern design that stands the test of time, Miele's Microwave Oven simplifies everyday tasks.



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As Individual as Your Taste

Technology Meets Style

The technology and style of your kitchen appliances should be as individual as your tastes. Miele's Microwave Oven offers a variety of design options and functionalities to suit the practical and visual requirements of your home.



Miele Built-In TopControl Appliances

Miele Microwave Ovens, with controls positioned at the top, offer excellent user benefits. The TopControl design allows for a harmonious look when installed in combination with any other Miele appliance, from any Miele design line. The glass door opens downwards— as on the ovens. And, with the controls positioned conveniently at the top, more space is available for the interior cavity.



Miele Built-In SideControl Appliances

As an alternative to a TopControl microwave, the SideControl microwave offers the classic user interface with controls and opening positioning on the side. Built-in SideControl appliances can be combined with other Miele built-in appliances or installed on their own.





Miele



The Ideal Solution for your Kitchen

Miele's Range of Microwave Ovens

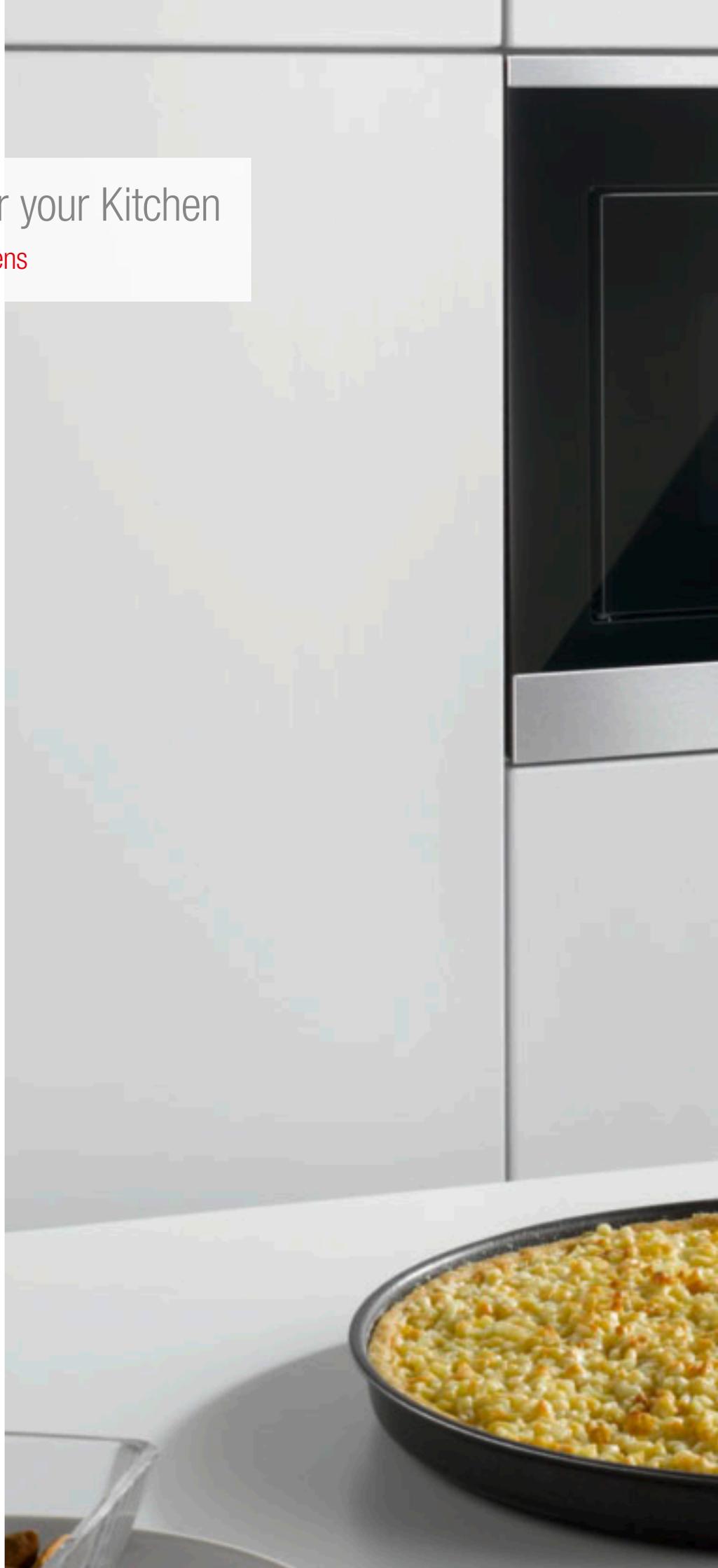
L Cavity

Microwave Ovens featuring electronic side controls are the ideal space-saving, yet powerful, appliance for smaller kitchen niches. Food and beverages can easily be heated and small snacks prepared. The turntable has a diameter of up to 12 1/2" and can accommodate a plate or several small items such as cups.



XL Cavity

The spacious stainless steel cabinet with TopControls accommodates larger items and quantities. The turntable, with a 15.75" diameter, allows the flexibility to use different cooking accessories or several containers, cups or plates simultaneously.







Miele Microwave Features

Perfect Results and Convenience



15.75" Turntable

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



LED Lighting

High-quality and durable: LEDs place your food in the spotlight during preparation.



Popcorn Button

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



Automatic Programs

Create dishes with ease: simply select one of 16 automatic programs, the weight of the food to be cooked and the appliance will do the rest.



Memory Function

Clever: programs consisting of up to 3 stages can be started and prepared automatically, without interruption.

Additional Features

The Product Benefits of Miele Microwave Ovens



Automatic Keep-Warm Function

At the end of a program: the appliance keeps cooked food at serving temperature for up to 15 minutes.



Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.



Minute Plus

Provides fast selection of the highest microwave power. Used to start the microwave with maximum power for 1 minute.



Time Functions

Quick activation: the clock timer is selectable independent of the microwave function.



Safety Lock / "Door" in Display

Safety guaranteed: this function stops the microwave from being used when the appliance is empty - preventing damage.



System Lock

Very sensible: this function prevents unintentional operation, for example by children.



Safety Switch

Maximum flexibility: Miele appliances guarantee a maximum degree of functional safety thanks to self-contained safety switches.

Microwave Ovens

Product Overview



Model number	M 6040 SC	M 6160 TC	M 6260 TC
Built-in			
Width	24" (60 cm)	24" (60 cm)	24" (60 cm)
Design			
PureLine/ContourLine	●/–	–/●	●/–
TopControl/SideControl	–/●	●/–	●/–
Silhouette Handle/Comfort Handle	–/–	–/●	●/–
Controls	DirectSelect	DirectSelect	DirectSelect
Convenience features			
Electronically-controlled microwave power	●	●	●
Power levels	80/150/300/450/600/750/900 W	80/150/300/450/600/750/900 W	80/150/300/450/600/750/900 W
Keep-warm function	●	●	●
Operating modes			
Automatic programs	11	16	16
900 watt microwave	●	●	●
User convenience			
Popcorn button	–	●	●
Time display	●	●	●
Timer/Automatic shut-off	●/●	●/●	●/●
Minute Plus button	●	●	●
Memory function	●	●	●
Individual settings	●	●	●
Door			
Door contact switch	●	●	●
Door opening button	●	–	–
Door hinge	Left hinged	Bottom hinged	Bottom hinged
Cavity			
Stainless steel cavity	●	●	●
LED lighting	–	●	●
Turntable diameter	12.5"	15.8"	15.8"
Cleaning convenience			
Clean Touch Steel™ front	●	●	●
Safety			
Safety shut-off/System lock	●/●	●/●	●/●
Technical data			
Appliances dimensions in inches (W x H x D)	23 7/16" x 17 15/16" x 22 7/16"	23 7/16" x 17 15/16" x 22 7/16"	23 7/16" x 17 15/16" x 22 7/16"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug	NEMA 5-15 plug	NEMA 5-15 plug
Included accessories			
Plate cover	●	●	●
Item number			
Clean Touch Steel™	24604050USA	24616050USA	24626050USA
Brilliant White	–	–	–
Truffle Brown	–	–	–
Obsidian Black	–	–	–

Additional Information

Miele Microwave Ovens Glossary

15.75" Turntable

The 15.75" turntable offers ample space for cooking containers of various sizes or several glasses, cups or plates simultaneously. The large turntable caters to a wide range of uses for food and beverages. The continuous rotation ensures that food is cooked evenly.

Automatic Programs

Thanks to automatic programs, Miele Microwave Ovens have become culinary experts. Simply select the desired program and the weight of the food to be cooked and the microwave automatically works out the power setting and cooking time. The user does not have to select anything else or monitor the process. Defrosting, followed by cooking, or cooking fresh food products, food is cooked to perfection.

Automatic Keep-Warm Function

The warming function switches on automatically if the door is not opened or a button has not been pressed within 2 minutes after the program has finished. This intelligent function also keeps cooked food at serving temperature for up to 15 minutes.

Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.

L Cavity

Side controls appliances features a turntable that has a diameter of up to 12 ½" and can accommodate a plate or several small items such as cups.

LED Lighting

Thanks to high-quality LED lighting, food is in the spotlight during preparation. LEDs have a particularly long life-cycle and are virtually maintenance free.

Memory Function

The memory function allows the programming of a 3-stage program cycle and can be pre-selected for defrosting, cooking and browning. This allows you to carry out a multi-staged cooking process in one easy step.

Minute Plus

The Minute Plus function provides fast selection of the highest microwave power - making heating beverages and food much easier. Used to start the microwave with maximum power for 1 minute. The oven does not need to be turned on to start this function. Press the 'Minute+' button and the program will start automatically.

Popcorn Button

The popcorn button on the fascia panel automatically prepares one packet of popcorn - quickly and simply. Cook your popcorn using the pre-programmed time, or adjust the time to your preference. Convenience at the touch of a button!

Safety Lock / "Door" in Display

In the event that the microwave is switched on before the door is opened, this feature prevents switch-on of an empty appliance. Start mode is blocked until the door has been opened and closed again.

Safety Switch

Miele microwave ovens offer triple safety through safety switches for added protection during use.

System Lock

The system lock can be selected at the touch of a button. This function prevents unintentional operation, for example by children.

Time Functions

The timer can be used independent of microwave functions, for example for cooking eggs for a specific time, etc. This function is simple and quick to set and a selected acoustic signal indicates the set time.

XL Cavity

TopControl appliances feature a large 46 l stainless-steel cavity and are a true space-saving feature.

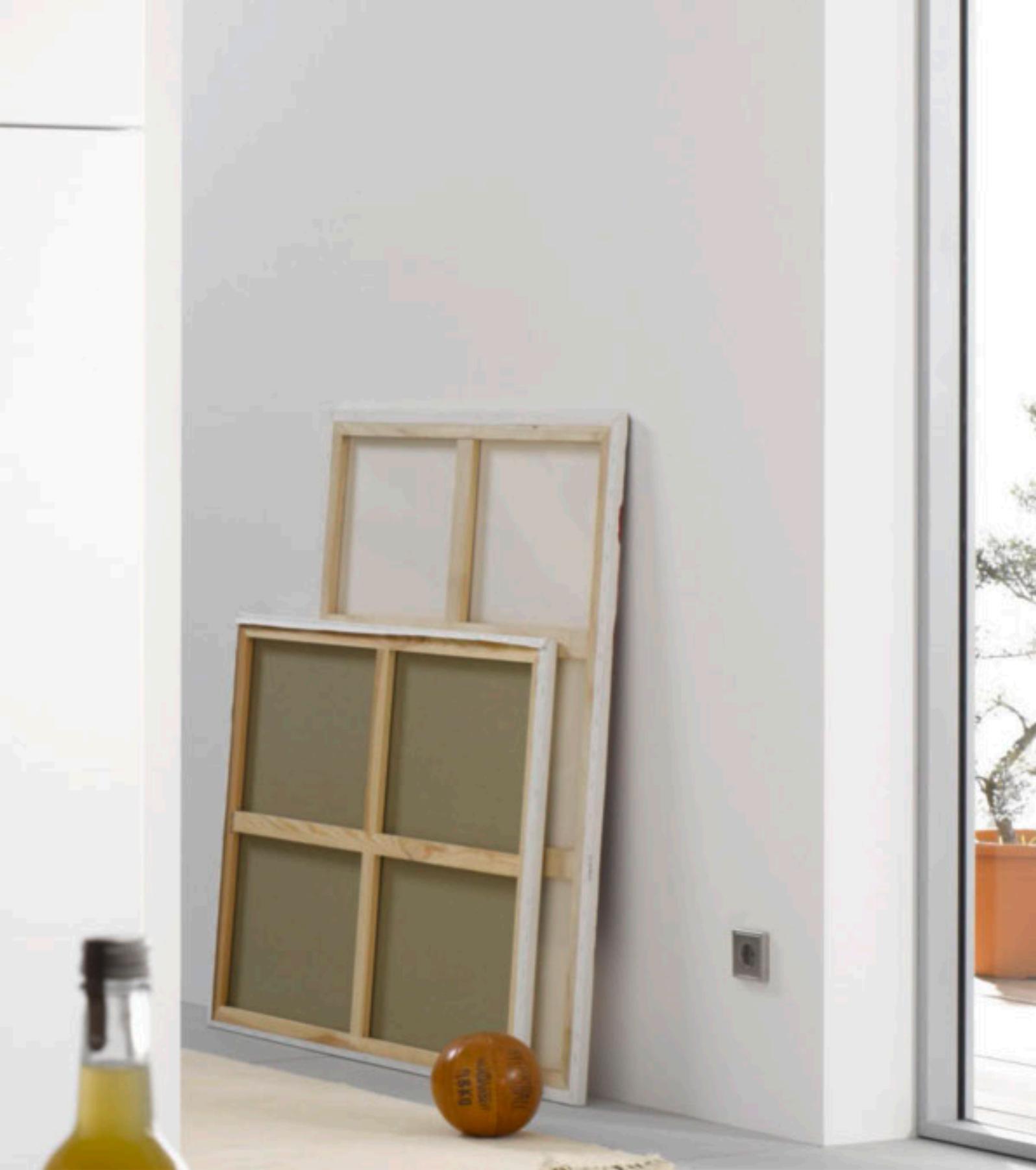




Effortlessly Warmed and Ready

Warming Drawers from Miele can be used for various situations, keeping food warm or preparing pre-heated cups for an espresso or cappuccino.

Miele Warming Drawers are a truly versatile appliance, perfect for home entertaining. They not only heat your cups, plates and bowls to an ideal serving temperature, they are also excellent food warmers, keeping meals warm until they are ready to be served.



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The Perfect Temperature for Cookware and Food

Perfect Dining with Miele Warming Drawers

The success of a sophisticated meal depends on many factors: fresh, high-quality ingredients, a beautifully decorated and finely set table and an appealing presentation

Meals with multiple courses can be a challenge. How do you maintain the quality of your prepared food, while keeping it warmed until it's served? And once served, how can rapid cooling be avoided? A convenient solution: Miele's built-in warmer drawers – the perfect match for your Miele built-in appliances. Plates and cups can be pre-warmed or kept warm in a warming drawer. This ensures that you and your guests enjoy a delicious meal with every course.







Perfectly Tailored to Meet Your Requirements

Miele Warming Drawers

Miele offers Warming Drawers to keep not only cups and dishware warm, but also your food.



Plate and Cup Warming Drawers

Convenient storage of cups and plates in a heated drawer. The plate and cup warming drawer is an ideal addition to a coffee machine or oven.



Warming Drawer

Perfect for maintaining the temperature and moisture of entrees and side dishes before serving, or warming plates and cups for an elegant presentation.



Miele

Miele

The Perfect Complement to Ovens and Coffee Systems

Miele's Range of Warming Drawers

Select your Miele Warming Drawer from a wide range of options to match the rest of your Miele appliances perfectly.



24" Warming Drawer



30" Warming Drawer



Plate and Food Warming Drawer Highlights

The Perfect Temperature for Dishware and Food

4 Operating Modes

Meals with multiple courses can be a challenge. How do you maintain the quality of your prepared food, while keeping it warmed until it's served? And once served, how can rapid cooling be avoided? A convenient solution: Miele's Warming Drawers – the perfect match for your Miele built-in appliances. Warm cups and plates or keep food at serving temperature with temperature settings from 104 – 185°F. This ensures that you and your guests enjoy a delicious meal with every course.



Touch Controls

Simply convenient: program selection at the touch of a button via a flush touch panel.

Timer

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

Self-Closing

Gentle and quiet: a special buffer allows the warming drawer to close gently.

Full-Extension Drawers

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

Capacity

Depending on the model, dishware for up to 12 people can be pre-heated.

Additional Features

Product Benefits of Miele's Warming Drawers



Capacity

Spacious: depending on the model, dishware for up to 12 people can be pre-heated.



Push-To-Open Action

Easy-to-open: a gentle press to the door on a 60cm drawer will release the door panel.



Perfect Serving Temperature

Individual and precise control: depending on requirements and taste, temperature can be precisely controlled.



Non-Slip Liner

Safely positioned: dishware does not slide around when the drawer is opened or closed.



Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. The exterior stays cleaner and is easier to maintain.



Connection with Coffee Machine

Always on time: by programming the coffee machine, the cups are pre-warmed.



Cool-Touch Front

Maximum protection: all surfaces on and around the appliance remain cool, which offers protection against burns.



Movable Half-Rack Insert

Up to 30% more space: food and dishware can be stored on two levels in 30" warming drawer models thanks to the movable half-rack insert.



Safety Function

We've got you covered: should you forget to switch the appliance off, the safety switch-off function will do it for you.



Miele

MEALBOX

Warming Drawers

Product Overview



Model number	ESW 6114	ESW 6214	ESW 6380 FB
Built-in			
Width	24" (60 cm)	24" (60 cm)	30" (76 cm)
Design			
PureLine/ContourLine	●/●	●/●	-/-
Fully-integrated, custom panel	-	-	●
Touch glass control panel with sensor controls	●	●	●
Control panel with text/symbols	●/-	●/-	●/-
Silhouette handle/Comfort handle	-/-	-/-	-/-
Handleless	●	●	-
Convenience features			
Warming cookware	●	●	●
Keeping food warm	●	●	●
Precise electronic adjustable temperature control from 105 – 185°F	●	●	●
Operating modes			
Warm cups	●	●	●
Warm plates	●	●	●
Keeping food warm	●	●	●
Low temperature cooking (e.g. melting, proofing, etc.)	●	●	●
User convenience			
Fully telescopic runners for easy loading and unloading	●	●	●
Push-to-Open mechanism	●	●	-
SoftClose feature	●	●	●
Timer function	●	●	●
Loading capacity	6 place settings	6 place settings	12 place settings
Cleaning convenience			
Clean Touch Steel™ front	●	●	●
Flush touch display	●	●	●
Safety			
Cool-touch front	●	●	●
Non-slip liner	●	●	●
Safety shut-off	●	●	●
Technical data			
Appliances dimensions in inches (W x H x D)	24 ⁷ / ₁₆ " x 5 ¹ / ₄ " x 22"	24 ⁷ / ₁₆ " x 5 ¹ / ₄ " x 22"	29 ¹³ / ₁₆ " x 10 ¹³ / ₁₆ " x 24 ⁷ / ₈ "
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug	NEMA 5-15 plug	NEMA 5-15 plug
Standard accessories			
Non-slip liner	1	1	1
Rack for increased capacity	-	-	1
Item number			
Clean Touch Steel™	30611562USA	30621452USA	30638052USA
Brilliant White	-	30621412USA	-
Truffle Brown	-	30621402USA	-
Obsidian Black	-	30621422USA	-



Model number	ESW 6580	ESW 6680	ESW 6780
Built-in			
Width	30" (76 cm)	30" (76 cm)	30" (76 cm)
Design			
PureLine/ContourLine	-/●	●/-	-/●
Fully-integrated, custom panel	-	-	-
Touch glass control panel with sensor controls	●	●	●
Control panel with text/symbols	●/-	●/-	●/-
Silhouette handle/Comfort handle	-/●	●/-	-/●
Handleless	-	-	-
Convenience features			
Warming cookware	●	●	●
Keeping food warm	●	●	●
Precise electronic adjustable temperature control from 105 – 185°F	●	●	●
Operating modes			
Warm cups	●	●	●
Warm plates	●	●	●
Keeping food warm	●	●	●
Low temperature cooking (e.g. melting, proofing, etc.)	●	●	●
User convenience			
Fully telescopic runners for easy loading and unloading	●	●	●
Push-to-Open mechanism	-	-	●
SoftClose feature	●	●	-
Timer function	●	●	●
Loading capacity	12 place settings	12 place settings	12 place settings
Cleaning convenience			
Clean Touch Steel™ front	●	●	●
Flush touch display	●	●	●
Safety			
Cool-touch front	●	●	●
Non-slip liner	●	●	●
Safety shut-off	●	●	●
Technical data			
Appliances dimensions in inches (W x H x D)	29 13/16" x 10 13/16" x 24 7/8"	29 13/16" x 10 13/16" x 24 7/8"	29 13/16" x 10 13/16" x 24 7/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug	NEMA 5-15 plug	NEMA 5-15 plug
Standard accessories			
Non-slip liner	1	1	1
Rack for increased capacity	1	1	-
Item number			
Clean Touch Steel™	30658052USA	30668052USA	30678052USA
Brilliant White	-	-	-
Truffle Brown	-	-	-
Obsidian Black	-	-	-

Warming Drawers

Product Overview



Model number	ESW 6880
Built-in	
Width	30" (76 cm)
Design	
PureLine/ContourLine	●/–
Fully-integrated, custom panel	–
Touch glass control panel with sensor controls	●
Control panel with text/symbols	●/–
Silhouette handle/Comfort handle	●/–
Handleless	–
Convenience features	
Warming cookware	●
Keeping food warm	●
Precise electronic adjustable temperature control from 105 – 185°F	●
Operating modes	
Warm cups	●
Warm plates	●
Keeping food warm	●
Low temperature cooking (e.g. melting, proofing, etc.)	●
User convenience	
Fully telescopic runners for easy loading and unloading	●
Push-to-Open mechanism	–
SoftClose feature	●
Timer function	●
Loading capacity	12 place settings
Cleaning convenience	
Clean Touch Steel™ front	●
Flush touch display	●
Safety	
Cool-touch front	●
Non-slip liner	●
Safety shut-off	●
Technical data	
Appliances dimensions in inches (W x H x D)	29 13/16" x 10 13/16" x 24 7/8"
Electrical requirements	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug
Standard accessories	
Non-slip liner	1
Rack for increased capacity	1
Item number	
Clean Touch Steel™	30688052USA
Brilliant White	30688012USA
Truffle Brown	30688002USA
Obsidian Black	30688022USA

Additional Information

Miele Warming Drawers - Glossary

4 Operating Modes

Miele Warming Drawers feature four operating modes: pre-warming cups and plates, keeping food at serving temperature and for use with low temperatures. For example to defrost vegetables or melt chocolate, you simply select the mode you require.

Capacity

Miele Warming Drawers offer ample space: depending on the model, they can accommodate dishware and serving platters for up to 12 people. Perfect when entertaining large parties.

Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.

Connection with Coffee Machine

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

Cool-Touch Front

All surfaces on and around the warming drawers remain cool. This ensures that controls, handles and adjacent cabinets stay cool to the touch. The design of the front ensures low temperatures on the outside. For a high degree of safety and protection against burns, particularly in terms of handleless appliances.

Full-Extension Drawer

Miele Warming Drawers can be pulled out completely for easy loading and unloading. And thanks to stable, telescopic runners, the full size warming drawers have a load capacity of up to 55 lbs.

Movable Half-Rack Insert

A wire rack is supplied to provide a second level – delivering 30% more storage space.

Non-Slip Liner

The non-slip liner provides a secure base for your dishware and is removable for easy cleaning.

Perfect Serving Temperature

Temperature is individually selectable, within the temperature range of the chosen mode, to suit personal requirements and tastes.

Push-To-Open Mechanism

Miele's Handleless Warming Drawers align perfectly with featured built-in appliances. Thanks to the push-to-open mechanism, the drawers are easy to open by hand or, if you do not have a hand free when carrying dishware, with your elbow. The spring mechanism ensures that the drawer opens wide, making loading and operating easy.

Sabbath Mode

Miele's unique Sabbath mode allows individuals up to 72 hours of preprogrammed warming in a 30" warming drawer.

Safety Switch-Off

If the maximum operating time of 12 hours is exceeded, the warming drawer switches off automatically. No need to worry if you forget to switch the appliance off by mistake.

Self-Closing

Telescopic runners with self-closing feature offer gentle and quiet door closure. This ensures that dishware and food do not slide around, and therefore reduces the chance of spills.

Timer

Miele Warming Drawers feature a 4-hour timer. This allows you to enjoy your meal in peace or concentrate on other matters. The timer switches off automatically at the end of the set time.

Touch Controls

Miele Warming Drawers are operated via a flush touch control panel - offering convenient use and easy cleaning.



Cooking with Electric and Induction

The decision to purchase new cooking appliances is often the beginning of an exciting culinary journey.

Designed for preparing quick, casual dinners and elaborate, gourmet meals alike, Miele's cooktops blend easy-to-use temperature controls with unmatched versatility.



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Heating Methods to Suit the Way You Like to Cook

Miele Electric and Induction Cooktops

The cooktop is a focal point in the kitchen, and choosing the way it fits into your space is key. Miele offers many options to help create the best kitchen design, that fits your taste.

Miele cooktops are available in a variety of heating methods. So whether your passion is sauteing or searing, stir-frying or grilling, our cooktops provide immediate, controllable and consistent heat.



Induction Cooktops

By generating a magnetic field that turns your cookware into the heating element, Miele's highly efficient Induction Cooktops heat foods twice as rapidly as cooking with gas or electric - all while conserving energy. The result is an exceedingly safe, energy-efficient way to cook - one that provides you with an even greater command in the kitchen.



Electric Cooktops

Offered in a range of sizes and configurations, Miele Electric Cooktops feature a smooth, durable Ceran surface with 3D design and DirectSelection touch controls - providing easy cleaning and even heating. Concentric heating zones let you mix and match the way you distribute heat to stockpots, skillets and even oblong casserole dishes, helping you create meals with ease and efficiency.



5. ...
6. ...

The Right Size for Every Kitchen

Miele Electric and Induction Cooktops

Do you cook with only a few pans or do you conjure up lavish meals requiring several pieces? Miele makes it easy, providing solutions for every kitchen's shape and size.



24" Electric and Induction Cooktops



30" Electric and Induction Cooktops



36" Electric and Induction Cooktops



42" Electric and Induction Cooktops

The Right Frame for Your Kitchen Design

Miele Electric and Induction Cooktops

Ceramic Glass with Flush-Mounting

Available only on induction cooktops the ceramic glass on specific cooktops provides a flush-mounted finish, creating a seamless look and feel with the countertop.



Ceramic Glass with All-Round Stainless-Steel Frame

The ceramic glass of the cooktop is protected on all sides by a high-end stainless-steel frame.







Miele Controls Make Cooking Effortless

Intuitive Operation, Convenient Results

Nothing should stand in the way of perfect cooking. That is why Miele Cooktops are intuitive to operate and offer a variety of innovative features. Controls including Direct Selection Plus, Direct Selection and rotary knobs turn cooking and frying into an uncomplicated process.



Direct Selection Plus

Fast, intuitive selection of output and times. Each cooking zone has its own back-lit numerical keybank which is not visible when the cooktop is switched off, for a discreet and elegant appearance.



Direct Selection

Fast, intuitive selection of power setting and time via a single numerical keybank for all zones.



Knob Controls

Miele electric cooktops feature convenient knobs for easy operation. Power can be easily and safely adjusted.

Concentrated Power Boost for Rapid Heat-Up Times

The Speed of Miele Induction Cooktops

Miele induction cooktops excel not only in terms of excellent user convenience and safety, but also in terms of innovative technology.



TwinBooster Function

When the TwinBooster function is activated, the selected zone provides individual distribution of power for all your cooking needs.

PowerFlex Zone

Whether cooking with one pot, two pots or a casserole dish, the flexibility of this unique feature allows for even, powerful heat throughout the cooking process. Allowing you to combine two cooking zones into one, Miele's PowerFlex zone is perfect for large items and helpful when extra power is required.







For All Types of Cookware

Miele Cooktops with Flexible Cooking Zones

Miele Cooktops have cooking zones in various shapes and sizes, allowing you to make use of different sized pots and pans. Special features include automatic pan-size recognition and automatic energy output control.



Variable Zone

With electric cooktops, this cooking zone can be adapted to the size of the pan placed on it by activating just the inner zone or the inner and outer zones together. An induction cooktop adapts automatically to the pan size - enabling greater cookware flexibility.



Single Zone

In electric cooktops, Miele's offers single zone cooking. Zones can be used for specific sized pots and pans that fit within a zone.



con@ctivity 2.0

Exclusive Features for Gourmet Results

Miele Electric and Induction Cooktops - Product Highlights

Con@ctivity 2.0

Miele's Con@ctivity 2.0 feature allows you to concentrate fully on cooking, leaving the rest up to its wireless technology. Con@ctivity 2.0 gathers information from the induction cooktop and transmits it to the ventilation hood, ensuring the hood operates at the optimum power setting based on your cooking environment. To avoid unnecessary energy consumption, once the cooktop is turned off the ventilation hood will run for up to 15 minutes, depending on what is being cooked.

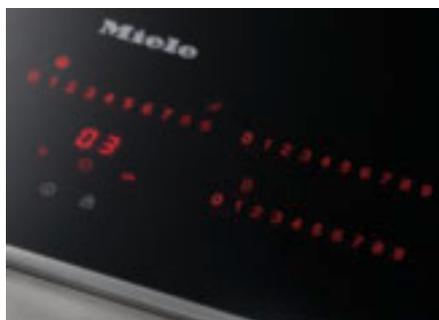
Con@ctivity 2.0 can control the following functions for you:

- Switching on the hood and its lighting when the cooktop is operating
- Automatic power level adjustment – to suit your cooktop setting
- Automatic delayed shutdown times (in stages of 5 or 15 minutes)
- Automatic switch-off of the hood and cooktop lighting

If needed, you may override automatic operation or use your ventilation hood manually at any time during cooking.

Required Components

In order for Con@ctivity 2.0 to function, a network-capable Miele ventilation hood and Miele induction cooktop with Con@ctivity 2.0 must be installed together. A suitable wireless stick for the induction cooktop is supplied with network-capable ventilation hoods.



Stop & Go

Automatically reduces the power level to the lowest setting for all active zones. Allowing you to temporarily leave your cooktop unattended.

Auto Heat-Up

Offering the ultimate in cooktop responsiveness, the Auto Heat-Up function provides an initial power boost before reducing the power level for continued cooking.

Keep Warm Function

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

Timer

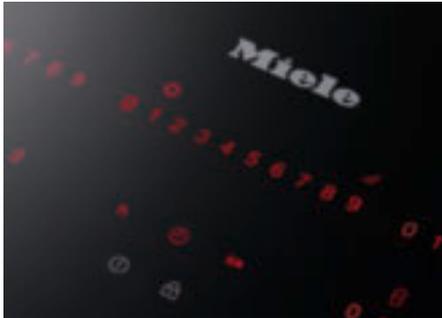
Perfect timing: this feature allows you to set a duration for cooking and will alert you once the time is complete.

EasyClean Ceramic Glass

Designed with an extremely durable Ceran surface, this smooth, glass-like surface is designed to resist heat transfer.

Additional Features

Product Benefits of Miele's Electric and Induction Cooktops



Programmable Options

Extremely user-friendly: basic cooktop settings can be adapted to suit personal preferences.



Efficient and Safe

Heat is transferred to your pots and pans immediately and eliminated as soon as the cookware is removed.



Pan Size Recognition

Energy saving: the size of the pan is recognized by the cooktop and energy supplied to this area only.



Pan Recognition

If there is no pan on a zone when the induction cooktop is switched on, the power supply is interrupted immediately.



Residual Heat Indicator

This special safety device alerts you to residual heat from a specific burner after that burner has been turned off.



Safety Switch-Off

Clever: if a zone has been operating on the same power level for an unusually long time, it switches off automatically.



Safety and System Lock

Extremely useful: both functions prevent accidental or unauthorized switching on of the cooktop.



Overheating Protection and Fault Monitoring

Protects the cooktop: the cooktop switches off automatically in case of extreme heat.



Electric Cooktops

Product Overview



Model number	KM 5621	KM 5820	KM 5624
Electric cooktop			
Width	24"	24"	30"
240 V/208 V (2 separate models)	●/●	●/●	●/●
Controls			
Stainless Steel knob controls	●	–	●
Direct Selection	–	●	–
Direct Selection Plus	–	–	–
Control Panel placement	right side	left front	right side
Design			
Stainless steel frame	●	●	●
EasyClean Ceran surface	●	●	●
3D glass design	●	●	●
Cooking zones			
Number of cooking zones	4	3	4
Front Left:	Variable zone, 4 ³ / ₄ " – 8 ¹ / ₄ "	–	Variable zone, 7 ¹ / ₁₆ " – 9"
Power level in W	900/2,400	–	1,600/2,500
Back Left:	Single zone, 5 ¹¹ / ₁₆ "	Variable zone, 5 ¹¹ / ₁₆ " – 8 ¹ / ₄ " – 10 ⁵ / ₈ "	Single zone, 5 ¹¹ / ₁₆ "
Power level in W	1,200	950/2,000/3,100	1,200
Front Right:	Single zone, 5 ¹¹ / ₁₆ "	Single zone, 5 ¹¹ / ₁₆ "	Variable zone, 4 ³ / ₄ " – 7 ¹ / ₁₆ "
Power level in W	1,200	1,200	700/1,800
Back Right:	Variable zone, 4 ³ / ₄ " – 7 ¹ / ₁₆ "	Variable zone, 4 ³ / ₄ " – 7 ¹ / ₁₆ "	Variable zone, 4 ³ / ₄ " – 7 ¹ / ₁₆ "
Power level in W	700/1,800	700/1,800	700/1,800
Front Center:	–	–	–
Power level in W	–	–	–
Back Center:	–	–	–
Power level in W	–	–	–
Features			
Number of variable cooking zones	2	2	3
Timer	–	●	–
Indicators			
Residual heat indicators/Power level display	●/–	●/●	●/–
Efficiency and sustainability			
Utilization of residual heat	–	–	–
Safety			
Overheating protection	●	●	●
Technical data			
Appliances dimensions in inches (W x H x D)	24 ⁵ / ₈ " x 2 ¹⁵ / ₁₆ " x 21 ⁷ / ₁₆ "	24 ⁵ / ₈ " x 2 ¹⁵ / ₁₆ " x 21 ⁷ / ₁₆ "	30 ¹ / ₂ " x 2 ¹⁵ / ₁₆ " x 21 ⁷ / ₁₆ "
Electrical requirements	208/240 V, 60 Hz, 40 Amps	208/240 V, 60 Hz, 40 Amps	208/240 V, 60 Hz, 40 Amps
Optional accessories			
Miele Ceramic and Stainless Steel Cleaner	●	●	●
Razor blade glass scraper	●	●	●
Item Number			
240 V	26562150USA	26582050USA	26562450USA
208 V	26562151USA	26582051USA	26562451USA



Model number	KM 5840	KM 5627	KM 5860
Electric cooktop			
Width	30"	36"	36"
240 V/208 V (2 separate models)	●/●	●/●	●/●
Controls			
Stainless Steel knob controls	–	●	–
Direct Selection	–	–	–
Direct Selection Plus	●	–	●
Control Panel placement	right front	right side	right front
Design			
Stainless steel frame	●	●	●
EasyClean Ceran surface	●	●	●
3D glass design	●	●	●
Cooking zones			
Number of cooking zones	4	5	5
Front Left:	Variable zone, 7 1/16" – 9"	Variable zone, 7 1/16" – 9"	Variable zone, 7 1/16" – 9"
Power level in W	1,600/2,500	1,600/2,500	1,600/2,500
Back Left:	Single zone, 5 11/16"	Single zone, 5 11/16"	Single zone, 5 11/16"
Power level in W	1,200	1,200	1,200
Front Right:	–	Variable zone, 8 1/4" – 10 5/8"	–
Power level in W	–	2,000/2,700	–
Back Right:	Variable zone, 7 1/16" – 9"	–	Variable zone, 5 11/16" – 8 1/4" – 10 5/8"
Power level in W	1,600/2,500	–	950/2,000/3,100
Front Center:	–	Variable zone, 4 3/4" – 7 1/16"	Single zone, 5 11/16"
Power level in W	–	700/1,800	1,200
Back Center:	Variable zone, 4 3/4" – 7 1/16"	Variable zone, 4 3/4" – 7 1/16"	Variable zone, 4 3/4" – 7 1/16"
Power level in W	700/1,800	700/1,800	700/1,800
Features			
Number of variable cooking zones	3	4	3
Timer	●	–	●
Indicators			
Residual heat indicators/Power level display	●/●	●/–	●/●
Efficiency and sustainability			
Utilization of residual heat	–	–	–
Safety			
Overheating protection	●	●	●
Technical data			
Appliances dimensions in inches (W x H x D)	30 1/2" x 2 15/16" x 21 7/16"	36" x 2 15/16" x 21 7/16"	36" x 2 15/16" x 21 7/16"
Electrical requirements	208/240 V, 60 Hz, 40 Amps	208/240 V, 60 Hz, 40 Amps	208/240 V, 60 Hz, 50 Amps
Optional accessories			
Miele Ceramic and Stainless Steel Cleaner	●	●	●
Razor blade glass scraper	●	●	●
Item Number			
240 V	26584050USA	26562750USA	26586050USA
208 V	26584051USA	26562751USA	26586051USA

Electric Cooktops

Product Overview



Model number	KM 5880
Electric cooktop	
Width	42"
240 V/208 V (2 separate models)	●/●
Controls	
Stainless Steel knob controls	–
Direct Selection	–
Direct Selection Plus	●
Control Panel placement	right front
Design	
Stainless steel frame	●
EasyClean Ceran surface	●
3D glass design	●
Cooking zones	
Number of cooking zones	5
Front Left:	Variable zone, 7 1/16" – 9"
Power level in W	1,600/2,500
Back Left:	Single zone, 5 11/16"
Power level in W	1,200
Front Right:	–
Power level in W	–
Back Right:	Variable zone, 5 11/16" – 8 1/4" – 10 5/8"
Power level in W	950/2,000/3,100
Front Center:	Variable zone, 4 3/4" – 7 1/16"
Power level in W	700/1,800
Back Center:	Variable zone, 5 11/16" – 8 1/4"
Power level in W	1,100/2,400
Features	
Number of variable cooking zones	4
Timer	●
Indicators	
Residual heat indicators/Power level display	●/●
Efficiency and sustainability	
Utilization of residual heat	–
Safety	
Overheating protection	●
Technical data	
Appliances dimensions in inches (W x H x D)	42 1/16" x 2 1/8" x 21 7/16"
Electrical requirements	208 V, 60 Hz, 60 Amps 240 V, 60 Hz, 50 Amps
Optional accessories	
Miele Ceramic and Stainless Steel Cleaner	●
Razor blade glass scraper	●
Item Number	
240 V	26588050USA
208 V	26588051USA

Induction Cooktops

Product Overview



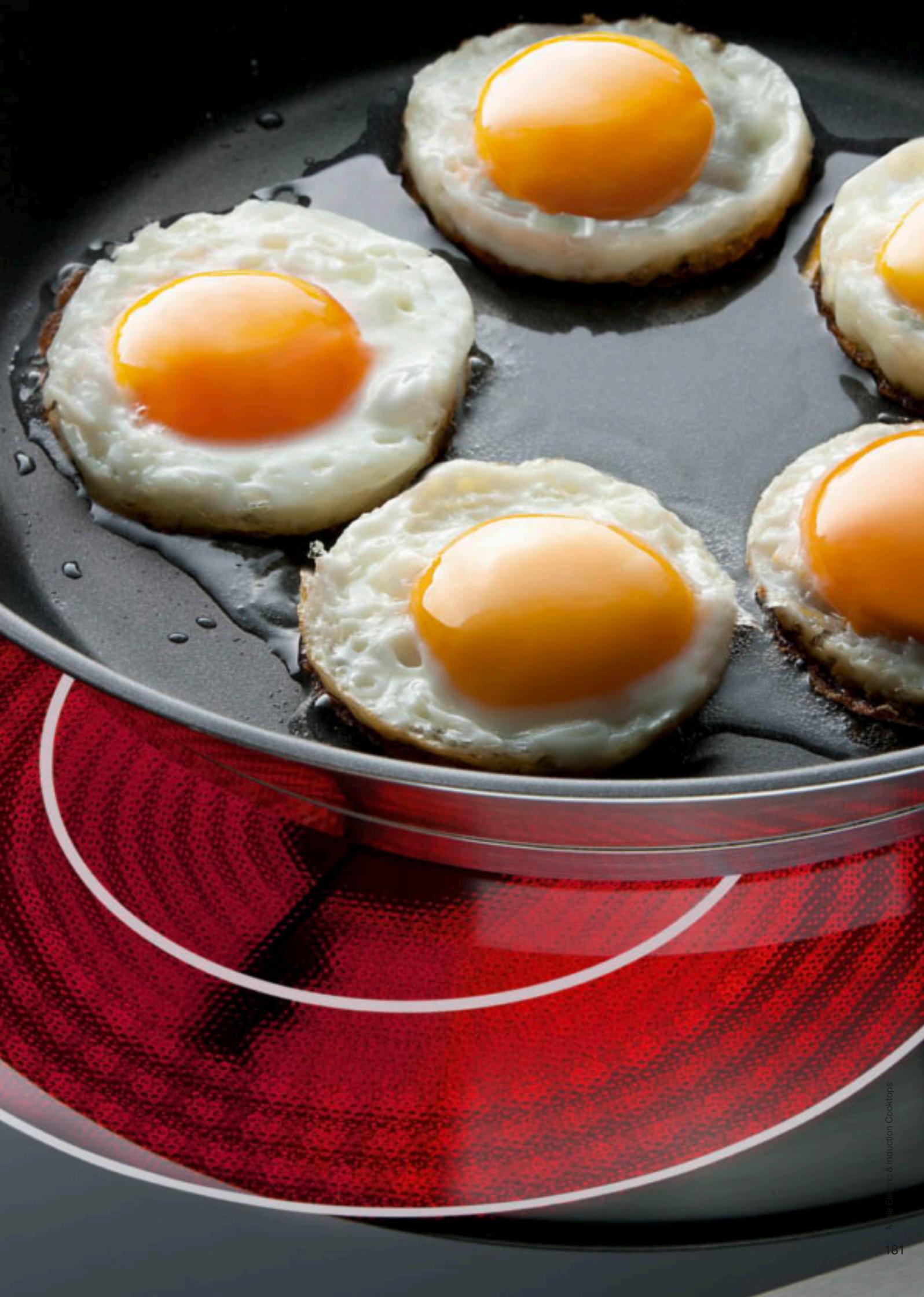
Model number	KM 6320	KM 6360	KM 6365
Induction cooktop			
Width	24"	30"	30"
240V/208V	●	●	●
Controls			
ComfortControl Plus	–	–	–
Direct Selection	●	–	–
Direct Selection Plus	–	●	●
Power levels with digital display	1 – 9 default, 1 – 12 extended	1 – 9 default, 1 – 12 extended	1 – 9 default, 1 – 12 extended
Change of Power levels	●	●	●
Control Panel placement	front center	right front	right front
Design			
Stainless steel frame	●	●	–
Frameless for flush mounting	–	–	●
EasyClean Ceran surface	●	●	●
Cooking zones			
Number of cooking zones	3	4	4
PowerFlex zones	1	1	1
Diameter in inches	9" – 15"	9" – 15"	9" – 15"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	3,550/5,000/7,700	3,550/5,000/7,700	3,550/5,000/7,700
Cooking zone			
Position/Type/Diameter in inches	left/Vario/7" – 11"	front left/Vario/7" – 11"	front left/Vario/7" – 11"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	2,500/3,100/3,850	2,500/3,100/3,850	2,500/3,100/3,850
Cooking zone			
Position/Type/Diameter in inches	back right/Vario/6" – 9"	back left/Vario/4" – 6"	back left/Vario/4" – 6"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	2,200/3,100/3,850	1,450/1,900	1,450/1,900
Cooking zone			
Position/Type/Diameter in inches	front right/Vario/6" – 9"	Center/Vario/6" – 9"	Center/Vario/6" – 9"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	2,200/3,100/3,850	2,200/3,100/3,850	2,200/3,100/3,850
Cooking zone			
Position/Type/Diameter in inches	–/–/–	back right/Vario/6" – 9"	back right/Vario/6" – 9"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	–/–/–	2,200/3,100/3,850	2,200/3,100/3,850
Cooking zone			
Position/Type/Diameter in inches	–/–/–	–/–/–	–/–/–
Power level in W/Booster/TwinBooster 1/Twin Booster 2	–/–/–	–/–/–	–/–/–
Convenience features			
Con@ctivity 2.0 – communication between cooktop and hood	●	●	●
Automatic pan size recognition	●	●	●
Extended zones	●	●	●
Stop&Go function/Keeping warm function	●/●	●/●	●/●
Minute minder/Timer/Auto heat-up	●/●/●	●/●/●	●/●/●
Programmable settings (e.g. buzzer tones)	●	●	●
Indicators			
Residual heat indicators/Power level display	●/●	●/●	●/●
Safety			
Safety switch-off	●	●	●
Safety lock/System lock	●/●	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Technical data			
Appliance dimensions in inches (W x H x D)	24 ⁵ / ₈ " x 4 ¹ / ₈ " x 21 ⁷ / ₁₆ "	30 ¹ / ₂ " x 4 ¹ / ₈ " x 21 ⁷ / ₁₆ "	30 ⁵ / ₁₆ " x 4 ³ / ₈ " x 20 ³ / ₁₆ "
Electrical requirements	240/208 V, 40 Amps	240/208 V, 40 Amps	240/208 V, 40 Amps
Optional accessories			
Miele Ceramic and Stainless Steel Cleaner	●	●	●
Razor blade glass scraper	●	●	●
Induction-Ready Casserole	●	●	●
Item number	26632052USA	26636052USA	26636562USA

Induction Cooktops

Product Overview



Model number	KM 6370	KM 6375	KM 6377
Induction cooktop			
Width	36"	36"	42"
240V/208V	●	●	●
Controls			
ComfortControl Plus	–	–	–
Direct Selection	–	–	–
Direct Selection Plus	●	●	●
Power levels with digital display	1 – 9 default, 1 – 12 extended	1 – 9 default, 1 – 12 extended	1 – 9 default, 1 – 12 extended
Change of Power levels	●	●	●
Control Panel placement	right front	right front	front center
Design			
Stainless steel frame	●	–	●
Frameless for flush mounting	–	●	–
EasyClean Ceran surface	●	●	●
Cooking zones			
Number of cooking zones	5	5	5
PowerFlex zones	1	1	2
Diameter in inches	9" – 15"	9" – 15"	9" – 15"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	3,550/5,000/7,700	3,550/5,000/7,700	3,550/5,000/7,700
Cooking zone			
Position/Type/Diameter in inches	front left/Vario/6" – 9"	front left/Vario/6" – 9"	front left/Vario/6" – 9"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	2,200/3,100/3,850	2,200/3,100/3,850	2,200/3,100/3,850
Cooking zone			
Position/Type/Diameter in inches	back left/Vario/6" – 9"	back left/Vario/6" – 9"	back left/Vario/6" – 9"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	2,200/3,100/3,850	2,200/3,100/3,850	2,200/3,100/3,850
Cooking zone			
Position/Type/Diameter in inches	Center back/Vario/5 1/2" – 8"	Center back/Vario/5 1/2" – 8"	Center/Vario/7" – 11"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	1,950/2,600	1,950/2,600	2,500/3,100/3,850
Cooking zone			
Position/Type/Diameter in inches	Center front/Vario/4" – 6"	Center front/Vario/4" – 6"	back right/Vario/6" – 9"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	1,450/1,900	1,450/1,900	2,200/3,100/3,850
Cooking zone			
Position/Type/Diameter in inches	back right/Vario/7" – 11"	back right/Vario/7" – 11"	front right/Vario/6" – 9"
Power level in W/Booster/TwinBooster 1/Twin Booster 2	2,500/3,100/3,850	2,500/3,100/3,850	2,200/3,100/3,850
Convenience features			
Con@ctivity 2.0 – communication between cooktop and hood	●	●	●
Automatic pan size recognition	●	●	●
Extended zones	●	●	●
Stop&Go function/Keeping warm function	●/●	●/●	●/●
Minute minder/Timer/Auto heat-up	●/●/●	●/●/●	●/●/●
Programmable settings (e.g. buzzer tones)	●	●	●
Indicators			
Residual heat indicators/Power level display	●/●	●/●	●/●
Safety			
Safety switch-off	●	●	●
Safety lock/System lock	●/●	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Technical data			
Appliance dimensions in inches (W x H x D)	36" x 4 1/8" x 21 7/16"	35 7/8" x 4 3/8" x 20 3/16"	42 1/2" x 4 1/8" x 21 7/16"
Electrical requirements	240/208 V, 50 Amps	240/208 V, 50 Amps	240/208 V, 50 Amps
Optional accessories			
Miele Ceramic and Stainless Steel Cleaner	●	●	●
Razor blade glass scraper	●	●	●
Induction-Ready Casserole	●	●	●
Item number	26637052USA	26637562USA	26637752USA



Useful Information

Miele Electric and Induction Cooktops - Glossary

Auto Heat-Up

The Auto heat-up function uses a high power output setting for rapid heat-up before turning the power down to continue cooking at reduced heat. You no longer have to worry about turning the heat down at the right time to prevent food from burning. This also saves energy.

Con@ctivity 2.0

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

Direct Selection

All cooking zones are controlled via a central numerical keybank. This feature allows you to select power settings and times quickly and intuitively. Extremely convenient: setting the timer is particularly easy.

Direct Selection Plus

This feature allows you to select power settings and times quickly and intuitively. Each cooking zone has its own back-lit numerical keybank which is not visible when the cooktop is switched off, for a discreet and elegant appearance.

EasyClean Ceramic Glass

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

Efficient and Safe

With induction cooking, the heat is only there where you need it: in the base of the pan. Induction cooking is particularly efficient, as no heat is lost, and it is also safe because the ceramic glass stays relatively cool.

Energy Efficient

Cooking with a Miele cooktop saves not only time but also energy. Compared with a cooktop with conventional radiant rings, a Miele induction cooktop requires up to 30% less energy for rapid heat-up. Miele electric cooktops also use energy efficiently: ExtraSpeed consumes no more energy than conventional electric cooktops despite a 35% faster heat-up time.

Variable Cooking Zones

Miele cooktops have cooking zones in various and sizes, allowing you to make use of different sized pots and pans. Many cooktops also have extended cooking zones.

Keep Warm Function

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the pan base ensures that food is kept at serving temperature without burning to the pan base. This allows you to focus fully on the preparation of other food.

Knob Controls

Miele electric cooktops feature convenient knobs made from plastic or metal, allowing power to be easily and safely adjusted when needed.

Overheating Protection and Fault Monitoring

Each cooking zone is equipped with overheating protection. This switches the cooking zone off in the event of extreme heat to protect the ceramic glass and other components from overheating. The cooktop also switches off automatically in the event of a spillage or items being placed on the controls.

Pan Size Recognition

The size of the pan is recognized within the graphics on the ceramic surface and energy is only supplied to this area. This allows energy to be used highly efficiently.

PowerFlex Zone

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

Programmable Options

The basic cooktop settings can be adapted to suit personal preference. For example, the reaction speed of sensor controls can be changed.

Residual Heat Indicator

Miele Cooktops have a three-stage residual heat indicator for each cooking zone, to remind you not to touch the cooking zones when they are still hot, or to put anything heat-sensitive down on them. It also allows you to make more efficient use of residual heat to save energy.

Safety and System Lock

The safety lock prevents power settings from being inadvertently changed during cooking. The system lock prevents accidental or unauthorized switching on of the cooktop, by children, for example. This function can be activated when the cooktop is switched off.

Safety Switch-Off

A maximum operating duration is defined for each power setting. If a cooking zone has been operating on the same power setting for an unusually long time, it will switch itself off automatically.

Single Cooking Zone

Miele offers single cooking zones on our cooktops, allowing for different size pots and pans to be used.

Stop & Go

Someone at the door? With the Stop & Go function all cooking zones can be reduced to power level 1 at the touch of a single button, allowing you to leave the cooktop unattended for a short time without something burning or boiling over. When you come back to the cooktop, the previous settings can be restored with another press of the button.

Timer

The cooktop timer helps to take some of the stress out of cooking. You can, for example, set a duration for a cooking zone, after which it will switch off automatically; or even use the minute minder independently of cooktop functions.

TwinBooster Function

When the TwinBooster function is activated, the selected zone provides individual distribution of power for all of your cooking needs.

Variable Cooking Zones

Miele cooktops have cooking zones in various and sizes, allowing you to make use of different sized pots and pans. Many cooktops also have extended cooking zones.



Cooking With Gas

If you enjoy cooking to perfection, you will love cooking with gas. Long trusted by both chefs and novices who enjoy cooking over an open flame, Miele Gas Cooktops deliver the powerful, even heat you appreciate and the level of control you trust. Available in an assortment of designs and sizes, LP and Natural Gas, these easy-to-clean cooktops provide immediate responsiveness, whatever your cooking requires. So you can go from stir-frying at extremely high temperatures to simmering the most delicate sauces with a quick turn of the knob.



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The Focal Point in the Kitchen

Miele Gas Cooktops

Gas Cooktops

Miele's Gas Cooktops – offer maximum design and installation flexibility.

Flush-Mounted Installation

With this attractive installation method, the cooktop and countertop form a continuous design – which is perfectly level and creates a seamless look.

Proud/Framed Installation

The most conventional method of installation, the cooktop is simply inserted into a prepared cut-out in your countertop; achieving a classic and elegant look with a stainless steel frame.









Precision Controlled

Miele Gas Cooktops

Gas

Cooking with gas has a long history, with the first gas stoves and cooktops appearing on the market in the 19th century, long before electric appliances made their mark. Gas continues to make a mark in the kitchen; offering flexibility, power and control when cultivating culinary masterpieces.

A Configuration for Every Kitchen

Miele Gas Cooktops

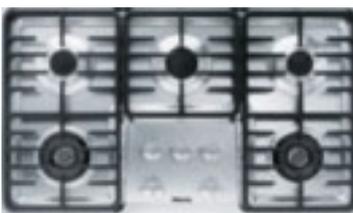
Whether you use one pan for heating up sauce or many pans to create a complete meal, Miele Gas Cooktops offer a solution for your needs.



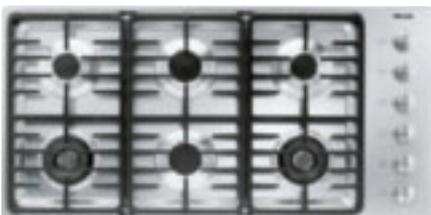
24" Gas Cooktop
4 burner configuration with front control panel



30" Gas Cooktop
4 burner configuration with side control panel



36" Gas Cooktop
5 burner configuration with center control panel



42" Gas cooktop
6 burner configuration with side control panel







LESLIE WILSON'S
BREAD-CROCK

32000

The Right Frame for your Kitchen Design

Miele Gas Cooktops

Miele's collection of Gas Cooktops are both versatile and diverse - simply choose the right style for your kitchen decor.



Classic Stainless Steel Design

Stainless steel knob controls, either on the center or side, match the design of the stainless steel frame and body of the cooktop. Raised cast iron grates allow you to lift pots and pans smoothly from one burner to another. And these durable, enameled grates lift easily, making after-dinner cleanup as effortless as cooking your favorite recipe.



Elegant Gas on Glass

Gas Cooktops with ceramic glass have an elegant appeal. The high-quality dishwasher-safe enameled grates offer plenty of space and a secure base for pots and pans of all sizes. Featuring stainless steel knobs, you can feel the Miele quality. These "elegant" cooktops include a timer and other features which offer even more user convenience.



Miele

Gas Cooktop Highlights

Exclusive Features for Gourmet Results

Gas Cooktops: Natural Gas or Liquid Propane

For flexibility, all of Miele's Gas Cooktops come with the option of either liquid propane or natural gas.



ComfortClean Grates

Fast cleaning: enjoy the convenience of removable, dishwasher-safe grates.



Individual Design

Attractive designs to suit all tastes: a professional stainless steel or elegant ceramic glass.



Installation Options

Miele Gas Cooktops offer variety, allowing you to choose from different design installations. Choose a flush mounted cooktop for a completely seamless look, or a proud installation, adding a lip of stainless steel above your countertop.



Fast Ignition System

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



Wok Burner

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

Additional Features

Product Benefits of Miele Gas Cooktops



Stainless Steel Knob Controls

Easy access: convenient power level control via stainless steel knobs on the center or side panel.



Safety Switch-Off

For peace of mind: the gas shuts off automatically in the event of excessively long operation.



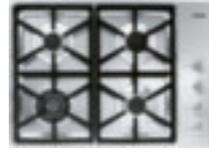
Versatile Range of Burners

From economical to powerful: for every application, the right burner offers the right output.

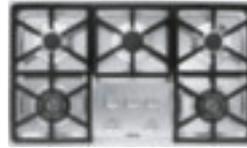


Gas Cooktops

Product Overview



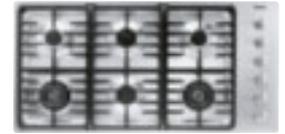
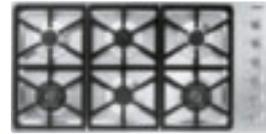
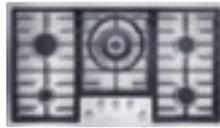
Model number	KM 360 G/LP	KM 3464 G/LP	KM 3465 G/LP
Gas cooktop			
Width	24"	30"	30"
G/LP (2 separate models)	●/●	●/●	●/●
Controls			
Stainless Steel knob controls	●	●	●
Control Panel placement	center front	right side	right side
Design			
Gas on glass	–	–	–
Stainless steel finish and frame	●	●	●
Flush mounting	–	–	–
Cast iron grates	●	●	●
Grates design	Linear	Hexa	Linear
Burners			
Number of sealed burners	4	4	4
Cooking zones			
Front Left:	High-speed burner	Double-inset super burner	Double-inset super burner
Burner output in BTU	1,700 – 10,200	620 – 15,300	620 – 15,300
Back Left:	Simmer burner	High-speed burner	High-speed burner
Burner output in BTU	900 – 3,400	1,700 – 9,000	1,700 – 9,000
Front Right:	Normal burner	High-speed burner	High-speed burner
Burner output in BTU	1,200 – 6,000	1,700 – 9,000	1,700 – 9,000
Back Right:	Normal burner	Super burner	Super burner
Burner output in BTU	1,200 – 6,000	2,500 – 12,000	2,500 – 12,000
Front Center:	–	–	–
Burner output in BTU	–	–	–
Back Center:	–	–	–
Burner output in BTU	–	–	–
Features			
EasyClean Ceran surface	–	–	–
ComfortClean dishwasher-safe grates	–	–	–
Safety			
Ignition Safety control	●	●	●
QuickStart (fast ignition)	–	●	●
Technical data			
Appliance dimensions in inches (W x H x D)	23 1/16" x 2 3/16" x 20 1/4"	30" x 3 1/4" x 21 5/16"	30" x 3 1/4" x 21 5/16"
Total burner output in BTU	25,600	45,300	45,300
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Standard accessories			
Wok ring	–	●	●
Trivet	–	–	–
Optional accessories			
KMGP 340 Griddle Plate	–	●	●
Miele Ceramic and Stainless Steel Cleaner	–	–	–
Razor blade glass scraper	–	–	–
Item Number			
Natural Gas	26360050USA	26346450USA	26346550USA
Liquid Propane	26360051USA	26346451USA	26346551USA



Model number	KM 391 G/LP	KM 3474 G/LP	KM 3475 G/LP
Gas cooktop			
Width	36"	36"	36"
G/LP (2 separate models)	●/●	●/●	●/●
Controls			
Stainless Steel knob controls	●	●	●
Control Panel placement	center front	center front	center front
Design			
Gas on glass	●	–	–
Stainless steel finish and frame	–	●	●
Flush mounting	–	–	–
Cast iron grates	●	●	●
Grates design	Hexa	Hexa	Linear
Burners			
Number of sealed burners	5	5	5
Cooking zones			
Front Left:	Double-inset super burner	Double-inset super burner	Double-inset super burner
Burner output in BTU	620 – 15,300	620 – 15,300	620 – 15,300
Back Left:	Simmer burner	High-speed burner	High-speed burner
Burner output in BTU	700 – 5,000	1,700 – 9,000	1,700 – 9,000
Front Right:	Normal burner	Double-inset super burner	Double-inset super burner
Burner output in BTU	1,000 – 6,000	620 – 15,300	620 – 15,300
Back Right:	Normal burner	High-speed burner	High-speed burner
Burner output in BTU	1,000 – 6,000	1,700 – 9,000	1,700 – 9,000
Front Center:	High-speed burner	–	–
Burner output in BTU	1,700 – 9,500	–	–
Back Center:	–	Super burner	Super burner
Burner output in BTU	–	2,500 – 12,000	2,500 – 12,000
Features			
EasyClean Ceran surface	●	–	–
ComfortClean dishwasher-safe grates	–	–	–
Safety			
Ignition Safety control	●	●	●
QuickStart (fast ignition)	–	●	●
Technical data			
Appliance dimensions in inches (W x H x D)	36 ⁵ / ₈ " x 3 ⁵ / ₁₆ " x 20 ¹ / ₄ "	36" x 3 ³ / ₈ " x 21 ⁵ / ₁₆ "	36" x 3 ³ / ₈ " x 21 ⁵ / ₁₆ "
Total burner output in BTU	41,800	60,600	60,600
Electrical requirements	120 V, 15 Amps	120 V, 15 Amps	120 V, 15 Amps
Standard accessories			
Wok ring	●	●	●
Trivet	–	–	–
Optional accessories			
KMGP 340 Griddle Plate	–	●	●
Miele Ceramic and Stainless Steel Cleaner	●	●	●
Item number			
Natural Gas	26391050USA	26347450USA	26347550USA
Liquid Propane	26391051USA	26347451USA	26347551USA

Gas Cooktops

Product Overview



Model number	KM 2355 G/LP	KM 3484 G/LP	KM 3485 G/LP
Gas cooktop			
Width	36"	42"	42"
G/LP (2 separate models)	●/●	●/●	●/●
Controls			
Stainless Steel knob controls	●	●	●
Control Panel placement	center front	right side	right side
Design			
Gas on glass	–	–	–
Stainless steel finish and frame	●	●	●
Flush mounting	●	–	–
Cast iron grates	●	●	●
Grates design	Linear	Hexa	Linear
Burners			
Number of sealed burners	5	6	6
Cooking zones			
Front Left:	Simmer burner	Double-inset super burner	Double-inset super burner
Burner output in BTU	1,200 – 3,900	620 – 15,300	620 – 15,300
Back Left:	High-speed burner	High-speed burner	High-speed burner
Burner output in BTU	1,700 – 9,800	1,700 – 9,000	1,700 – 9,000
Front Right:	Simmer burner	Double-inset super burner	Double-inset super burner
Burner output in BTU	1,200 – 3,900	620 – 16,500	620 – 16,500
Back Right:	Normal burner	High-speed burner	High-speed burner
Burner output in BTU	1,200 – 5,900	1,700 – 9,000	1,700 – 9,000
Front Center:	–	Super burner	Super burner
Burner output in BTU	–	2,500 – 12,000	2,500 – 12,000
Back Center:	Double-inset super burner	Super burner	Super burner
Burner output in BTU	700 – 15,000	2,500 – 12,000	2,500 – 12,000
Features			
EasyClean Ceran surface	–	–	–
ComfortClean dishwasher-safe grates	●	–	–
Safety			
Ignition Safety control	●	●	●
QuickStart (fast ignition)	●	●	●
Technical data			
Appliance dimensions in inches (W x H x D)	35 1/8" x 3 1/16" x 20 3/16"	42 1/2" x 3 3/8" x 21 5/16"	42 1/2" x 3 3/8" x 21 5/16"
Total burner output in BTU	36,500	73,800	73,800
Electrical requirements	120 V, 15 Amps	120 V, 15 Amps	120 V, 15 Amps
Standard accessories			
Wok ring	●	●	●
Trivet	●	–	–
Optional accessories			
KMGP 340 Griddle Plate	–	●	●
Miele Ceramic and Stainless Steel Cleaner	●	●	●
Item number			
Natural Gas	26235560USA	26348450USA	26348550USA
Liquid Propane	26235561USA	26348451USA	26348551USA

Useful Information

Miele Gas Cooktops - Glossary

EasyClean Ceramic Glass

Ceramic glass is particularly easy to clean. Thanks to the smooth surface, splashes and other soiling are easily and quickly removed.

ComfortClean Grates

Miele's Gas on Glass Cooktop features dishwasher-safe grates - making clean-up quick and simple.

Enamelled Grates

Nothing lasts longer or is easier to clean: enameled cast-iron grates come in either a Hexa or Linear design.

Fast Ignition System

No need to press or hold the control: all gas cooktops are particularly easy to switch on.

Flush-Mounted Installation

With this attractive installation method, the cooktop and countertop form a continuous design – which is perfectly level and creates a seamless look.

Individual Design

Professional stainless-steel or elegant ceramic glass – Miele has attractive designs to suit every kitchen.

Proud/Framed Installation

The most conventional method of installation, the cooktop is simply inserted into a prepared cut-out in your countertop; achieving a classic and elegant look with a stainless steel frame.

Safety Switch-Off

Automatic gas shut-off in the event of excessively long operation.

Stainless Steel Knob Controls

Easy access: convenient power level control via stainless steel knobs on the center or side panel. Power can be adjusted easily and safely.

Versatile Range of Sealed Burners

Miele Gas Cooktops offer a wide range of burner sizes. From small simmer burners for slow and gentle cooking to powerful wok burners for large food quantities and rapid boiling. The perfect power level for a wide range of applications.

Wok Burner

Gas Cooktops and woks - the two simply belong together. Miele offers two wok burner versions: an individual wok burner with integrated power regulation for both flame rings and a dual wok burner with separate controls for each flame ring.



Cooking with CombiSets™

How do you envision your dream kitchen? How many cooking zones do you need? Would you like to have a Tepan Yaki and a built-in electric fryer? CombiSets™ from Miele allow complete flexibility with a choice of cooking method and appliance size.

From wok burners to barbecues, Tepan Yakis to fryers, the ways to combine and customize your cooking surfaces are as diverse as the distinct flavors you create. Not only does Miele's signature collection of CombiSets™ invite you to try new cooking techniques – they afford you the flexibility to blend gas, electric and induction cooking to suit your personal taste and cooking style.



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CombiSets™ – For the Ultimate in Customized Cooking

Miele CombiSets™

CombiSets™

The modular design of Miele's CombiSet™ range enables you to tailor your cooking surface to fit your culinary needs... and desires. All modules are perfectly matched to one another - so you can easily mix- and-match to form your own personalized cooking space.





Diverse Heating Methods for Diverse Cooking Applications

Miele CombiSets™

Miele CombiSets™ are available as electric, induction and gas units, so you can be certain of finding the right appliance for all your cooking needs.



Electric

Cooking zones are heated by elements below the ceramic surface which glow red when active. Electric CombiSets™, just like traditional electric cooktops, feature various cooking zone sizes.



Induction

Induction surfaces offer a distinctive, non-contact method of heating using magnetic fields to transfer energy directly to cookware. The induction element stays cool, while the target object heats up rapidly for extremely efficient cooking. Exceptionally easy, they have the ability to quickly and precisely control the power, making induction perfect for all types of cooking.



Gas

Powerful or gentle cooking: both are possible with a Miele gas CombiSet™. As with traditional gas cooktops, immediate responsiveness creates a controlled cooking environment for creating any dish.

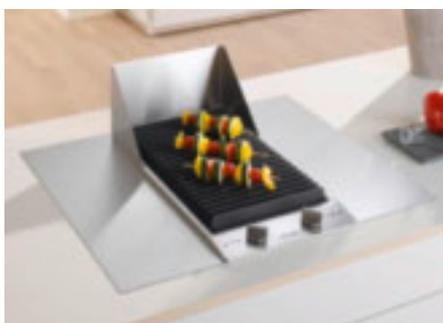




The Right Size for Every Kitchen

Miele CombiSets™

Select Miele Combisets™ offer flexibility in not only energy type and cooking style, but also size. With a variety of sizes to choose from, each can be combined or stand proud to create your personal cooking space.



12" CombiSets™



15" CombiSets™







Specialized Cooking

Miele CombiSets™

Inspired culinary creations go hand-in-hand with Miele's CombiSets™ such as the Tepan Yaki, electric fryer and barbecue grill. Discover a new world of gourmet cooking!



Barbecue Grill

Meat, fish or vegetables prepared on the grill are simply delicious. Two separate grill zones (with independent controls) allow you to grill and keep food warm at the same time. Using the grill with water will deliver a succulent taste, while using the grill with lava rocks will deliver an authentic barbecue aroma.



Tepan Yaki

Bring traditional Japanese cuisine into your home. On Miele's Tepan Yaki, food is cooked directly on the hot stainless steel surface. Offering two separate heating zones – you're able to cook food with different heat requirements at the same time or cook on the front and keep food warm on the back.



Electric Fryer

Cooking your foods to crisp perfection! The 'temperature reached' indicator shows when the target oil temperature has been reached, for safe preparation and optimal cooking results.





CombiSet™ Highlights

Exclusive Features for Gourmet Results

Miele CombiSets™ marry style and convenience. Despite each appliance working independently of the others, all look as if they fit together. Installed next to each other, they create a uniform and elegant ensemble. A design highlight in any kitchen!



Appliance Widths

Choose from 12" or 15" on varied models: different widths allow you to mix-and-match to suit your needs.

Stainless Steel Frame

Uniform frame design: no matter which combination of CombiSets™ are installed, they are always a perfect match.

Inclined Control Panel

Perfect look: the ergonomically designed control panel simplifies operation, while its stainless steel knobs complement the matching design of the CombiSet™ elements.

Indicators

Safe and effective: a display with up to three indicator modes.

Extended Zone

For large pots and casserole dishes: the extended zone can be increased to a width of 10.5".

Additional Features

Product Benefits of Miele CombiSets™



Ignition Safety Control

Safe cooking: extinguished gas flames are automatically reignited. Should this prove unsuccessful, the gas supply is turned off immediately.



Fast Ignition System

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



Safety Switch-Off

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



Booster Function

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



Automatic Pot Size Recognition on Variable Zones

For various pan sizes: small, medium or large - no matter which size, all pans can be accommodated.



Model number	CS 1011 G/LP	CS 1012-1 G/LP	CS 1028 G/LP
CombiSet™ type	Wok gas burner	Double gas burner	Wok gas burner
Width	12"	12"	15"
G/LP (2 separate models)	●/●	●/●	●/●
240 V/208 V (2 separate models)	-/-	-/-	-/-
Design			
Stainless steel finish and frame	●	●	●
EasyClean Ceran surface with stainless steel frame	-	-	-
Cooking zones			
Position/Type/Diameter in inches	Central/Double-Wokburner/-	Front/Normal burner/-	Central/Double-Wokburner/-
Power output/Booster/TwinBooster	445 – 20,470 BTU	775 BTU – 5,700 BTU	5,700 BTU – 27,600 BTU
Position/Type/Diameter in inches	-/-/-	Back/High speed burner/-	-/-/-
Power output/Booster	-/-	1,550 BTU – 10,600 BTU	-/-
Features			
Tepan Yaki surface (2 zones)	-	-	-
BBQ surface in inches/BBQ power in W	-/-	-/-	-/-
Electric broiler/fryer power level in Fahrenheit	-/-	-/-	-/-
Booster/In-operation/Extended area indicator	-/●/-	-/●/-	-/●/-
Indicators			
Residual heat indicator	●	●	●
Temperature reached indicator	-	-	-
Technical data			
Appliance dimensions in inches (W x H x D)	11 5/16" x 4 3/16" x 20 1/2"	11 5/16" x 4 3/16" x 20 1/2"	14 15/16" x 3 11/16" x 20 1/2"
Total burner output in BTU	20,470	16,300	27,600
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Standard accessories			
Lava rock	-	-	-
Pasta insert/Fryer lid	-/-	-/-	-/-
Optional accessories			
Miele Ceramic and Stainless Steel Cleaner	-	-	-
CSZL 1500 connecting strip	●	●	●
CSGP 1300 Griddle Plate	-	-	-
Item number			
Natural Gas	27101150USA	27101253USA	27102850USA
Liquid Propane	27101151USA	27101252USA	27102851USA

CombiSets™

Product Overview



Model number	CS 1112 E	CS 1122 E	CS 1221 i
CombiSet™ type	Electric double burner	Electric double burner	Induction burner
Width	12"	15"	15"
G/LP (2 separate models)	-/-	-/-	-/-
240 V/208 V (2 separate models)	●/●	●/●	●/●
Design			
Stainless steel finish and frame	-	-	-
EasyClean Ceran surface with stainless steel frame	●	●	●
Cooking zones			
Position/Type/Diameter in inches	Front/Single zone/5 3/4"	Front/Single zone/5 3/4"	Central/Variable zone/7" – 11 3/4"
Power output/Booster/TwinBooster	1,200 W	1,200 W	2,400/3,700 W
Position/Type/Diameter in inches	Back/Variable zone/4" – 7"	Back/Variable zone/7" – 10 1/2"	-/-
Power output/Booster	700/1,800 W	1,500/2,400 W	-/-
Features			
Tepan Yaki surface (2 zones)	-	-	-
BBQ surface in inches/BBQ power in W	-/-	-/-	-/-
Electric broiler/fryer power level in Fahrenheit	-/-	-/-	-/-
Booster/In-operation/Extended area indicator	-/●/-	-/●/●	●/●/-
Indicators			
Residual heat indicator	●	●	●
Temperature reached indicator	-	-	-
Technical data			
Appliance dimensions in inches (W x H x D)	11 5/16" x 3 5/8" x 20 1/2"	14 15/16" x 3 5/8" x 20 1/2"	14 15/16" x 4 7/16" x 20 1/4"
Total burner output in BTU	208/240 V, 60 Hz, 20/15 Amps	208/240 V, 60 Hz, 20/15 Amps	208/240 V, 60 Hz, 20 Amps
Electrical requirements			
Standard accessories	-	-	-
Lava rock	-/-	-/-	-/-
Pasta insert/Fryer lid			
Optional accessories	●	●	●
Miele Ceramic and Stainless Steel Cleaner	●	●	●
CSZL 1500 connecting strip	●	●	●
CSGP 1300 Griddle Plate	-	-	-
Item number			
Natural Gas	27111250USA	27112250USA	27122150USA
Liquid Propane	27111251USA	27112251USA	27122150USA



Model number	CS 1312 BG	CS 1322 BG	CS 1327 Y
CombiSet™ type	Electric barbecue	Electric barbecue	Tepan Yaki
Width	12"	15"	15"
G/LP (2 separate models)	-/-	-/-	-/-
240 V/208 V (2 separate models)	●/●	●/●	●/-
Design			
Stainless steel finish and frame	●	●	●
EasyClean Ceran surface with stainless steel frame	-	-	-
Cooking zones			
Position/Type/Diameter in inches	-/-/-	-/-/-	Front/Tepan Yaki/-
Power output/Booster/TwinBooster	-/-/-	-/-/-	1,200 W/-/-
Position/Type/Diameter in inches	-/-/-	-/-/-	Back/Tepan Yaki/-
Power output/Booster	-/-	-/-	1,200 W/-
Features			
Tepan Yaki surface (2 zones)	-	-	●
BBQ surface in inches/BBQ power in W	9 ¹³ / ₁₆ " x 8 ¹ / ₄ "/3,000	9 ¹³ / ₁₆ " x 16 ⁹ / ₁₆ "/3,400	-/-
Electric broiler/fryer power level in Fahrenheit	-/-	-/-	-/-
Residual heat/Booster/In-operation/Extended area indicator	-/-/●/-	-/-/●/-	●/-/●/-
Indicators			
Residual heat indicator	●	●	●
Temperature reached indicator	-	-	-
Technical data			
Appliance dimensions in inches (W x H x D)	11 ⁵ / ₁₆ " x 4 ¹⁵ / ₁₆ " x 20 ¹ / ₂ "	14 ¹⁵ / ₁₆ " x 4 ¹⁵ / ₁₆ " x 20 ¹ / ₂ "	14 ¹⁵ / ₁₆ " x 3 ⁵ / ₈ " x 20 ¹ / ₂ "
Electrical requirements	240 V, 60 Hz, 15 Amps	240 V, 60 Hz, 15 Amps	240 V, 60 Hz, 15 Amps
Standard accessories			
Lava rock	●	●	-
Pasta insert/Fryer lid	-/-	-/-	-/-
Optional accessories			
Miele Ceramic and Stainless Steel Cleaner	●	●	●
CSZL 1500 connecting strip	●	●	●
CSGP 1300 Griddle Plate	●	-	-
Item number			
240 V	27131250USA	27132250USA	27132750USA
208 V	27131251USA	27132251USA	-



Model number	CS 1411 F
CombiSet™ type	Electric boiler/fryer
Width	12"
G/LP (2 separate models)	-/-
240 V/208 V (2 separate models)	●/-
Design	
Stainless steel finish and frame	●
EasyClean Ceran surface with stainless steel frame	-
Cooking zones	
Position/Type/Diameter in inches	-/-/-
Power output/Booster/TwinBooster	-/-/-
Position/Type/Diameter in inches	-/-/-
Power output/Booster	-/-
Features	
Tepan Yaki surface (2 zones)	-
BBQ surface in inches/BBQ power in W	-/-
Electric broiler/fryer power level in Fahrenheit	●/176 – 392°F
Residual heat/Booster/In-operation/Extended area indicator	-/●/-
Indicators	
Residual heat indicator	●
Temperature reached indicator	●
Technical data	
Appliance dimensions in inches (W x H x D)	11 5/16" x 9 1/16" x 20 1/2"
Electrical requirements	240 V, 60 Hz, 15 Amps
Standard accessories	
Lava rock	-
Pasta insert/Fryer lid	●/●
Optional accessories	
Miele Ceramic and Stainless Steel Cleaner	-
CSZL 1500 connecting strip	●
CSGP 1300 Griddle Plate	-
Item number	
240 V	27141150USA
208 V	-

Useful Information

Miele CombiSets™ - Glossary

Appliance Widths

Choose from 12" or 15" on varied models: different widths allow you to mix- and -match to suit your needs.

Booster Function

Concentrated power boost for rapid heat-up! The Booster Function is exclusive to Miele. The power output of two zones can, if required, be used for one single zone for a higher BTU output.

Extended Zone

Round and oval cookware are both suitable for cooking on Miele's Electric CombiSet™ extended zones.

Fast Ignition System

No need to press or hold the control: all CombiSets™ are particularly easy to switch on.

Ignition Safety Control

Gas flames can extinguish through drafts or when food boils over. The electronic unit detects this and initiates automatic re-ignition. In the event of re-ignition failing, the gas supply is immediately shut off - simple and safe.

Indicators

Each CombiSet™ appliance features a display with up to three display modes (e.g. residual heat) for safe and effective preparation of food.

Inclined Control Panel

A further feature of the uniform CombiSet™ appearance is the ergonomically inclined control panel. This simplifies operation, while giving the appliances an attractive appeal.

Knobs

Superior metal knobs emphasize the professional look of these appliances.

Safety Switch-Off

The gas is shut-off automatically in the event of excessively long operation, providing a sense of security and reassurance.

Specialty Appliances

Inspired culinary creations go hand-in-hand with Miele's CombiSets™ such as the Tepan Yaki, electric fryer and barbecue grill. Discover a new world of gourmet cooking.

Stainless Steel Frame

All Miele CombiSets™ feature a solid stainless steel frame. This design was introduced uniformly across the range, so all CombiSets™ can be combined in harmony.

Variable Cooking Zones

Variable cooking zones accommodate a wide range of pan sizes.



Handcrafted in Germany

'Made in Germany' means Miele embodies the sentiment that it's the finest details that make all the difference. After precision tools have cut the framing materials, experienced craftsmen hand-sculpt and assemble each ventilation hood to meet our exacting standards. The result is a perfect fusion of art and technology that will clear the air and grace your kitchen for years to come.

Since 1899, Miele has remained true to its corporate motto of "Immer besser" which translates as "Forever better". These two words have formed the cornerstone of Miele's assurance for quality and have helped make Miele one of the strongest brands worldwide in the domestic appliance industry. Above all, Miele wants to ensure its customers have the peace of mind of knowing they have made the right choice in buying a Miele appliance.



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The Right Solution for Every Home

Miele Ventilation Hoods

Miele offers a variety of ventilation hood designs, giving you options for your kitchen in terms of style and function. Prominent lines, hand crafted workmanship and design options make our ventilation hoods an attractive focal point in any kitchen.

Island Ventilation Hoods

For those who prefer the freedom and convenience of cooking on an island, Miele's island hoods provide an elegant, efficient way to ventilate and illuminate your cooktop. Even while operating at the highest level, these preserve a quiet, elegant atmosphere, where your family and friends are likely to gather as you cook.

Wall Ventilation Hoods

Bold, eclectic and artisan-assembled, Miele's collection of wall-mounted ventilation hoods lets you showcase your personal style, while being as dramatic or discreet as you choose. Whether you prefer clean, sweeping lines or a hood fitted with a curved glass canopy, these ventilation hoods fit evenly against a wall, venting steam and cooking odors away from you through a stainless steel chimney.







The Right Solution for Every Home

Miele Ventilation Hoods

Suitable for various installation scenarios, Miele's dynamic downdrafts rise from countertops with a touch of a button to purify the air, then retract completely, leaving your cooktop uncluttered.

Downdrafts

Miele offers a smart, efficient way to manage cooking odors and steam in your kitchen, without taking up space above your cooktop. Positioned behind your cooktop, downdraft hoods rise and lower at the push of a button, leaving your kitchen design to be the room's focal point. It's this thoughtful blend of form and function that makes downdrafts an especially popular choice among architects and designers of all genres and styles.



The Right Solution for Every Home

Miele Ventilation Hoods

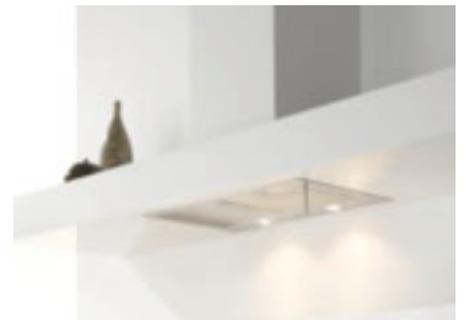
Built-In Hoods

When spaces a premium, Miele's collection of built-in and built-under ventilation hoods can be the ideal design option. Four power settings offer premium extraction while leaving your kitchen design sleek and sophisticated.



Built-Under Hoods

Miele's assortment of built-under hoods creates a modern, dramatic appeal above your cooktop. When adding this to a design, extra space need not be accounted for in the upper cabinet as it is completely self contained.



Inserts

Miele built-in hoods vent and purify the air in your kitchen quickly and quietly while complementing your design style. Perfect for kitchens where cabinet space is a premium, our hoods integrate easily into custom cabinetry, preserving aesthetics and valuable storage space over your cooktop.

The Ideal Ventilation Hood for Your Cooktop

Miele Ventilation Hood Widths

When choosing your ventilation hood, width will certainly be a factor. Take the following into consideration – the width of your cooktop and the size of your kitchen.

It is important that the hood is slightly wider than the cooktop below it. Only then can you be certain of capturing all the rising cooking vapors and benefit fully from the hood's power.



Ventilation Hoods for small and medium sized kitchens



Ventilation Hoods for large and open plan kitchens





The Right Technology for Your Kitchen

Miele Ventilation Hood Operating Modes

Miele's advanced technology offers optimized solutions for every kitchen design. Two options are available for filtering the air: vented and recirculated mode. Each option offers its own advantages. The best choice for you will depend on several factors including kitchen size and where you would like to place your ventilation hood.



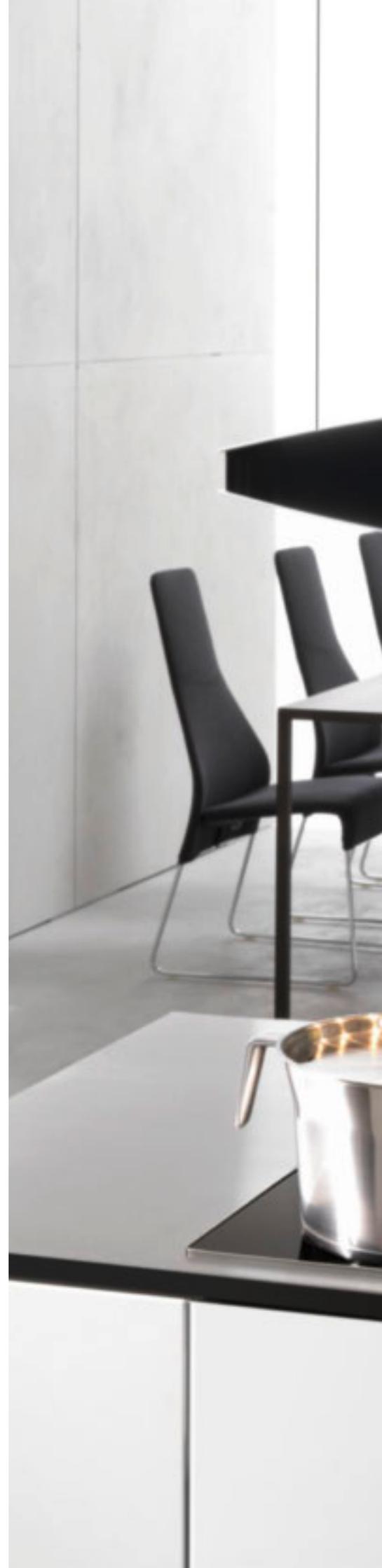
Vented

Vented hoods suck up cooking vapors and filter out fat molecules through a grease filter. Next, an exhaust duct leads the filtered air from the kitchen to the outside. As this air leaves the kitchen, it takes away odors and excess humidity as well. For venting to the outside, a vented hood needs a break in the wall and fresh air must also be supplied – through an open window or make-up air system.



Recirculating

Recirculated hoods suck up cooking vapors and filter out grease and odors through several layers of filtration – the grease filter and the OdorFree Charcoal filter. The filtered air is then fed back into the room, generating circulation in a closed space. Recirculation hoods do not require ducting or wall breaks, which makes installation simpler – and in some spaces possible at all (for example: high-rise buildings).





Miele

0 1 2 3 4 74° 6 0

Moving Air in Style

Miele Ventilation Hoods in Motion

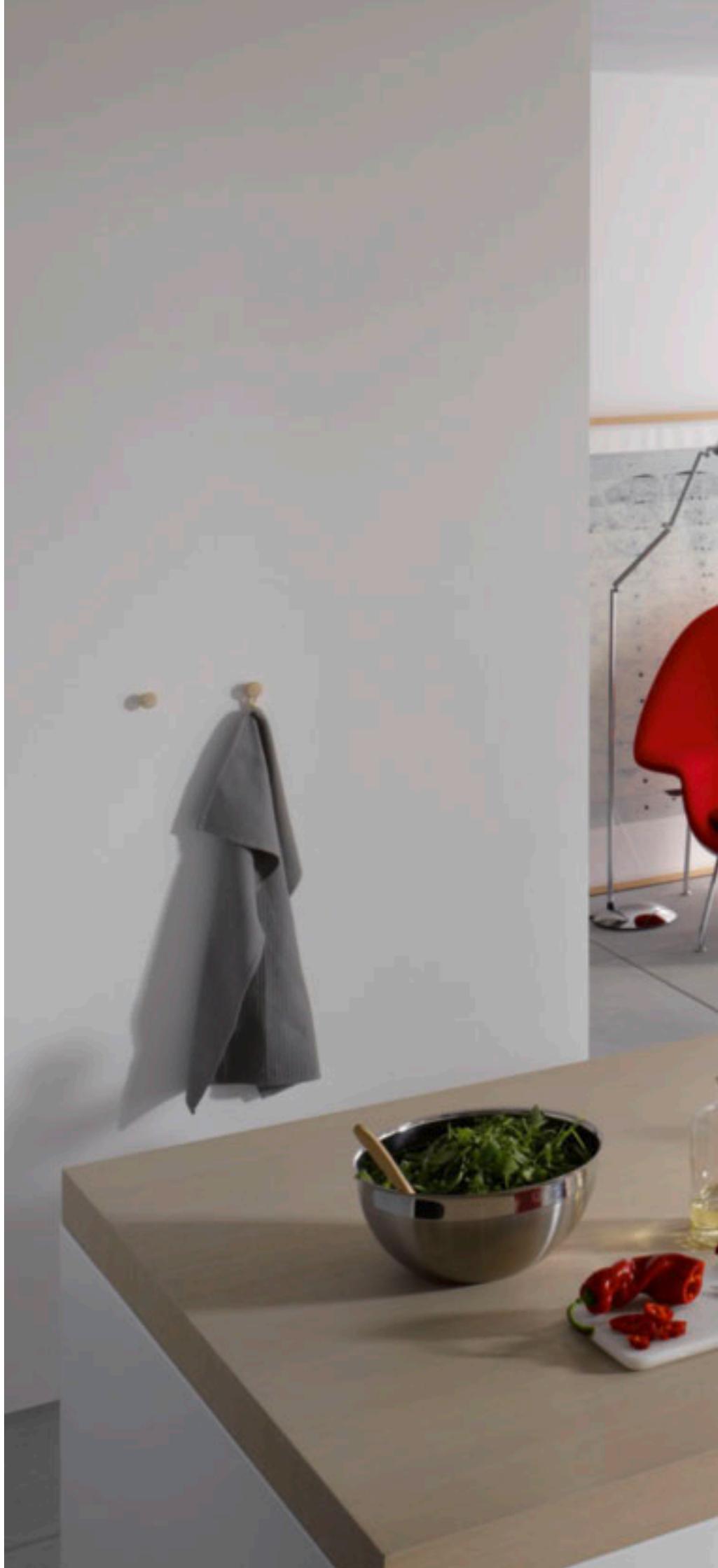
When choosing the right ventilation hood, design and technology will be factors. Miele's motorized ventilation hoods will offer a unique twist to removing steam and odors in your kitchen. The body of the ventilation hood automatically moves into the perfect position for operation... and back into its park position when switched off to save space. Miele technology – it's simply stunning.



DA 424-6 V

Miele's height adjustable ventilation hood solves an age-old problem: install the hood too high and it will not extract vapors properly; install it too low and you will not see the cooktop properly and the kitchen will look out of proportion.

The DA 424-6 V hood from Miele glides up and down by up to 12 inches at the push of a button. This allows the hood to be set to the ergonomically right height for any user. And you can see what you are doing while still being able to see around the kitchen.





Individual Solutions for Your Kitchen

Miele Ventilation Hoods

Miele is committed to making our ventilation hoods as individual as your wishes. To do so, Miele offers one-of-a-kind designs, above and beyond our wide range of standard options. So whether you want to lengthen or shorten a chimney or match a hood to your kitchen colors, Miele makes it all possible. Whatever your design criteria, let Miele help bring your wishes to life.

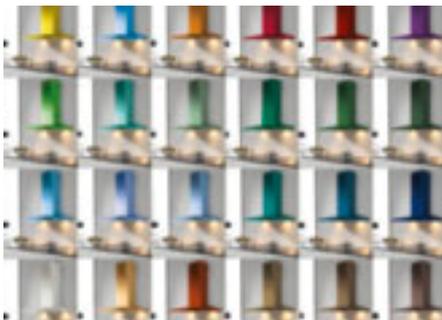
Special Orders

Special-order kitchens require appliances that can be suited to a specific space, so Miele offers a wide range of customer-specific solutions. Beveled chimneys and chimney extensions and reductions are available, as are special shapes for wall-mount and decorative island hoods.



Customized Chimney

Miele understands that every space is different, so we offer ways to adapt our ventilation hoods to perfectly suit your kitchen requirements. You may need a longer or shorter chimney, for example, to fit a certain ceiling height. Or you may have a slanted ceiling for Miele to match.



RAL Powder Coating

Because kitchens can vary not only in terms of space, but also in terms of color, Miele offers a range of colors to suit your needs. Choose from a full array of 213 colors to customize your exhaust hood, and enjoy a high-quality RAL powder coating that is both durable and easy to care for.







con@ctivity 2.0

Ventilation Hood Highlights

Excellent Features for a Clean Atmosphere

Con@ctivity 2.0

Miele's Con@ctivity 2.0 feature allows you to concentrate fully on cooking, leaving the rest up to its wireless technology. Con@ctivity 2.0 gathers information from the induction cooktop and transmits it to the ventilation hood, ensuring the hood operates at the optimum power setting based on your cooking environment. To avoid unnecessary energy consumption, once the cooktop is turned off the ventilation hood will run for up to 15 minutes, depending on what is being cooked.

Con@ctivity 2.0 can control the following functions for you:

- Switching on the hood and its lighting when the cooktop is operating
- Automatic power level adjustment – to suit your cooktop setting
- Automatic delayed shutdown times (in stages of 5 or 15 minutes)
- Automatic switch-off of the hood and cooktop lighting

If needed, you may override automatic operation or use your ventilation hood manually at any time during cooking.

Required Components

In order for Con@ctivity 2.0 to function, a network-capable Miele ventilation hood and Miele induction cooktop with Con@ctivity 2.0 must be installed together. A suitable wireless stick for the induction cooktop is supplied with network-capable ventilation hoods.



LED Lighting

Specially developed for select Miele ventilation hoods, LED lighting shines a more natural light to highlight the pure color and texture of your food, but also saves energy. This long lasting LED lighting is tested to last the 20 year life cycle of your hood.

10-Ply Stainless Steel Grease Filters

Convenient cleaning: the high-quality metal grease filters are dishwasher-safe and extremely durable. Efficiently and effectively filtering grease, odor and steam from your kitchen.

OdorFree Charcoal Filter

Removes unpleasant odors: molecules are trapped in the micro-pores, reacts with the active charcoal and converts the molecules into an odorless substance, therefore being neutralized.

Miele CleanCover

Miele's unique CleanCover, a smooth liner inside the canopy, prevents exposure to live components, cables and sharp edges.

Delayed Shutdown

Odor-free room air: after cooking, the fan can be set to switch off automatically after a 5 or 15 minute period.

Additional Features

Product Benefits of Miele's Ventilation Hoods



Dimmable Lighting

Ambient lighting: depending on the model, the ventilation hood downlighting can be dimmed to suit personal preferences.



Saturation Indicator For Grease and OdorFree Charcoal Filters

Cleaning and changing filters made easy: a red light lets you know when the grease or OdorFree charcoal filter is saturated.



Design Flexibility

Clear design, intelligent technology: you can choose between many models and features.



Handcrafted in Germany

After precision tools have cut the materials, experienced craftspeople go about hand-sculpting the finished product.



Safety Switch-Off

For added peace of mind and safety: the ventilation hood will switch itself off automatically after 10 operating hours.



Single-Ply Safety Glass

To be on the safe side: this glass, should it break, shatters into many small, blunt pieces.



Optimized, Powerful Fan

Powerful and quiet: high-quality fan with high air throughput and extraction.



Incognito, Multi-Zone Edge Extraction

Extremely efficient: on select models, the individual panels allow cooking vapors to be extracted both around the perimeter of the unit and in the center.



Automatic 'Intensive' Switch-Off

Full power when required: the 'Intensive' setting extracts strong cooking vapors and odors, and shuts off automatically after 10 minutes.



Wall Hoods

Product Overview



Model number	DA 289-4	DA 398-6	DA 399-6
Installation			
Wall/Island ventilation hood	●/–	●/–	●/–
Width	36" (90 cm)	30" (60 cm)	36" (90 cm)
Venting type			
Vented/Recirculating	●/–	●/●	●/●
User convenience			
Front-mounted controls	●	●	●
Touch on Glass controls	–	–	–
Programmable filter saturation timer	●	●	●
Easy-to-clean CleanCover	●	●	●
Delayed shutdown for 5 or 15 mins.	●	–	–
Con@ctivity 2.0 – communication between hood and induction cooktop	–	–	–
Automatic shut-off of intensive level, programmable for 10 minutes	●	–	–
Dishwasher-safe stainless steel grease filters	1	2	3
Lighting			
Halogen	●	●	●
LED ClearView lighting	–	–	–
Number x W	4 x 10 W	2 x 50 W	2 x 50 W
Multi-colored LED glass-edge lighting	–	–	–
Blower			
Maximum CFM setting	625	625	625
Fan speeds (incl. intensive)	4	4	4
Technical data			
Canopy dimensions in inches (W x H x D)	35 1/4" x 27" x 22 3/16"	29 7/16" x 4 3/4" x 20 1/2"	35 1/4" x 4 3/4" x 20 1/2"
Overall height in inches – vented	37 13/16" – 51 15/16"	27 3/8" – 40"	27 3/8" – 40"
Overall height in inches – recirculating	–	32 1/2" – 45 1/16"	32 1/2" – 45 1/16"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug	NEMA 5-15 plug	NEMA 5-15 plug
Installation notes			
Vent connection top/rear/side	●/●/–	●/●/–	●/●/–
Telescopic chimney/Telescopic wall bracket	●/–	●/–	●/–
Glass/Stainless steel panels (DRP 6590) – sold separately	–/–	–/–	–/–
Optional accessories			
Recirculation kit/OdorFree charcoal filter	–/–	DUW 20/DKF 12-1	DUW 20/DKF 12-1
Reducing Collar	●	●	●
RAL option			
RAL colors (over 200 options)	–	●	●
Item number			
Stainless Steel	28289450USA	28398650USA	28398650USA
White & Black	–	–	–
Brilliant White	–	–	–
Truffle Brown	–	–	–
Obsidian Black	–	–	–



Model number	DA 5321 W	DA 5381 W	DA 5391 W
Installation			
Wall/Island ventilation hood	●/–	●/–	●/–
Width	48" (120 cm)	30" (76 cm)	36" (90 cm)
Venting type			
Vented/Recirculating	●/–	●/●	●/●
User convenience			
Front-mounted controls	●	●	●
Touch on Glass controls	–	–	–
Programmable filter saturation timer	●	●	●
Easy-to-clean CleanCover	●	●	●
Delayed shutdown for 5 or 15 mins.	●	●	●
Con@ctivity 2.0 – communication between hood and induction cooktop	–	–	–
Automatic shut-off of intensive level, programmable for 10 minutes	●	●	●
Dishwasher-safe stainless steel grease filters	4	2	3
Lighting			
Halogen	●	●	●
LED ClearView lighting	–	–	–
Number x W	5 x 20 W	4 x 20 W	4 x 20 W
Multi-colored LED glass-edge lighting	–	–	–
Blower			
Maximum CFM setting	625	625	625
Fan speeds (incl. intensive)	4	4	4
Technical data			
Canopy dimensions in inches (W x H x D)	47 ³ / ₁₆ " x 4 ³ / ₄ " x 20 ¹ / ₂ "	30" x 4 ³ / ₄ " x 20 ¹ / ₂ "	35 ⁷ / ₁₆ " x 4 ³ / ₄ " x 20 ¹ / ₂ "
Overall height in inches – vented	29 ³ / ₈ " – 41 ¹ / ₂ "	29 ³ / ₈ " – 41 ¹ / ₂ "	29 ³ / ₈ " – 41 ¹ / ₂ "
Overall height in inches – recirculating	34 ⁷ / ₁₆ " – 46 ⁵ / ₈ "	34 ⁷ / ₁₆ " – 46 ⁵ / ₈ "	34 ⁷ / ₁₆ " – 46 ⁵ / ₈ "
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug	NEMA 5-15 plug	NEMA 5-15 plug
Installation notes			
Vent connection top/rear/side	●/●/–	●/●/–	●/●/–
Telescopic chimney/Telescopic wall bracket	●/●	●/●	●/●
Glass/Stainless steel panels (DRP 6590) – sold separately	–/–	–/–	–/–
Optional accessories			
Recirculation kit/OdorFree charcoal filter	DUW 20/DKF 12-1	DUW 20/DKF 12-1	DUW 20/DKF 12-1
Reducing Collar	●	●	●
RAL option			
RAL colors (over 200 options)	●	●	●
Item number			
Stainless Steel	28532150USA	28538150USA	28539150USA
White & Black	–	–	–
Brilliant White	–	–	–
Truffle Brown	–	–	–
Obsidian Black	–	–	–

Wall Hoods

Product Overview



Model number	DA 6296 W	DA 6596 W	DA 6690 W
Installation			
Wall/Island ventilation hood	●/–	●/–	●/–
Width	36" (90 cm)	36" (90 cm)	36" (90 cm)
Venting type			
Vented/Recirculating	●/●	●/●	●/●
User convenience			
Front-mounted controls	●	●	●
Touch on Glass controls	–	–	●
Programmable filter saturation timer	●	●	●
Easy-to-clean CleanCover	●	●	●
Delayed shutdown for 5 or 15 mins.	●	●	●
Con@ctivity 2.0 – communication between hood and induction cooktop	●	●	●
Automatic shut-off of intensive level, programmable for 10 minutes	●	●	●
Dishwasher-safe stainless steel grease filters	3	3	3
Lighting			
Halogen	–	–	–
LED ClearView lighting	●	●	●
Number x W	3 x 3 W	3 x 3 W	3 x 3 W
Multi-colored LED glass-edge lighting	● (1 x 10 W)	–	–
Blower			
Maximum CFM setting	625	625	625
Fan speeds (incl. intensive)	4	4	4
Technical data			
Canopy dimensions in inches (W x H x D)	35 1/4" x 2" x 20 1/12"	35 3/8" x 2 3/4" x 19 11/16"	35 3/8" x 3 3/8" x 19 11/16"
Overall height in inches – vented	26 3/4" – 39 3/8"	27 1/4" – 39 3/4"	28" – 40 9/16"
Overall height in inches – recirculating	31 7/8" – 44 1/2"	32 1/4" – 45"	33 1/16" – 45 11/16"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug	NEMA 5-15 plug	NEMA 5-15 plug
Installation notes			
Vent connection top/rear/side	●/●/–	●/●/–	●/●/–
Telescopic chimney/Telescopic wall bracket	●/●	●/●	●/●
Glass/Stainless steel panels (DRP 6590) – sold separately	–/–	09047920/09047970	–
Optional accessories			
Recirculation kit/OdorFree charcoal filter	DUW 20/DKF 12-1	DUW 20/DKF 12-1	DUW 20/DKF 12-1
Reducing Collar	●	●	●
RAL option			
RAL colors (over 200 options)	●	●	–
Item number			
Stainless Steel	28629650USA	28659650USA	28669050USA
White & Black	–	–	–
Brilliant White	–	–	28669030USA
Truffle Brown	–	–	28669000USA
Obsidian Black	–	–	28669040USA

Island Hoods

Product Overview



Model number	DA 390-6	DA 424 V-6	DA 5321 D
Installation			
Wall/Island ventilation hood	-/●	-/●	-/●
Width	39" (100 cm)	48" (120 cm)	48" (120 cm)
Venting type			
Vented/Recirculating	●/●	●/-	●/-
User convenience			
Front-mounted controls	●	●	●
Touch on Glass controls	-	-	-
Programmable filter saturation timer	●	●	●
Easy-to-clean CleanCover	●	●	●
Delayed shutdown for 5 or 15 mins.	●	●	●
Con@ctivity 2.0 – communication between hood and induction cooktop	-	●	-
Automatic shut-off of intensive level, programmable for 10 minutes	-	●	●
Dishwasher-safe stainless steel grease filters	4	6	4
Motorized chimney	-	●	-
Lighting			
Halogen	-	-	●
LED ClearView lighting	●	●	-
Number x W	4 x 3 W	4 x 3 W	5 x 20 W
Multi-colored LED glass-edge lighting	-	-	-
Blower			
Maximum CFM setting	625	625	625
Fan speeds (incl. intensive)	4	4	4
Technical data			
Canopy dimensions in inches (W x H x D)	39 ⁵ / ₁₆ " x 4 ³ / ₄ " x 27 ⁹ / ₁₆ "	47 ³ / ₁₆ " x 2 ³ / ₄ " x 27 ¹ / ₈ "	47 ³ / ₁₆ " x 4 ³ / ₄ " x 27 ⁹ / ₁₆ "
Overall height in inches – vented	27 ³ / ₁₆ " – 38 ³ / ₁₆ "	29 ³ / ₄ " – 41 ⁷ / ₁₆ "	42"
Overall height in inches – recirculating	28 ³ / ₄ " – 40 ¹⁵ / ₁₆ "	-	-
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Installation notes			
Vent connection top/rear/side	●/-/-	●/-/-	●/-/-
Telescopic chimney/Telescopic wall bracket	●/-	●/-	-/-
Glass/Stainless steel panels (DRP 6590) – sold separately	-/-	-/-	-/-
Optional accessories			
Recirculation kit/OdorFree charcoal filter	DUI 32/DKF 12-1	-/-	-/-
Reducing Collar	●	●	●
RAL option			
RAL colors (over 200 options)	●	-	●
Item number			
Stainless Steel	28390655USA	28424655USA	28532158USA
White & Black	-	-	-
Brilliant White	-	-	-
Truffle Brown	-	-	-
Obsidian Black	-	-	-

Island Hoods

Product Overview



Model number	DA 6296 D	DA 6596 D	DA 6690 D
Installation			
Wall/Island ventilation hood	-/●	-/●	-/●
Width	36" (90 cm)	36" (90 cm)	36" (90 cm)
Venting type			
Vented/Recirculating	●/●	●/●	●/●
User convenience			
Front-mounted controls	●	●	●
Touch on Glass controls	-	-	●
Programmable filter saturation timer	●	●	●
Easy-to-clean CleanCover	●	●	●
Delayed shutdown for 5 or 15 mins.	●	●	●
Con@ctivity 2.0 – communication between hood and induction cooktop	●	●	●
Automatic shut-off of intensive level, programmable for 10 minutes	-	●	●
Dishwasher-safe stainless steel grease filters	3	3	4
Motorized chimney	-	-	-
Lighting			
Halogen	-	-	-
LED ClearView lighting	●	●	●
Number x W	4 x 3 W	4 x 3 W	4 x 3 W
Multi-colored LED glass-edge lighting	● (2 x 10 W)	-	-
Blower			
Maximum CFM setting	625	625	625
Fan speeds (incl. intensive)	4	4	4
Technical data			
Canopy dimensions in inches (W x H x D)	35 ³ / ₈ " x 2 ¹ / ₁₆ " x 23 ⁵ / ₈ "	35 ³ / ₈ " x 2 ³ / ₄ " x 23 ⁹ / ₁₆ "	35 ³ / ₈ " x 3 ³ / ₈ " x 23 ⁹ / ₁₆ "
Overall height in inches – vented	26 ³ / ₈ " – 38 ³ / ₁₆ "	27 ³ / ₁₆ " – 39"	27 ³ / ₄ " – 39 ⁹ / ₁₆ "
Overall height in inches – recirculating	28 ³ / ₄ " – 41"	29 ¹ / ₂ " – 41 ³ / ₄ "	30 ¹ / ₈ " – 43 ⁵ / ₁₆ "
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Installation notes			
Vent connection top/rear/side	●/-/-	●/-/-	●/-/-
Telescopic chimney/Telescopic wall bracket	●/-	●/-	●/-
Glass/Stainless steel panels (DRP 6590) – sold separately	-/-	09048010/09048020	-
Optional accessories			
Recirculation kit/OdorFree charcoal filter	DUI 32/DKF 12-1	DUI 32/DKF 12-1	DUI 32/DKF 12-1
Reducing Collar	●	●	-
RAL option			
RAL colors (over 200 options)	●	●	-
Item number			
Stainless Steel	28629655USA	28659655USA	28669055USA
White & Black	-	-	-
Brilliant White	-	-	28669035USA
Truffle Brown	-	-	28669005USA
Obsidian Black	-	-	28669045USA



Model number	DA 7000 D
Installation	
Wall/Island ventilation hood	-/●
Width	39" (100 cm)
Venting type	
Vented/Recirculating	-/●
User convenience	
Front-mounted controls	●
Touch on Glass controls	●
Programmable filter saturation timer	●
Easy-to-clean CleanCover	●
Delayed shutdown for 5 or 15 mins.	●
Con@ctivity 2.0 – communication between hood and induction cooktop	-
Automatic shut-off of intensive level, programmable for 10 minutes	●
Dishwasher-safe stainless steel grease filters	4
Motorized chimney	-
Lighting	
Halogen	●
LED ClearView lighting	-
Number x W	3 x 20 W
Multi-colored LED glass-edge lighting	-
Blower	
Maximum CFM setting	350
Fan speeds (incl. intensive)	4
Technical data	
Canopy dimensions in inches (W x H x D)	39 ³ / ₈ " x 6 ⁵ / ₁₆ " x 27 ⁹ / ₁₆ "
Overall height in inches – vented	-
Overall height in inches – recirculating	19 ¹¹ / ₁₆ " – 59"
Electrical requirements	120 V, 60 Hz, 10 Amps
Installation notes	
Vent connection top/rear/side	-/-
Telescopic chimney/Telescopic wall bracket	-/-
Glass/Stainless steel panels (DRP 6590) – sold separately	-/-
Optional accessories	
Recirculation kit/OdorFree charcoal filter	-/●
Reducing Collar	-
RAL option	
RAL colors (over 200 options)	-
Item number	
Stainless Steel	-
White & Black	28700037USA
Brilliant White	-
Truffle Brown	-
Obsidian Black	-

Built-In Hoods

Product Overview



Model number	DA 3460	DA 3480	DA 3490
Installation			
Built-in/framed canopy	●/-	●/-	●/-
Width	24" (60 cm)	30" (76 cm)	36" (90 cm)
Venting type			
Vented/Recirculating	●/●	●/●	●/●
User convenience			
Front backlit controls/Joystick switch controls	●/-	●/-	●/-
Delayed shutdown for 5 or 15 mins.	-	-	-
Automatic shut-off of intensive level, programmable for 10 minutes	●	●	●
Programmable filter saturation timer	-	-	-
Easy-to-clean CleanCover	●	●	●
Dishwasher-safe stainless steel grease filters	1	2	2
Lighting			
Halogen/LED	●/-	●/-	●/-
Number x W	2 x 50 W	2 x 50 W	2 x 50 W
Blower			
Maximum CFM setting	625	625	625
Fan speeds (incl. intensive)	4	4	4
Technical data			
Canopy dimensions in inches (W x H x D)	23 ⁷ / ₁₆ " x 1 ³ / ₈ " x 10 ¹³ / ₁₆ " - 16 ³ / ₄ "	29 ¹³ / ₁₆ " x 1 ³ / ₈ " x 10 ¹³ / ₁₆ " - 16 ³ / ₄ "	35 ¹ / ₄ " x 1 ³ / ₈ " x 10 ¹³ / ₁₆ " - 16 ³ / ₄ "
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug	NEMA 5-15 plug	NEMA 5-15 plug
Installation notes			
Vent connection top/rear/side	●/-/-	●/-/-	●/-/-
Optional accessories			
Recirculating kit	DUU 151	DUU 151	DUU 151
OdorFree charcoal filter	DKF 13-1	DKF 13-1	DKF 13-1
Installation kit for custom cabinetry (DML 400)	●	●	●
Finishes			
Stainless Steel	●	●	●
Silver enamel with SS controls	-	-	-
Item number	28346055USA	28348055USA	28349055USA



Model number	DA 3690	DA 2210	DA 2280
Installation			
Built-in/framed canopy	●/-	-/●	-/●
Width	36" (90 cm)	44" (110 cm)	32" (80 cm)
Venting type			
Vented/Recirculating	●/●	●/●	●/●
User convenience			
Motorized Canopy	●	-	-
Front backlit controls/Joystick switch controls	●/-	-/●	-/●
Delayed shutdown for 5 or 15 mins.	●	●	●
Automatic shut-off of intensive level, programmable for 10 minutes	●	-	-
Programmable filter saturation timer	●	●	●
Easy-to-clean CleanCover	●	●	●
Dishwasher-safe stainless steel grease filters	2	3	2
Con@ctivity 2.0	●	-	-
Lighting			
Halogen/LED	-/●	●/-	●/-
Number x W	3 x 3 W	4 x 50 W	2 x 50 W
Blower			
Maximum CFM setting	640	850	425
Fan speeds (incl. intensive)	4	4	4
Technical data			
Canopy dimensions in inches (W x H x D)	35 1/8" x 1 7/16" x 12 3/16"	43 5/16" x 2" x 15 3/4"	31 1/2" x 2" x 15 3/4"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug	NEMA 5-15 plug	NEMA 5-15 plug
ADA Compliant	●	-	-
Installation notes			
Vent connection top/rear/side	●/●/-	●/-/-	●/-/-
Standard accessories			
Remote Control	●	-	-
Optional accessories			
Recirculating kit	DUU 151	DUU 151	DUU 151
OdorFree charcoal filter	DKF 19-1	DKF 15-1	DKF 15-1
Installation kit for custom cabinetry (DML 400)	-	-	-
Finishes			
Stainless Steel	●	-	-
Silver enamel with SS controls	-	●	●
Item number	28369055USA	28221055USA	28228055USA

Built-Under Hoods

Product Overview



	DA 1160	DA 1180
Model number	DA 1160	DA 1180
Installation		
Built-under cabinet/wall mounted	●/●	●/●
Width: 24" (60 cm)	24" (60 cm)	30" (76 cm)
Venting type		
Vented/Recirculating	●/●	●/●
User convenience		
Sliding switch	●	●
Dishwasher-safe stainless steel grease filters	2	3
Lighting		
Halogen	●	●
Number x W	2 x 50 W	2 x 50 W
Blower		
Maximum CFM setting	400	400
Fan speeds (incl. intensive)	4	4
Technical data		
Appliance dimensions in inches (W x H x D)	23 1/2" x 5" x 19 11/16"	29 15/16" x 5" x 19 11/16"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug	NEMA 5-15 plug
Installation notes		
Vent connection top/rear/side	●/-/-	●/-/-
Optional accessories		
OdorFree charcoal filter	DKF 18-1 (no recirculating kit needed)	DKF 18-1 (no recirculating kit needed)
Reducing Collar	●	●
Finishes		
Stainless Steel	●	●
RAL colors (over 200 options)	With orders over 10 units	With orders over 10 units
Item number	28116055USA	28118055USA

Downdraft Hoods

Product Overview



Model number	DA 6480	DA 6490
Installation		
Downdraft	●	●
Width: 30" (76 cm)	30" (76 cm)	36" (90 cm)
Venting type		
Vented/Recirculating	●/-	●/-
User convenience		
Side-mounted controls with LED ClearView lighting indicators	●	●
Delayed shutdown for 15 mins.	●	●
Dishwasher-safe stainless steel grease filters	2	2
Raises to 14" over cooktop surface	●	●
Safety temperature sensor	●	●
Safety motion sensor when retracting downward	●	●
Blower		
Internal Blower option 500CFM	●	●
External Blower option 1000CFM	●	●
Fan speeds (incl. intensive)	4	4
Technical data		
Appliance dimensions in inches (W x H x D)	30" x 14 1/2" x 2"	36" x 14 1/2" x 2"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	NEMA 5-15 plug	NEMA 5-15 plug
Optional accessories		
Recirculation kit	-	-
OdorFree charcoal filter	-	-
Finishes		
Stainless steel	●	●
Item number		
with 500 CFM	DA6480+500	DA6490+500
with 1000 CFM	DA6480+1000	DA6490+1000

Useful Information

Miele Ventilation Hood Glossary

Automatic 'Intensive' Switch-Off

The intensive setting offers a very high air throughput level and is intended for short-term operation, for instance when burnt food causes smoke and odors. It can be programmed to automatically reduce the power setting down to setting 3 after 10 minutes. This prevents unnecessary energy consumption.

Con@ctivity 2.0

The Miele automatic function Con@ctivity 2.0 enables the cooker hood to communicate with the hob: Hob settings are transmitted to the controls of the cooker hood. Your Miele cooker hood then uses this data to automatically select the correct fan setting to ensure the optimum room climate at all times.

Customization On Request

Meeting customer requirements is top priority at Miele. Whether it's the design, the length of the ducting system, the shape of the room, cooking habits, the height of the user or other special requirements - there is a lot to consider before installing a ventilation hood. At Miele, you will find the perfect appliances and solutions to meet your needs. On request, Miele can customize chimney heights, canopy widths and depths to order.

Delayed Shutdown

Your ventilation hood has a built-in timer that can operate the unit for either 5 or 15 minutes. After the time expires, the unit automatically shuts off.

Design Flexibility

Miele offers ventilation hoods with a wide range of design options and functional features – superior technology to meet all requirements.

Dimmable Lighting

Select Miele ventilation hoods have dimmable lighting. This feature allows you to set the ambience and atmosphere in the kitchen by holding the light switch in, and choosing your personal preference.

Halogen Spotlights With Hinges

Halogen lights on Miele ventilation hoods illuminate your cooktop with warm and even downlighting. They also offer excellent user convenience. Lights on Miele hoods are easy and quick to replace: gentle pressure on the cover releases the spring-loaded stay so that the bulb can be replaced with ease. Flip the cover back up again and it simply clicks back into place.

Handcrafted in Germany

All Miele ventilation hoods are developed in Arnsberg in Germany where they are produced largely by hand. Each ventilation hood is unique. Each stage of the manufacturing process involves a certain amount of manual crafting, from shaping steel to welding and polishing. The commitment of employees, their expertise, creativity and desire to excel have contributed greatly to Miele's market position today.

Miele CleanCover

Miele's CleanCover is located behind the grease filters; with its smooth surfaces all sharp metal edges and electrical components are concealed to protect the user from danger. The CleanCover is also particularly easy to clean.

Incognito, Multi-Zone Edge Extraction

Edge extraction conceals the metal grease filters behind a decorative panel. Miele offers multi-zone edge extraction with several small panels rather than one larger one used in conventional edge extraction. The advantages of this system: cooking vapors are extracted both around the perimeter of the unit and in the center.

OdorFree Charcoal Filter

Miele's OdorFree charcoal filter, an exclusive feature on Miele recirculation ventilation hoods, removes unpleasant odors. In contrast to conventional models, this filter goes beyond simply binding odors - it traps aromatic molecules in the micro-pores, reacts with the active charcoal and converts the molecules into an odorless substance, therefore being neutralized.

Optimized, Powerful Fan

Miele ventilation hoods are equipped with high-quality, double-action radial fans. These powerful units ensure excellent air throughput at all times and optimum vapor extraction. Despite its power it is delightfully quiet in operation.

Precision

At Miele, the genius is in the details and nowhere is this more evident than in the ventilation hood selection. After precision tools have cut the materials, experienced craftspeople go about hand-sculpting the finished product. The result is an unblemished, seamless finish that will grace any kitchen for years.

Safety Switch-Off

For added peace of mind and safety, the ventilation hood will switch off automatically after 10 operating hours. This also ensures the highest level of safety should you, for example, leave the house without switching it off.

Saturation Indicator For Grease and OdorFree Charcoal Filters

A red LED indicates when the grease or OdorFree charcoal filter is saturated. When it lights up, the filter should be cleaned or replaced as soon as possible. The length of time before this reminder appears can be set to suit the amount of cooking you do; the grease filter indicator light can be set to come on after 20, 30, 40 or 50 operating hours, and the charcoal filter replacement reminder after 120, 180 or 240 operating hours.

Single-Ply Safety Glass

Miele ventilation hoods in a combination of glass and stainless steel feature single pane safety glass. For safety reasons, this glass shatters into many small, blunt pieces. Miele ensures a high level of safety even in the event of something unforeseeable happening.

Stainless Steel Grease Filters

Miele ventilation hoods feature a 10-ply stainless-steel filter. The outer layer and frame are made from high-grade stainless steel. This filter is dishwasher-safe and retains its appearance over time.





Your Perfect Cup Of Coffee... At Your Fingertips

Do you enjoy relaxing while drinking a cup of espresso, coffee, cappuccino or latte macchiato? Then you have come to the right place. Intense aromas, incredible flavors and enticing new blends. With Miele's easy-to-maintain coffee systems, your favorite coffees, lattes and cappuccinos are always served at the precise temperature and with no more than the push of a button. So whether you're leaving for work or relaxing after a meal, you can always find time to soothe your senses.



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Miele Whole Bean Coffee Systems

Freshly Grinding Beans To Perfection

Miele offers both built-in and countertop coffee systems that always guarantee exquisite coffee.



Whole Bean Coffee Systems

We understand your choice of coffee is important. With Miele, each cup will be made from freshly ground beans of your choice, making every cup personal and refined. Adjustable grind settings couple with an integrated frothing system to create a machine so versatile, it will satisfy even the most inspired barista.



The Right Size For Every Kitchen

Miele's Range Of Coffee Systems

With Miele, you have the choice between different designs and machine sizes. We are certain you'll find the perfect coffee system for your home – all built to Miele's legendary quality standards.



Built-In Whole Bean Coffee Systems

In combination with other built-in Miele appliances – vertically or horizontally – Miele's built-in coffee system creates a harmonious design. Choose from a plumbed version, which offers the convenience of a direct water connection, or a non-plumbed version that maximizes installation flexibility via a self-contained water reservoir.



Countertop Whole Bean Coffee System

Should your home not allow space for a built-in coffee system, Miele offers a countertop solution. Expect the brewing expertise of the built-in whole bean model with even more flexibility for areas of enjoyment.







Coffee For Connoisseurs

Cafe Style Beverages Made With Miele Coffee Systems

Drinking coffee has become a well-established ritual in our daily lives. It is an expression of enjoyment that shapes the cultures of many countries around the world. Coffee can be enjoyed at any time of the day: for breakfast, as an afternoon treat or in the evening after a special meal with guests.

Traditional coffee beverages from many regions have developed into cafe style beverages. The most popular beverages are Italian specialties: cappuccino, latte macchiato and espresso. The main differences between these are the degrees at which the beans have been roasted and the quantity of milk added. It is the type of process used to prepare a coffee that is central to achieving its robust flavor.



Espresso

Impresses with its intensive flavor and perfect crema.



Coffee

Simply made with water and freshly ground coffee beans.



Cappuccino

A perfect combination of espresso and frothed milk.



Latte Macchiato

Multi-layered with a composition of strong espresso, hot milk and milk froth.



Miele

Miele Creates the Perfect Cup Of Coffee

Highlights Of Miele's Built-In Whole Bean Coffee Systems

OneTouch and OneTouch for Two

Prepare one or two specialty beverages at the touch of a button. The OneTouch for Two function allows two glasses of latte macchiato, cappuccino, coffee or espresso to be made at the same time. Using the OneTouch function allows you to prepare a coffee drink under the central spout, and eliminates the need to move your glass or cup when preparing your favorite milk based beverage.



Aromatic System

Intensive coffee aroma submerges the home with this intelligent technology.

CupSensor

The unique CupSensor recognizes the rim of the cup and alters the position of the central spout accordingly.

EasyClick Milk System

The convenient milk system simply clicks in and out of place at the front of the machine.

Automatic Rinsing

After the preparation of specialty beverages with milk, the appliance is automatically rinsed.

ComfortDoor

Provides convenient access to the bean, water and coffee grounds containers along with the drip tray.

Additional Features

Product Benefits Of Miele's Whole Bean Built-In Coffee Systems



Optional Plumbed-In Model

The plumbed-in model with fresh water connection eliminates the need for water container replenishment.



User Profiles

Set up to 10 individual user profiles for your personal coffee experience.



Removable Brew Unit

Easy to remove and clean: ensuring hygienic preparation, longevity and perfect coffee enjoyment.



ComfortClean

Thorough cleaning: many components are dishwasher-safe.



Automatic Rinsing And Cleaning Programs

The cleaning programs, in combination with the rinse function, ensure the most hygienic results.



Coffee Pot Function

Allows up to eight cups of coffee to be produced at once, making it easy to entertain guests.



Ground Coffee Chute

Quick customization: there's no need to replace beans for a second type of coffee, such as a cup of decaf.



Adjustable Central Spout

With an adaptable height from 3" to 7", the central spout is made to suit anything from espresso cups to latte macchiato glasses.



Conical Grinder

Grinds the coffee beans both evenly and thoroughly, while giving off a superior aroma.



Timer Functions

Switch-on and switch-off times can be programmed as needed for coffee on demand.



BrilliantLight

Soft LED lighting creates a pleasant atmosphere.



Eco Mode

Energy-savings: in Eco mode, the coffee system only heats up before the preparation process starts.



System Lock

This function prevents unintentional operation, for example by young children.



Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges making the exterior cleaner and easier to maintain.



Which Convenience Features Are Particularly Important To You?

The Product Highlights* Of Miele Countertop Whole Bean Coffee Systems

OneTouch and OneTouch for Two

Fully-automatic perfection: Preparation of one or two coffee specialities at the touch of a button. The OneTouch for Two function allows two glasses of latte macchiato, cappuccino, coffee or espresso to be made at the same time.



AromaticSystem

Intensive coffee aroma submerges the home with this intelligent technology.

Automatic Rinsing Of Milk Pipework

After making special coffee drinks that require milk, the machine is cleaned automatically.

Cappuccinatore

Hot milk or creamy milk froth is delivered straight to your cup or glass from the Stainless steel milk flask.

Easily Removable Brew Unit

Easy to remove and clean, your machine guarantees impeccable hygiene, long service life and perfect coffee enjoyment.

ComfortClean

Thorough cleaning: many components are dishwasher-proof.

*depending on model

Which Convenience Features Are Particularly Important To You?

The Product Highlights* Of Miele Countertop Whole Bean Coffee Systems



Automatic Rinsing And Cleaning Programs

The cleaning programs, in combination with the rinse function, ensure maximum hygiene.



User Profiles

Create up to four individual user profiles for your personal coffee experience.



Individual Settings

Suit your personal taste by selecting the coffee amount, grinder setting, water temperature, and water amount. Save the settings for repeated use.



Ground Coffee Chute

Fast and to your taste: there's no need to replace beans for a second type of coffee.



Freely Adjustable Central Spout

Can be adjusted to the height of your cup, between 3 to 5 in. Suits espresso cups to latte macchiato glasses.



Heated Cup Surface

Thanks to the heated cup surface, pre-heated cups are always available.



Conical Grinding Unit

The mill grinds the coffee beans very evenly and thoroughly, offering a pleasant coffee aroma in the process.



Timer Functions

Switch-on and switch-off times can be programmed as required.



BrilliantLight

Places every cup in the spotlight: soft LED lighting creates a pleasant atmosphere.



Low Noise Levels

Quietly ground coffee with perfect results every time.



Eco Mode

A true energy-saving feature: in Eco mode, the appliance heats up automatically just before the preparation process starts.



System Lock

This function prevents unintentional operation, for example by children.

*depending on model

Built-In Coffee Systems

Product Overview



Model	CVA 6401	CVA 6405 plumbed	CVA 6800
Construction type			
60 cm Built-in bean-to-cup coffee machine	●	●	●
Width	24"	24"	24"
Design			
PureLine/ContourLine	●/●	●/●	●/●
Display	DirectSensor	DirectSensor	M Touch
Beverage specialities			
Espresso/Coffee/Long coffee	●/●/●	●/●/●	●/●/●
Cappuccino/Latte Macchiato/Cafe Latte	●/●/●	●/●/●	●/●/●
Hot water/Hot milk/Milk froth	●/●/●	●/●/●	●/●/●
Consumer benefits			
OneTouch/OneTouch for Two preparation	●/●	●/●	●/●
Flavor preserving conical grinding unit	●	●	●
Second type of coffee possible using ground coffee	●	●	●
User profiles programmable	●	●	●
Grinding grade adjustable/Grinding grade programmable	●/●	●/●	●/●
Water quantity/Water temperature programmable	●/●	●/●	●/●
Pre-brewing/Milk quantity/Milk froth quantity programmable	●/●/●	●/●/●	●/●/●
Coffee pot function	●	●	●
User convenience			
Individual language selection	●	●	●
Time of day display/Date display	●/●	●/●	●/●
CupSensor	–	–	●
Remote Vision	–	–	●
Height adjustable central spout in inches	3.34 – 6.5	3.34 – 6.5	3.34 – 6.5
ComfortDoor/BrilliantLight/Concealed door handle	●/●/●	●/●/●	●/●/●
Removable bean container	●	●	●
Capacity of coffee bean container in pounds	1.1	1.1	1.1
Capacity of water container in ounces	77.77	77.77	77.77
Switch-on time programmable/Switch-off time programmable	●/●	●/●	●/●
Standby time programmable/Time buffer in h	●/200	●/200	●/200
Can be combined with warming drawer	●	●	●
Fresh water connection	–	●	–
Cleaning convenience			
Convenient cleaning program/ComfortClean	●/●	●/●	●/●
Automatic rinsing of the milk pipework from the water container	●	●	●
Removable milk pipework/brew unit	●/●	●/●	●/●
Safety			
System lock	●	●	●
Technical data			
Appliance dimensions in inches (W x H x D)	23 7/16 X 17 15/16 X 19	23 7/16 X 17 15/16 X 19	23 7/16 X 17 15/16 X 19
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	Nema 5 – 15 P	Nema 5 – 15 P	Nema 5 – 15 P
Water Connection Requirements	–	Water pressure 14.5 and 145 psi; 1/4" NPT shut off valve	–
Hose Connection	–	4' 11" supplied hose with 1/4" NPT O.D. fitting	–
Accessories supplied			
Milk container - Glass	●	●	●
Milk container- Storage lid	–	–	●
Descaling agent/Cleaning tablets	●/●	●/●	●/●
Stainless steel thermal milk flask	–	–	–
Item number			
Clean Touch Steel™	29640150USA	29640550USA	29680050USA
Brilliant White	29640110USA	–	–
Truffle Brown	29640100USA	–	–
Obsidian Black	29640120USA	–	–



Model	CVA 6805 plumbed
Construction type	
60 cm Built-in bean-to-cup coffee machine	●
Width	24"
Design	
PureLine/ContourLine	●/●
Display	M Touch
Beverage specialities	
Espresso/Coffee/Long coffee	●/●/●
Cappuccino/Latte Macchiato/Cafe Latte	●/●/●
Hot water/Hot milk/Milk froth	●/●/●
Consumer benefits	
OneTouch/OneTouch for Two preparation	●/●
Flavor preserving conical grinding unit	●
Second type of coffee possible using ground coffee	●
User profiles programmable	●
Grinding grade adjustable/Grinding grade programmable	●/●
Water quantity/Water temperature programmable	●/●
Pre-brewing/Milk quantity/Milk froth quantity programmable	●/●/●
Coffee pot function	●
User convenience	
Individual language selection	●
Time of day display/Date display	●/●
CupSensor	●
Remote Vision	●
Height adjustable central spout in inches	3.34 – 6.5
ComfortDoor/BrilliantLight/Concealed door handle	●/●/●
Removable bean container	●
Capacity of coffee bean container in pounds	1.1
Capacity of water container in ounces	77.77
Switch-on time programmable/Switch-off time programmable	●/●
Standby time programmable/Time buffer in h	●/200
Can be combined with warming drawer	●
Fresh water connection	●
Cleaning convenience	
Convenient cleaning program/ComfortClean	●/●
Automatic rinsing of the milk pipework from the water container	●
Removable milk pipework/brew unit	●/●
Safety	
System lock	●
Technical data	
Appliance dimensions in inches (W x H x D)	23 ⁷ / ₁₆ X 17 ¹⁵ / ₁₆ X 19
Electrical requirements	120 V, 60 Hz, 15 Amps
Plug type	Nema 5 – 15 P
Water Connection Requirements	Water pressure 14.5 and 145 psi; 1/4" NPT shut off valve
Hose Connection	4' 11" supplied hose with 1/4" NPT O.D. fitting
Accessories supplied	
Milk container - Glass	●
Milk container- Storage lid	●
Descaling agent/Cleaning tablets	●/●
Stainless steel thermal milk flask	–
Item number	
Clean Touch Steel™	29680550USA
Brilliant White	29680510USA
Truffle Brown	29680500USA
Obsidian Black	29680520USA

Countertop Coffee Systems

Product Overview



Model	CM 6310	CM 6110
Construction type		
Countertop bean-to-cup coffee machine	●	●
Width	10"	10"
Design		
Display	DirectSensor	DirectSensor
Beverage specialties		
Espresso/Coffee/Long coffee/Ristretto	●/●/●/●	●/●/●/●
Cappuccino/Latte Macchiato/Cafe Latte	●/●/●	●/●/●
Hot water/Hot milk/Milk froth	●/●/●	-/●/●
Consumer benefits		
OneTouch/OneTouch for Two preparation	●/●	●/●
Flavor preserving conical grinding unit	●	●
Finger Guard	●	●
Second type of coffee possible using ground coffee	●	●
User profiles programmable	4	4
Grinding grade adjustable/Grinding grade programmable	●/●	●/●
Water quantity/Water temperature programmable	●/●	●/●
Milk quantity/Milk froth quantity programmable	●/●	●/●
Pre-brewing/Coffee pot function	●/●	●/●
User convenience		
Individual language selection	●	●
Time of day display/Date display	-/-	-/-
CupSensor	-	-
Height adjustable central spout in inches	3.15 – 5.51	3.15 – 5.51
Integrated cup warmer	●	-
ComfortDoor/BrilliantLight/Concealed door handle	-/●/-	-/-/-
Removable bean container	-	-
Capacity of coffee bean container in ounces	10.58	10.58
Capacity of water container in ounces	61	61
Capacity of waste container in portions	10	10
Switch-on time programmable/Switch-off time programmable	●/●	●/●
Standby time programmable/Time buffer in h	●	●
Can be combined with warming drawer	-	-
Fixed water connection	-	-
Cleaning convenience		
Convenient cleaning program/ComfortClean	●/●	●/●
Automatic rinsing of the milk pipework from the water container	●	●
Removable milk pipework/brew unit	●/●	●/●
Safety		
System lock	●	●
Technical data		
Appliance dimensions in inches (W x H x D)	10 x 14 1/8 x 16 3/4	10 x 14 1/8 x 16 3/4
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Plug type	Nema 5 – 15 P	Nema 5 – 15 P
Accessories supplied		
Milk container - Glass	-	-
Descaling agent/Cleaning tablets	●/●	●/●
Stainless steel thermal milk flask	●	-
Item number		
Black	29631020USA	29611020USA
White	29631010USA	29611010USA



Additional Information

Miele Coffee Systems Glossary

Adjustable Central Spout

The central spout can be adjusted between 3" to 7" on CVA 6000 models and between 3" to 5" on CM 6 models to accommodate the cup below. Perfect for both a small cup of espresso or a tall glass of latte macchiato.

Aromatic System

The dynamic Miele brew unit expands when water flows in, allowing the coffee and the water to blend more intensely. This results in a more aromatic coffee. After brewing, the volume of the chamber reduces and the coffee grounds are pressed and ejected into the waste container.

Automatic Rinsing and Cleaning Programs

The convenient cleaning programs in combination with the automatic rinse function achieve superior results in terms of handling and hygiene. Limescale and soiling are prevented before they can form. This guarantees long-term durability and helps maintain your machine in excellent working condition.

Automatic Rinsing

After making specialty beverages with milk, automatic cleaning of all milk lines commences. Rinsing will take place when machine is turned on or off.

Automatically Pre-Warmed Cups

The coffee system automatically switches the warming drawer on half an hour before the programmed switch-on time, so you can enjoy a perfectly warmed cup of coffee any time.

BrilliantLight

Soft LED lighting places every cup in the spotlight, ensuring a pleasant atmosphere in your kitchen.

Cappuccinatore For Perfect Milk Froth

The dishwasher safe cappuccinatore allows hot milk or milk froth to be prepared and delivered straight into your cup in a matter of seconds.

Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling – keeping the exterior cleaner and easier to maintain.

Coffee Pot Function

At the touch of a button, the CVA 6000 delivers up to 8 cups of coffee directly into the coffee pot placed below the spout.

ComfortClean

The ComfortClean system makes cleaning extremely easy. Many of the coffee system components, such as the water reservoir and waste container are dishwasher safe.

ComfortDoor

Thanks to the patented ComfortDoor, the whole machine front swings outwards to allow you easy access to the water reservoir, the waste container and the drip tray.

Conical Grinder

Miele uses only the very best grinders in its coffee systems to ensure optimal coffee aroma. The conical grinder made from high-quality, resilient steel provides a uniform grind and protects the aroma.

CupSensor

The CupSensor detects the rim of the cup and adjusts the central spout clearance accordingly. The created gap prevents splashes and helps achieve the perfect temperature for the coffee with an excellent crema. After the delivery of milk, the central spout moves up about a half an inch to prevent soiling.

Double Delivery Of Café Style Beverages

Now it's easy to enjoy a larger portion of your favorite coffee or espresso. Make two portions at the same time by simply pressing the appropriate button once. For guests, two cups of espresso can be prepared quickly and conveniently.

Removable Brew Unit

The brew unit is the heart and soul of automatic coffee making. Miele's brew unit can be easily removed and cleaned. This ensures that the machine produces coffee of the same high quality for many years.

EasyClick Milk System

With the convenient EasyClick feature, the milk system simply clicks in and out of place at the front of the machine. The Generation 6000 coffee systems also offer a high-quality glass milk container. Apart from easy cleaning, glass has the benefit of being transparent, allowing you to see when milk needs replenishing. Both the glass and lid are dishwasher-safe.

Eco Mode

To keep energy consumption as low as possible, the coffee system starts heating up just before the first beverage is made in Eco Mode. Depending on your needs, this feature can be selected or deselected from the basic settings menu.

Ground Coffee Chute

The Miele CVA and CM6 feature a bean container as well as a separate chute for pre-ground coffee. This allows a second type of coffee, for instance decaffeinated coffee, to be made without having to refill the bean container.

Individual Settings

Depending on the coffee type and the desired flavor intensity, various parameters can be customized to suit individual tastes: grind, ground quantity, brew temperature, pre-brew cycle and water quantity. This allows you to extract the best flavor from all types of coffee.

OneTouch And OneTouch For Two

All Generation 6000 coffee systems offer the OneTouch function as well as the new OneTouch for Two function. The OneTouch for Two function allows the preparation of two specialty beverages at the touch of a button. The program starts automatically and the short preparation time allows more time to enjoy your coffee with friends and family.

Optional Plumbed-In Water Supply

Miele offers coffee systems with water reservoirs, as well as a plumbed-in model, which eliminates the need to replenish the water container.

System Lock

The system lock can be selected at the touch of a button, preventing unintentional operation by young children.

Timer Functions

Switch-on and switch-off times can be programmed as needed. To conserve electricity, the coffee system can also be switched off completely if it has not been used over a long period of time.

User Profiles

Save up to 10 user profiles. Set requirements for coffee quantity, water temperature and quantity/preparation of milk (if required) and enjoy your favorite café-style drink at home.



Appliances for Your Lifestyle

Miele offers a wide variety of refrigeration and wine storage models, all equipped with state-of-the-art technology and unique convenience. Every appliance was designed to meet the highest standards in terms of design, quality and functionality. Miele's exceptional design stands for high-quality materials and clear lines throughout the entire appliance.



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MasterCool™

High end design and
technology on a large scale

With the development of the large capacity MasterCool™ appliances, Miele sets new standards. A unique range of built-in refrigerators and freezers. High-end design, impressive innovations and inimitable convenience features are combined in top of the range refrigeration appliances: each and every detail has been honed to meet the exacting requirements of your everyday food storage needs. Using only the very best materials, this range reflects quality. With MasterCool™ you can experience pleasure and convenience on a whole new level.

Preserve Your Food and Wine Perfectly

Miele Refrigerators, Freezers and Wine Storage Units

Miele cooling appliances preserve the full flavor and nutritional value of your food and wine while complementing your design style perfectly.



Refrigerators

Miele refrigerators are designed to keep your groceries fresh in an efficient and well organized way. Intelligent PerfectFresh and MasterFresh compartments guarantee that food is kept fresh.



Freezers

Miele freezers are powerful and efficient with ample space. Now you can be confident that your frozen groceries will taste the way nature intended.



Fridge-Freezers

With each section having its own door, these appliances offer plenty of storage space for fresh and also frozen food. Miele fridge-freezers combine convenient, gentle storage of fresh food as well as frozen food in one appliance. The MasterCool bottom-mount freezer glides open smoothly to reveal ample storage.



Wine Storage Units

Miele wine units provide the optimum storage conditions for your wine collection. With individually controlled temperature zones for different types of wine, your reds and whites are guaranteed professional treatment. Not only does a Miele wine storage unit provide the best storage conditions for your wine, it will also look the part in your home.







MasterCool™ Appliances

Design, Innovation and Convenience

Premium design, advanced technology and true convenience combine to create the ideal environment to protect the integrity of your food and wine.



Impressive Look

MasterCool™ appliances gives you an idea of the precision and devotion that was applied when selecting and working the materials. The unique appearance reflects the extreme attention to detail.

Unsurpassed Quality

Perfection and precision of the highest quality. This begins when selecting the right materials. High-quality glass shelves, scratch-proof plastic and solid aluminium frames characterize the highest quality.



Design at its Best

Horizontal lines emphasize the puristic design. The smooth, white side panels inside the appliance are easy to clean and contribute to perfect, glare-free illumination.

Maximum Convenience

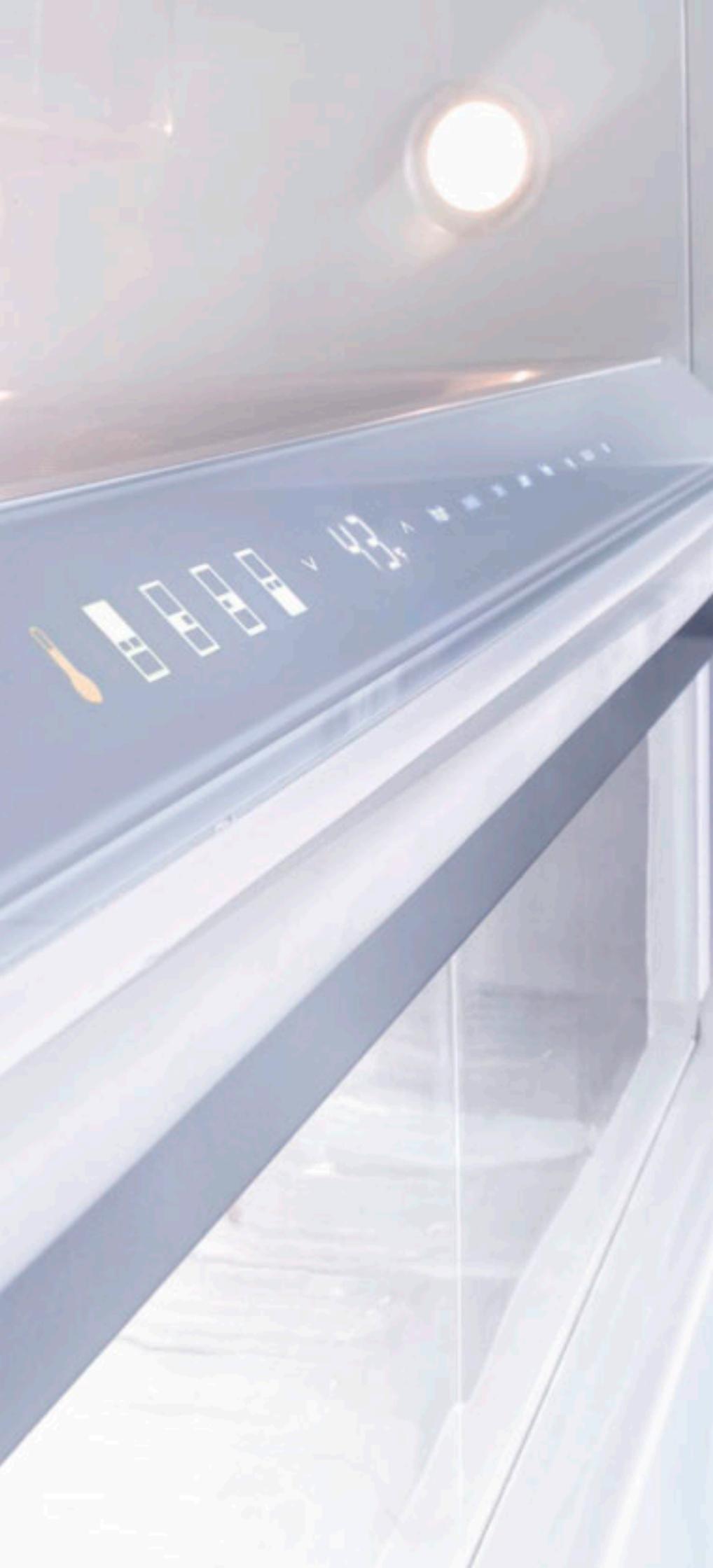
MasterCool™ appliances offer the best in terms of convenience each and every day, such as ideal food storage conditions, dispensing of ice and water, a brilliant light concept and fast and convenient handling. MasterCool™ appliances meet exact requirements of your everyday needs.

The Complete Assortment

From 36" refrigerators to undercounter wine storage, Miele offers a variety of cooling appliances. There are a range of widths and choice of hinges to fit your lifestyle.



Miele



Revolutionary User Interface

Intuitive Operation

One of the most revolutionary aspects of MasterCool™ is found in the user interface. With most cooling appliances, the user is expected to have an advanced knowledge of the temperature and humidity levels needed to preserve and protect their diverse range of food items. Meat, cheese, produce, even seafood, all require different storage conditions in order to be kept fresh and flavorful. For example, milk is stored perfectly at 40°F, while vegetables require a temperature just above freezing. When it comes to humidity control, meat, fish, dairy and deli items last longer in a drier environment than fruits and vegetables.

In reality, most people are unfamiliar with how to properly set these levels. When Miele's MasterCool™ control system is activated, the user is greeted with a food-driven menu system that is easy to view, understand and adjust for each of its independent cooling zones. This intuitive functionality helps to create and maintain the optimum conditions required for specific food categories so freshness is locked in. Now that's some cool, useful technology.



Purchased fresh – but how do you retain the freshness?

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

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

Clever cooling – healthy eating

SmartFresh™ is the synonym for innovative food storage at Miele: a special cooling zone in Miele refrigerators which offers ideal storage conditions for a variety of food. Thanks to the SmartFresh zone, many types of fruit and vegetables, meat, fish and milk products remain fresh considerably longer than in conventional refrigerators. At a temperature of between 32°F and 37°F, as well as ideal humidity levels, even sensitive food can be stored in ideal conditions and retain its freshness. Important vitamins and minerals are retained longer. Freshness you can see and taste!

Food stays fresh up to 3 weeks past its best used before date

Foods such as meat, fish and dairy products are ideally stored in a dry place. A low temperature between 32°F and 37°F ensures that your food remains fresh and retains its high quality. This allows, for example, yogurt to be consumed up to 3 weeks past its best used before date.

Use all your senses to ensure that the food is of high quality – independently from the best used before date.

Food (examples)	Freshness extended past the best before date.
Butter, yeast, sliced meat	Up to 1 week
Cream, butter milk	Up to 2 weeks
Yogurt, soft cheese	Up to 3 weeks

Food remains fresh up to 4 months longer than in a conventional refrigerator

Fruits and vegetables require high humidity storage conditions. Stored at low temperatures and high humidity levels, your food remains fresher, longer.

Filling the drawer with fresh fruits and vegetables creates humidity which is maintained thanks to a special Miele design. This results in, for example, apples staying fresh for up to 4 months longer than when stored in a conventional refrigerator.

Food (examples)	Freshness retained longer than in refrigerator
Lettuce, mushrooms, onions, strawberries, blueberries, nectarines	Up to 1 week
Asparagus, kale, plums, rhubarb, peaches, cherries	Up to 2 weeks
Pears, apples, carrots	Up to 4 months



Miele Wine Storage Units

Exceptional Wine Storage with Exquisite Presentation

As much as you treasure your valuable collection of wines, we treasure the technology that protects it. Our dynamic cooling systems safeguard your wines from unwanted fluctuations in temperature, humidity and vibration. In Miele's full sized wine storage units, three unique cooling zones, each with independent controls, are available to store or temper champagne and wine (white or red) at their ideal environmental condition.



Although space in your home may be limited, Miele's undercounter wine storage offers you the freedom to store and temper up to 38 bottles with 2 cooling zones. Electronic controls safely eliminate any temperature or humidity fluctuation, always ensuring the perfect glass of wine.



Miele

MasterCool™ Highlights

Perfect Results and Convenience

SmartFresh™ Drawers

Apart from the quality of the food at the time 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. This is easily achieved with SmartFresh™: perfect storage conditions for fresh food to retain vitamins, nutrients and flavors!



ClearView™ Lighting

The bright ClearView™ lighting system illuminates every nook of the interior cabinet on each level to achieve maximum exposure of all contents.



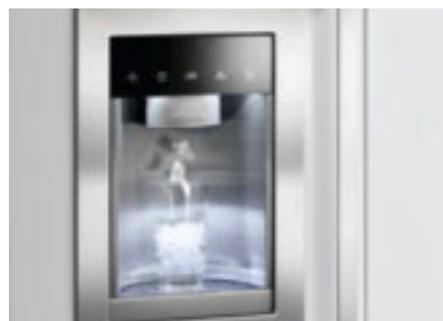
NoFrost

Convenient: manual defrosting no longer necessary. Cooled air is circulated and prevents the formation of ice on food.



Drop and Lock™

Easy handling and safe: the metal door compartments are height adjustable and easily locked in place.



Ice/Water Dispenser

At the touch of a button you are treated to refreshing ice and water from the through-the-door Ice/Water Dispenser

Miele Refrigerators, Freezers and Wine Storage Units

Additional Features



RapidCool™ Loading

Fast cooling and freezing: ideal for large quantities of food, extra cold drinks or gentle freezing.



MasterCool™ Controls

Precise temperature control: a fascia panel with a smooth interface enables users to set the exact required temperature.



RemoteVision™

Connects your appliance by WiFi to our Miele monitoring center. By tracking your operating data, we'll know if it ever experiences a drop in performance, and we'll contact you for a quick remedy.



Acoustic Warning Signal

Automatic: a warning signal sounds when the door is left open, when the temperature rises beyond the critical level or after a power failure.



Built-In Ice Dispenser

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



Temperature Zones

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



Glass Door

Perfect conditions: the tinted glass door protects wine from exposure to ultra-violet light and ensures that a perfect micro-climate is maintained.



Dual Compressor System

A dedicated cooling system is responsible for each compartment, guaranteeing the refrigerator and freezer – even if they are housed together – do not exchange air.



MasterCool™ Fridge-Freezers

Product Overview



Bottom Mount - Fridge freezer combination	KF 1803 Vi	KF 1813 Vi	KF 1903 Vi
Design Overview			
Width	30"	30"	36"
Integrated	●	●	●
Door hinge	Right	Left	Right
Custom panel and handle ready (VI Model)	●	●	●
Clean Touch Steel™ panels (SF Model)	–	–	–
Features			
MasterCool™ controls	●	●	●
ClearView™ lighting system	●	●	●
Type of lighting	Halogen	Halogen	Halogen
Drop and Lock™ shelves	3	3	3
Height adjustable toughened glass shelves	●	●	●
SmartFresh™ storage drawers	2	2	2
FullView™ storage drawers	2	2	2
Number of removable freezer drawers/freezer baskets	2	2	2
Plumbed in ice maker	●	●	●
RemoteVision™ capable	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Independent switch off for refrigeration section	●	●	●
Independent temperature control of refrigeration and freezer sections	●	●	●
Number of temperature zones	3	3	3
Technical data			
Energy Star	Yes	Yes	Yes
Unit dimensions in inches (W x H x D)	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	35 3/4" x 83 1/2" – 85 3/8" x 24 5/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT
Item number	38180301USA	38181301USA	38190301USA



Bottom Mount - Fridge freezer combination	KF 1913 Vi	KF 1803 SF	KF 1813 SF
Design Overview			
Width	36"	30"	30"
Integrated	●	●	●
Door hinge	Left	Right	Left
Custom panel and handle ready (VI Model)	●	–	–
Clean Touch Steel™ panels (SF Model)	–	●	●
Features			
MasterCool™ controls	●	●	●
ClearView™ lighting system	●	●	●
Type of lighting	Halogen	Halogen	Halogen
Drop and Lock™ shelves	3	3	3
Height adjustable toughened glass shelves	●	●	●
SmartFresh™ storage drawers	2	2	2
FullView™ storage drawers	2	2	2
Number of removable freezer drawers/freezer baskets	2	2	2
Plumbed in ice maker	●	●	●
RemoteVision™ capable	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Independent switch off for refrigeration section	●	●	●
Independent temperature control of refrigeration and freezer sections	●	●	●
Number of temperature zones	3	3	3
Technical data			
Energy Star	Yes	Yes	Yes
Unit dimensions in inches (W x H x D)	35 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT
Item number	38191301USA	38180311USA	38181311USA

MasterCool™ Fridge-Freezers

Product Overview



Bottom Mount - Fridge freezer combination	KF 1903 SF	KF 1913 SF
Design Overview		
Width	36"	36"
Integrated	●	●
Door hinge	Right	Left
Custom panel and handle ready (M1 Model)	–	–
Clean Touch Steel™ panels (SF Model)	●	●
Features		
MasterCool™ controls	●	●
ClearView™ lighting system	●	●
Type of lighting	Halogen	Halogen
Drop and Lock™ shelves	3	3
Height adjustable toughened glass shelves	●	●
SmartFresh™ storage drawers	2	2
FullView™ storage drawers	2	2
Number of removable freezer drawers/freezer baskets	2	2
Plumbed in ice maker	●	●
RemoteVision™ capable	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
Independent switch off for refrigeration section	●	●
Independent temperature control of refrigeration and freezer sections	●	●
Number of temperature zones	3	3
Technical data		
Energy Star	Yes	Yes
Unit dimensions in inches (W x H x D)	35 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	35 3/4" x 83 1/2" – 85 3/8" x 24 5/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT
Item number	38190311USA	38191311USA

MasterCool™ Refrigerators

Product Overview



Model number	K 1803 Vi	K 1813 Vi	K 1903 Vi
Refrigerator			
Design Overview			
Width	30"	30"	36"
Integrated	●	●	●
Door hinge	Right	Left	Right
Custom panel and handle ready (Vi Model)	●	●	●
Clean Touch Steel™ panels (SF Model)	–	–	–
Features			
MasterCool™ controls	●	●	●
ClearView™ lighting system	●	●	●
Type of lighting	Halogen	Halogen	Halogen
Drop and Lock™ shelves	4	4	4
Height adjustable toughened glass shelves	●	●	●
SmartFresh™ storage drawers	2	2	2
FullView™ storage drawers	3	3	3
RemoteVision™ capable	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Number of temperature zones	2	2	2
Technical data			
Energy Star	Yes	Yes	Yes
Unit dimensions in inches (W x H x D)	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	35 3/4" x 83 1/2" – 85 3/8" x 24 5/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	–	–	–
Item number	36180301USA	36181301USA	36190301USA

MasterCool™ Refrigerators

Product Overview



Model number	K 1913 Vi	K 1803 SF	K 1813 SF
Refrigerator	K 1913 Vi	K 1803 SF	K 1813 SF
Design Overview			
Width	36"	30"	30"
Integrated	●	●	●
Door hinge	Left	Right	Left
Custom panel and handle ready (Vi Model)	●	–	–
Clean Touch Steel™ panels (SF Model)	–	●	●
Features			
MasterCool™ controls	●	●	●
ClearView™ lighting system	●	●	●
Type of lighting	Halogen	Halogen	Halogen
Drop and Lock™ shelves	4	4	4
Height adjustable toughened glass shelves	●	●	●
SmartFresh™ storage drawers	2	2	2
FullView™ storage drawers	3	3	3
RemoteVision™ capable	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Number of temperature zones	2	2	2
Technical data			
Energy Star	Yes	Yes	Yes
Unit dimensions in inches (W x H x D)	35 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	–	–	–
Item number	36191301USA	36180311USA	36181311USA



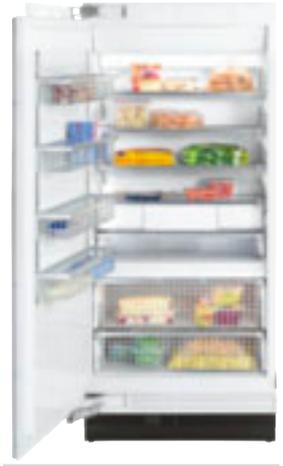
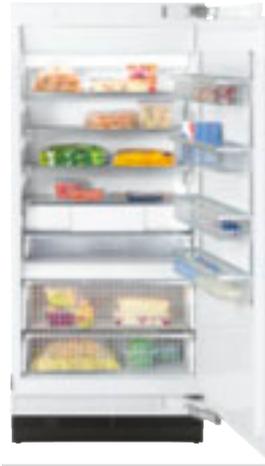
Model number		
Refrigerator	K 1903 SF	K 1913 SF
Design Overview		
Width	36"	36"
Integrated	●	●
Door hinge	Right	Left
Custom panel and handle ready (VI Model)	–	–
Clean Touch Steel™ panels (SF Model)	●	●
Features		
MasterCool™ controls	●	●
ClearView™ lighting system	●	●
Type of lighting	Halogen	Halogen
Drop and Lock™ shelves	4	4
Height adjustable toughened glass shelves	●	●
SmartFresh™ storage drawers	2	2
FullView™ storage drawers	3	3
RemoteVision™ capable	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
Number of temperature zones	2	2
Technical data		
Energy Star	Yes	Yes
Unit dimensions in inches (W x H x D)	35 ³ / ₄ " x 83 ¹ / ₂ " – 85 ³ / ₈ " x 24 ⁵ / ₈ "	35 ³ / ₄ " x 83 ¹ / ₂ " – 85 ³ / ₈ " x 24 ⁵ / ₈ "
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	–	–
Item number	36190311USA	36191311USA

MasterCool™ Freezers

Product Overview



Model number	F 1413 Vi	F 1473 Vi with dispenser	F 1803 Vi
Freezer	F 1413 Vi	F 1473 Vi with dispenser	F 1803 Vi
Design Overview			
Width	18"	18"	30"
Integrated	●	●	●
Door hinge	Left	Left	Right
Custom panel and handle ready (Vi Model)	●	●	●
Clean Touch Steel™ panels (SF Model)	–	–	–
Features			
MasterCool™ controls	●	●	●
ClearView™ lighting system	●	●	●
Type of lighting	Halogen	Halogen	Halogen
Drop and Lock™ shelves	4	1	4
SmartFresh™ storage drawers	2	2	2
FullView™ storage drawers	4	2	3
Ice maker	●	●	●
Ice/Water dispenser	–	●	–
NoFrost	●	●	●
RemoteVision™ capable	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Energy Star	Yes	Yes	Yes
Unit dimensions in inches (W x H x D)	17 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	17 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT
Item number	37141301USA	37147301USA	37180301USA



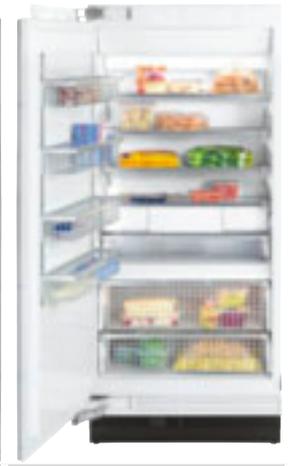
Model number	F 1813 Vi	F 1903 Vi	F 1913 Vi
Freezer	F 1813 Vi	F 1903 Vi	F 1913 Vi
Design Overview			
Width	30"	36"	36"
Integrated	●	●	●
Door hinge	Left	Right	Left
Custom panel and handle ready (Vi Model)	●	●	●
Clean Touch Steel™ panels (SF Model)	–	–	–
Features			
MasterCool™ controls	●	●	●
ClearView™ lighting system	●	●	●
Type of lighting	Halogen	Halogen	Halogen
Drop and Lock™ shelves	4	4	4
SmartFresh™ storage drawers	2	2	2
FullView™ storage drawers	3	3	3
Ice maker	●	●	●
Ice/Water dispenser	–	–	–
NoFrost	●	●	●
RemoteVision™ capable	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Energy Star	Yes	Yes	Yes
Unit dimensions in inches (W x H x D)	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	35 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	35 3/4" x 83 1/2" – 85 3/8" x 24 5/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT
Item number	37181301USA	37190301USA	37191301USA

MasterCool™ Freezers

Product Overview



Model number	F 1413 SF	F 1473 SF with dispenser	F 1803 SF
Freezer	F 1413 SF	F 1473 SF with dispenser	F 1803 SF
Design Overview			
Width	18"	18"	30"
Integrated	●	●	●
Door hinge	Left	Left	Right
Custom panel and handle ready (VI Model)	–	–	–
Clean Touch Steel™ panels (SF Model)	●	●	●
Features			
MasterCool™ controls	●	●	●
ClearView™ lighting system	●	●	●
Type of lighting	Halogen	Halogen	Halogen
Drop and Lock™ shelves	4	1	4
SmartFresh™ storage drawers	2	2	2
FullView™ storage drawers	4	2	3
Ice maker	●	●	●
Ice/Water dispenser	–	●	–
NoFrost	●	●	●
RemoteVision™ capable	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Energy Star	Yes	Yes	Yes
Unit dimensions in inches (W x H x D)	17 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	17 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT
Item number	37141311USA	37147311USA	37180311USA



Model number	F 1813 SF	F 1903 SF	F 1913 SF
Freezer	F 1813 SF	F 1903 SF	F 1913 SF
Design Overview			
Width	30"	36"	36"
Integrated	●	●	●
Door hinge	Left	Right	Left
Custom panel and handle ready (VI Model)	–	–	–
Clean Touch Steel™ panels (SF Model)	●	●	●
Features			
MasterCool™ controls	●	●	●
ClearView™ lighting system	●	●	●
Type of lighting	Halogen	Halogen	Halogen
Drop and Lock™ shelves	4	4	4
SmartFresh™ storage drawers	2	2	2
FullView™ storage drawers	3	3	3
Ice maker	●	●	●
Ice/Water dispenser	–	–	–
NoFrost	●	●	●
RemoteVision™ capable	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Energy Star	Yes	Yes	Yes
Unit dimensions in inches (W x H x D)	29 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	35 3/4" x 83 1/2" – 85 3/8" x 24 5/8"	35 3/4" x 83 1/2" – 85 3/8" x 24 5/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT	water pressure 25 – 80 psi; shut off valve with male 3/8" NPT
Item number	37181311USA	37190311USA	37191311USA

MasterCool™ Wine Storage Systems

Product Overview



Model number	KWT 1603 Vi	KWT 1613 Vi	KWT 1603 SF
Wine storage system	KWT 1603 Vi	KWT 1613 Vi	KWT 1603 SF
Design Overview			
Width	24"	24"	23 7/16"
Integrated/Built-under	●/-	●/-	●/-
Door hinge	Right	Left	Right
Custom panel and handle ready (Vi Model)	●	●	-
Clean Touch Steel™ panels (SF Model)	-	-	●
Black door frame/UV tinted glass	-	-	-
Features			
ClearView™ lighting system	●	●	●
Type of lighting	Halogen	Halogen	Halogen
Number of racks	14	14	14
FullView™ extendable shelves	12	12	12
RemoteVision™ capable	●	●	●
Electronic temperature display and control	MasterCool	MasterCool	MasterCool
Number of temperature zones	3	3	3
Safety lock	-	-	-
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Energy Star	-	-	-
Unit dimensions in inches (W x H x D)	23 3/4" x 83 1/2" - 85 3/8" x 24 5/8"	23 3/4" x 83 1/2" - 85 3/8" x 24 5/8"	23 3/4" x 83 1/2" - 85 3/8" x 24 5/8"
Electrical requirements	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 - 15 plug	NEMA 5 - 15 plug	NEMA 5 - 15 plug
Water connection requirement	-	-	-
Item number	36160301USA	36161301USA	36160311USA



Model number	
Wine storage system	KWT 1613 SF
Design Overview	
Width	24"
Integrated/Built-under	●/-
Door hinge	Left
Custom panel and handle ready (VI Model)	-
Clean Touch Steel™ panels (SF Model)	●
Black door frame/UV tinted glass	-
Features	
ClearView™ lighting system	●
Type of lighting	Halogen
Number of racks	14
FullView™ extendable shelves	12
RemoteVision™ capable	●
Electronic temperature display and control	MasterCool
Number of temperature zones	3
Safety lock	-
Acoustic door alarm/Acoustic temperature alarm	●/●
Optical door alarm/Optical temperature alarm	●/●
Technical data	
Energy Star	-
Unit dimensions in inches (W x H x D)	23 ³ / ₄ " x 83 ¹ / ₂ " - 85 ³ / ₈ " x 24 ⁵ / ₈ "
Electrical requirements	120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 - 15 plug
Water connection requirement	-
Item number	36161311USA

Wine Storage Systems

Product Overview



Model number	KWT 6832 SGS	KWT 6312 UGS	KWT 6322 UG
Wine storage system	KWT 6832 SGS	KWT 6312 UGS	KWT 6322 UG
Design Overview			
Width	28"	24"	24"
Integrated/Built-under	-/-	-/●	-/●
Door hinge	Right, convertible	Right, convertible	Right, convertible
Custom panel and handle ready (VI Model)	-	-	-
Clean Touch Steel™ panels (SF Model)	-	-	-
Black door frame/UV tinted glass	●	●	●
Features			
Type of lighting	LED	LED	LED
Number of temperature zones	3	1	2
Number of racks	13	4	4
Number of FlexiFrame racks	10	3	3
Push2open door	-	●	●
SoftClose door	●	●	●
TouchControl display	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	-/-	-/-
Active AirClean Filter	●	●	●
Maximum bottle capacity	178	46	34
Sabbath mode	●	-	-
Technical data			
Energy Star	-	-	-
Unit dimensions in inches (W x H x D)	27 3/4" x 75 9/16" x 29 3/8"	23 7/16" x 32 1/4" - 34 1/4" x 22 1/2"	23 7/16" x 32 1/4" - 34 1/4" x 22 1/2"
Electrical requirements	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	-	-	-
Item number	36683200USA	36631200USA	36632200USA

Miele Refrigerators, Freezers and Wine Storage Units

Glossary

Acoustic Warning Signal

A warning signal sounds when the door is left open, when temperature rises beyond a critical level or after a power failure. This enables you to react quickly to prevent cooled food from getting too warm and frozen food from defrosting.

Built-In Ice Dispenser

Ice-cold beverages served professionally and fast: the automatic IceMaker can produce up to 150 ice cubes daily.

ClearView™ Lighting

The bright ClearView™ lighting system illuminates every nook of the interior cabinet on each level to achieve maximum exposure of all contents.

Drop and Lock™

The metal door compartments are fully adjustable and ensure highest possible flexibility. This well-designed principle of operation ensures particularly easy handling; the containers easily lock into place.

Dual Compressor System

A dedicated cooling system is responsible for each compartment, guaranteeing the refrigerator and freezer – even if they are housed together – do not exchange air.

FullView™ Extendable Storage Drawers

Miele's FullView™ extendable storage drawers are built from top-quality materials to ensure stability as they fully extend, providing an unobstructed view and easy access to contents.

Glass Door

A tinted triple-glazed break-proof glass door protects wine from harmful ultra-violet light. Also, efficient heat insulation reliably ensures that a required micro-climate is maintained. You cannot provide better storage conditions for your wine.

Ice/Water Dispenser

The 18 in wide MasterCool™ freezer gives you superb convenient features: at the touch of a fingertip on the TouchDisplay you are served ice and water from the through-the-door dispenser. The integrated light provides atmospheric lighting in the kitchen if desired.

MasterCool™ Controls

The TouchControl fascia is positioned at an ergonomic height and features a smooth user interface with light-touch switches. The temperature can be selected with precision and is displayed digitally. This technical highlight also blends in with the elegant overall impression of the appliance – top-class design from Miele.

NoFrost

The intelligent NoFrost system prevents the formation of ice on cabinet surfaces. This allows drawers to be opened and closed without ice formation causing an obstruction. NoFrost therefore saves considerable time and offers greater user convenience as manual defrosting is no longer required. The circulation of cool air in the freezer also prevents ice formation on frozen food.

RapidCool™ Loading

Miele refrigeration appliances offer additional convenience functions. SuperCool reduces the temperature to the lowest setting for 6 hours. Perfect for cooling large quantities of food quickly. In SuperFrost, the freezer is running at full power. Freezing food fast preserves nutrients excellently and retains the foods' texture as the formation of ice crystals is prevented.

RemoteVision™

Connects your smart refrigerator or wine storage unit by WiFi to our Miele monitoring center. By tracking your operating data, we'll know if it ever experiences a drop in performance, and we'll contact you for a quick remedy.

SmartFresh™ Drawers

In MasterCool™ drawers with controlled humidity levels, your food is stored in ideal conditions: the temperature is around 32°F and the humidity level adjusted to suit the needs of all types of food. This ensures that your food – particularly fruit and vegetables – remain fresh for longer.

Temperature Zones

Miele wine units feature up to three sections with separate temperature controls. Up to three different types of wine such as red wine, white wine, Champagne or sparkling wine can be conditioned at the same time.





PerfectCool Series

Ideal Storage Conditions

The new Miele PerfectCool series offer ideal storage conditions for food without the loss of vitamins and flavor. With respect to design and user convenience, Miele PerfectCool appliances are first choice. The compact, unpretentious design blends in harmoniously with kitchen cabinetry. Clear, concise and convenient controls keep the user well informed. The ideal conditions for simplifying your life!

The PerfectCool appliances are characterized by their high-class materials and clever interior.

PerfectCool Freshness Systems

Pure Enjoyment and Natural Taste with PerfectFresh and PerfectFresh Pro



Food is bought fresh, and then...?

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

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

PerfectFresh

PerfectFresh is the synonym for innovative food storage at Miele: a special cooling zone in Miele refrigerators which offers ideal storage conditions for a variety of food. Many types of fruit and vegetables, meat, fish and dairy products remain fresh for considerably longer in the PerfectFresh zone than in a conventional refrigerator. At a temperature of between 32°F and 38°F, as well as ideal air-humidity levels, even perishable food can be stored in ideal conditions and retain its freshness.

PerfectFresh Pro

Through intensive research, Miele has succeeded in developing the PerfectFresh freshness principle even further. The result: PerfectFresh Pro. PerfectFresh Pro keeps fruit and vegetables fresh for even longer and therefore meets the highest of demands. This is achieved with an innovative compartment cover with Miele's special perforations. It maintains the climate inside the humidity-controlled compartment excellently.



Dry compartment:

In the PerfectFresh dry compartment, meat, fish and almost all dairy products are stored in ideal conditions: the temperature is between 32°F and 38°F. When stored in the dry compartment, many food items can even be used beyond the best-before-date.

Humidity controlled compartment:

The PerfectFresh humidity-controlled compartment has been designed specifically for storing fresh fruit and vegetables which require high humidity levels for perfect storage conditions. A storage temperature between 32°F and 38°F and an air humidity of up to 90%* ensure that your food remains fresh for considerably longer.



* Depending on the amount of food stored and the setting



PerfectFresh

PerfectFresh

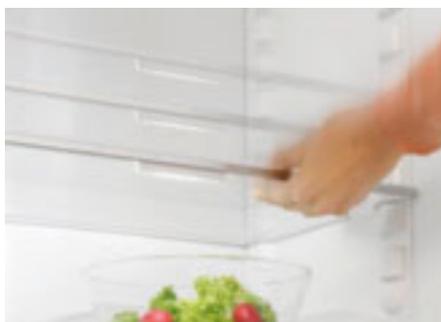
PerfectFresh

PerfectCool™ Highlights*

Introducing a New Cooling Line-Up

PerfectFresh

Apart from the quality of the food at the point of purchase, the right storage conditions are also important. Storage conditions decide how fresh, tasty and healthy food still is when preparing it for consumption. This is easily achieved with PerfectFresh – perfect storage conditions for fresh produce to retain vitamins, nutrients ... and flavors!



PerfectFresh Pro

For perfect storage conditions: innovative Miele technology keeps fruit and vegetables fresh even longer.

FlexiLight

Perfect glare-free lighting: LED light sources can be positioned individually depending on how each shelf is filled.

NoFrost

Convenient: Manual defrosting no longer necessary. Cooled air is circulated and prevents the formation of ice on food.

DynaCool

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

ComfortClean

Fast cleaning: The high-quality shelves on the inside of the door can be cleaned simply in the dishwasher.

*depending on model

PerfectCool Highlights*

Introducing a New Cooling Line-Up



Active AirClean filter

Pure aroma retained: The combination of active charcoal and natural chitosan effectively prevents odors.



SoftClose

Closes quietly and reliably: the gently self-closing door prevents items from falling out.



SelfClose

Convenient access: drawers can be pulled out to their full depth and closed again with a gentle touch.



LED lighting

Maintenance-free and energy-saving: efficient and durable LEDs ensure perfect illumination of the interior.



IceMaker

Produced quickly and stored: the IceMaker, which can be controlled separately, produces up to 100 ice cubes a day.



VarioRoom

Adaptable to storage requirements: storage space can be re-arranged if more room is required to freeze bulky items.



Automatic SuperCool/SuperFrost

Fast cooling and freezing: ideal for large quantities of food, extra cold drinks or gentle freezing.



PerfectCool™ Fridge-Freezers

Product Overview



Model number	KFNS 37692 iDe	KS 37472 iD	FNS 37492 iE
Series	PerfectCool	PerfectCool	PerfectCool
Design Overview			
Width	24"	24"	24"
Type	Bottom Mount	Refrigeration Column	Freezer Column
Integrated	●	●	●
Door hinge	Right (Convertible)	Right (Convertible)	Left (Convertible)
Custom panel and handle ready (V1 Model)	●	●	●
Side by Side Combination (PerfectCool only)	●	●	●
Features			
DynaCool	●	●	–
Temperature regulation	TouchControl	TouchControl	TouchControl
FlexiLight™ LED shelves	2	4	–
Height adjustable toughened glass shelves	3	6	6
SelfClose storage drawers	2	3	–
VarioRoom	●	–	●
ComfortClean door shelves	2	5	–
Bottle fin in door shelf	1	2	–
Ice maker	●	–	●
NoFrost	●	–	●
Automatic SuperCool/SuperFrost	●/●	●/–	–/●
SoftClose door	●	●	●
Active AirClean filter	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Sabbath mode	●	●	●
Number of temperature zones	3	2	1
Technical data			
Energy Star	–	–	–
Unit dimensions in inches (W x H x D)	22" x 69 11/16" x 21 1/2"	22" x 69 11/16" x 21 1/2"	22" x 69 11/16" x 21 1/2"
Electrical requirements	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps
Power cord	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	water pressure 22 – 87 psi; shut off valve with male 3/4" GHT	–	water pressure 22 – 87 psi; shut off valve with male 3/4" GHT
Item number	38376921USA	36374722USA	37374921USA

Active AirClean filter

Food must be stored in an environment which is not only cold but also odorless. This is also true for odorless storage of wine. The solution: Miele's Active AirClean filter. The innovative combination of active charcoal and chitosan, a natural product, eliminates virtually all odors in the refrigerator section. The filter is quick and easy to fit and is ready to be used straight away.

ComfortClean

Miele ComfortClean door shelves are made from high-quality SAN plastic and are scratch-proof, resistant to chemicals, temperature-resistant and highly transparent. All door shelves can be cleaned easily and hygienically in a dishwasher (up to 131°F). It is no longer necessary to manually wipe the shelves clean.

DynaCool

In addition to temperature, air humidity is also an important factor for perfect storage conditions of food and wine. With DynaCool, an integrated fan uniformly circulates the air, thus optimally distributing the temperature and air humidity.

FlexiLight

The new FlexiLight LED glass shelf lighting illuminates the interior of Miele refrigerators with no glare and with a unique luminosity and can also be individually positioned on any shelf level in various ways. In this way, depending upon the size and number of food items, the light source can be positioned so that it is not blocked, impairing the illumination of the interior. You can place FlexiLight wherever it is most suitable.

IceMaker

Ice-cooled drinks - professionally and quickly: The automatic IceMaker can produce up to 100 ice cubes every day.

LED lighting

The indirect lighting is atmospheric and highlights the high quality of the materials. LED lights are maintenance-free and provide optimum illumination of the interior compartment. Compared with conventional lamps, LEDs are particularly energy-saving and have a considerably longer service life.

NoFrost

The intelligent frost-free system prevents the formation of ice on the interior. The drawers can be slid in and out easily without a layer of ice to hinder them. The NoFrost system provides significant time-savings and increased convenience since manual defrosting is not necessary. Circulating air inside the freezer also prevents ice formation on frozen food.

PerfectFresh

Your food can be stored in the PerfectFresh zone for a considerably longer period of time than in a conventional refrigeration section. Essential vitamins, minerals and freshness are retained longer.

PerfectFresh Pro

Fruit and vegetables retain their freshness for longer with PerfectFresh Pro. Miele has developed the innovative PerfectFresh technology even further to produce a system which can store fresh food for longer. In PerfectFresh Pro drawers, fruit and vegetables are perfectly stored under ideal temperature conditions and at a specified air humidity.

SelfClose

The PerfectFresh drawers in Miele built-in appliances can be pulled out completely and are softly self-closing. They can be pulled out particularly far. By gently touching them, the drawers close automatically and softly. The drawers slide extremely softly and quietly. This increased user convenience provides you with convenient and ample access to your stored food items.

SoftClose

Refrigerator and freezer doors close silently and as if of their own accord: with SoftClose, an innovative door closing system from Miele. The door closes automatically when the opening angle is less than 30°. The SoftClose feature ensures that the door closes gently, preventing bottles in the door rack from rattling.

Automatic SuperCool/SuperFrost

Miele refrigerators give you more user convenience. Automatic Super cool regulates the temperature of the refrigerator compartment down to the lowest level for six hours. Perfect for when larger items have to be cooled quickly. The freezer operates at the highest level thanks to Automatic SuperFrost. Quick freezing preserves the food and retains its consistency since the formation of ice crystals is prevented.

VarioRoom

The VarioRoom storage concept allows you to arrange storage space in the freezer to suit your needs. This is particularly useful when, for example, you wish to store bulky frozen items. The drawers and glass shelves can be removed easily so you can create as much space as you need in no time at all.



Sparkling moments

Sparkling glasses not only brighten up a beautifully set table but light up host and guests' eyes too.

On the next pages experience how Miele dishwashers make your dishes sparkle – and put a smile on your face: with excellent cleaning results, clever details make everyday work simpler.



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Perfect Design Harmony

Miele Dishwashers

The Designs of Miele Dishwashers

Offering the ultimate in convenience and seamless design integration, Miele provides a variety of dishwashers sure to fit any kitchen decor.



Pre-Finished Models

Prefinished models are complete with control and door panel. Generally, these models are available in Brilliant White, Truffle Brown, Obsidian Black and Stainless steel with CleanTouch Steel™ finish.



Integrated Dishwashers

Integrated dishwashers have a visible control panel and are designed to fit with a custom door panel that reflects the cabinetry decor of your kitchen.



Fully Integrated Dishwashers

These units can either disappear into your cabinetry by adding a custom front panel or stand out as a robust appliance with a full CleanTouch Steel™ panel. The elegant stainless steel control panel is integrated on top of the door and is only visible when the door is ajar.

The Ideal Solution For Your Kitchen

Miele Dishwashers

Miele Dishwasher Sizes

Miele dishwashers are available in a number of different heights and widths, offering the optimum solution for your kitchen.



Full-Size

Available in the standard width of 23 ⁹/₁₆", Miele's line of full-size dishwashers are ideal for diverse applications.



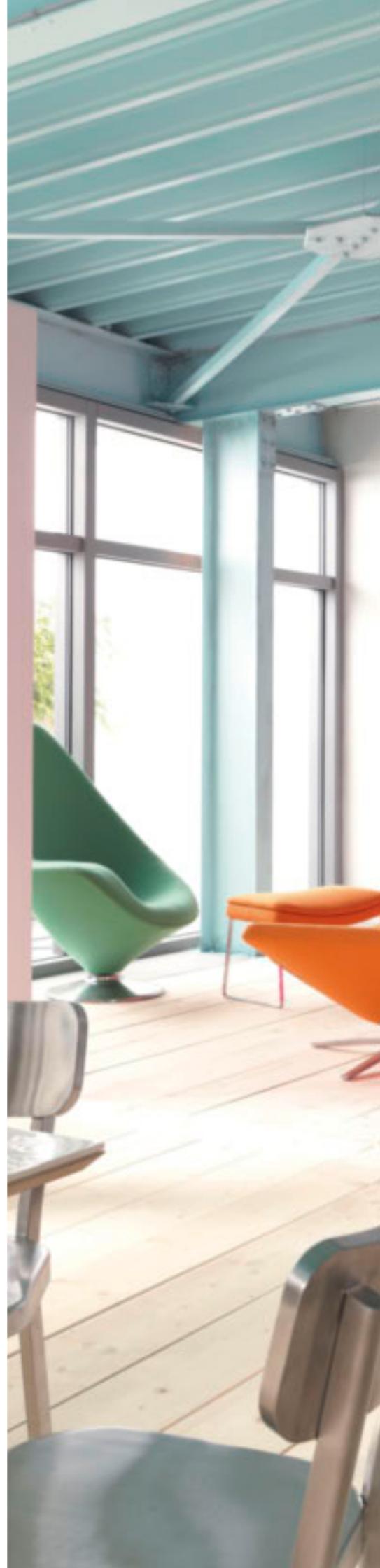
Height Adjustable

Miele offers two different heights to provide the perfect solution for any needs. With standard (33 ¹¹/₁₆" - 36 ¹/₄" height) and ADA compliant (32 ¹/₁₆" - 34 ¹/₄" height) dishwashers, there is a dishwasher for everyone.



Slimline

With a width of just 18", slimline dishwashers are ideal for households where space is limited, but still requiring everything a Miele dishwasher has to offer.







Highlights of Miele Dishwashers

Product Features

3D Cutlery Tray

The slide-out cutlery tray has long set Miele apart from other dishwashers offering greatly improved space utilization compared with a standard basket. Miele's 3D cutlery tray - innovation from the inventor of the category - provides a new level of convenience that adapts instantly to accommodate larger utensils, as well as taller stemware in the upper basket.



Knock2open

Unique – this appliance can be perfectly integrated into handleless kitchens – the door opens automatically by tapping twice.



Energy Efficiency

All Miele dishwashers are Energy Star rated, using advanced features such as water and soiling sensors to decrease the amount of water being used in each cycle. At Miele, we use only what is necessary to clean your dishes properly and not a drop more.



BrilliantLight

4 powerful LED lights illuminate the dishwasher from the inside out.



AutoOpen Drying

The dishwasher door automatically opens at the end of the cycle, allowing air to escape and circulate. This can aid in perfectly drying even the most challenging surfaces like plastics.



FlexiTimer

Delay start technology with two options, either a defined start time or a defined finish time.

Additional Features

Miele Dishwashers



Miele Basket Design

Unique: the new design of the lower basket and the innovative upper basket offer a wide range of functions.



Perfect GlassCare

Constantly monitors the rinse water's mineral content, while other sensors check temperature, cycle intensity and even air flow - ensuring optimal performance and consistent results with each use.



AutoClose

Very slight pressure against the door is sufficient to activate the motorized door closing feature.



ComfortClose

Enjoy the effortless opening and closing of your Miele dishwasher. And the comfort of a door that will remain open in any position desired.



TimeControl

Clear and concise: four LEDs inform users of the time remaining to the end of the program.



SensorDry

This feature measures ambient room temperature and humidity to automatically adjust the cycle for spotless and consistent drying results.



Half Load

Full load not necessary: the automatic 'Half load' function adjusts water and electricity consumption to the load size.



Clean Touch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling - keeping the exterior cleaner and easier to maintain.



DoubleWaterProof System

Miele's "connect and protect" dual-waterproof system automatically shuts off the water supply to the dishwasher in the event that a leak or blockage is detected.



Touch-on-Metal Controls

Elegant and convenient: flush controls in a stainless steel fascia panel achieve a high-end linear design.



Best Sound Emissions

Barely audible: sound emissions as low as 42 dB(A), yet achieving constant perfect results.



ExtraQuiet

Extremely quiet: this program reduces the sound emissions of the dishwasher cycle as low as 38 dB(A).



Quiet & Clean Guarantee

If you are not convinced that your Miele is the quietest and best-cleaning dishwasher you have ever owned, we will fully refund your purchase within 90 days.



RemoteVision

Wi-Fi technology creates a 'virtual link' between your enabled appliance and our monitoring center.



Delay Start with Integrated Countdown Indicator

Smart: thanks to the delay start feature, the start of a program can be postponed by up to 24 hours.

Gentle Care of Your Glassware

Miele Dishwashers



Miele basket design



3D cutlery tray



AutoOpen drying



CareCollection

Riedel Exclusively Recommends Miele Dishwashers

Washing high-quality, delicate wine glasses in a dishwasher? No problem with a Miele dishwasher! With a unique combination of intelligent features, Miele is THE specialist when it comes to gentle care of glassware:

- **3D cutlery tray:**
ample space even for stemware
- **FlexiCare Deluxe Basket Design:**
secure hold for wine glasses
- **AutoOpen drying:**
gentle, sparkling drying without the need for polishing
- **Perfect GlassCare:**
helps your glassware retain its sparkle
- **China & Crystal program:**
perfect glass care control
- **CareCollection:**
specialized detergents delivering superior results

The results: spotless, sparkling glasses without the need for polishing. No smears, no water stains, no breakages. Even after numerous wash cycles, your valuable glassware will look as good as the day it was purchased.

Miele is the only dishwasher recommended by legendary stemware company Riedel. Handled properly, Riedel glasses can last up to 1,500 washing cycles or an average of 20 years.



„That our high-end glassware can be perfectly and gently washed in a Miele machine is quite new to us. A Miele dishwasher makes perfect glass care easy. To ensure the gentle cleaning of our glasses, we expressly recommend them to be washed in a Miele dishwasher. This produces better results than washing by hand.“



Complete Flexibility

Miele Dishwasher Basket Designs



MultiComfort Zone

Securely holds all types of dishware, even large pots and bulky items can be accommodated.



XL Cup Rack

Accommodates a variety of styles, from traditional tea cups to oversized coffee mugs.



Ergonomic Basket Handles

Simplifies loading and unloading.



Height-Adjustable Upper Basket

On all Miele dishwashers, the upper basket is easily height-adjustable to accommodate varying heights and loads.



Height-Adjustable Glass Rail

The height-adjustable rail creates additional space in the upper basket for even more glasses.



Ideal For Glassware

Height-adjustable glass holders and a special glassware rail in the lower basket help provide a secure hold.



Hinged Bottle Holder

Specialty items such as a vase or decanter can be thoroughly cleaned using the bottle holder.



Cutlery Basket

Offers the flexibility and organization for up to 13 utensil settings.



Cutlery Tray

Separating cutlery helps to remove soil and to aid drying. A spray arm placed strategically above the cutlery tray offers hygienic care.

Basket design: feature variants

Features	Comfort Basket design	ExtraComfort Basket design	MaxiComfort Basket design
 Cutlery tray	●		
 3D cutlery tray		●	●
 Stainless-steel basket handles			●
 Basket handles	●	●	
 Height-adjustable upper basket	●	●	●
 Fixed row of spikes in upper basket	●	●	
 Height-adjustable glassware rail in upper basket			●
 Hinged row of spikes in upper basket			●
 Width-adjustable jumbo cup rack in upper basket (only in XXL dishwashers)			●
 MultiComfort area in lower basket (for plates up to 14 inch in diameter)	●	● (removable)	● (removable)
 2 row of spikes in lower basket	● (hinged, right)	● (hinged, right)	● (both hinged)
 Height-adjustable glass holders in lower basket		2 (on sides at rear)	4
 Hinged glass rails in lower basket			●
 Hinged bottle holder in lower basket			●

Additional Programs

Miele Dishwashers



Normal

Ideal for a normal, everyday mixed load of dishware with average soiled dishes.



Pots & Pans

Bring pots, pans and preparation dishes with dried on soiling and heavy fatty residues to a brilliant shine.



China & Crystal

A signature wash program that gently cares for temperature sensitive glassware and lightly soiled dishware, requiring only 50% of recommended detergent.



SaniWash

When hygiene is especially important, this program offers temperatures high enough to remove germs from baby bottles, chopping boards, utensils, etc.



ExtraQuiet

Extremely quiet: this program reduces the sound emissions of the dishwasher cycle as low as 38 dB(A).



Rinse & Hold

Rinses and holds dishware until fully loaded and ready to run.



Express

A short program cycle for lightly soiled dishware.



Economy

This water and energy saving program is for everyday loads of lightly or normally soiled dishes.



Clean Machine

As and when required: this program ensures the effective and thorough cleaning of your dishwasher.



Tall Items

For extra large, heat resistant items such as a vase. With easy removal of the upper basket, your tallest items will fit with ease.



Grates & Filters

Special program to clean Miele ComfortClean dishwasher-safe grates and Miele dishwasher-safe stainless steel baffle filters.



Glasses - No Rinse Aid

Brilliant appearance: this program cleans and dries beer glasses and guarantees a perfect head.



Energy Saver

Unbeatable: an extremely low electricity consumption of 0.05 kWh per cycle can be achieved with hot water supplied by a solar-thermal system, heat-pump technology or gas/oil central heating



Sensor Wash

For standard dishware: for example mixed loads with all types of food residue.

Additional Options

Miele Dishwashers



Short

Sometimes things have to be done at the double: the "Short" option reduces the length of a program by up to 30%.



Extra Economical

Sensible choice: this option reduces electricity consumption by adjusting temperatures and contact times.



Extra Dry

Guaranteed dry: thanks to the extended drying phase and the increased final rinse temperature everything is perfectly dried, even glasses and plastic items.



Intensive Lower Rack

Strong and gentle at the same time: this option for enhanced cleaning performance in the lower basket can be added to a program.



Pre-Rinse

To avoid smells: if a complete program cycle is not yet needed, dishes can be pre-rinsed to avoid unpleasant odors.



Soak

The Soak option is used for soaking dishware with dried on soiling.



Classic Plus Dishwashers

Product Overview



Model number	G 4925 U	G 4925 SCU	G 4970 SCVi
Series	Classic Plus	Classic Plus	Classic Plus
Design Overview			
Width	24"	24"	24"
Pre-finished (Black or White)	●	●	–
Pre-finished (Clean Touch Steel™ Panel)	●	●	–
Integrated - I (Clean Touch Steel™ Fascia Only)	–	–	–
Fully integrated - Vi (Custom Panel and Handle Ready)	–	–	●
Fully integrated - SC SF (Clean Touch Steel™ Panel)	–	–	–
Features			
Door design	ComfortClose	ComfortClose	ComfortClose
Automatic load sensor	–	–	–
Water softener	–	–	–
BrilliantLight	–	–	–
Knock2open	–	–	–
TimeControl	–	–	–
Quality of results			
AutoOpen™ drying/SensorDry	–/–	–/–	–/–
Perfect GlassCare	–	–	–
Programs			
Normal/Express	●/●	●/●	●/●
Pots & Pans	●	●	●
SaniWash	●	●	●
Rinse & Hold	●	●	●
China & Crystal	–	–	–
Economy/Extra Quiet	–/–	–/–	–/–
Grates & Filters	–	–	–
Clean Machine	–	–	–
Energy Saver	–	–	–
Tall Items	–	–	–
Glass - No Rinse Aid (Warm)	–	–	–
SensorWash	–	–	–
Options			
Short	●	●	●
Delay Start	●	●	●
FlexiTimer	–	–	–
Extra Economical	–	–	–
Intensive	–	–	–
Extra Dry	–	–	–
Soak	–	–	–
Pre-Rinse	–	–	–
Basket design			
Cutlery loading	Cutlery basket	Cutlery tray	Cutlery tray
Basket design	Comfort	Comfort	Comfort
No. of standard place settings	13	16	16
Safety			
Double Waterproof system	●	●	●
ADA compliant	–	–	●
RemoteVision™	–	–	–
Technical data			
Unit dimensions in inches (W x H x D)	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"	23 9/16" x 32 1/16" – 34 1/4" x 22 7/16"
Electrical requirements	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps
Power Cord (convertible to hard wire)	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT
Decibal rating	46 dBa	46 dBa	46 dBa
Item number			
Black	21492524USA	21492534USA	–
White	21492526USA	21492536USA	–
Clean Touch Steel™	21492527USA	21492537USA	–
Custom panel ready	–	–	21497062USA



Model number	G 4975 Vi	G 4975 Vi SF	G 4975 SCVi
Series	Classic Plus	Classic Plus	Classic Plus
Design Overview			
Width	24"	24"	24"
Pre-finished (Black or White)	-	-	-
Pre-finished (Clean Touch Steel™ Panel)	-	-	-
Integrated - I (Clean Touch Steel™ Fascia Only)	-	-	-
Fully integrated - Vi (Custom Panel and Handle Ready)	●	-	●
Fully integrated - SC SF (Clean Touch Steel™ Panel)	-	●	-
Features			
Door design	ComfortClose	ComfortClose	ComfortClose
Automatic load sensor	-	-	-
Water softener	-	-	-
BrilliantLight	-	-	-
Knock2open	-	-	-
TimeControl	-	-	-
Quality of results			
AutoOpen™ drying/SensorDry	-/-	-/-	-/-
Perfect GlassCare	-	-	-
Programs			
Normal/Express	●/●	●/●	●/●
Pots & Pans	●	●	●
SaniWash	●	●	●
Rinse & Hold	●	●	●
China & Crystal	-	-	-
Economy/Extra Quiet	-/-	-/-	-/-
Grates & Filters	-	-	-
Clean Machine	-	-	-
Energy Saver	-	-	-
Tall Items	-	-	-
Glass - No Rinse Aid (Warm)	-	-	-
SensorWash	-	-	-
Options			
Short	●	●	●
Delay Start	●	●	●
FlexiTimer	-	-	-
Extra Economical	-	-	-
Intensive	-	-	-
Extra Dry	-	-	-
Soak	-	-	-
Pre-Rinse	-	-	-
Basket design			
Cutlery loading	Cutlery basket	Cutlery basket	Cutlery tray
Basket design	Comfort	Comfort	Comfort
No. of standard place settings	13	13	16
Safety			
Double Waterproof system	●	●	●
ADA compliant	-	-	-
RemoteVision™	-	-	-
Technical data			
Unit dimensions in inches (W x H x D)	23 9/16" x 33 11/16" - 36 1/4" x 22 7/16"	23 9/16" x 33 11/16" - 36 1/4" x 22 7/16"	23 9/16" x 33 11/16" - 36 1/4" x 22 7/16"
Electrical requirements	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps
Power Cord (convertible to hard wire)	NEMA 5 - 15 plug	NEMA 5 - 15 plug	NEMA 5 - 15 plug
Water connection requirement	Water pressure 4.5 - 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 - 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 - 145 psi; shut off valve with 3/8" NPT
Decibal rating	46 dBa	46 dBa	46 dBa
Item number			
Black	-	-	-
White	-	-	-
Clean Touch Steel™	-	21497564USA	-
Custom panel ready	21497561USA	-	21497562USA

Classic Plus Dishwashers

Product Overview



Model number	G 4975 SCVi SF
Series	Classic Plus
Design Overview	
Width	24"
Pre-finished (Black or White)	–
Pre-finished (Clean Touch Steel™ Panel)	–
Integrated - I (Clean Touch Steel™ Fascia Only)	–
Fully integrated - Vi (Custom Panel and Handle Ready)	–
Fully integrated - SC SF (Clean Touch Steel™ Panel)	●
Features	
Door design	ComfortClose
Automatic load sensor	–
Water softener	–
BrilliantLight	–
Knock2open	–
TimeControl	–
Quality of results	
AutoOpen™ drying/SensorDry	–/–
Perfect GlassCare	–
Programs	
Normal/Express	●/●
Pots & Pans	●
SaniWash	●
Rinse & Hold	●
China & Crystal	–
Economy/Extra Quiet	–/–
Grates & Filters	–
Clean Machine	–
Energy Saver	–
Tall Items	–
Glass - No Rinse Aid (Warm)	–
SensorWash	–
Options	
Short	●
Delay Start	●
FlexiTimer	–
Extra Economical	–
Intensive	–
Extra Dry	–
Soak	–
Pre-Rinse	–
Basket design	
Cutlery loading	Cutlery tray
Basket design	Comfort
No. of standard place settings	16
Safety	
Double Waterproof system	●
ADA compliant	–
RemoteVision™	–
Technical data	
Unit dimensions in inches (W x H x D)	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"
Electrical requirements	110/120 V, 60 Hz, 15 Amps
Power Cord (convertible to hard wire)	NEMA 5 – 15 plug
Water connection requirement	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT
Decibal rating	46 dBa
Item number	
Black	–
White	–
Clean Touch Steel™	21497563USA
Custom panel ready	–

Slimline Dishwashers

Product Overview



Model number	G 4700 SCi	G 4760 SCVi
Series	Dimension (Slimline)	Dimension (Slimline)
Design Overview		
Width	18"	18"
Pre-finished (Black or White)	–	–
Pre-finished (Clean Touch Steel™ Panel)	–	–
Integrated - I (Clean Touch Steel™ Fascia Only)	●	–
Fully integrated - Vi (Custom Panel and Handle Ready)	–	●
Fully integrated - SC SF (Clean Touch Steel™ Panel)	–	–
Features		
Door design	ComfortClose	ComfortClose
Automatic load sensor	●	●
Water softener	●	●
BrilliantLight	–	–
Knock2open	–	–
TimeControl	–	–
Quality of results		
AutoOpen™ drying/SensorDry	–/●	–/●
Perfect GlassCare	●	●
Programs		
Normal/Express	●/●	●/●
Pots & Pans	●	●
SaniWash	●	●
Rinse & Hold	●	●
China & Crystal	●	●
Economy/Extra Quiet	–/–	–/–
Grates & Filters	–	–
Clean Machine	–	–
Energy Saver	–	–
Tall Items	–	–
Glass - No Rinse Aid (Warm)	–	–
SensorWash	–	–
Options		
Short	●	●
Delay Start	●	●
FlexiTimer	–	–
Extra Economical	–	–
Intensive	–	–
Extra Dry	–	–
Soak	–	–
Pre-Rinse	–	–
Basket design		
Cutlery loading	Cutlery tray	Cutlery tray
Basket design	Comfort Slimline	Comfort Slimline
No. of standard place settings	10	10
Safety		
Double Waterproof system	●	●
ADA compliant	●	●
RemoteVision™	–	–
Technical data		
Unit dimensions in inches (W x H x D)	17 5/8" x 32 1/16" – 34 2/3" x 22 7/16"	17 5/8" x 32 1/16" – 34 2/3" x 22 7/16"
Electrical requirements	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps
Power Cord (convertible to hard wire)	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	Water pressure 4.5 – 145 psi; shut off valve with 3/4" NPT	Water pressure 4.5 – 145 psi; shut off valve with 3/4" NPT
Decibal rating	46 dBa	46 dBa
Item number		
Black	–	–
White	–	–
Clean Touch Steel™	–	–
Custom panel ready	21470057USA	21476062USA

Crystal Dishwashers

Product Overview



Model number	G 6105 U CLST	G 6105 SCU CLST	G 6165 SCVi
Series	Crystal	Crystal	Crystal
Design Overview			
Width	24"	24"	24"
Pre-finished (Black or White)	–	–	–
Pre-finished (Clean Touch Steel™ Panel)	●	●	–
Integrated - I (Clean Touch Steel™ Fascia Only)	–	–	–
Fully integrated - Vi (Custom Panel and Handle Ready)	–	–	●
Fully integrated - SC SF (Clean Touch Steel™ Panel)	–	–	–
Features			
Door design	ComfortClose	ComfortClose	ComfortClose
Automatic load sensor	●	●	●
Water Softener	●	●	●
BrilliantLight	–	–	–
Knock2open	–	–	–
TimeControl	–	–	–
Quality of results			
AutoOpen™ drying/SensorDry	–/●	–/●	–/●
Perfect GlassCare	●	●	●
Programs			
Normal/Express	●/●	●/●	●/●
Pots & Pans	●	●	●
SaniWash	●	●	●
Rinse & Hold	●	●	●
China & Crystal	●	●	●
Economy/Extra Quiet	–/–	–/–	–/–
Grates & Filters	–	–	–
Clean Machine	–	–	–
Energy Saver	–	–	–
Tall Items	–	–	–
Glass - No Rinse Aid (Warm)	–	–	–
SensorWash	–	–	–
Options			
Short	●	●	●
Delay Start	●	●	●
FlexiTimer	–	–	–
Extra Economical	–	–	–
Intensive	–	–	–
Extra Dry	–	–	–
Soak	–	–	–
Pre-Rinse	–	–	–
Basket design			
Cutlery loading	Cutlery basket	3D cutlery tray	3D cutlery tray
Basket design	ExtraComfort	ExtraComfort	ExtraComfort
No. of standard place settings	13	16	16
Safety			
Double Waterproof system	●	●	●
ADA compliant	–	–	–
RemoteVision™	–	–	–
Technical data			
Unit dimensions in inches (W x H x D)	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"
Electrical requirements	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps
Power Cord (convertible to hard wire)	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT
Decibal rating	45 dBa	45 dBa	45 dBa
Item number			
Black	–	–	–
White	–	–	–
Clean Touch Steel™	21610527USA	21610537USA	–
Custom panel ready	–	–	21616562USA



Model number	G6165 SCVi SF
Series	Crystal
Design Overview	
Width	24"
Pre-finished (Black or White)	–
Pre-finished (Clean Touch Steel™ Panel)	–
Integrated - I (Clean Touch Steel™ Fascia Only)	–
Fully integrated - Vi (Custom Panel and Handle Ready)	–
Fully integrated - SC SF (Clean Touch Steel™ Panel)	●
Features	
Door design	ComfortClose
Automatic load sensor	●
Water Softener	●
BrilliantLight	–
Knock2open	–
TimeControl	–
Quality of results	
AutoOpen™ drying/SensorDry	–/●
Perfect GlassCare	●
Programs	
Normal/Express	●/●
Pots & Pans	●
SaniWash	●
Rinse & Hold	●
China & Crystal	●
Economy/Extra Quiet	–/–
Grates & Filters	–
Clean Machine	–
Energy Saver	–
Tall Items	–
Glass - No Rinse Aid (Warm)	–
SensorWash	–
Options	
Short	●
Delay Start	●
FlexiTimer	–
Extra Economical	–
Intensive	–
Extra Dry	–
Soak	–
Pre-Rinse	–
Basket design	
Cutlery loading	3D cutlery tray
Basket design	ExtraComfort
No. of standard place settings	16
Safety	
Double Waterproof system	●
ADA compliant	–
RemoteVision™	–
Technical data	
Unit dimensions in inches (W x H x D)	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"
Electrical requirements	110/120 V, 60 Hz, 15 Amps
Power Cord (convertible to hard wire)	NEMA 5 – 15 plug
Water connection requirement	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT
Decibal rating	45 dBa
Item number	
Black	–
White	–
Clean Touch Steel™	21616563USA
Custom panel ready	–

Dimension Dishwashers

Product Overview



Model number	G 6305 SCU	G 6365 SCVi	G 6365 SCVi SF
Series	Dimension	Dimension	Dimension
Design Overview			
Width	24"	24"	24"
Pre-finished (Black or White)	●	–	–
Pre-finished (Clean Touch Steel™ Panel)	●	–	–
Integrated - I (Clean Touch Steel™ Fascia Only)	–	–	–
Fully integrated - Vi (Custom Panel and Handle Ready)	–	●	–
Fully integrated - SC SF (Clean Touch Steel™ Panel)	–	–	●
Features			
Door design	ComfortClose	ComfortClose	ComfortClose
Automatic load sensor	●	●	●
Water Softener	●	●	●
BrilliantLight	–	–	–
Knock2open	–	–	–
TimeControl	–	–	–
Quality of results			
AutoOpen™ drying/SensorDry	●/●	●/●	●/●
Perfect GlassCare	●	●	●
Programs			
Normal/Express	●/●	●/●	●/●
Pots & Pans	●	●	●
SaniWash	●	●	●
Rinse & Hold	●	●	●
China & Crystal	●	●	●
Economy/Extra Quiet	–/● (40 dBa)	–/● (40 dBa)	–/● (40 dBa)
Grates & Filters	●	●	●
Clean Machine	●	●	●
Energy Saver	–	–	–
Tall Items	–	–	–
Glass - No Rinse Aid (Warm)	–	–	–
SensorWash	–	–	–
Options			
Short	●	●	●
Delay Start	–	–	–
FlexiTimer	●	●	●
Extra Economical	●	●	●
Intensive	–	–	–
Extra Dry	–	–	–
Soak	–	–	–
Pre-Rinse	–	–	–
Basket design			
Cutlery loading	3D cutlery tray	3D cutlery tray	3D cutlery tray
Basket design	ExtraComfort	ExtraComfort	ExtraComfort
No. of standard place settings	16	16	16
Safety			
Double Waterproof system	●	●	●
ADA compliant	–	–	–
RemoteVision™	–	–	–
Technical data			
Unit dimensions in inches (W x H x D)	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"
Electrical requirements	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps
Power Cord (convertible to hard wire)	NEMA 5 – 15 plug	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT
Decibal rating	44 dBa	44 dBa	44 dBa
Item number			
Black	21630534USA	–	–
White	21630536USA	–	–
Clean Touch Steel™	21630537USA	–	21636563USA
Custom panel ready	–	21636562USA	–

Lumen Dishwashers

Product Overview



Model number	G 6505 SCi	G 6560 SCVi	G 6565 SCVi
Series	Lumen	Lumen	Lumen
Design Overview			
Width	24"	24"	24"
Pre-finished (Black or White)	-	-	-
Pre-finished (Clean Touch Steel™ Panel)	-	-	-
Integrated - I (Clean Touch Steel™ Fascia Only)	●	-	-
Fully integrated - Vi (Custom Panel and Handle Ready)	-	●	●
Fully integrated - SC SF (Clean Touch Steel™ Panel)	-	-	-
Features			
Door design	ComfortClose	ComfortClose	ComfortClose
Automatic load sensor	●	●	●
Water Softener	●	●	●
BrilliantLight	●	●	●
Knock2open	-	-	-
TimeControl	-	-	-
Quality of results			
AutoOpen™ drying/SensorDry	●/●	●/●	●/●
Perfect GlassCare	●	●	●
Programs			
Normal/Express	●/●	●/●	●/●
Pots & Pans	●	●	●
SaniWash	●	●	●
Rinse & Hold	●	●	●
China & Crystal	●	●	●
Economy/Extra Quiet	●/● (40 dBa)	●/● (40 dBa)	●/● (40 dBa)
Grates & Filters	●	●	●
Clean Machine	●	●	●
Energy Saver	●	●	●
Tall Items	-	-	-
Glass - No Rinse Aid (Warm)	-	-	-
SensorWash	-	-	-
Options			
Short	●	●	●
Delay Start	-	-	-
FlexiTimer	●	●	●
Extra Economical	●	●	●
Intensive	●	●	●
Extra Dry	●	●	●
Soak	-	-	-
Pre-Rinse	-	-	-
Basket design			
Cutlery loading	3D cutlery tray	3D cutlery tray	3D cutlery tray
Basket design	MaxiComfort	MaxiComfort	MaxiComfort
No. of standard place settings	16	16	16
Safety			
Double Waterproof system	●	●	●
ADA compliant	-	●	-
RemoteVision™	-	-	-
Technical data			
Unit dimensions in inches (W x H x D)	23 9/16" x 33 11/16" - 36 1/4" x 22 7/16"	23 9/16" x 32 1/16" - 34 1/4" x 22 7/16"	23 9/16" x 33 11/16" - 36 1/4" x 22 7/16"
Electrical requirements	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps
Power Cord (convertible to hard wire)	NEMA 5 - 15 plug	NEMA 5 - 15 plug	NEMA 5 - 15 plug
Water connection requirement	Water pressure 4.5 - 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 - 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 - 145 psi; shut off valve with 3/8" NPT
Decibal rating	44 dBa	44 dBa	44 dBa
Item number			
Black	-	-	-
White	-	-	-
Clean Touch Steel™	-	-	-
Custom panel ready	21650557USA	21656062USA	21656562USA

Lumen Dishwashers

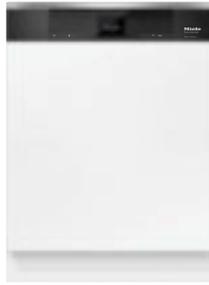
Product Overview



Model number	G 6565 SCVi SF	G 6595 SCVi K20
Series	Lumen	Lumen
Design Overview		
Width	24"	24"
Pre-finished (Black or White)	–	–
Pre-finished (Clean Touch Steel™ Panel)	–	–
Integrated - I (Clean Touch Steel™ Fascia Only)	–	–
Fully integrated - Vi (Custom Panel and Handle Ready)	–	● (no handle)
Fully integrated - SC SF (Clean Touch Steel™ Panel)	●	–
Features		
Door design	ComfortClose	AutoClose
Automatic load sensor	●	●
Water Softener	●	●
BrilliantLight	●	●
Knock2open	–	●
TimeControl	–	–
Quality of results		
AutoOpen™ drying/SensorDry	●/●	●/●
Perfect GlassCare	●	●
Programs		
Normal/Express	●/●	●/●
Pots & Pans	●	●
SaniWash	●	●
Rinse & Hold	●	●
China & Crystal	●	●
Economy/Extra Quiet	●/● (40 dBa)	●/● (40 dBa)
Grates & Filters	●	●
Clean Machine	●	●
Energy Saver	●	●
Tall Items	●	●
Glass - No Rinse Aid (Warm)	–	–
SensorWash	–	–
Options		
Short	–	–
Delay Start	●	●
FlexiTimer	–	–
Extra Economical	●	●
Intensive	●	●
Extra Dry	●	●
Soak	●	●
Pre-Rinse	–	–
Basket design		
Cutlery loading	3D cutlery tray	3D cutlery tray
Basket design	MaxiComfort	MaxiComfort
No. of standard place settings	16	16
Safety		
Double Waterproof system	●	●
ADA compliant	–	–
RemoteVision™	–	–
Technical data		
Unit dimensions in inches (W x H x D)	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"
Electrical requirements	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps
Power Cord (convertible to hard wire)	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT
Decibal rating	44 dBa	44 dBa
Item number		
Black	–	–
White	–	–
Clean Touch Steel™	21656563USA	–
Custom panel ready	–	21659562USA

Diamond Dishwashers

Product Overview



Model number	G 6915 SCi	G 6985 SCVi K20
Series	Diamond	Diamond
Design Overview		
Width	24"	24"
Pre-finished (Black or White)	–	–
Pre-finished (Clean Touch Steel™ Panel)	–	–
Integrated - I (Clean Touch Steel™ Fascia Only)	●	–
Fully integrated - Vi (Custom Panel and Handle Ready)	–	● (no handle)
Fully integrated - SC SF (Clean Touch Steel™ Panel)	–	–
Features		
Door design	AutoClose	AutoClose
Automatic load sensor	●	●
Water softener	●	●
BrilliantLight	●	●
Knock2open	–	●
TimeControl	–	●
Quality of results		
AutoOpen™ drying/SensorDry	●/●	●/●
Perfect GlassCare	●	●
Programs		
Normal/Express	●/●	●/●
Express	●	●
Pots & Pans	●	●
SaniWash	●	●
Rinse & Hold	●	●
China & Crystal	●	●
Economy/ExtraQuiet	●/● (38 dBa)	●/● (38 dBa)
Grates & Filters	●	●
Clean Machine	●	●
Energy Saver	●	●
Tall Items	●	●
Glass - No Rinse Aid (Warm)	●	●
SensorWash	●	●
Options		
Short	●	●
Delay Start	–	–
FlexiTimer	●	●
Extra Economical	●	●
Intensive	●	●
Extra Dry	●	●
Soak	●	●
Pre-Rinse	●	●
Basket design		
Cutlery loading	3D cutlery tray	3D cutlery tray
Basket design	MaxiComfort	MaxiComfort
No. of standard place settings	16	16
Safety		
Double Waterproof system	●	●
ADA compliant	–	–
RemoteVision™	●	●
Technical data		
Unit dimensions in inches (W x H x D)	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"	23 9/16" x 33 11/16" – 36 1/4" x 22 7/16"
Electrical requirements	110/120 V, 60 Hz, 15 Amps	110/120 V, 60 Hz, 15 Amps
Power Cord (convertible to hard wire)	NEMA 5 – 15 plug	NEMA 5 – 15 plug
Water connection requirement	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT	Water pressure 4.5 – 145 psi; shut off valve with 3/8" NPT
Decibal rating	42 dBa	42 dBa
Item number		
Black	–	–
White	–	–
Clean Touch Steel™	–	–
Custom panel ready	21691557USA	21698562USA

Useful Information

Miele Dishwasher Glossary

Dishwasher glossary

3D cutlery tray

The 3D cutlery tray from Miele is unique: it is height, width and depth adjustable so that it can be perfectly adapted to suit any load. Even awkward items such as soup ladles and whisks are easy to accommodate.

AutoClose

With Miele AutoClose, the dishwasher door closes both automatically and gently. This combines convenience with elegance, creating an almost magical moment in kitchen life. Very slight pressure against the door is sufficient to activate the motorized door closing feature.

AutoOpen drying

The dishwasher door opens a fraction automatically at the end of a program cycle. This allows fresh, dry air to enter the dishwasher, and even challenging items such as plastics and glassware are perfectly dried. A special air ducting protects the worktop from moisture.

BrilliantLight

Thanks to the patented door controls, 4 power LEDs switch on gradually when the dishwasher door is opened. The 4 LEDs immerse the dishwasher interior in brilliant light. The area in front of the dishwasher is also well lit, significantly improving loading and unloading.

ComfortClose

Enjoy the effortless opening and closing of your Miele dishwasher and the comfort of a door that will remain open in any position desired.

Energy efficiency

The energy label provides information at a glance on the running costs and performance of a dishwasher. Miele machines combine top cleaning and drying performance with extremely low electricity and water consumption.

ExtraQuiet

Miele's ExtraQuiet program produces sound emissions of only 38 dBa and is so quiet that you can hardly hear it. Ideal for open-plan kitchens and when the dishwasher is run overnight.

FlexiTimer

Miele dishwashers are even smarter with FlexiTimer. This function gives you two options, either a defined start time or a defined finish time.

Sound emissions

Miele dishwashers wash with sound emissions as low as 42 dBa particularly quiet, yet constantly achieve perfect results. This is even considerably quieter than a normal conversation.

Half load

Miele dishwashers automatically measure the amount of dishes in the cabinet and adjust water and electricity consumption accordingly. Thanks to the 'Half load' function, there is no longer any need to wait until a dishwasher is fully loaded.

Knock2open

Knock2open turns dishwashing into a magical experience and at the same time provides the perfect solution for a handleless kitchen design. By tapping the front of the fully integrated Miele dishwasher twice, the door opens by about 4 inches completely automatically using a clever opening mechanism. A convenience you will enjoy every day.

Miele basket design

Basket handles, a redesigned lower basket and a whole host of functions in the upper basket: Miele dishwashers ring in a new era in basket design.

Perfect GlassCare

Soft water enhances cleaning performance in a dishwasher but is aggressive to glassware. Miele dishwashers that feature Perfect GlassCare technology helps protect glassware and keeps stemware looking as good as new for longer.

Sensor Dry

The ambient temperature in your kitchen and the size of load may influence drying results. In the Automatic program, SensorDry ensures perfect drying results even under unfavorable conditions.

Delay start with integrated countdown indicator

With the 24 hour delay start you can run your dishwasher whenever you need to, and use cheap (at night) electricity taxes. The countdown indicator counts the duration of the program backwards and displays how long the selected program still has to run. This keeps the user informed of the program status of the dishwasher.

Hot water connection

All Miele dishwashers can be connected to hot water with a temperature of up to 140 F. This reduces electricity consumption by up to 40% and running times by up to 9%. Electricity consumption falls to as little as 0.4 kWh in the 'Sensor wash gentle' program.

TimeControl

Everything under control at a glance: the useful LED progress indicator for fully integrated dishwashers provides information on when the program will finish. One hour before the end of the program, the LEDs start switching off individually from left to right at intervals of 20 minutes. When the program has ended, the AutoOpen function automatically opens the door a fraction. TimeControl is ideal for all installation situations, even for raised machines or kitchens with a flush base.

Touch-on-Metal

This new user interface from Miele offers unparalleled convenience. It combines a high-quality flush design with an intuitive navigation interface from left to right. The embossed controls of the stainless steel fascia panel are extremely easy to use and the settings are displayed by an LED indicator. The smooth surface of the elegant control panel is particularly easy to clean.

Double Waterproof System

To protect against flooding, all Miele dishwashers feature the Miele Waterproof System. Miele offers a guarantee on all water protection systems to protect your home - over a period of 20 years. You are covered by guarantee should damage occur as a result of a faulty water protection system. Miele assumes the costs for all subsequent damage covered by the terms of the anti-flooding guarantee, provided that installation has been carried out correctly by a qualified fitter.





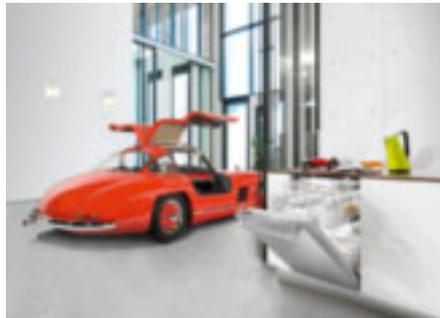
ProfiLine – Miele's Fast Built-in Dishwashers

ProfiLine Dishwashers

The ProfiLine range combines short cycle times, high cleaning performance and ease of use.

Breakfast, lunch breaks, meetings, appointments with clients, events – in modern business life, there is no shortage of reasons for serving tea or coffee, leaving dishes to pile up in the kitchen. ProfiLine dishwashers meet the challenges in various workplaces:

- Offices
- Legal practices
- Agencies
- Showrooms
- Clubs
- Homes



But even private households having to cope with large quantities of dishware and requiring short program cycles are bound to profit from the new ProfiLine dishwashers.







**The benefits of ProfiLine dishwashers
at a glance**

- Ideal for office kitchens or private homes with higher demands
- Shortest program cycle lasting only 24 mins.
- Flexible installation
- Convenient operation with multi-language display
- Efficient use of water and electricity

Additional Features For Special Demands

The Product Benefits of Miele ProfiLine Dishwashers



Professional and versatile

Ideal for mountains of dishes from breaks, meetings and events. Also beneficial to private households looking to clean large quantities of dishware.



Very short program cycles

With a program cycle lasting only 24 minutes, ProfiLine dishwashers are extremely fast.



Commercial electrical connection

Electrical connection 2 AC 208/240V 60Hz optional 120V 60Hz supplied as standard for particularly fast turnaround of large amounts of dishware.



High energy efficiency

The new ProfiLine dishwashers consumer on average 10% less electricity than the predecessor series.



Convenience supplied as standard

The automatic opening of the door at the end of a program and the convenient replenishing of salt are only two of the many highlights which ensure for optimum convenience.

The fastest commercial dishwashers

with fresh water system

The fastest commercial dishwashers using the fresh water circulation system.

The technical approach on Miele dishwashers combines speed, efficiency, performance and cost-effectiveness in a most unique way.

- Ideal for hotels, restaurants, wineries, daycare centers, nursing home clubs and schools
- Shortest program cycle: 10 mins.
- Two rack levels for maximum capacity
- Up to 250 plates/hr in lower basket and further items of crockery and cutlery in upper basket
- ADA compliant
- PG 8061 - NSF/ANSI 3 Certified



User convenience

- Simple operation via 3-line text display and TouchControl
- 3 direct-access buttons for the most important programs
- Simple refilling of salt with door in semi-opened position
- Optional dispensing of liquid detergents
- Safe automatic door closure

Process security

- Display indicating selected drying time or time remaining
- 'Container empty' indicator for rinse aid container
- Integrated aerosol steam condenser supports drying process and ensures an improved room climate (PG 8061)

Product quality

- Triple-filtration system for perfect cleaning results
- 3 spray arms made from high-grade stainless steel
- Cove-cornered design ensures simple cleaning
- Easy-to-clean exterior surfaces
- Stainless-steel

The right basket for every load

- Comprehensive basket range for simple handling - from saucers to large underplates
- Easy-to-stack plastic baskets for the transportation and storage of large quantities of crockery and glassware
- Open, plastic-coated wire baskets produce exceptional cleaning results and allow loads to dry fast



ProfiLine/ProfessionalSeries

Product Overview



Model	PG 8083 SCVi	PG 8083 SCVi	PG 8080 i
Design			
Baskets	MaxiComfort	MaxiComfort	MaxiComfort
Cutlery	3D Cutlery tray	3D Cutlery tray	Cutlery basket
Pre-finished (Black or White)	-	-	-
Pre-finished (Clean Touch Steel™)	-	-	-
Integrated – I (Clean Touch Steel™)	-	-	●
Fully Integrated – Vi (Custom Panel)	●	●	-
Fully Integrated – SC SF (Clean Touch Steel™)	-	-	-
ADA Compliant	-	-	●
NSF/ANSI 3 certified	-	-	-
Complimentary 5 year warranty	●	●	-
Riedel Exclusively Recommends	●	●	●
Features			
AutoClose/ComfortClose	●/●	●/●	-/●
BrilliantLight	●	●	-
Delay start	●	●	●
AutoOpen drying	●	●	●
SensorDry/CleanAir™ drying	●/●	●/●	●/●
Flash Drying	●	●	●
Condenser Drying	-	-	-
Water softener	●	●	●
Perfect GlassCare	●	●	●
Double Waterproof System	●	●	●
RemoteVision™ capable	-	-	-
Programs			
Normal	●	●	●
Normal Plus	-	-	-
Pots & Pans	●	●	●
China & Crystal	●	●	●
Rapid – 6 minutes	-	-	-
Short – 15 minutes	-	-	-
ProSpeed – 25 min cycle	-	●	-
ProSpeed – 45 min cycle	●	-	●
Universal	●	●	●
Sanitize	●	●	●
Glasses – No Rinse Aid	●	●	●
Plastics	●	●	●
Utensils	-	-	-
Economy	-	-	-
Intensive	-	-	-
Technical data			
Decibal ratings	49	49	49
Electrical Requirements	1.3 kW/120 V/15 A	5 kW/208 – 240 V/30 A	1.3 kW/120 V/15 A
Electrical Connection	NEMA 5 – 15 P	NEMA 14 – 30 P	NEMA 5 – 15 P
Item Number	61808365USA	61808366USA	61808052USA



Model	PG 8080 i	PG 8056	PG 8056
Design			
Baskets	MaxiComfort	U890 with 2 x E 816 and 2 x E 165, O 891 with 1 x E 810	U890 with 2 x E 816 and 2 x E 165, O 891 with 1 x E 810
Cutlery	Cutlery basket	-	-
Pre-finished (Black or White)	-	-	-
Pre-finished (Clean Touch Steel™)	-	●	●
Integrated – I (Clean Touch Steel™)	●	-	-
Fully Integrated – Vi (Custom Panel)	-	-	-
Fully Integrated – SC SF (Clean Touch Steel™)	-	-	-
ADA Compliant	●	●	●
NSF/ANSI 3 certified	-	-	-
Complimentary 5 year warranty	-	-	-
Riedel Exclusively Recommends	●	●	●
Features			
AutoClose/ComfortClose	-/●	-/-	-/-
BrilliantLight	-	-	-
Delay start	●	●	●
AutoOpen drying	●	-	-
SensorDry/CleanAir™ drying	●/●	-	-
Flash Drying	●	●	●
Condenser Drying	-	-	-
Water softener	●	●	●
Perfect GlassCare	●	●	●
Double WaterProof System	●	●	●
RemoteVision™ capable	-	-	-
Programs			
Normal	●	●	●
Normal Plus	-	●	●
Pots & Pans	●	-	-
China & Crystal	●	●	●
Rapid – 6 minutes	-	-	●
Short – 15 minutes	-	-	-
ProSpeed – 25 min cycle	●	-	-
ProSpeed – 45 min cycle	-	-	-
Universal	●	-	-
Sanitize	●	●	●
Glasses – No Rinse Aid	●	●	●
Plastics	●	●	●
Utensils	-	●	●
Economy	-	●	●
Intensive	-	●	●
Technical data			
Decibal ratings	49	59	59
Electrical Requirements	5 kW/208 – 240 V/30 A	5.8 kW/208 V/30 A	5.8 kW/240 V/30 A
Electrical Connection	NEMA 14 – 30 P	NEMA L6 – 30	NEMA L6 – 30
Item Number	61808051USA	61805650USA	61805655USA

ProfiLine/ProfessionalSeries

Product Overview



Model	PG 8061	PG 8061
Design		
Baskets	U890 with 2 x E 816 and 2 x E 165, O 891 with 1 x E 810	U890 with 2 x E 816 and 2 x E 165, O 891 with 1 x E 810
Cutlery	-	-
Pre-finished (Black or White)	-	-
Pre-finished (Clean Touch Steel™)	●	●
Integrated – I (Clean Touch Steel™)	-	-
Fully Integrated – Vi (Custom Panel)	-	-
Fully Integrated – SC SF (Clean Touch Steel™)	-	-
ADA Compliant	●	●
NSF/ANSI 3 certified	●	●
Complimentary 5 year warranty	-	-
Riedel Exclusively Recommends	●	●
Features		
AutoClose/ComfortClose	●/●	●/●
BrilliantLight	-	-
Delay start	●	●
AutoOpen drying	●	●
SensorDry/CleanAir™ drying	-	-
Flash Drying	●	●
Condenser Drying	●	●
Water softener	●	●
Perfect GlassCare	●	●
Double WaterProof System	●	●
RemoteVision™ capable	-	-
Programs		
Normal	-	-
Normal Plus	-	-
Pots & Pans	-	-
China & Crystal	-	-
Rapid – 6 minutes	-	-
Short – 15 minutes	●	●
ProSpeed – 25 min cycle	-	-
ProSpeed – 45 min cycle	-	-
Universal	●	●
Sanitize	-	-
Glasses – No Rinse Aid	-	-
Plastics	-	-
Utensils	-	-
Economy	-	-
Intensive	●	●
Technical data		
Decibal ratings	57	57
Electrical Requirements	5.8 kW/208 V/20 A/ 3 AC (convertible to 2 AC)	5.8 kW/240 V/20 A/ 3 AC (convertible to 2 AC)
Electrical Connection	NEMA L15 – 20 (NEMA L6 – 30)	NEMA L15 – 20 (NEMA L6 – 30)
Item Number	61806120USA	61806125USA





Thoroughly Cleaned and Thoughtfully Cared For

Unique Miele technology ensures unsurpassed garment care.

Designed to preserve colors and fabrics flawlessly, our laundry care system ensures that even your most delicate garments look like new after every wash. Not only does our unique Honeycomb Drum™ and MasterCare programs make washing clothes as easy and gentle as possible, they also allow you to conserve water and energy, so you're caring for the earth - while caring for your clothes.



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Intelligent Care For All Your Laundry Needs

Miele Laundry System

Washing, drying, ironing – forever better with Miele.

Miele's W 3048 washing machine and T 8033 C tumble dryer match each other perfectly in terms of form and function. Both user interfaces and programs subscribe to the same philosophy. Making program selection easy and superior garment care effortless.

Everything you need – from one single source.

Miele's laundry care system covers the entire process, from washing and drying... to the finishing touch of ironing with the B 990 E rotary iron. And the perfect complement, Miele's exclusive assortment of CareCollection detergents. All ensuring optimal cleaning results, each and every time.





The Perfect Choice for Every Home

Installation Options

A Perfect Pair

Available in freestanding and stackable washer and dryer configurations, Miele's legendary laundry systems clean, care for and ultimately extend the life of your clothes.



Side-by-side with optional laundry stand (WTS 410).



Side-by-side under counter installation.



Stacked configuration featuring optional stacking kit (WTV 407).





Product Highlights

Miele Washing Machines



The patented¹⁾ Miele Honeycomb Drum™

For generations, Miele washing machines have been known for their thorough yet gentle care of fabrics. Miele's revolutionary Honeycomb washing drum advances this technology even further. Forged from the very best stainless steel with a unique convex pattern that resembles a honeycomb, Miele's Honeycomb Drum both enhances cleaning performance and reduces fabric wear. The by-product of this patented advancement is an 80% reduction in the number of water exit holes and the skillful development of a water channel network that provides a thin water layer that actually cushions your clothes while the drum rotates. Only Miele has Honeycomb technology - a technology proven to protect and extend your relationship with the fine fabrics in your wardrobe.



Delay Start and Countdown Indicator

According to schedule: program your appliance to start at a time suitable for you – in accordance with your daily schedule.



Chrome-Plated Door Ring

Durable: the chrome-plated door ring is a perfect complement to the washing machine's design casing.



Convenient Loading Angle

Easy access: the large porthole and optimized loading angle makes loading and unloading effortless.



Drum Lighting

Enlightening: you can never overlook a piece of laundry when unloading the perfectly illuminated Honeycomb Drum.



Foam Sensing

In the event of overdosing: the formation of foam is controlled to achieve optimum wash and rinse results.



Professional Balance System

Deluxe spinning: perfect laundry distribution for a steady spin cycle and optimal spin performance.



Flow Meter

Reduced water consumption: with this special function water intake is accurately measured.



Stainless Steel Interior

Enhanced durability: high-class materials and an exclusive design guarantee superior quality.



FC Drive

Ultra quiet: this advanced motor system ensures a long machine life and whisper-quiet operation.



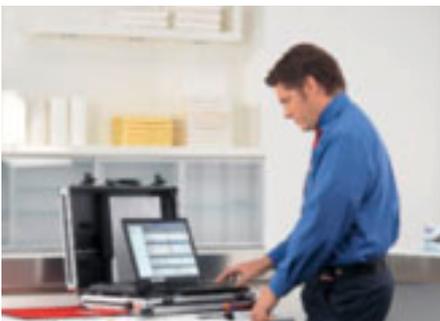
Water Control System (WCS)

Everything dry: WCS monitors the water intake, while working to detect the occurrence of leaks.



Enameled Front

As good as it looks: the enameled front is scratch-proof, corrosion-proof - impervious to acids and easy-to-clean.



Optical Interface

Efficient trouble-shooting: all Miele laundry care appliances can be quickly analyzed using a technician's laptop.



Tested to Last 20 Years ²⁾

Confirmed by wfk Research Institute in Germany: only Miele offers long-lasting products by conducting extensive testing.



Emergency Release

In the event of a power failure: the door can be opened manually with ease.

²⁾ Corresponds to 10,000 hours of operation in a blend of wash programmes with varying cycle times.

As Versatile as Your Clothing

Specialty Wash Programs



Beach Towels

Offers excellent cleaning for cotton towels, bathrobes, sauna and beach towels.



Delicates

Minimizes creasing and gives extreme care to garments.



Custom

Set any combination of temperature and spin speeds.



Express

Lightly soiled and small quantity laundry - quickly ready for use again.



Comforters

Feather-,down- and synthetic-filled duvets and pillows are gently washed and perfectly spun.



Wrinkle Free

For permanent-press and mixed loads, the gentle drum action and high water levels minimize creasing during the wash cycle.



Extra White

A special combination of temperature and extra rinsing produces your brightest whites.



Sanitize

Dust mites and bacteria don't stand a chance with the use of higher water levels and extended holding time temperatures.



Denim

Ensures that colors are retained without unsightly bleached areas or creases.



Dress Shirts

Reduces creasing - simplifying the ironing of shirts and blouses.



Outdoor

High-quality outdoor wear retains its functionality no matter what the weather.



Silks

Gently cares for all hand-washable garments (without wool content).



Table Linens

Ideal for getting tablecloths and napkins their cleanest.

Washing Machines

Product Overview



Model	W 3048
Capacity	
European standard capacity	●
Design	
Color: White	●
Fascia panel: Angled	●
Features	
Large LCD screen	●
Delay start/time remaining	●
Child lock	●
1,000-watt heating element	●
Honeycomb Drum™ light	●
WaterProof System	●
Bleach dispenser	●
Spin speeds	6
1,300 rpm max. spin speed	●
Temperature settings	6
158°F/70°C max. temperature	●
Stainless steel Honeycomb Care™ drum	●
Right door hinge only	●
Freestanding	●
RemoteVision™ capable	●
Standard wash programs	
Normal, Wrinkle-Free, Sanitize,	●
Hand Wash, Woolens, Silk, Custom	●
Specialty wash programs	
Extra White, Delicates,	●
Denim/J Jeans, Dress Shirts, Pillows,	●
Outerwear, Table Linens, Beach Towels,	●
Express, Drain/Spin, Quick Rinse	●
Program Options	
Extended, Heavy Soil (pre-wash), Sensitive (extra rinse)	●
Technical data	
Electricity and Water Supply:	
Voltage	110
Plug rating (in amps)	15
Cold and hot water intake	●
Optional accessories	
Stacking kit	WTV 407
Laundry Stand (White)	WTS 410
Item Number	
White	11304811USA



Product Highlights

Miele Tumble Dryers



PerfectDry

Proven to reduce the need for ironing by more than 30 percent, Miele dryers deliver continuous, heated airflow with precision efficiency to ensure your clothes are always uniformly dried - and never overheated. And with advanced sound insulation and no need for external venting, your dryer can be discreetly located almost anywhere, from kitchen pantries to hallway closets.



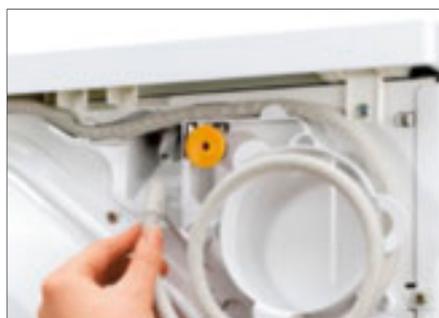
Honeycomb Drum

Effortless ironing: the honeycomb structure allows laundry to be dried gently and evenly.



Intelligent Drum Reversal

Optimal drying results: changing the direction of drum rotation prevents laundry from tangling and creasing.



Integrated Condensation Drainage

Emptying not required: condensation drains automatically via a direct hose connection.



Anti-Crease Action

Practical: laundry is 'loosened' after the drying process is complete - helping to delay creasing.



Drum Lighting

Enlightening: you can never overlook a piece of laundry when unloading the perfectly illuminated Honeycomb Drum.



Convenient Loading Angle

Optimal positioning: allows for convenient loading and unloading, reducing back strain.



Enameled Front

As good as it looks: the enameled front is scratch-proof, corrosion-proof - impervious to acids and easy-to-clean.



Lint Filters

Double efficiency: lint free air ensures perfect functionality, longevity and low consumption levels.



Optical Interface

Efficient trouble-shooting: all Miele laundry care appliances can be quickly analyzed using a technician's laptop.



Buzzer

Acoustic signal upon completion: preventing freshly dried laundry from remaining in the dryer for longer than necessary.

Tumble Dryers

Product Overview



Model	T 8033 C
Capacity	
European standard capacity	●
Design	
Electric heating system	●
Condenser (requires no venting)	●
Color: White	●
Fascia panel: Angled	●
Features	
Electronic moisture monitoring	●
Clean airways indicator light	●
Buzzer at program end	●
Anti-crease function at program end	●
Program sequence display	●
Honeycomb Drum™ light	●
Large lint filter	●
Enameled front	●
Stainless steel Honeycomb Care™ drum	●
Left door hinge (only)	●
Freestanding	●
Standard programs	
Normal	●
Sturdy	●
Wrinkle Free	●
Fluff	●
Smooth	●
20 minutes	●
45 minutes	●
Program Options	
Turbo, Gentle	●
Technical data	
Electricity:	
208-240 V	●
Plug rating (in amps)	30
Optional accessories	
Laundry stand	WTS 410
Stacking kit	WTV 407
Item Number	
White	12803311USA





Laundry machines from Miele Professional

Washer-extractors and tumble dryers with a load capacity of 15 lbs represent ideally sized machines for businesses, ensuring smooth and efficient processes for professional solutions to match a wide range of laundry-care challenges. The Little Giants range of machines stand for innovative product features, a responsible approach to the use of natural resources and dependability which comes from a strong brand. Miele rotary irons complement the range, ensuring wrinkle-free results and a perfect finish.

Perfect laundry care has been our claim for over 100 years. Miele's laundry technology guarantees hygienically clean laundry: Patented technologies such as the Honeycomb Drum™ ensure the gentle care of fabrics combined with first-class cleaning and drying performance. The following pages provide further detailed information.



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Professional Washer-Extractors and Tumble Dryers

A Systematic Approach to Perfect Laundry Care

Professional Little Giants:

Fast and compact

The PW 6068 washer-extractor and the PT 7135C tumble dryer are designed for applications faced with large quantities of laundry, frequent laundry processing and stubborn soiling.

- Large drum volume for large quantities of laundry:
Washer-extractor 15.5 gal, tumble dryer 34 gal
- Very short cycle times
- Patented Honeycomb Drum™
- Built for the wear and tear of workaday life:
Designed and tested for a minimum of 25,000 operating hours
- Liquid dispensing and payment system connection options
- Stacking kit for space-saving installation of washer-dryer*
- Condenser dryer is highly energy-efficient





Commercial Technology: Little Giants

Professional Technology for Professional Applications

Professional features for professionals

Innovative and rugged commercial technology as well as application-specific programs let commercial laundry machines stand apart from domestic appliances. Reinforced shock absorbers, smooth running properties thanks to a sturdy drum bearing and electronic imbalance monitoring in the spin cycle ensure durability and longevity in the extreme under even the harshest conditions. Very short program cycles guarantee fast laundry turnaround. Commercial washer-extractors and tumble dryers are specialized in making light work of huge mountains of laundry, frequent washing and stubborn soils.

Highly versatile

Washer-extractors and tumble dryers from Miele Professional place a clear focus on users and applications. With a broad range of standard and special programs, the Professional portfolio is designed to meet wide-ranging needs.

Short program cycles

Connection to a hot water supply, a 208-240V power supply, the large drum volume and a high heater rating enables short program cycles, high throughput and extremely short turnaround times. Freshly laundered textiles are ready for use again in next to no time.

- The Little Giants series stands for washer-extractors and tumble dryers with a load capacity of 15 lbs and represents the first stepping stone into the world of commercial laundry care.



Little Giants

The Product Highlights on Professional Washer-Extractor PW 6068

Short program cycles

Connection to hot water, a 208-240V power supply and a high heater rating enables short program cycles, high throughput and extremely short turnaround times.



Large capacity

The large drum volume ensures uniform washing and drying results.



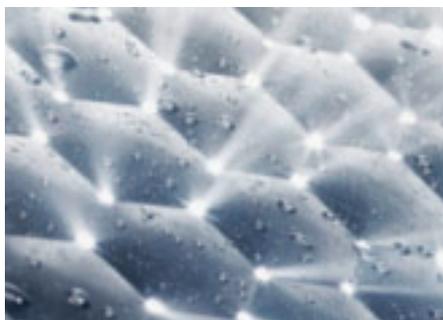
Disinfection program

Disinfection program activates a high temperature and a holding time to meet the highest of hygiene requirements.



Asynchronous motor

The extremely powerful asynchronous frequency-controlled motor facilitates a gentle speed ramp-up and quiet, smooth running during spinning to ensure maximum durability.



Unique care of fabrics

Gentle fabric care in Miele's patented Honeycomb Drum™ has been officially endorsed by the Institute for Applied Research in Krefeld, Germany (wfk) and is proven to make textiles last up to 4 times longer.

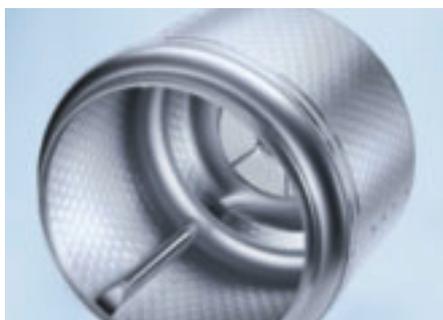


Little Giants

Product Highlights

PerfectDry

The patented PerfectDry system constantly measures the moisture content of the laundry load to ensure that drying is terminated to give spot-on results, saving time and energy consumption.



Large capacity

A large drum volume ensures uniform washing and drying results and helps keep laundry inventory levels down.

2 separate motors

During drying, 2 separate motors ensure speedy drying results. This cuts drying time by 10 minutes.

Intelligent drum reversal

To ensure top-class drying results, the direction of drum rotation is reversed at defined intervals.

Large-surface filter

Patented large surface filter allows up to 16 loads without cleaning.

Perfect laundry finish

As on washer-extractors, the Honeycomb drum™ on tumble dryers ensures optimum fabric care and a perfect laundry finish.

A Professional Solution For Each Application

Target-Group Program Packages: An Overview

Professional solutions to meet individual needs



Commercial laundry care requirements vary considerably from one application to the next. Factors such as load capacity, user interface, features and programs play a decisive role.

Laundry machines from Miele Professional are available with a range of different controls and program packages in order to meet every need and therefore represent the professional approach to perfect laundry care.

The following chart provides a summary of the various control versions and target-group program.

PW 6065 Vario Little Giant ProfiLine L controls
<ul style="list-style-type: none"> • Load capacity 15 lbs • 10 standard wash programs • 10 special programs • 5 target-group packages • G factor 526 • Residual moisture 49%

Model	PW 6068 Vario (15 lbs)
Target group packages (washing)	
Standard wash programs	•
Disinfection	•
Bakers / Butchers	•
Hairdressers / Wellness	•
Domestic	•
Sport	•
Hotel	•
Hygiene	•
Sluice	•*
Professional cleaners	•
Special programs	•

Target group packages	Programs	Situation / Requirement	Miele solution
Domestic	<ul style="list-style-type: none"> • Dark laundry • Denim 	<ul style="list-style-type: none"> • Large quantities of domestic laundry and workwear 	<ul style="list-style-type: none"> • Plug and go • Short waiting times • Large drum volume
Sport	<ul style="list-style-type: none"> • Sport Indoor • Sport Outdoor • Hard plastic items 	<ul style="list-style-type: none"> • Large amounts of laundry, in part heavily soiled • Sportswear made from polyester, polyamide or textiles with breathable membranes 	<ul style="list-style-type: none"> • Large drum volume • Special programs to retain wicking action
Hotel	<ul style="list-style-type: none"> • Kitchen laundry • Table linen • Curtains • Bed linen 	<ul style="list-style-type: none"> • Thorough but gently cleaned laundry for top-class hospitality • Many cycles per day • Bulky items 	<ul style="list-style-type: none"> • Honeycomb drum™ • Large drum volume • Short program cycles
Disinfection	<ul style="list-style-type: none"> • Thermal disinfection 185 F/15 mins. • Chemo-thermal disinfection 158 F/10 mins. • Chemo-thermal disinfection 140 F/20 mins. • Chemo-thermal disinfection 104 F/20 mins. 	<ul style="list-style-type: none"> • Short programs, including disinfection cycles • Maintenance of disinfection temperatures 	<ul style="list-style-type: none"> • 3 heater elements with high heater rating • Electronic controls and monitoring of all program parameters • Connection of up to 6 liquid dispenser pumps
Sluice ¹	<ul style="list-style-type: none"> • Sluice Sensitive • Sluice • MRSA plus 	<ul style="list-style-type: none"> • Washes laundry with temperatures and holding times compliant with British Health Service Guideline HSG (95)18 	<ul style="list-style-type: none"> • Adapted process technology • Optimum program cycle times
Bakers/Butchers	<ul style="list-style-type: none"> • Flour • Flour + • Grease and fat • Grease and fat + • Workwear • Workwear + 	<ul style="list-style-type: none"> • Heavily soiled laundry used by specific small businesses • Large volumes of laundry 	<ul style="list-style-type: none"> • Adapted process technology with extended pre-wash and main wash as well as additional rinse cycles
Hairdressers/Wellness	<ul style="list-style-type: none"> • Towels • Towels + • Capes 	<ul style="list-style-type: none"> • Towels heavily soiled with hairs • Textiles soiled with cosmetics, ointments and lotions • Soft, bouncy towels 	<ul style="list-style-type: none"> • Honeycomb drum™ • Large drum volume • Short waiting times • Adapted process technology for optimum wash results
Delicates	<ul style="list-style-type: none"> • WetCare Sensitive • WetCare Silks • WetCare Intensive 	<ul style="list-style-type: none"> • Thoroughly but gently cleaned textiles, outerwear 	<ul style="list-style-type: none"> • Honeycomb drum™ • Reprocessing of textiles with WetCare label • Connection of up to 6 liquid dispenser pumps

¹only available with dump valve.

Washing Machine PW 6065

Product Overview



²⁾ HW = Hot water 158°F, data gathered in accordance with EN 60456

● = standard, ○ = optional

Model/Sales designation	PW 6065
Washer-extractors	
Frontloader, door opening [Ø inch]	11.8"
Performance data	
Load capacity [lbs]	15
Honeycomb drum™, Drum volume [gal]	15.5
Max. spin speed [max. rpm]	1,400
G factor	526
Residual moisture [%]	49
Drum lighting	●
Controls/Programs	
Delay start, max. 24 h	●
Thermal and chemo-thermal disinfection programs	●
Special programs for certain laundry types	●
Water connections	
1 x cold water, ½" with ¾" threaded union	●
1 x hot water, ½" with ¾" threaded union	●
Drain pump	●
Electrical connection	
2 AC 208 – 240 V 60 Hz	●
Heating [kW]	3.8 – 5.0
Total rated load [kW]	4.0 – 5.2
Fuse rating [A]	2-pole 30A
Plug	NEMA L6-30
Dispenser systems	
3-compartment front dispenser	●
Connection options	
Dispenser adapter for max. 6 liquid products	●
Dimensions/Weight	
External dimensions H/W/D [in]	33.5"/23.7"/28.6"
Weight [lbs]	265
Installation as washer-dryer stack possible	●
Item Number	
Lotus White	51606501USA
Stainless Steel	51606503USA

Tumble Dryer PT 7135C

Product Overview



¹⁾ patented

● = standard, ○ = optional, – = not available

Model/Sales designation	PT 7135 C Vario
Tumble dryers	
Load capacity [lbs]	15
Honeycomb drum ^{TM1)} , Drum volume [gal]	34
Drying system	Condensor
Vent connection	Ventless
Large door opening (15.4")	●
Glass door	–
Large-surface filter	●
Drum lighting	●
Controls, Programs	
Delay start, max. 24 h	●
Electrical connection	
2 AC 230 V 60 Hz	●
Heating [kW]	3.45
Total rated load [kW]	3.68
Fuse rating [A]	2-pole 16A
Plug	NEMA L6-20
Dimensions/Weight	
External dimensions H/W/D [in]	33.5" x 23.5" x 27.9"
Weight [lbs]	127
Installation as washer-dryer stack possible	●
UMRP/MAP/Retail Pricing	
Item Number	
Lotus White	52713523D
Stainless Steel	52713524D

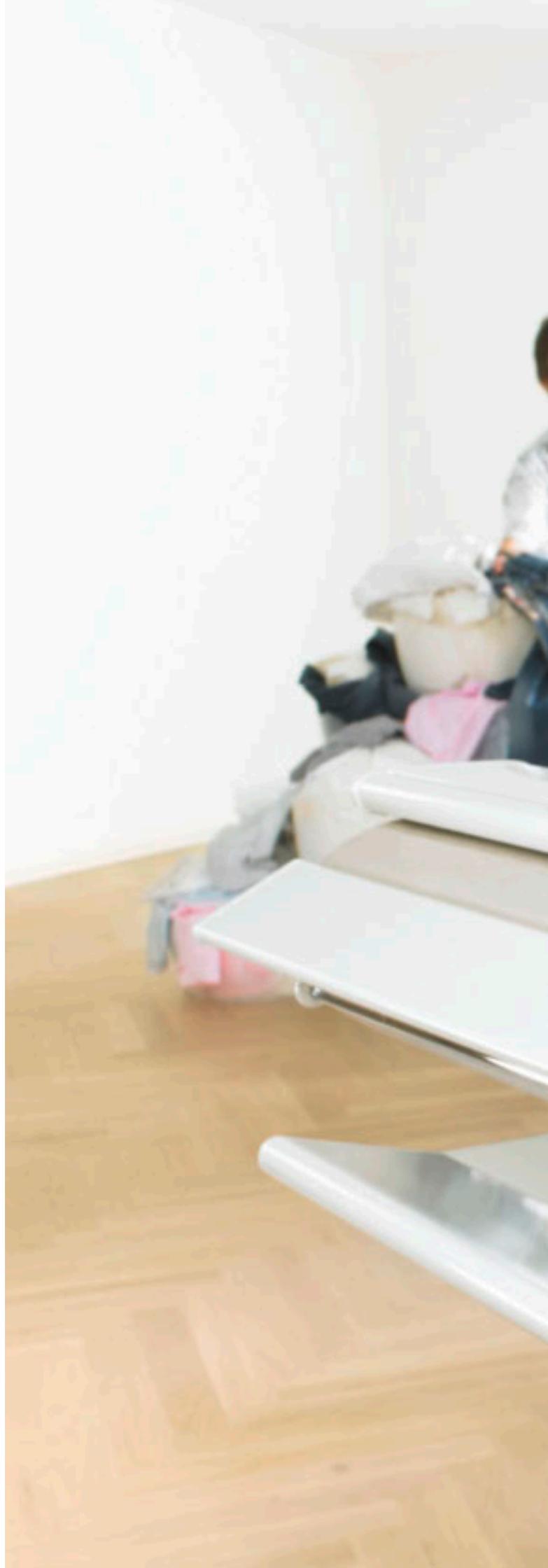
Rotary Ironers

Perfect Laundry Care and an Optimum Finish

The HM 16-80 D rotary ironer ensures an optimum finish on sheets and table linen. Aprons, table linen and sheets are finished to perfection. Roller speeds can be adjusted to suit the moisture content and thickness of textiles - ensuring optimum results in the shortest of times!

Perfectly combined

Professional rotary ironers are the ideal way of achieving a perfect laundry finish. This is particularly the case where appearances count and perfectly laundered linen helps leave a lasting impression on guests.





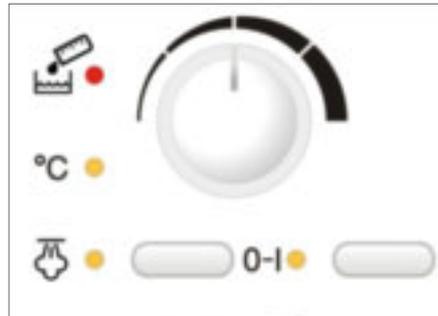


Perfect Laundry Finish

Product Features

Polyester needle felt with ARAMID needle felt cloth

The extremely durable cover cloth offers the ideal conditions for perfect ironing.



Temperature selection

Gentle treatment of textiles thanks to variable temperature settings.



Automatic finger guard

The finger guard stops the motor and releases the heater plate immediately.



Ample stacking space

After ironing, laundry falls in loose pleats in the space below the roller, preventing wrinkles.



Free, open end roller

Free roller end simplifies ironing of skirts, shirts and blouses.



Convenient foot switch

The roller is operated via a footswitch, leaving hands free to arrange items.

Rotary ironer (commercial-grade)

Product Overview



Model	HM 16 - 80 D
Performance data	
Roller diameter	6"
Roller width	32.5"
Controls/Programs	
Clear, concise and simple controls	●
5-stage speed control (ft/min)	6.5 – 15
Individually adjustable roller speed (rpm)	4 – 9
Freely selectable temperatures for a wide variety of textiles	●
Features	
Convenient footswitch control	●
Temperature limiter	●
Return feed	●
Roller bearings on both sides	–
Padding: Polyester needle felt with ARAMID needle felt cloth	●
Aluminum trough	●
Finger guard	●
Manual heater plate release in event of power failure	●
Heater indicator lamp	●
Chrome-plated airing bar for crease-free laundry cooldown and airing	●
Rapid heat-up and uniform heat distribution thanks to aluminum trough	●
Ample space for ironed laundry	●
Electrical connection	
Mains connection	AC 220 – 240V 50 – 60 Hz
Heating (kW)	3.1 – 3.7
Total rated load (kW)	3.2 – 3.8
Fuse rating (A)	1 x 16
Plug	NEMA 6 – 20
Steam-heated	●
Boiler (kW)	0.85
Water tank volume (oz)	27
Steam availability at start-up (min)	4
Steam delivery time (min)	40
Type	
Space-saving installation against a wall possible	●
Fold-away design	●
Designed and tested for commercial use/longevity	●
Casing	white enamel
External dimensions H/W/D	38"/39"/15"
Weight (lbs.)	86
Item Number	
White	53168001USA

Rotary ironer

Product overview



Model number	B 990
Design	
Appliance color	Lotus white
Perfect ironing results	
Temperature selection to suit textiles	●
High contact pressure (N/cm ²)	0.35
Laundry feed board for easy laundry feed	●
Convenient infeed board with ample storage space	●
Airing bar for crease-free cooling	●
Time-saving ironing	
Roller length in inches	32 ¹³ / ₄ "
Variable roller speed	●
Moisture-absorbing roller padding	●
User convenience	
Effortless ironing while seated possible	●
Free, unsupported roller end	●
Clear controls	●
Wide foot control bar	●
Convenient folding mechanism	●
Easily maneuverable thanks to four castors	●
Safety	
Automatic finger guard	●
Emergency release	●
Good stability	●
Technical data	
Dimensions in inches (W x H x D)	39 ³ / ₈ " x 37" x 16 ³ / ₈ "
Dimensions when folded away in inches (W x H x D)	19 ⁹ / ₁₆ " x 41 ¹ / ₂ " x 15"
Total connected load in kW	2.9
Fuse rating	13 A
Weight	83.8 lbs
Roller speed	2 – 4.5 m/min
Item number	
White	13099035USA

Useful Information

Glossary of Commercial Terms Relating to Washer-Extractors, Tumble Dryers and Ironers*

2 separate motors

2 separate motors on tumble dryers (drum and fan) ensure a constant air stream and uniform drying, even during reversing cycles, speeding up the drying process

Asynchronous motor

The extremely powerful asynchronous frequency-controlled motor facilitates a gentle speed ramp-up and quiet, smooth running at high speeds to ensure product longevity.

Convenient foot switch

The roller is operated via a footswitch, leaving both hands free to arrange items.

Disinfection rinse

Optionally, a final rinse can be added to disinfection programs to activate a high temperature and a holding time to meet the highest of hygiene requirements.

Unique gentle laundry care

Gentle fabric care in Miele's patented Honeycomb drum¹⁾ has been officially endorsed by the Institute for Applied Research in Krefeld, Germany (wfk).

- Textiles are treated more gently
- Garments keep their shape and last 4 times longer

Automatic finger guard

The hinged finger guard reacts to the slightest touch. It stops the motor and releases the heater plate immediately. This affords maximum protection to fingers.

Liquid dispensing

All washer-extractors are able to control up to 6 dispenser pumps and process 'container empty' signals. A special patented module²⁾ channels liquid products directly into the detergent dispenser. On the way there, individual products are transported along separate ducts to prevent any premature contact between substances.

Large capacity

Only if laundry is given sufficient space to tumble freely can water and detergent wash laundry or air absorb the moisture from fabrics. Washer-extractors and tumble dryers with a large drum capacity ensure uniform washing and drying results, speed up laundry turnaround and help reduce inventory levels.

Ample stacking space

After ironing, laundry falls in loose pleats in the space below the roller, significantly reducing wrinkles.

Large-surface filter

With a filter surface of up to 1,406 cm², the patented large-surface filter³⁾ is able to collect the lint from up to 16 drying cycles.

Intelligent drum reversal

The dryer changes its direction of rotation at irregular intervals. This prevents laundry from becoming tangled and ensures more uniform drying and fewer creases.

Short programme cycles

Connection to hot water, a three-phase supply and a high heater rating enables short programme cycles, high throughput and extremely short turnaround times. Freshly laundered textiles are ready for use again in next to no time.

PerfectDry

The patented PerfectDry system⁴⁾ continuously monitors the moisture content of the load, thereby ensuring spot-on drying results – despite variations in water hardness. This way, the system prevents both over- and underdrying. The desired drying stage is always reached with precision.

Perfect laundry finish

As in the washing cycle, the honeycomb drum on tumble dryers ensures optimum fabric care and a perfect finish.

- Optimum air displacement for uniform drying results

Polyester needle felt with ARAMID needle felt cloth

Highly resilient polyester needle felt together with a temperature-resistant ARAMID needle felt cloth provides the ideal conditions for perfect, high-quality ironing results.

Temperature selection

Heater output on the rotary ironer can be set according to official fabric-care labels. Heat is produced uniformly by three heater elements.

Imbalance monitoring

Reliable imbalance monitoring guarantees that laundry is evenly distributed throughout the drum to ensure that top spin speeds are reached for optimum dewatering. At the same time, avoiding imbalances takes the strain off the bearings, reduces sound emissions and prepares laundry for tumble drying.

Flowmeter

The purpose of the flowmeter is to precisely monitor water intake into the machine. In combination with the integrated pressure sensor, this helps reduce water consumption.

*Features model-dependent ¹⁾European patent: EP 0 935 687 B1 ²⁾European patent: EP 1 835 063 B1 ³⁾European patent: EP 1 103 647 B1 ⁴⁾German patent: DE 197 19 661 C2







Environmental Responsibility

At the Heart of Everything We Do

Responsibility for our environment has been a tradition at Miele for 115 years. True to our motto “Forever better”, we develop appliances, which reduce the burden on the environment and its natural resources. This begins with material selection and ends with end-of-life recycling.

Our environmental standards reap long-term benefits: Miele’s highly efficient domestic and built-in appliances ensure excellent performance – setting the benchmark for low energy and water consumption levels.

Miele is immovably committed to a rigorous, self-imposed quality standard - earning a reputation enjoyed by few international brands. While the trust placed in Miele is largely based on our excellent products – featuring advanced technology, superior performance and unmatched longevity – we firmly believe our transparent commitment to ‘living the sustainability principle’ has been long recognized by customers, partners and government agencies around the world and, for many, lies at the core of their fascination with the brand. Responsibility for generations... and generations to come. That is Miele’s pledge.

More on our efforts in terms of sustainability on www.miele-sustainability.com/international/en/sustainability-2013/





Miele Quality

Forever Better

Miele stands for quality, innovation and internationally recognized product advancements. The foundation for this success lays with founders Carl Miele and Reinhard Zinkann. With the guiding motto of 'Forever better', they condensed the company's corporate philosophy to: "Success can only be achieved in the long run if one is totally and utterly convinced of the quality of one's products." This mission and vision still drives the company today.

Quality

First-class technology, innovative functionality and unsurpassed longevity – these values define Miele products as premium appliances. Our quality standards are validated through rigorous testing, but are ultimately endorsed through decades of use (and enjoyment) in your home.



Exclusive Care

MieleCare™ Extended Service Plan

Protect your Investment.

For over a century, Miele is known worldwide for its commitment to longevity, innovation and design. We are so confident in the quality of our products, we have designed a cost-effective way for you to multiply your warranty. The MieleCare™ Extended Service Contract delivers four additional years of worry-free operation of your appliances (five years total, Miele standard warranty is one year). This contract can be purchased at any time, within one year of the original appliance purchase date.

Additionally, no major Miele appliance is excluded from this service program that covers you and your family with the following benefits:

- 100% coverage on parts and labor
- No deductibles or hidden charges
- Unlimited number of repairs up to the original product purchase price
- No Lemon guarantee
- Fully transferable (to another owner — not between appliances)
- Available for all new Miele major appliances – no exclusions
- A nationwide network of authorized, factory-trained service providers
- Guaranteed use of genuine Miele replacement parts
- Convenient in-home service for all major appliances
- All plans fully insured
- The only authorized extended service plan for Miele appliances

Further information, visit our website at www.mieleusa.com.

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