

**Culinary** creations with precision and ease

PRODUCT CATALOGUE

inspire





# 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 115 years. However, the millions of satisfied customers around the world are perhaps the most important endorsement.

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

It is in this sense that Miele has embodied first-class product quality and German engineering since 1899. Miele also stands in equal measure for respect, fairness and mutual esteem towards sales partners, customers, suppliers, employees and neighbours. Buying a Miele is an environmentally friendly decision. We ensure this by using methods of production that save resources as well 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](http://www.miele-sustainability.com) for more information on our efforts and guiding principles

# IMMER BESSER

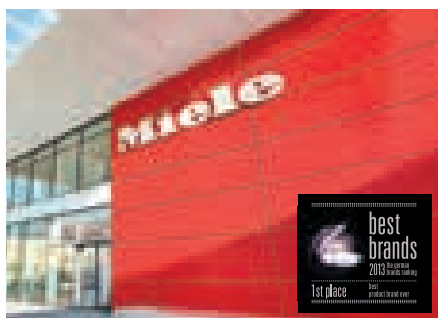
Our brand promise



## There are many good reasons for choosing Miele.

Here are just six of them.

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



## 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 crockery as well as when conjuring up exquisite culinary delights. The key to this is a wealth of innovative features available only from Miele. This is borne out by numerous first places in leading product tests conducted around the world.



### **Miele convenience**

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



### **Miele design**

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



### **Miele service**

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

# Running a tradition of quality

Miele has been a family-owned and family-run company since its inception in 1899. Managed today by the fourth generation, the company has been a pioneer in the field of premium home appliances ever since a butter churn inspired the design of its first ever washing machine in 1901. The butter churn has become Miele's icon, the epitome of the company's ongoing effort to make home living better.

Today, our research and development teams continue to pioneer the way in technological advancements to develop firsts in durability and design.

Our testing procedures are stringent, ensuring every individual part is inspected. Nothing but the highest quality appliance reaches the homes of our customers.

Miele's dedication to quality has won the hearts of consumers the world over. We have grown over the years, and today Miele has a workforce of more than 17,000 employees around the world.

Miele will continue to win the trust of consumers, seeking ways to improve your life. It will always be Forever Better.



reddot design award  
winner 2015



Selected for more than ten years, Europe top 5 most trusted brands:







BURJ KHALIFA, Dubai, VAE



RICHGATE, Shanghai, China

# References

## Luxury brand

“How do we live today, and how will we live in the future?” This is a question that has been tackled intensively for a number of years now. Current residential construction projects also offer intriguing responses to the question: “How can we design a high-quality living space?” Alongside increasingly differentiated layouts, entirely new types of residential property have emerged. A higher standard of service, such as that provided by an intelligent combination of functions, has also become ever more common.

Three projects that answer these questions in their own way are the Burj Khalifa in Dubai, the Richgate in Shanghai, and the Star River in Beijing. A comparison of the projects offers entirely different architectural conceptions and occupant structures, yet there are also a number of parallels, with the individual solutions for high-quality living featuring first-class fittings and of course, Miele appliances.

Further information on these topics is available from our website ([www.miele.com](http://www.miele.com)).



STAR RIVER, Beijing, China

# PureLine

## Space for the essentials

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

The minimalist approach of this design world is also reflected in a series of all-glass appliances in Brilliant White.





# Individual designs - colours and materials

Choice between two options

Stainless Steel/CleanSteel



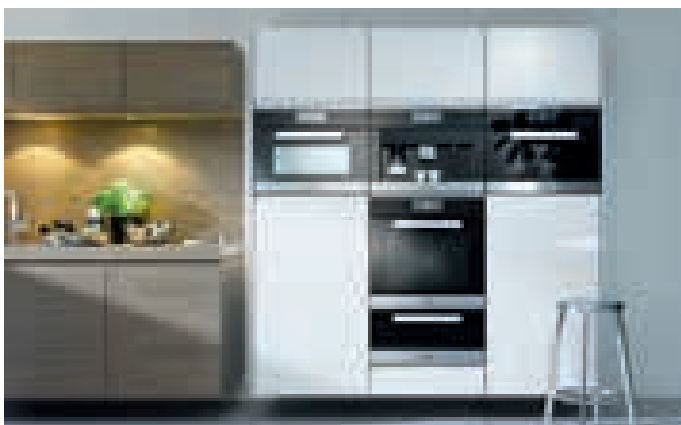


Brilliant White

# PureLine

## Combinations

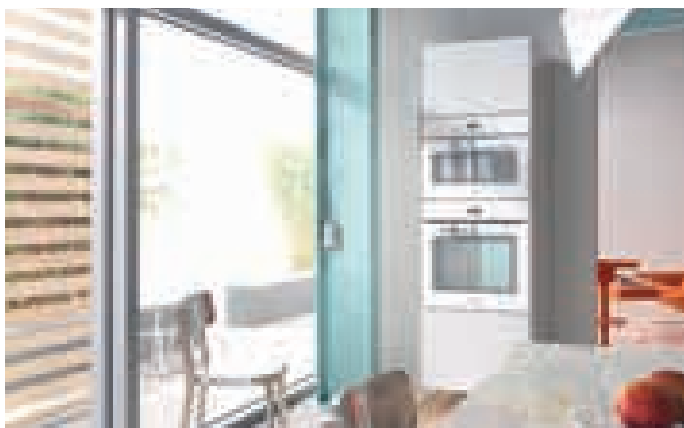
The fully consistent design of the appliance fronts throughout the entire product family conveys a sense of harmony at all times, regardless of whether the appliances are arranged above or next to one another. The control panel is the same size across the whole range. The appliances can be combined in a number of ways to meet your needs: in a horizontal row at eye level, in a vertical line to make best use of the room height, in a block or in a unique T-shaped layout.





# PureLine

## Combinations





# M Touch

## Fingertip controls

The innovative M Touch display is fast, easy to use and self-explanatory. The appliances can be operated quickly and intuitively by pressing or swiping the touch screen. Many of the functions can be selected simply at the press of a fingertip. The central display has white text and symbols on a black background, ensuring information is perfectly legible. Where help with navigation is useful, prompts are in colour.



Direct selection makes navigating simple



High resolution display is easily legible



Individual settings can be saved



**Miele**





# Standardised controls

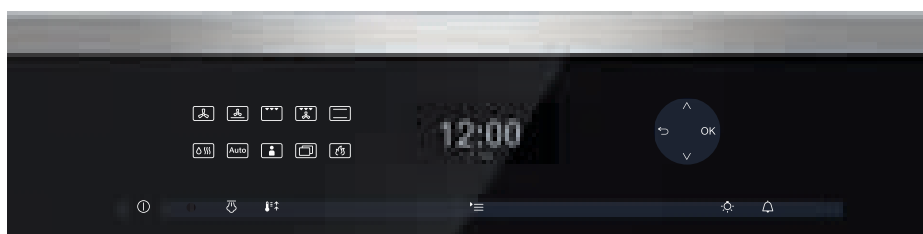
## Further operating concepts

All the appliances in the new generation are equipped with operating concepts based on the same logical system. For example, the display is always positioned centrally, regardless of which operating concept you choose. All use innovative display technology characterised by incredible brightness, long life, high resolution and exceptional quality. The Sensor control panel forms the central element of all operating concepts and it provides access to functions that need to be available even when the appliance is in use.



### SensorTronic

A 5-line TFT display with sensor touch controls to the side presents all the menu options clearly. The key feature is the easy navigation.



### DirectSensor

A single press of one of the symbols to the left of the four-line clear text 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.



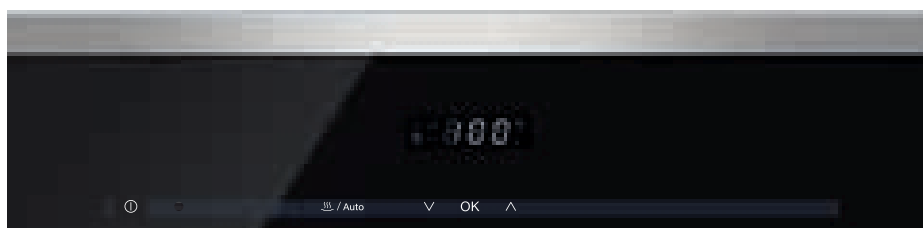
### DirectControl

The dial on the left is turned to select the operating mode in the traditional way. Settings in the four-line clear text display, such as temperatures and cooking times, can be chosen with the right-hand dial and confirmed using the sensor touch controls.



### EasyControl

The control elements are designed in a similar way to DirectControl. The only difference is that status information, such as temperature and time settings, appears on a seven-segment LCD display.



### EasySensor

The minimalist seven-segment display shows the temperature and cooking time. You can highlight and confirm your choice by pressing the integral sensor touch controls.



# Are you familiar with combination appliances from Miele?

A wide range of applications for baking, roasting, steaming and heating.

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

Solo appliances have one function. These appliances, such as conventional ovens, steam ovens, microwave ovens and Gourmet warming drawers, are equipped with their relevant individual classic functions.

Miele combination appliances are ideal additions to a classic conventional oven. 45 cm high units in combination with a 14 cm high Miele Gourmet warming drawer fit perfectly in a 60 x 60 cm niche. This opens up untold cooking opportunities. A 60 x 60 cm steam combination oven is also available.

Combination appliances are also ideal for small kitchens. It is possible, for example, to accommodate operating modes of a conventional oven, microwave, steam oven and warming drawer, with their classic as well as with combination modes, in a tall cabinet with a niche height of 120 cm.

## Solo appliances



The conventional oven - an all-round talent



The steam oven - guarantor for healthy food preparation



The microwave oven - always ready for quick use

## Combination appliances



Microwave combination oven - compact and powerful



Steam combination oven - perfect in combination mode



The steam oven with microwave - healthy and fast preparation guaranteed



Gourmet warming drawer - the perfect partner in your kitchen

Would you like to find out more? Detailed information on these appliances is available from our website [www.miele.hk](http://www.miele.hk).

ovens . microwave combination ovens . steam ovens . steam combination ovens . steam oven with



## ovens

On the next pages you will discover why Miele ovens present special moments every day: with a modern design which stands the test of time, with functions that simplify every-day chores and a quality that is a pleasure to work with for decades.



# Directly below the hob or at eye level

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

## The niche dimensions



**Extra-large**  
90 cm wide, 48 cm high



**Large-capacity**  
60 cm wide, 60 cm high

## The wide range of sizes



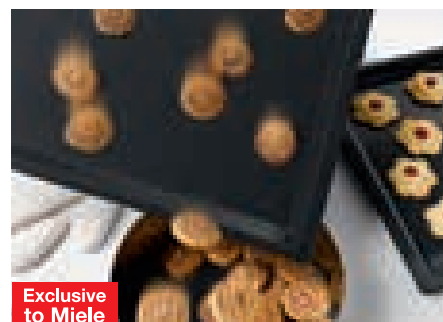
**Extra-large**  
90 litres, 3 shelf levels



**Large-capacity**  
76 litres, 5 shelf levels

## The cleaning systems

The food - simply delicious. But what about the cleaning? Miele provides two different options to make cleaning as easy as possible: PerfectClean and pyrolytic cleaning.



PerfectClean



Pyrolytic cleaning



PyroFit



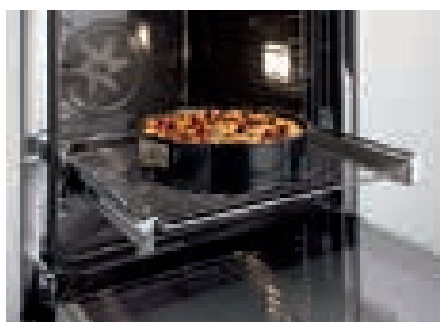


# Which features are particularly important to you?

## The product highlights\* for built-in ovens

### **Exclusive to Miele** 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. It used to be that only the baker could produce perfect bread and rolls. Now you can too: with a Miele oven with Moisture Plus. Increasing the humidity in the oven optimises cooking of a variety of foods: soft, delicious-smelling bread with a shiny, appetising crust; bread rolls and croissants as if from the local baker; succulent, tender meat with a nicely browned crust; perfect oven bakes, delicious soufflés and so much more.



### **Exclusive to Miele** Wireless food probe<sup>1)</sup>

No supervision necessary: the countdown indicator provides information on when meat or fish is ready.

### **Exclusive to Miele** FlexiClip fully telescopic runners<sup>2)</sup>

Flexible and safe: you can baste or turn meat outside the hot oven without the risk of getting burned.

### **Automatic programmes**

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

### **Exclusive to Miele** Special applications

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

### **Exclusive to Miele** Special automatic programmes

Perfect results guaranteed: the most favourite local recipes saved as automatic programmes.

\*Features depend on model

<sup>1)</sup> Patent: EP 1 985 983 B1

<sup>2)</sup> Patent: DE 10 2006 015 444 B4

# For every recipe the right setting

## The baking and roasting programmes\* of Miele built-in ovens

### Baking and roasting programmes\*



#### Fan plus

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



#### Top and Bottom heat

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



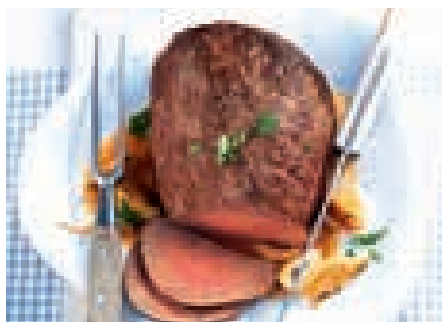
#### Moisture Plus

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



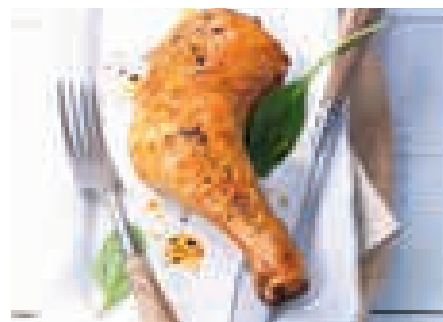
#### Intensive baking

Crispy bases, delicious toppings: Whether pizza, quiche or fruitcake - it will be crispy underneath whilst the top stays moist.



#### Auto roast

Meat remains tender and succulent: The meat is seared at high temperature, then cooked at a lower roasting temperature.



#### Fan grill

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



#### Full grill

Versatile function for indoors: for grilling large quantities of steaks, sausages, kebabs, etc.



#### Economy grill

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



#### Top heat

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



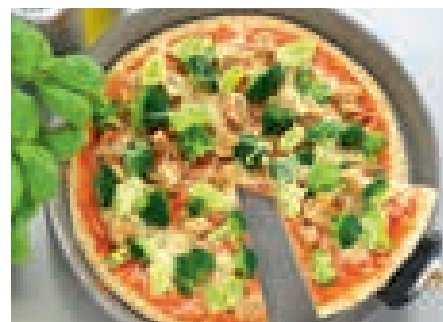
#### Bottom heat

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



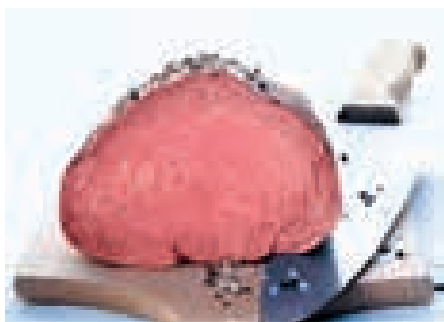
#### Defrost

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



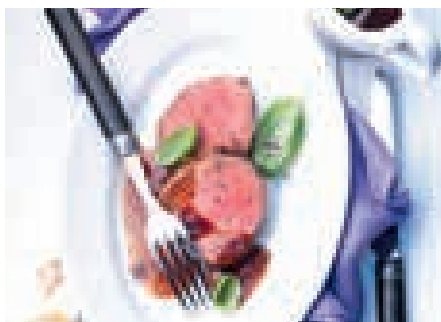
#### Rapid heat-up

For those who lead a busy life: if you only have little time for cooking, you will appreciate this programme.



#### Gentle bake

Extremely energy saving: perfectly cooked succulent roasts or oven bakes, depending on the model.



#### Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or meat – fully automatically regulated cooking process.



#### Low-temperature cooking

For perfect results: with low temperatures, meat recipes automatically become specialities.



#### Special applications

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



#### User programmes

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

\*Features vary depending on model

# The perfect oven for you

## Miele product overview

PureLine, built-in oven, 60 x 60 cm, oven cabinet 76 litres



### H 6860 BP

- M Touch/ Full touch screen
- Clear text LCD with Chinese
- Pyrolysis/ PyroFit acc.
- Wireless food probe/ Moisture plus
- Auto roast/ 100+ auto programmes
- Quadruple glass door
- CleanSteel

HK\$ 55,000



### H 6461 B

- DirectSensor
- Clear text LCD with Chinese
- PerfectClean
- Moisture plus/ Auto roast
- 60+ auto programmes
- Catalytic back, sides & roof
- CleanSteel

HK\$35,000



### H 6461 B

- DirectSensor
- Clear text LCD with Chinese
- PerfectClean
- Moisture plus/ Auto roast
- 60+ auto programmes
- Catalytic back, sides & roof
- Brilliant White

HK\$35,000

PureLine, built-in oven, 90 x 48 cm, oven cabinet 90 litres



### H 6260 B

- EasyControl
- Retractable knobs
- PerfectClean
- Moisture plus
- Catalytic back, sides & roof
- CleanSteel

HK\$28,000



### H 6890 BP

- M Touch/ Full touch screen
- Clear text LCD with Chinese
- Pyrolysis/ PyroFit acc.
- Wireless food probe/ Moisture plus
- Auto roast/ 100+ auto programmes
- Twin fan/ Quadruple glass door
- CleanSteel

HK\$108,000

12:00



# What do the icons mean?

## All symbols for built-in ovens at a glance

Charts on the following pages contain detailed information on Miele built-in ovens. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page, using an example.



### Controls

Indicates which controls the appliance features.



Intuitive control with a fingertip



Touch control of modes and times via a touch display, information appears on 4-line display



Selection of functions and operating times is via control knobs, information appears on a LCD



### Cabinet volume

Indicates the capacity inside the appliance



Miele built-in ovens feature different capacities



### Cleaning and care

Indicates which cleaning system is installed.



Patented surface finish offers unbeatable cleaning convenience



Self-cleaning oven cabinet



Oven interior and accessories are spotless after pyrolytic cleaning.



### Energy efficiency categories

Indicates which energy efficiency class the appliance features.



Miele built-in ovens feature either EU energy efficiency class A+ or A.



### Moisture Plus

Indicates if the appliance features the Moisture Plus function.



A combination of hot and moist air for perfect baking and roasting results.



### FlexiClip fully telescopic runners

Indicates if the appliance features FlexiClips



Fully telescopic runners for a flexible and secure handling of the baking and roasting racks outside the oven interior



### Automatic programmes

Indicates if the appliance features automatic programmes.



Preparing dishes fully automatically



### Food probe

Indicates whether the appliances features a food probe.



Precise cooking temperature



### Low-temperature cooking

Indicates whether the appliance features this programme.



Low-temperature cooking for perfectly cooked meat specialties

# Single ovens



Please see the installation instruction booklet for more detailed information

| Model                                                     | H 6860 BP                        | H 6461 B                         | H 6260 B                         |
|-----------------------------------------------------------|----------------------------------|----------------------------------|----------------------------------|
| <b>Control</b>                                            |                                  |                                  |                                  |
| Display                                                   | M Touch                          | DirectSensor                     | EasyControl                      |
| Retractable dials/Clear text/Symbols                      | –/●/–                            | –/●/●                            | ●/–/●                            |
| Multi-lingual display includes Chinese languages          | ●                                | ●                                | –                                |
| <b>Gourmet advantages</b>                                 |                                  |                                  |                                  |
| Electronic temperature regulation from 25 – 300°C         | ●                                | ●                                | ●                                |
| Wireless food probe/Food probe with cable                 | ●/–                              | –/–                              | –/–                              |
| Crisp function                                            | ●                                | –                                | –                                |
| <b>Functions</b>                                          |                                  |                                  |                                  |
| Fan plus/Conventional heat/Bottom heat/Top heat           | ●/●/●/●                          | ●/●/●/–                          | ●/●/●/–                          |
| Full grill/Economy grill/Fan grill                        | ●/●/●                            | ●/–/●                            | ●/–/●                            |
| Moisture plus/Auto roast                                  | ●/●                              | ●/●                              | ●/–                              |
| Intensive bake/Gentle bake/Defrost                        | ●/●/●                            | ●/●/●                            | ●/●/●                            |
| Automatic programmes                                      | >100                             | >60                              | –                                |
| Special application programmes                            | ●                                | ●                                | –                                |
| <b>User convenience</b>                                   |                                  |                                  |                                  |
| Manual/Auto/Time controlled steam injection               | ●/●/●                            | ●/●/●                            | ●/●/–                            |
| Clock display/Analog clock/Date display                   | ●/●/●                            | ●/–/●                            | ●/–/–                            |
| Minute minder/Clock buffer in h                           | ●/200                            | ●/200                            | ●/200                            |
| Start-Stop programming/Auto switch-off                    | ●/●                              | ●/●                              | ●/●                              |
| Actual temperature display/Recommended temperatures       | ●/●                              | ●/●                              | ●/●                              |
| User programmes/Programmable settings                     | 20/●                             | 20/●                             | –/●                              |
| <b>Oven door</b>                                          |                                  |                                  |                                  |
| CleanGlass oven door                                      | ●                                | ●                                | ●                                |
| <b>Oven cavity</b>                                        |                                  |                                  |                                  |
| Oven capacity in l                                        | 76                               | 76                               | 76                               |
| Number of shelf levels/Shelf levels embossed on oven trim | 5/●                              | 5/●                              | 5/●                              |
| Number of halogen lights                                  | 3                                | 1                                | 1                                |
| <b>Easy maintenance</b>                                   |                                  |                                  |                                  |
| CleanSteel finish (CleanSteel appliances only)            | ●                                | ●                                | ●                                |
| PerfectClean oven cavity                                  | –                                | ●                                | ●                                |
| Catalytic back panel/Side liners/Roof liner               | –                                | ●                                | ●                                |
| Pyrolytic cleaning programme                              | ●                                | –                                | –                                |
| Hinged grill element                                      | ●                                | ●                                | ●                                |
| <b>Efficiency and sustainability</b>                      |                                  |                                  |                                  |
| EU energy efficiency rating                               | A+                               | A+                               | A+                               |
| Automatic residual heat utilisation/Rapid heat-up         | ●/●                              | ●/●                              | –/●                              |
| <b>Safety</b>                                             |                                  |                                  |                                  |
| Appliance cooling system/Cool front                       | ●/●                              | ●/●                              | ●/●                              |
| Safety switch-off/System lock                             | ●/●                              | ●/●                              | ●/●                              |
| <b>Technical data</b>                                     |                                  |                                  |                                  |
| Niche dimensions in mm (in a tall unit) (W x H x D)       | 560 – 568 x 593 – 595 x min. 550 | 560 – 568 x 593 – 595 x min. 550 | 560 – 568 x 593 – 595 x min. 550 |
| Total connected load in kW/Voltage V/Fuse rating A        | 3.7/230/20                       | 3.5/230/20                       | 3.5/230/20                       |
| British 3-pin plug/Electrical connection cable            | –/●                              | –/●                              | –/●                              |
| Cable length in mm                                        | 1700                             | 1700                             | 1700                             |
| Country of origin                                         | Germany                          | Germany                          | Germany                          |
| <b>Accessories supplied</b>                               |                                  |                                  |                                  |
| Baking tray/Universal tray with PerfectClean              | ●/●                              | ●/●                              | ●/●                              |
| Combi rack with PerfectClean/PyroFit                      | –/●                              | ●/–                              | ●/–                              |
| Side racks with PerfectClean/PyroFit                      | –/●                              | ●/–                              | ●/–                              |
| FlexiClip runners with PerfectClean/PyroFit               | –/●                              | –/–                              | –/–                              |
| Rotisserie                                                | –                                | –                                | –                                |
| <b>Colours</b>                                            |                                  |                                  |                                  |
| CleanSteel                                                | ●                                | ●                                | ●                                |
| Brilliant White                                           | –                                | ●                                | –                                |

# Single ovens



Please see the installation instruction booklet for more detailed information

|                                                           |                           |
|-----------------------------------------------------------|---------------------------|
| <b>Model</b>                                              | <b>H 6890 BP</b>          |
| <b>Control</b>                                            |                           |
| Display                                                   | M Touch                   |
| Retractable dials/Clear text/Symbols                      | –/●/–                     |
| Multi-lingual display includes Chinese languages          | ●                         |
| <b>Gourmet advantages</b>                                 |                           |
| Electronic temperature regulation from 25 – 300°C         | ●                         |
| Wireless food probe/Food probe with cable                 | ●/–                       |
| Crisp function                                            | ●                         |
| <b>Functions</b>                                          |                           |
| Fan plus/Conventional heat/Bottom heat/Top heat           | ●/●/●/●                   |
| Full grill/Economy grill/Fan grill                        | ●/●/●                     |
| Moisture plus/Auto roast                                  | ●/●                       |
| Intensive bake/Gentle bake/Defrost                        | ●/●/●                     |
| Automatic programmes                                      | >100                      |
| Special application programmes                            | ●                         |
| <b>User convenience</b>                                   |                           |
| Manual/Auto/Time controlled steam injection               | ●/●/●                     |
| Clock display/Analog clock/Date display                   | ●/●/●                     |
| Minute minder/Clock buffer in h                           | ●/200                     |
| Start-Stop programming/Auto switch-off                    | ●/●                       |
| Actual temperature display/Recommended temperatures       | ●/●                       |
| User programmes/Programmable settings                     | 20/●                      |
| <b>Oven door</b>                                          |                           |
| Quadruple CleanGlass oven door                            | ●                         |
| <b>Oven cavity</b>                                        |                           |
| Oven capacity in l                                        | 90                        |
| Number of shelf levels/Shelf levels embossed on oven trim | 3/●                       |
| Number of halogen lights                                  | 3                         |
| TwinPower hot air fan                                     | ●                         |
| <b>Easy maintenance</b>                                   |                           |
| CleanSteel finish (CleanSteel appliances only)            | ●                         |
| PerfectClean oven cavity                                  | –                         |
| Pyrolytic cleaning programme                              | ●                         |
| Hinged grill element                                      | ●                         |
| <b>Efficiency and sustainability</b>                      |                           |
| EU energy efficiency rating                               | A                         |
| Automatic residual heat utilisation/Rapid heat-up         | ●/●                       |
| <b>Safety</b>                                             |                           |
| Appliance cooling system/Cool front                       | ●/●                       |
| Safety switch-off/System lock                             | ●/●                       |
| <b>Technical data</b>                                     |                           |
| Niche dimensions in mm (in a tall unit) (W x H x D)       | min. 860 x 475 x min. 550 |
| Total connected load in kW/Voltage V/Fuse rating A        | 5.6/230/30                |
| British 3-pin plug/Electrical connection cable            | –/●                       |
| Cable length in mm                                        | 1700                      |
| Country of origin                                         | Germany                   |
| <b>Accessories supplied</b>                               |                           |
| Baking tray/Universal tray with PerfectClean              | –/2                       |
| Combi rack with PerfectClean/PyroFit                      | –/2                       |
| Side racks with PerfectClean/PyroFit                      | –/●                       |
| FlexiClip runners with PerfectClean/PyroFit               | –/2                       |
| Rotisserie                                                | ●                         |
| <b>Colours</b>                                            |                           |
| CleanSteel                                                | ●                         |
| Brilliant White                                           | –                         |





# Oven accessories for individual cooking needs

## Gourmet casserole dish and lid



### Casserole dish HUB 5000-XL

For H 6000 60 cm wide oven and for DGC XL & XXL steam combination oven. Also suitable for ceramic hobs (not for gas or induction) and electric hobs.

- Max. capacity approx. 8 kg
- External dimensions: W x D x H 448 x 386 x 86mm

HK\$3,000



### Induction casserole dish HUB 5001-M

For H 6000 60 cm wide ovens and for DGC XL & XXL steam combination oven. Also suitable for ceramic hobs and induction hobs.

- Max. capacity approx. 5 kg
- External dimensions: W x D x H 448 x 268 x 86mm

HK\$2,700



### Induction casserole dish with lid KMB 5000-S

Directly from the hob to the oven or steam oven

- Die-cast aluminium with induction-proof base and non-stick coating
- Max. capacity approx. 2.5 kg
- External dimensions: W x D x H 325 x 260 x 60mm
- Including stainless-steel lid
- Fitting into the Miele DGSB 1 and 2 cutting boards

HK\$4,500

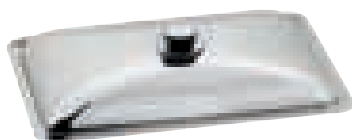


### Casserole dish lid HBD 60-35

For casserole dish HUB 5000-XL.

- Not supplied with casserole dishes
- Made from high-quality stainless steel
- Not suitable with microwave or grilling

HK\$1,500



### Casserole dish lid HBD 60-22

For casserole dish HUB 5001-M

- Not supplied with casserole dish
- Made from high-quality stainless steel
- Not suitable for use with microwave or grilling

HK\$1,300



### Cutting board DGSB 2

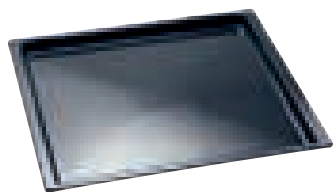
With 2 rack levels to hold containers or the KMB 5000-S

- Oiled beechwood with excellent nonslip silicone feet
- With a wide channel for collecting liquids

HK\$1,500

# Oven accessories for individual cooking needs

## Enamel trays with PerfectClean finish & further accessories



### Baking tray HBB 71

The baking tray features Miele PerfectClean non-stick coating, meaning very easy cleaning, no greasing necessary, and an extremely knife-proof tray.  
Suitable for all 60 cm wide H 6000 oven and DGC XL & XXL combination steam oven

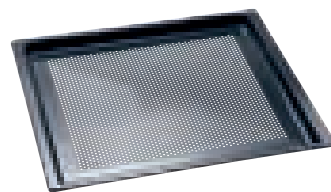
HK\$1,000



### Universal tray HUBB 71

Ideal for use in all 60 cm wide H 6000 ovens, offers a deeper version of HBB 71. Featuring the unique Miele PerfectClean finish, the tray is extremely knife-proof, non-stick, and very easy to clean, and does not require greasing or greaseproof paper. In conjunction with the HGBB 71, the HUBB 71 can also be used as a drip tray.

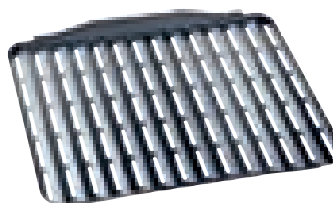
HK\$1,200



### Perforated baking tray HBBL 71

Specifically designed for use in ovens with Miele Moisture Plus.  
The perforations give the food maximum exposure to the moisture.  
Perfect for freshly prepared bakery items, frozen or ready-made items, drying food.  
Suitable for all 60 cm wide H 6000 ovens and DGC XL & XXL combination steam oven

HK\$1,000



### Grilling and roasting insert HGBB 71

The grilling and roasting insert can be used in conjunction with the HUBB 71 to allow juices from the food to drip onto a drip tray. It also prevents juices from spitting and making the oven dirty.  
Compatible with all 60 cm wide H 6000 ovens and DGC XL & XXL steam combination oven.

HK\$1,200



### Round baking trays HBF 27-1

For baking pizzas, quiche and tarts.

- 27 cm diameter - for use on a rack
- With PerfectClean finish
- Non-stick, no baking parchment or greasing required and easy to clean
- Extremely knife-proof

HK\$700



### Gourmet baking stone HBS 60

For the same results as if baked in a stone oven.

- For baking pizza, bread, bread rolls, blinis and savoury snacks
- As a hot plate on the table for up to 25 min
- Easy to clean thanks to special finish
- Include wooden peel

HK\$3,300



### Handle HEG

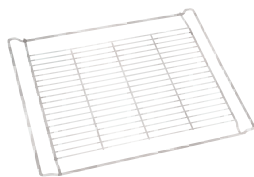
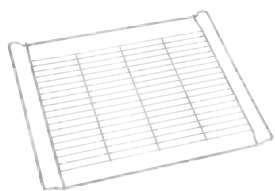
For the safe removal of fully laden hot trays and grills.

- For supporting heavy racks directly at the front where support is needed

HK\$250

# Oven accessories for individual cooking needs

## Enamel trays with PerfectClean finish & further accessories



### Baking and roasting rack HBBR 71

Additional baking and roasting rack with PerfectClean finish for easy cleaning. Suitable for use in all 60 cm wide H 6000 ovens and DGC XL & XXL steam combination oven

HK\$800

### Baking and roasting rack HBBR 72

Additional baking and roasting rack with PyroFit finish. Suitable for use in all 60 cm wide H 6000 ovens with pyrolytic cleaning function.

HK\$1,000

### Decor set DS 6003

PureLine handle for your kitchen furniture

- Set consists of 3 handles
- CleanSteel handle with CleanSteel pedestals
- To match appliance handles and handles on kitchen furniture
- For appliances and cabinets

HK\$2,800



### Joining strip HKL 60

Paneling for concealing the furniture edge when different types of appliances are installed in combination

- Harmonious installation appearance thanks to cover strip
- For vertical combination of 45 cm and 60 cm high appliances

HK\$600



### FlexiClip fully telescopic runners HFC 71

The FlexiClip telescopic runners make loading and unloading the oven away from the heat of the cavity very easy. They are simply clipped onto the existing shelf runners and are PerfectClean coated for easy maintenance.

For H 6000 60 cm wide ovens, also for DGC XL & XXL steam combination oven.

HK\$2,200



### FlexiClip fully telescopic runners HFC 72

The FlexiClip telescopic runners make loading and unloading the oven away from the heat of the cavity very easy. They are simply clipped onto the existing shelf runners. Thanks to PyroFit finish, it can be cleaned automatically during pyrolysis inside the oven.

For H 6000 60 cm wide oven with pyrolytic cleaning function.

HK\$2,500

# Oven accessories for individual cooking needs

## Accessories for 90cm oven



### Universal tray HUBB 91

Ideal for use in 90 cm wide H 6000 oven. Featuring the unique Miele PerfectClean finish, the tray is extremely knife-proof, non-stick, and very easy to clean, and does not require greasing or greaseproof paper. In conjunction with the HGBB 91, the HUBB 91 can also be used as a drip tray.

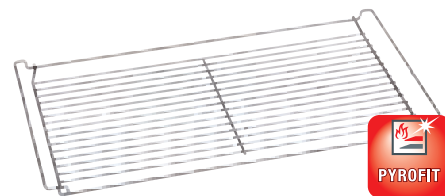
HK\$2,400



### Grilling and roasting insert HGBB 91

The grilling and roasting insert can be used in conjunction with the HUBB 91 to allow juices from the food to drip onto a drip tray. It also prevents juices from spitting and making the oven dirty. Compatible with all 90 cm wide H 6000 ovens.

HK\$2,400



### Baking and roasting rack HBBR 92

Additional baking and roasting rack with PyroFit finish. Suitable for use in all 90 cm wide H 6000 ovens with pyrolytic cleaning function.

HK\$2,000



### FlexiClip fully telescopic runners HFC 92

The FlexiClip telescopic runners make loading and unloading the oven away from the heat of the cavity very easy. They are simply clipped onto the existing shelf runners. Thanks to PyroFit finish, it can be cleaned automatically during pyrolysis inside the oven. For H 6000 90 cm wide oven with pyrolytic cleaning function.

HK\$2,300

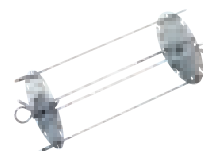


### Skewer clamps for grilling HGH

For grilling rolled meat, poultry, joints, etc.

- Can only be used with the rotisserie
- Holds food in position, particularly suitable for stuffed meat
- Contents: 2 clamps

HK\$500



### Kebab grilling device HSE

For grilling up to four skewers at the same time

- For perfect results and time saving
- For fitting on the rotisserie
- Contents: 4 skewers and 2 discs with screws

HK\$800



### Descaling tablets 6 units

The special citric acid formula is designed to remove scaling and ensure long term performance of the appliance.

HK\$210



### Oven cleaner 500 ml

This spray on gel formula oven cleaner is highly effective in removing persistent and burnt on food soiling. Allowing the product to soak in for around 40 minutes for the best result. The oven cleaner can also be used on PerfectClean surface but contact time should not exceed 15 minutes.

HK\$210



### Microfibre cloth 1 unit

Made of 100% fine woven micro-fibre for the best cleaning results on all Miele appliances. Rip-proof, extremely durable and can be machine-washed at 60°C and up to 500 times.

HK\$198

ovens . microwave combination ovens . steam ovens . steam combination ovens . steam oven with



## microwave combination ovens

Those who count themselves as part of a new generation of modern chefs, and who are open to new ventures, place great emphasis on quality cookware and innovative kitchen technology. An oven with microwave (combination microwave oven) is our suggestion for contemporary cooking with all desirable convenient features.





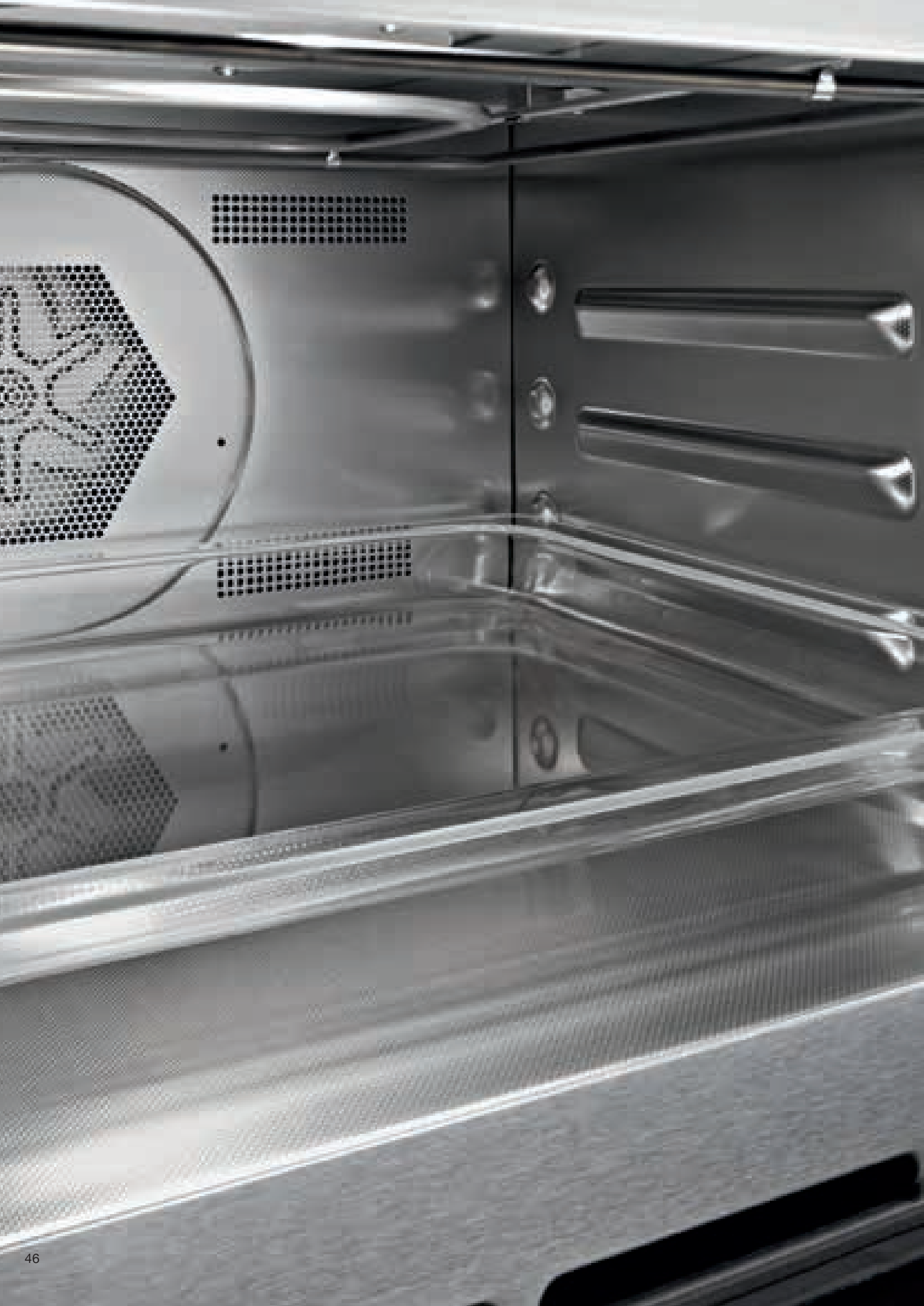


# As individual as you!

## The ovens with integrated microwave

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

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



# Which features are particularly important to you?

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

### **Exclusive to Miele** Stainless-steel cabinet with PerfectClean finish and linen-weave pattern<sup>1)</sup>

The inner cabinet of an oven with microwave is made from stainless steel with a special linen-weave finish; in addition, the surface is finished with PerfectClean. It is therefore less sensitive to scratching and considerably easier to clean than a conventional stainless steel oven interior. The PerfectClean finish has excellent non-stick properties making it hard for soiling to stick to the oven interior during cooking.



### **Microwave combination modes**

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

### **Quick microwave**

Full power at your fingertips: fast selection of microwave function via a separate sensor control.

### **Exclusive to Miele** Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or meat – fully automatic food preparation.

### **Food probe**

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

### **Exclusive to Miele** Popcorn button

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

\*Features depend on model

<sup>1)</sup> Patent: DE 102 11 499 B4



#### Fan Plus

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



#### Top and Bottom heat

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

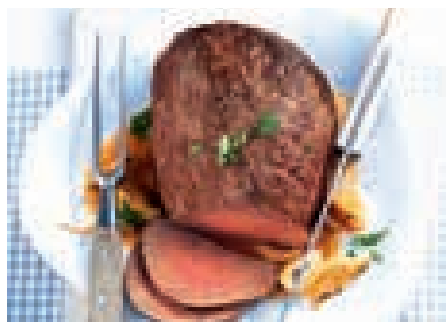


#### Intensive baking

Crispy bases, delicious toppings: whether pizza, quiche or fruitcake - it will be crispy underneath whilst the top stays moist.

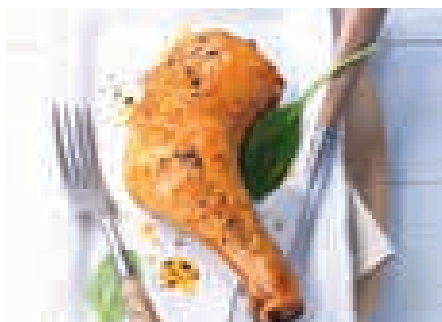
# For every recipe the right setting

## The operating modes\* of Miele microwave combination ovens



### Auto roast

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



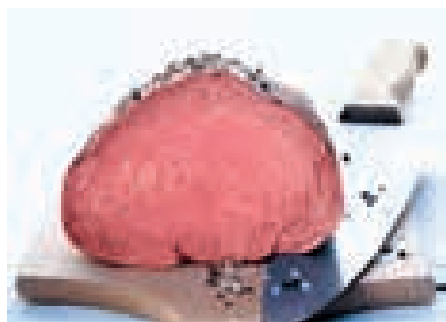
### Fan grill

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



### Grill

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



### Gentle bake

Extremely energy saving: perfectly cooked succulent roasts or oven bakes, depending on the model.



### Top heat

Perfect finish: for a perfect topping when gratinating, baking toppings and browning.



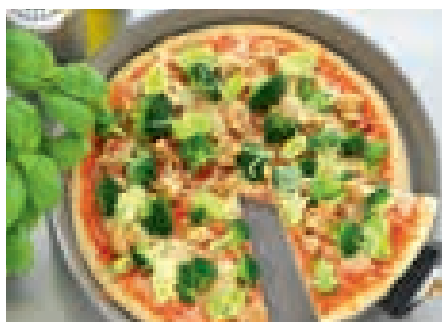
### Bottom heat

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



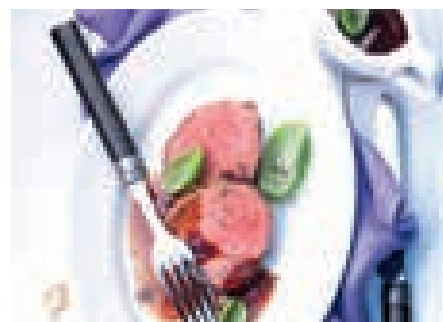
### Defrost

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



### Rapid heat-up

For those who lead a busy life: if you only have little time for cooking, you will appreciate this programme.



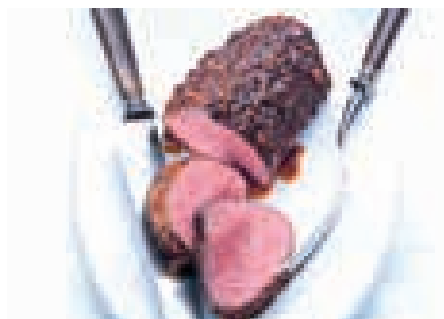
### Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or poultry– fully automatically regulated cooking process.

\*Features vary depending on model

# For every recipe the right setting

## The operating modes\* of Miele microwave combination ovens



### Low-temperature cooking

For perfect results: with low temperatures, meat recipes automatically become specialties.



### Special applications

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



### User programmes

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



### Microwave mode

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



### Microwave plus Fan Plus

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



### Microwave plus Grill

Rapid results: for grilling meat, fish and more.



### Microwave plus Fan Grill

Versatile for indoors: for grilling steaks, sausages, skewers, rolled roasts and much more.



### Microwave plus automatic roasting

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



# The perfect microwave combination oven for you

## Miele product overview

PureLine, built-in microwave combination oven, 60 x 45 cm, oven cabinet 43 litres



### H 6800 BM

- M Touch/ Full touch screen
- Clear text LCD with Chinese
- PerfectClean/ Food probe
- 1000W MW
- 100+ auto programmes
- Popcorn/ Quick MW
- CleanSteel

HK\$49,000



### H 6400 BM

- DirectControl/ Retractable knobs
- Clear text LCD with Chinese
- PerfectClean
- 1000W MW
- 60+ auto programmes
- Popcorn/ Quick MW
- CleanSteel

HK\$36,000



### H 6400 BM

- DirectControl/ Retractable knobs
- Clear text LCD with Chinese
- PerfectClean
- 1000W MW
- 60 auto programmes
- Popcorn/ Quick MW
- Brilliant White

HK\$36,000



# What do the icons mean?

## All symbols for microwave combination ovens at a glance

Charts on the following pages contain detailed information on Miele microwave combination ovens. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page, using an example.



### Controls

Indicates which controls the appliance features.



Intuitive control with a fingertip



Selection of functions and operating times is via control knobs, information appears on a 4-line display



### Cabinet volume

Indicates the capacity inside the appliance



43 litres



### Cleaning and care

Indicates whether the oven interior has been treated with PerfectClean.



Patented surface finish offers unbeatable cleaning convenience



### Microwave output

Indicates the appliance's microwave output.



Microwave output: 1000 W



### Combination mode

Indicates that the appliance features a combination mode.



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



### Popcorn

Indicates whether the appliance has a "Popcorn" button.



Fast and easy preparation of fresh popcorn.



### Automatic programmes

Indicates whether the appliance features automatic programmes.



Preparing dishes fully automatically



### Food probe

Indicates whether the appliances features a food probe.



Precise cooking temperature



### Low-temperature cooking

Indicates whether the appliance features this programme.



Low-temperature cooking for perfectly cooked meat specialties

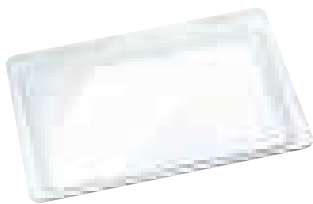
# Microwave combination ovens



Please see the installation instruction booklet for more detailed information

| Model                                                      | H 6800 BM                        | H 6400 BM                        |
|------------------------------------------------------------|----------------------------------|----------------------------------|
| <b>Control</b>                                             |                                  |                                  |
| Display                                                    | M Touch                          | DirectControl                    |
| Retractable dials/Clear text/Symbols                       | -/●/-                            | ●/●/●                            |
| Multi-lingual display includes Chinese languages           | ●                                | ●                                |
| <b>Gourmet advantages</b>                                  |                                  |                                  |
| Electronic temperature regulation from 30 to 250°C         | ●                                | ●                                |
| Electronically controlled microwave power                  | ●                                | ●                                |
| No. of power level (80 – 1000 W)                           | 7                                | 7                                |
| <b>Functions</b>                                           |                                  |                                  |
| Fan plus/Fan grill/Auto roast                              | ●/●/●                            | ●/●/●                            |
| Gentle bake/Defrost/Low temperature cooking                | ●/●/●                            | ●/●/-                            |
| Grill/Number of grill settings                             | ●/3                              | ●/3                              |
| Intensive bake/Conventional heat/Bottom heat               | ●/●/●                            | -/-/-                            |
| Microwave solo                                             | ●                                | ●                                |
| Microwave with Grill and Fan grill                         | ●                                | ●                                |
| Microwave with Fan plus                                    | ●                                | ●                                |
| Microwave with Auto roast                                  | ●                                | ●                                |
| Automatic programmes                                       | >100                             | >60                              |
| Wireless food probe/Food probe with cable                  | -/●                              | -/-                              |
| Special application programmes                             | ●                                | ●                                |
| <b>User convenience</b>                                    |                                  |                                  |
| Popcorn function                                           | ●                                | ●                                |
| Quick start for Microwave solo                             | ●                                | ●                                |
| Clock display/Analog clock/Date display                    | ●/●/●                            | ●/-/●                            |
| Minute minder/Clock buffer in h                            | ●/200 h                          | ●/200 h                          |
| Start-Stop programming/Auto switch-off                     | ●/●                              | ●/●                              |
| Actual temperature display/Recommended temperatures        | ●/●                              | ●/●                              |
| User programmes/Programmable settings                      | 20/●                             | 20/●                             |
| Recommended microwave power level for each function        | ●                                | ●                                |
| <b>Oven door</b>                                           |                                  |                                  |
| CleanGlass oven door/Door contact switch                   | ●/●                              | ●/●                              |
| Drop down door/Side hinged door                            | ●/-                              | ●/-                              |
| <b>Oven cavity</b>                                         |                                  |                                  |
| Oven capacity in l                                         | 43                               | 43                               |
| Number of halogen lights                                   | 1                                | 1                                |
| <b>Easy maintenance</b>                                    |                                  |                                  |
| CleanSteel finish (CleanSteel appliances only)             | ●                                | ●                                |
| Stainless steel oven cavity with PerfectClean/Linen finish | ●/●                              | ●/●                              |
| Hinged grill element                                       | ●                                | ●                                |
| <b>Safety</b>                                              |                                  |                                  |
| Appliance cooling system/Cool front                        | ●/●                              | ●/●                              |
| Safety switch-off/System lock                              | ●/●                              | ●/●                              |
| <b>Efficiency and sustainability</b>                       |                                  |                                  |
| Rapid heat-up                                              | ●                                | ●                                |
| <b>Technical data</b>                                      |                                  |                                  |
| Total connected load in kW/Voltage V/Fuse rating A         | 3.3/230/20                       | 2.2/230/13                       |
| Niche dimensions in a tall unit in mm (W x H x D)          | 560 – 568 x 450 – 452 x min. 550 | 560 – 568 x 450 – 452 x min. 550 |
| British 3-pin plug/Electrical connection cable             | -/●                              | -/●                              |
| Cable length in mm                                         | 2000                             | 2000                             |
| Country of origin                                          | Germany                          | Germany                          |
| <b>Accessories supplied</b>                                |                                  |                                  |
| Number of glass trays/Combi racks with PerfectClean        | 2/1                              | 1/1                              |
| <b>Colours</b>                                             |                                  |                                  |
| CleanSteel                                                 | ●                                | ●                                |
| Brilliant White                                            | -                                | ●                                |

# Accessories for microwave combination ovens

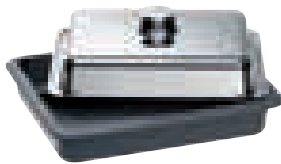


## Original Miele glass dish HGS 100

For shorter baking times

- Ideal for bakes, gratins and cakes
- Faster and more even baking results than on a baking tray
- Enables continuous monitoring of baking process
- For Miele microwave combination ovens.

HK\$800

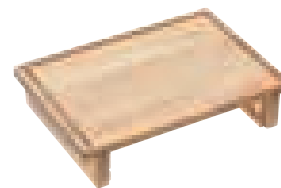


## Induction casserole dish with lid KMB 5000-S

- Directly from the hob to the oven or steam oven
- Die-cast aluminium with induction-proof base and non-stick coating
- Max. capacity approx. 2.5 kg
- External dimensions: W x D x H 325 x 260 x 60mm
- Including stainless-steel lid
- Fitting into the Miele DGSB 1 and 2 cutting boards

HK\$4,500

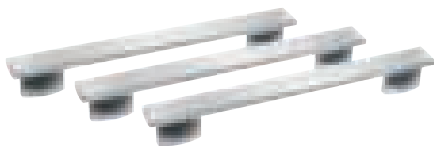
\*Do not use the casserole dish with microwave programmes



## Cutting board DGSB 2

- With 2 rack levels to hold containers or the KMB 5000-S
- Oiled beechwood with excellent nonslip silicone feet
- With a wide channel for collecting liquids

HK\$1,500



## Decor set DS 6003

Retrofittable PureLine handle for your kitchen furniture (set consists of 3 handles)

- CleanSteel handle with CleanSteel pedestals
- To match appliance handles and handles on kitchen furniture
- For appliances and cabinets

HK\$2,800



## Joining strip HKL 60

Panelling for concealing the furniture edge when different types of appliances are installed in combination

- Harmonious installation appearance thanks to cover strip
- For vertical combination of 45 cm and 60 cm high appliances

HK\$600

## Care Products



## Oven cleaner 500 ml

This spray on gel formula oven cleaner is highly effective in removing persistent and burnt on food soiling. Allowing the product to soak in for around 40 minutes for the best result. The oven cleaner can be used on PerfectClean surface but contact time should not exceed 15 minutes.

HK\$210



## Microfibre cloth 1 unit

Made of 100% fine woven micro-fibre for the best cleaning results on all Miele appliances. Rip-proof, extremely durable and can be machine-washed at 60°C and up to 500 times.

HK\$198

ovens . microwave combination ovens . **steam ovens** . steam combination ovens . steam oven with



## steam ovens

The Miele steam oven is a real all-rounder and is the perfect partner for an oven and hob. Preparing individual side dishes or a complete menu – there are no limits to the uses the steam oven can be put to.



# Which niche size is available in your kitchen and which oven cabinet do you prefer?

## The niche dimensions and range of Miele steam oven

### The niche dimensions

Miele steam ovens come in a classic size.

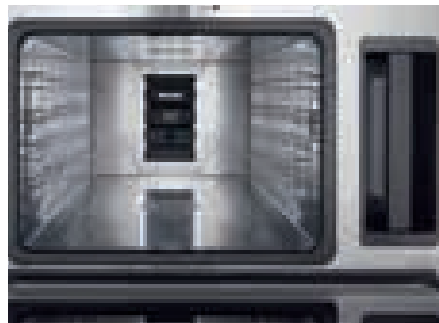


**Classic**  
60 cm wide, 45 cm high

### The models

Miele 'steam-only' ovens operate without pressure in the temperature range of 40 – 100°C.

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



### External steam generation

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



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





# Which convenience features are particularly important to you?

## The product highlights\* of steam ovens

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



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

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

**Exclusive to Miele** **Automatic menu cooking**

A complete menu: temperature, cooking times and sequence are automatically determined with "Menu cooking".

**Simple cleaning**

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

**Exclusive to Miele** **Keeping-warm function**

Prevents food from cooling down: food is kept automatically at serving temperature for 15 minutes after the programme has ended.

**Exclusive to Miele** **Cooking on three levels**

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

\*Features vary depending on model



### **Bottling and more**

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



### **Side dishes**

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



### **Disinfecting baby bottles**

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

# For every recipe the right setting

## The wide range of Miele steam oven applications



### Vegetables

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



### Fish/Seafood

Fish is good for body and soul: fish is cooked precisely in the steam oven and retains its flavour.



### Meat

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



### 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 boiled in only four to 10 minutes at 100°C.



### Making yoghurt

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



### Soups

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



### Blanching

Perfect retention of quality: blanching for preparing fruit and vegetables for bottling.



### Reheating

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

# For every recipe the right setting

## The wide range of Miele steam oven applications



### Defrost

Gentle on frozen food: frozen food is gently defrosted under optimal conditions at approx. 60°C.



### Proving yeast dough

Soft bread and delicious cakes: another talent the steam oven has to offer - proving yeast dough at 40°C.



### Heating damp flannels

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



### Keeping warm function

Delays are no problem: Dishes are automatically kept warm in the steam oven for up to 15 minutes.



### Extracting juice

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



### Melting chocolate

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



### Skinning

Skinning made fast and simple: tomatoes, nectarines, almonds and much more skinned in just one to four minutes in the steam oven.



### Sterilising

The perfect method for bottling: jars are perfectly sterilized for the preservation of fruit.



### Preserving

No monitoring necessary: particularly convenient for preserving fruit, vegetables, meat and sliced meats in a steam oven.



# The perfect steam oven for you

## Miele product overview

PureLine, built-in steam oven, 60 x 45 cm, steam oven cabinet 38 litres



### DG 6800

- M Touch/ Full touch screen
- Clear text LCD with Chinese
- MultiSteam/ Ext. steam generation
- Precise 40-100°C cooking
- 150+ auto programmes
- LED lighting/ Windowed door
- CleanSteel

HK\$46,000



### DG 6401

- DirectSensor
- Clear text LCD with Chinese
- MultiSteam/ Ext. steam generation
- Precise 40-100°C cooking
- 75+ auto programmes
- LED lighting/ Windowed door
- CleanSteel

HK\$36,000



### DG 6401

- DirectSensor
- Clear text LCD with Chinese
- MultiSteam/ Ext. steam generation
- Precise 40-100°C cooking
- 75+ auto programmes
- LED lighting/ Windowed door
- Brilliant White

HK\$36,000



### DG 6200

- EasySensor
- MultiSteam
- Ext. steam generation
- Precise 40-100°C cooking
- 20 auto programmes
- CleanSteel

HK\$30,000



# What do the icons mean?

## All symbols for steam ovens at a glance

Charts on the following pages contain detailed information on Miele steam ovens. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page, using an example.



### Controls

Indicates which controls the appliance features.



Intuitive control with a fingertip



Touch controls with backlit numeric keypad and sensor controls



Selection of temperature and operating times via sensor controls, information appears on a 7-segment display



### Cabinet volume

Indicates the capacity inside the appliance



Oven cabinet capacity: 38 litres



Indicates whether the appliance features automatic programmes.



Preparing dishes fully automatically



Indicates the type of steam generation



Fast steam generation and uniform steam distribution via 8 steam ports



# Steam ovens



Please see the installation instruction booklet for more detailed information

| Model                                                      | DG 6800                          | DG 6401                          | DG 6200                          |
|------------------------------------------------------------|----------------------------------|----------------------------------|----------------------------------|
| <b>Control</b>                                             |                                  |                                  |                                  |
| Display                                                    | M Touch                          | DirectSensor                     | EasySensor                       |
| Multi-lingual display includes Chinese languages           | ●                                | ●                                | –                                |
| <b>Gourmet advantages</b>                                  |                                  |                                  |                                  |
| Electronic temperature regulation from 40 – 100°C          | ●                                | ●                                | ●                                |
| Automatic programmes with programmable level of doneness   | ●                                | ●                                | –                                |
| Keeping warm function                                      | ●                                | ●                                | –                                |
| <b>Functions</b>                                           |                                  |                                  |                                  |
| Automatic programmes                                       | >150                             | >75                              | 20                               |
| Steam cooking                                              | ●                                | ●                                | ●                                |
| Defrosting                                                 | ●                                | ●                                | ●                                |
| Reheating                                                  | ●                                | ●                                | ●                                |
| Special application programmes                             | ●                                | ●                                | –                                |
| <b>User convenience</b>                                    |                                  |                                  |                                  |
| Steam cooking on up to 3 levels                            | ●                                | ●                                | ●                                |
| Automatic menu cooking                                     | ●                                | –                                | –                                |
| Steam reduction at end of programme                        | ●                                | ●                                | ●                                |
| Clock display/Analog clock/Date display                    | ●/●/●                            | ●/–/●                            | –/–/–                            |
| Minute minder/Clock buffer in h                            | ●/200 h                          | ●/200 h                          | –/–                              |
| Start-Stop programming/Auto switch-off                     | ●/●                              | ●/●                              | –/–                              |
| Actual temperature display/Recommended temperatures        | ●/●                              | ●/●                              | ●/–                              |
| User programmes/Programmable settings                      | 20/●                             | 20/●                             | –/●                              |
| <b>Appliance door</b>                                      |                                  |                                  |                                  |
| CleanGlass door/ClearView door                             | ●/●                              | ●/●                              | ●/–                              |
| Door hinging                                               | bottom                           | bottom                           | bottom                           |
| <b>Oven cavity</b>                                         |                                  |                                  |                                  |
| Oven cavity volume in l                                    | 38                               | 38                               | 38                               |
| Number of shelf levels                                     | 4                                | 4                                | 4                                |
| Usable surface area on each level                          | 1/3 GN + 1/2 GN                  | 1/3 GN + 1/2 GN                  | 1/3 GN + 1/2 GN                  |
| LED lighting                                               | ●                                | ●                                | –                                |
| <b>Easy maintenance</b>                                    |                                  |                                  |                                  |
| CleanSteel finish (CleanSteel appliances only)             | ●                                | ●                                | ●                                |
| Floor heater for condensate reduction                      | ●                                | ●                                | ●                                |
| Descaling programme                                        | ●                                | ●                                | ●                                |
| <b>Steam technology and water supply</b>                   |                                  |                                  |                                  |
| MultiSteam                                                 | ●                                | ●                                | ●                                |
| PureSteam with external steam generator                    | ●                                | ●                                | ●                                |
| Water container capacity in l                              | 2.0                              | 2.0                              | 2.0                              |
| Water container with steam generator/Fresh water container | –/●                              | –/●                              | –/●                              |
| <b>Safety</b>                                              |                                  |                                  |                                  |
| Appliance cooling system/Cool front                        | ●/●                              | ●/●                              | ●/●                              |
| Safety switch-off/System lock                              | ●/●                              | ●/●                              | ●/–                              |
| Door contact switch                                        | ●                                | ●                                | ●                                |
| <b>Technical data</b>                                      |                                  |                                  |                                  |
| Niche dimensions in a tall unit in mm (W x H x D)          | 560 – 568 x 450 – 452 x min. 550 | 560 – 568 x 450 – 452 x min. 550 | 560 – 568 x 450 – 452 x min. 550 |
| Total connected load in kW/Voltage in V/Fuse rating in A   | 3.6/230 – 240/20                 | 3.6/230 – 240/20                 | 3.6/230 – 240/20                 |
| British 3-pin plug/Electrical connection cable             | –/●                              | –/●                              | –/●                              |
| Cable length in mm                                         | 2000                             | 2000                             | 2000                             |
| Country of origin                                          | Germany                          | Germany                          | Germany                          |
| <b>Accessories supplied</b>                                |                                  |                                  |                                  |
| Stainless steel containers perforated/unperforated         | 3/–                              | 3/–                              | 3/–                              |
| Rack/Condensate tray                                       | 1/1                              | 1/1                              | 1/1                              |
| <b>Colours</b>                                             |                                  |                                  |                                  |
| CleanSteel                                                 | ●                                | ●                                | ●                                |
| Brilliant White                                            | –                                | ●                                | –                                |

ovens . microwave combination ovens . steam ovens . **steam combination ovens** . steam oven with



## steam combination ovens

Nowadays, dining is so much more than simply satisfying a basic need. It is no longer only the type of food that is being cooked and eaten that matters, but the way food is prepared, savoured and consumed that is more important.



# Stunning perspectives for your kitchen planning

## Miele steam combination oven models and dimensions

### Models

Miele offers two models of steam combination ovens. Whichever one you choose, you can look forward to delicious, healthy food.



#### **XL steam oven with fully fledged conventional oven**

The Miele XL steam combination oven has all the functions of a steam oven. Furthermore, it is equipped with all the operating modes of a high end conventional oven and, depending on the model, a cabled or wireless food probe. Additional combination options with moisture as well as a very large cooking compartment make the steam combination oven an all-round talent.



#### **XXL steam combination oven**

This model is also a steam oven with fully-fledged conventional oven as well as a fully-fledged combi oven - all this in the classic 60 x 60 cm oven niche. This appliance comprises all the functions of the XL unit plus a food probe with cable. The combination with a 29 cm high drawer offers many additional options.

### External steam generation

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



**Exclusive  
to Miele**

#### **MultiSteam**

External steam generation for large oven compartments.



# Which convenience features are particularly important to you?

## The product highlights of steam combination ovens

### Exclusive to Miele

#### MultiSteam

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



### Exclusive to Miele

#### Steam oven with fully-fledged conventional oven functions, fully-fledged combination oven

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

#### XL and XXL cabinet

Ample space: Complete meals can be prepared simultaneously for up to 10 persons; sufficient room for poultry or a whole fish.

### Exclusive to Miele

#### Motorised lift-up fascia panel

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

#### Combination cooking

Crispy on the outside, succulent on the inside: Combination of, for example, moist and hot air for excellent baking and roasting results.

### Exclusive to Miele

#### Wireless food probe

No supervision necessary: The countdown indicator provides precise information on when meat, fish or poultry is ready.

# For every recipe the right setting

## The baking and roasting programmes of steam combination ovens

### One appliance, many talents

The steam combination oven has a wide variety of automatic programmes. Steam is often the choice for the gentle preparation of food. To achieve perfect results when cooking certain types of foods (e.g. meat or bread) the appliance also features specific cooking modes of a conventional oven (such as Fan plus). The appliance also convinces when blanching before freezing, gentle defrosting or when heating already cooked food.



### Vegetables

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



### Fish/Seafood

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



### Meat

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



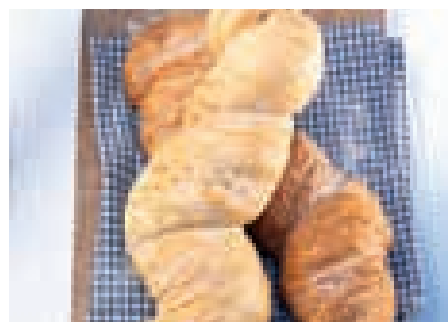
### Side dishes

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



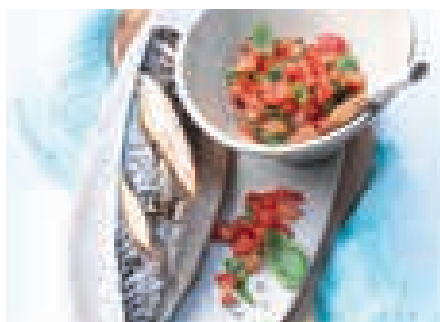
### Combination cooking/Fan plus

Perfect results: Additional moisture guarantees excellent results on bread, bread rolls, meat, etc.



### Combination cooking/Top heat/Bottom heat

Perfect from top to bottom: Ideal for baking bread.



### Combination cooking/Grill

Particularly crispy and succulent: Fish and meat with a high fat content are very well suited for this operating mode.



### Fan plus

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





#### Top/Bottom heat

Multi-purpose, classic function: Perfect results on all traditional baking and roasting dishes.



#### Full grill

Versatile for indoors: For grilling steaks, sausages, skewers, etc.



#### Economy grill

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



#### Intensive bake

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



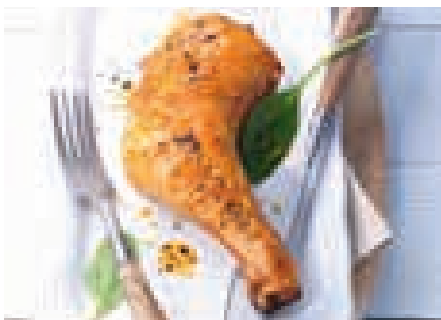
#### Top heat

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



#### Bottom heat

Individual requirements: For cooking food in Bain Marie or for browning from underneath.



#### Fan grill

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



#### Cakes Special

Forever better: Special baking programme, developed for choux pastry, cake mixtures and lye rolls.



#### Special applications

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

# The perfect steam combination oven for you

## Miele product overview

PureLine, built-in steam combination oven, 60 x 45 cm, oven cabinet 48 litres



### DGC 6800 XL

- M Touch/ Motorised fascia
- Clear text LCD with Chinese
- MultiSteam/ Ext. steam generation
- Combi cooking modes
- Wireless food probe/ PerfectClean
- 200+ auto programmes
- CleanSteel

HK\$69,000



### DGC 6800 XL

- M Touch/ Motorised fascia
- Clear text LCD with Chinese
- MultiSteam/ Ext. steam generation
- Combi cooking modes
- Wireless food probe/ PerfectClean
- 200+ auto programmes
- Brilliant White

HK\$69,000

PureLine, built-in steam combination oven, 60 x 60 cm, oven cabinet 68 litres



### DGC 6660 XXL

- SensorTronic/ Motorised fascia
- Clear text LCD with Chinese
- MultiSteam/ Ext. steam generation
- Combi cooking modes
- Wired food probe/ PerfectClean
- 200+ auto programmes
- CleanSteel

HK\$85,000



# What do the icons mean?

## All symbols for steam combination ovens at a glance

Charts on the following pages contain detailed information on Miele steam combination ovens. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page.



### Controls

Indicates which controls the appliance features.



Intuitive control with a fingertip



Touch controls with backlit numeric keypad and sensor controls



### Cabinet volume

Indicates the capacity inside the appliance



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



Indicates whether the appliance features Automatic programmes.



Preparing dishes fully automatically



Indicates the type of steam generation the appliance has.



Fast steam generation and uniform steam distribution via 6/8 steam inlet ports



Indicates whether the appliance has been treated with PerfectClean.



Patented surface finish offers unbeatable cleaning convenience



Indicates whether the appliance has a Lift panel button.



Motorised lifting and closing Lift panel: Convenient access to water tank, condensation container and food probe at the touch of a fingertip.



Indicates whether the appliances features a food probe.



Precise cooking

# Steam combination ovens

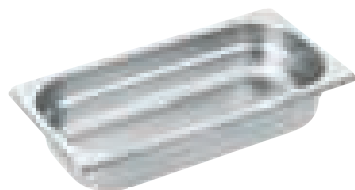


Please see the installation instruction booklet for more detailed information

| Model                                                              | DGC 6660 XXL                     | DGC 6800 XL                      |
|--------------------------------------------------------------------|----------------------------------|----------------------------------|
| <b>Control</b>                                                     |                                  |                                  |
| Display                                                            | SensorTronic                     | M Touch                          |
| Multi-lingual display includes Chinese languages                   | ●                                | ●                                |
| <b>Gourmet advantages</b>                                          |                                  |                                  |
| Electronic temperature regulation in oven mode from 30 – 225°C     | ●                                | ●                                |
| Electronic temperature regulation in steam mode from 40 – 100°C    | ●                                | ●                                |
| Wireless food probe/food probe with cable                          | –/●                              | ●/–                              |
| <b>Functions</b>                                                   |                                  |                                  |
| Automatic programmes                                               | >200                             | >200                             |
| Combi cooking/Steam cooking                                        | ●/●                              | ●/●                              |
| Full grill/Economy grill/Fan grill                                 | ●/●/●                            | ●/●/●                            |
| Fan plus/Intensive bake/Cake plus                                  | ●/●/●                            | ●/●/●                            |
| Conventional heat/Top heat/Bottom heat                             | ●/●/●                            | ●/●/●                            |
| Defrosting/Reheating                                               | ●/●                              | ●/●                              |
| Special application programmes                                     | ●                                | ●                                |
| <b>User convenience</b>                                            |                                  |                                  |
| Motorised lift-up fascia                                           | ●                                | ●                                |
| No. of steam cooking levels                                        | 4                                | 3                                |
| Automatic menu cooking                                             | ●                                | ●                                |
| Steam reduction at end of programme                                | ●                                | ●                                |
| Start-Stop programming/Auto switch-off                             | ●/●                              | ●/●                              |
| Clock display/Analog clock/Date display                            | ●/●/●                            | ●/●/●                            |
| Minute minder/Clock buffer in h                                    | ●/200 h                          | ●/200 h                          |
| User programmes/Programmable settings                              | 20/●                             | 20/●                             |
| <b>Appliance door</b>                                              |                                  |                                  |
| CleanGlass door/ClearView door                                     | ●/●                              | ●/●                              |
| <b>Oven cavity</b>                                                 |                                  |                                  |
| Oven cavity volume in l                                            | 68                               | 48                               |
| Number of shelf levels                                             | 4                                | 3                                |
| Number of halogen lights                                           | 2                                | 2                                |
| <b>Easy maintenance</b>                                            |                                  |                                  |
| CleanSteel finish (CleanSteel appliances only)                     | ●                                | ●                                |
| Stainless steel oven cavity with PerfectClean                      | ●                                | ●                                |
| Descaling/Soaking/Rinsing/Drying                                   | ●/●/●/●                          | ●/●/●/●                          |
| <b>Steam technology</b>                                            |                                  |                                  |
| MultiSteam                                                         | ●                                | ●                                |
| PureSteam external steam generator                                 | ●                                | ●                                |
| Water container capacity in l                                      | 1.4                              | 1.4                              |
| Water container with steam generator/Fresh water container         | –/●                              | –/●                              |
| Condensate container behind fascia                                 | ●                                | ●                                |
| <b>Efficiency and sustainability</b>                               |                                  |                                  |
| Rapid heat-up                                                      | ●                                | ●                                |
| <b>Safety</b>                                                      |                                  |                                  |
| Appliance cooling system/Cool front                                | ●/●                              | ●/●                              |
| Safety switch-off/System lock                                      | ●/●                              | ●/●                              |
| <b>Technical data</b>                                              |                                  |                                  |
| Niche dimensions in a tall unit in mm (W x H x D)                  | 560 – 568 x 593 – 595 x min. 555 | 560 – 568 x 450 – 452 x min. 555 |
| Total connected load in kW/Voltage in V/Fuse rating in A           | 3.45/230/20                      | 3.4/230/20                       |
| British 3-pin plug/Electrical connection cable                     | –/●                              | –/●                              |
| Cable length in mm                                                 | 2000                             | 2000                             |
| Country of origin                                                  | Germany                          | Germany                          |
| <b>Accessories supplied</b>                                        |                                  |                                  |
| Universal tray with PerfectClean/Combi rack with PerfectClean      | 1/1                              | 1/1                              |
| Side racks with PerfectClean                                       | ●                                | ●                                |
| Condensate tray/Stainless steel containers perforated/unperforated | –/1/1                            | –/2/1                            |
| <b>Colours</b>                                                     |                                  |                                  |
| CleanSteel                                                         | ●                                | ●                                |
| Brilliant White                                                    | –                                | ●                                |

# Steam oven and Combination steam oven

## accessories for cooking



**Unperforated steam oven container  
DGG 2**

Net capacity: 2.0 l

- External dimensions: W x D x H: 325 x 176 x 60mm

HK\$550



**Unperforated steam oven container  
DGG 7**

Net capacity: 2.8 l

- External dimensions: W x D x H: 325 x 176 x 100mm

HK\$650

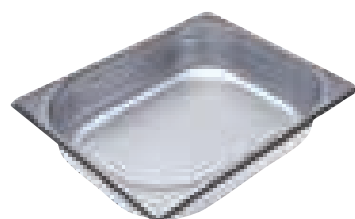


**Unperforated steam oven container  
DGG 9**

Net capacity: 4.2 l

- External dimensions: W x D x H: 325 x 176 x 150mm

HK\$750



**Unperforated steam oven container  
DGG 3**

Net capacity: 3.1 l

- External dimensions: W x D x H: 325 x 265 x 65mm

HK\$600



**Unperforated steam oven container  
DGG 20**

For DGC XL & XXL steam combination oven

- Net capacity: 1.8 l
- External dimensions: W x D x H: 450 x 190 x 40mm

HK\$550



**Stainless steel lid with handle  
DGD 1/3**

Stainless steel lid for use with DGG 2, DGG 7 and DGG 9

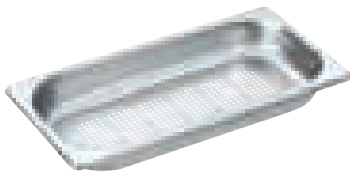
HK\$300



**Stainless steel lid with handle  
DGD 1/2**

Stainless steel lid for use with DGG 3

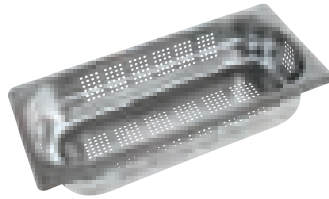
HK\$350



#### Perforated steam oven container DGGL 1

- Net capacity: 0.9 l  
• External dimensions W x D x H: 325 x 176 x 40 mm

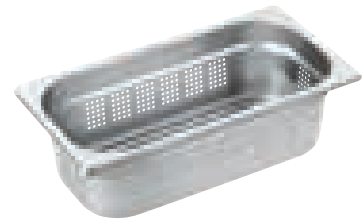
HK\$500



#### Perforated steam oven container DGGL 5

- Net capacity: 2.0 l  
• External dimensions W x D x H: 325 x 176 x 60 mm

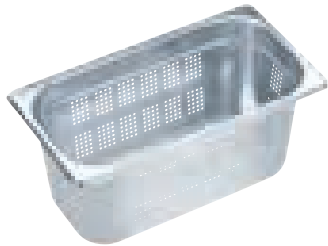
HK\$550



#### Perforated steam oven container DGGL 6

- Net capacity: 2.8 l  
• External dimensions W x D x H: 325 x 176 x 100 mm

HK\$650



#### Perforated steam oven container DGGL 10

- Net capacity: 4.2 l  
• External dimensions W x D x H: 325 x 176 x 150 mm

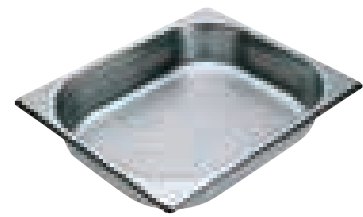
HK\$750



#### Perforated steam oven container DGGL 8

- Net capacity: 1.7 l  
• External dimensions W x D x H: 325 x 265 x 40 mm

HK\$550



#### Perforated steam oven container DGGL 4

- Net capacity: 3.1 l  
• External dimensions W x D x H: 325 x 265 x 60 mm

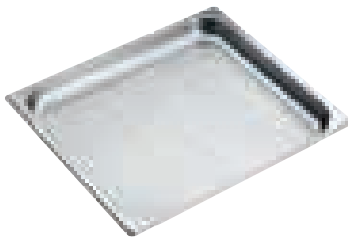
HK\$600



#### Perforated steam oven container DGGL 20

- Only for DGC XL & XXL steam combination oven  
• Net capacity: 1.8 l  
• External dimensions W x D x H: 450 x 190 x 40 mm

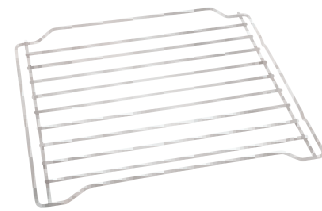
HK\$550



#### Perforated steam oven container DGGL 12

- Only for DGC XL & XXL steam combination oven  
• Net capacity: 3.3 l  
• External dimensions W x D x H: 448 x 386 x 40 mm

HK\$700



#### Stainless steel grate

- Suitable for cooking food with your own serving plate for all built-in steamers, except combination steam oven

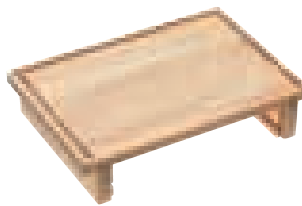
HK\$660



#### Cutting board DGSB 1

- With 2 rack levels to hold container or the KMB 5000-S.  
• Including DGGL 8 and a 2 cm drip tray.  
• Oiled beechwood with nonslip silicone feet.  
• With a wide channel for collecting liquids

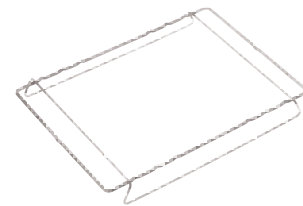
HK\$2,000



#### Cutting board DGSB 2

- With 2 rack levels to hold container or the KMB 5000-S  
• Oiled beechwood with nonslip silicone feet  
• With a wide channel for collecting liquids

HK\$1,500



#### Container rack

- For holding 325 mm wide steam oven containers. Slides into the side runners in the appliance. Suitable for use in DGC XL & XXL steam combination oven.

HK\$400

# Steam oven and Combination steam oven

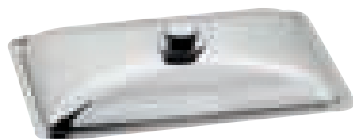
## accessories for cooking



### Induction casserole dish with lid KMB 5000-S

- Directly from the hob to the oven or steam oven
- Die-cast aluminium with induction-proof base and non-stick coating
  - Max. capacity approx. 2.5 kg
  - External dimensions: W x D x H 325 x 260 x 60mm
  - Including stainless-steel lid
  - Fitting into the DGSB 1 and 2 cutting boards

HK\$4,500



### Induction casserole dish HUB 5001-M

- For H 6000 60 cm wide ovens and for DGC XL & XXL steam combination oven. Also suitable for ceramic hobs and induction hobs.
- Max. capacity approx. 5 kg
  - External dimensions: W x D x H 448 x 268 x 86mm

HK\$2,700



### Casserole dish HUB 5000-XL

- For H 6000 60 cm wide ovens and for DGC XL & XXL steam combination oven. Also suitable for ceramic hobs (not for gas or induction) and electric hobs
- Max. capacity approx. 8 kg
  - External dimensions W x D x H 448 x 386 x 86mm

HK\$3,000



### Casserole dish lid HBD 60-22

- For casserole dishes HUB 5001-M
- Not supplied with casserole dish
  - Made from high-quality stainless steel
  - Not suitable for use with microwave or grilling

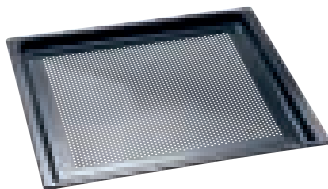
HK\$1,300



### Casserole dish lid HBD 60-35

- For casserole dishes HUB 5000-XL
- Not supplied with casserole dish
  - Made from high-quality stainless steel
  - Not suitable for use with microwave or grilling

HK\$1,500



### Baking tray HBB 71

- The baking tray features Miele PerfectClean non-stick coating, meaning very easy cleaning, no greasing necessary, and an extremely knife-proof tray.
- Suitable for all 60 cm wide H 6000 ovens and DGC XL & XXL combination steam oven

HK\$1,000



### Universal tray HUBB 71

Ideal for use in all 60 cm wide H 6000 ovens, offers a deeper version of HBB 71. Featuring the unique Miele PerfectClean finish, the tray is extremely knife-proof, non-stick, and very easy to clean, and does not require greasing or greaseproof paper. In conjunction with the HGBB 71, the HUBB 71 can also be used as a drip tray.

HK\$1,200



### Perforated baking tray HBBL 71

Specifically designed for use in ovens with Miele Moisture Plus. The perforations give the food maximum exposure to the moisture. Perfect for freshly prepared bakery items, frozen or ready-made items, drying food. Suitable for all 60 cm wide H 6000 ovens and DGC XL & XXL combination steam oven

HK\$1,000



### Grilling and roasting insert HGBB 71

The grilling and roasting insert can be used in conjunction with the HUBB 71 to allow juices from the food to drip onto a drip tray. It also prevents juices from spitting and making the oven dirty. Compatible with all 60 cm wide H 6000 ovens and DGC XL & XXL steam combination oven.

HK\$1,200







### Round baking tray HBF 27-1

For baking pizzas, quiche and tarts.

- 27 cm diameter - for use on a rack
- Particularly easy to clean
- Non-stick - no baking parchment or greasing required
- Extremely knife-proof

HK\$700

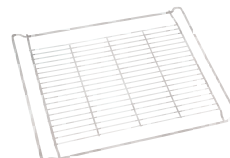


### Gourmet baking stone HBS 60

For achieving the same results as if baked in a stone oven

- For baking pizza, quiche, bread, bread rolls, blinis and savoury snacks
- As a hot plate on the table it retains heat for up to 25 minutes
- Better use of energy on account of high contact heat
- Particularly easy to clean thanks to special surface finish
- Glazed ceramic wooden peel included

HK\$3,300

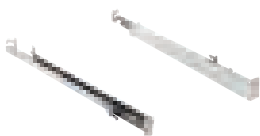


### Baking and roasting rack HBBR 71

Additional baking and roasting rack with PerfectClean finish for easy cleaning.

Suitable for use in all 60 cm wide H 6000 ovens and DGC XL steam combination oven

HK\$800



### FlexiClip fully telescopic runners HFC 71

The FlexiClip telescopic runners make loading and unloading the oven away from the heat of the cavity very easy. They are simply clipped onto the existing shelf runners and are PerfectClean coated for easy maintenance.

For H 6000 60 cm wide ovens, also for DGC XL & XXL steam combination oven.

HK\$2,200



### Decor set DS 6003

PureLine handle for your kitchen furniture

- Set consists of 3 handles
- CleanSteel handle with CleanSteel pedestals
- To match appliance handles and handles on kitchen furniture
- For appliances and cabinets

HK\$2,800



### Joining strip HKL 60

Panelling for concealing the furniture edge when different types of appliances are installed in combination

- Harmonious installation appearance thanks to cover strip
- For vertical combination of 45 cm and 60 cm high appliances

HK\$600

# Steam oven and Combination steam oven

## accessories for cooking



### **Descaling tablets** **6 units**

The special citric acid formula is designed to remove scaling and ensure long term performance of the appliance.

HK\$210



### **Microfibre cloth** **1 unit**

Made of 100% fine woven micro-fibre for the best cleaning results on all Miele appliances. Rip-proof, extremely durable and can be machine-washed at 60°C and up to 500 times.

HK\$198



### **Ceramic and stainless steel hob cleaner** **250 ml**

It can be used to remove discoloration from the stainless steel steam oven containers. Not suitable to be used on CleanSteel surface.

HK\$180



### **DGClean** **250 ml**

For best cleaning results on steam combination ovens

- Powerful cleaning performance without any unpleasant smells
- Effortless cleaning thanks to stable clinging properties
- Also clings perfectly to vertical surfaces
- Safe for food preparation

HK\$280



ovens . microwave combination ovens . steam ovens . steam combination ovens . **steam oven with**



## Steam oven with microwave

Two In One. One For All.  
Discover our newest innovation: a built-in  
steam oven with microwave. For every taste.

microwave . microwave ovens . gourmet drawers . hobs . combisets . cooker hoods . coffee machines . dishwashers





## Miele world premiere:

### The built-in steam oven with microwave

#### **Steaming, cooking and warming food in one single appliance**

Would you like your cooking appliances to offer a wide range of cooking modes? In addition to the heart and soul of the kitchen, the oven, there is often only space left for one more kitchen appliance.

Often the microwave is chosen as the second appliance. It convinces with its speed when defrosting and heating, and offers a wide range of options for every day cooking: For example for quickly preparing a cup of hot chocolate or milk; a packet of popcorn with the Popcorn function for an evening in front of the TV or making delicious jams quickly and easily. An indispensable helper for every day use.

For several years now however, steam ovens have been becoming increasingly popular. Their strengths lie in the convenient and gentle preparation method of food such as fish or vegetables. Natural flavour and colour are completely retained. At the same time the excellent cooking results make a significant contribution towards wholesome cooking.

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

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

If a 60 cm high niche is available, then the 14 cm high Gourmet warming drawer in combination with the DGM 6800 is the perfect addition to your Miele built-in appliances.





# Which convenience features are particularly important to you?

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

**Exclusive  
to Miele**

### MultiSteam

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

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



**Exclusive  
to Miele**

### Large cooking compartment and large tray size

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

**Exclusive  
to Miele**

### Automatic menu cooking

A complete menu: Temperature, cooking times and sequence are automatically determined with "Menu cooking".

### Simple cleaning

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

### Automatic programmes of steam ovens

Preparing more than 150 dishes to perfection with ease: Success guaranteed when preparing fish, meat, vegetables and more.

**Exclusive  
to Miele**

### Popcorn button

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

\*Features vary depending on model

# For every recipe the right setting

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

### Preserving and more

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



### Vegetables

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



### Fish/Seafood

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



### 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: All sorts of desserts which form the finale of a fine meal can be prepared in the steam oven.



### Cooking eggs

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



### Making yoghurt

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



### Disinfecting baby bottles

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



### Soups

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



### Blanching

Perfect retention of quality: Blanching for preparing fruit and vegetables for bottling.



### Reheating

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



### Defrosting

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



### Proving yeast dough

Soft bread and delicious cakes: Another talent the steam oven has to offer - proving yeast dough at 40°C.



### Popcorn button

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



### Keeping-warm function

Delays are no problem: Dishes are automatically kept warm in the steam oven for up to 15 minutes.



### Extracting juice

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



### Melting chocolate

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

# The perfect built-in steam oven with microwave! Find it here!

The product overview of Miele built-in steam ovens with microwave

PureLine, built-in steam oven with microwave, 60 x 45 cm, oven cabinet 40 litres



## **DGM 6800**

- MTouch/ Full touch screen
- Clear text LCD with Chinese
- MultiSteam/ Ext. steam generation
- 1,000W MW/ LED lighting
- Popcorn/ Quick MW
- 150+ auto programmes
- CleanSteel

HK\$66,000



# What do the icons mean?

## All symbols for steam ovens with microwave at a glance

Charts on the following pages contain detailed information on all Miele steam ovens with microwave. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page, using an example.



### Controls

Indicates which controls the appliance features.

Intuitive control with a fingertip



### Cabinet volume

Indicates the capacity inside the appliance



Oven cabinet capacity: 40 litres



Indicates whether the appliance features automatic programmes.



Preparing dishes fully automatically



Indicates the type of steam generation the appliance has.



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



Indicates whether the appliance has a "Popcorn" button.



Fast and easy preparation of fresh popcorn.



Indicates if the inner cabinet is illuminated by LEDs.



Perfect illumination of cabinet providing an excellent view of the food.



Indicates the appliance's microwave output.



Microwave output: 1000 W

# Steam oven with microwave

## Product overview



Please see the installation instruction booklet for more detailed information

| Model number                                                           | DGM 6800                         |
|------------------------------------------------------------------------|----------------------------------|
| Control                                                                |                                  |
| Display                                                                | M-touch                          |
| Multi-lingual display includes Chinese languages                       | ●                                |
| Gourmet advantages                                                     |                                  |
| Electronic temperature regulation in steam mode from 40 – 100°C        | ●                                |
| Electronically controlled microwave output                             | ●                                |
| No. of power level (80 – 1000 W)                                       | 7                                |
| Automatic programmes with programmable levels of doneness              | ●                                |
| Keeping warm function                                                  | ●                                |
| Functions                                                              |                                  |
| Defrost                                                                | ●                                |
| Automatic programmes                                                   | over 150                         |
| Steam cooking                                                          | ●                                |
| Reheating                                                              | ●                                |
| Microwave                                                              | ●                                |
| User convenience                                                       |                                  |
| Steam cooking on up to 3 levels                                        | ●                                |
| Automatic menu cooking                                                 | ●                                |
| Steam reduction before end of programme                                | ●                                |
| Clock display/Analog clock/Date display                                | ●/●/●                            |
| Start-Stop programming                                                 | ●                                |
| Actual temperature display/Recommended temperatures                    | ●/●                              |
| Popcorn function                                                       | ●                                |
| Quick Microwave function                                               | ●                                |
| User programmes/programmable settings                                  | 20/●                             |
| Oven cavity                                                            |                                  |
| Oven cavity volume in l                                                | 40                               |
| Number of shelf levels                                                 | 4                                |
| LED lighting                                                           | ●                                |
| Easy maintenance                                                       |                                  |
| CleanSteel finish (CleanSteel appliance only)                          | ●                                |
| Floor heater for condensate reduction                                  | ●                                |
| Descaling programme                                                    | ●                                |
| Steam technology and water supply                                      |                                  |
| MultiSteam                                                             | ●                                |
| PureSteam with external steam generator                                | ●                                |
| Water container with steam generator/Fresh water container             | –/●                              |
| Push-pull release water container                                      | ●                                |
| Safety                                                                 |                                  |
| Appliance cooling system and Cool front                                | ●                                |
| Safety switch-off/System lock                                          | ●/●                              |
| Door contact switch                                                    | ●                                |
| Safety lock "Door" in display                                          | ●                                |
| Technical data                                                         |                                  |
| Niche dimensions in a tall unit in mm (W x H x D) <sup>2)</sup>        | 560 – 568 x 450 – 452 x min. 550 |
| Total connected load in kW/Voltage in V/Fuse rating in A               | 3.3/230/20                       |
| British 3-pin plug/Electrical connection cable                         | –/●                              |
| Cable length in mm                                                     | 2000                             |
| Country of origin                                                      | Germany                          |
| Accessories supplied                                                   |                                  |
| Perforated stainless steel containers/Solid stainless steel containers | 2/2                              |
| Glass tray                                                             | 1                                |
| Rack/Condensate tray                                                   | ●/–                              |
| Colours                                                                |                                  |
| CleanSteel                                                             | ●                                |

ovens . microwave combination ovens . steam ovens . steam combination ovens . steam oven with





## microwave ovens

Microwave ovens have earned their place in modern kitchens. Delicious meals, snacks and frozen products can be prepared in next to no time with these kitchen aids. With a modern design that stands the test of time, functions that simplify every-day tasks and a quality that is a pleasure to work with for years.



# Which appliance would you like?

## The variety of Miele microwave oven applications

### Design

#### **Miele built-in TopControl appliances**

Miele microwave ovens with controls positioned at the top offer excellent user benefits. Their design allows them to be installed in combination with any other Miele appliance in the kitchen - fleet design in perfection. The glass door opens downwards at the front – as on the ovens. Thanks to the controls along the top there is more space on the inside.

### User interface

**TopControl (EasyControl):** The desired wattage and temperature is selected classically by turning the left knob. Settings within the 7-segment LC-display are selected via the right control knob and entered via the sensor buttons.

### The operating modes

#### **Solo microwave ovens**

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

#### **Microwave ovens with integrated grill**

The integrated quartz grill will brown food after cooking quickly and conveniently. Or it can be used for roasting and grilling. It turns cheese-on-toast, vegetables or scampi into a crispy, grilled delicacy. Vegetable bakes can be perfected with a crispy baked cheese topping.

### The niche dimension



45 cm high, 60 cm wide

### The wide range of sizes



46 l oven compartment

# For every recipe the right setting

The wide range of applications of Miele microwave ovens



## Starters

Small treats: A variety of starters are prepared in the microwave in no time at all.



## Soups

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



## Meat

Quick-change artist: Pork, beef, lamb or venison - meat dishes are absolutely no problem in the microwave.



## Fish

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



## Side dishes

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



## Vegetables

Fresh and healthy: Vegetables can be cooked versatile and healthy.



## Sauces

Perfect addition: Only sauces complete a meal.



## Bakes

Unlimited combinations: Casseroles will never be boring with varying side dishes or sauces.



## Stews

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



### Desserts

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



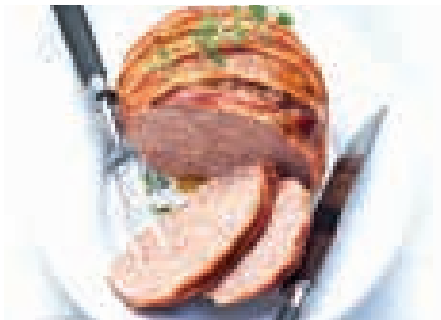
### Beverages

Warming from the inside: Depending on the mood drinks can be enjoyed classically or individually refined.



### Defrosting

If it is urgent: Delicate foods such as butter, cream or tender filet are quickly defrosted.



### Keeping-warm function

For small delays: After cooking the food is automatically kept warm for up to 15 minutes.



### Reheating

As if freshly cooked: Food, beverages, baby food are heated at 450 - 900 W.



### Preserving

Always available: Preserving small portions of sweet or savory dishes in glasses up to 0.5 l.



### Jam

Sweet breakfast companions: Especially small amounts of jam can be prepared particularly well in the microwave.



### Melting chocolate and butter

No burning or lumps: Chocolate and butter melt to perfection at 450 watts.



### Proving yeast dough

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



# Which convenience features are particularly important to you?

## The product highlights\* of Miele microwave ovens

### XL oven compartment

In the spacious stainless steel cooking compartments of the appliance with TopControl operation, larger dishes such as chicken or casseroles can be perfectly cooked. The turntable with 40 cm diameter allows a particularly flexible use of different cooking containers or several containers, cups or plates simultaneously. Food preparation on a larger scale.



### 40 cm turntable

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



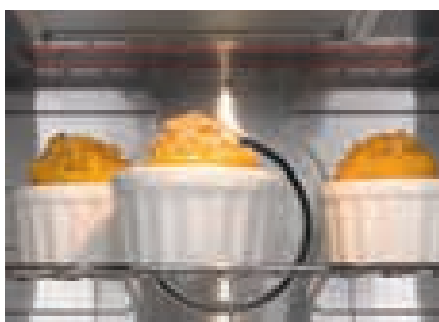
### LED lighting

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



### Popcorn button

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



### Quartz grill

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



### Automatic programmes

Conjuring up dishes with ease: Select the programme and the weight of the food - the appliance will do the rest.

\*Features depend on model

# The perfect microwave oven for you! Find it here!

## The product overview of Miele microwave ovens

PureLine, built-in microwave oven, 60 x 45 cm, oven cabinet 40 litres.



### **M 6262**

- EasyControl/ TopControl
- Retractable knobs
- 40 cm XL turntable
- 900W MW/ 1500W Grill
- MW + grill mode
- Popcorn/ Quick MW
- CleanSteel

HK\$23,000



### **M 6262**

- EasyControl/ TopControl
- Retractable knobs
- 40 cm XL turntable
- 900W MW/ 1500W Grill
- MW + grill mode
- Popcorn/ Quick MW
- Brilliant White

HK\$23,000



# What do the icons mean?

## All symbols for microwave ovens at a glance

Charts on the following pages contain detailed information on Miele microwave ovens. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page.



### User interfaces

Indicates the type of controls on the fascia panel.



EasyControl: Selecting modes and times via the control knob, display via 7-segment display



### Cabinet volume

Indicates the capacity of the microwave oven.



Microwave ovens have a 46 litres oven cabinet.



### Quartz grill

Indicates if the appliance features a quartz grill.



Ideal for browning and grilling food



### Performance

Indicates the performance of the microwave in W.



Miele microwave ovens achieve an output of up to 900 W.



### LED lighting

Indicates whether the appliance has LED lighting.



Optimum illumination of the entire cabinet.



### Popcorn

Indicates if the appliance features a popcorn button.



Fast and easy preparation of fresh popcorn.



### Automatic programmes

Indicates if the appliance features various automatic programmes.



Easy defrosting, cooking and preparation of fresh food



### 40 cm turntable

Indicates whether the appliance features a 40 cm turntable.



The 40 cm turntable provides plenty of room for different sizes of containers or several glasses, cups or plates at the same time.

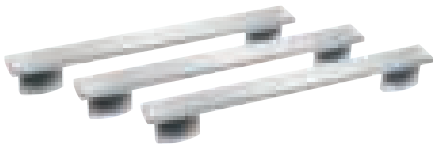
# Microwave oven



Please see the installation instruction booklet for more detailed information

| Model                                                    | M 6262                           |
|----------------------------------------------------------|----------------------------------|
| Control                                                  |                                  |
| Display                                                  | EasyControl                      |
| TopControl/SideControl                                   | ●/-                              |
| Retractable dials/Clear text/Symbols                     | ●/-/●                            |
| Gourmet advantages                                       |                                  |
| Electronically controlled microwave power                | ●                                |
| Number of power levels (80 – 900 W)                      | 7                                |
| Grill element                                            | 1500 W                           |
| Quartz grill                                             | ●                                |
| Keeping warm function                                    | ●                                |
| Functions                                                |                                  |
| Automatic programmes                                     | 23                               |
| Microwave solo                                           | ●                                |
| Grilling                                                 | ●                                |
| Combination mode (Microwave + Grill)                     | ●                                |
| User convenience                                         |                                  |
| Popcorn function                                         | ●                                |
| Quick start function                                     | ●                                |
| Clock display                                            | ●                                |
| Minute minder/Automatic switch off                       | ●/-                              |
| Memory function                                          | ●                                |
| Programmable settings                                    | ●                                |
| Oven cavity                                              |                                  |
| Oven capacity in l                                       | 46 l                             |
| LED oven lighting                                        | ●                                |
| Turntable diameter in cm                                 | 40                               |
| Appliance door                                           |                                  |
| Door contact switch                                      | ●                                |
| Door hinging                                             | bottom                           |
| Easy maintenance                                         |                                  |
| CleanSteel finish (CleanSteel appliances only)           | ●                                |
| Safety                                                   |                                  |
| Appliance cooling system                                 | ●                                |
| System lock                                              | ●                                |
| Door message                                             | ●                                |
| Technical data                                           |                                  |
| Niche dimensions in a tall unit in mm (W x H x D)        | 562 – 568 x 450 – 452 x min. 550 |
| Ventilation independent of housing unit                  | ●                                |
| Total connected load in kW/Voltage in V/Fuse rating in A | 1.6/220 – 240/13                 |
| British 3-pin plug/Electrical connection cable           | ●/-                              |
| Cable length in mm                                       | 2100                             |
| Country of origin                                        | Great Britain                    |
| Accessories supplied                                     |                                  |
| Plate cover                                              | 1                                |
| Grilling rack                                            | 1                                |
| Gourmet plate                                            | 1                                |
| Colours                                                  |                                  |
| CleanSteel                                               | ●                                |
| Brilliant White                                          | ●                                |

# Accessories for microwave ovens



**Decor set  
DS 6003**

- PureLine handle for your kitchen furniture
- Set consists of 3 handles
  - CleanSteel handle with CleanSteel pedestals
  - To match appliance handles and handles on kitchen furniture
  - For appliances and cabinets

HK\$2,800



**Joining strip  
HKL 60**

- Panelling for concealing the furniture edge when different types of appliances are installed in combination
- Harmonious installation appearance thanks to cover strip
  - For vertical combination of 45 cm and 60 cm high appliances

HK\$600



**Microfibre cloth  
1 unit**

- Made of 100% fine woven micro-fibre for the best cleaning results on all Miele appliances. Rip-proof, extremely durable and can be machine-washed at 60°C and up to 500 times.

HK\$198

ovens . microwave combination ovens . steam ovens . steam combination ovens . steam oven with



## Gourmet drawers

Miele gourmet drawers are real all-rounders. They not only bring your cups, plates and bowls to the required temperature, they are also ideal food warmers. An extraordinary feature is the low temperature cooking mode. With this function, food can be cooked perfectly and trouble-free.



# Which drawer matches your Miele appliances?

## The sizes and designs of Miele built-in drawers

### Designs

Miele offers you three basic designs of built-in drawers - for different setups with different dimensions and features.



#### **Gourmet warming drawer - 14 cm or 29 cm high**

Alongside the benefits of a crockery warming drawer, the large Gourmet warming drawer also offers the option of keeping cooked food at serving temperature or, with the low-temperature function, to cook meat and other food gently and perfectly. This extremely versatile heated drawer complements a conventional oven or steam oven perfectly.

### The wide range of sizes

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



#### **The classic drawer - 14 cm high, 60 cm wide**

Gourmet warming drawers are available in medium height. It can be perfectly combined with a 45 cm compact appliance, such as a Miele coffee machine, steam oven, steam combination oven, or oven with microwave. A 60 cm niche can be used to its best advantage. To enable you to install these drawers with various appliance designs, Miele has developed different design versions which integrate perfectly into your cabinetry.



#### **The extra-large drawer - 29 cm high, 60 cm wide**

The convenient 29 cm high built-in Gourmet warming drawer is the highest drawer from Miele (also for pre-heating crockery and cooking food). In combination with a conventional 60 cm high oven, it teams up perfectly for an 88 cm niche. This drawer is also available in two design versions and ensures a uniform appearance in your kitchen.





# Which convenience features are particularly important to you?

## The product highlights of Miele drawers

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

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



### **4 operating modes**

Multi-purpose use: For warming cups and plates, for keeping food at serving temperature or for using the slow cooking function to suit your individual requirements.

### **Exclusive to Miele** Touch controls

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

### **Timer**

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

### **Self-closing with soft-close feature**

Gently and quietly: a special buffer allows the warming drawer to close gently.

### **Fully opening drawer**

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

# For every application the right setting

## The wide range of applications of Miele drawers

### The perfect partner in your kitchen

Miele drawers can be used for a wide range of applications. Not only can crockery be pre-warmed and food kept at serving temperature inside the drawers, the Gourmet drawer can also be used as a cooking appliance. Miele drawers also have a fourth feature – a low-temperature operating mode for stress-free preparation of meat and other food. Although this is an unusual feature on warming drawers, but they especially show their full potential when cooking, as the selected low temperature can be maintained for a long time. Miele drawers – so much more to offer.

### Low-temperature cooking



#### Veal and beef

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



#### Lamb and poultry

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



#### Fish

Fish is good for body and soul.



#### Desserts

Sweet temptations for dessert: For example meringue



#### Side dishes

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



#### Breakfast cereals

An ideal start to the day with a good breakfast.

## Further applications



### Melting chocolate

Something everyone has experienced, chocolate has to be melted to the exact temperature for cakes.



### Proving yeast dough

Yeast dough is particularly suited for German style crumble cake and bee sting cake, biscuits and pizza. The preparation is simpler than often assumed.



### Making yoghurt

For various applications: for baking or as a dessert.



### Allowing rice to swell

Perfect in all variations, particularly puddings.



### Dissolving gelatin

Panna cotta is prepared to perfection with gelatin.



### Defrosting

Gentle defrosting guaranteed - without loss of quality.

# The perfect gourmet drawer for you

## Miele product overview

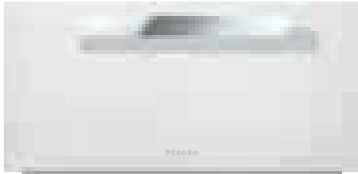
PureLine, Gourmet warming drawer, 60 x 29 cm



**ESW 6229**

- 60 x 29 cm
- Broad trim/ With handle
- 40°C to 85°C/ Slow cooking
- 12 place settings
- 23 cm usable height/ Half rack
- Max. load 25kg/ SoftClose
- CleanSteel

HK\$18,000



**ESW 6229**

- 60 x 29 cm
- With handle
- 40°C to 85°C/ Slow cooking
- 12 place settings
- 23 cm usable height/ Half rack
- Max. load 25kg/ SoftClose
- Brilliant White

HK\$18,000

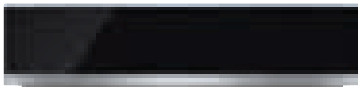
PureLine, Gourmet warming drawer, 60 x 14 cm



**ESW 6114**

- 60 x 14 cm
- Broad trim/ Handleless
- 40°C to 85°C/ Slow cooking
- 6 place settings
- 8 cm usable height
- Max. load 25kg/ Push-to-open
- CleanSteel

HK\$15,000



**ESW 6214**

- 60 x 14 cm
- Narrow trim/ Handleless
- 40°C to 85°C/ Slow cooking
- 6 place settings
- 8 cm usable height
- Max. load 25kg/ Push-to-open
- CleanSteel

HK\$15,000



**ESW 6214**

- 60 x 14 cm
- Handleless
- 40°C to 85°C/ Slow cooking
- 6 place settings
- 8 cm usable height
- Max. load 25kg/ Push-to-open
- Brilliant White

HK\$15,000

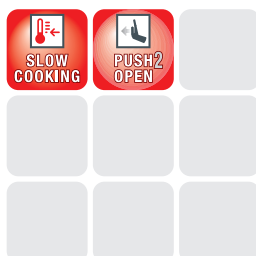


# What do the icons mean?

## All symbols for drawers at a glance

Charts on the following pages contain detailed information on all Miele drawers. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page, using an example.



### Low-temperature cooking

Indicates if the appliances features the low-temperature cooking function.



With low temperatures, meat recipes automatically become specialties.



### Push-2-open

Indicates if the appliances features the Push-2-Open function



Activation of opening mechanism by applying light pressure to the drawer

# Warming drawers

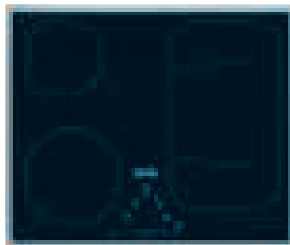


Please see the installation instruction booklet for more detailed information

| Model number                                                | ESW 6229          | ESW 6114         | ESW 6214         |
|-------------------------------------------------------------|-------------------|------------------|------------------|
| <b>Type of appliance</b>                                    |                   |                  |                  |
| Food and crockery warming drawer                            | ●                 | ●                | ●                |
| <b>Design</b>                                               |                   |                  |                  |
| Broad/narrow lower trim (CleanSteel appliances only)        | ●/–               | ●/–              | –/●              |
| Concealed fascia with sensor touch control                  | ●                 | ●                | ●                |
| Control panel with symbols                                  | ●                 | ●                | ●                |
| Handleless drawer                                           | –                 | ●                | ●                |
| <b>Gourmet advantages</b>                                   |                   |                  |                  |
| Pre-heated crockery                                         | ●                 | ●                | ●                |
| Keeping food warm                                           | ●                 | ●                | ●                |
| Low temperature cooking with hot air for perfect results    | ●                 | ●                | ●                |
| Precise electronic temperature regulation from 40°C to 85°C | ●                 | ●                | ●                |
| <b>Operating modes</b>                                      |                   |                  |                  |
| Cup warming (40 – 60°C)                                     | ●                 | ●                | ●                |
| Plate warming (60 – 80°C)                                   | ●                 | ●                | ●                |
| Food warming (65 – 85°C)                                    | ●                 | ●                | ●                |
| Low temperature cooking (65 – 85°C)                         | ●                 | ●                | ●                |
| <b>User convenience</b>                                     |                   |                  |                  |
| Push-to-Open mechanism                                      | –                 | ●                | ●                |
| Fully telescopic drawer                                     | ●                 | ●                | ●                |
| Self-closing with soft close mechanism                      | ●                 | –                | –                |
| Programmable timer                                          | ●                 | ●                | ●                |
| Capacity                                                    | 12 Place settings | 6 Place settings | 6 Place settings |
| Usable interior height in mm                                | 230               | 80               | 80               |
| Max. load in kg                                             | 25                | 25               | 25               |
| <b>Easy maintenance</b>                                     |                   |                  |                  |
| CleanSteel finish (CleanSteel appliances only)              | ●                 | ●                | ●                |
| Flush touch display                                         | ●                 | ●                | ●                |
| <b>Appliance networking</b>                                 |                   |                  |                  |
| Connection to coffee machine (optional kit required)        | ●                 | ●                | ●                |
| <b>Safety</b>                                               |                   |                  |                  |
| Cool front                                                  | ●                 | ●                | ●                |
| Safety switch-off                                           | ●                 | ●                | ●                |
| <b>Technical data</b>                                       |                   |                  |                  |
| Appliance height in mm                                      | 289               | 141              | 141              |
| Total connected load in kW/Voltage in V/Fuse rating in A    | 0.7/230/13        | 0.7/230/13       | 0.7/230/13       |
| British 3-pin plug/Electrical connection cable              | ●/–               | ●/–              | ●/–              |
| Cable length in mm                                          | 2200              | 2200             | 2200             |
| Country of origin                                           | Germany           | Germany          | Germany          |
| <b>Standard accessories</b>                                 |                   |                  |                  |
| Non-slip silicone mat                                       | ●                 | ●                | ●                |
| Second level half rack                                      | ●                 | –                | –                |
| <b>Colours</b>                                              |                   |                  |                  |
| CleanSteel                                                  | ●                 | ●                | ●                |
| Brilliant White                                             | ●                 | –                | ●                |

ovens . microwave combination ovens . steam ovens . steam combination ovens . steam oven with





## hobs

Cooking with electricity has a long and interesting history. Initially, one was simply proud of the use of electrical energy. Then technology had to be adapted and refined over the years to deliver the results that are possible today. Miele always was a driving force and instrumental in the development of electric hobs, and has allowed Miele to meet the highest demands on ease of use and flexibility.



# Perfectly tailored to your requirements

The models, designs and frames of Miele electric hobs and induction hobs

## Designs



**Induction hobs** – The trendsetter

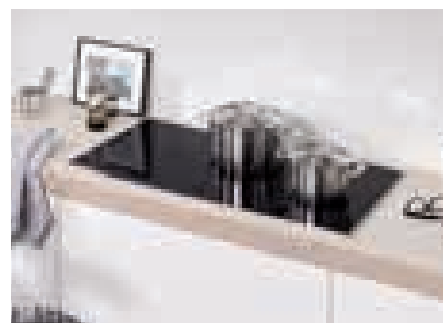
## Wide range of sizes



**Classic** – 60 cm wide space-saving appliances with three or four cooking zones

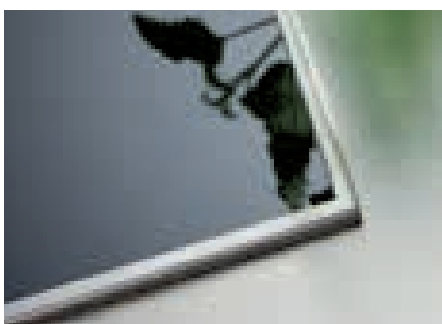


**Convenient** - 75 cm wide appliances with four cooking zones.



**Large** – 90 cm wide hobs with four cooking zones

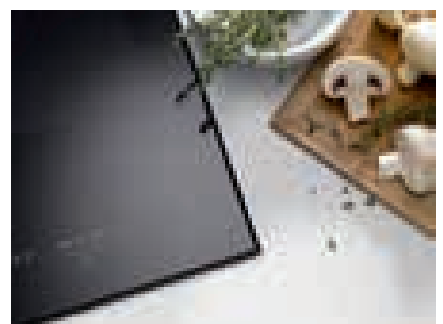
## Frame designs



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



Ceramic glass for **flush-fit installation**



**Bevelled glass edges**

# Miele hob controls and hob designs make cooking easy!

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

User interfaces



EasyControl Plus

Flexible cooking zones



Cooking zones

The speed of Miele hobs



**Exclusive to Miele** WaterBoost



DirectSelection



PowerFlex - bridging function



TwinBooster



**Exclusive to Miele** DirectSelection Plus



PowerFlex - speed



**Exclusive to Miele** PowerFlex





Con@ctivity 2.0

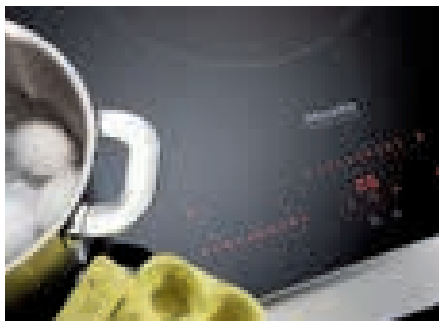
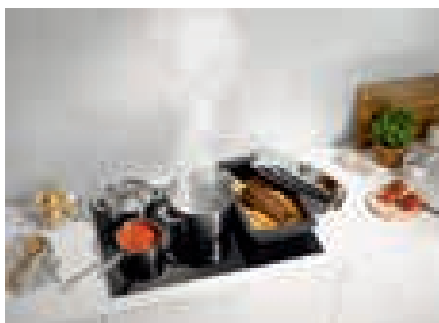
# Which features are particularly important to you?

## The product highlights of Miele hobs

**Exclusive  
to Miele**

### Con@ctivity 2.0

Thanks to future-proof automatic Con@ctivity 2.0 you can concentrate on cooking. Apart from switching the cooker hood on and off, Con@ctivity 2.0 adjusts the hood's suction power automatically to what is happening on the hob below, guaranteeing a pleasant room micro-climate. The automatic Con@ctivity 2.0 function enables the cooker hood to communicate with the hob using RF technology. The installation is very simple as all cooker hoods with Con@ctivity 2.0 are supplied with a plug-in RF transmitter/receiver to be retrofitted on a Miele hob with Con@ctivity and can be retrofitted (Plug & Play).



**Exclusive  
to Miele**

### DirectSelection Plus

Fast and intuitive: Power levels and times can be individually and intuitively selected for each cooking zone using the numerical key bank.

### DirectSelection

So convenient: Selection of the different functions via a centrally located numerical key bank.

### PowerFlex

Versatile and flexible: Large cookware can also be heated quickly and easily.

### Versatile cooking zone designs

For all types of cookware: perfect for a wide variety of pans.

### Timer

Makes sense: this feature allows the user to, for example, set the minute minder.

\* Compared with a 15 year old Miele electric hob

# The perfect hob for you. Find it here!

## The product overview of Miele hobs

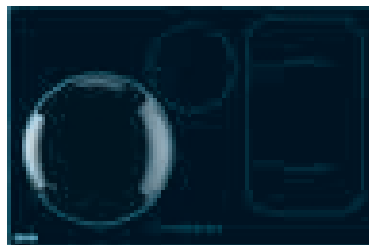
### Electric hobs with induction



#### **KM 6388 PowerFlex**

- Stainless steel frame
- 94.2 x 52.6 cm/ DirectSelection plus
- 7.3kW PowerFlex areas
- 5.5kW WaterBoost zone
- 5 zones/ All TwinBooster
- Con@ctivity enabled
- Overheat protection/ 3-phase power

HK\$43,000



#### **KM 6356 PowerFlex**

- Flush fit/ 79 x 51 cm
- DirectionSelection
- Wok trough/ wok supplied
- 7.3kW PowerFlex/ 9 power settings
- 4 zones / All booster/ 2 TwinBooster
- Con@ctivity enabled
- Overheat protection

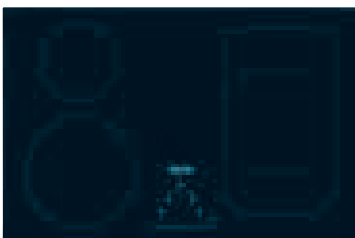
HK\$50,000



#### **KM 6381 PowerFlex**

- Bevelled edges / 91.6 x 41.6 cm
- DirectSelection Plus
- 7.3kW PowerFlex areas
- 4 zones / All TwinBooster
- Con@ctivity enabled
- Overheat protection

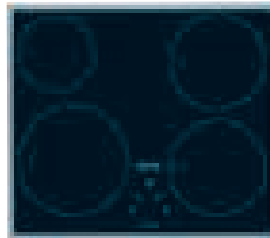
HK\$35,000



#### **KM 6348 PowerFlex**

- Flush fit/ 75.2 x 49.2 cm
- DirectSelection
- 7.3kW PowerFlex areas
- 4 zones/ 9 power settings
- All Booster/ 3 TwinBooster
- Con@ctivity enabled
- Overheat protection

HK\$29,000



#### **KM 6115**

- Stainless Steel frame
- 57.4 x 51.4 cm
- EasyControl Plus
- 4 zones, 9 power settings
- All booster/ 1 TwinBooster
- Overheat protection

HK\$21,000



# What do the icons mean?

## All symbols for induction hobs at a glance

Charts on the following pages contain detailed information on Miele induction hobs. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page, using an example.



### Controls

Indicates which controls the appliance features.



Intuitive rapid power selection via back-lit number ranges for each cooking zone



Intuitive rapid selection of power settings via central number range for all cooking zones



Intuitive section via central Plus/Minus buttons for all cooking zones



### Con@ctivity 2.0

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



RF-based automatic function for an ideal room climate und excellent user convenience.



### Flexible cooking zones

Indicates the type of cooking zones which are available.



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



### TwinBooster

Indicates whether the appliance has a TwinBooster.



Two power levels for extremely short heat-up times.



### Keeping food warm

Indicates if the appliances has a keep-warm function.



Keeping food warm at serving temperature irrespective of quantity.



### Stop & Go

Indicates whether the appliance features the Stop & Go function



Simple reduction of power output at the touch of a fingertip

# Induction hobs



Please see the installation instruction booklet for more detailed information

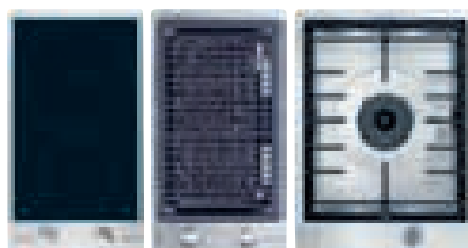
| Model number                                                   | KM 6388 PowerFlex                             | KM 6356 PowerFlex                        | KM 6381 PowerFlex                              |
|----------------------------------------------------------------|-----------------------------------------------|------------------------------------------|------------------------------------------------|
| <b>Control</b>                                                 |                                               |                                          |                                                |
| Type of control                                                | DirectSelection plus                          | DirectSelection                          | DirectSelection plus                           |
| Power levels                                                   | 1 – 9 (Extendable to 17)                      | 1 – 9                                    | 1 – 9                                          |
| <b>Design</b>                                                  |                                               |                                          |                                                |
| Stainless steel frame                                          | ●                                             | –                                        | –                                              |
| Bevelled edges/Flush fit                                       | –/–                                           | –/●                                      | ●/–                                            |
| <b>Cooking zones</b>                                           |                                               |                                          |                                                |
| Number of cooking zones                                        | 5                                             | 4                                        | 4                                              |
| <b>PowerFlex zones (linked)</b>                                |                                               |                                          |                                                |
| No. of linked PowerFlex zones/cooking area in mm               | 2/150 x 230 – 230 x 390                       | 1/150 x 230 – 230 x 390                  | 2/150 x 230 – 230 x 390                        |
| Power level in kW/Booster/TwinBooster                          | 3.4/4.8/7.3                                   | 3.4/4.8/7.3                              | 3.4/4.8/7.3                                    |
| <b>Cooking zone</b>                                            |                                               |                                          |                                                |
| Position/Type/Diameter in mm                                   | Front left/unlinked PowerFlex zone/150 – 230  | Front left/Wok bowl/300                  | Left/unlinked PowerFlex zone/150 – 230         |
| Power level in kW/Booster/TwinBooster                          | 2.1/3.0/3.65                                  | 2.3/3.2/–                                | 2.1/3.0/3.65                                   |
| <b>Cooking zone</b>                                            |                                               |                                          |                                                |
| Position/Type/Diameter in mm                                   | Rear left/unlinked PowerFlex zone/150 – 230   | Rear centre/Vario/100 – 160              | Centre left/unlinked PowerFlex zone/150 – 230  |
| Power level in kW/Booster/TwinBooster                          | 2.1/3.0/3.65                                  | 1.4/2.2                                  | 2.1/3.0/3.65                                   |
| <b>Cooking zone</b>                                            |                                               |                                          |                                                |
| Position/Type/Diameter in mm                                   | Centre/Vario/140 – 280                        | Rear right/unlinked PowerFlex/150 – 230  | Centre right/unlinked PowerFlex zone/150 – 230 |
| Power level in kW/Booster/TwinBooster                          | 2.6/3.3/5.5                                   | 2.1/3.0/3.65                             | 2.1/3.0/3.65                                   |
| <b>Cooking zone</b>                                            |                                               |                                          |                                                |
| Position/Type/Diameter in mm                                   | Rear right/unlinked PowerFlex zone/150 – 230  | Front right/unlinked PowerFlex/150 – 230 | Right/unlinked PowerFlex zone/150 – 230        |
| Power level in kW/Booster/TwinBooster                          | 2.1/3.0/3.65                                  | 2.1/3.0/3.65                             | 2.1/3.0/3.65                                   |
| <b>Cooking zone</b>                                            |                                               |                                          |                                                |
| Position/Type/Diameter in mm                                   | Front right/unlinked PowerFlex zone/150 – 230 | –/–/–                                    | –/–/–                                          |
| Power level in kW/Booster/TwinBooster                          | 2.1/3.0/3.65                                  | –/–/–                                    | –/–/–                                          |
| <b>Convenience features</b>                                    |                                               |                                          |                                                |
| Touch display/Sensor controls/Dial controls                    | –/●/–                                         | –/●/–                                    | –/●/–                                          |
| Pan and pan size recognition                                   | ●                                             | ●                                        | ●                                              |
| PowerFlex extended zones                                       | ●                                             | ●                                        | ●                                              |
| Stop&Go function/Keeping warm function                         | ●/●                                           | ●/●                                      | ●/●                                            |
| Minute minder/Timer/Auto heat-up                               | ●/●/●                                         | ●/●/●                                    | ●/●/●                                          |
| Programmable settings (e.g. buzzer tones)                      | ●                                             | –                                        | ●                                              |
| <b>Indicators</b>                                              |                                               |                                          |                                                |
| Residual heat indicators/Power level display                   | ●/●                                           | ●/●                                      | ●/●                                            |
| <b>Efficiency and sustainability</b>                           |                                               |                                          |                                                |
| Utilisation of residual heat                                   | ●                                             | ●                                        | ●                                              |
| <b>Appliance networking</b>                                    |                                               |                                          |                                                |
| Con@ctivity 2.0                                                | ●                                             | –                                        | ●                                              |
| <b>Safety</b>                                                  |                                               |                                          |                                                |
| Safety switch-off                                              | ●                                             | ●                                        | ●                                              |
| Safety lock/System lock                                        | ●/●                                           | ●/●                                      | ●/●                                            |
| Fault indication/Integrated cooling fan/Overheating protection | ●/●/●                                         | ●/●/●                                    | ●/●/●                                          |
| Residual heat indication                                       | ●                                             | ●                                        | ●                                              |
| <b>Technical data<sup>3)</sup></b>                             |                                               |                                          |                                                |
| Appliance dimensions in mm (W x D) <sup>1)</sup>               | 942 x 526                                     | 790±1 x 510±1                            | 916 x 416                                      |
| Cut out dimensions in mm (W x D)                               | 916 <sup>+3</sup> x 500 <sup>+3</sup>         | See below                                | 886 <sup>+3</sup> x 386 <sup>+3</sup>          |
| Stepped inner/outer width                                      | –/–                                           | 776 <sup>-1</sup> /796 <sup>-1</sup>     | –/–                                            |
| Stepped inner/outer depth                                      | –/–                                           | 496 <sup>-1</sup> /516 <sup>-1</sup>     | –/–                                            |
| Total connected load in kW/Voltage in V/Fuse rating in A       | 11.0/230/3x16                                 | 7.3/230/32                               | 7.3/230/32                                     |
| British 3-pin plug/Electrical connection cable                 | –/●                                           | –/●                                      | –/●                                            |
| Cable length in mm                                             | 1440                                          | 1440                                     | 1440                                           |
| Country of origin                                              | Germany                                       | France                                   | Germany                                        |



Please see the installation instruction booklet for more detailed information

| Model number                                                   | KM 6348 PowerFlex                        | KM 6115                               |
|----------------------------------------------------------------|------------------------------------------|---------------------------------------|
| <b>Control</b>                                                 |                                          |                                       |
| Type of control                                                | DirectSelection                          | EasyControl plus                      |
| Power levels                                                   | 1 – 9 (Extendable to 17)                 | 1 – 9 (Extendable to 17)              |
| <b>Design</b>                                                  |                                          |                                       |
| Stainless steel frame                                          | –                                        | ●                                     |
| Bevelled edges/Flush fit                                       | –/●                                      | –/–                                   |
| <b>Cooking zones</b>                                           |                                          |                                       |
| Number of cooking zones                                        | 4                                        | 4                                     |
| <b>PowerFlex zones (linked)</b>                                |                                          |                                       |
| No. of linked PowerFlex zones/cooking area in mm               | 2/150 x 230 – 230 x 390                  | –/–                                   |
| Power level in kW/Booster/TwinBooster                          | 3.4/4.8/7.3                              | –/–/–                                 |
| <b>Cooking zone</b>                                            |                                          |                                       |
| Position/Type/Diameter in mm                                   | Front left/Vario/Ø 160 – 230             | Front left/Vario/Ø 160 – 230          |
| Power level in kW/Booster/TwinBooster                          | 2.3/3.0/3.7                              | 2.3/3.0/3.7                           |
| <b>Cooking zone</b>                                            |                                          |                                       |
| Position/Type/Diameter in mm                                   | Rear left/Vario/Ø 100 – 160              | Rear left/Vario/100 – 160             |
| Power level in kW/Booster/TwinBooster                          | 1.4/2.2/–                                | 1.4/2.2/–                             |
| <b>Cooking zone</b>                                            |                                          |                                       |
| Position/Type/Diameter in mm                                   | Rear right/unlinked PowerFlex/150 – 230  | Rear right/Vario/140 – 200            |
| Power level in kW/Booster/TwinBooster                          | 2.1/3.0/3.65                             | 1.85/3.0/–                            |
| <b>Cooking zone</b>                                            |                                          |                                       |
| Position/Type/Diameter in mm                                   | Front right/unlinked PowerFlex/150 – 230 | Front right/Vario/140 – 200           |
| Power level in kW/Booster/TwinBooster                          | 2.1/3.0/3.65                             | 1.85/3.0/–                            |
| <b>Cooking zone</b>                                            |                                          |                                       |
| Position/Type/Diameter in mm                                   | –/–/–                                    | –/–/–                                 |
| Power level in kW/Booster/TwinBooster                          | –/–/–                                    | –/–/–                                 |
| <b>Convenience features</b>                                    |                                          |                                       |
| Touch display/Sensor controls/Dial controls                    | –/●/–                                    | –/●/–                                 |
| Pan and pan size recognition                                   | ●                                        | ●                                     |
| PowerFlex extended zones                                       | ●                                        | –                                     |
| Stop&Go function/Keeping warm function                         | ●/●                                      | –/●                                   |
| Minute minder/Timer/Auto heat-up                               | ●/●/●                                    | ●/●/●                                 |
| Programmable settings (e.g. buzzer tones)                      | ●                                        | ●                                     |
| <b>Indicators</b>                                              |                                          |                                       |
| Residual heat indicators/Power level display                   | ●/●                                      | ●/●                                   |
| <b>Efficiency and sustainability</b>                           |                                          |                                       |
| Utilisation of residual heat                                   | ●                                        | ●                                     |
| <b>Appliance networking</b>                                    |                                          |                                       |
| Con@ctivity 2.0                                                | ●                                        | –                                     |
| <b>Safety</b>                                                  |                                          |                                       |
| Safety switch-off                                              | ●                                        | ●                                     |
| Safety lock/System lock                                        | ●/●                                      | ●/●                                   |
| Fault indication/Integrated cooling fan/Overheating protection | ●/●/●                                    | ●/●/●                                 |
| Residual heat indication                                       | ●                                        | ●                                     |
| <b>Technical data<sup>3)</sup></b>                             |                                          |                                       |
| Appliance dimensions in mm (W x D) <sup>1)</sup>               | 752±1 x 492±1                            | 574 x 504                             |
| Cut out dimensions in mm (W x D)                               | See below                                | 560 <sup>+3</sup> x 490 <sup>+3</sup> |
| Stepped inner/outer width                                      | 730 <sup>-1</sup> /756 <sup>-1</sup>     | –/–                                   |
| Stepped inner/outer depth                                      | 470 <sup>-1</sup> /496 <sup>-1</sup>     | –/–                                   |
| Total connected load in kW/Voltage in V/Fuse rating in A       | 7.3/230/32                               | 7.4/230/32                            |
| British 3-pin plug/Electrical connection cable                 | –/●                                      | –/●                                   |
| Cable length in mm                                             | 1440                                     | 1440                                  |
| Country of origin                                              | Germany                                  | Germany                               |

ovens . microwave combination ovens . steam ovens . steam combination ovens . steam oven with



## combisets

The Miele CombiSet range offers the perfect appliances to suit a wide range of cooking styles. Professional chefs who work in commercial kitchens are already familiar with a salamander grill, Tepan Yaki, barbecue grill and deep-fat fryer. With Miele, these appliances are also available to chefs at home who want to be more adventurous in their everyday cooking.



# Perfectly tailored to your requirements

## The design, models and wide range of Miele CombiSets

### Models

#### CombiSets

CombiSet elements can be installed independently of an oven in a kitchen unit. The space underneath the CombiSets can be used for drawers or cupboards, depending on the model. This allows you versatility when planning your kitchen.

### Designs



#### Electric

The cooking zones are heated via a heating element underneath the ceramic glass. This is visible through the red glow of the cooking zone. Electric hobs in the CombiSet series offer various cooking zone sizes just like classic electric hobs.



#### Induction

With induction cooking, the heat is generated directly in the pan base. The size of the pan is automatically recognised. The advantage: practically no energy is lost. Cooking is particularly safe as the areas surrounding the cooking zones stay relatively cool. Miele induction hobs also offer a number of high-end features for added user convenience.



#### Gas

Powerful or gentle cooking: both are possible with a Miele gas hob. They are available in various widths and with various features. The electronically-controlled CombiSet gas burners have innovative safety and convenience features.

### Wide range of sizes



Do you like cooking with just a few pans or do you enjoy conjuring up lavish meals with lots of pots and pans? Miele offers up to three appliance widths, depending on the CombiSet element, which can be combined to create your personal cooking space.

**Classic** - 288 mm wide

**Convenient** - 380 mm wide

So you can individually create your own appliance combination and will always have enough space for your cookware.

# Cooking with the unusual

## The exotic range of Miele CombiSets



### Induction wok

The Miele wok pan sits in a custom-designed trough - for optimum heat distribution. The intelligent ControlInduc® system prevents oil and fat from overheating. The Miele induction wok also offers special user benefits such as booster technology.



### Barbecue grill

Meat, fish or vegetables prepared on the grill are particularly tasty. 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 make your food even more succulent. Using lava rock will give food the authentic aroma of an outdoor barbecue.



### TepanYaki

Food is cooked directly on the hot stainless steel surface. The Miele TepanYaki has two heating elements which can be used separately: Different dishes can be cooked or kept warm at the same time using different temperatures.







### Deep fat fryer

If you love crispy, juicy specialities, then the deep fat fryer is for you. The temperature reached indicator shows when the target oil temperature has been reached, for safe preparation and optimum cooking results. This prevents the build-up of acrylamides. You can use the deep fat fryer with more than just oil. With the help of the pasta insert you can prepare your favourite pasta quickly and easily.



### Scales

The scales blend in perfectly with the rest of the CombiSet range. The robust black safety glass can also be used for extra surface space. The scales also feature a high-contrast display and practical tare function.



### Salamander grill

The salamander grill is a genuine all-rounder from the commercial kitchen. It is ideal for caramelising, gratins and browning toppings. Functional highlight: The Miele salamander grill appears at the push of a button and disappears back into the worktop when no longer needed.



# Exclusive features for gourmet results!

## The product highlights of Miele CombiSets

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



### Appliance widths

A wide range is standard: Three different widths allow you to mix and match to suit your needs.

### Stainless-steel frame

Uniform frame design: No matter which CombiSet units are installed, they always match each other perfectly.

### Rotary dial controls

Matching convenience: Metal rotary dial controls\* complement the design style of the CombiSet elements.

### Inclined control panel

Perfect look: The ergonomically arranged control panel simplifies operation.

### Indicators

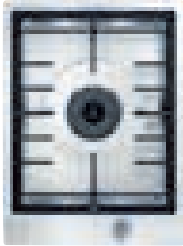
Safe and effective: The display with up to three types of indicators.

\*Features vary depending on model

# The perfect CombiSet for you

## Miele product overview

### CombiSet Gas



#### CS 1028

- Powerful wok burner
- Enamelled cast iron pan support
- 8 kW Town gas
- 7.5 kW LPG
- GasStop
- Control knob
- 38cm wide

HK\$19,000



#### CS 1018

- Dual wok burner
- Enamelled cast iron pan support
- 5.4 kW Town gas
- 5.2 kW LPG
- GasStop
- Control knob
- 28.8cm wide

HK\$15,500



#### CS 1013-1

- 1 large burner: 3 kW
- 1 medium burner: 1.8 kW
- Total 4.8 kW
- Enamelled cast iron pan support
- GasStop
- 2 control knobs
- 28.8cm wide

HK\$15,000

### CombiSet HiLight Ceramic



#### CS 1112 E

- 2 zones, 1 as dual ring
- Front: Ø14.5 cm, 1.2 kW
- Rear: Ø18 cm, 1.8 kW
- Total 3 kW/ 12 power settings
- Overheat protection
- 2 control knobs
- 28.8cm wide

HK\$13,000

## CombiSet Induction



### CS 1212-1 I

- 2 zones/ 1 TwinBooster
- Front: Ø16 cm, 2.2 kW
- Rear: Ø23 cm, 3.7 kW
- Total 3.7 kW/ 12 power settings
- Overheat protection
- Pan recognition/ 2 knobs
- 28.8 cm wide

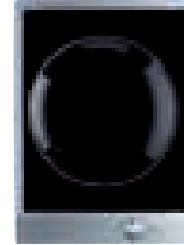
HK\$20,000



### CS 1222 I

- 2 zones/ 1 TwinBooster
- Front: Ø16 cm, 2.2 kW
- Rear: Ø20 cm, 3.0 kW
- Casserole ring: 30x20cm, 3.7 kW
- Total 3.7 kW/ 12 power settings
- Overheat protection/ 2 knobs
- Pan recognition/ 38 cm wide

HK\$26,000



### CS 1223-1 I

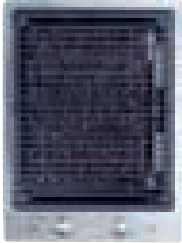
- Induction wok
- 3.2 kW/ 10 power settings
- Pan recognition
- Overheat protection
- Control knob
- Wok CSWP 1400 included
- 38 cm wide

HK\$36,000

# The perfect CombiSet for you

## Miele product overview

### CombiSets Special



#### CS 1322 BG

- Barbecue grill
- 2 zones/ Total 3.4 kW
- 12 power settings
- Enamelled grill rack
- Basin for lava rock and water
- 2 control knobs
- 38 cm wide

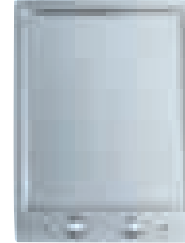
HK\$24,000



#### CS 1312 BG

- Barbecue grill
- 2 zones/ Total 3.0 kW
- 12 power settings
- Enamelled grill rack
- Basin for lava rock and water
- 2 control knobs
- 28.8 cm wide

HK\$19,000



#### CS 1327 Y

- TeppanYaki
- Heated stainless steel surface
- 2 multi-layered zones
- Total 2.4 kW/ 12 power settings
- Drip channel
- 2 control knobs
- 38 cm wide

HK\$32,000



#### CS 1421 S

- Salamander grill
- Motorized retraction
- 1 halogen heating element
- 1.65 kW
- 12 power settings
- 2 control knobs
- 38 cm wide

HK\$42,000



#### CS 1418 WA

- Scales
- Tempered glass surface
- Weighs 15 g - 10 kg
- Sensor touch controls
- 28.8 cm wide

HK\$10,500



#### CS 1411 F

- Deep-fat fryer
- Hinged heater
- 2.4 kW output
- 80°C to 200°C
- Control knob
- Frying insert included
- 28.8 cm wide

HK\$19,500



# What do the icons mean?

## All symbols for CombiSets at a glance

Charts on the following pages contain detailed information on Miele CombiSets. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page, using an example.



### User interfaces:

Indicates the type of controls installed.



Selection of functions and operating times is via control knobs.



### GasStop & ReStart

Indicates if the appliance features GasStop & ReStart.



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



### TwinBooster

Indicates if the appliance features a TwinBooster.



Two power levels for extremely short heat-up times.



### Keeping-warm function

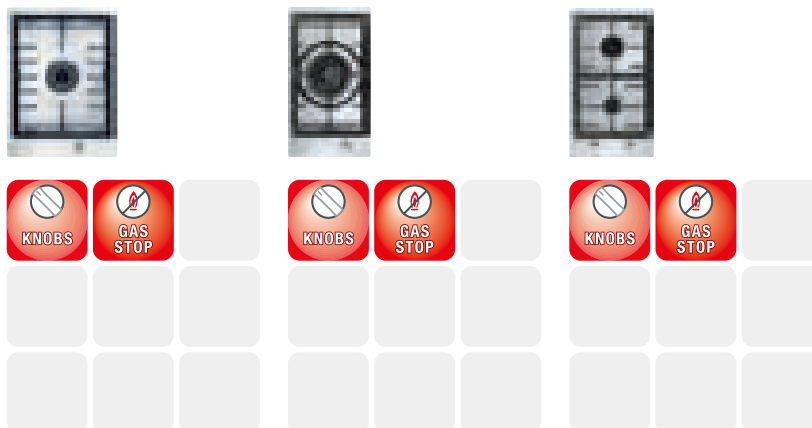
Indicates if the appliances features a keeping-warm function.



Keeping food warm at serving temperature irrespective of quantity.



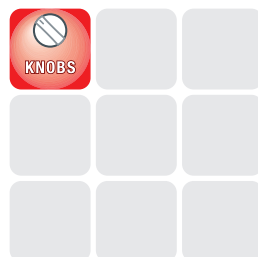
# CombiSet appliances



Please see the installation instruction booklet for more detailed information

| Model                                                     | CS 1028                      | CS 1018                      | CS 1013-1               |
|-----------------------------------------------------------|------------------------------|------------------------------|-------------------------|
| <b>Heating</b>                                            |                              |                              |                         |
| Type of appliance                                         | 8 kW Gas wok                 | Gas wok                      | Gas hob                 |
| <b>Design</b>                                             |                              |                              |                         |
| Stainless steel frame                                     | ●                            | ●                            | ●                       |
| Enamelled pan support/Grill rack                          | ●/-                          | ●/-                          | ●/-                     |
| <b>Cooking zone</b>                                       |                              |                              |                         |
| Position/Diameter in mm                                   | Centre/220 – 300             | Centre/150 – 280             | Front/120 – 220         |
| Power in kW/Booster/TwinBooster                           | 8.0 (Towngas), 7.5 (LPG)/-/- | 5.4 (Towngas), 5.2 (LPG)/-/- | 1.8 (Towngas & LPG)/-/- |
| <b>Cooking zone</b>                                       |                              |                              |                         |
| Position/Diameter in mm                                   | -/-                          | -/-                          | Rear/140 – 240          |
| Power in kW/Booster/TwinBooster                           | -/-/-                        | -/-/-                        | 3.0 (Towngas & LPG)/-/- |
| <b>Cooking zone</b>                                       |                              |                              |                         |
| Position/Diameter in mm                                   | -/-                          | -/-                          | -/-                     |
| Power in kW/Booster/TwinBooster                           | -/-/-                        | -/-/-                        | -/-/-                   |
| <b>Cooking zone</b>                                       |                              |                              |                         |
| Tepan power in kW                                         | -                            | -                            | -                       |
| Grill power in kW                                         | -                            | -                            | -                       |
| Deep-fat fryer power in kW                                | -                            | -                            | -                       |
| Scales weight range in kg                                 | -                            | -                            | -                       |
| <b>Convenience features</b>                               |                              |                              |                         |
| Metal control knob                                        | ●                            | ●                            | ●                       |
| <b>Indicators</b>                                         |                              |                              |                         |
| Residual heat indicator                                   | -                            | -                            | -                       |
| In-operation indicator                                    | -                            | -                            | -                       |
| Weight display with tare function                         | -                            | -                            | -                       |
| Temperature reached indicator                             | -                            | -                            | -                       |
| Booster indicator                                         | -                            | -                            | -                       |
| <b>Technical data</b>                                     |                              |                              |                         |
| Dimensions in mm (W x D x H)                              | 380 x 520 x 78               | 288 x 520 x 57               | 288 x 520 x 57          |
| Casing height incl. connection box in mm                  | 135                          | 101.5                        | 82                      |
| Cut-out dimensions in mm (W x D)                          | 364±1 x 500±1                | 272±1 x 500±1                | 272±1 x 500±1           |
| Total connected load in kW/Voltage in V/Fuse rating in A  | 0.025/230 – 240/13           | 0.025/230 – 240/13           | 0.025/230 – 240/13      |
| British 3-pin plug/ Electrical connection cable           | -/●                          | -/●                          | -/●                     |
| Cable length in mm                                        | 2000                         | 2000                         | 2000                    |
| Minimum safety distance from worktop to hood in mm        | 823                          | 687                          | 689                     |
| Minimum safety distance from top of the hob to hood in mm | 760                          | 650                          | 650                     |
| Country of origin                                         | Germany                      | Germany                      | Germany                 |
| <b>Standard accessories</b>                               |                              |                              |                         |
| Batteries                                                 | -                            | -                            | -                       |
| Lava rock/Cleaning brush                                  | -/-                          | -/-                          | -/-                     |
| Pasta insert/Fryer lid                                    | -/-                          | -/-                          | -/-                     |

# CombiSet appliances



Please see the installation instruction booklet for more detailed information

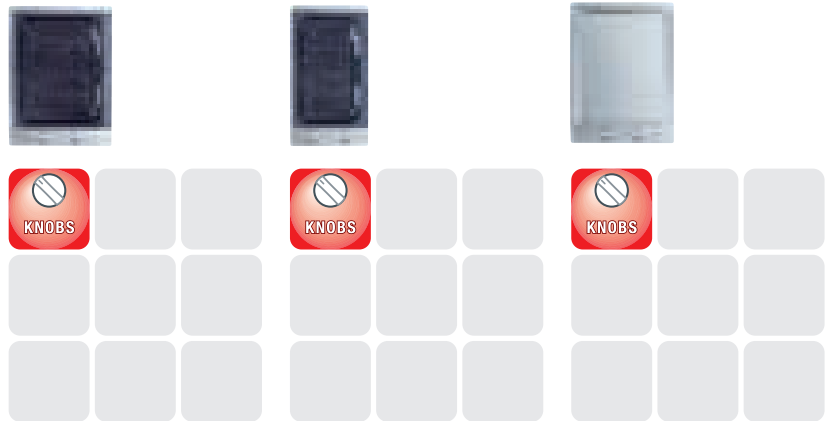
|                                                           |                  |
|-----------------------------------------------------------|------------------|
| <b>Model</b>                                              | <b>CS 1112 E</b> |
| <b>Heating</b>                                            |                  |
| Type of appliance                                         | Ceramic hob      |
| <b>Design</b>                                             |                  |
| Stainless steel frame                                     | ●                |
| Enamelled pan support/Grill rack                          | -/-              |
| <b>Cooking zone</b>                                       |                  |
| Position/Diameter in mm                                   | Front/145        |
| Power in kW/Booster/TwinBooster                           | 1.2/-/-          |
| <b>Cooking zone</b>                                       |                  |
| Position/Diameter in mm                                   | Back/100, 180    |
| Power in kW/Booster/TwinBooster                           | 0.7, 1.8/-/-     |
| <b>Cooking zone</b>                                       |                  |
| Position/Diameter in mm                                   | -/-              |
| Power in kW/Booster/TwinBooster                           | -/-/-            |
| <b>Cooking zone</b>                                       |                  |
| Tepan power in kW                                         | -                |
| Grill power in kW                                         | -                |
| Deep-fat fryer power in kW                                | -                |
| Scales weight range in kg                                 | -                |
| <b>Convenience features</b>                               |                  |
| Metal control knob                                        | ●                |
| <b>Indicators</b>                                         |                  |
| Residual heat indicator                                   | ●                |
| In-operation indicator                                    | ●                |
| Weight display with tare function                         | -                |
| Temperature reached indicator                             | -                |
| Booster indicator                                         | -                |
| <b>Technical data</b>                                     |                  |
| Dimensions in mm (W x D x H)                              | 288 x 520 x 57   |
| Casing height incl. connection box in mm                  | 95               |
| Cut-out dimensions in mm (W x D)                          | 272±1 x 500±1    |
| Total connected load in kW/Voltage in V/Fuse rating in A  | 3.0/230 – 240/20 |
| British 3-pin plug/ Electrical connection cable           | -/●              |
| Cable length in mm                                        | 1440             |
| Minimum safety distance from worktop to hood in mm        | -                |
| Minimum safety distance from top of the hob to hood in mm | 450              |
| Country of origin                                         | Germany          |
| <b>Standard accessories</b>                               |                  |
| Batteries                                                 | -                |
| Lava rock/Cleaning brush                                  | -/-              |
| Pasta insert/Fryer lid                                    | -/-              |



Please see the installation instruction booklet for more detailed information

| Model                                                     | CS 1212-1 I      | CS 1222 I               | CS 1223-1 I      |
|-----------------------------------------------------------|------------------|-------------------------|------------------|
| <b>Heating</b>                                            |                  |                         |                  |
| Type of appliance                                         | Induction hob    | Induction hob           | Induction wok    |
| <b>Design</b>                                             |                  |                         |                  |
| Stainless steel frame                                     | •                | •                       | •                |
| Enamelled pan support/Grill rack                          | -/-              | -/-                     | -/-              |
| <b>Cooking zone</b>                                       |                  |                         |                  |
| Position/Diameter in mm                                   | Front/100 – 160  | Front/100 – 160         | Centre/300       |
| Power in kW/Booster/TwinBooster                           | 1.4/2.2/-        | 1.4/2.2/-               | 2.4/3.2/-        |
| <b>Cooking zone</b>                                       |                  |                         |                  |
| Position/Diameter in mm                                   | Rear/160 – 230   | Rear/140 – 200          | -/-              |
| Power in kW/Booster/TwinBooster                           | 2.3/3.0/3.7      | 1.85/2.5/3.0            | -/-/-            |
| <b>Cooking zone</b>                                       |                  |                         |                  |
| Position/Diameter in mm                                   | -/-              | Rear Extended/300 x 200 | -/-              |
| Power in kW/Booster/TwinBooster                           | -/-/-            | 2.3/3.0/3.7             | -/-/-            |
| <b>Cooking zone</b>                                       |                  |                         |                  |
| Tepan power in kW                                         | -                | -                       | -                |
| Grill power in kW                                         | -                | -                       | -                |
| Deep-fat fryer power in kW                                | -                | -                       | -                |
| Scales weight range in kg                                 | -                | -                       | -                |
| <b>Convenience features</b>                               |                  |                         |                  |
| Metal control knob                                        | •                | •                       | •                |
| <b>Indicators</b>                                         |                  |                         |                  |
| Residual heat indicator                                   | •                | •                       | •                |
| In-operation indicator                                    | •                | •                       | •                |
| Weight display with tare function                         | -                | -                       | -                |
| Temperature reached indicator                             | -                | -                       | -                |
| Booster indicator                                         | •                | •                       | •                |
| <b>Technical data</b>                                     |                  |                         |                  |
| Dimensions in mm (W x D x H)                              | 288 x 520 x 57   | 380 x 520 x 57          | 380 x 520 x 115  |
| Casing height incl. connection box in mm                  | 73               | 73                      | 115              |
| Cut-out dimensions in mm (W x D)                          | 272±1 x 500±1    | 364±1 x 500±1           | 364±1 x 500±1    |
| Total connected load in kW/Voltage in V/Fuse rating in A  | 3.7/230 – 240/20 | 3.7/230 – 240/20        | 3.2/230 – 240/20 |
| British 3-pin plug/ Electrical connection cable           | -/•              | -/•                     | -/•              |
| Cable length in mm                                        | 2000             | 2000                    | 2000             |
| Minimum safety distance from worktop to hood in mm        | -                | -                       | -                |
| Minimum safety distance from top of the hob to hood in mm | 450              | 450                     | 450              |
| Country of origin                                         | Germany          | Germany                 | Austria          |
| <b>Standard accessories</b>                               |                  |                         |                  |
| Batteries                                                 | -                | -                       | -                |
| Lava rock/Cleaning brush                                  | -/-              | -/-                     | -/-              |
| Pasta insert/Fryer lid                                    | -/-              | -/-                     | -/-              |

# CombiSet appliances



Please see the installation instruction booklet for more detailed information

| Model                                                     | CS 1322 BG         | CS 1312 BG         | CS 1327 Y           |
|-----------------------------------------------------------|--------------------|--------------------|---------------------|
| <b>Heating</b>                                            |                    |                    |                     |
| Type of appliance                                         | Electric BBQ grill | Electric BBQ grill | Electric Tepan Yaki |
| <b>Design</b>                                             |                    |                    |                     |
| Stainless steel frame                                     | ●                  | ●                  | ●                   |
| Enamelled pan support/Grill rack                          | -/●                | -/●                | -/-                 |
| <b>Cooking zone</b>                                       |                    |                    |                     |
| Position/Diameter in mm                                   | -/-                | -/-                | -/-                 |
| Power in kW/Booster/TwinBooster                           | -/-/-              | -/-/-              | -/-/-               |
| <b>Cooking zone</b>                                       |                    |                    |                     |
| Position/Diameter in mm                                   | -/-                | -/-                | -/-                 |
| Power in kW/Booster/TwinBooster                           | -/-/-              | -/-/-              | -/-/-               |
| <b>Cooking zone</b>                                       |                    |                    |                     |
| Position/Diameter in mm                                   | -/-                | -/-                | -/-                 |
| Power in kW/Booster/TwinBooster                           | -/-/-              | -/-/-              | -/-/-               |
| <b>Cooking zone</b>                                       |                    |                    |                     |
| Tepan power in kW                                         | -                  | -                  | 1.2 x 2             |
| Grill power in kW                                         | 2 x 1.7            | 2 x 1.5            | -                   |
| Deep-fat fryer power in kW                                | -                  | -                  | -                   |
| Scales weight range in kg                                 | -                  | -                  | -                   |
| <b>Convenience features</b>                               |                    |                    |                     |
| Metal control knob                                        | ●                  | ●                  | ●                   |
| <b>Indicators</b>                                         |                    |                    |                     |
| Residual heat indicator                                   | -                  | -                  | ●                   |
| In-operation indicator                                    | ●                  | ●                  | ●                   |
| Weight display with tare function                         | -                  | -                  | -                   |
| Temperature reached indicator                             | -                  | -                  | ●                   |
| Booster indicator                                         | -                  | -                  | -                   |
| <b>Technical data</b>                                     |                    |                    |                     |
| Dimensions in mm (W x D x H)                              | 380 x 520 x 100    | 288 x 520 x 100    | 380 x 520 x 58      |
| Casing height incl. connection box in mm                  | 170                | 170                | 78                  |
| Cut-out dimensions in mm (W x D)                          | 364±1 x 500±1      | 272±1 x 500±1      | 364±1 x 500±1       |
| Total connected load in kW/Voltage in V/Fuse rating in A  | 3.4/230 – 240/20   | 3.0/230 – 240/20   | 2.4/230 – 240/13    |
| British 3-pin plug/ Electrical connection cable           | -/●                | -/●                | -/●                 |
| Cable length in mm                                        | 2000               | 2000               | 2000                |
| Minimum safety distance from worktop to hood in mm        | -                  | -                  | -                   |
| Minimum safety distance from top of the hob to hood in mm | 650                | 650                | 650                 |
| Country of origin                                         | Austria            | Austria            | Austria             |
| <b>Standard accessories</b>                               |                    |                    |                     |
| Batteries                                                 | -                  | -                  | -                   |
| Lava rock/Cleaning brush                                  | ●/●                | ●/●                | -/-                 |
| Pasta insert/Fryer lid                                    | -/-                | -/-                | -/-                 |



Please see the installation instruction booklet for more detailed information

| Model                                                     | CS 1421 S         | CS 1418 WA     | CS 1411 F        |
|-----------------------------------------------------------|-------------------|----------------|------------------|
| <b>Heating</b>                                            |                   |                |                  |
| Type of appliance                                         | Salamander        | Scales         | Electric fryer   |
| <b>Design</b>                                             |                   |                |                  |
| Stainless steel frame                                     | ●                 | ●              | ●                |
| Enamelled pan support/Grill rack                          | -/-               | -/-            | -/-              |
| <b>Cooking zone</b>                                       |                   |                |                  |
| Position/Diameter in mm                                   | -/-               | -/-            | -/-              |
| Power in kW/Booster/TwinBooster                           | -/-/-             | -/-/-          | -/-/-            |
| <b>Cooking zone</b>                                       |                   |                |                  |
| Position/Diameter in mm                                   | -/-               | -/-            | -/-              |
| Power in kW/Booster/TwinBooster                           | -/-/-             | -/-/-          | -/-/-            |
| <b>Cooking zone</b>                                       |                   |                |                  |
| Position/Diameter in mm                                   | -/-               | -/-            | -/-              |
| Power in kW/Booster/TwinBooster                           | -/-/-             | -/-/-          | -/-/-            |
| <b>Cooking zone</b>                                       |                   |                |                  |
| Tepan power in kW                                         | -                 | -              | -                |
| Grill power in kW                                         | 1.65              | -              | -                |
| Deep-fat fryer power in kW                                | -                 | -              | 2.4              |
| Scales weight range in kg                                 | -                 | 0.015 – 10     | -                |
| <b>Convenience features</b>                               |                   |                |                  |
| Metal control knob                                        | ●                 | -              | ●                |
| <b>Indicators</b>                                         |                   |                |                  |
| Residual heat indicator                                   | ●                 | -              | ●                |
| In-operation indicator                                    | ●                 | -              | ●                |
| Weight display with tare function                         | -                 | ●              | -                |
| Temperature reached indicator                             | -                 | -              | ●                |
| Booster indicator                                         | -                 | -              | -                |
| <b>Technical data</b>                                     |                   |                |                  |
| Dimensions in mm (W x D x H)                              | 380 x 520 x 117   | 288 x 520 x 32 | 288 x 520 x 205  |
| Casing height incl. connection box in mm                  | 573               | 32             | 275              |
| Cut-out dimensions in mm (W x D)                          | 364±1 x 500±1     | 272±1 x 500±1  | 272±1 x 500±1    |
| Total connected load in kW/Voltage in V/Fuse rating in A  | 1.65/230 – 240/13 | -/-/-          | 2.4/230 – 240/13 |
| British 3-pin plug/ Electrical connection cable           | -/●               | -/-            | -/●              |
| Cable length in mm                                        | 2000              | -              | 2000             |
| Minimum safety distance from worktop to hood in mm        | -                 | -              | -                |
| Minimum safety distance from top of the hob to hood in mm | 450               | -              | 650              |
| Country of origin                                         | Austria           | Germany        | Austria          |
| <b>Standard accessories</b>                               |                   |                |                  |
| Batteries                                                 | -                 | ●              | -                |
| Lava rock/Cleaning brush                                  | -/-               | -/-            | -/-              |
| Pasta insert/Fryer lid                                    | -/-               | -/-            | ●/●              |

# Accessories for induction hobs and CombiSets

## Cookware from the “All Steel” series from iittala



**iittala frying pan  
KMBP 2800**

Diameter of base 220 mm, diameter of top 280 mm

- With GREBLON® – Stonehenge non-stick finish
- For use on all gas, electric and induction hobs

HK\$1,300



**iittala wok  
KMWP 2820**

Diameter of base 147 mm, diameter of top 280 mm

- Max. capacity: 2.0 l
- With GREBLON® – Stonehenge non-stick finish
- For use on all gas, electric and induction hobs

HK\$1,100



**iittala saucepan  
KMSK 1615**

Diameter of base 150 mm, diameter of top 160 mm

- Max. capacity: 1.5 l
- With practical level-fill indicator inside
- For use on all gas, electric and induction hobs

HK\$1,400



**iittala pan  
KMKT 1825**

Diameter of base 155 mm, diameter of top 180 mm

- Max. capacity: 2.5 l
- For use on all gas, electric and induction hobs

HK\$1,400



**iittala pan  
KMKT 2040**

Diameter of base 185 mm, diameter of top 200 mm

- Max. capacity: 4.0 l
- For use on all gas, electric and induction hobs

HK\$1,550



**iittala pan  
KMKT 2460**

Diameter of base 222 mm, diameter of top 240 mm

- Max. capacity: 6.0 l
- For use on all gas, electric and induction hobs

HK\$2,000



**iittala cookware set  
KMTS 5704**

iittala 4 piece cookware set

- 1 x KMSK 1615
- 1 x KMKT 1825
- 1 x KMKT 2040
- 1 x KMBP 2800

HK\$4,500

## Gourmet casserole dish for induction hob and CombiSet

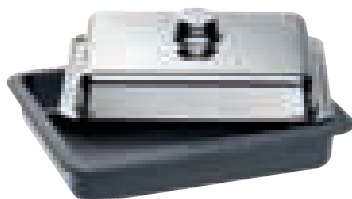


### Induction casserole dish HUB 5001-M

For H 6000 60 cm wide ovens and for DGC XL & XXL steam combination oven. Also suitable for ceramic hobs and induction hobs.

- Max. capacity approx. 5 kg
- External dimensions: W x D x H 448 x 268 x 86 mm

HK\$2,700



### Induction casserole dish with lid KMB 5000-S

Directly from the hob to the oven or steam oven

- Die-cast aluminium with induction-proof base and non-stick coating
- Also suitable for use on CombiSet induction hob CS 1222 i
- Max. capacity approx. 2.5 kg
- External dimensions: W x D x H 325 x 260 x 60mm
- Including stainless-steel lid
- Fitting into the DGSB 1 and 2 cutting boards

HK\$4,500

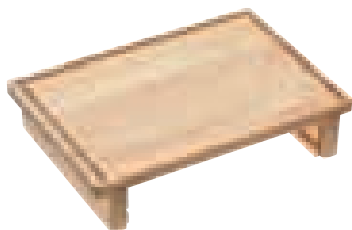


### Casserole dish lid HBD 60-22

For casserole dish HUB 5001-M

- Not supplied with casserole dish
- Made from high-quality stainless steel
- Not suitable for use with microwave or grilling

HK\$1,300



### Cutting board DGSB 2

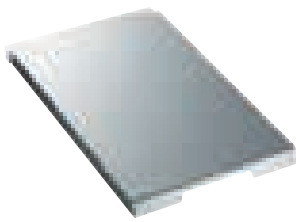
With 2 rack levels to hold containers or the KMB 5000-S

- Oiled beechwood with excellent nonslip silicone feet
- With a wide channel for collecting liquids

HK\$1,500

# Accessories for induction hobs and CombiSets

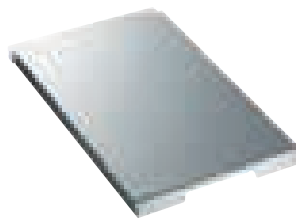
## Accessories for CombiSets



**CombiSet lid  
CSAD 1300**

- For 288 mm wide CombiSet elements
- Easy to clean thanks to CleanSteel finish
  - Soft-close hinge, no risk of trapping fingers
  - For covering switched-off CombiSets

HK\$3,500



**CombiSet lid  
CSAD 1400**

- For 380 mm wide CombiSet elements
- Easy to clean thanks to CleanSteel finish
  - Soft-close hinge, no risk of trapping fingers
  - For covering switched-off CombiSets
  - Not for CS 1028 G & CS 1421

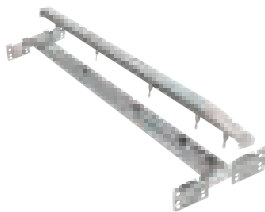
HK\$4,000



**Connection strip  
CSZL 500**

- For installing several CombiSet elements in one single cut-out
- Including spring clips for installation in a cut-out

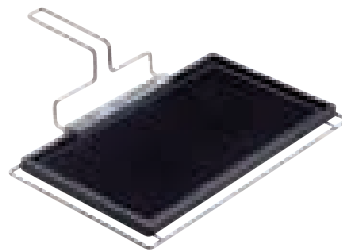
HK\$900



**Connection strip  
CSZL 1500**

- For installing several CombiSet elements in one single cut-out
- Stainless steel strips to cover gaps
  - Including spring clips for installation in a cut-out

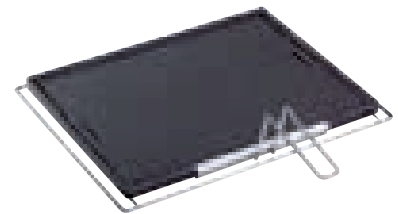
HK\$1,500



**Griddle plate  
CSGP 1300**

- For grilling and frying meat, fish, vegetables with CS 1312 BG.
- One fluted side and one smooth side
  - Made from cast-iron with special enamelling
  - Include removable handle

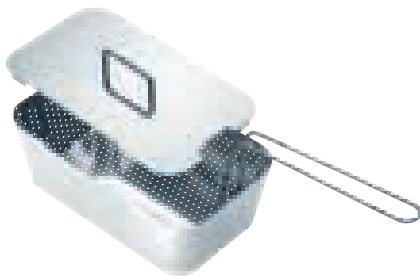
HK\$3,000



**Griddle plate  
CSGP 1400**

- For grilling and frying meat, fish, vegetables with CS 1322 BG.
- One fluted side and one smooth side
  - Made from cast-iron with special enamelling
  - Include removable handle

HK\$3,500



**Pasta insert  
CSPE 1300**

- For cooking pasta, vegetables, potatoes and much more with CS 1411 F.
- Including lid and wire insert, can be hooked into the element, also for draining food
  - Fill the fryer with oil or water before switching on

HK\$3,500



**Wok  
CSWP 1400**

- Designed to fit perfectly into the depression of CS 1223-1 i
- Control-Induc technology; prevents overheating of surface finish

HK\$6,000



**Wok Rest  
CSAG 1400**

- Designed to perfectly complement the design of the CSWP 1400, the CSAG 1400 wok rest lets to rest the round based wok away from the hob safely and securely

HK\$800



Care products for induction hobs and CombiSets



Ceramic and stainless steel hob cleaner  
250 ml

Persistent burnt-on soil and grease stains can be removed easily. It can also be used on stainless steel interiors of steam ovens

Not suitable to be used on CleanSteel surface

HK\$180



Stainless steel cleaner  
250 ml

The stainless steel cleaner is the ideal tool to remove fingerprints, water marks and other similar soiling on stainless steel surfaces to ensure an enduring, glossy

Not suitable to be used on CleanSteel surfaces

HK\$210



Cleaner cloths for stainless steel  
10 units

Miele cleaner cloths for stainless steel are particularly gentle. They remove water stains, fingerprints and similar soiling, and ensure a glossy sheen

Not suitable to be used on CleanSteel surfaces

HK\$180



Microfibre cloth  
1 unit

Made of 100% fine woven micro-fibre for the best cleaning results on all Miele appliances. Rip-proof, extremely durable and can be machine-washed at 60°C and up to 500 times

HK\$198

ovens . microwave combination ovens . steam ovens . steam combination ovens . steam oven with



## cooker hoods

All Miele cooker hoods are developed and produced largely by hand in Miele's Arnsberg plant. Each cooker 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 will to perform have contributed greatly to Miele's market position.



# Stunning perspectives for your kitchen planning

## Miele cooker hood designs

### Designs

#### Wall and island cooker hoods

An eye-catcher for your kitchen



Island cooker hoods



Wall-mounted cooker hoods

#### Ceiling fans

Integrated ventilation for unobstructed vision



#### Downdraft extractor

The elegant solution behind the hob



#### Built-in cooker hoods

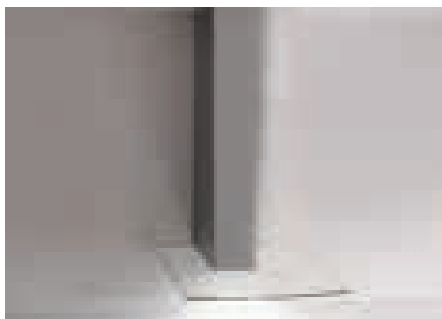
The right solution for every installation situation



Slimline cooker hoods

# The ideal cooker hood for your hob

## Miele cooker hood widths



### For kitchens of small or medium size

Cooker hoods

- 60 cm wide



### For large and open-plan kitchens

Cooker hoods

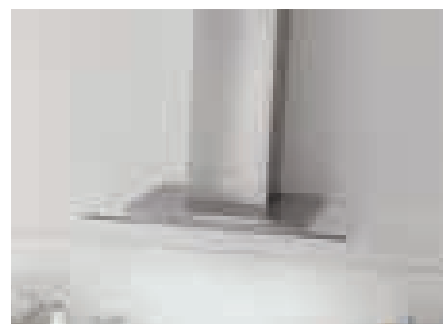
- 90 cm wide
- 100 cm wide
- 110 cm wide
- 120 cm wide



# There is a perfect solution for every home

## Miele cooker hood operating modes

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



**Extraction mode** – highly efficient and extracts moisture effectively



**Extraction mode with an external fan** – effective and particularly quiet



**Recirculation mode** – simple and energy efficient



Con@ctivity 2.0



# Which features are particularly important to you?

## The product highlights\* of Miele cooker hoods

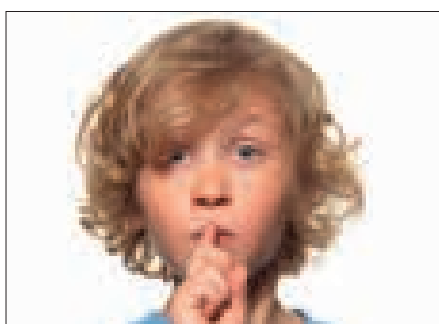
**Exclusive  
to Miele**

### Con@ctivity 2.0 – Automatic function for Miele cooker

#### hoods

Achieving optimum extraction of kitchen vapours and odours - while also saving energy: A Miele cooker hood equipped with Con@ctivity 2.0 does this automatically. Miele Con@ctivity 2.0 enables the cooker hood to communicate with the hob. Information gathered from the hob is transmitted to the cooker hood. Your Miele cooker hood then uses this data to automatically select the correct fan setting to ensure the optimum room microclimate at all times. So you can concentrate completely on the cooking process. You don't even have to remember to switch off the appliance. With the automatic run-on control, the cooker hood will switch itself off automatically after you have finished cooking so you do not use any more energy than is necessary. In addition, manual operation is possible.

Hob-to-hood communication is via RF transmission. The communication module is installed ex works in the cooker hood and the necessary module for the Miele hob is shipped with the cooker hood.



### Energy efficiency classification

Everything at a glance: The energy label informs you about the efficiency and performance of your dishwasher.

### Silence

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

### Stainless steel grease filters (10-layer)

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

### Miele CleanCover

Protection and easy cleaning: The smooth surface conceals and prevents contact with electrical components and the motor.

**Exclusive  
to Miele**

### Active AirClean filters

Efficient in absorbing odours: In recirculation mode odours are absorbed and neutralised completely.

\*Features vary depending on model

# The perfect cooker hood for you

## Miele product overview

### Wall mounted cooker hoods



#### DA 6690 W Puristic Edition 6000

- 90 cm wide
- Extraction/ Recirculation
- 640 m³/h/ Three 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Energy saving DC motor
- Stainless steel

HK\$33,000



#### DA 6690 W Puristic Edition 6000

- 90 cm wide
- Extraction/ Recirculation
- 640 m³/h/ Three 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Energy saving DC motor
- Brilliant White

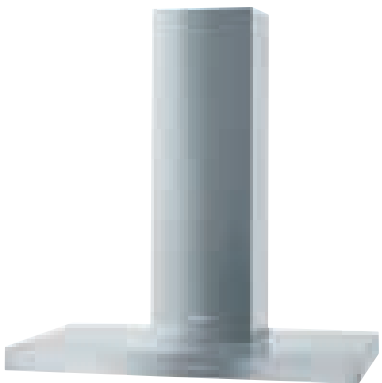
HK\$33,000



#### DA 6296 W Lumen

- 90 cm wide
- Extraction/ Recirculation
- 640 m³/h
- Three 10-ply filters
- Multi-colour edge illumination
- Con@ctivity 2.0
- Stainless steel

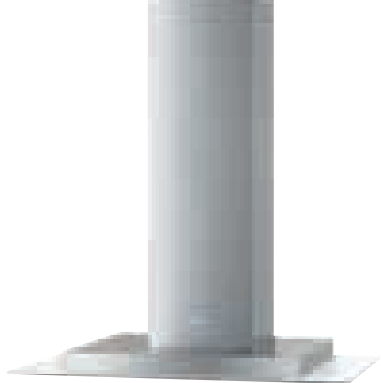
HK\$33,000



#### DA 429-6 Puristic Plus

- 90 cm wide
- Extraction/ Recirculation
- 640 m³/h
- Three 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Stainless steel

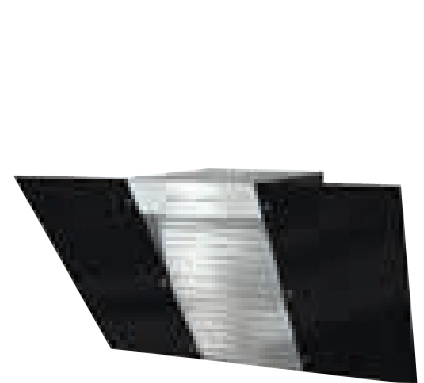
HK\$25,000



#### DA 5496 W Step

- 90 cm wide
- Extraction/ Recirculation
- 720 m³/h
- Two 10-ply filters
- Tempered glass canopy
- Down lighting
- Stainless steel

HK\$21,000



#### DA 6096 W Black Wing

- 90 cm wide
- Slanted canopy headroom hood
- Extraction/ Recirculation
- 650 m³/h
- One 10-ply filter
- LED lighting
- Stainless steel w/black glass

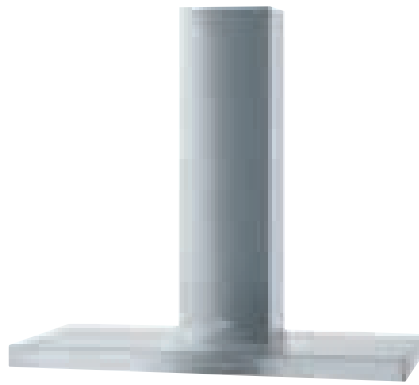
HK\$ 21,000



**DA 5320 W Puristic Maxime**

- 120 cm wide
- Extraction
- Double acting radial fan
- 1300 m<sup>3</sup>/h/ Four 10-ply filters
- Con@ctivity enabled
- Dimmable lighting
- Stainless steel

HK\$40,000



**DA 422-6 Puristic Plus**

- 120 cm wide
- Extraction
- 640 m<sup>3</sup>/h
- Four 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Stainless steel

HK\$27,000

# The perfect cooker hood for you

## Miele product overview

### Island cooker hoods



#### DA 6690 D Puristic Edition 6000

- 90 cm wide
- Extraction/ Recirculation
- 750 m³/h/ Three 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Energy saving DC motor
- Stainless steel

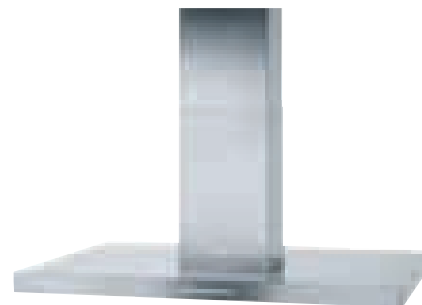
HK\$45,000



#### DA 6700 Aura Edition 6000

- 100 cm wide
- Recirculation
- 600 m³/h
- Two 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Stainless steel

HK\$55,000



#### DA 424-6 Puristic Plus

- 120 cm wide
- Extraction
- 700 m³/h
- Six 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Stainless steel

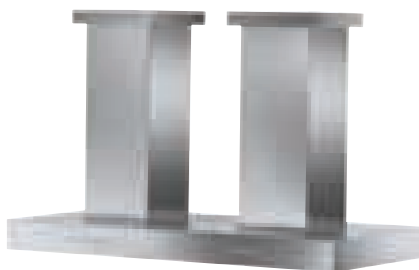
HK\$45,000



#### DA 424 V Puristic Varia

- 120 cm wide
- Extraction
- Motorised chimney
- 700 m³/h/ Six 10-ply filters
- Con@ctivity enabled
- Dimmable lighting
- Stainless steel

HK\$60,000



#### DA 5330 D Puristic Duo

- 150 cm wide
- Extraction
- Double acting radial fan
- 1350 m³/h/ Six 10-ply filters
- Con@ctivity enabled
- Dimmable lighting
- Stainless steel

HK\$7,000



#### DA 5005 D Jet

- 110 cm wide/ Extraction
- Motorized canopy/ Touch controls
- Double acting radial fan
- 1000 m³/h/ Four 10-ply filters
- Con@ctivity enabled
- Dimmable lighting
- Stainless steel & glass

HK\$59,000

## Downdraft extractor

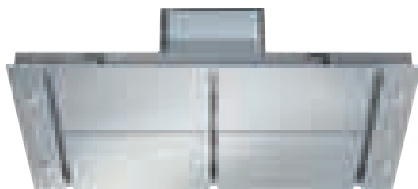


### DA 6890

- 92 cm wide
- Concealed under countertop
- Extraction/Recirculation
- Motorised canopy
- Edge extraction/ 710 m³/h
- Dimmable LED
- Perfect match with KM 6379

HK\$40,000

## Ceiling extractors



### DA 2906 (stainless steel panel)

- 110 cm wide
- Extraction/ Recirculation
- Edge extraction/ 740 m³/h
- Four 10-ply filters
- Con@ctivity 2.0
- Energy saving DC motor
- LED lighting/ Remote control

HK\$60,000



### DA 2906 (glass panel)

- 110 cm wide
- Extraction/ Recirculation
- Edge extraction/ 740 m³/h
- Four 10-ply filters
- Con@ctivity 2.0
- Energy saving DC motor
- LED lighting/ Remote control

HK\$ 60,000

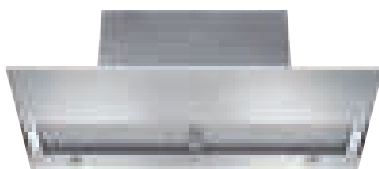
## Slimline cooker hoods



### DA 3466

- 60 cm wide
- Pull-out fascia
- Extraction/ Recirculation
- 720 m³/h/ One 10-ply filters
- LED lighting
- Optional concealed installation
- Stainless steel

HK\$16,000



### DA 3690

- 90 cm wide / Motorised canopy
- Extraction/Recirculation
- 640 m³/h / Two 10-ply filters
- Con@ctivity 2.0
- Energy saving DC motor
- LED lighting / Remote control
- Stainless steel

HK\$35,000



### DA 3496

- 90 cm wide
- Pull-out fascia
- Extraction/Recirculation
- 720 m³/h/ Two 10-ply filters
- LED lighting
- Optional concealed installation
- Stainless steel

HK\$18,000

# What do the icons mean?

## All symbols for cooker hoods at a glance

Charts on the following pages contain detailed information on Miele cooker hoods. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page, using an example.



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

 EU Energy efficiency ratings.

 **Con@ctivity 2.0**  
Indicates if the appliance features Con@ctivity 2.0.

 RF-based automatic function for an ideal room climate und excellent user convenience.

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

 Particularly quiet in operation in the kitchen.

 **10 x filter**  
Indicates if the appliances has the 10-ply metal grease filter.

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

 **Filter indicator**  
Indicates if the appliance features a filter saturation indicator.

 Optical saturation indicator for grease and active charcoal filters

 **Eco motor**  
Indicates if the appliances has an energy-efficient DC motor.

 Particularly efficient cooker hood

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

 For optimum illumination of the entire hob.

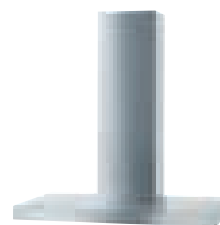
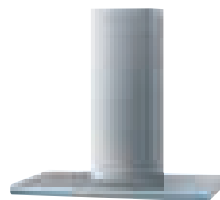
 **INDIVIDUAL**  
Indicates if the appliance is suitable for customisation.

 Modified cooker hood to suit requirements - customised solution possible

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

 The ideal canopy position for every work situation

# Cooker hoods



\*Recirculation kit (except DA 6700 D), and external motor needs to be purchased separately

\*\* With 150/200 mm diameter ducting outlet at intensive setting

Please see the installation instruction booklet for more detailed information

| Model                                                                 | DA 6690 W Puristic Edition 6000 | DA 6296 W Lumen        | DA 429-6 Puristic Plus |
|-----------------------------------------------------------------------|---------------------------------|------------------------|------------------------|
| <b>Type of appliance</b>                                              |                                 |                        |                        |
| Wall/Island/Ceiling mounted/Slimline/Downdraft cooker hood            | ●/-/-/-                         | ●/-/-/-                | ●/-/-/-                |
| <b>Design</b>                                                         |                                 |                        |                        |
| Customization/RAL colour options available                            | ●/●                             | ●/●                    | ●/●                    |
| Multi-zone edge extraction                                            | —                               | —                      | —                      |
| Energy saving DC motor                                                | ●                               | —                      | —                      |
| <b>Operating modes</b>                                                |                                 |                        |                        |
| Extraction/Recirculation available/External motor*                    | ●/●/●                           | ●/●/●                  | ●/●/●                  |
| <b>User convenience</b>                                               |                                 |                        |                        |
| Light-touch switches with LED/Touch on glass/Remote control           | -/●/-                           | ●/-/-                  | ●/-/-                  |
| 5/15 min. run-on function                                             | ●                               | ●                      | ●                      |
| Grease filter/Charcoal filter saturation indicator – programmable     | ●/●                             | ●/●                    | ●/●                    |
| CleanCover/Acoustic package                                           | ●/●                             | ●/●                    | ●/●                    |
| Motorised variable height                                             | —                               | —                      | —                      |
| <b>Appliance networking</b>                                           |                                 |                        |                        |
| Operation with Con@ctivity                                            | Con@ctivity 2.0 fitted          | Con@ctivity 2.0 fitted | Con@ctivity 2.0 fitted |
| <b>Filter system</b>                                                  |                                 |                        |                        |
| Dishwasher-proof stainless steel metal filter(s)                      | 3                               | 3                      | 3                      |
| <b>Lighting</b>                                                       |                                 |                        |                        |
| Halogen/LED/Feature lighting                                          | -/●/-                           | -/●/●                  | -/●/-                  |
| Number of lights x Wattage                                            | 3 x 3 W                         | 3 x 3 W + 1 x 10 W     | 3 x 3 W                |
| <b>Air throughput and sound levels**</b>                              |                                 |                        |                        |
| <b>Extraction mode (not apply to External motor)</b>                  |                                 |                        |                        |
| Air throughput (m³/h) according to EN 61591                           | 640/-                           | 640/-                  | 640/-                  |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 63/-                            | 65/-                   | 65/-                   |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 48/-                            | 52/-                   | 52/-                   |
| <b>Recirculation mode</b>                                             |                                 |                        |                        |
| Air throughput (m³/h) according to EN 61591                           | 490                             | 490                    | 490                    |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 71                              | 71                     | 71                     |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 56                              | 56                     | 56                     |
| <b>Safety</b>                                                         |                                 |                        |                        |
| Safety switch off                                                     | ●                               | ●                      | ●                      |
| <b>Technical data</b>                                                 |                                 |                        |                        |
| Height - Extraction mode in mm                                        | 710 – 1030                      | 680 – 1000             | 685 – 1005             |
| Height - Recirculation mode in mm                                     | 840 – 1160                      | 810 – 1130             | 815 – 1135             |
| Width/Height/Depth of cooker hood body in mm                          | 898/85/500                      | 898/52/520             | 898/62/500             |
| Width/Height/Depth of the cabinet in mm                               | -/-/-                           | -/-/-                  | -/-/-                  |
| Width/Height/Depth of the cabinet with Drop down frame DAR 3000 in mm | -/-/-                           | -/-/-                  | -/-/-                  |
| Net weight in kg/Net weight External version in kg                    | 26/23                           | 27/25                  | 25/22                  |
| Minimum distance above electric hob/gas hob/CS 1028 G in mm           | 450/650/760                     | 450/650/760            | 450/650/760            |
| Total connected load in W/Voltage in V/Fuse rating in A               | 99/230/13                       | 219/230/13             | 209/230/13             |
| British 3-pin plug/Electrical cable/Cable length in mm                | ●/-/1500                        | ●/-/1500               | ●/-/1500               |
| Country of origin                                                     | Germany                         | Germany                | Germany                |
| <b>Installation tips</b>                                              |                                 |                        |                        |
| Extraction upwards/to the rear/to the side                            | ●/●/-                           | ●/●/-                  | ●/●/-                  |
| Diameter of ducting connector in mm                                   | 150/125                         | 150/125                | 150/125                |
| Telescopic chimney/Telescopic wall-mounting bracket                   | ●/●                             | ●/●                    | ●/●                    |
| <b>Standard accessories</b>                                           |                                 |                        |                        |
| Non-return flap/Active charcoal filter                                | ●/-                             | ●/-                    | ●/-                    |
| Adapter to reduce ducting from 150 to 125 mm Ø                        | ●                               | ●                      | ●                      |
| Con@ctivity 2.0 module for hood (pre-fitted)/induction hob            | ●/●                             | ●/●                    | ●/●                    |
| <b>Optional accessories</b>                                           |                                 |                        |                        |
| Recirculation conversion kit/Active charcoal filter                   | DUW 20/DKF 12-1                 | DUW 20/DKF 12-1        | DUW 20/DKF 12-1        |
| Con@ctivity module XKM 2000 DA/XKM 2100 KM                            | -/-                             | -/-                    | -/-                    |
| Silencer DASD 150/Wall vent kit DMK 150                               | ●/●                             | ●/●                    | ●/●                    |
| Drop down frame for slimline cooker hoods DAR 3000                    | —                               | —                      | —                      |
| <b>Colours</b>                                                        |                                 |                        |                        |
| Brushed Stainless Steel/Brilliant White                               | ●/●                             | ●/-                    | ●/-                    |

# Cooker hoods



\*Recirculation kit (except DA 6700 D), and external motor needs to be purchased separately

\*\* With 150/200 mm diameter ducting outlet at intensive setting

Please see the installation instruction booklet for more detailed information

| Model                                                                 | DA 5496 W Step  | DA 6096 W Black Wing | DA 5320 W Puristic Maxime |
|-----------------------------------------------------------------------|-----------------|----------------------|---------------------------|
| <b>Type of appliance</b>                                              |                 |                      |                           |
| Wall/Island/Ceiling mounted/Slimline/Downdraft cooker hood            | ●/-/-/-         | ●/-/-/-              | ●/-/-/-                   |
| <b>Design</b>                                                         |                 |                      |                           |
| Customization/RAL colour options available                            | ●/●             | -/-                  | ●/-                       |
| Multi-zone edge extraction                                            | -               | -                    | -                         |
| Energy saving DC motor                                                | -               | -                    | -                         |
| <b>Operating modes</b>                                                |                 |                      |                           |
| Extraction/Recirculation available/External motor*                    | ●/●/●           | ●/●/-                | ●/-/-                     |
| <b>User convenience</b>                                               |                 |                      |                           |
| Light-touch switches with LED/Touch on glass/Remote control           | ●/-/-           | ●/-/-                | ●/-/-                     |
| 5/15 min. run-on function                                             | -               | -                    | ●                         |
| Grease filter/Charcoal filter saturation indicator – programmable     | -/-             | -/-                  | ●/-                       |
| CleanCover/Acoustic package                                           | ●/-             | ●/-                  | ●/●                       |
| Motorised variable height                                             | -               | -                    | -                         |
| <b>Appliance networking</b>                                           |                 |                      |                           |
| Operation with Con@ctivity                                            | -               | -                    | Optional modules required |
| <b>Filter system</b>                                                  |                 |                      |                           |
| Dishwasher-proof stainless steel metal filter(s)                      | 2               | 1                    | 4                         |
| <b>Lighting</b>                                                       |                 |                      |                           |
| Halogen/LED/Feature lighting                                          | ●/-/-           | -/●/-                | ●/-/-                     |
| Number of lights x Wattage                                            | 2 x 20 W        | 2 x 4,5 W            | 5 x 20 W                  |
| <b>Air throughput and sound levels**</b>                              |                 |                      |                           |
| <b>Extraction mode (not apply to External motor)</b>                  |                 |                      |                           |
| Air throughput (m³/h) according to EN 61591                           | 720/-           | 650                  | 1050/1300                 |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 69/-            | 66/-                 | 71/71                     |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 55/-            | 51/-                 | 59/58                     |
| <b>Recirculation</b>                                                  |                 |                      |                           |
| Air throughput (m³/h) according to EN 61591                           | 500             | 520                  | -                         |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 71              | 71                   | -                         |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 57              | 56                   | -                         |
| <b>Safety</b>                                                         |                 |                      |                           |
| Safety switch off                                                     | ●               | ●                    | ●                         |
| <b>Technical data</b>                                                 |                 |                      |                           |
| Height - Extraction mode in mm                                        | 685 – 1005      | 547                  | 740 – 1170                |
| Height - Recirculation mode in mm                                     | 815 – 1135      | 547                  | -                         |
| Width/Height/Depth of cooker hood body in mm                          | 898/57/520      | 898/547/523          | 1200/120/520              |
| Width/Height/Depth of the cabinet in mm                               | -/-/-           | -/-/-                | -/-/-                     |
| Width/Height/Depth of the cabinet with Drop down frame DAR 3000 in mm | -/-/-           | -/-/-                | -/-/-                     |
| Net weight in kg/Net weight External version in kg                    | 22.5/20.5       | 20/-                 | 45/-                      |
| Minimum distance above electric hob/gas hob/CS 1028 G in mm           | 450/650/760     | 450/650/760          | 450/650/760               |
| Total connected load in W/Voltage in V/Fuse rating in A               | 335/230/13      | 210/230/13           | 690/230/13                |
| British 3-pin plug/Electrical cable/Cable length in mm                | ●/-/1500        | ●/-/1500             | ●/-/1500                  |
| Country of origin                                                     | Germany         | Germany              | Germany                   |
| <b>Installation tips</b>                                              |                 |                      |                           |
| Extraction upwards/to the rear/to the side                            | ●/●/-           | ●/●/-                | ●/●/-                     |
| Diameter of ducting connector in mm                                   | 150/125         | 150                  | 150/200                   |
| Telescopic chimney/Telescopic wall-mounting bracket                   | ●/●             | -/-                  | ●/●                       |
| <b>Standard accessories</b>                                           |                 |                      |                           |
| Non-return flap/Active charcoal filter                                | ●/-             | ●/-                  | ●/-                       |
| Adapter to reduce ducting from 150 to 125 mm Ø                        | ●               | ●                    | -                         |
| Con@ctivity 2.0 module for hood (pre-fitted)/induction hob            | -/-             | -/-                  | -/-                       |
| <b>Optional accessories</b>                                           |                 |                      |                           |
| Recirculation conversion kit/Active charcoal filter                   | DUW 20/DKF 12-1 | -/DKF 25-1           | -/-                       |
| Con@ctivity module XKM 2000 DA/XKM 2100 KM                            | -/-             | -/-                  | ●/●                       |
| Silencer DASD 150/Wall vent kit DMK 150                               | ●/●             | ●/●                  | -/-                       |
| Drop down frame for slimline cooker hoods DAR 3000                    | -               | -                    | -                         |
| <b>Colours</b>                                                        |                 |                      |                           |
| Brushed Stainless Steel/Brilliant White                               | ●/-             | ●/-                  | ●/-                       |

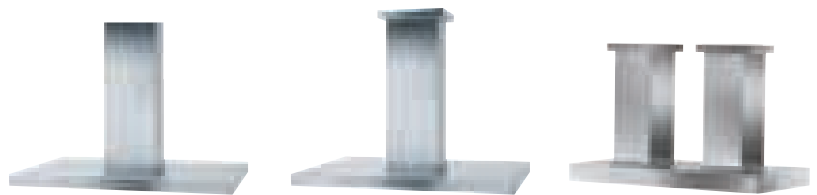




\*Recirculation kit (except DA 6700 D), and external motor needs to be purchased separately  
 \*\* With 150/200 mm diameter ducting outlet at intensive setting  
 Please see the installation instruction booklet for more detailed information

| Model                                                                 | DA 422-6 Puristic Plus | DA 6690 D Puristic Ed. 6000 | DA 6700 D Aura Edition 6000 |
|-----------------------------------------------------------------------|------------------------|-----------------------------|-----------------------------|
| <b>Type of appliance</b>                                              |                        |                             |                             |
| Wall/Island/Ceiling mounted/Slimline/Downdraft cooker hood            | ●/-/-/-                | -/●/-/-                     | -/●/-/-                     |
| <b>Design</b>                                                         |                        |                             |                             |
| Customization/RAL colour options available                            | ●/●                    | ●/●                         | -/-                         |
| Multi-zone edge extraction                                            | -                      | -                           | -                           |
| Energy saving DC motor                                                | -                      | ●                           | -                           |
| <b>Operating modes</b>                                                |                        |                             |                             |
| Extraction/Recirculation available/External motor*                    | ●/-/●                  | ●/●/-                       | -/●/-                       |
| <b>User convenience</b>                                               |                        |                             |                             |
| Light-touch switches with LED/Touch on glass/Remote control           | ●/-/-                  | -/●/-                       | -/●/-                       |
| 5/15 min. run-on function                                             | ●                      | ●                           | ●                           |
| Grease filter/Charcoal filter saturation indicator – programmable     | ●/-                    | ●/●                         | ●/●                         |
| CleanCover/Acoustic package                                           | ●/●                    | ●/●                         | ●/-                         |
| Motorised variable height                                             | -                      | -                           | -                           |
| <b>Appliance networking</b>                                           |                        |                             |                             |
| Operation with Con@ctivity                                            | Con@ctivity 2.0 fitted | Con@ctivity 2.0 fitted      | Con@ctivity 2.0 fitted      |
| <b>Filter system</b>                                                  |                        |                             |                             |
| Dishwasher-proof stainless steel metal filter(s)                      | 4                      | 3                           | 2                           |
| <b>Lighting</b>                                                       |                        |                             |                             |
| Halogen/LED/Feature lighting                                          | -/●/-                  | -/●/-                       | -/●/-                       |
| Number of lights x Wattage                                            | 3 x 3 W                | 4 x 3 W                     | 4 x 3 W                     |
| <b>Air throughput and sound levels**</b>                              |                        |                             |                             |
| <b>Extraction mode (not apply to External motor)</b>                  |                        |                             |                             |
| Air throughput (m³/h) according to EN 61591                           | 640/-                  | 750                         | -                           |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 65/-                   | 65/-                        | -/-                         |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 52/-                   | 50/-                        | -/-                         |
| <b>Recirculation</b>                                                  |                        |                             |                             |
| Air throughput (m³/h) according to EN 61591                           | -                      | 500                         | 600                         |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | -                      | 72                          | 74                          |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | -                      | 57                          | 59                          |
| <b>Safety</b>                                                         |                        |                             |                             |
| Safety switch off                                                     | ●                      | ●                           | ●                           |
| <b>Technical data</b>                                                 |                        |                             |                             |
| Height - Extraction mode in mm                                        | 685 – 1005             | 705 – 1005                  | -                           |
| Height - Recirculation mode in mm                                     | -                      | 765 – 1075                  | 500 – 1500                  |
| Width/Height/Depth of cooker hood body in mm                          | 1198/62/500            | 898/85/598                  | 1000/112/700                |
| Width/Height/Depth of the cabinet in mm                               | -/-/-                  | -/-/-                       | -/-/-                       |
| Width/Height/Depth of the cabinet with Drop down frame DAR 3000 in mm | -/-/-                  | -/-/-                       | -/-/-                       |
| Net weight in kg/Net weight External version in kg                    | 27/24                  | 35/-                        | 33/-                        |
| Minimum distance above electric hob/gas hob/CS 1028 G in mm           | 450/650/760            | 550/650/760                 | 450/650/760                 |
| Total connected load in W/Voltage in V/Fuse rating in A               | 209/230/13             | 140/230/13                  | 156/230/13                  |
| British 3-pin plug/Electrical cable/Cable length in mm                | ●/-/1500               | -/●/-                       | -/-/1800                    |
| Country of origin                                                     | Germany                | Germany                     | Germany                     |
| <b>Installation tips</b>                                              |                        |                             |                             |
| Extraction upwards/to the rear/to the side                            | ●/●/-                  | ●/-/-                       | -/-/-                       |
| Diameter of ducting connector in mm                                   | 150/125                | 150                         | -                           |
| Telescopic chimney/Telescopic wall-mounting bracket                   | ●/●                    | ●/-                         | -/-                         |
| <b>Standard accessories</b>                                           |                        |                             |                             |
| Non-return flap/Active charcoal filter                                | ●/-                    | ●/-                         | -/●                         |
| Adapter to reduce ducting from 150 to 125 mm Ø                        | ●                      | -                           | -                           |
| Con@ctivity 2.0 module for hood (pre-fitted)/induction hob            | ●/●                    | ●/●                         | ●/●                         |
| <b>Optional accessories</b>                                           |                        |                             |                             |
| Recirculation conversion kit/Active charcoal filter                   | -/-                    | DUI 32/DKF 12-1             | -/DKF 21-1                  |
| Con@ctivity module XKM 2000 DA/XKM 2100 KM                            | -/-                    | -/-                         | -/-                         |
| Silencer DASD 150/Wall vent kit DMK 150                               | ●/●                    | ●/●                         | -/-                         |
| Drop down frame for slimline cooker hoods DAR 3000                    | -                      | -                           | -                           |
| <b>Colours</b>                                                        |                        |                             |                             |
| Brushed Stainless Steel/Brilliant White                               | ●/-                    | ●/-                         | ●/-                         |

# Cooker hoods

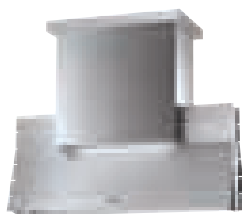


\*Recirculation kit (except DA 6700 D), and external motor needs to be purchased separately

\*\* With 150/200 mm diameter ducting outlet at intensive setting

Please see the installation instruction booklet for more detailed information

| Model number                                                          | DA 424-6 Puristic Plus | DA 424 V Puristic Varia   | DA 5330 D Puristic Duo    |
|-----------------------------------------------------------------------|------------------------|---------------------------|---------------------------|
| <b>Type of appliance</b>                                              |                        |                           |                           |
| Wall/Island/Ceiling mounted/Slimline/Downdraft cooker hood            | -/●/-/-/-              | -/●/-/-/-                 | -/●/-/-/-                 |
| <b>Design</b>                                                         |                        |                           |                           |
| Customization/RAL colour options available                            | ●/●                    | ●/-                       | ●/●                       |
| Multi-zone edge extraction                                            | -                      | -                         | -                         |
| Energy saving DC motor                                                | -                      | -                         | -                         |
| <b>Operating modes</b>                                                |                        |                           |                           |
| Extraction/Recirculation available/External motor*                    | ●/-/●                  | ●/-/●                     | ●/-/-                     |
| <b>User convenience</b>                                               |                        |                           |                           |
| Light-touch switches with LED/Touch on glass/Remote control           | ●/-/-                  | ●/-/-                     | ●/-/-                     |
| 5/15 min. run-on function                                             | ●                      | ●                         | ●                         |
| Grease filter/Charcoal filter saturation indicator – programmable     | ●/-                    | ●/-                       | ●/-                       |
| CleanCover/Acoustic package                                           | ●/●                    | ●/●                       | ●/●                       |
| Motorised variable height                                             | -                      | ●                         | -                         |
| <b>Appliance networking</b>                                           |                        |                           |                           |
| Operation with Con@ctivity                                            | Con@ctivity 2.0 fitted | Optional modules required | Optional modules required |
| <b>Filter system</b>                                                  |                        |                           |                           |
| Dishwasher-proof stainless steel metal filter(s)                      | 6                      | 6                         | 6                         |
| <b>Lighting</b>                                                       |                        |                           |                           |
| Halogen/LED/Feature lighting                                          | -/●/-                  | ●/-/-                     | ●/-/-                     |
| Number of lights x Wattage                                            | 4 x 3 W                | 4 x 20 W                  | 6 x 20 W                  |
| <b>Air throughput and sound levels**</b>                              |                        |                           |                           |
| <b>Extraction mode (not apply to External motor)</b>                  |                        |                           |                           |
| Air throughput (m³/h) according to EN 61591                           | 700/-                  | 700/-                     | 1350/-                    |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 65/-                   | 67/-                      | 71/-                      |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 48/-                   | 56/-                      | 57/-                      |
| <b>Recirculation</b>                                                  |                        |                           |                           |
| Air throughput (m³/h) according to EN 61591                           | -                      | -                         | -                         |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | -                      | -                         | -                         |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | -                      | -                         | -                         |
| <b>Safety</b>                                                         |                        |                           |                           |
| Safety switch off                                                     | ●                      | ●                         | ●                         |
| <b>Technical data</b>                                                 |                        |                           |                           |
| Height - Extraction mode in mm                                        | 690 – 990/1000         | 730 – 1030                | 900                       |
| Height - Recirculation mode in mm                                     | -                      | -                         | -                         |
| Width/Height/Depth of cooker hood body in mm                          | 1198/70/698            | 1198/70/698               | 1500/120/700              |
| Width/Height/Depth of the cabinet in mm                               | -/-/-                  | -/-/-                     | -/-/-                     |
| Width/Height/Depth of the cabinet with Drop down frame DAR 3000 in mm | -/-/-                  | -/-/-                     | -/-/-                     |
| Net weight in kg/Net weight External version in kg                    | 42/39                  | 47/43.8                   | 70.7/-                    |
| Minimum distance above electric hob/gas hob/CS 1028 G in mm           | 450/650/760            | 550/650/760               | 550/650/760               |
| Total connected load in W/Voltage in V/Fuse rating in A               | 212/230/13             | 455/230/13                | 520/230/13                |
| British 3-pin plug/Electrical connection cable/Cable length in mm     | -/●/-                  | -/●/-                     | -/●/-                     |
| Country of origin                                                     | Germany                | Germany                   | Germany                   |
| <b>Installation tips</b>                                              |                        |                           |                           |
| Extraction upwards/to the rear/to the side                            | ●/-/-                  | ●/-/-                     | ●/-/-                     |
| Diameter of ducting connector in mm                                   | 150                    | 150                       | 150                       |
| Telescopic chimney/Telescopic wall-mounting bracket                   | ●/-                    | ●/-                       | -/-                       |
| <b>Standard accessories</b>                                           |                        |                           |                           |
| Non-return flap/Active charcoal filter                                | ●/-                    | ●/-                       | ●/-                       |
| Adapter to reduce ducting from 150 to 125 mm Ø                        | -                      | -                         | -                         |
| Con@ctivity 2.0 module for hood (pre-fitted)/induction hob            | ●/●                    | -/-                       | -/-                       |
| <b>Optional accessories</b>                                           |                        |                           |                           |
| Recirculation conversion kit/Active charcoal filter                   | -/-                    | -/-                       | -/-                       |
| Con@ctivity module XKM 2000 DA/XKM 2100 KM                            | -/-                    | ●/●                       | ●/●                       |
| Silencer DASD 150/Wall vent kit DMK 150                               | ●/●                    | ●/●                       | ●/●                       |
| Drop down frame for slimline cooker hoods DAR 3000                    | -                      | -                         | -                         |
| <b>Colours</b>                                                        |                        |                           |                           |
| Brushed Stainless Steel/Brilliant White                               | ●/-                    | ●/-                       | ●/-                       |



\*Recirculation kit (except DA 6700 D), and external motor needs to be purchased separately

\*\* With 150/200 mm diameter ducting outlet at intensive setting

Please see the installation instruction booklet for more detailed information

|                                                                       |                           |
|-----------------------------------------------------------------------|---------------------------|
| <b>Model number</b>                                                   | <b>DA 5005 D Jet</b>      |
| <b>Type of appliance</b>                                              |                           |
| Wall/Island/Ceiling mounted/Slimline/Downdraft cooker hood            | -/●/-/-                   |
| <b>Design</b>                                                         |                           |
| Customization/RAL colour options available                            | ●/-                       |
| Multi-zone edge extraction                                            | -                         |
| Energy saving DC motor                                                | -                         |
| <b>Operating modes</b>                                                |                           |
| Extraction/Recirculation available/External motor*                    | ●/-/-                     |
| <b>User convenience</b>                                               |                           |
| Light-touch switches with LED/Touch on glass/Remote control           | -/●/-                     |
| 5/15 min. run-on function                                             | ●                         |
| Grease filter/Charcoal filter saturation indicator – programmable     | ●/-                       |
| CleanCover/Acoustic package                                           | ●/●                       |
| Motorised variable height                                             | -                         |
| <b>Appliance networking</b>                                           |                           |
| Operation with Con@ctivity                                            | Optional modules required |
| <b>Filter system</b>                                                  |                           |
| Dishwasher-proof stainless steel metal filter(s)                      | 4                         |
| <b>Lighting</b>                                                       |                           |
| Halogen/LED/Feature lighting                                          | ●/-/●                     |
| Number of lights x Wattage                                            | 2 x 50 W + 2 x 14 W       |
| <b>Air throughput and sound levels**</b>                              |                           |
| <b>Extraction mode (not apply to External motor)</b>                  |                           |
| Air throughput (m³/h) according to EN 61591                           | 1000/-                    |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 77/-                      |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 61/-                      |
| <b>Recirculation</b>                                                  |                           |
| Air throughput (m³/h) according to EN 61591                           | -                         |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | -                         |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | -                         |
| <b>Safety</b>                                                         |                           |
| Safety switch off                                                     | ●                         |
| <b>Technical data</b>                                                 |                           |
| Height - Extraction mode in mm                                        | 930                       |
| Height - Recirculation mode in mm                                     | -                         |
| Width/Height/Depth of cooker hood body in mm                          | 1100/494/120 – 310        |
| Width/Height/Depth of the cabinet in mm                               | -/-/-                     |
| Width/Height/Depth of the cabinet with Drop down frame DAR 3000 in mm | -/-/-                     |
| Net weight in kg/Net weight External version in kg                    | 57/-                      |
| Minimum distance above electric hob/gas hob/CS 1028 G in mm           | 550/650/760               |
| Total connected load in W/Voltage in V/Fuse rating in A               | 482/230/13                |
| British 3-pin plug/Electrical connection cable/Cable length in mm     | -/●/-                     |
| Country of origin                                                     | Germany                   |
| <b>Installation tips</b>                                              |                           |
| Extraction upwards/to the rear/to the side                            | ●/-/-                     |
| Diameter of ducting connector in mm                                   | 150                       |
| Telescopic chimney/Telescopic wall-mounting bracket                   | -/-                       |
| <b>Standard accessories</b>                                           |                           |
| Non-return flap/Active charcoal filter                                | ●/-                       |
| Adapter to reduce ducting from 150 to 125 mm Ø                        | -                         |
| Con@ctivity 2.0 module for hood (pre-fitted)/induction hob            | -/-                       |
| <b>Optional accessories</b>                                           |                           |
| Recirculation conversion kit/Active charcoal filter                   | -/-                       |
| Con@ctivity module XKM 2000 DA/XKM 2100 KM                            | ●/●                       |
| Silencer DASD 150/Wall vent kit DMK 150                               | ●/●                       |
| Drop down frame for slimline cooker hoods DAR 3000                    | -                         |
| <b>Colours</b>                                                        |                           |
| Brushed Stainless Steel/Brilliant White                               | ●/-                       |

# Cooker hoods



\*Recirculation kit (except DA 6700 D), and external motor needs to be purchased separately

\*\* With 150/200 mm diameter ducting outlet at intensive setting

Please see the installation instruction booklet for more detailed information

| Model                                                                 | DA 6890 Levantar | DA 2906 Stainless steel | DA 2906 Glass          |
|-----------------------------------------------------------------------|------------------|-------------------------|------------------------|
| <b>Type of appliance</b>                                              |                  |                         |                        |
| Wall/Island/Ceiling mounted/Slimline/Downdraft cooker hood            | -/-/-/●          | -/-/●/-/-               | -/-/●/-/-              |
| <b>Design</b>                                                         |                  |                         |                        |
| Customization/RAL colour options available                            | -/-              | -/-                     | -/-                    |
| Multi-zone edge extraction                                            | -                | ●                       | ●                      |
| Energy saving DC motor                                                | -                | ●                       | ●                      |
| <b>Operating modes</b>                                                |                  |                         |                        |
| Extraction/Recirculation/External motor*                              | ●/●/-            | ●/●/●                   | ●/●/●                  |
| <b>User convenience</b>                                               |                  |                         |                        |
| Light-touch switches with LED/Touch on glass/Remote control           | -/●/-            | ●/-/●                   | ●/-/●                  |
| 5/15 min. run-on function                                             | ●                | ●                       | ●                      |
| Grease filter/Charcoal filter saturation indicator – programmable     | ●/-              | ●/●                     | ●/●                    |
| CleanCover/Acoustic package                                           | -/-              | ●/●                     | ●/●                    |
| Motorised variable height                                             | ●                | -                       | -                      |
| <b>Appliance networking</b>                                           |                  |                         |                        |
| Operation with Con@ctivity                                            | -                | Con@ctivity 2.0 fitted  | Con@ctivity 2.0 fitted |
| <b>Filter system</b>                                                  |                  |                         |                        |
| Dishwasher-proof stainless steel metal filter(s)                      | 2                | 4                       | 4                      |
| <b>Lighting</b>                                                       |                  |                         |                        |
| Halogen/LED/Feature lighting                                          | -/●/-            | -/●/-                   | -/●/-                  |
| Number of lights x Wattage                                            | 48 x 0.15 W      | 4 x 3 W                 | 4 x 3 W                |
| <b>Air throughput and sound levels**</b>                              |                  |                         |                        |
| <b>Extraction mode (not apply to External motor)</b>                  |                  |                         |                        |
| Air throughput (m³/h) according to EN 61591                           | 710              | 740                     | 740                    |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 69/-             | 69/-                    | 69/-                   |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 56/-             | 52/-                    | 52/-                   |
| <b>Recirculation</b>                                                  |                  |                         |                        |
| Air throughput (m³/h) according to EN 61591                           | 640              | 480                     | 480                    |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 74               | 73                      | 73                     |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 61               | 56                      | 56                     |
| <b>Safety</b>                                                         |                  |                         |                        |
| Safety switch off                                                     | ●                | ●                       | ●                      |
| <b>Technical data</b>                                                 |                  |                         |                        |
| Height - Extraction mode in mm                                        | 1051             | 310                     | 310                    |
| Height - Recirculation mode in mm                                     | 1051             | 310                     | 310                    |
| Width/Height/Depth of cooker hood body in mm                          | 916/400/120      | 1100/322/700            | 1100/322/700           |
| Width/Height/Depth of the cabinet in mm                               | -/-/-            | -/-/-                   | -/-/-                  |
| Width/Height/Depth of the cabinet with Drop down frame DAR 3000 in mm | -/-/-            | -/-/-                   | -/-/-                  |
| Net weight in kg/Net weight External version in kg                    | 37.0/-           | 25/22                   | 25/22                  |
| Minimum distance above electric hob/gas hob/CS 1028 G in mm           | -/-/-            | 450/650/760             | 450/650/760            |
| Total connected load in W/Voltage in V/Fuse rating in A               | 282/230/13       | 140/230/13              | 140/230/13             |
| British 3-pin plug/Electrical connection cable/Cable length in mm     | ●/-/1500         | -/●/-                   | -/●/-                  |
| Country of origin                                                     | Italy            | Germany                 | Germany                |
| <b>Installation tips</b>                                              |                  |                         |                        |
| Extraction upwards/to the rear/to the side                            | ●/●/●            | ●/●/●                   | ●/●/●                  |
| Diameter of ducting connector in mm                                   | 150              | 150                     | 150                    |
| Telescopic chimney/Telescopic wall-mounting bracket                   | -/-              | -/-                     | -/-                    |
| <b>Standard accessories</b>                                           |                  |                         |                        |
| Non-return flap/Active charcoal filter                                | -/-              | ●/-                     | ●/-                    |
| Adapter to reduce ducting from 150 to 125 mm Ø                        | -                | -                       | -                      |
| Con@ctivity 2.0 module for hood (pre-fitted)/induction hob            | -/-              | -/-                     | -/-                    |
| <b>Optional accessories</b>                                           |                  |                         |                        |
| Recirculation conversion kit/Active charcoal filter                   | DUU 151/DKF 22-1 | DUU 2900/DKF 20-1       | DUU 2900/DKF 20-1      |
| Con@ctivity module XKM 2000 DA/XKM 2100 KM                            | -/-              | -/-                     | -/-                    |
| Silencer DASD 150/Wall vent kit DMK 150                               | ●/●              | ●/●                     | ●/●                    |
| Drop down frame for slimline cooker hoods DAR 3000                    | -                | -                       | -                      |
| <b>Colours</b>                                                        |                  |                         |                        |
| Brushed Stainless Steel/Brilliant White                               | ●/-              | ●/-                     | ●/-                    |



\*Recirculation kit (except DA 6700 D), and external motor needs to be purchased separately  
 \*\* With 150/200 mm diameter ducting outlet at intensive setting  
 Please see the installation instruction booklet for more detailed information

| Model                                                                 | DA 3466               | DA 3690                | DA 3496               |
|-----------------------------------------------------------------------|-----------------------|------------------------|-----------------------|
| <b>Type of appliance</b>                                              |                       |                        |                       |
| Wall/Island/Ceiling mounted/Slimline/Downdraft cooker hood            | -/-/-/●/-             | -/-/-/●/-              | -/-/-/●/-             |
| <b>Design</b>                                                         |                       |                        |                       |
| Customization/RAL colour options available                            | -/-                   | -/-                    | -/-                   |
| Multi-zone edge extraction                                            | -                     | -                      | -                     |
| Energy saving DC motor                                                | -                     | ●                      | -                     |
| <b>Operating modes</b>                                                |                       |                        |                       |
| Extraction/Recirculation available/External motor*                    | ●/●/-                 | ●/●/●                  | ●/●/-                 |
| <b>User convenience</b>                                               |                       |                        |                       |
| Light-touch switches with LED/Touch on glass/Remote control           | ●/-/-                 | ●/-/●                  | ●/-/-                 |
| 5/15 min. run-on function                                             | -                     | ●                      | -                     |
| Grease filter/Charcoal filter saturation indicator – programmable     | -/-                   | ●/●                    | -/-                   |
| CleanCover/Acoustic package                                           | ●/-                   | ●/-                    | ●/-                   |
| Motorised variable height                                             | -                     | -                      | -                     |
| <b>Appliance networking</b>                                           |                       |                        |                       |
| Operation with Con@ctivity                                            | -                     | Con@ctivity 2.0 fitted | -                     |
| <b>Filter system</b>                                                  |                       |                        |                       |
| Dishwasher-proof stainless steel metal filter(s)                      | 1                     | 2                      | 2                     |
| <b>Lighting</b>                                                       |                       |                        |                       |
| Halogen/LED/Feature lighting                                          | -/●/-                 | -/●/-                  | -/●/-                 |
| Number of lights x Wattage                                            | 2 x 3 W               | 3 x 4.5 W              | 2 x 3 W               |
| <b>Air throughput and sound levels**</b>                              |                       |                        |                       |
| <b>Extraction mode (not apply to External motor)</b>                  |                       |                        |                       |
| Air throughput (m³/h) according to EN 61591                           | 720                   | 640/-                  | 720                   |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 69                    | 63/-                   | 69                    |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 55                    | 49/-                   | 55                    |
| <b>Recirculation</b>                                                  |                       |                        |                       |
| Air throughput (m³/h) according to EN 61591                           | 500                   | 550                    | 500                   |
| Sound power (dB (A) re1pW) in accordance with EN 60704-3              | 71                    | 72                     | 71                    |
| Sound pressure (dB (A) re20µPA) in accordance with EN 60704-2-13      | 71                    | 58                     | 71                    |
| <b>Safety</b>                                                         |                       |                        |                       |
| Safety switch off                                                     | ●                     | ●                      | ●                     |
| <b>Technical data</b>                                                 |                       |                        |                       |
| Height - Extraction mode in mm                                        | 384                   | 327                    | 384                   |
| Height - Recirculation mode in mm                                     | -                     | -                      | -                     |
| Width/Height/Depth of cooker hood body in mm                          | 595/34/275 – 425      | 892/37/309 – 469       | 895/34/275 – 425      |
| Width/Height/Depth of the cabinet in mm                               | 600/min.430/295 – 350 | 900/min.312/310 – 370  | 900/min.430/295 – 350 |
| Width/Height/Depth of the cabinet with Drop down frame DAR 3000 in mm | 600/min.480/295 – 350 | -                      | 900/min.480/295 – 350 |
| Net weight in kg/Net weight External version in kg                    | 12/10                 | 19/16                  | 14/11.5               |
| Minimum distance above electric hob/gas hob/CS 1028 G in mm           | 600/650/760           | 450/650/760            | 600/650/760           |
| Total connected load in W/Voltage in V/Fuse rating in A               | 301/230/10            | 99/230/13              | 301/230/13            |
| British 3-pin plug/Electrical connection cable/Cable length in mm     | ●/-/1500              | ●/-/1500               | ●/-/1500              |
| Country of origin                                                     | Germany               | Germany                | Germany               |
| <b>Installation tips</b>                                              |                       |                        |                       |
| Extraction upwards/to the rear/to the side                            | ●/-/-                 | ●/●/-                  | ●/-/-                 |
| Diameter of ducting connector in mm                                   | 150                   | 150                    | 150                   |
| Telescopic chimney/Telescopic wall-mounting bracket                   | -/-                   | -/-                    | -/-                   |
| <b>Standard accessories</b>                                           |                       |                        |                       |
| Non-return flap/Active charcoal filter                                | ●/-                   | ●/-                    | ●/-                   |
| Adapter to reduce ducting from 150 to 125 mm Ø                        | -                     | ●                      | -                     |
| Con@ctivity 2.0 module for hood (pre-fitted)/induction hob            | -/-                   | ●/●                    | -/-                   |
| <b>Optional accessories</b>                                           |                       |                        |                       |
| Recirculation conversion kit/Active charcoal filter                   | DUU 151/DKF 13-1      | DUU 151/DKF 19-1       | DUU 151/DKF 13-1      |
| Con@ctivity module XKM 2000 DA/XKM 2100 KM                            | -/-                   | -/-                    | -/-                   |
| Silencer DASD 150/Wall vent kit DMK 150                               | ●/●                   | ●/●                    | ●/●                   |
| Drop down frame for slimline cooker hoods DAR 3000                    | ●                     | -                      | ●                     |
| <b>Colours</b>                                                        |                       |                        |                       |
| Brushed Stainless Steel/Brilliant White                               | ●/-                   | ●/-                    | ●/-                   |

# Accessories for cooker hoods

Charcoal filters for recirculation mode to prevent unpleasant odours



**Charcoal filter  
DKF 12-1**

For all wall mounted and island cooker hoods  
• Except for DA 2xxx/ DA 3xxx/ DA 6700/ DA 6890  
• Contents: 1 filter

HK\$1,200



**Charcoal filter  
DKF 13-1**

For DA 3466 / DA 3496  
• Contents: 1 filter

HK\$1,200



**Charcoal filter  
DKF 19-1**

For DA 3690  
• Contents: 2 filters

HK\$1,200



**Charcoal filter  
DKF 20-1**

For DA 2906  
• Contents: 2 filters

HK\$2,000



**Charcoal filter  
DKF 21-1**

For DA 6700 D  
• Contents: 4 filters

HK\$4,500



**Charcoal filter  
DKF 22-1**

For DA 6890  
• Contents: 2 filters

HK\$1,600



**Charcoal filter  
DKF 25-1**

For DA 6096 W  
• Contents: 1 filter

HK\$1,200

## External fans



### Masonry fan MG 100

For integration in an outside wall using a telescopic wall kit

- The fan is located outside the dwelling
- Reduced noise - result of approx. 5-7 m distance between the external fan and the canopy
- Extraction rate: 140-640 m³/h\*

HK\$12,000

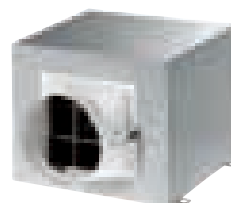


### Exterior wall fan AWG 102

For installation on an outside wall

- The fan is located outside the dwelling
- Reduced noise - result of approx. 5-7 m distance between the external fan and the canopy
- Extraction rate: 320-760 m³/h\*

HK\$10,000

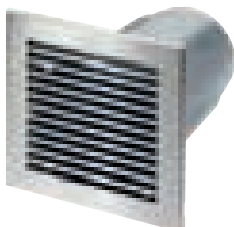


### Fan unit ABLG 202

For installation in an internal ceiling space, e.g. loft

- Locating the fan in another room
- Reduced noise - result of approx. 5-7 m distance between the external fan and the canopy
- Extraction rate: 300-780 m³/h\*

HK\$9,000



### Wall vent kit DMK 150

For all extraction mode cooker hoods

- Wall vent Ø150mm for venting cooker hoods
- Heat insulation - no back draught of cold air

HK\$3,000



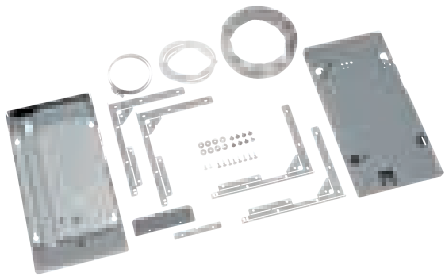
### Control lead

Control cable for connecting external fan to cooker hood

- STL-DA 5 (5 m long) HK\$1,200
- STL-DA 9 (9 m long) HK\$1,400
- STL-DA 12 (12 m long) HK\$1,600

\*Example quoted for external fan with cooker hood DA 420-6.  
Extraction ducting Ø 150 mm, in accordance with EN 61591

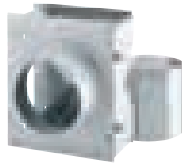
# Accessories for cooker hoods



## Drop-down frame DAR 3000

Drop-down frame for full integration of DA 3460/DA 3490

HK\$4,000



## Recirculation conversion kit DUW 20

For converting wall mounted hoods from extraction to recirculation mode

- Even airflow in recirculation mode
- Reduction of airflow noises

HK\$750

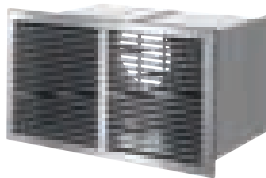


## Recirculation conversion kit DUU 151

For converting DA 3460/ DA 3490/ DA 3690/ DA 6890 from extraction to recirculation mode

- Even airflow in recirculation mode
- Reduction of airflow noises

HK\$1,200



## Recirculation conversion kit DUU 2900

For converting DA 2900 from extraction to recirculation mode

- Even airflow in recirculation mode
- Reduction of airflow noises

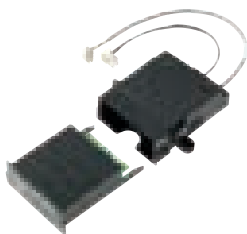
HK\$6,300



## Reducing collar DRS 200

For reducing the ducting from 200 mm Ø to 150 mm Ø

HK\$500



## Con@ctivity module XKM 2000 DA

For communication between hob and cooker hood, for convenient cooking

- For installation in cooker hood
- Automatic - adjustment of cooker hood power settings to settings on the hob

**INSTALLATION SHOULD ONLY BE PERFORMED BY A MIELE APPROVED TECHNICIAN.**

HK\$1,500



## Con@ctivity module XKM 2100 KM

For communication between hob and cooker hood, for convenient cooking

- For installation in induction hob
- Automatic - adjustment of cooker hood power settings to settings on the hob

**INSTALLATION SHOULD ONLY BE PERFORMED BY A MIELE APPROVED TECHNICIAN.**

HK\$1,500





#### Control module DSM 400

Control module with additional functions

- Extended control options
- Accessing external appliances with their own electrical power supply
- Light - ON/OFF of cooker hood via external controls
- Not for DA 6690 W/D

HK\$1,500



#### Silencer DASD 150

- Reduction of air and motor noises
- Additional component to reduce cooker hood noises
- Noise reduction by up to 4.5 db(A) re 1 pW

HK\$1,200



#### Connection piece DASDV 150

- Connection between hood connector and silencer

HK\$350

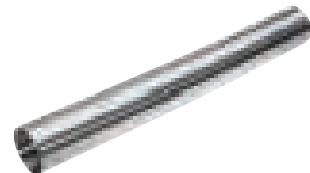


#### Condensate trap

- Prevents condensation from flowing back into the canopy
- Collects condensation residue seeping back towards the canopy in the ducting system

DKS 125 for Ø 125 mm  
DKS 150 for Ø 150 mm

HK\$1,100  
HK\$1,300



#### Aluminium ventilation ducting

Flexible aluminium ventilation ducting

- Flexible aluminium ducting with good airflow properties

1.25 m long, extendable to 5 m

DAS 100 for Ø 100 mm

HK\$1,000

DAS 125 for Ø 125 mm

HK\$1,200

DAS 150 for Ø 150 mm

HK\$1,400

DAS 200 for Ø 200 mm

HK\$1,600



#### Ceiling mounting DDB 150

For installing island cooker hoods in suspended ceilings

- Versatile - Accommodates height differences of 110-300 mm
- For all island decor hoods with 150 mm diameter connection

HK\$3,000



#### Remote control DARC 6

- For convenient control of Con@ctivity 2.0-enabled cooker hoods
- For On/Off and power levels control
- For independent switching On/Off for the lighting
- Run-on function: On/Off and 5/15 minutes selection
- For operating island hoods suspended from the ceiling on steel wires without swinging the appliance
- 10 m operating radius, batteries included

HK\$1,600

ovens . microwave combination ovens . steam ovens . steam combination ovens . steam oven with



## coffee machines

Do you love the aroma of a perfectly prepared coffee? Miele offers a wide range of exceptional coffee machines. For every coffee connoisseur the perfect one: for the hobby barista, the milk froth fan or the lover of exclusive Nespresso varieties. Now you can enjoy your favourite beverage not only in a cafe, but also at home. Anytime, with ease - with Miele.



# What type of appliance would you like?

## The wide variety of Miele coffee machines

### Coffee preparation system



#### Coffee bean machines

Would you like to select your favourite variety from all the coffee beans in the world? Do you enjoy the taste of freshly ground beans? Then this is the Miele system for you. You can adjust all machine settings to suit your beans and your taste.

### Designs



#### Built-in coffee bean machines

This machine fits perfectly into a 45 cm high recess in a tall cabinet. Combined vertically or horizontally with other Miele built-in appliances, it creates a uniform appearance.



#### Freestanding bean-to-cup coffee machines

The Miele free-standing appliances are at home anywhere in your kitchen - or even in the living room, conservatory, or wherever you want to enjoy aromatic fresh coffee at the touch of a button.

### User interfaces

**M Touch:** Achieving results fast with the innovative touch display. This display enables you to operate the appliances fast and intuitively by directly touching the controls on the clear text display. Many functions can be selected by a single touch of a fingertip. The central display in white ensures perfect visibility of information, flagship models feature multi-colour displays.

**DirectSensor:** DirectSensor controls with modern touch functions offer maximum convenience. All control elements are clearly and concisely arranged around the clear text display; navigation is simple and intuitive. Select your preferred coffee speciality via one of the main symbols on the left; additional popular functions can be directly selected from a row of buttons below the display and from the touch elements to the right of the display.



# Which convenience features are particularly important to you?

## The product highlights\* of Miele built-in coffee bean machines

### OneTouch and OneTouch for Two

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

Using the OneTouch function and pressing the button twice produces two hot beverages in succession in one process. Hot beverages are delivered conveniently via the central spout. Glasses and cups no longer need to be moved around.



### AromaticSystem

Intelligent technology: the brew chamber mixes coffee and water perfectly

**Exclusive to Miele**

### CupSensor<sup>1)</sup>

Ideal distance: The CupSensor recognises the cup rim and alters the position of the central spout accordingly.

**Exclusive to Miele**

### EasyClick milk system<sup>2)</sup>

Innovative and only available from Miele: The milk system simply clicks into place at the front and is easily removed.

**Exclusive to Miele**

### Automatic rinsing of milk lines

Excellent user convenience: After making special coffees with milk, the machine is cleaned automatically.

### ComfortDoor - door system with fully opening front

Easy access: convenient access to bean container, water container, grounds container and drip tray.

\* Features vary depending on model

1) EP 2 454 977 B1

2) EP 2 594 172 B1





# Which convenience features are particularly important to you?

## The product highlights\* of Miele freestanding coffee bean machines

### OneTouch and OneTouch for Two

Fully-automatic perfection: preparation of one or two coffee specialities at the touch of a single button. The OneTouch for Two function allows two glasses of latte macchiato or two cups of cappuccino, coffee or espresso to be produced at the same time. Using the OneTouch function and pressing the button twice produces two hot beverages in succession in one process. Hot beverages are delivered conveniently via the central spout unit. Glasses and cups no longer need to be moved around.



### AromaticSystem

Intelligent technology: the brew chamber mixes coffee and water perfectly

### Automatic rinsing of milk lines with water from the water container

Excellent user convenience: after the preparation of coffee specialities with milk, the appliance is automatically rinsed.

### Cappuccinatore

Minimum effort required: hot milk or creamy milk froth is delivered straight to the cup, glass or small coffee pot.

### Easily removable brew unit

Easy to remove and clean: a guarantee for impeccable hygiene, longevity and perfect coffee enjoyment.

### ComfortClean

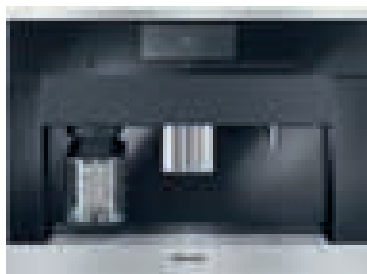
Thorough cleaning and value retention: many components are dishwasher-proof.

\* Features depend on model

# The perfect coffee machine for you! Find it here!

## The product overview of Miele coffee machines

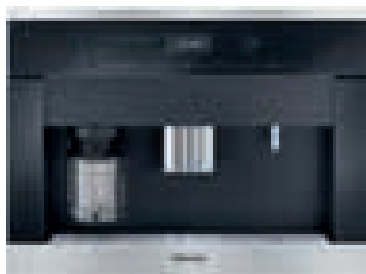
### Built-in coffee bean machines



#### **CVA 6800**

- M Touch/ Full touch screen
- Clear text LCD with Chinese
- OneTouch for Two
- CupSensor/ 10 user profiles
- Temperature/ Pre-brew settings
- Ground amount/ Portion settings
- CleanSteel

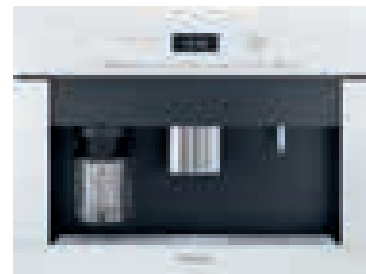
HK\$58,000



#### **CVA 6401**

- DirectSensor
- Clear text LCD with Chinese
- OneTouch for Two
- 10 user profiles
- Temperature/ Pre-brew settings
- Ground amount/ Portion settings
- CleanSteel

HK\$48,000



#### **CVA 6401**

- DirectSensor
- Clear text LCD with Chinese
- OneTouch for Two
- 10 user profiles
- Temperature/ Pre-brew settings
- Ground amount/ Portion settings
- Brilliant White

HK\$48,000

## Freestanding coffee bean machines



### CM 6310

- DirectSensor/ Backlit buttons
- Clear text LCD with Chinese
- OneTouch for Two/ 4 user profiles
- Temperature/ Pre-brew settings
- Ground amount/ Portion settings
- Ristretto drink
- Cup warmer/ Milk flask included
- Obsidian Black

HK\$17,980



### CM 6110

- DirectSensor
- Clear text LCD with Chinese
- OneTouch for Two
- Temperature/ Pre-brew settings
- Ground amount/ Portion settings
- Ristretto drink
- Brilliant White

HK\$14,980

\*\* Prix de vente maximal conseillé en € TTC

\*\* Prix de vente maximal conseillé en € TTC éco-part  
incluse

# What do the icons mean?

## All symbols for built-in coffee machine at a glance

Charts on the following pages contain detailed information on Miele built-in coffee machines. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a quick overview you will find on this page a short explanation of all symbols used.



### User interfaces

Indicates the type of controls on the fascia panel.



Intuitive control with a fingertip, multicolour display



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



### Preparation system

Explains whether the appliance uses beans or capsules



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



### OneTouch for Two

Indicates whether the appliances features the OneTouch for Two function



Two delicious coffee specialties at the same time by simply touching a button.



### ComfortDoor

Explains if the appliance has a door system which allows the door to be opened fully.



Convenient access to the removable water container, drip tray and coffee grounds container.



### EasyClick

Indicates if the appliances features the EasyClick milk system function



Simple removing and replacing of the milk system at the front.



### Cup sensor

Indicates if the appliance detects the cup rim automatically



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



### Cleaning Programmes

Indicates if the appliance has various cleaning programmes



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



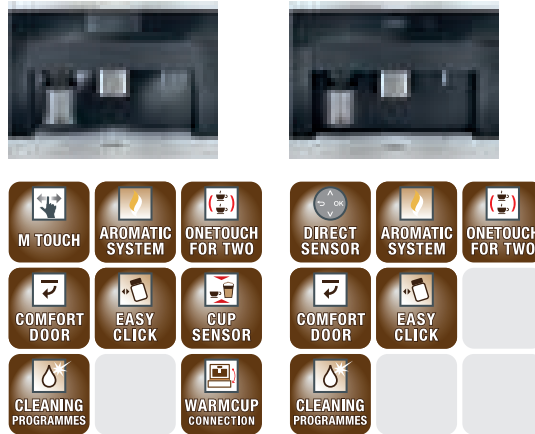
### WarmCup Connection

Indicates if the appliance can be connected to a crockery warming drawer



Connection for a crockery warming drawer below the CVA 6800 for warming cups for a perfect crema

# Coffee machines



Please see the installation instruction booklet for more detailed information

| Model                                                    | CVA 6800                         | CVA 6401                         |
|----------------------------------------------------------|----------------------------------|----------------------------------|
| <b>Type of appliance</b>                                 |                                  |                                  |
| Freestanding bean machine                                | –                                | –                                |
| Built-in bean machine                                    | ●                                | ●                                |
| <b>Control</b>                                           |                                  |                                  |
| Display                                                  | M Touch                          | DirectSensor                     |
| Multi-lingual display includes Chinese languages         | ●                                | ●                                |
| Backlit sensor touch buttons                             | –                                | ●                                |
| <b>Beverages</b>                                         |                                  |                                  |
| Espresso/Coffee/Long coffee/Ristretto                    | ●/●/●/–                          | ●/●/●/–                          |
| Cappuccino/Latte macchiato/Caffè latte                   | ●/●/●                            | ●/●/●                            |
| Hot water/Hot milk/Milk froth                            | ●/●/●                            | ●/●/●                            |
| <b>Gourmet advantages</b>                                |                                  |                                  |
| OneTouch/OneTouch for Two                                | ●/●                              | ●/●                              |
| Aromatic bean grinding system                            | ●                                | ●                                |
| Ready ground coffee option                               | ●                                | ●                                |
| Programmable grinder setting/amount of coffee            | ●/●                              | ●/●                              |
| Programmable brewing temperature/coffee portion size     | ●/●                              | ●/●                              |
| Programmable portion size of milk/milk froth             | ●/●                              | ●/●                              |
| Pre-brewing/Coffee pot function                          | ●/●                              | ●/●                              |
| User profiles                                            | 10                               | 10                               |
| <b>User convenience</b>                                  |                                  |                                  |
| Clock display/Analog clock/Date display                  | ●/●/●                            | ●/–/●                            |
| CupSensor                                                | ●                                | –                                |
| Height adjustable spouts in cm                           | Automatic/8.5 – 16.5             | 8.5 – 16.5                       |
| Heated cup surface                                       | –                                | –                                |
| ComfortDoor/Concealed handle/BrilliantLight              | ●/●/●                            | ●/●/●                            |
| Removable bean container                                 | ●                                | ●                                |
| Coffee bean capacity in g                                | 500                              | 500                              |
| Waste container capacity (portions)                      | 15                               | 15                               |
| Water container capacity in l                            | 2.3                              | 2.3                              |
| Programmable on and off times                            | ●                                | ●                                |
| Stand-by time programmable/clock buffer                  | ●/200 h                          | ●/200 h                          |
| Optional connection to warming drawer                    | ●                                | –                                |
| <b>Easy maintenance</b>                                  |                                  |                                  |
| Easy to use cleaning programmes                          | ●                                | ●                                |
| Automatic rinsing                                        | ●                                | ●                                |
| Removable milk pipework/brew unit                        | ●/●                              | ●/●                              |
| <b>Efficiency and sustainability</b>                     |                                  |                                  |
| Eco Mode                                                 | ●                                | ●                                |
| <b>Safety</b>                                            |                                  |                                  |
| System lock                                              | ●                                | ●                                |
| <b>Technical data</b>                                    |                                  |                                  |
| Niche dimensions in a tall unit in mm (W x H x D)        | 560 – 568 x 450 – 452 x min. 500 | 560 – 568 x 450 – 452 x min. 500 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 2.8/220 – 240/13                 | 2.8/220 – 240/13                 |
| British 3-pin plug/Electrical connection cable           | ●/–                              | ●/–                              |
| Mains electrical cable in mm                             | 2000                             | 2000                             |
| Country of origin                                        | Switzerland                      | Switzerland                      |
| <b>Accessories supplied</b>                              |                                  |                                  |
| EasyClick glass milk flask                               | ●                                | ●                                |
| Descaling agent/Cleaning tablets                         | ●/●                              | ●/●                              |
| Stainless steel milk flask                               | –                                | –                                |
| Coffee spoon for ground coffee                           | ●                                | ●                                |
| <b>Colours</b>                                           |                                  |                                  |
| CleanSteel                                               | ●                                | ●                                |
| Obsidian Black                                           | –                                | –                                |
| Brilliant White                                          | –                                | ●                                |

# What do the icons mean?

## All symbols for freestanding coffee machines at a glance

Charts on the following pages contain detailed information on Miele freestanding coffee machines. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a quick overview you will find on this page a short explanation of all symbols used.



### User interfaces

Explains the selection of coffee specialities, etc.



DirectSensor: Selection of beverage specialities via touch sensors, 4-line text display



### AromaticSystem

Indicates if the appliances features the AromaticSystem



This allows particularly intense mixing of ground coffee and water, and the coffee aroma can unfold even better



### OneTouch for Two

Indicates if the appliance features the OneTouch for Two function



Two delicious coffee specialities at the same time by simply touching a button.



### Cleaning Programmes

Indicates if the appliances has various cleaning programmes



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



### EasyClean

Indicates if the brew unit is easy to clean.



Removable brew unit for optimum hygiene.



### BrilliantLight

Indicates if the appliance has LEDs.



Soft LED light showcases every cup and provides a pleasant atmosphere in your kitchen

# Coffee machines



| Model                                                    | CM 6310           | CM 6110           |
|----------------------------------------------------------|-------------------|-------------------|
| <b>Type of appliance</b>                                 |                   |                   |
| Freestanding bean machine                                | ●                 | ●                 |
| Built-in bean machine                                    | –                 | –                 |
| <b>Control</b>                                           |                   |                   |
| Display                                                  | DirectSensor      | DirectSensor      |
| Multi-lingual display includes Chinese languages         | ●                 | ●                 |
| Backlit sensor touch buttons                             | ●                 | –                 |
| <b>Beverages</b>                                         |                   |                   |
| Espresso/Coffee/Long coffee/Ristretto                    | ●/●/●/●           | ●/●/●/●           |
| Cappuccino/Latte macchiato/Caffè latte                   | ●/●/●             | ●/●/●             |
| Hot water/Hot milk/Milk froth                            | ●/●/●             | –/●/●             |
| <b>Gourmet advantages</b>                                |                   |                   |
| OneTouch/OneTouch for Two                                | ●/●               | ●/●               |
| Aromatic bean grinding system                            | ●                 | ●                 |
| Ready ground coffee option                               | ●                 | ●                 |
| Programmable grinder setting/amount of coffee            | ●/●               | ●/●               |
| Programmable brewing temperature/coffee portion size     | ●/●               | ●/●               |
| Programmable portion size of milk/milk froth             | ●/●               | ●/●               |
| Pre-brewing/Coffee pot function                          | ●/–               | ●/–               |
| User profiles                                            | 4                 | 4                 |
| <b>User convenience</b>                                  |                   |                   |
| Clock display/Analog clock/Date display                  | ●/–/–             | ●/–/–             |
| CupSensor                                                | –                 | –                 |
| Height adjustable spouts in cm                           | 8.0 – 14.0        | 8.0 – 14.0        |
| Heated cup surface                                       | ●                 | –                 |
| ComfortDoor/Concealed handle/BrilliantLight              | –/–/●             | –/–/–             |
| Removable bean container                                 | –                 | –                 |
| Coffee bean capacity in g                                | 300               | 300               |
| Waste container capacity (portions)                      | 10                | 10                |
| Water container capacity in l                            | 1.8               | 1.8               |
| Programmable on and off times                            | ●                 | ●                 |
| Stand-by time programmable/clock buffer                  | ●/–               | ●/–               |
| Optional connection to warming drawer                    | –                 | –                 |
| <b>Easy maintenance</b>                                  |                   |                   |
| Easy to use cleaning programmes                          | ●                 | ●                 |
| Automatic rinsing                                        | ●                 | ●                 |
| Removable milk pipework/brew unit                        | ●/●               | ●/●               |
| <b>Efficiency and sustainability</b>                     |                   |                   |
| Eco Mode                                                 | ●                 | ●                 |
| <b>Safety</b>                                            |                   |                   |
| System lock                                              | ●                 | ●                 |
| <b>Technical data</b>                                    |                   |                   |
| Appliance dimensions in mm (W x H x D)                   | 251 x 359 x 427   | 251 x 359 x 427   |
| Total connected load in kW/Voltage in V/Fuse rating in A | 1.45/220 – 240/13 | 1.45/220 – 240/13 |
| British 3-pin plug/Electrical connection cable           | ●/–               | ●/–               |
| Mains electrical cable in mm                             | 1400              | 1400              |
| Country of origin                                        | Switzerland       | Switzerland       |
| <b>Accessories supplied</b>                              |                   |                   |
| EasyClick glass milk flask                               | –                 | –                 |
| Descaling agent/Cleaning tablets                         | ●/●               | ●/●               |
| Stainless steel milk flask                               | ●                 | –                 |
| Coffee spoon for ground coffee                           | ●                 | ●                 |
| <b>Colours</b>                                           |                   |                   |
| CleanSteel                                               | –                 | –                 |
| Obsidian Black                                           | ●                 | –                 |
| Brilliant White                                          | –                 | ●                 |

# Coffee machines



## Glass milk flask MB-CVA 6000

- For preparing latte macchiato and Cappuccino
- A second flask gives you the option to continue using your appliance whilst the other flask is in the dishwasher.
  - 0.7 l capacity
  - 1 pre-fitted glass flask with lid incl. siphons

HK\$1,500



## Lid for glass milk flask

Tight-sealing lid for the safe and hygienic storage of milk in the refrigerator. Glass flask is not included

HK\$500



## alfi Caffino thermos flask 1.0 l CVJ

- For the coffee thermos flask function on CVA 6401/6405/6800 coffee machines
- Freshly brewed, without the need for transferring coffee into another container.
  - Simple cleaning thanks to completely removable lid
  - Convenient 'Aroma' sliding lid
  - High-quality stainless steel, polished
  - Unbreakable vacuum-pumped TopTherm insulator

HK\$1,800



## Stainless steel thermos flask MB-CM

- For smooth and creamy milk froth
- For all Miele freestanding CM coffee machines
  - Made from brushed stainless steel
  - 0.5 l capacity

HK\$850



## Connecting cable CVVK

- For connecting CVA 6800 to gourmet drawers.
- Automatic switch on approximately 30 minutes before the programmed switch on time of the coffee machine

HK\$400



## Joining strip HKL 60

- Panelling for concealing the furniture edge when different types of appliances are installed in combination
- Harmonious installation appearance thanks to cover strip
  - For vertical combination of 45 cm and 60 cm high appliances

HK\$600



## Descaling tablets 6 units

The special citric acid formula is designed to prevent scaling and ensure long term performance

HK\$210



## Cleaning tablets 10 units

The cleaning tablets need to be used regularly to clean through the water pipes and brew unit in order to guarantee long term performance

HK\$210



## Cleaning agent for milk pipework 100 sachets

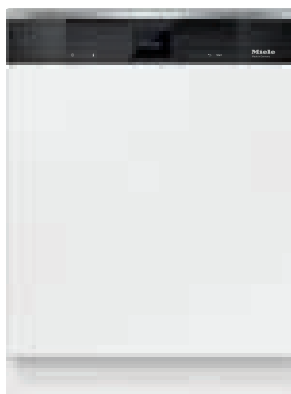
The cleaning agents are required to be used regularly to clean through the milk pipework

HK\$500





ovens . microwave combination ovens . steam ovens . steam combination ovens . steam oven with



## dishwashers

Sparkling glasses not only brighten up a beautifully set table but light up host's and guests' eyes too. On the next pages you will experience how Miele dishwashers make your dishes sparkle - and put a smile on your face: with excellent cleaning results, clever details which make everyday work simpler, and low consumption values to suit the environment and your budget.

# Tested for the equivalent of 20 years' use\*

## The quality tests of Miele dishwashers

Quality is very high on Miele's agenda. That is the reason why special demands are placed on production and the materials used. All Miele dishwashers are also tested for the equivalent of 20 years' use\*.

### Performance test

In addition to cleaning and drying results, the acoustic values and consumption values for each programme are measured against the high Miele quality pledge in a performance test.



### Basket load test

To create realistic test conditions, baskets are heavily laden: 3 kg in the 3D cutlery tray, 10 kg in the upper basket and 20 kg in the lower basket. Under these extreme loads, baskets are automatically pulled out and pushed in 100,000 times.



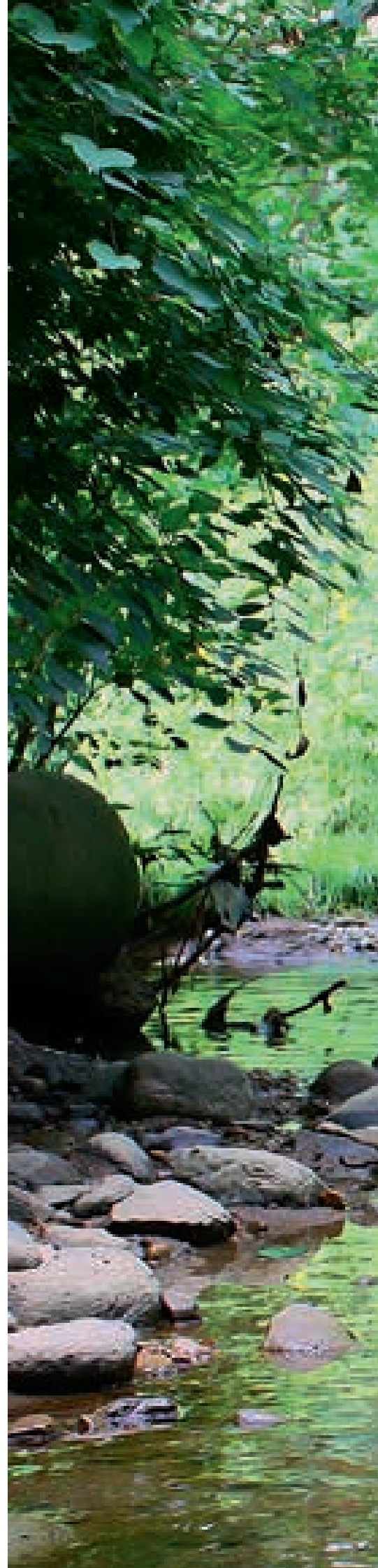
### Door endurance test

During the long life of an appliance the dishwasher door in particular is subjected to considerable strain. An endurance test simulates this strain: with a special device the dishwasher door is opened and closed automatically 100,000 times.



### The impact test for cutlery basket

The impact test enables Miele to ensure that the cutlery basket can withstand the strain of everyday use: the cutlery tray is loaded with test cutlery (14 cutlery sets of 4 pieces each) and drops onto a hard surface from a height of one metre.





## Ecological responsibility

At the heart of everything we do

The responsibility for our environment has long been a tradition at Miele for more than 110 years. Our natural environment is the foundation of our existence which we want to protect - for us and generations to come to have a good future. True to our motto "Immer besser" (forever better), we develop domestic appliances for customers which reduce the burden on the environment and on natural resources. This begins with the selection of materials, ensuring efficient production and ends, after a long machine life, in environmentally friendly recycling.

Our environmental philosophy pays off: Miele's highly efficient domestic and built-in appliances ensure excellent performance and set standards in terms of low water and electricity consumption values too.

### Energy label for Miele dishwashers

The different power levels and consumption rates are readily apparent on the European energy label. Here the energy and water consumption per year for dishwashers is to be found, and the standby consumption is included in the calculation. The values per rinse are listed as usual in the declaration.

- The best energy efficiency class is A+++ and the highest drying performance class is A.
- With sound values of 41 dB(A) Miele dishwashers are among the quietest on the market.

### Hot water connection

All Miele dishwashers also have a hot water connection up to 60°C. In the 'Sensor wash gentle' programme, this reduces electricity consumption by up to 50% and running times by up to 10%. In the ECO programme, energy consumption of a dishwasher is reduced by up to 0.49 kWh.



# Which appliance would you like?

## The wide variety of Miele dishwashers

### Designs



#### **Semi-integrated dishwashers**

Appliance front and fascia panel can be fitted with an individual furniture panel or a front panel in stainless steel with CleanSteel finish.



#### **Fully-integrated dishwashers**

The entire front of the appliance is concealed either behind cabinet panelling or a Miele front made from stainless steel with CleanSteel finish.



#### **Handleless dishwashers**

Dishwashers with Knoch2open for kitchens completely without handles





# Which product features are particularly important to you?

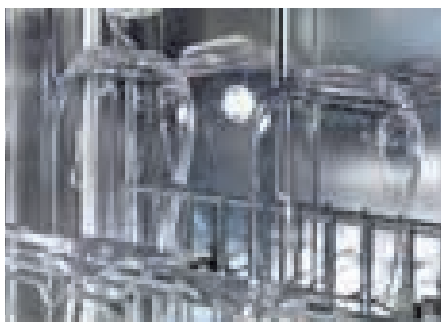
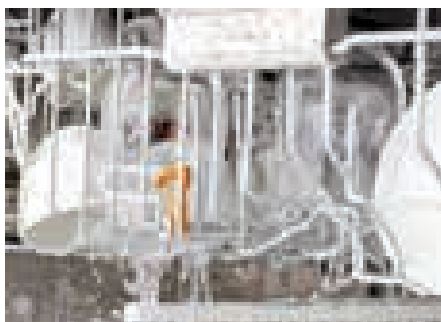
## The product highlights of Miele dishwashers\*

**Exclusive  
to Miele**

### Patented<sup>1)</sup> 3D cutlery tray

An innovation from the inventor of the cutlery tray: Miele's intelligent 3D cutlery tray can be adjusted in three directions and adapts perfectly to various load arrangements. This allows awkward items such as whisks and soup ladles to be accommodated and gently washed.

Adjusting the side sections of the cutlery tray allows tall stemware to be held securely in the upper basket. No need to take the side sections of the drawer out!



**Exclusive  
to Miele**

### Knock2open<sup>2)</sup>

Unique – the appliance can be perfectly integrated into a handleless kitchen – the door opens automatically after two knocks.

### Superior energy efficiency

Best performance A+++: highly economical, producing excellent cleaning and drying results.

### Fresh water dishwashers use as little as 6.5 l

Minimum consumption:

The Automatic programme ensures the best cleaning results with minimum water consumption.

**Exclusive  
to Miele**

### BrilliantLight<sup>3)</sup>

Automatically controlled: four LEDs bathe the entire dishwasher interior in brilliant light.

**Exclusive  
to Miele**

### Patented<sup>4)</sup> AutoOpen drying

Everything perfectly dry: The dishwasher door opens automatically at the end of the washing programme.

\*Features depend on model

1) DE102008062761B3, EP2201887B1

2) EP2428153B1, US8758524B2

3) EP2233061B1, US8297768B2

4) DE102007008950B4, EP2120671B1, US 8671587B2

# The perfect dishwasher for you! Find it here!

## The product overview of Miele dishwashers

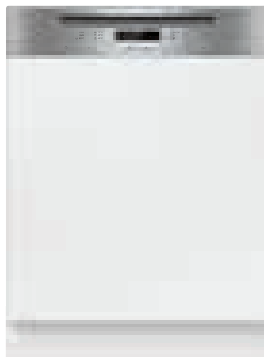
Semi-integrated dishwashers, 60 cm wide



### G 6900 SCi

- 5 line Clear text LCD with Chinese
- Perfect GlassCare/ 3D cutlery tray
- PremiumComfort basket
- 13 programmes
- AutoOpen/ AutoClose/ SoftClose
- Brilliant light/ EU EER: A+++/ 41dB
- EcoFedback

HK\$38,000



### G 6200 SCi

- 3-digit display
- Perfect GlassCare/ 3D Cutlery tray
- ExtraComfort basket
- 6 programmes
- AutoOpen/ SoftClose
- EU EER: A+++/ 44dB
- CleanSteel

HK\$21,000

Fully-integrated dishwashers, 60 cm wide



**G 6990 SCVi K2O**

- Clear text LCD with Chinese
- Touch on metal/ Knock2Open
- Perfect GlassCare/ 3D cutlery tray
- PremiumComfort basket
- 13 programmes/ TimeControl LED
- AutoOpen/ AutoClose/ SoftClose
- Brilliant light/ EU EER: A+++/ 41dB

HK\$38,000



**G 6470 SCVi**

- Clear text LCD with Chinese
- Perfect GlassCare/ 3D Cutlery tray
- MaxiComfort basket
- 9 programmes
- AutoOpen/ SoftClose
- ECO feedback/ EU EER: A+++/ 44dB

HK\$28,000



**G 6160 SCVi**

- 3-digital display
- Perfect GlassCare
- 3D cutlery tray
- ExtraComfort basket
- 6 programmes
- SoftClose
- EU EER: A++/ 45dB

HK\$20,000

# What do the icons mean?

## All symbols for semi-integrated dishwashers at a glance

On the following pages all Miele integrated dishwashers are shown again in detail in tables. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a quick overview you will find on this page a short explanation of all symbols used.



### Energy efficiency

States energy efficiency rating



Energy efficiency ratings A+++ to A+ are available.



### Water consumption

States the water consumption in litres



The most economical dishwashers use only 6.5 litres in the Automatic programme.



### Sound emissions

States sound emissions in decibels (dB)



The quietest dishwasher has sound emissions of only 38 dB.



### Cutlery cleaning

States where the cutlery can be placed for cleaning



The patented 3D cutlery tray<sup>5)</sup> can be adjusted in three directions - width, depth and height.



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



### Starting option

Shows the starting option of the appliance



Set your dishwasher to start up to 24h in advance



### Perfect GlassCare<sup>1)</sup>

Shows if the appliance features Perfect GlassCare



This patented technology ensures that your glasses are cleaned gently



### AutoOpen drying<sup>2)</sup>

Shows if the appliance has AutoOpen drying



The dishwasher door opens automatically at the end of a programme cycle.



### BrilliantLight<sup>4)</sup>

Shows if the appliance is illuminated from the inside



4 Power LEDs for perfect illumination of the inner cabinet

\*more energy-efficient than the threshold value for energy efficiency rating A+++

1) EP1080681B1

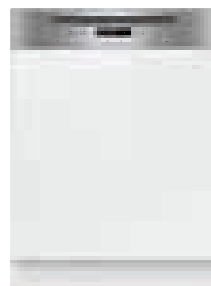
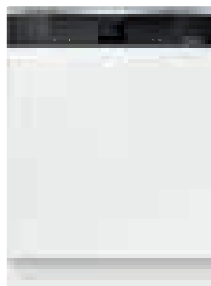
2) EP 2120671B1, DE 102007008950B4

3) EP 1457153B1

4) EP 2233061B1

5) EP 2201887B1

# Dishwashers



Please see the installation instruction booklet for more detailed information

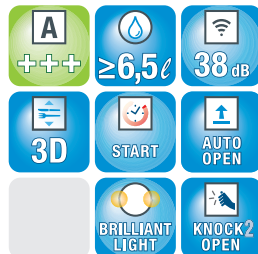
| Model                                                              | G 6900 SCl                        | G 6200 SCl                     |
|--------------------------------------------------------------------|-----------------------------------|--------------------------------|
| <b>Type of appliance</b>                                           |                                   |                                |
| Integrated dishwasher/Fully integrated dishwasher                  | ●/–                               | ●/–                            |
| 60 cm wide                                                         | ●                                 | ●                              |
| <b>Control</b>                                                     |                                   |                                |
| Fascia panel style                                                 | Slanted fascia                    | Straight fascia                |
| Display                                                            | 5 line white text digital display | 3 digit digital display        |
| Operation                                                          | Sensor touch buttons              | Buttons                        |
| Multi-lingual display includes Chinese languages                   | ●                                 | –                              |
| <b>User convenience</b>                                            |                                   |                                |
| Knock2open                                                         | –                                 | –                              |
| AutoClose/SoftClose                                                | ●/●                               | –/●                            |
| BrilliantLight                                                     | ●                                 | –                              |
| Sound emissions dB(A) re 1 pW                                      | 41                                | 44                             |
| Time left display/Programme duration/Time control                  | ●/●/–                             | ●/●/–                          |
| Delay start up to 24 h                                             | ●                                 | ●                              |
| <b>Efficiency and sustainability</b>                               |                                   |                                |
| EU Energy efficiency/Drying performance                            | A+++/A                            | A+++/A                         |
| Consumption in Energy Save/ECO programme – water in l/             |                                   |                                |
| Electricity in kWh                                                 | 9.7/0.84                          | 9.7/0.84                       |
| Water consumption in Sensor wash programme in l                    | 6.5                               | 6.5                            |
| EcoFeedback                                                        | ●                                 | –                              |
| Half load                                                          | ●                                 | –                              |
| <b>Better results</b>                                              |                                   |                                |
| AutoOpen drying                                                    | ●                                 | ●                              |
| SensorDry/Recirculation Turbothermic drying                        | ●/●                               | ●/●                            |
| Perfect GlassCare                                                  | ●                                 | ●                              |
| <b>Wash programmes/options</b>                                     |                                   |                                |
| Eco/Sensor wash/Intensive 75°C                                     | ●/●/●                             | ●/●/●                          |
| Normal 55°C/Sensor wash gentle/Quick wash 40°C                     | ●/●/●                             | ●/●/●                          |
| Hygiene/Maintenance programme                                      | ●/●                               | –/–                            |
| ExtraQuiet                                                         | ●                                 | –                              |
| Tall items 65°C/Glasses warm/Pasta-Paella                          | ●/●/●                             | –/–/–                          |
| <b>Extra options</b>                                               |                                   |                                |
| Short/Intensive lower basket/Energy save/Extra dry                 | ●/●/●/●                           | ●/–/–/–                        |
| Soak/Pre-Wash                                                      | ●/●                               | –/●                            |
| <b>Basket design</b>                                               |                                   |                                |
| Cutlery                                                            | 3D Cutlery tray                   | 3D Cutlery tray                |
| Basket configuration/Number of place settings                      | PremiumComfort/14                 | ExtraComfort/14                |
| <b>Safety</b>                                                      |                                   |                                |
| Waterproof system                                                  | ●                                 | ●                              |
| Check filter indication                                            | ●                                 | –                              |
| Child safety lock/System lock                                      | ●/●                               | ●/–                            |
| <b>Technical data</b>                                              |                                   |                                |
| Niche dimensions in mm (W x H x D)                                 | 600 x 805 – 870 x min. 570        | 600 x 805 – 870 x min. 570     |
| Total connected load in kW/Voltage in V/Fuse rating in A           | 2.3/230/13                        | 2.3/230/13                     |
| British 3-pin plug/Electrical connection cable                     | ●/–                               | ●/–                            |
| Cable length in mm                                                 | 1800                              | 1800                           |
| Length of water inlet hose/Internal diameter of thread union in mm | 1500/19                           | 1500/19                        |
| Water pressure                                                     | 0.3 to 10 bar (30 to 1000 kPa)    | 0.3 to 10 bar (30 to 1000 kPa) |
| Length/Internal diameter of drain hose in mm                       | 1500/22                           | 1500/22                        |
| Maximum drain pump height/length in mm                             | 1000/4000                         | 1000/4000                      |
| Country of origin                                                  | Germany                           | Germany                        |
| <b>Control panel colour</b>                                        |                                   |                                |
| CleanSteel                                                         | ●                                 | ●                              |

# What do the icons mean?

## All symbols for fully integrated dishwashers at a glance

Charts on the following pages contain detailed information on Miele's fully integrated dishwashers. In general, Miele products have many different functions and characteristics.

Icons of the most important features directly above the product ensure differentiation at a glance. For a quick overview you will find on this page a short explanation of all symbols used.



### Energy efficiency

Indicates the energy efficiency rating



Energy efficiency ratings A+++ to A+ are available.



### Water consumption

Shows the water consumption in litres



The most economical dishwashers consume only 6.5 litres in Automatic programme.



### Sound emissions

Shows the sound level in decibels db(A)



The quietest dishwashers have sound emissions of only 38 dB.



### Cutlery cleaning

Shows where the cutlery can be placed for cleaning



The height, width and depth of the 3D cutlery tray<sup>5)</sup> can be adjusted.



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



### Starting option

Shows the starting option of the appliance



Set your dishwasher to start up to 24h in advance



### AutoOpen drying<sup>1)</sup>

Shows if the appliance has AutoOpen drying



The dishwasher door opens automatically at the end of a programme cycle.



### BrilliantLight<sup>3)</sup>

Shows if the appliance is illuminated from the inside



4 Power LEDs for perfect illumination of the inner cabinet



### Knock2open<sup>4)</sup>

Shows the opening mechanism of the dishwasher



By tapping twice on the door the dishwasher opens automatically - a door handle is not necessary.

\*more energy-efficient than the threshold value for energy efficiency rating A+++

1) EP 2120671B1, DE 102007008950B4

3) EP 2233061B1

4) EP 2428153B1

5) EP 2201887B1, DE 102008062761B3

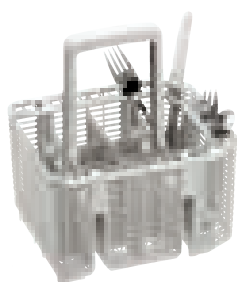
# Dishwashers



Please see the installation instruction booklet for more detailed information

| Model                                                              | G 6990 SCVi K2O                   | G 6470 SCVi                       | G 6160 SCVi                    |
|--------------------------------------------------------------------|-----------------------------------|-----------------------------------|--------------------------------|
| <b>Type of appliance</b>                                           |                                   |                                   |                                |
| Integrated dishwasher/Fully integrated dishwasher                  | -/●                               | -/●                               | -/●                            |
| 60 cm wide                                                         | ●                                 | ●                                 | ●                              |
| <b>Control</b>                                                     |                                   |                                   |                                |
| Fascia panel style                                                 | Concealed                         | Concealed                         | Concealed                      |
| Display                                                            | 2 line white text digital display | 1 line white text digital display | 3 digit digital display        |
| Operation                                                          | Touch on metal controls           | Buttons                           | Buttons                        |
| Multi-lingual display includes Chinese languages                   | ●                                 | ●                                 | -                              |
| <b>User convenience</b>                                            |                                   |                                   |                                |
| Knock2open                                                         | ●                                 | -                                 | -                              |
| AutoClose/SoftClose                                                | ●/●                               | -/●                               | -/●                            |
| BrilliantLight                                                     | ●                                 | -                                 | -                              |
| Sound emissions dB(A) re 1 pW                                      | 41                                | 44                                | 45                             |
| Time left display/Programme duration/Time control                  | ●/●/●                             | ●/●/-                             | ●/●/-                          |
| Delay start up to 24 h                                             | ●                                 | ●                                 | ●                              |
| <b>Efficiency and sustainability</b>                               |                                   |                                   |                                |
| EU Energy efficiency/Drying performance                            | A+++/A                            | A+++/A                            | A++/A                          |
| Consumption in Energy Save/ECO programme – water in l/             |                                   |                                   |                                |
| Electricity in kWh                                                 | 9.7/0.84                          | 9.7/0.84                          | 9.9/0.94                       |
| Water consumption in Sensor wash programme in l                    | 6.5                               | 6.5                               | 6.5                            |
| EcoFeedback                                                        | ●                                 | ●                                 | -                              |
| Half load                                                          | ●                                 | ●                                 | ●                              |
| <b>Better results</b>                                              |                                   |                                   |                                |
| AutoOpen drying                                                    | ●                                 | ●                                 | -                              |
| SensorDry/Recirculation Turbothermic drying                        | ●/●                               | ●/●                               | ●/●                            |
| Perfect GlassCare                                                  | ●                                 | ●                                 | ●                              |
| <b>Wash programmes</b>                                             |                                   |                                   |                                |
| Eco/Sensor wash/Intensive 75°C                                     | ●/●/●                             | ●/●/●                             | ●/●/●                          |
| Normal 55°C/Sensor wash gentle/Quick wash 40°C                     | ●/●/●                             | ●/●/●                             | ●/●/●                          |
| Hygiene/Maintenance programme                                      | ●/●                               | -/●                               | -/-                            |
| ExtraQuiet                                                         | ●                                 | -                                 | -                              |
| Tall items 65°C/Glasses warm/Pasta-Paella                          | ●/●/●                             | -/-/-                             | -/-/-                          |
| <b>Extra options</b>                                               |                                   |                                   |                                |
| Short/Intensive lower basket/Energy save/Extra dry                 | ●/●/●/●                           | ●/-/●/-                           | ●/-/-/-                        |
| Soak/Pre-Wash                                                      | ●/●                               | ●/●                               | -/●                            |
| <b>Basket</b>                                                      |                                   |                                   |                                |
| Cutlery                                                            | 3D Cutlery tray                   | 3D Cutlery tray                   | 3D Cutlery tray                |
| Basket configuration/Number of place settings                      | PremiumComfort/14                 | MaxiComfort/14                    | ExtraComfort/14                |
| <b>Safety</b>                                                      |                                   |                                   |                                |
| Waterproof system                                                  | ●                                 | ●                                 | ●                              |
| Check filter indication                                            | ●                                 | ●                                 | -                              |
| Child safety lock/System lock                                      | ●/●                               | -/-                               | -/-                            |
| <b>Technical data</b>                                              |                                   |                                   |                                |
| Niche dimensions in mm (W x H x D)                                 | 600 x 805 – 870 x min. 570        | 600 x 805 – 870 x min. 570        | 600 x 805 – 870 x min. 570     |
| Total connected load in kW/Voltage in V/Fuse rating in A           | 2.3/230/13                        | 2.3/230/13                        | 2.3/230/13                     |
| British 3-pin plug/Electrical connection cable                     | ●/-                               | ●/-                               | ●/-                            |
| Cable length in mm                                                 | 1800                              | 1800                              | 1800                           |
| Length of water inlet hose/Internal diameter of thread union in mm | 1500/19                           | 1500/19                           | 1500/19                        |
| Water pressure                                                     | 0.3 to 10 bar (30 to 1000 kPa)    | 0.3 to 10 bar (30 to 1000 kPa)    | 0.3 to 10 bar (30 to 1000 kPa) |
| Length/Internal diameter of drain hose in mm                       | 1500/22                           | 1500/22                           | 1500/22                        |
| Maximum drain pump height/length in mm                             | 1000/4000                         | 1000/4000                         | 1000/4000                      |
| Country of origin                                                  | Germany                           | Germany                           | Germany                        |

# Accessories for dishwashers



**Cutlery basket for lower basket  
GBU 5000**

For additional cutlery capacity in the lower basket

- Cutlery basket can be positioned conveniently in the lower basket
- For Miele Generation 6000 dishwashers
- For perfectly positioning, for example, awkward items of cutlery

HK\$500



**Stemware rails for lower basket  
GGU 5000**

For long-stem and tall glasses

- For a secure hold for fine glassware
- Perfectly sparkling - guaranteed
- For Miele Generation 6000 dishwashers

HK\$350



**Decor set  
DS 6003**

PureLine handle for your kitchen furniture

- Set consists of 3 handles
- CleanSteel handle with CleanSteel pedestals
- To match appliance handles and handles on kitchen furniture

HK\$2,800



**Dishwasher detergent tabs  
60 tablets**

The Miele 3-phase dishwasher detergent tab is individually coated in water-soluble and biodegradable film. The film prevents physical contact with the detergent. Its special formula contains active oxygen that helps to dissolve proteins and starch in low temperature and help remove persistent dried on food soil. Its integrated rinse aid helps crockery dry faster and reduces lime and water stains on crockery.

HK\$390



**Dishwasher powder detergent  
1.5 kg**

The special formula of the Miele dishwasher detergent powder contains active oxygen that helps to dissolve proteins and starch in low temperature and help remove persistent dried on food soil. Dispense can be done precisely with the help of an easy pouring spout.

HK\$180



**Rinse aid for dishwasher  
500 ml**

Miele rinse aid helps to reduce lime and water stains on the crockery. It supports the drying phase and contains a glass care formula for long-term prevention against etching.

HK\$100



**Freshener for dishwasher  
4 ml**

The lime and green tea freshener eliminates unpleasant smells from the dishwasher. The active ingredients include a blend of citrus oils to combat odors. It is used in the top basket and lasts for about 60 wash cycles.

HK\$88



**DishClean conditioner for dishwasher  
160 g**

Ensures the perfect functioning of your dishwasher

- Removes odours, limescale and light deposits
- Maintains good seal of door gasket
- Special Miele formulation
- Recommend to apply one bottle every 2 months

HK\$130



**Machine cleaner for dishwasher  
250 g**

This special machine cleaner removes soiling through fatty substances and bacteria and deals with the smells they can cause. This product ensures thorough, deep cleaning. Its use guarantees perfect results over the entire life of your appliance.

HK\$150

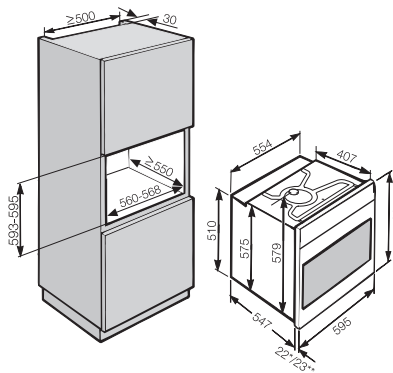




# Installation drawings

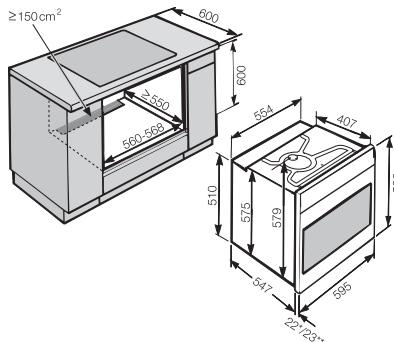
## Ovens

H 6860 BP



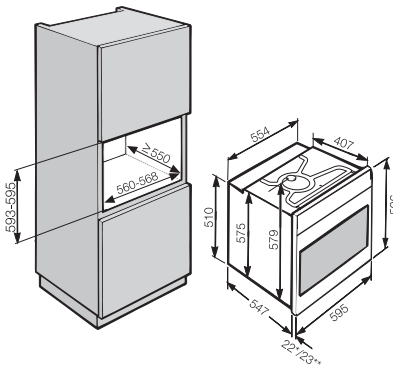
\* Ovens with glass front  
\*\* Ovens with metal front

H 6860 BP



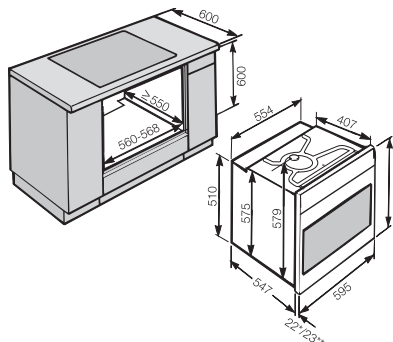
\* Ovens with glass front  
\*\* Ovens with metal front

H 6461 B, H 6260 B



\* Ovens with glass front  
\*\* Ovens with metal front

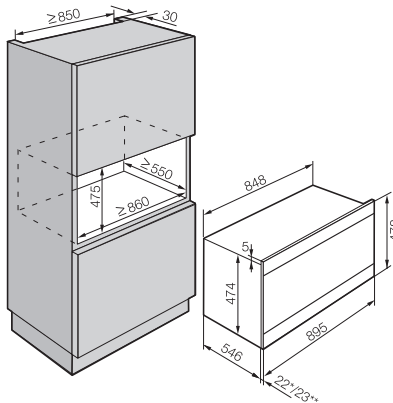
H 6461 B, H 6260 B



\* Ovens with glass front  
\*\* Ovens with metal front

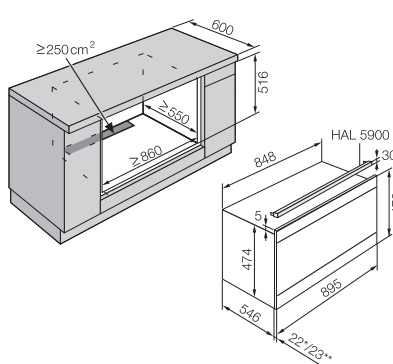
## Emperor oven 90 cm

H 6890 BP



\*Appliance with glass front  
\*\*Appliance with metal front

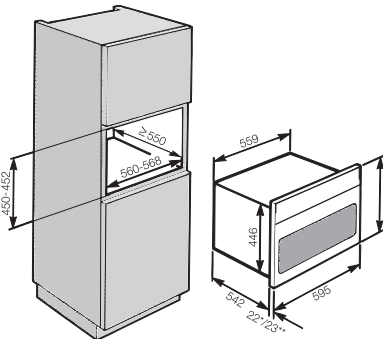
H 6890 BP



\*Appliance with glass front  
\*\*Appliance with metal front

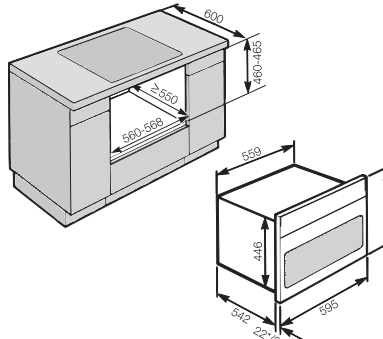
## Microwave combination ovens

H 6800 BM, H 6400 BM



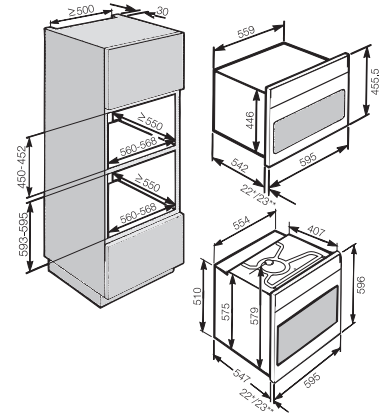
\*Appliance with glass front  
\*\*Appliance with metal front

H 6800 BM, H 6400 BM



\*Appliance with glass front  
\*\*Appliance with metal front

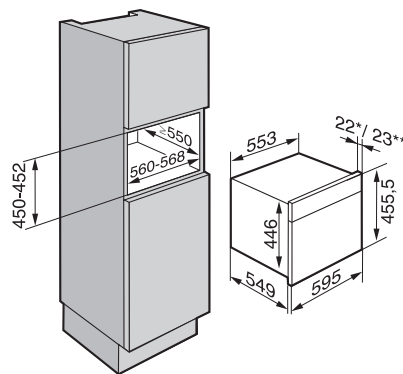
H 6800 BM, H 6400 BM in combination with H 6000 ovens



\*Appliance with glass front  
\*\*Appliance with metal front

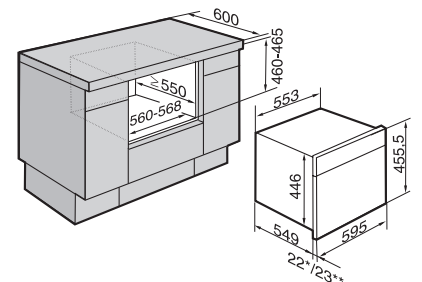
## Steam ovens

DG 6800, DG 6401, DG 6200



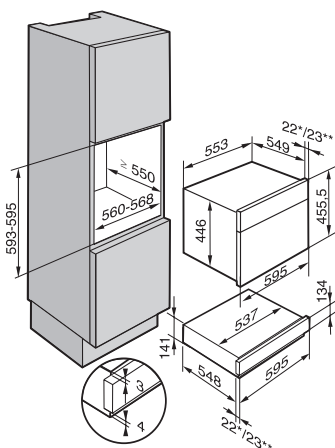
\*Appliance with glass front  
\*\*Appliance with metal front

DG 6800, DG 6401, DG 6200



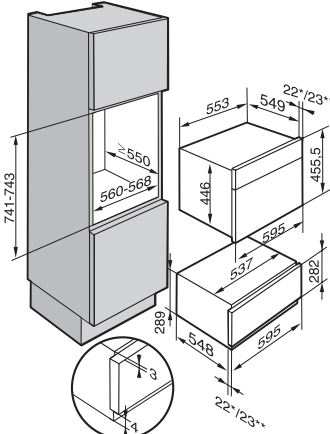
\*Appliance with glass front  
\*\*Appliance with metal front

DG 6800, DG 6401, DG 6200 in combination with ESW 6114/ 6214



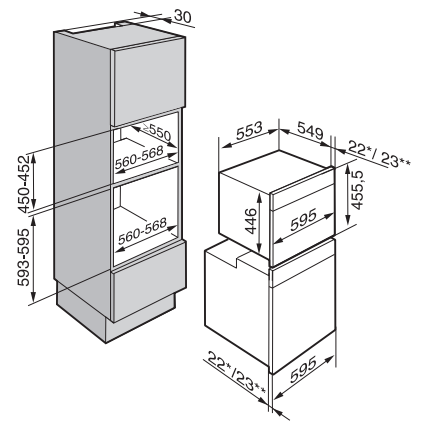
\*Appliance with glass front  
\*\*Appliance with metal front

DG 6800, DG 6401, DG 6200 in combination with ESW 6229



\*Appliance with glass front  
\*\*Appliance with metal front

DG 6800, DG 6401, DG 6200 in combination with H 6000 ovens

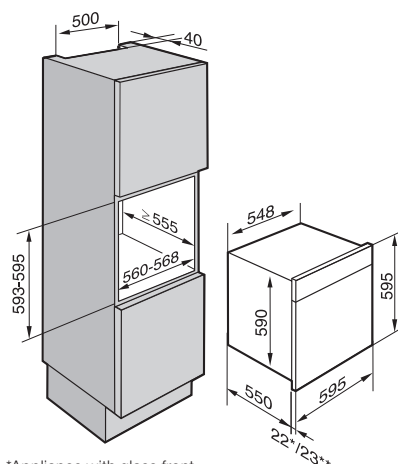


\*Appliance with glass front  
\*\*Appliance with metal front

# Installation drawings

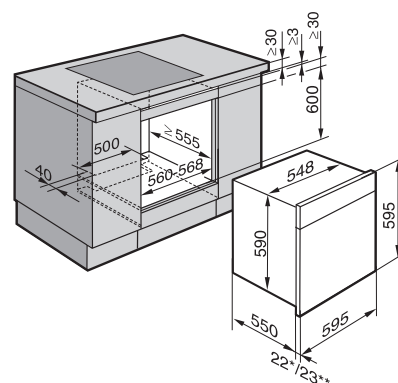
## Steam combination ovens

DGC 6660 XXL



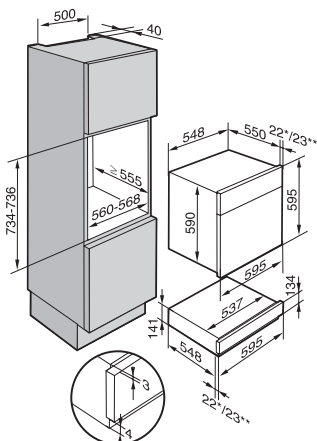
\*Appliance with glass front  
\*\* Appliance with metal front

DGC 6660 XXL



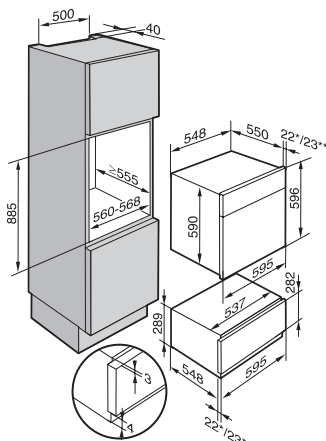
\*Appliance with glass front  
\*\* Appliance with metal front

DGC 6660 XXL in combination with ESW 6114/6214



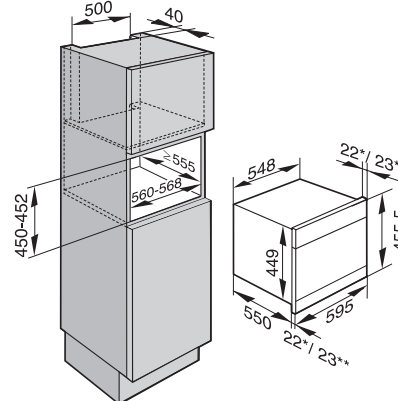
\*Appliance with glass front  
\*\* Appliance with metal front

DGC 6660 XXL in combination with ESW 6229



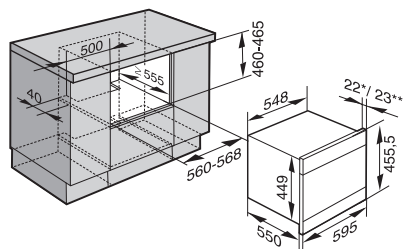
\*Appliance with glass front  
\*\* Appliance with metal front

DGC 6800 XL



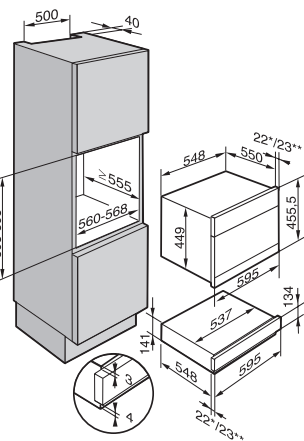
\*Appliance with glass front  
\*\*Appliance with metal front

DGC 6800 XL



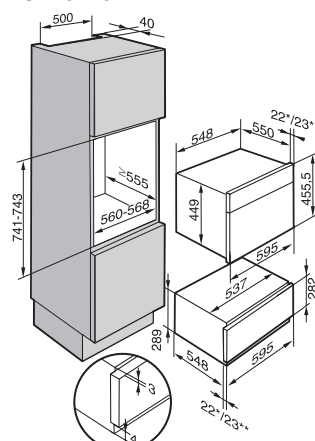
\*Appliance with glass front  
\*\*Appliance with metal front

DGC 6800 XL in combination with ESW 6114/ 6214



\*Appliance with glass front  
\*\*Appliance with metal front

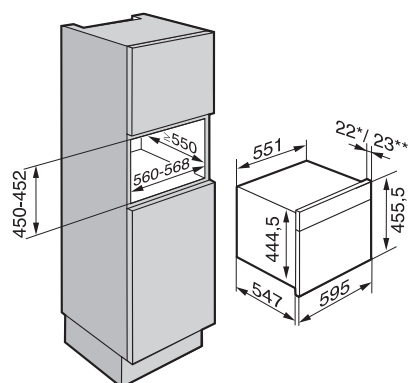
DGC 6800 XL in combination with ESW 6229



\*Appliance with glass front  
\*\*Appliance with metal front

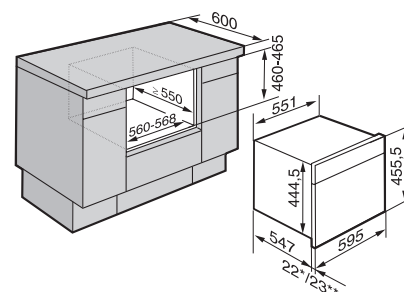
## Steam oven with microwave

DGM 6800



\*Appliance with glass front  
\*\*Appliance with metal front

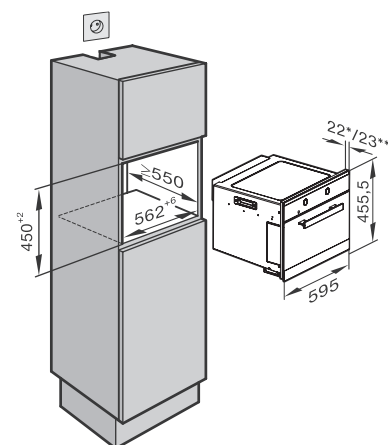
DGM 6800



\*Appliance with glass front  
\*\*Appliance with metal front

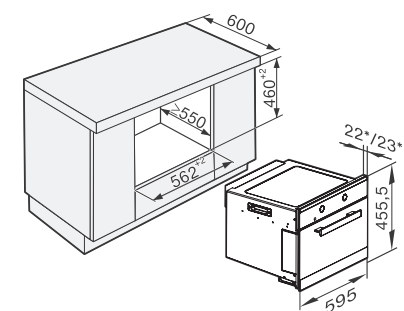
## Microwave oven

M 6262



\*Appliance with glass front  
\*\*Appliance with metal front

M 6262

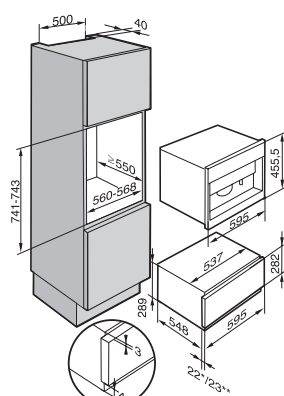


\*Appliance with glass front  
\*\*Appliance with metal front

## Warming drawers

ESW 6229

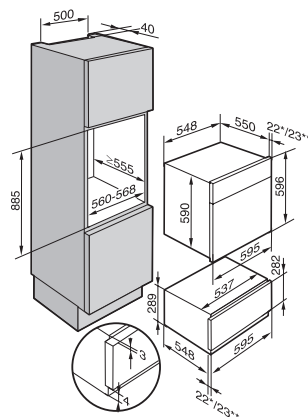
As fitted under a coffee machine



\*Appliance with glass front  
\*\*Appliance with metal front

ESW 6229

As fitted under a steam combination oven DGC 6660 XXL

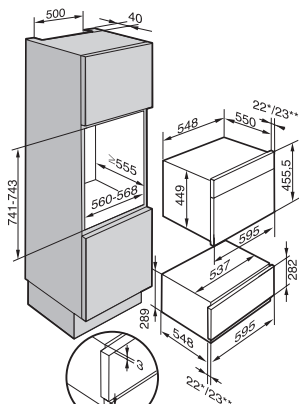


\*Appliance with glass front  
\*\*Appliance with metal front

# Installation drawings

## ESW 6229

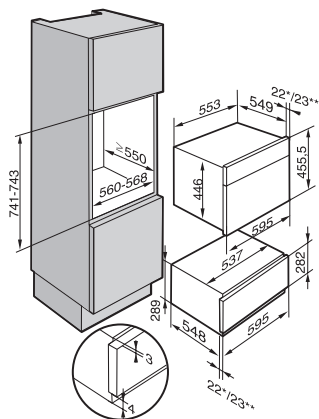
As fitted under a steam combination oven DGC 6800 XL



\*Appliance with glass front  
\*\*Appliance with metal front

## ESW 6229

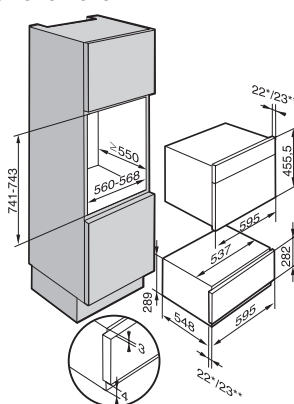
As fitted under a steam oven



\*Appliance with glass front  
\*\*Appliance with metal front

## ESW 6229

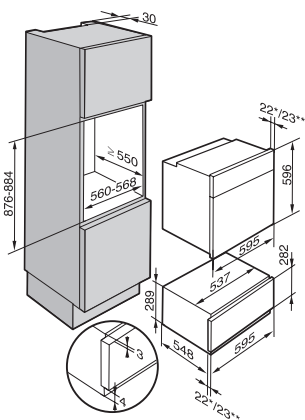
As fitted under a microwave/ microwave combination oven



\*Appliance with glass front  
\*\*Appliance with metal front

## ESW 6229

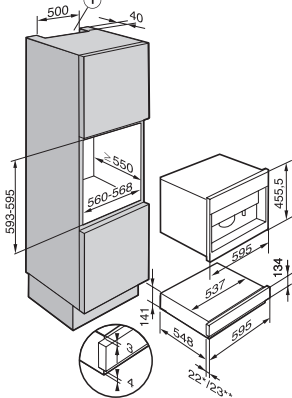
As fitted under an oven



\*Appliance with glass front  
\*\*Appliance with metal front

## ESW 6114, ESW 6214

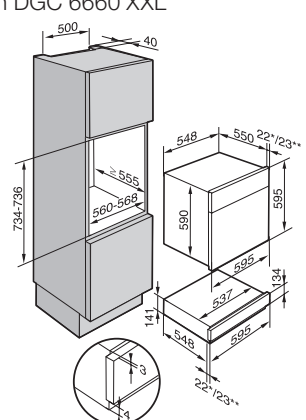
As fitted under a coffee machine



1) Ventilation cut-out  
\*Appliance with glass front  
\*\*Appliance with metal front

## ESW 6114 / 6214

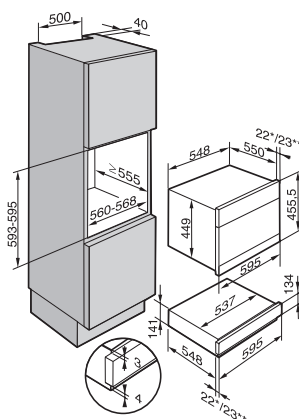
As fitted under a steam combination oven DGC 6660 XXL



\*Appliances with glass front  
\*\*Appliances with metal front

## ESW 6114, ESW 6214

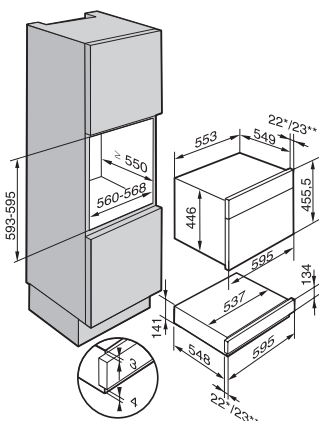
As fitted under a steam combination oven DGC 6800 XL



\*Appliance with glass front  
\*\*Appliance with metal front

## ESW 6114, ESW 6214

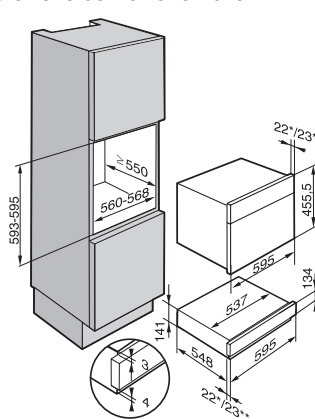
As fitted under a steam oven



\*Appliance with glass front  
\*\*Appliance with metal front

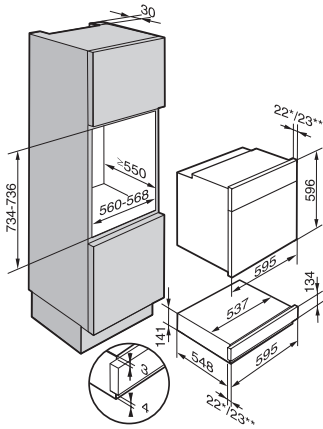
## ESW 6114, ESW 6214

As fitted under a microwave/ microwave combination oven



\*Appliance with glass front  
\*\*Appliance with metal front

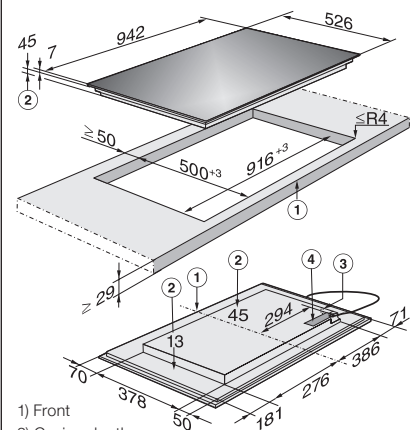
ESW 6114, ESW 6214  
As fitted under an oven



\*Appliance with glass front  
\*\*Appliance with metal front

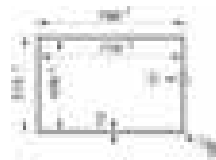
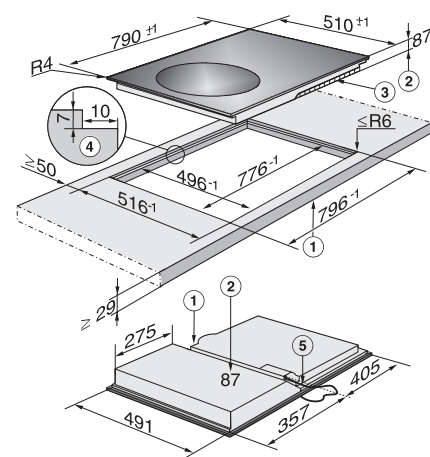
## Induction hobs

KM 6388



1) Front  
2) Casing depth  
3) Con@ctivity  
4) Mains connection box, mains connection cable  
L = 1440 mm

KM 6356

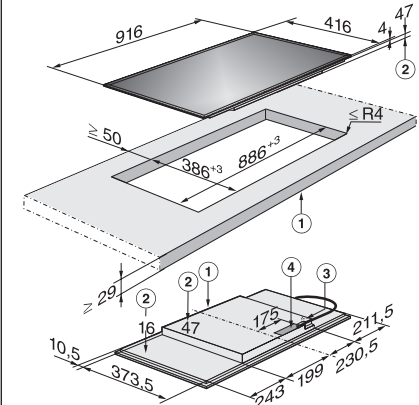


1) Front  
2) Casing depth  
3) Cut-out for ventilation  
4) Stepped cut-out  
5) Mains connection box, mains connection cable,  
L = 1440 mm

### Building-in information:

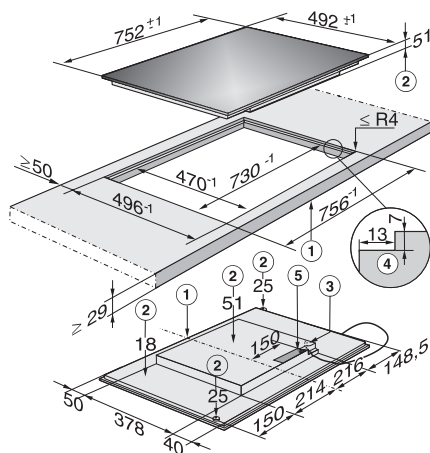
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask manufacturer, if building-in of this hob is possible. As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, gap can vary (min. 1 mm). The minimum clear width of the base unit has to be at least as wide as the worktop cut-out to ensure that after installation the hob is accessible from below, and the chassis can be removed for servicing

KM 6381 PowerFlex



1) Front  
2) Casing depth  
3) Con@ctivity connection point  
4) Mains connection box. Mains connection cable,  
L = 1440 mm

KM 6348

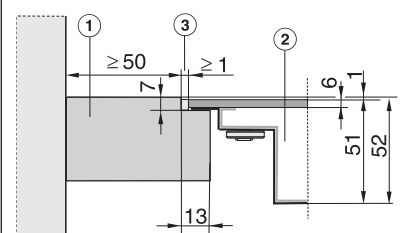


1. Front  
2. Casing depth  
3. Con@ctivity connection  
4. Stepped cut-out  
5. Mains connection box, mains connection cable, L = 1440 mm

### Building-in information:

This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask manufacturer, if building-in of this hob is possible. As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, gap can vary (min. 1 mm). The minimum clear width of the base unit has to be at least as wide as the worktop cut-out to ensure that after installation the hob is accessible from below, and the chassis can be removed for servicing.

KM 6348 PowerFlex

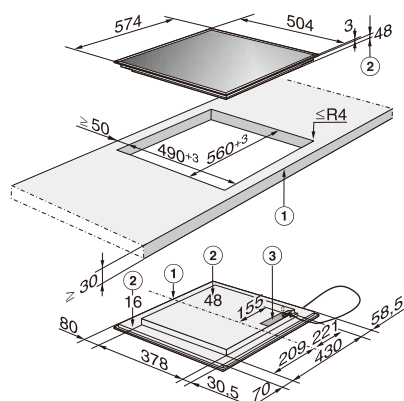


1) Worktop  
2) Hob  
3) Gap  
\*Installation in granite and marble worktops



# Installation drawings

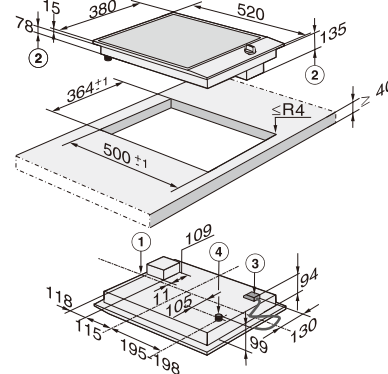
KM 6115



- 1) Front
- 2) Casing depth
- 3) Mains connection box, mains connection cable, L = 1440 mm

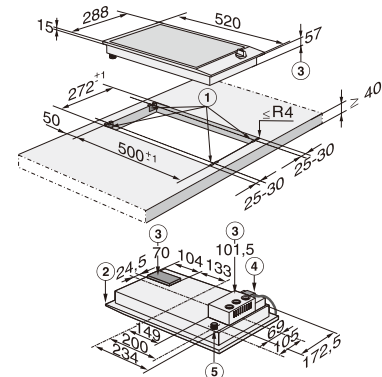
## CombiSets

CS 1028 Gas wok



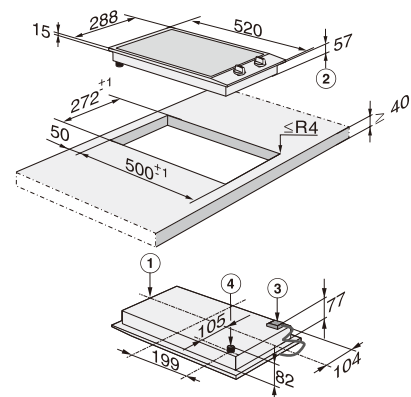
- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 2000 mm
- 4) Gas connection R 1/2-ISO 7-1 (DIN EN 10226)

CS 1018 Gas wok



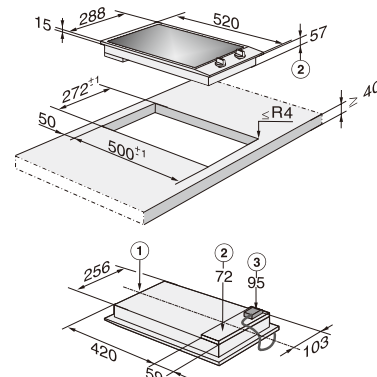
- 1) Spring clamps
- 2) Front
- 3) Casing depth
- 4) Mains connection box. Mains connection cable, L = 2000 mm
- 5) Gas connection R 1/2 - ISO 7-1 (DIN 10226)

CS 1013-1 Gas hob



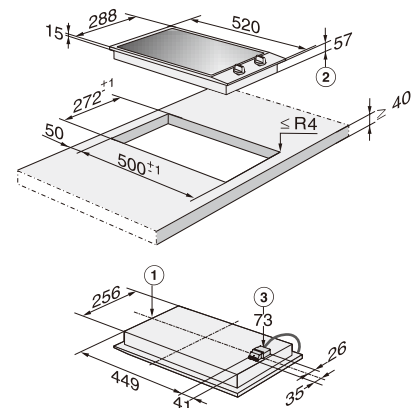
- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm
- 4) Gas connection R 1/2-ISO 7-1 (DIN EN 10226)

CS 1112 E Ceramic hob



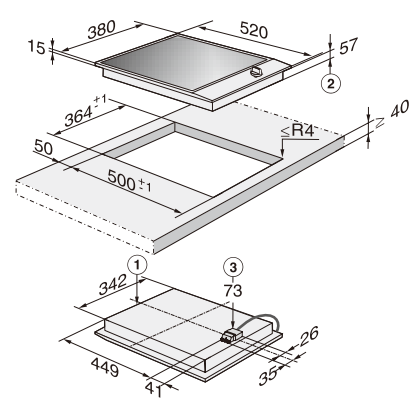
- 1) Front
- 2) Casing depth
- 3) Installation depth including mains connection box. Mains connection cable, L = 1440 mm

CS 1212-1 I Induction hob



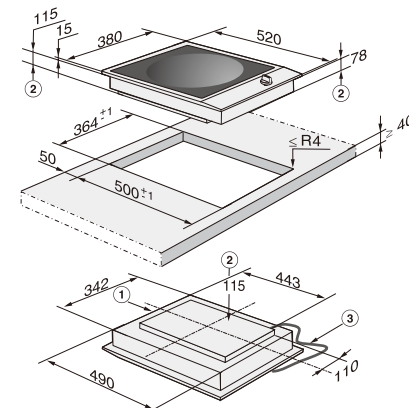
- 1) Front
- 2) Casing depth
- 3) Installation height including mains connection box. Mains connection cable, L = 2000 mm

CS 1222 I Induction hob



- 1) Front
- 2) Casing depth
- 3) Installation depth including mains connection box. Mains connection cable, L = 2000 mm

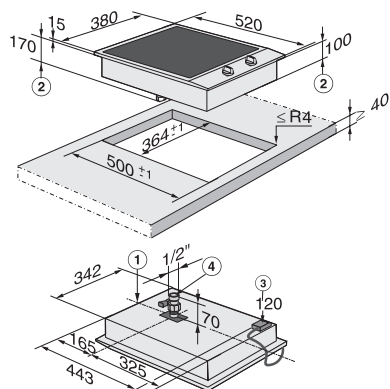
CS 1223-1 I Induction wok



- 1) Front
- 2) Casing depth
- 3) Mains connection cable, L = 2000 mm

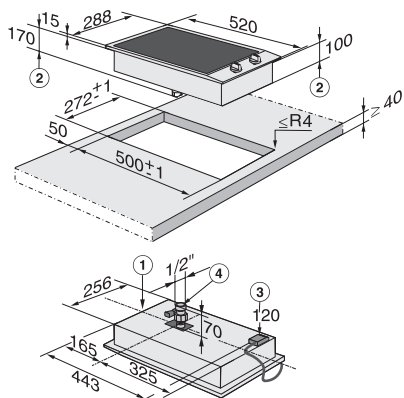


CS 1322 BG Barbecue grill



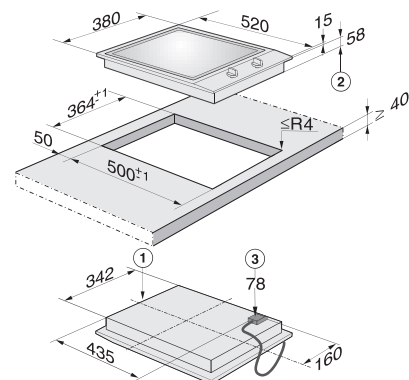
- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 2000 mm
- 4) Drain tap

CS 1312 BG Barbecue grill



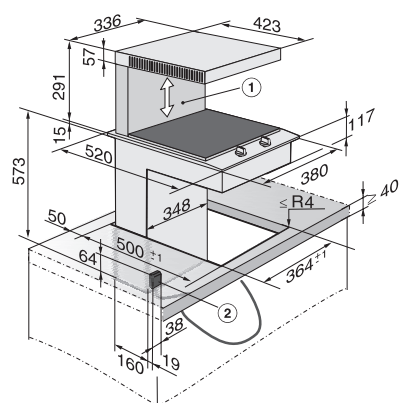
- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 2000 mm
- 4) Drain tap

CS 1327 Y Tepan Yaki



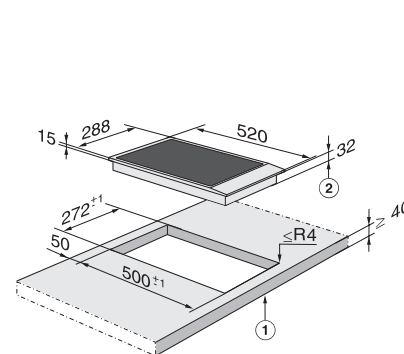
- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 2000 mm

CS 1421 S Salamander



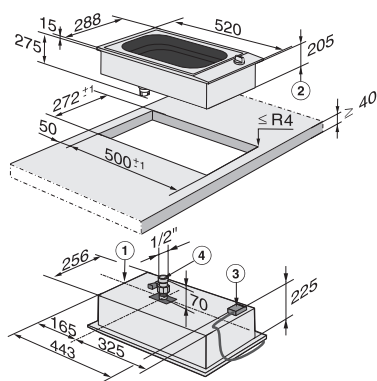
- 1) Height adjustable unit
- 2) Mains connections box. Mains connection cable, L = 2000 mm

CS 1418 WA Scales



- 1) Front
- 2) Casing depth

CS 1411 F Deep fat fryer

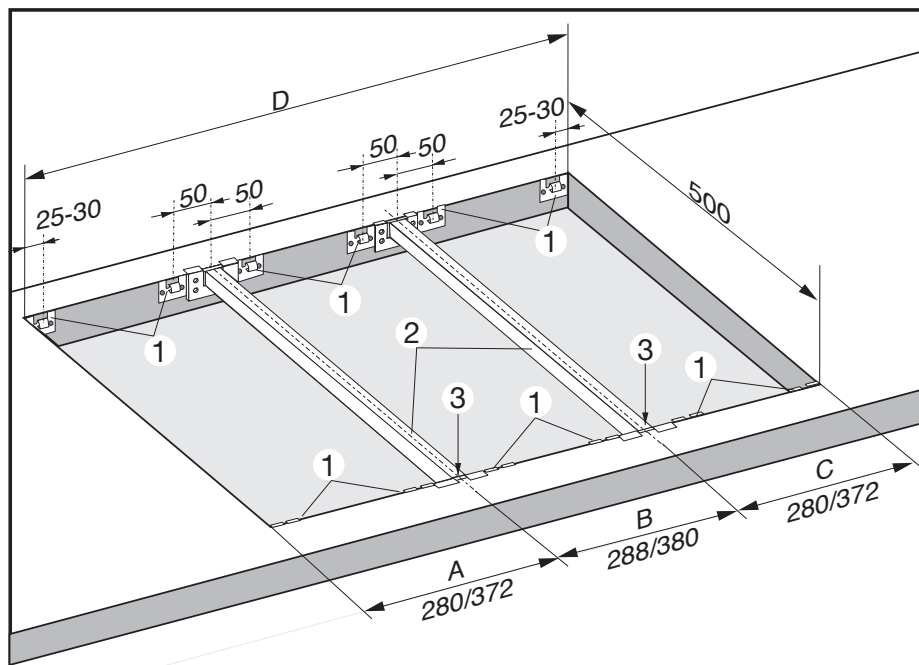


- 1) Front
  - 2) Casing depth
  - 3) Mains connection box. Mains connection cable, L = 2000 mm
  - 4) Drain tap
- (Allow 288 mm between this appliance and a gas hob).

# Installation drawings

## Installation of two or more CombiSet appliances (CS 1xxx range) in a run

When installing two or more appliances next to each other a spacer bar (CSZL 500 / 1500) needs to be fitted between each one and the worktop cut-out calculated as follows:



1) Clamp Springs

2) Spacer bar

3) Distance between spacer bar and worktop

The drawing shows how to mount clamp springs and spacer bars for a total combination of 3 appliances. For each additional appliance, an additional spacer bar is needed.

CS 1xxx-range:

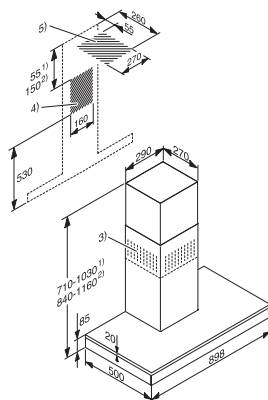
Important cut-out dimensions for installing more than one combiset in a run.  
A spacer bar (CSZL 500 / 1500) must be fitted between each appliance.

### Worktop cut-out

| No. of appliances                | Depth in mm<br>± 1 mm (max) | Width in mm<br>± 1 mm (max) |
|----------------------------------|-----------------------------|-----------------------------|
| 1 x 288 mm combiset              | 500                         | 272                         |
| 2 x 288 mm combisets             | 500                         | 560                         |
| 3 x 288 mm combisets             | 500                         | 848                         |
| 4 x 288 mm combisets             | 500                         | 1136                        |
| 5 x 288 mm combisets             | 500                         | 1424                        |
| 6 x 288 mm combisets             | 500                         | 1712                        |
| 7 x 288 mm combisets             | 500                         | 2000                        |
| 1 x 288 mm + 1x 380 mm combiset  | 500                         | 652                         |
| 1 x 288 mm + 2x 380 mm combisets | 500                         | 1032                        |

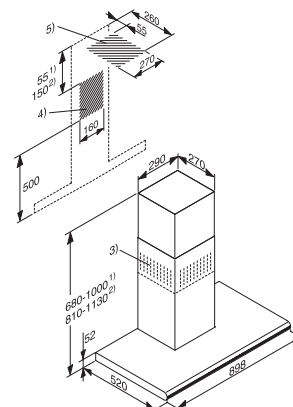
## Cooker hoods

DA 6690 W Puristic Edition 6000



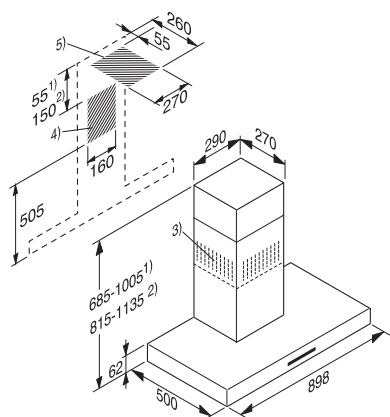
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 6296 W Lumen



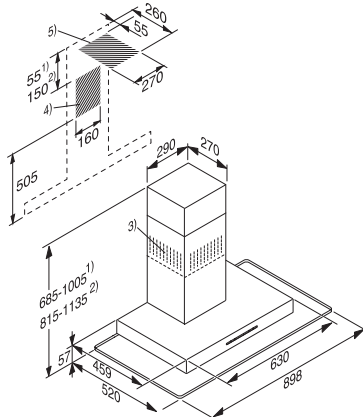
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 429-6 Puristic Plus



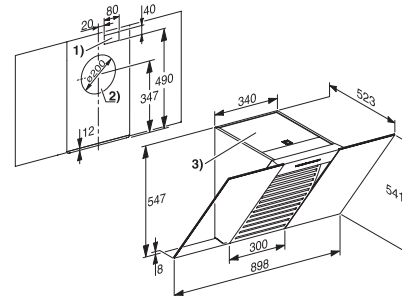
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 5496 W Step



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

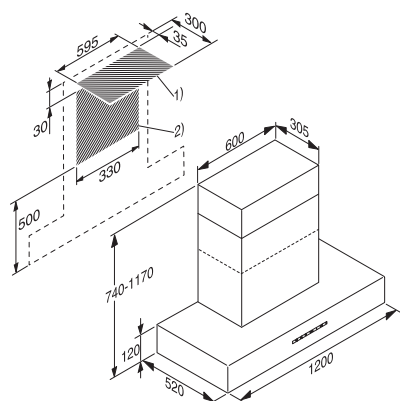
DA 6096 W Black Wing



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

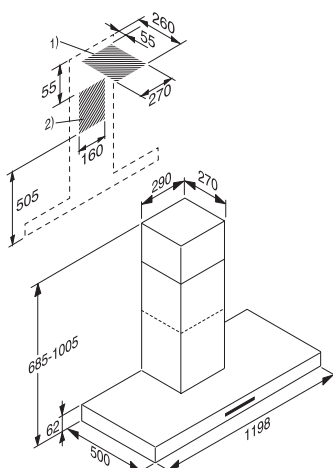
# Installation drawings

DA 5320 W Puristic Maxime



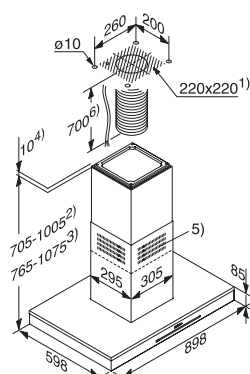
1) and 2) installation cut-out

DA 422-6 Puristic Plus



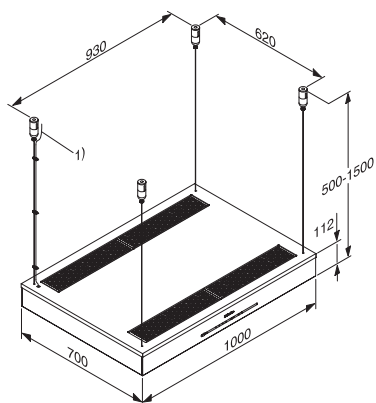
1+2) Installation cut-out

DA 6690 D



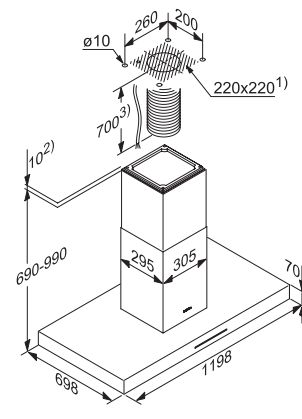
- 1) Vent cut-out
- 2) Extraction
- 3) Recirculation
- 4) Installation option with spacer frame
- 5) Ventilation grille at the top for recirculation
- 6) A mains cable and, for extraction mode, flexible exhaust ducting is required from the ceiling connection to the connection on the cooker hood.

DA 6700 D Aura Edition 6000



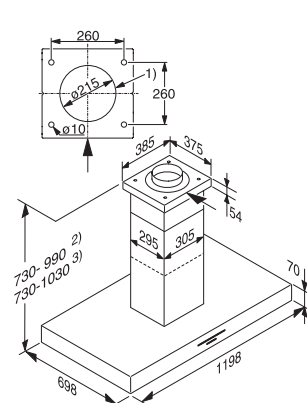
- 1) Mains connection cable
- A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 424-6



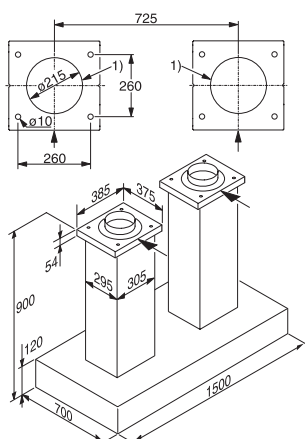
- 1) Installation area/site
- 2) Installation alternatively with spacer frame
- 3) Mains connection cable must be pre-fitted for the connection in the ceiling to the connection of the cooker hood.

DA 424 V Puristic Varia



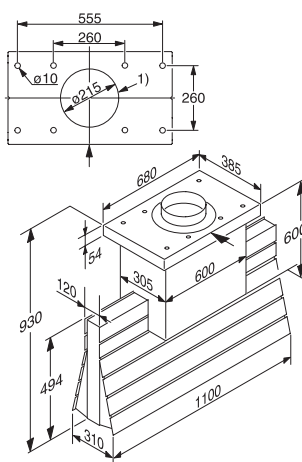
- 1) Cut-out for exhaust ducting, mains cable and EXT connection cable
- 2) Height range for extraction mode
- 3) Optional height range for extraction mode

DA 5330 D Puristic Duo



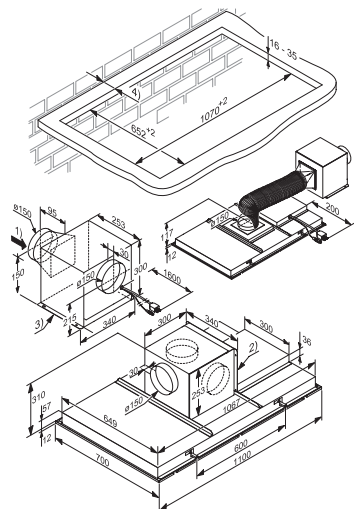
- 1) Possible positions for cable outlet, EXT cable and extraction ducting

DA 5005 D Jet



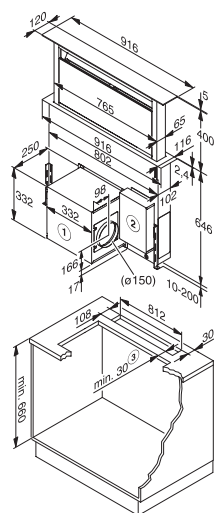
- 1) Possible positions for cable outlet, EXT cable and extraction ducting

## DA 2906



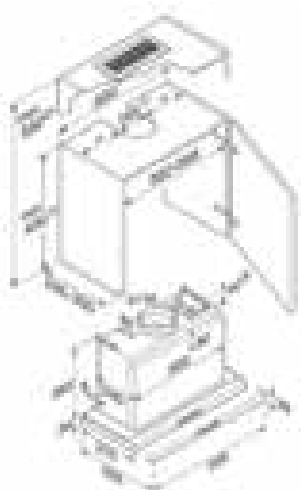
1. Suction side
2. Fan, ducts upwards or to any side
3. Motor can be installed to suit. Ducting and connection cable required to link to appliance
4. Min. gap of 50 mm required for installation against a wall.
5. If the cooker hood is being installed in a suspend ceiling, the installation surface all around the cooker hood must be at least 300 mm larger than the cooker hood.

## DA 6890



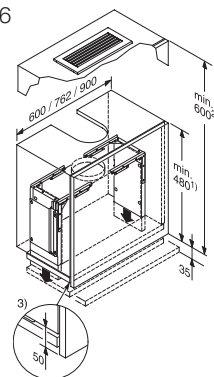
- 1) When installing the fan, it can be turned. This allows air to be ducted off vertically up or down, or to either side.
- 2) The electrical connection box can, if required, be positioned to the left of the fan or inside the wall unit.
- 3) Ensure that materials are sufficiently stable

## DA 3466



- 1) In the extraction mode, when measuring the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, DSM module
- 2) Recirculation
- 3) DSM 400 available as optional accessory

## Drop down frame DAR 3000 for DA 3466/3496



- 1) Extraction
  - 2) Recirculation
  - 3) Trim the wall unit carcass so that it is 50 mm shorter than the wall unit door
- \* DA 3496 cannot be installed in a 600 mm wide unit with the drop down frame  
 \* 600 mm wide carcass for DA 3466 / 900 mm wide carcass for DA 3496

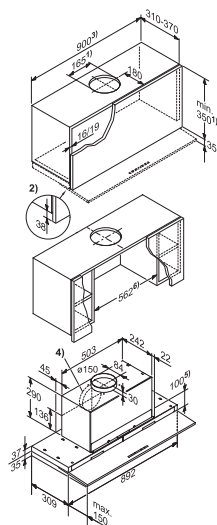
# Installation drawings

DA 3496



- 1) In the extraction mode, when measuring the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, DSM module.
- 2) Recirculation
- 3) DSM 400 available as optional accessory
- \* Installation in a 600 mm wide wall unit possible

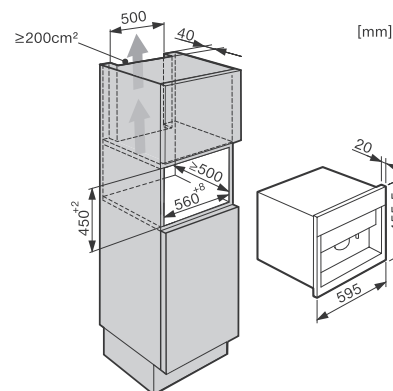
DA 3690



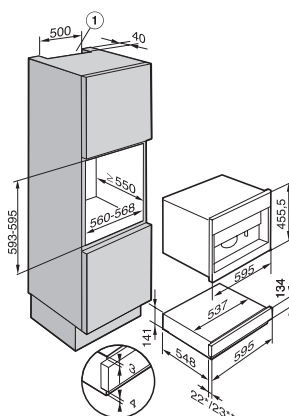
- 1) Extraction, recirculation with conversion kit DUU 150.
- 2) The wall unit carcass needs to be 38 mm shorter than the wall unit door.
- 3) Installation is also possible in a 600 mm wide unit. In this case the unit door must open upwards to allow access to the grease filters. This also applies for adjacent units.
- 4) The ducting can also be connected at the back.
- 5) After installation the wall unit can be fitted with an interim panel. If this is done make sure that the slots for the grease filters and, for recirculation mode, the charcoal filters remain easily accessible.
- 6) Alternatively the wall unit can be fitted with side sections.

## Coffee machines

CVA 6800, CVA 6401

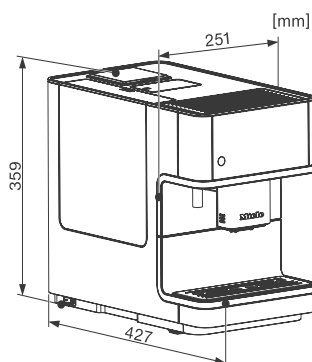


CVA 6800, CVA 6401 in combination with ESW 6114 /6214



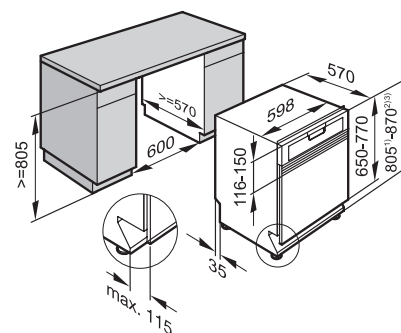
- 1) Ventilation cut-out
- \*Appliance with glass front
- \*\*Appliance with metal front

CM 6310, CM 6110



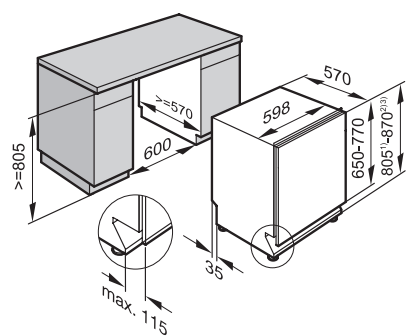
## Dishwashers

G 6900 SCi, G 6200 SCi



- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit

G 6990 SCVi K2O, G 6470 SCVi, G 6160 SCVi



- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit

# Sustainability – assuming responsibility

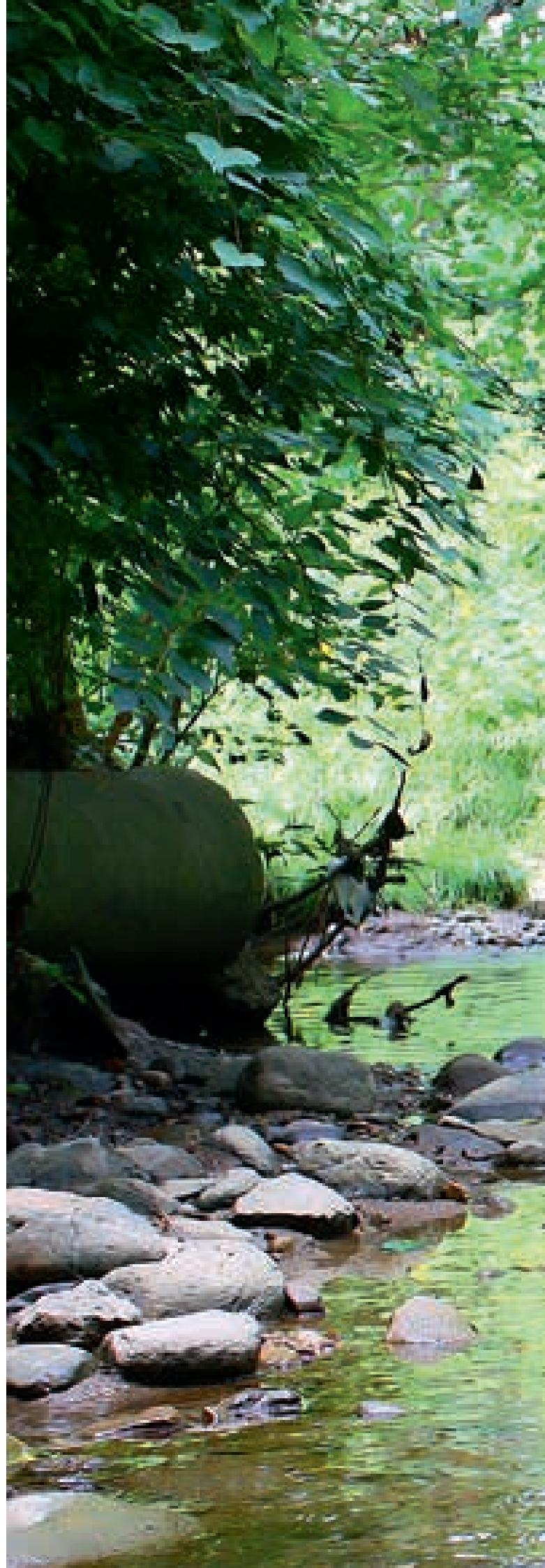
At the heart of everything we do

Responsibility for generations - there is no better way of expressing how Miele defines sustainability. For more than 115 years we have been developing and producing high-performance and convenient domestic appliances which are peerless in terms of durability and dependability, resource-saving production and energy-efficiency. They are made by dedicated employees, who are respected and valued. In our supply chain, we take care to comply with social and environmental standards. We maintain a cooperative dialogue with the people and institutions that participate in the activities of Miele.

This position is reaffirmed by the membership of the company in the UN Global Compact sustainability initiative, the certification based on the international social standard SA8000 and the "Diversity Charter" for equal opportunity in the workforce. Certification according to ISO standards for quality, environment and energy management and, according to standards for health and occupational safety, offer a systematic frame for further optimisations: in the environmental protection in production and products and in the protection of our employees. This corresponds to the guiding principle "Immer besser" (Forever better) - a slogan printed on the very first appliances developed by the founding fathers.

Furthermore Miele holds sustainability in the same esteem as integrity, respect and responsibility for people and our natural environment, continuity and quality consciousness. For all this our company was awarded the German Sustainability Prize 2014 and an environmental awareness prize B.A.U.M.

More on our efforts in terms of sustainability on [www.miele-nachhaltigkeit.de](http://www.miele-nachhaltigkeit.de)







# Miele quality

Immer besser (Forever better)

Miele stands for quality, innovation and internationally recognised product developments. Miele is a worldwide established premium brand and highly valued. The foundation for this success was laid by the founders Carl Miele and Reinhard Zinkann. With their guiding motto of being "Immer besser" (Forever better), still valid to this day, they condensed the company's corporate philosophy to: "Success can only be had in the long run if one is totally and utterly convinced of the quality of one's products." The family-run Miele company has always kept this promise during its 110-year history and, in doing so, has helped to achieve a unique position worldwide within its branch of industry.

## Quality

First-class technology, best functionality and the ultimate in longevity – these values define Miele products as real premium appliances. Since the company was founded, Miele has been proving it's competence with regard to perfect domestic appliances and hygiene. Miele appliances are highly reliable. This claim is endorsed by our in-house laboratory tests and ultimately over many years in your home.





Expand your repertoire in culinary art as you are inspired by  
the finesse of the Miele suite of appliances, the seamless design  
perfectly integrating with your décor. Every Miele appliance is inspired  
by the love of cooking - beautifully crafted and thoughtfully designed,  
allowing you to express your creativity.

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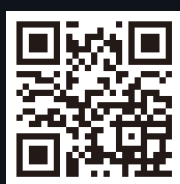
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