

Design for life.

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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PRODUCT CATALOGUE

inspire

Culinary creations with precision and ease



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. It was on the lid of this washing machine, that the words "Immer Besser" meaning Forever Better were inscribed and still stands true today as our company motto, 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 16,000 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 2013



Selected for more than ten years as one of Europe's top 5 most trusted brands





Miele

Our brand promise – “immer besser”

“Immer besser” (Forever better) – a credo chosen by our forefathers shortly after the company was founded. To be successful, it is important to stand apart from the competition. There are really only two ways to do this. Either to be better or cheaper. To be both at the same time will never be possible. You have opted for being better. This is the motto the Miele company has remained true to for more than a century now.

“Immer besser” (Forever better) – for us, this means first of all that we want to offer our customers excellent quality and outstanding service. With regard to washing machines or tumble dryers, for example, first-class cleaning performance must go hand in hand with the most gentle treatment of textiles, glassware or porcelain. Food prepared in a conventional oven or steam oven should be an absolute enjoyment. All Miele appliances are characterised by excellent user convenience, economic operation and elegant design. Thanks to the response of Miele customers, which provides information on improvements they require in various areas, we achieved our objective of offering products of the highest quality. In terms of domestic appliances, quality also stands for durability and dependability. This is why Miele is the only manufacturer who builds and tests all machines to last at least 20 years and ensures that the most important spares are available for more than 20 years.

“Immer besser” (Forever better) – in this day and age this also means increasingly assuming social responsibility. Sustainability is a social objective which Miele is committed to. This includes primarily lowering electricity, water and detergent consumption but also a resource-saving production. We feel the same responsibility towards the people who work for us. As the first company in Germany, Miele was certified according to SA 8000, international social standards for fair working conditions and employment rights. Our suppliers and dealers are met with a spirit of partnership and mutual esteem. Sustainability has therefore many facets, and it is our aim to deliver excellence here too.

To become “forever better” has been our objective for over 100 years. We promise that this will not change.



Dr. Markus Miele



Dr. Reinhard Zinkann



BURJ KHALIFA, Dubai, UAE



YIN TAI CENTER, Beijing, China



TRUMP INTERNATIONAL, Chicago, USA

References

Luxury brand

Keeping in mind our founders credo 'Forever better', Miele always strives to combine unique designs with the highest quality in all our appliances. Such is our global reputation, we are continually selected by luxury developers to complement their top class residences around the world with Miele appliances.

Together with a significant rise in the value of any development comes our excellent service, before and after the completion of the project. A partnership with Miele gives true peace of mind thanks to more than a century of understanding the very nature of serving our customers.

Our experienced team is there for you from the very first step until the handover of the key and beyond. Being constantly awarded for outstanding product design and service performance, Miele is the first choice for the most prestigious developments.





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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 hover unsupported against a background of jet-black glass.

The minimalist approach of this design world is also reflected in a series of elegant colour variants available in Obsidian Black, Havana Brown and Brilliant White.



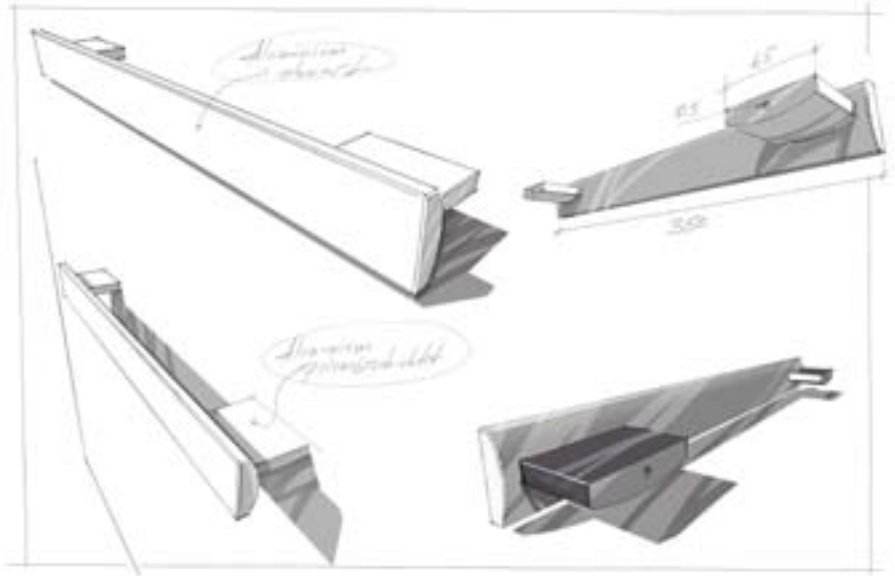


Our philosophy:

Design for the best quality of life

We believe that design encompasses the outward appearance of an object, as well as the experience of using it. This is the principle on which our new built-in kitchen appliances are based.

With world class designers and engineers, Miele is proud to showcase the new range of products that perfectly complement one another within each family in terms of form, function and materials. Our new generation of appliances takes design consistency to a completely new level. Discover perfection in its finest form on the following pages.

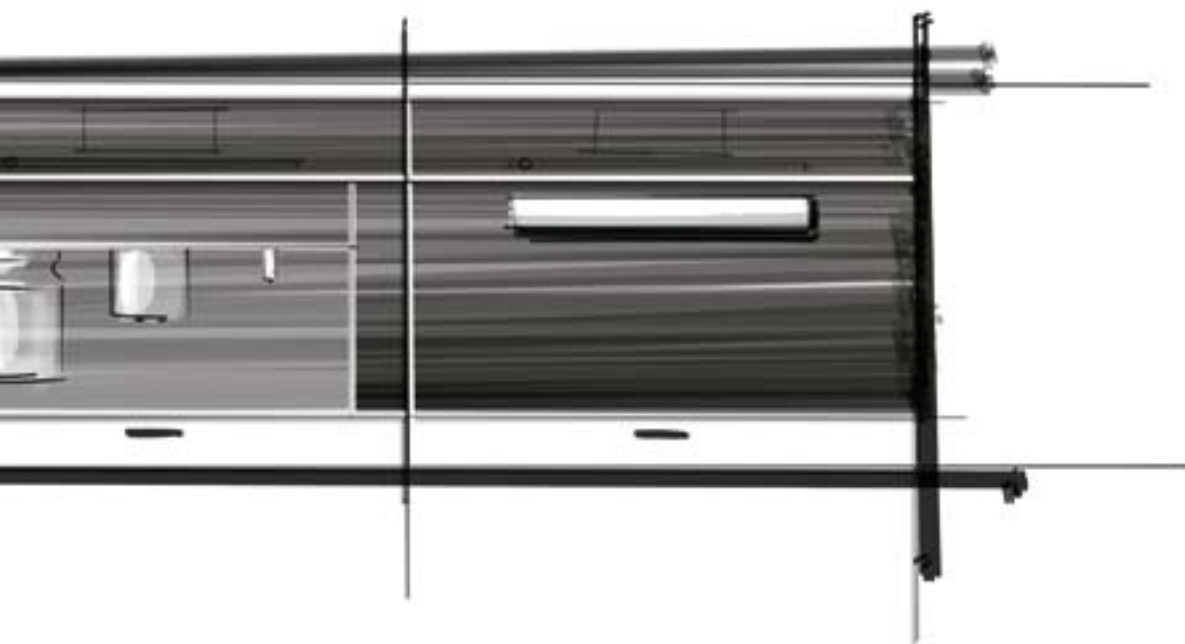


individual combinations





inspirational materials



intuitive operation

PureLine

CleanSteel

Jet-black glass creates an atmospheric background. The striking stainless steel handle becomes a dominant feature. Both materials have been skilfully combined to complement one another perfectly. Horizontal lines predominate, so that more than one appliance can be installed to form a continuous line.





PureLine

Obsidian Black

In Obsidian Black, PureLine creates a prestigious aesthetic. The appliance fronts are made solely of glass and simplicity brings perfection. Light and shadow produce reflections, lending depth and elegance to the surface.





PureLine

Brilliant White

PureLine in Brilliant White provides a dramatic contrast with coloured kitchens and integrates seamlessly into white units, embodying minimalism and exclusiveness. The impression is one of airiness, leaving room for exciting combinations.





PureLine

Havana Brown

A modern interpretation of a classic theme. Havana Brown completes the PureLine colour range. These are the perfect appliances for anyone with an instinctive feel for harmony and nature.





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

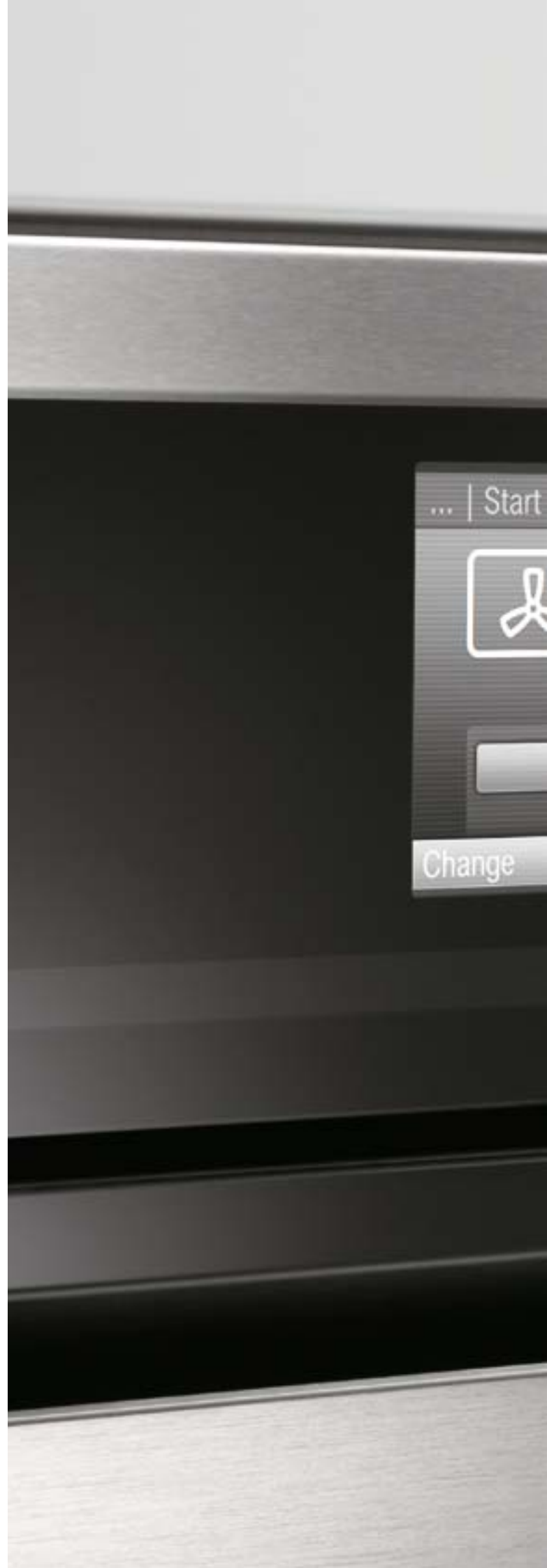
Combinations





Precise control

Intuitive operation



at | Status

11:44



Combi mode

Start at 11:55

i

Ready at
13:05

Fan plus



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. Prompts are displayed in color when help is required.



Direct selection makes navigating simple



High resolution display is easily legible



Individual settings can be saved



Miele



Standardised controls

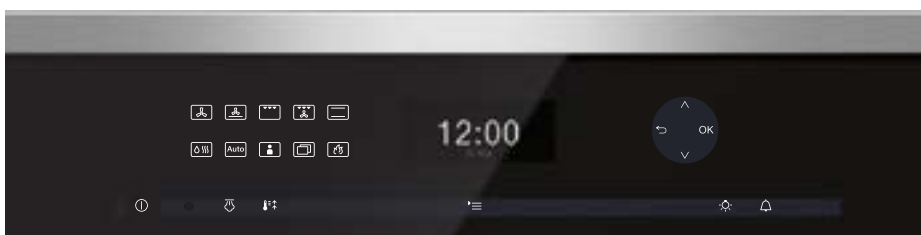
Further operating concepts

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

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



DirectSensor

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



DirectControl

The dial on the left is turned to select the operating mode in the traditional way. Settings in the four-line 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 LC 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.

ovens . microwave combination ovens . steam ovens . combination steam ovens . microwave



ovens

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.



Oven highlights

Exclusive to Miele Moisture Plus

The best programme for cooking food. Moisture plus sets new standards in culinary enjoyment. Experience the flavours of food more intensively than ever before.

Each type of food has its own specific properties. Knowing them and making the most of them is the true art of cooking. In the past, the baker held the monopoly on baking perfect bread and rolls. Now you can too: 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.

With Moisture Plus, Miele offers moisture delivery systems for cooking food. The principle in a nutshell: water is piped into the system, heated and released into the oven cavity as steam during the cooking process. Increased humidity gives perfect results and incomparable taste.

With the combination of different oven operating modes and "Steam bursts", perfect results can be achieved when cooking meat, bread, cake, etc. Moisture Plus is available as a manual mode or as part of automatic programmes.

- Perfect baking and roasting results
- Succulent, moist and tender food
- Glossy crust



Exclusive to Miele Wireless food probe

No supervision necessary: the countdown indicator provides correct-to-the-minute information on how long a programme still has to run.

Exclusive to Miele FlexiClip runners

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 – automatically regulated cooking process.

Exclusive to Miele Special applications

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

Exclusive to Miele Crisp function

For a crispy finish: using dry heat when preparing some foods, such as pizza or French fries, achieves better results.

Cleaning systems

in Miele ovens



**Exclusive
to Miele**

PerfectClean finish

Cleaning made easy: many components in your Miele oven such as oven interior, baking trays, etc. feature a patented surface finish with unique non-stick properties. Persistent soiling is easily removed using water with a dash of washing-up liquid and a sponge.



Pyrolytic cleaning

Pyrolytic cleaning is an automatic process in which residue in the oven is incinerated to ash at a very high temperature. This makes arduous scrubbing and abrasive cleaners a thing of the past. The pyrolytic self-cleaning feature turns all food remains to ash which can be easily removed from the oven surfaces without a trace.



Pyrofit

Not just the oven cabinet, even the Flexiclip full telescopic runners and side racks are sparkling clean during every pyrolytic cleaning process. During the pyrolytic cleaning process, these accessories can remain inside the oven and are cleaned at the same time.





90 cm ovens

A True Professional

The flagship 90 cm oven is designed to create a real statement. From its unique 3D Navitronic control panel to its three colour SpeedLight illumination, it will take centre stage in any environment.

With 90 litres of capacity, pyrolytic cleaning, rotisserie, twin fan, polyphonic tones and halogen lighting, the new 90 cm offers the best of everything. This oven is 90 cm x 48 cm.



TwinPower hot air fans / XXL oven cabinet



3D control panel



Rotisserie





The perfect programme for every recipe



Fan plus

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



Conventional heat

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



Moisture plus

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



Intensive bake

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



Auto roast

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



Fan grill

Crisp on the outside, succulent inside: ideal for roast chicken, duck, joints, rolled meat and many others.



Large grill

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



Small grill

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



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.



Defrosting

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 a little time for cooking, you will appreciate this programme.



Gentle bake

Perfect results: the combination of different heater elements ensures excellent oven bakes, gratins and lasagne.



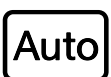
Automatic programmes

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



Low-temperature cooking

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



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.

The perfect oven for you

Miele product overview

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



H 6260 B

EasyControl
PerfectClean
Stainless steel/CleanSteel

N.B. This model is not available for sale in Malaysia.



H 6461 BP

DirectSensor
Pyrolytic cleaning
Stainless steel/CleanSteel
Brilliant White, Obsidian Black

N.B. This model is not available for sale in Malaysia in Brilliant White and Obsidian Black.

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



H 6660 BP

SensorTronic
Pyrolytic cleaning
Stainless steel/CleanSteel



H 6860 BP

M Touch
Pyrolytic cleaning
Stainless steel/CleanSteel, Brilliant White
Obsidian Black, Havana Brown

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



H 6890 BP

M Touch

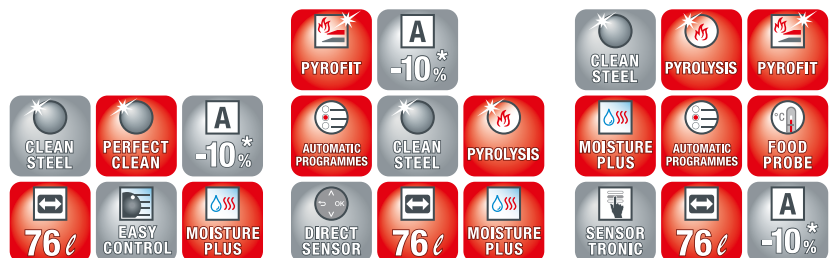
Pyrolytic cleaning

Stainless steel/CleanSteel

Single ovens



| Model | H 6260 B | H 6461 BP | H 6660 BP |
|---|-----------------------|-----------------------|-----------------------|
| Design | | | |
| Display | EasyControl | DirectSensor | SensorTronic |
| Retractable dials/Clear text/Symbols | ●/-/● | -/●/● | -/●/- |
| Gourmet advantages | | | |
| Electronic temperature regulation from 30 – 300°C | ● | ● | ● |
| Wireless food probe/Food probe with cable | -/- | -/- | -/● |
| Crisp function | - | - | ● |
| Functions | | | |
| Fan plus/Conventional heat/Grill/Fan grill | ●/●/●/● | ●/●/●/● | ●/●/●/● |
| Intensive bake/Bottom heat/Defrost/Gentle bake | ●/●/●/● | ●/●/●/● | ●/●/●/● |
| Moisture plus/Auto roast | ●/- | ●/● | ●/● |
| Automatic programmes/Sabbath mode | -/- | ●/- | ●/● |
| Top heat/Economy grill | -/- | -/- | ●/● |
| Convenience features | | | |
| Manual/Auto/Time controlled steam injection | ●/●/- | ●/●/● | ●/●/● |
| Clock display/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/● |
| Oven door | | | |
| CleanGlass oven door | ● | ● | ● |
| Oven cavity | | | |
| Oven capacity in l | 76 | 76 | 76 |
| Number of shelf levels/Shelf levels embossed on oven trim | 5/● | 5/● | 5/● |
| Number of halogen lights | 1 | 1 | 2 |
| TwinPower hot air fan | - | - | - |
| Easy maintenance | | | |
| Stainless steel front with CleanSteel finish (CleanSteel appliances only) | ● | ● | ● |
| PerfectClean oven cavity with catalytic back panel | ● | - | - |
| Pyrolytic cleaning programme | - | ● | ● |
| Hinged grill element | ● | ● | ● |
| Efficiency and sustainability | | | |
| Energy efficiency class | A | A | A |
| Automatic residual heat utilisation/Rapid heat-up | -/● | ●/● | ●/● |
| Safety | | | |
| Appliance cooling system/Cool front | ●/● | ●/● | ●/● |
| Safety switch-off/System lock | ●/● | ●/● | ●/● |
| Technical data | | | |
| Niche dimensions in mm (in a base unit) (W x H x D) | 560 – 568 x 600 x 550 | 560 – 568 x 600 x 550 | 560 – 568 x 600 x 550 |
| Total connected load in kW/Voltage V/Fuse rating A | 3.5/230/20 | 3.5/230/20 | 3.7/230/20 |
| Accessories supplied | | | |
| Baking tray/Universal tray with PerfectClean | ●/● | ●/● | ●/● |
| Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible | ●/-/- | -/-/● | -/-/● |
| Side runners with PerfectClean/without PerfectClean/Pyrolytic compatible | ●/-/- | -/-/● | -/-/● |
| Rotisserie | - | - | - |
| Colours | | | |
| CleanSteel | ● | ● | ● |
| Brilliant White | - | ● | - |
| Obsidian Black | - | ● | - |
| Havana Brown | - | - | - |





| Model | H 6860 BP | H 6890 BP |
|--|-----------------------|-----------------|
| Design | | |
| Display | M Touch | M Touch |
| Retractable dials/Clear text/Symbols | -/●/- | -/●/- |
| Gourmet advantages | | |
| Electronic temperature regulation from 30 – 300°C | ● | ● |
| Wireless food probe/Food probe with cable | ●/- | ●/- |
| Crisp function | ● | ● |
| Functions | | |
| Fan plus/Conventional heat/Grill/Fan grill | ●/●/●/● | ●/●/●/● |
| Intensive bake/Bottom heat/Defrost/Gentle bake | ●/●/●/● | ●/●/●/● |
| Moisture plus/Auto roast | ●/● | ●/● |
| Automatic programmes/Sabbath mode | ●/● | ●/● |
| Top heat/Economy grill | ●/● | ●/● |
| Convenience features | | |
| Manual/Auto/Time controlled steam injection | ●/●/● | ●/●/● |
| Clock display/Date display | ●/● | ●/● |
| Minute minder/Clock buffer in h | ●/200 | ●/200 |
| Start-Stop programming/Auto switch-off | ●/● | ●/● |
| Actual temperature display/Recommended temperatures | ●/● | ●/● |
| User programmes/Programmable settings | 20/● | 30/● |
| Oven door | | |
| CleanGlass oven door | ● | ● |
| Oven cavity | | |
| Oven capacity in l | 76 | 90 |
| Number of shelf levels/Shelf levels embossed on oven trim | 5/● | 3/● |
| Number of halogen lights | 3 | 2 |
| TwinPower hot air fan | - | ● |
| Easy maintenance | | |
| Stainless steel front with CleanSteel finish (CleanSteel appliances only) | ● | ● |
| PerfectClean oven cavity with catalytic back panel, side panels and roof liner | - | - |
| Pyrolytic cleaning programme | ● | ● |
| Hinged grill element | ● | ● |
| Efficiency and sustainability | | |
| Energy efficiency class | A | B |
| Automatic residual heat utilisation/Rapid heat-up | ●/● | ●/● |
| Safety | | |
| Appliance cooling system/Cool front | ●/● | ●/● |
| Safety switch-off/System lock | ●/● | ●/● |
| Technical data | | |
| Niche dimensions in mm (in a base unit) (W x H x D) | 560 – 568 x 600 x 550 | 860 x 517 x 550 |
| Total connected load in kW/Voltage V/Fuse rating A | 3.7/230/20 | 6.6/230/30 |
| Accessories supplied | | |
| Baking tray/Universal tray with PerfectClean | ●/● | -/2 |
| Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible | -/-/● | -/-/2 |
| Side runners with PerfectClean/without PerfectClean/Pyrolytic compatible | -/-/● | -/-/● |
| Rotisserie | - | ● |
| Colours | | |
| CleanSteel | ● | ● |
| Brilliant White | ● | - |
| Obsidian Black | ● | - |
| Havana Brown | ● | - |



ovens . **microwave combination ovens** . steam ovens . combination steam ovens . microwave



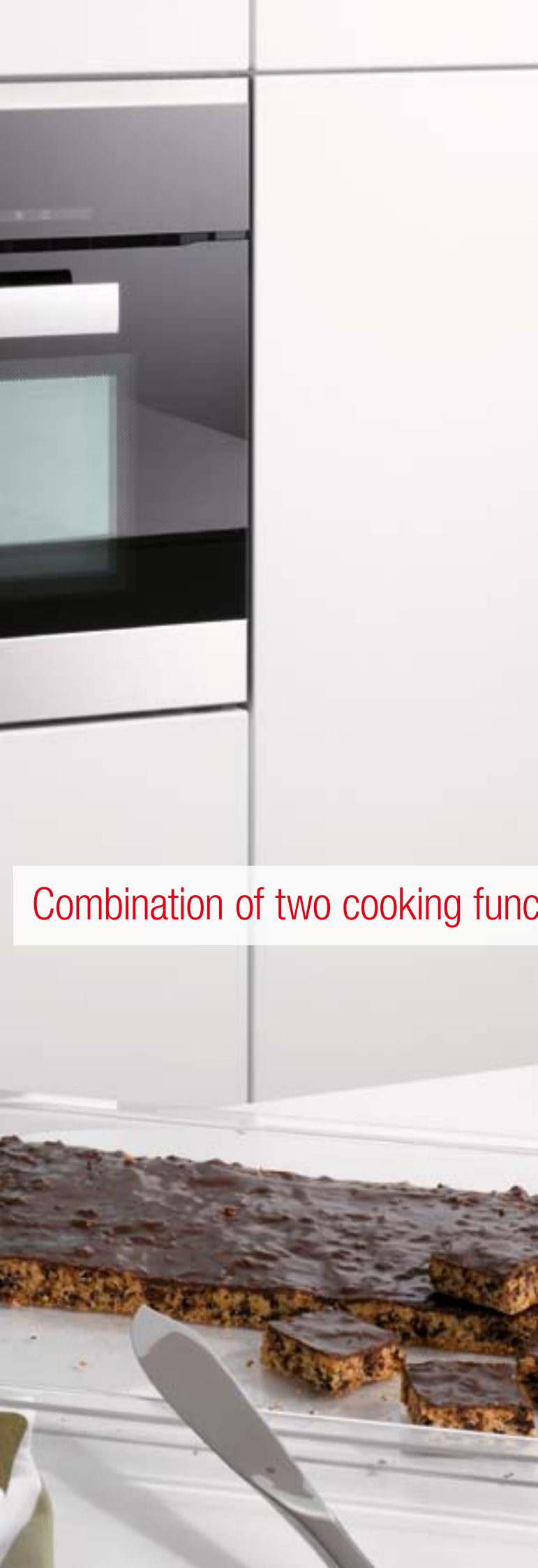
microwave combination ovens

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 convenience features.

ovens . drawers . hobs . gas hobs . combisets . cooker hoods . coffee machines . dishwashers



Miele



The microwave combination oven combines the benefits of two powerful appliances into one, and fits into a 45 cm high niche: it is a fully-fledged oven with various operating modes including Fan Plus, and a powerful microwave.

You have the 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.

As individual as you

Combination of two cooking functions on the smallest of footprints



Microwave combination oven highlights

Exclusive to Miele **Stainless-steel cabinet with PerfectClean finish and linen-weave pattern**

The cabinet of microwave combination ovens is made from stainless-steel with a linen-weave structure and PerfectClean finish. This surface finish makes it less susceptible to scratches and is considerably easier to clean than a conventional stainless-steel cabinet. The PerfectClean finish has excellent non-stick properties making it hard for soiling to stick to the oven interior during cooking.



Combination of cooking modes

Versatile and time-saving: by combining microwave energy with conventional heating methods you can save 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.

Automatic programmes

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

Food probe

Stress-free menu planning: The time remaining 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.

The perfect programme for every recipe



Fan plus

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



Conventional heat

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



Intensive bake

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



Auto roast

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



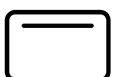
Fan grill

Crisp on the outside, succulent inside: ideal for roast chicken, duck, joints, rolled meat and many others.



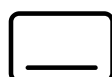
Gentle bake

Perfect results: the combination of different heater elements ensures excellent oven bakes, gratins and lasagne.



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 have only a little time for cooking, you will appreciate this programme.



Automatic programmes

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



Special applications

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



User programmes

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



Microwave plus Fan plus

Baking and roasting at the double: ideal for gentle baking and roasting on up to two levels.



Microwave plus Grill

Rapid results: for grilling meat, fish and more.



Microwave plus Fan grill

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



Microwave plus Auto roast

Succulent inside, crisp on the 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, dimensions 60 x 45 cm, oven cabinet 43 litres



H 6200 BM

EasyControl

Oven cabinet with PerfectClean finish

Stainless steel/CleanSteel

N.B. This model is not available for sale in Malaysia.

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



H 6400 BM

DirectControl

Oven cabinet with PerfectClean finish

Stainless steel/CleanSteel, Brilliant White

Obsidian Black

N.B. This model is not available for sale in Malaysia.



H 6800 BM

M Touch

Oven cabinet with PerfectClean finish

Stainless steel/CleanSteel, Brilliant White

Obsidian Black, Havana Brown

N.B. This model is not available for sale in Malaysia.

Microwave combination ovens



| Model | H 6200 BM | H 6400 BM | H 6800 BM |
|---|-----------------------------|-----------------------------|-----------------------------|
| Design | | | |
| Display | EasyControl | DirectControl | M Touch |
| Retractable dials/Clear text/Symbols | ●/-/● | ●/●/● | -/●/- |
| Gourmet advantages | | | |
| Electronic temperature regulation from 30 to 250°C | ● | ● | ● |
| Electronically controlled microwave power | ● | ● | ● |
| Microwave power levels: 80, 150, 300, 450, 600, 850 and 1000 W | ● | ● | ● |
| Functions | | | |
| Fan plus/Fan grill/Auto roast | ●/●/● | ●/●/● | ●/●/● |
| Gentle bake/Defrost/Low temperature cooking | ●/●/- | ●/●/- | ●/●/● |
| Grill/Number of grill settings | ●/1 | ●/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/Sabbath mode | -/- | ●/- | ●/● |
| Wireless food probe/Food probe with cable | -/- | -/- | -/● |
| Special applications | - | ● | ● |
| Convenience features | | | |
| Popcorn function | ● | ● | ● |
| Clock display/Date display/Minute minder | ●/-/● | ●/●/● | ●/●/● |
| Start-Stop programming/Auto switch-off | ●/● | ●/● | ●/● |
| Actual temperature display/Recommended temperatures | ●/● | ●/● | ●/● |
| Quick start for Microwave solo | ● | ● | ● |
| User programmes/Programmable settings | -/● | 20/● | 20/● |
| Recommended microwave power level for each function | ● | ● | ● |
| Oven door | | | |
| CleanGlass oven door/Door contact switch | ●/● | ●/● | ●/● |
| Drop down door/Side hinged door | ●/- | ●/- | ●/- |
| Oven cavity | | | |
| Oven capacity in l/Shelf levels embossed on oven trim | 43/- | 43/- | 43/- |
| Number of halogen lights: in roof of oven/side of oven | 1/- | 1/- | 1/- |
| Easy maintenance | | | |
| Stainless steel front with CleanSteel finish (CleanSteel appliances only) | ● | ● | ● |
| Stainless steel oven cavity with PerfectClean/Linen finish | ●/● | ●/● | ●/● |
| Hinged grill element | ● | ● | ● |
| Safety | | | |
| Appliance cooling system and cool front | ● | ● | ● |
| Safety switch-off/System lock | ●/● | ●/● | ●/● |
| Rapid heat-up | ● | ● | ● |
| Accessories supplied | | | |
| Number of glass trays/Combi racks | 1/1 | 1/1 | 2/1 |
| Boiling rod | 1 | 1 | 1 |
| Technical data | | | |
| Total connected load in kW/Voltage V/Fuse rating A | 2.2/230/13 | 2.2/230/13 | 3.3/230/20 |
| Niche dimensions in a tall unit in mm (W x H x D) | 560 – 568 x 450 – 452 x 550 | 560 – 568 x 450 – 452 x 550 | 560 – 568 x 450 – 452 x 550 |
| Colours | | | |
| CleanSteel | ● | ● | ● |
| Brilliant White | - | ● | ● |
| Obsidian Black | - | ● | ● |
| Havana Brown | - | - | ● |



ovens . microwave combination ovens . **steam ovens** . combination steam ovens . microwave



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.



Built-in steam ovens



Freestanding steam oven



Putting health first

Steamed food contains more vitamins and minerals

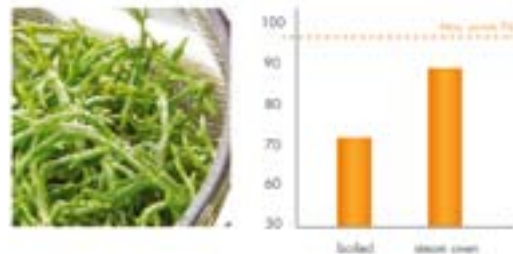
In Miele steam ovens, fresh food is prepared extremely gently. You can taste the difference – and even measure it in a laboratory! Steam cooking not only preserves intense, natural flavours, but even more importantly precious vitamins, minerals and trace elements. Scientific tests have proven the clear benefits of steam cooking compared with conventional methods. Steamed food has a vitamin content of up to 50% more than boiled food. Steam cooking ensures the best possible food quality and contributes significantly to a vitamin-rich and healthy diet.

Vitamin C Content of Broccoli (mg/100g)



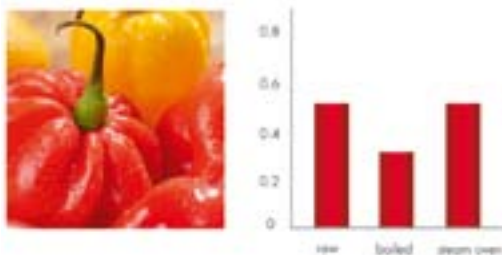
The scientific result: Broccoli from the steam oven contains 50% more vitamin C than boiled broccoli.

Sensory Result for Vegetables



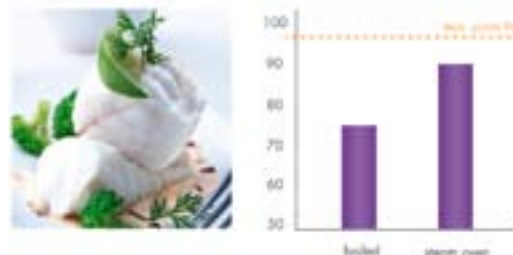
In laboratory tests, four criteria were tested which define the quality of enjoyment, according to a scientific points system: appearance, taste, aroma and texture. **The scientific result: Steam cooking is both the tastiest and the healthiest method of cooking vegetables, irrespective of whether produce is fresh or frozen before cooking.**

Mineral and Trace Elements in Pepper (mg/100g)

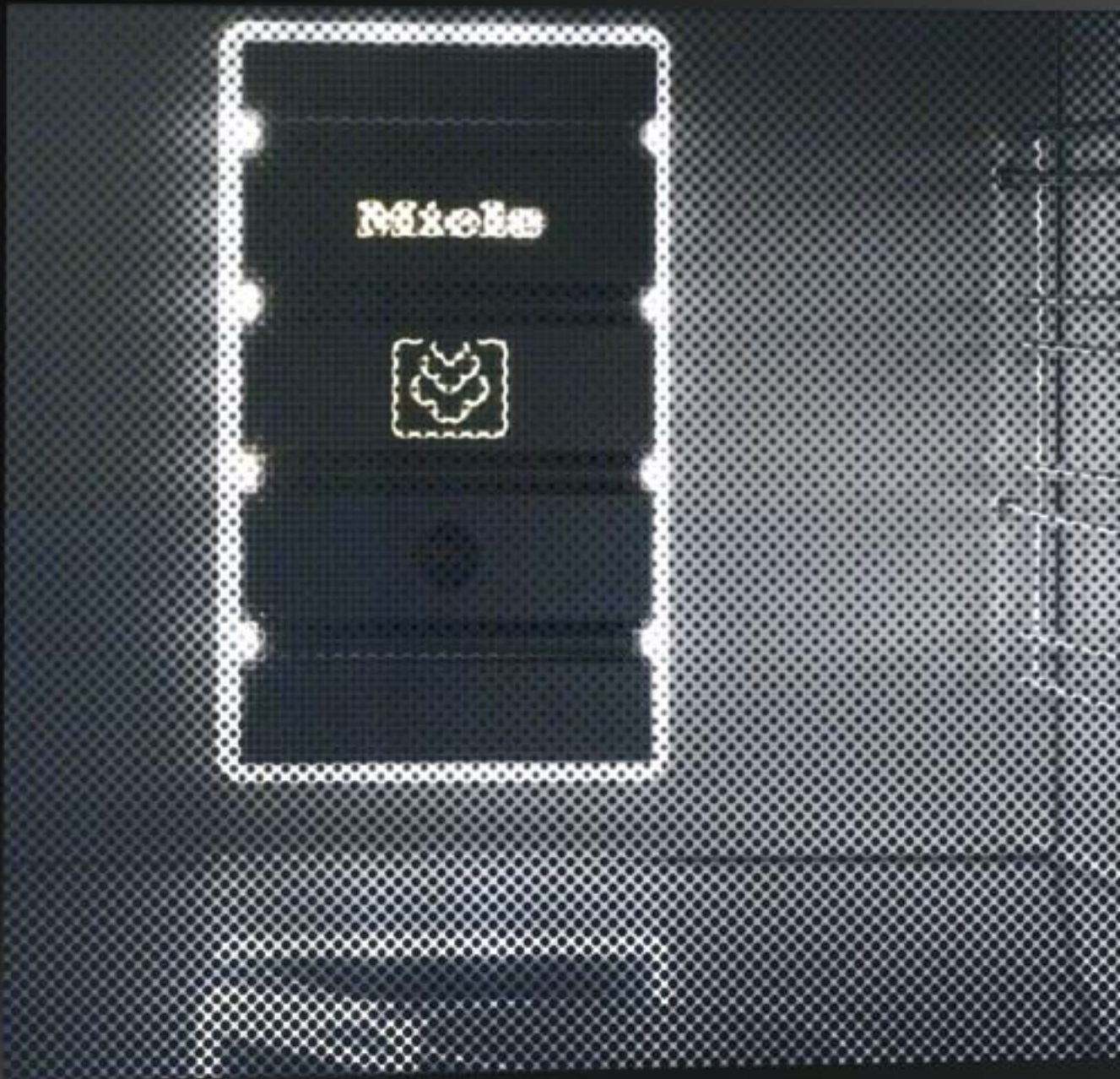


The scientific result: Red peppers cooked in a steam oven contains as many minerals as raw peppers. By comparison, boiled peppers have approx. 45% less nutrients than raw peppers.

Sensory Result for Fish



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



Steaming modes

External steam generation

In contrast to other manufacturers' systems, the steam generators of all Miele steam ovens are situated outside the cabinets. This gives considerable advantages for the cooking process: ideal steam quantity, optimum temperature, volume-independent cooking times as well as rapid heating-up. And because limescale cannot build up in the oven cabinet, cleaning is quick and easy.

**Exclusive
to Miele**

MultiSteam

MultiSteam is a system which perfects external steam generation. Miele offers this technology in all 45 cm high steam ovens. It is specifically geared to the requirements of large cabinets. The powerful steam generator (3.3 kW) ensures fast generation of steam and hence shorter heat-up times. The special arrangement and direction of the 8 steam inlet ports, on a module specifically designed for this purpose, results in faster distribution of steam throughout the cabinet and around cooking containers. This feature ensures uniform results and guarantees perfectly prepared culinary delights.

MonoSteam

This steam system is ideal for steam ovens with more compact cabinets. The steam generator is located inside the water container. Steam enters the cabinet via a steam inlet port.



Steam oven highlights

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. You can make starters, soups, fish, meat, vegetables, side-dishes or puddings individually or as a complete meal in one 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 cabinet with plenty of space

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

Exclusive to Miele Automatic menu cooking

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

Simple cleaning

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

Automatic programmes

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

Exclusive to Miele Keep warm function

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

The right setting for every recipe



Fish/seafood

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



Meat

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



Side dishes

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



Desserts

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



Cooking eggs

The perfect breakfast egg: soft, medium or hard in only 4 to 10 minutes at 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: fast 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: the steam oven is perfect for blanching fruit and vegetables ready for freezing.



Reheating

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



Defrosting

Gentle on frozen food: frozen food is gently defrosted 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.



Keep-warm function

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



Juicing

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



Melting chocolate

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



Skinning tomatoes, etc.

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



Sterilising

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

The perfect steam oven for you

Miele product overview

Freestanding steam oven



DG 6010
EasySensor
MonoSteam
Cabinet 24 litres
Obsidian Black
50 x 37 cm

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



DG 6200
EasySensor
MultiSteam
Stainless steel/CleanSteel

N.B. This model is not available for sale in Malaysia.



DG 6401
DirectSensor
MultiSteam
Stainless steel/CleanSteel, Brilliant White
Obsidian Black

N.B. This model is not available for sale in Malaysia in Brilliant White and Obsidian Black.

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



DG 6600
SensorTronic
MultiSteam
Stainless steel/CleanSteel



DG 6800
M Touch
MultiSteam
Stainless steel/CleanSteel, Brilliant White
Obsidian Black, Havana Brown



Steam ovens



| Model number | DG 6010 | DG 6200 | DG 6401 |
|---|------------------|-----------------------------|-----------------------------|
| Type of appliance | | | |
| Built-in steam oven | - | ● | ● |
| Design | | | |
| Display | EasySensor | EasySensor | DirectSensor |
| Retractable dials | – (Freestanding) | – | – |
| Gourmet advantages | | | |
| Precise temperature regulation from 40 – 100°C | ● | ● | ● |
| Steam cooking with no transfer of flavours between different foods | ● | ● | ● |
| Automatic programmes with programmable level of doneness | – | ● | ● |
| Keeping warm function | – | – | ● |
| Functions | | | |
| Automatic programmes | – | ● (veg) | ● |
| Steam cooking | ● | ● | ● |
| Defrosting | ● | ● | ● |
| Reheating | ● | ● | ● |
| Convenience features | | | |
| Steam cooking on up to 3 levels | ● | ● | ● |
| Automatic menu cooking programme | – | – | – |
| Steam reduction at end of programme | – | ● | ● |
| Clock display/Date display/Minute minder | -/-/- | -/-/- | ●/-/● |
| Start-Stop programming | – | – | ● |
| Actual temperature display/Recommended temperatures | ●/- | ●/- | ●/● |
| User programmes/Programmable settings | -/● | -/● | 20/● |
| Appliance door | | | |
| CleanGlass door/ClearView door | -/- | ●/● | ●/● |
| Door hinging | left | below | below |
| Oven cavity | | | |
| Oven cavity volume in l | 24 | 38 | 38 |
| Number of shelf levels | 3 | 4 | 4 |
| Usable surface area on each level | 1/2GN | 1/3GN + 1/2GN | 1/3GN + 1/2GN |
| MultiSteam module/MultiSteam module with LED lighting | -/- | ●/- | -/● |
| Easy maintenance | | | |
| Stainless steel front with CleanSteel finish (CleanSteel appliances only) | – | ● | ● |
| External steam generator | ● | ● | ● |
| Floor heater for condensate reduction | ● | ● | ● |
| Automatic descaling programme | ● | ● | ● |
| Steam technology and water supply | | | |
| MultiSteam/MonoSteam | -/● | ●/- | ●/- |
| Water container max. capacity in litres/duration in minutes | 1.2/120 | 2.0/90 | 2.0/90 |
| Water container with steam generator/Fresh water container | ●/- | -/● | -/● |
| Safety | | | |
| Appliance cooling system and Cool front | ● | ● | ● |
| Safety switch-off/System lock | ●/- | ●/- | ●/● |
| Door contact switch | ● | ● | ● |
| Technical data | | | |
| Niche dimensions in a tall unit in mm (W x H x D) | – | 560 – 568 x 450 – 452 x 550 | 560 – 568 x 450 – 452 x 550 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 2.3/230/13 | 3.6/230/20 | 3.6/230/20 |
| Accessories supplied | | | |
| Perforated stainless steel containers/Solid stainless steel containers | 2/- | 3/- | 3/- |
| Rack/Condensate tray | 1/1 | 1/1 | 1/1 |
| Cookery book | ● | ● | ● |
| Colours | | | |
| CleanSteel | ● | ● | ● |
| Brilliant White | – | – | ● |
| Obsidian Black | – | – | ● |
| Havana Brown | – | – | – |





| Model number | DG 6600 | DG 6800 |
|---|-----------------------------|-----------------------------|
| Type of appliance | | |
| Built-in steam oven | ● | ● |
| Design | | |
| Display | SensorTronic | M Touch |
| Retractable dials | – | – |
| Gourmet advantages | | |
| Precise temperature regulation from 40 – 100°C | ● | ● |
| Steam cooking with no transfer of flavours between different foods | ● | ● |
| Automatic programmes with programmable level of doneness | ● | ● |
| Keeping warm function | ● | ● |
| Functions | | |
| Automatic programmes | ● | ● |
| Steam cooking | ● | ● |
| Defrosting | ● | ● |
| Reheating | ● | ● |
| Convenience features | | |
| Steam cooking on up to 3 levels | ● | ● |
| Automatic menu cooking programme | ● | ● |
| Steam reduction at end of programme | ● | ● |
| Clock display/Date display/Minute minder | ●/●/● | ●/●/● |
| Start-Stop programming | ● | ● |
| Actual temperature display/Recommended temperatures | ●/● | ●/● |
| User programmes/Programmable settings | 20/● | 20/● |
| Appliance door | | |
| CleanGlass door/ClearView door | ●/● | ●/● |
| Door hinging | below | below |
| Oven cavity | | |
| Oven cavity volume in l | 38 | 38 |
| Number of shelf levels | 4 | 4 |
| Usable surface area on each level | 1/3GN + 1/2GN | 1/3GN + 1/2GN |
| MultiSteam module/MultiSteam module with LED lighting | –/● | –/● |
| Easy maintenance | | |
| Stainless steel front with CleanSteel finish (CleanSteel appliances only) | ● | ● |
| External steam generator | ● | ● |
| Floor heater for condensate reduction | ● | ● |
| Automatic descaling programme | ● | ● |
| Steam technology and water supply | | |
| MultiSteam/MonoSteam | ●/– | ●/– |
| Water container max. capacity in litres/duration in minutes | 2.0/90 | 2.0/90 |
| Water container with steam generator/Fresh water container | –/● | –/● |
| Safety | | |
| Appliance cooling system and Cool front | ● | ● |
| Safety switch-off/System lock | ●/● | ●/● |
| Door contact switch | ● | ● |
| Technical data | | |
| Niche dimensions in a tall unit in mm (W x H x D) | 560 – 568 x 450 – 452 x 550 | 560 – 568 x 450 – 452 x 550 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 3.6/230/20 | 3.6/230/20 |
| Accessories supplied | | |
| Perforated stainless steel containers/Solid stainless steel containers | 3/– | 3/– |
| Rack/Condensate tray | 1/1 | 1/1 |
| Cookery book | ● | ● |
| Colours | | |
| CleanSteel | ● | ● |
| Brilliant White | – | ● |
| Obsidian Black | – | ● |
| Havana Brown | – | ● |



ovens . microwave combination ovens . steam ovens . **combination steam ovens** . microwave



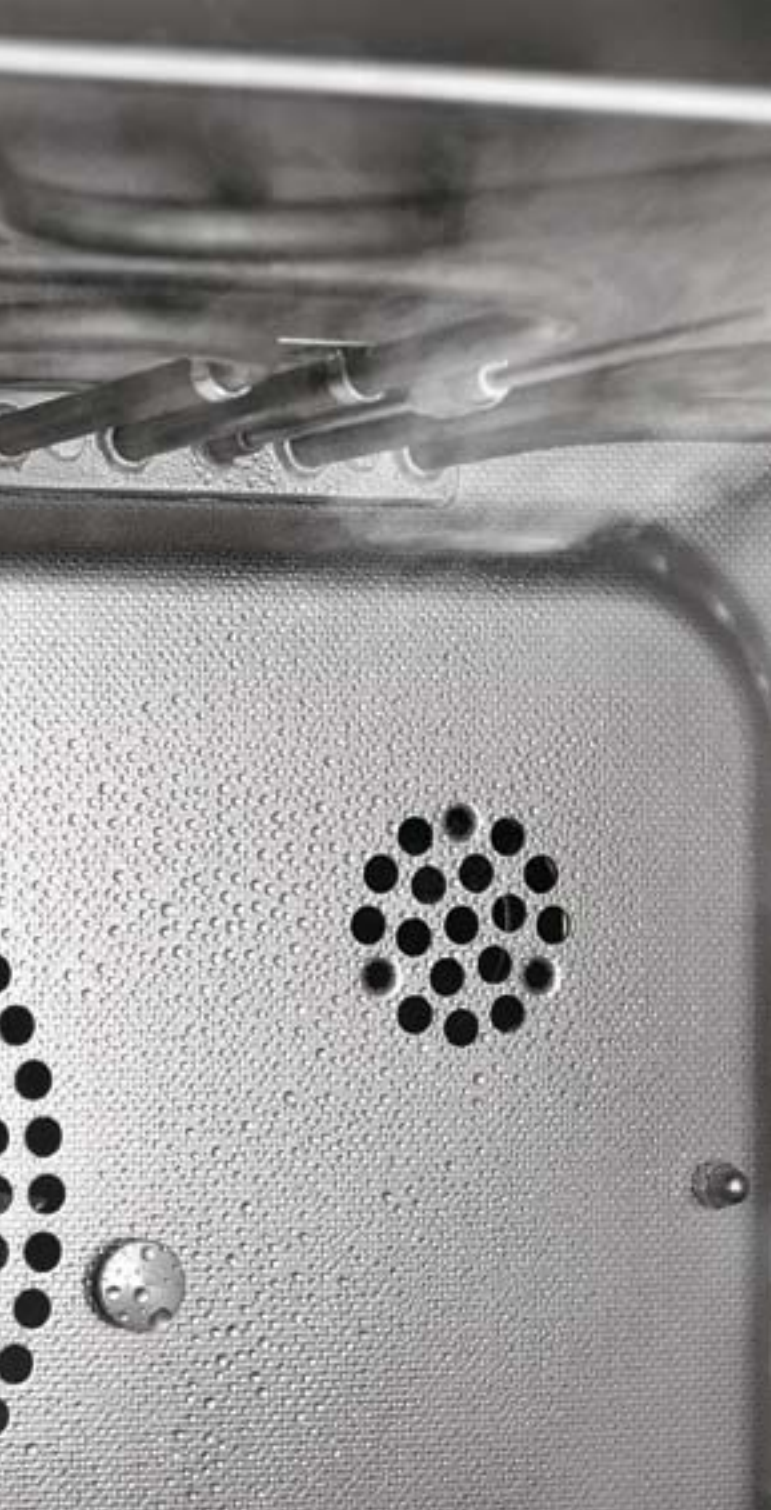
combination steam ovens

With the choice to work with dry heat, steam or in combination at the same time, Miele combination steam ovens offer you endless culinary versatility. Miele brings the professional kitchen into the comfort of your home with the Miele range of combination steam ovens.



Miele





External steam generation

In contrast to other manufacturers' systems, the steam generators of all Miele steam ovens are situated outside the cabinets. This gives considerable advantages for the cooking process: ideal steam quantity, optimum temperature, quantity-independent cooking times as well as rapid heating-up. And because limescale cannot build up in the oven cabinet, cleaning is quick and easy.

**Exclusive
to Miele**

MultiSteam

MultiSteam is a system which perfects external steam generation. It is specifically geared to the requirements of large cabinets. The powerful steam generator (3.3 kW) ensures fast generation of steam and hence shorter heat-up times. The special arrangement and direction of the 6 steam inlet ports integrated into the rear cabinet panel results in faster distribution of steam throughout the cabinet and around cooking containers. This feature ensures uniform results and guarantees perfectly prepared culinary delights.

MonoSteam

This steam system is ideal for steam ovens with small cabinets. The steam generator is located inside the water container. Steam enters the cabinet via a steam inlet port.

With various types of steam generation
Miele steam systems and technologies



Stunning perspectives for your kitchen design

Miele combination steam oven models and dimensions

Miele offers combination steam ovens in two convenient designs. Whichever model you choose, you can look forward to delicious, healthy food.

The Miele 45 x 60 cm combination steam oven is the ideal addition to a conventional oven. In combination with a Miele 14 cm high Gourmet Warming Drawer, it fits into a 60 x 60 cm niche. This opens up untold cooking opportunities.

Combination steam ovens

Miele combination steam ovens offer all the functions of 'steam only' ovens along with Fan Plus. By combining both dry and moist heat, perfect roasting and baking results can be achieved.

XL combination steam ovens



Miele XL combination steam ovens offer all the functions of 'steam only' ovens. They also feature all operating modes of a high-end conventional oven and, depending on the model, a wireless or wired food

probe. Having additional combination options with moisture and a very large cabinet, the combination steam oven is a true all-rounder.

Apart from niche dimensions of 60 x 45 cm, Miele also offers a 60 x 60 cm XXL model as a combination steam oven.

XXL combination steam ovens



This model is a fully fledged steam oven, conventional oven and combination steam oven. All these features fit in a classic 60 x 60 cm oven niche. This appliance comprises all the functions of the XL unit plus a wired food probe. The combination with a 29 cm high

warming drawer offers a plethora of culinary options.

For more detailed information on Miele's extensive range of warming and gourmet drawers, please refer to the "Miele drawers" chapter.



Combination steam oven highlights

Exclusive to Miele MultiSteam

Perfection to suit personal tastes – the Miele steam oven is an all-round talent and the perfect partner for an oven and a hob. You can make starters, soups, fish, meat, vegetables, side-dishes or puddings individually or as a complete meal in one cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele combination steam oven. Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. 6 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.



Exclusive to Miele Fully fledged steam oven, conventional oven, combination steam oven

3 in 1: 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 at the touch of a button to reveal the water container, condensation 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.

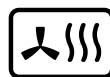
Exclusive to Miele Wireless food probe

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

The perfect programme for every recipe

One appliance, many talents

The combination steam oven comes into its own with such a variety of functions and additional uses. Apart from its functions as a fully fledged conventional oven, it is also a valuable helper when blanching food before freezing or for bottling. Frozen food is also well taken care of in a steam oven when defrosting, and when re-heating cooked food, this appliance showcases another of its many talents with short, gentle regeneration times.



Combination cooking/Fan Plus

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

Combination cooking/top an bottom heat

Perfect from the top and 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.

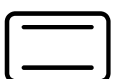
Steam cooking

Nature at its best: the preparation in the steam oven retains the flavour of the food and is also very healthy.



Fan Plus

Perfect results: 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 recipes.



Large grill

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



Small 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 cake – crispy base, juicy 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 a Bain Marie or for browning from underneath.



Fan grill

Crisp on the outside, succulent inside: ideal for roast chicken, duck, joints, rolled meat, etc.



Cakes Special

A special baking programme, developed for moist cakes and choux pastry.



Special applications

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

The perfect combination steam oven for you

Miele product overview

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



DGC 6400

DirectControl
MultiSteam
Stainless steel/CleanSteel, Brilliant White
Obsidian Black



DGC 6800 XL

M Touch
MultiSteam
Stainless steel/CleanSteel, Brilliant White
Obsidian Black

N.B. This model is not available for sale in Malaysia.

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



DGC 6660 XXL

SensorTronic
MultiSteam
Stainless steel/CleanSteel

N.B. This model is only available in Q4, 2014.

Combination steam ovens



| Model number | DGC 6400 | DGC 6800 XL | DGC 6660 XXL |
|--|-----------------------------|-----------------------------|-----------------------------|
| Type of appliance | | | |
| Display | DirectControl | M Touch | SensorTronic |
| Retractable dials | ● | - | - |
| Gourmet advantages | | | |
| Electronic temperature regulation in oven mode from 30 – 225°C | ● | ● | ● |
| Electronic temperature regulation in steam mode from 40 – 100°C | ● | ● | ● |
| Oxygen sensor | ● | ● | ● |
| Steam cooking with no transfer of flavours between different foods | ● | ● | ● |
| Wireless food probe/Food probe with cable | -/- | ●/- | -/● |
| Functions | | | |
| Automatic menu cooking programme | ● | ● | ● |
| Combi cooking/Steam cooking | ●/● | ●/● | ●/● |
| Full grill/Economy grill/Fan grill | -/-/- | ●/●/● | ●/●/● |
| Fan plus/Intensive bake/Cake plus | ●/-/● | ●/●/● | ●/●/● |
| Conventional heat/Top heat/Bottom heat | -/-/- | ●/●/● | ●/●/● |
| Convenience features | | | |
| Motorised lift-up control panel | - | ● | ● |
| Automatic menu cooking | - | ● | ● |
| User programmes/Programmable settings | 20/● | 20/● | 20/● |
| Start-Stop programming | ● | ● | ● |
| Clock display/Date display/Minute minder | ●/●/● | ●/●/● | ●/●/● |
| Actual temperature display/Recommended temperatures | ●/● | ●/● | ●/● |
| Appliance door | | | |
| CleanGlass door/ClearView door | ●/● | ●/● | ●/● |
| Oven cavity | | | |
| Oven cavity volume in l | 33 | 48 | 68 |
| Removable side runners with PerfectClean finish | ● | ● | ● |
| Number of halogen lights | 1 | 2 | 2 |
| Easy maintenance | | | |
| Stainless steel front with CleanSteel finish (CleanSteel appliances only) | ● | ● | ● |
| Stainless steel oven cavity with PerfectClean/Linen finish | ●/● | ●/● | ●/● |
| External steam generator | ● | ● | ● |
| Maintenance programmes for Descaling/Soaking/Rinsing/Drying | ●/●/-/● | ●/●/●/● | ●/●/●/● |
| Steam technology and water supply | | | |
| MultiSteam/MonoSteam | -/● | ●/- | ●/- |
| Water container with steam generator/Fresh water container | ●/- | -/● | -/● |
| Condensate container behind motorised lift-up door | - | ● | ● |
| Mains water connection/Mains drainage connection | -/- | -/- | -/- |
| Efficiency and sustainability | | | |
| Energy efficiency class | A | A | A |
| Low energy lighting/Rapid heat-up | ●/- | ●/● | ●/● |
| Safety | | | |
| Appliance cooling system and Cool front | ● | ● | ● |
| Safety switch-off/System lock | ●/● | ●/● | ●/● |
| Technical data | | | |
| Niche dimensions in a tall unit in mm (W x H x D) | 560 – 568 x 450 – 452 x 550 | 560 – 568 x 450 – 452 x 555 | 560 – 568 x 593 – 595 x 555 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 3.2/230/20 | 3.4/230/20 | 3.5/230/20 |
| Accessories supplied | | | |
| Universal tray with PerfectClean/Combi rack with PerfectClean | -/- | 1/1 | 1/1 |
| Perforated stainless steel containers/ Solid stainless steel containers/Condensate tray | 2/-/1 | 2/1/- | 2/1/- |
| Stainless steel baking tray/Rack | ●/● | -/- | -/- |
| Cookery book | ● | ● | ● |
| Colours | | | |
| CleanSteel | ● | ● | ● |
| Brilliant White | ● | ● | - |
| Obsidian Black | ● | ● | - |
| Havana Brown | - | ● | - |



ovens . microwave combination ovens . steam ovens . combination steam ovens . **microwave**



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.

ovens . drawers . hobs . gas hobs . combisets . cooker hoods . coffee machines . dishwashers



TopControl





Microwave oven highlights

XL cabinet with TopControl

The spacious stainless-steel cabinet with TopControl can accommodate larger items and quantities, and cook, for example, roast chickens or oven bakes to perfection. 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: simply select the appropriate programme and the weight of the food to be cooked - the appliance will do the rest.

The perfect microwave oven for you

Miele product overview

PureLine, built-in microwave oven



M 6262 TC

EasyControl

TopControl

Cabinet 46 litres

Stainless steel/CleanSteel, Brilliant White,

Obsidian Black

60 x 45 cm

N.B. This model is not available for sale in Malaysia in Brilliant White and Obsidian Black.

Microwave oven



| | |
|---|-----------------------------|
| Model number | M 6262 TC |
| Type of appliance | |
| Freestanding microwave oven/Built-in microwave oven | -/● |
| Design | |
| TopControl/SideControl | ●/- |
| Gourmet advantages | |
| Electronically controlled microwave power | ● |
| Number of power levels (80 – 900 W) | 7 |
| Grill element | 1500 W |
| Keeping warm function | ● |
| Quartz grill | ● |
| Functions | |
| Automatic programmes | 23 |
| Microwave solo | ● |
| Grill element | ● |
| Microwave/Grill combination mode | ● |
| Convenience features | |
| Popcorn function | ● |
| Clock display | ● |
| Minute minder/Automatic switch off | ●/- |
| Quick start function | ● |
| Memory function | ● |
| Programmable settings | ● |
| Oven cavity | |
| Oven capacity in l | 46 l |
| LED oven lighting | ● |
| Oven cavity height in cm | 23.2 |
| Turntable diameter in cm | 40 |
| Appliance door | |
| Door contact switch | ● |
| Door button | - |
| Door hinging | bottom |
| Easy maintenance | |
| Stainless steel front with CleanSteel finish (CleanSteel appliances only) | ● |
| Efficiency and sustainability | |
| Time of day running in background | ● |
| Technical data | |
| System lock | ● |
| Safety switch off | - |
| "Door" warning | ● |
| Technical data | |
| Niche dimensions in a tall unit in mm (W x H x D) | 562 – 568 x 450 – 452 x 550 |
| Ventilation independent of housing unit | ● |
| Total connected load in kW/Voltage in V/Fuse rating in A | 1.6/220 – 240/13 |
| Accessories supplied | |
| Plate cover | 1 |
| Boiling rod | 1 |
| Grilling rack | 1 |
| Gourmet plate | 1 |
| Colours | |
| CleanSteel | ● |
| Brilliant White | ● |
| Obsidian Black | ● |
| Havana Brown | - |



ovens . microwave combination ovens . steam ovens . combination steam ovens . microwave



drawers

Miele drawers are real all-rounders. They not only bring your cups, plates and bowls to the optimum temperature, they are also ideal food warmers. An extraordinary feature is the low-temperature cooking mode. With this function, food can be cooked to perfection without losing its flavour.



Range of drawers

Miele offers an exclusive range of designs and sizes to compliment your suite of Miele appliances perfectly.



The compact drawer - 10 cm height



The classic drawer - 14 cm height



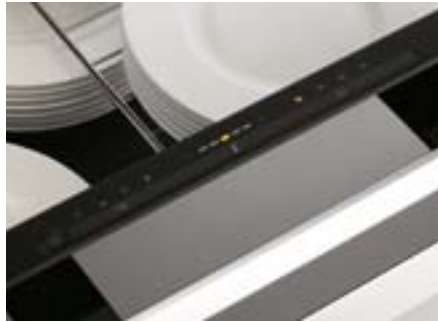
The extra-large drawer - 29 cm height



Drawer highlights

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

Low-temperature cooking is a professional method of food preparation, giving high-quality, tender and juicy results on meat. Meat retains its aroma and nutrients to a great extent. 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. Low-temperature cooking is very trouble-free as the cooking process does not require monitoring and other preparations can be carried out without any 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**

Simply 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.

Automatic buffered self-closing feature

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

Fully telescopic runners

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

The right setting for every recipe

Low-temperature cooking

Low-temperature cooking is ideal for beef, pork, veal, lamb, game, turkey, duck and chicken.



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 prepared at low-temperatures retains its flavour, juices and tender texture without drying out.



Desserts

From healthy fruity options and fluffy meringues to luxury rice pudding and velvety crème brûlée, a variety of desserts can be prepared in the Miele gourmet warming drawer.



Side dishes

Braised red cabbage, slow roasted tomatoes and honey-roasted parsnip crisps are just some of the delicious side dishes you can prepare to compliment a tender meat dish.



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: when 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 drawer for you

Miele product overview

PureLine, Crockery warming drawer



EGW 6210

60 x 10 cm

Narrow trim

Stainless steel/CleanSteel

PureLine, Gourmet warming drawer



ESW 6114

60 x 14 cm

Wide trim

Stainless steel/CleanSteel



ESW 6214

60 x 14 cm

Narrow trim

Stainless steel/CleanSteel, Brilliant White
Obsidian Black, Havana Brown



ESW 6229

60 x 29 cm

Wide trim

Stainless steel/CleanSteel, Brilliant White
Obsidian Black, Havana Brown



Warming drawers



| Model number | EGW 6210 | ESW 6114 | ESW 6214 |
|---|--------------------------------------|------------------------------|------------------------------|
| Type of appliance | | | |
| Crockery warming drawer | ● | – | – |
| Food and crockery warming drawer | – | ● | ● |
| Design | | | |
| Broad/narrow lower trim | Not applicable | ●/– | –/● |
| Glass control panel with sensor switches | – | ● | ● |
| Control panel with symbols | – | ● | ● |
| Handleless drawer | ● | ● | ● |
| Gourmet advantages | | | |
| Pre-heated crockery | ● | ● | ● |
| Keeping food warm | – | ● | ● |
| Low temperature cooking with fan heat for perfect results | – | ● | ● |
| Temperature regulation from 30°C to 50°C | ● | – | – |
| Freely adjustable temperature control | ● | – | – |
| Precise electronic temperature regulation from 40°C to 85°C | – | ● | ● |
| Operating modes | | | |
| Cup warming | ● | ● | ● |
| Plate warming | – | ● | ● |
| Food warming | – | ● | ● |
| Low temperature cooking | – | ● | ● |
| Convenience features | | | |
| Fully telescopic drawer for easy loading and unloading | ● | ● | ● |
| Push-to-Open mechanism | ● | ● | ● |
| Self-closing with soft close mechanism | ● | ● | ● |
| Programmable timer | – | ● | ● |
| Capacity | 56 espresso or 25 cappuccino cups | Place settings for 6 persons | Place settings for 6 persons |
| Easy maintenance | | | |
| Flush touch display/On-Off switch and temperature dial | –/● | ●/– | ●/– |
| Appliance networking | | | |
| Connection to coffee machine (optional kit required) | – | ● | ● |
| Safety | | | |
| Cool front | ● | ● | ● |
| Safety switch-off | ● | ● | ● |
| Technical data | | | |
| Appliance height in cm | 10 | 14 | 14 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 0.15/230/13 | 0.7/230/13 | 0.7/230/13 |
| Standard accessories | | | |
| Anti-slip mat | ● | ● | ● |
| SousChef cook book | – | ● | ● |
| Rack to increase useable loading area | – | – | – |
| Colours | | | |
| CleanSteel | ● | ● | ● |
| Brilliant White | – | – | ● |
| Obsidian Black | – | – | ● |
| Havana Brown | – | – | ● |





| | |
|---|-------------------------------|
| Model number | ESW 6229 SousChef |
| Type of appliance | |
| Crockery warming drawer | – |
| Food and crockery warming drawer | ● |
| Design | |
| Broad/narrow lower trim | Not applicable |
| Glass control panel with sensor switches | ● |
| Control panel with symbols | ● |
| Handleless drawer | – |
| Gourmet advantages | |
| Pre-heated crockery | ● |
| Keeping food warm | ● |
| Low temperature cooking with fan heat for perfect results | ● |
| Temperature regulation from 30°C to 50°C | – |
| Freely adjustable temperature control | – |
| Precise electronic temperature regulation from 40°C to 85°C | ● |
| Operating modes | |
| Cup warming | ● |
| Plate warming | ● |
| Food warming | ● |
| Low temperature cooking | ● |
| Convenience features | |
| Fully telescopic drawer for easy loading and unloading | ● |
| Push-to-Open mechanism | – |
| Self-closing with soft close mechanism | ● |
| Programmable timer | ● |
| Capacity | Place settings for 12 persons |
| Easy maintenance | |
| Flush touch display/On-Off switch and temperature dial | ●/– |
| Appliance networking | |
| Connection to coffee machine (optional kit required) | ● |
| Safety | |
| Cool front | ● |
| Safety switch-off | ● |
| Technical data | |
| Appliance height in cm* | 29 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 0.7/230/13 |
| Standard accessories | |
| Anti-slip mat | ● |
| SousChef cook book | ● |
| Rack to increase useable loading area | ● |
| Colours | |
| CleanSteel | ● |
| Brilliant White | ● |
| Obsidian Black | ● |
| Havana Brown | – |

SousChef



ovens . microwave combination ovens . steam ovens . combination steam ovens . microwave



hobs

The hob is the heart of the kitchen and Miele's range of induction hobs combine sleek looks with exceptional performance. With quick heat-up times and a host of innovative features, these hobs are also exceptionally easy to look after with their smooth, easy clean surface.



Heating methods

Miele hobs are available with a choice of heating methods to suit your individual culinary preferences.



Induction hobs



Gas hobs

Range of sizes

Miele not only offers you a selection of hob sizes to choose from but also a distinctive variety of frame designs: flat stainless steel rim, glass with bevelled edges all round or flush fit to integrate seamlessly into your counter-top design.



Classic – 60 cm wide hobs with 3 to 4 cooking zones.



Practical – 75 cm wide hobs with 3 to 6 cooking zones.



Large – 90 cm wide hobs with 3 to 5 cooking zones.





Miele
INDUCTION

0 1 2 3 4 5 6 7 8 9

0 1 2 3 4 5 6 7 8 9

0 1 2 3 4 5 6 7 8 9



Flexible cooking zones





Miele
INDUCTION

8
0 1 2 3 4 5 6 7 8

8
0 1 2 3 4 5 6 7 8 9

8
0 1 2 3 4 5 6 7 8 9

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Hob highlights

Exclusive to Miele **DirectSelection Plus**
This feature allows you to select power settings and times quickly and intuitively. Each cooking zone has its own back-lit numerical sensors which are not visible when the hob is switched off, for a discreet and elegant appearance.



DirectSelection
So convenient: fast power output selection via a single, centrally located numerical keybank for each cooking zone.



Exclusive to Miele **Con@ctivity**
Innovative convenience with wireless technology: the cooker hood switches on automatically and adjusts its suction power to settings on the hob as you cook.



PowerFlex induction
TwinBooster and pan size recognition technology combine two different heating zones and deliver extra bursts of power to the areas it's needed, making better use of large pots and pans.



Flexible cooking zones
For all types of cookware: all types of pots and pans are suitable.



Timer
This practical feature allows the user to set timers to each individual zone.

The perfect hob for you

Miele product overview

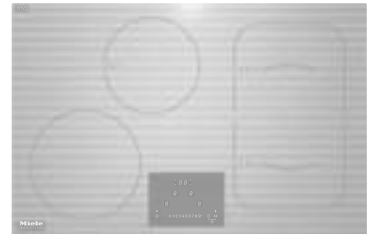
Electric hobs with induction, independent of oven



KM 6316
DirectControl
63 x 53 cm
3 cooking zones
Wide protruding frame



KM 6322
DirectControl
62 x 52 cm
4 cooking zones
Wide on-set frame



KM 6349
PowerFlex
DirectControl
75 x 49 cm
4 cooking zones
Flush
Brilliant white

N.B. Available in Q1 of 2014 in Singapore.
N.B. Available in Q2 of 2014 in Malaysia.



KM 6356
DirectControl
79 x 51 cm
4 cooking zones
Flush

N.B. Available in Q2/3 of 2014 in Singapore.
N.B. Available in Q3/4 of 2014 in Malaysia.



KM 6362
PowerFlex
Knobs
80 x 52 cm
4 cooking zones
Stainless steel trim front and back

N.B. Available in Q2 of 2014.



KM 6367
PowerFlex
DirectControl
79 x 51 cm
3 full size PowerFlex cooking zones
Flush

N.B. Check for availability in Malaysia
Terms and conditions apply.



KM 6379

PowerFlex

DirectControl Plus

92 x 42 cm

4 cooking zones

Bevelled on all sides

Induction hobs



| Model number | KM 6316 | KM 6322 | KM 6349 |
|--|---------------------------------------|---------------------------------------|---------------------------------------|
| Heating | | | |
| Type of heating | Induction | Induction with PowerFlex | Induction with PowerFlex |
| Type of appliance | | | |
| Hob with onset controls | DirectSelection Plus | DirectSelection | DirectSelection |
| Design | | | |
| Black/Havana Brown/Brilliant white | ●/-/- | ●/-/- | -/-/● |
| Stainless steel frame Flat/Raised | ●/- | ●/- | -/- |
| Stainless steel trim front and back | - | - | - |
| Bevelled edges/Flush fit | -/- | -/- | -/● |
| Cooking zones | | | |
| Number of cooking zones | 3 | 4 | 4 |
| PowerFlex zones (2 linked cooking zones) | | | |
| No. of zones/diameter in mm | -/- | 1/230 – 390 | 1/230 – 390 |
| Power level in kW/Booster/TwinBooster | -/-/- | 3.4/4.8/7.4 | 3.4/4.8/7.4 |
| Cooking zone | | | |
| Position/Type/Diameter in mm/No. of pans using FlexTouch | Left centre/Vario/140 – 280/- | Front left/Vario/140 – 200/- | Front left/Vario/160 – 230/- |
| Power level in kW/Booster/TwinBooster | 2.6/3.3/5.5 | 1.85/3.0/- | 2.3/3.0/3.7 |
| Cooking zone | | | |
| Position/Type/Diameter in mm | Rear right/Vario/140 – 200 | Rear left/Vario/100 – 160 | Rear left/Vario/140 – 190 |
| Power level in kW/Booster/TwinBooster | 1.85/3.0/- | 1.4/2.2/- | 1.85/3.0/- |
| Cooking zone | | | |
| Position/Type/Diameter in mm | Front right/Vario/100 – 160 | Right/Rear/150 x 230 | Right/Rear/150 x 230 |
| Power level in kW/Booster/TwinBooster | 1.4/2.2/- | 2.1/3.0/3.7 | 2.1/3.0/3.7 |
| Cooking zone | | | |
| Position/Type/Diameter in mm | -/-/- | Rear left | Rear left |
| Power level in kW/Booster/TwinBooster | -/-/- | 2.1/3.0/3.7 | 2.1/3.0/3.7 |
| Convenience features | | | |
| Touch display/Sensor controls/Dial controls | -/●/- | -/●/- | -/●/- |
| Pan and pan size recognition | ● | ● | ● |
| Extended zones | - | - | - |
| Stop&Go function/Keeping warm function | ●/● | ●/● | ●/● |
| Minute minder/Timer/Auto heat-up | ●/●/● | ●/●/● | ●/●/● |
| Programmable settings (e.g. buzzer tones) | ● | ● | - |
| Indicators | | | |
| Residual heat indicators/Power level display | ●/● | ●/● | ●/● |
| Appliance networking | | | |
| Automatic operation with Con@ctivity (optional) | ● | ● | - |
| Safety | | | |
| Safety switch-off | ● | ● | ● |
| Safety lock/System lock | ●/● | ●/● | ●/● |
| Fault indication/Integrated cooling fan/Overheating protection | ●/●/● | ●/●/● | ●/●/● |
| Pan protection/Residual heat indication | -/● | -/● | -/● |
| Technical data | | | |
| Cut out dimensions in mm (W x D) | 560 ⁺³ x 490 ⁻³ | 600 ⁺³ x 500 ⁻³ | 730 ⁻¹ x 470 ⁻¹ |
| Appliance dimensions in mm (W x D) | 626 x 526 | 614 x 514 | 752 x 492 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 7.4/230/30 | 7.4/230/30 | 7.4/230/30 |
| Standard accessories | | | |
| Glass scraper/Connection cable | -/● | -/● | -/● |





| Model number | KM 6362 | KM 6367 | KM 6379 |
|--|--|---------------------------------------|---------------------------------------|
| Heating | | | |
| Type of heating | Induction with PowerFlex and WaterBoost | Induction with PowerFlex | Induction with PowerFlex |
| Type of appliance | | | |
| Hob with onset controls | Dial controls | DirectSelection plus | DirectSelection plus |
| Design | | | |
| Stainless steel frame Flat/Raised | -/- | -/- | -/- |
| Stainless steel trim front and back | ● | - | - |
| Bevelled edges/Flush fit | -/- | -/● | ●/- |
| Cooking zones | | | |
| Number of cooking zones | 4 | 6 | 4 |
| PowerFlex zones (unlinked) | | | |
| No. of zones/diameter in mm | 2/150 – 230 | 3/230 – 390 | 1/230 – 390 |
| Power level in kW/Booster/TwinBooster | 2.1/3.0/3.7 | 3.4/4.8/7.4 | 3.4/4.8/7.4 |
| Cooking zone | | | |
| Position/Type/Diameter in mm | Front left/Vario/100 – 230 | Front/150 – 230 | Front left/Vario/140 – 200/- |
| Power level in kW/Booster/TwinBooster | 2.3/3.2/5.0 | 2.1/3.0/3.7 | 1.85/3.0/- |
| Cooking zone | | | |
| Position/Type/Diameter in mm | Rear left/Vario/140 – 190 | Centre/150 – 230 | Rear left/150 – 230 |
| Power level in kW/Booster/TwinBooster | 1.85/3.0/- | 2.1/3.0/3.7 | 2.1/3.0/3.7 |
| Cooking zone | | | |
| Position/Type/Diameter in mm | Right/Linked PowerFlex zones/ 230 x 390 | Right/150 – 230 | Front right/Vario/100 – 160 |
| Power level in kW/Booster/TwinBooster | 3.3/4.8/7.4 | 2.1/3.0/3.7 | 1.4/2.2/- |
| Cooking zone | | | |
| Position/Type/Diameter in mm | -/-/- | -/-/- | Rear right/150 – 230 |
| Power level in kW/Booster/TwinBooster | -/-/- | -/-/- | 2.1/3.0/3.7 |
| Convenience features | | | |
| Touch display/Sensor controls/Dial controls | -/-/● | -/●/- | -/●/- |
| Pan and pan size recognition | ● | ● | ● |
| Extended zones | ● | ● | ● |
| Stop&Go function/Keeping warm function | -/● | ●/● | ●/● |
| Minute minder/Timer/Auto heat-up | -/-/● | ●/●/● | ●/●/● |
| Programmable settings (e.g. buzzer tones) | - | - | ● |
| Indicators | | | |
| Residual heat indicators/Power level display | ●/● | ●/● | ●/● |
| Appliance networking | | | |
| Automatic operation with Con@ctivity (optional) | - | - | ● |
| Safety | | | |
| Safety switch-off | ● | ● | ● |
| Safety lock/System lock | -/● | -/● | ●/● |
| Fault indication/Integrated cooling fan/Overheating protection | ●/●/● | ●/●/● | ●/●/● |
| Pan protection/Residual heat indication | -/● | -/● | -/● |
| Technical data | | | |
| Cut out dimensions in mm (W x D) | 780 x 500 | 770 ⁻¹ x 490 ⁻¹ | 886 ⁻³ x 386 ⁻³ |
| Appliance dimensions in mm (W x D) | 800 x 522 | 792 x 512 | 916 x 416 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 7.4/230/30 | 11.1/230/3 x 20 | 7.4/230/30 |
| Standard accessories | | | |
| Glass scraper/Connection cable | -/● | -/● | -/● |



ovens . microwave combination ovens . steam ovens . combination steam ovens . microwave



gas hobs

Cooking with gas is highly valued by many professional chefs. Temperatures can be controlled very precisely and be changed within seconds. Cooking with gas on an open flame gives many people an emotional experience. In today's modern and fast-paced time, cooking with gas ensures control and precision.



Gas on stainless steel



Gas on glass



Gas hob highlights

Gas hobs with electronic controls

Miele gas hobs with electronic controls offer even more safety and convenience: QuickStart ensures fast ignition and GasStop&ReStart automatic reignition in the event of flame failure. Some of these hobs also feature a minute minder and a residual heat indicator.



ComfortClean pot rests

Fast cleaning: simply remove the pot rests and clean them in a dishwasher. This results in gas hobs looking good for longer.



Individual design

Attractive designs to suit all tastes: puristic stainless steel look or elegant ceramic glass.



Enamelled pot rests and burner parts

Nothing lasts longer and is easier to clean: enamelled cast-iron pot rests and burners with PerfectClean.



QuickStart

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



GasStop & ReStart

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

The perfect gas hob for you

Miele product overview

Gas hobs with stainless steel



KM 2052

Control panel with knobs
90 x 52 cm
4 burners, 1 dual wok burner

N.B. This model is not available for sale in Malaysia.

Gas hobs with ceramic glass



KM 3014

Control panel with knobs
63 x 53 cm
2 burners, 1 dual wok burner

N.B. This model is not available for sale in Malaysia.

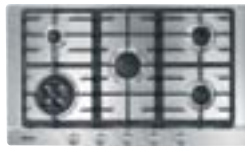


KM 3054

Control panel with knobs
94 x 53 cm
4 burners, 1 dual wok burner

N.B. This model is not available for sale in Malaysia.

Gas hobs



| Model number | KM 2052 | KM 3014 | KM 3054 |
|--|---|---|---|
| Heating | | | |
| Type of heating | Gas | Gas | Gas |
| Type of appliance | | | |
| Hob with onset controls | ● | ● | ● |
| Design | | | |
| Gas on glass | – | ● | ● |
| Stainless steel frame | ● | ● | ● |
| Flush fit/flat fit | –/– | –/– | –/– |
| Stainless steel trough | ● | – | – |
| Cast iron pot rests (matt black enamel) | ● | ● | ● |
| Cooking zones | | | |
| Number of cooking zones | 5 | 3 | 5 |
| Cooking zone | | | |
| Position/Type/Pan base-pan rim diameter in mm | Front left/Dual wok/160 – 260 | Middle left/Dual wok/ 160 – 260 | Middle left/Dual wok/ 160 – 240 |
| Power level in kW | 4.20 | 5.0 | 5.0 |
| Cooking zone | | | |
| Position/Type/Pan base-pan rim diameter in mm | Rear left/Small burner/ 100 – 220 | Rear right/Small burner/ 100 – 200 | Front middle/Large burner/ 140 – 240 |
| Power level in kW | 1.00 | 1.3 | 3.1 |
| Cooking zone | | | |
| Position/Type/Pan base-pan rim diameter in mm | Centre/Large burner/140 – 240 | Front right/Medium burner/ 120 – 220 | Rear centre/Small burner/ 100 – 200 |
| Power level in kW | 2.60 | 2.0 | 1.3 |
| Cooking zone | | | |
| Position/Type/Pan base-pan rim diameter in mm | Rear right/Medium burner/ 120 – 220 | – | Rear right/Medium burner/ 120 – 220 |
| Power level in kW | 1.75 | – | 2.0 |
| Cooking zone | | | |
| Position/Type/Pan base-pan rim diameter in mm | Front right/Medium burner/ 120 – 220 | – | Front right/Medium burner/ 120 – 220 |
| Power level in kW | 1.75 | – | 2.0 |
| Convenience features | | | |
| Dial controls | ● | ● | ● |
| Minute minder | – | – | ● |
| Single-handed electronic ignition/QuickStart | manual ignition/– | ●/– | –/● |
| Easy maintenance | | | |
| Easy clean ceramic glass | – | ● | ● |
| Dishwasher-proof pot rests | – | ● | ● |
| Safety | | | |
| Safety switch-off | – | – | ● |
| System lock | – | – | ● |
| Heat indicator/In-operation indicator | –/– | –/– | ●/● |
| Rapid switch-off | – | – | ● |
| GasStop/GasStop & ReStart | ●/– | ●/– | –/● |
| Technical data | | | |
| Cut out dimensions in mm (W x D) | 860 ⁺¹ x 480-490 | 560-600 x 490-500 | 916 ⁺¹ x 490-500 |
| Appliance dimensions in mm (W x D) | 900 x 520 | 626 x 526 | 924 x 526 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 0.025/230/13 | 0.025/230/13 | 0.025/230/13 |
| Standard accessories | | | |
| Glass scraper/Connection cable | –/● | –/● | –/● |
| Wok ring | ● | ● | ● |
| Ready for connection to town gas | ● | ● | ● |
| Liquid gas jet kit (optional) | ● | ● | ● |



ovens . microwave combination ovens . steam ovens . combination steam ovens . microwave



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, TepanYaki, 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.

CombiSets

Induction, electric, gas

Miele CombiSet appliances are available as electric, induction and gas units in varying widths, so you can be certain of finding the right appliance for all your cooking needs.

Gas hobs

Powerful or gentle cooking: both are possible with a Miele gas hob. Available in a variety of widths with a range of features, the electronically controlled CombiSet gas burners also offer innovative safety features and user benefits.

Conventional electric hobs

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

Induction hobs

With induction cooking, the heat is generated directly in the pan base. The size of the pan is also recognised with the advantage that 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.





Cooking with the extraordinary

Miele CombiSet appliances



Induction wok



Deep fat fryer



Barbecue grill



Salamander grill



TepanYaki





CombiSet highlights

Miele CombiSet appliances emanate style and convenience. Despite each appliance working independently of the others, they create a uniform and elegant ensemble when installed next to each other.

A stylish stainless steel frame on all CombiSet appliances gives a professional kitchen look allowing you to mix and match appliances to create a customised cooking area to suit your lifestyle.



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 in combination, they always match each other perfectly.

Knobs

Matching convenience: metal knobs complement the matching design of the CombiSet elements.

Inclined control panel

Perfect look: the ergonomically arranged control panel simplifies operation.

Indicators

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

The perfect CombiSet for you

Miele product overview

CombiSet Gas



CS 1011 G
Control panel with knobs
28 cm wide
1 dual wok burner



CS 1012-1 G
Control panel with knobs
28 cm wide
1 burner, 1 dual wok burner



CS 1013-1 G
Control panel with knobs
28 cm wide
1 burner, 1 dual wok burner

N.B. This model is not available for sale in Malaysia.



CS 1018
Control panel with knobs
28 cm wide
1 dual wok burner

N.B. This model is not available for sale in Malaysia.



CS 1028 G
Control panel with knobs
38 cm wide
1 dual wok burner

CombiSet HiLight Ceramic



CS 1112 E

Control panel with knobs
28 cm wide
2 cooking zones

CombiSet Induction



CS 1212-1 I

Control panel with knobs
28 cm wide
2 cooking zones



CS 1221-1 I

Control panel with knobs
38 cm wide
1 cooking zone



CS 1223-1 I

Control panel with knobs
38 cm wide
Non-stick ceramic wok

The perfect CombiSet for you

Miele product overview

Special Application CombiSets



CS 1312 BG
Barbecue grill
Control panel with knobs
28 cm wide



CS 1322 BG
Barbecue grill
Control panel with knobs
38 cm wide



CS 1327 Y
TepanYaki
Control panel with knobs
38 cm wide



CS 1411 F
Deep fryer
Control panel with knobs
28 cm wide



CS 1421 S
Salamander grill
Control panel with knobs
38 cm wide



CombiSet appliances



| Model number | CS 1011 G | CS 1012-1 G |
|--|---------------------------|-------------------------------|
| Heating | | |
| Type of heating | Gas wok | Gas hob |
| Type of appliance | | |
| CombiSet element | ● | ● |
| Design | | |
| Stainless steel trough/frame | ●/● | ●/● |
| Cast iron pan support (matt black enamel) | ● | ● |
| Cooking zone | | |
| Position/Type/Diameter in mm | Centre/Dual wok/150 – 280 | Front/Medium burner/100 – 200 |
| Power level in kW/Booster/TwinBooster | 6.0/-/- | 1.8/-/- |
| Cooking zone | | |
| Position/Type/Diameter in mm | -/-/- | Rear/Large burner/140 – 240 |
| Power level in kW/Booster/TwinBooster | -/-/- | 3.0/-/- |
| Cooking zone | | |
| Tepan surface/Cooking area in mm/Tepan power level in kW | -/-/- | -/-/- |
| Grilling surface in mm/Grill power in kW | -/- | -/- |
| Deep-fat fryer power level in kW | - | - |
| CombiSet scales weight range in kg | - | - |
| Convenience features | | |
| Dial controls | ● | ● |
| Indicators | | |
| Residual heat indicator | ● | ● |
| Weight display with tare function | - | - |
| Temperature reached indicator | - | - |
| Safety | | |
| Residual heat/Booster/In-operation/Extended area indicator | ●/-/●/- | ●/-/●/- |
| Technical data | | |
| Dimensions in mm (W x D x H) | 288 x 520 x 57 | 288 x 520 x 57 |
| Casing height incl. connection box in mm | 106 | 106 |
| Cut-out dimensions in mm | 272 x 500 | 272 x 500 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 0.025/230/13 | 0.025/230/13 |
| Standard accessories | | |
| Glass scraper/Connection cable | -/● | -/● |
| Batteries | - | - |
| Lava rock/Cleaning brush | -/- | -/- |
| Pasta insert/Fryer lid | -/- | -/- |
| Cast iron griddle (optional) | - | - |





| Model number | CS 1013-1 G | CS 1018 G | CS 1028 G |
|--|-------------------------------|---------------------------|---------------------------|
| Heating | | | |
| Type of heating | Gas hob | Gas wok | Gas wok |
| Type of appliance | | | |
| CombiSet element | ● | ● | ● |
| Design | | | |
| Stainless steel trough/frame | ●/● | ●/● | ●/● |
| Cast iron pan support (matt black enamel) | - | - | - |
| Cooking zone | | | |
| Position/Type/Diameter in mm | Front/Medium burner/100 – 200 | Centre/Dual-Wok/150 – 280 | Centre/Mono-Wok/220 – 300 |
| Power level in kW/Booster/TwinBooster | 1.8/-/- | 5.4/-/- | 8.0/-/- |
| Cooking zone | | | |
| Position/Type/Diameter in mm | Rear/Large burner/140-220 | -/-/- | -/-/- |
| Power level in kW/Booster/TwinBooster | 3.0/-/- | -/-/- | -/-/- |
| Cooking zone | | | |
| Position/Type/Diameter in mm | -/-/- | -/-/- | -/-/- |
| Power level in kW/Booster/TwinBooster | -/-/- | -/-/- | -/-/- |
| Cooking zone | | | |
| Position/Type/Diameter in mm | -/-/- | -/-/- | -/-/- |
| Power level in kW/Booster/TwinBooster | -/-/- | -/-/- | -/-/- |
| Convenience features | | | |
| Dial controls | ● | ● | ● |
| Indicators | | | |
| Residual heat indicator | - | - | ● |
| Weight display with tare function | - | - | - |
| Temperature reached indicator | - | - | - |
| Safety | | | |
| Residual heat/Booster/In-operation/Extended area indicator | -/-/-/- | -/-/-/- | ●/-/●/- |
| Technical data | | | |
| Dimensions in mm (W x D x H) | 288 x 520 x 57 | 288 x 520 x 57 | 380 x 520 x 94 |
| Casing height incl. connection box in mm | 82 | 101.5 | 135 |
| Cut-out dimensions in mm | 272 x 500 | 272 x 500 | 364 x 500 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 0.025/230/13 | 0.025/230 – 240/13 | 0.025/230 – 240/13 |
| Standard accessories | | | |
| Glass scraper/Connection cable | -/● | -/● | -/● |
| Batteries | - | - | - |
| Lava rock/Cleaning brush | -/- | -/- | -/- |
| Pasta insert/Fryer lid | -/- | -/- | -/- |



CombiSet appliances



| | |
|--|--------------------|
| Model number | CS 1112 E |
| Heating | |
| Type of heating | Ceramic hob |
| Type of appliance | |
| CombiSet element | ● |
| Design | |
| Stainless steel trough/frame | ●/● |
| Cast iron pan support (matt black enamel) | - |
| Cooking zone | |
| Position/Type/Diameter in mm | Front/Vario/145 |
| Power level in kW/Booster/TwinBooster | 1.2/-/- |
| Cooking zone | |
| Position/Type/Diameter in mm | Back/Vario/100/180 |
| Power level in kW/Booster/TwinBooster | 0.6/1.8/-/- |
| Cooking zone | |
| Position/Type/Diameter in mm | -/-/- |
| Power level in kW/Booster/TwinBooster | -/-/- |
| Cooking zone | |
| Position/Type/Diameter in mm | -/-/- |
| Power level in kW/Booster/TwinBooster | -/-/- |
| Convenience features | |
| Dial controls | ● |
| Indicators | |
| Residual heat indicator | ● |
| Weight display with tare function | - |
| Temperature reached indicator | - |
| Safety | |
| Residual heat/Booster/In-operation/Extended area indicator | ●/-/●/- |
| Technical data | |
| Dimensions in mm (W x D x H) | 288 x 57 x 520 |
| Casing height incl. connection box in mm | 95 |
| Cut-out dimensions in mm | 272 x 500 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 3.0/230 – 240/15 |
| Standard accessories | |
| Glass scraper/Connection cable | ●/● |
| Batteries | - |
| Lava rock/Cleaning brush | -/- |
| Pasta insert/Fryer lid | -/- |



| Model number | CS 1212-1 I | CS 1221-1 I | CS 1223-1 I |
|--|-----------------------|-----------------------|------------------|
| Heating | | | |
| Type of heating | Induction hob | Induction hob | Induction wok |
| Type of appliance | | | |
| CombiSet element | ● | ● | ● |
| Design | | | |
| Stainless steel trough/frame | -/● | -/● | -/● |
| Cast iron pan support (matt black enamel) | ● | - | - |
| Cooking zone | | | |
| Position/Type/Diameter in mm | Front/Vario/100 – 160 | Front/Vario/180 x 300 | Centre/Vario/300 |
| Power level in kW/Booster/TwinBooster | 1.4/2.2/- | 2.6/3.0/3.7 | 2.4/3.2/- |
| Cooking zone | | | |
| Position/Type/Diameter in mm | Rear/Vario/160 – 230 | -/-/- | -/-/- |
| Power level in kW/Booster/TwinBooster | 2.3/3.0/3.7 | -/-/- | -/-/- |
| Cooking zone | | | |
| Tepan surface/Cooking area in mm/Tepan power level in kW | -/-/- | -/-/- | -/-/- |
| Grilling surface in mm/Grill power in kW | -/- | -/- | -/- |
| Deep-fat fryer power level in kW | - | - | - |
| CombiSet scales weight range in kg | - | - | - |
| Convenience features | | | |
| Dial controls | ● | ● | ● |
| Indicators | | | |
| Residual heat indicator | ● | ● | ● |
| Weight display with tare function | - | - | - |
| Temperature reached indicator | - | - | - |
| Safety | | | |
| Residual heat/Booster/In-operation/Extended area indicator | ●/●/●/- | ●/●/●/- | ●/●/●/- |
| Technical data | | | |
| 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 | 272 x 500 | 364 x 500 | 364 x 500 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 3.7/230/20 | 3.7/230/20 | 3.2/230/20 |
| Standard accessories | | | |
| Glass scraper/Connection cable | -/● | -/● | -/● |
| Batteries | - | - | - |
| Lava rock/Cleaning brush | -/- | -/- | -/- |
| Pasta insert/Fryer lid | -/- | -/- | -/- |
| Cast iron griddle (optional) | - | - | - |



CombiSet appliances



| Model number | CS 1312 BG | CS 1322 BG | CS 1411 F |
|--|--------------------|--------------------|-----------------|
| Heating | | | |
| Type of heating | Electric BBQ grill | Electric BBQ grill | Electric fryer |
| Type of appliance | | | |
| CombiSet element | ● | ● | ● |
| Design | | | |
| Stainless steel trough/frame | ●/● | ●/● | ●/● |
| Cast iron pan support (matt black enamel) | - | - | - |
| Cooking zone | | | |
| Position/Type/Diameter in mm | -/-/- | -/-/- | -/-/- |
| Power level in kW/Booster/TwinBooster | -/-/- | -/-/- | -/-/- |
| Cooking zone | | | |
| Position/Type/Diameter in mm | -/-/- | -/-/- | -/-/- |
| Power level in kW/Booster/TwinBooster | -/-/- | -/-/- | -/-/- |
| Cooking zone | | | |
| Tepan surface/Cooking area in mm/Tepan power level in kW | -/-/- | -/-/- | -/-/- |
| Grilling surface in mm/Grill power in kW | 250 x 210/2 x 1.5 | -/2 x 1.7 | -/- |
| Deep-fat fryer power level in kW | - | - | 2,4 |
| CombiSet scales weight range in kg | - | - | - |
| Convenience features | | | |
| Dial controls | ● | ● | ● |
| Indicators | | | |
| Residual heat indicator | - | - | ● |
| Weight display with tare function | - | - | - |
| Temperature reached indicator | - | - | ● |
| Safety | | | |
| Residual heat/Booster/In-operation/Extended area indicator | -/-/●/- | -/-/●/- | ●/-/●/- |
| Technical data | | | |
| Dimensions in mm (W x D x H) | 288 x 520 x 100 | 380 x 100 x 520 | 288 x 520 x 205 |
| Casing height incl. connection box in mm | 170 | 170 | 275 |
| Cut-out dimensions in mm | 272 x 500 | 364 x 500 | 272 x 500 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 3.0/230/13 | 3.4/230/15 | 2.4/230/13 |
| Standard accessories | | | |
| Glass scraper/Connection cable | -/● | -/● | -/● |
| Batteries | - | - | - |
| Lava rock/Cleaning brush | ●/● | ●/● | -/- |
| Pasta insert/Fryer lid | -/- | -/- | ●/● |
| Cast iron griddle (optional) | ● | ● | - |



| Model number | CS 1327 Y | CS 1421 S |
|--|----------------------|--------------------|
| Heating | | |
| Type of heating | Electric Teppan Yaki | Salamander |
| Type of appliance | | |
| CombiSet element | ● | ● |
| Design | | |
| Stainless steel trough/frame | ●/● | ●/- |
| Cast iron pan support (matt black enamel) | - | - |
| Cooking zone | | |
| Position/Type/Diameter in mm | -/-/- | -/-/- |
| Power level in kW/Booster/TwinBooster | -/-/- | -/-/- |
| Cooking zone | | |
| Position/Type/Diameter in mm | -/-/- | -/-/- |
| Power level in kW/Booster/TwinBooster | -/-/- | -/-/- |
| Cooking zone | | |
| Teppan surface/Cooking area in mm/Teppan power level in kW | 190 x 290/-/2.4 | -/-/- |
| Grilling surface in mm/Grill power in kW | - | 180/1.65 |
| Deep-fat fryer power level in kW | - | - |
| CombiSet scales weight range in kg | - | - |
| Convenience features | | |
| Dial controls | ● | ● |
| Indicators | | |
| Residual heat indicator | ● | ● |
| Weight display with tare function | - | - |
| Temperature reached indicator | ● | - |
| Safety | | |
| Residual heat/Booster/In-operation/Extended area indicator | ●/-/●/- | ●/-/-/● |
| Technical data | | |
| Dimensions in mm (W x D x H) | 380 x 520 x 58 | 380 x 520 x 117 |
| Casing height incl. connection box in mm | 78 | 573 |
| Cut-out dimensions in mm | 364 x 500 | 364 x 500 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 2.4/230/13 | 1.8/230 - 240/13 |
| Standard accessories | | |
| Glass scraper/Connection cable | -/● | -/● |
| Batteries | - | - |
| Lava rock/Cleaning brush | -/- | -/- |
| Pasta insert/Fryer lid | -/- | -/- |
| Cast iron griddle (optional) | - | Special order only |

ovens . microwave combination ovens . steam ovens . combination steam ovens . microwave



cooker hoods

All Miele cooker hoods are developed and produced predominantly by hand in Miele's Arnsberg plant making each cooker hood 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.



Customisation on request

Miele's promise: our cooker hoods should be as individual as your requirements. That is why Miele is able to offer a comprehensive range of products built to customer specification on request, in addition to the standard range of cooker hoods. With Miele you can have a taller or a shorter chimney section, a wider hood, and even have it in a colour to match your kitchen. Your cooker hood can even be built to suit the room in which it is going to be installed, so that your needs are perfectly met.



Customised chimney

On request, Miele ensures your cooker hood fits perfectly into the architectural constraints of your kitchen. For example, by making the chimney section longer or shorter, to fit a certain ceiling height. It can even be cut at an angle to fit perfectly under a sloping ceiling.



Customised canopy

Miele can also build cooker hood canopies to suit your requirements. Does your cooking area consist of several Miele CombiSet elements which need a wider cooker hood to cover them all? No problem – Miele can supply cooker hoods up to 240 cm wide.



Colour choices with RAL powder coating

Not only are all kitchens built differently, they also come in different colours. With Miele you can even choose the colour of your cooker hood. The high quality RAL-powder coated finish is available in a spectrum of 213 different colours, is easy to look after and keep clean.



Island cooker hoods



Wall mounted cooker hoods



Ceiling extractors



Slimline cooker hoods



Extractor units

The ideal cooker hood for your hob

How wide does the cooker hood need to be? This depends firstly on the width of the hob and secondly on the size of your kitchen. It is important that the hood is slightly wider than the hob below it. Only then can you be certain of capturing all the rising cooking vapours and benefit fully from the hood's power. If there is not enough space for this, then the hood should be at least as wide as the hob. Many of Miele cooker hoods can be made in special widths of up to 240 cm to suit your requirements.



Cooker hoods for small and medium sized kitchens

Available in the following width:

- 60 cm wide



Cooker hoods for large and open plan kitchens

Available in the following widths:

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



For kitchens with a professional appeal

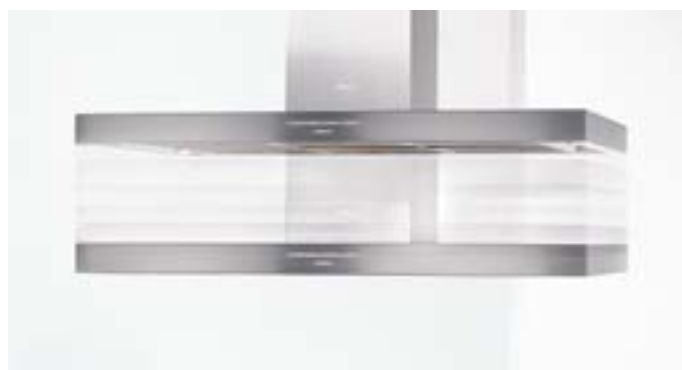
Available in the following widths:

- 150 cm wide
- Special widths up to 240 cm



The right position for ergonomic cooking

Miele cooker hoods are designed for people who like something a little out of the ordinary. Are you one of them? If so, you will be impressed by our motorised cooker hoods. With these exclusive premium appliances the body of the cooker hood automatically moves into the perfect position for operation... and back into its park position when switched off to save space. The very best in ergonomics, highly efficient extraction and perfect integration into the kitchen - Miele technology. Simply stunning.



DA420 V/ DA 424 V "Varia"



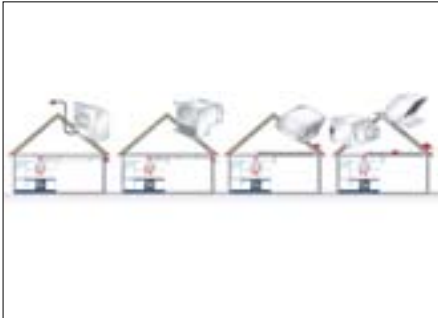
DA 6000 W Cabrio

DA 6000 W "Cabrio"

Miele's "Cabrio" model is perfectly in tune with the trend for designer kitchens. This hood integrates flush into the wall behind the hob when not in use with just the elegant horizontal silver-metallic glass panels visible. When switched on, the canopy opens automatically. At the same time, every second glass panel inclines to capture rising steam and vapours. Indirect LED lighting sets the scene when "Cabrio" is not in use. Another enthralling facet with which Miele once more sets the standard.



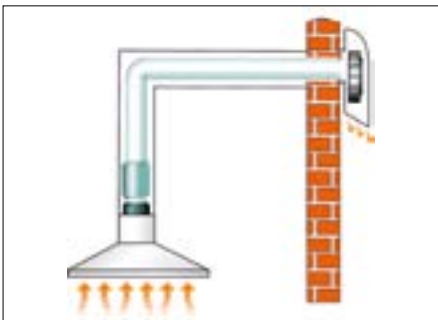
Expertise in the field of ventilation technology



External motors

Fitting an external motor in the extraction system will help keep noise levels in the kitchen to a minimum. Rather than being located in the cooker hood itself, the motor is situated elsewhere, on an outside wall for example. To benefit fully from the advantages of an external motor, the ducting should be at least 5 - 7 metres in length.

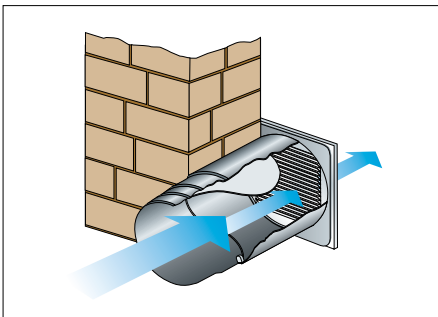
The motor and cooker hood are connected by a control lead. Miele offers a range of external motors for installation on an outside wall, on the roof or in a loft.



Silencer - for greater peace and quiet

Many Miele cooker hoods have highly efficient sound proofing features as standard which make them very quiet when operating. However, should you wish to have an even quieter working environment, fitting a Miele DASD 150 silencer, available as an optional accessory, will reduce noise levels by up to 4.5 dB(A) re1pW.

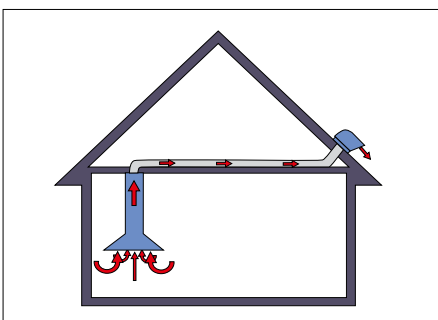
It can be fitted in a variety of positions and is suitable for use with a range of extraction as well as recirculation mode cooker hoods.



Wall vent kit

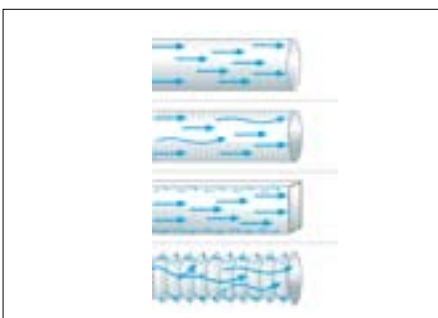
A wall vent kit can be installed in an outside wall so that the exhaust air can be ducted to the outside. Thermal bridges may occur in conventional wall vents, causing energy losses; for example, in winter cold air can enter the ventilation system. Miele wall vents feature a tight-sealing non-return baffle with a magnetic catch

preventing cold or warm air from entering the building, thus saving energy. It also keeps out foreign objects such as leaves, debris, etc. The vent's grille is designed to minimise airflow losses and guide exhaust air away from the house wall to prevent any accumulation of debris.



Roof vent

If the extracted air is to be vented into the atmosphere through the roof, a roof vent kit is required. Miele's kits are suitable for use with all roof pitches from 22° and all types of roof tiles. The high quality stainless steel housing is secured with weatherproof lead flashing.



Ventilation ducting

Extraction ducting transports odours, moisture and heat outside the house to the atmosphere. The extraction performance and noise levels of the cooker hood depend greatly on the geometry and properties of the ducting system. Smooth round ducting or special flat ducting, where the diameter is not reduced, are most suitable. In general, Miele recommends a ducting diameter

of 150 mm. For cooker hoods with higher extraction rates, a ducting diameter of 200 mm is more usual. Miele offers flexible aluminium ducting with shallow corrugation. The DAS 150 and DAS 200 flexible aluminium ducting with a diameter of 150 and 200 mm fulfil the B1 requirements for fire prevention regulation. The extra shallow corrugation reduces air friction.

Con@ctivity



Cooker hood highlights

Exclusive to Miele **Con@ctivity – Automatic function for Miele cooker hoods**

Achieving optimum extraction of kitchen vapours and odours and saving energy at the same time: a Miele cooker hood equipped with the Con@ctivity function does this automatically. Miele Con@ctivity enables the cooker hood to communicate with the hob. Information gathered from the hob is transmitted to the cooker hood. The cooker hood then uses this data to automatically select the correct fan setting to ensure the optimum room climate at all times. This leaves you free to concentrate fully on your cooking. You don't even have to worry about switching the cooker hood off with Con@ctivity. 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. Manual override is also available at all times.

Some Miele cooker hoods already feature the new Con@ctivity 2.0 function. These cooker hoods are fitted ex-works with the communication module, and the module required for a Miele hob is also supplied.



Exclusive to Miele **NoSmell active charcoal filters**

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

Stainless steel grease filters

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

Miele's acoustic package

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

Miele CleanCover

Protection and ease of cleaning: the smooth surface conceals and prevents contact with electrical components and the motor.

Customisation on request

Many cooker hoods are available to special order so you can choose the width and height, or even have the angle at the top of the chimney tooled to suit the angle of your ceiling.

The perfect cooker hood for you

Miele product overview

Wall mounted cooker hoods



DA 6690 W Puristic

90 cm wide

Operating modes: Extraction/Option of Recirculation

Stainless steel, Brilliant White, Obsidian Black, Havana Brown

N.B. This model is not available for sale in Malaysia.



DA 396-6 Classic

60 cm wide

Operating modes: Extraction/Option of Recirculation

Stainless steel

N.B. Check for availability in Malaysia.
Terms and conditions apply.



DA 399-6 Classic

90 cm wide

Operating modes: Extraction/Option of Recirculation

Stainless steel

N.B. Check for availability in Malaysia.
Terms and conditions apply.

Wall mounted cooker hoods



DA 422-6 Puristic Plus

120 cm wide

Operating modes: Extraction
Stainless steel

N.B. Check for availability in Malaysia.
Terms and conditions apply.



DA 429-6 Puristic Plus

90 cm wide

Operating modes: Extraction/Option of Recirculation
Stainless steel

N.B. Check for availability in Malaysia.
Terms and conditions apply.



DA 5496 W Step

90 cm wide

Operating modes: Extraction/Option of Recirculation
Glass / Stainless steel

N.B. Check for availability in Malaysia.
Terms and conditions apply.



DA 6296 W Lumen

90 cm wide

Operating modes: Extraction/Option of Recirculation

Stainless steel

N.B. Check for availability in Malaysia.
Terms and conditions apply.



DA 489-4 ED

90 cm

Operating modes: Extraction/Option of Recirculation

Stainless steel

N.B. Check for availability in Malaysia.
Terms and conditions apply.



DA 6000 W ED Cabrio

90 cm

Operating modes: Extraction

Stainless steel



DA 5320 W ED Puristic Maxime

120 cm wide

Operating modes: Extraction

Stainless steel



DA 5330 W ED Puristic Duo

150 cm wide

Operating modes: Extraction/Option of Recirculation

Stainless steel

N.B. Check for availability in Malaysia.
Terms and conditions apply.

The perfect cooker hood for you

Miele product overview

Island cooker hoods



DA 6700 D Aura Edition 6000
100 cm wide
Operating modes: Recirculation
Stainless steel

N.B. Check for availability in Malaysia.
Terms and conditions apply.



DA 6690 D Puristic
90 cm wide
Operating modes: Extraction/Option of
Recirculation
Stainless steel, Brilliant White
Obsidian Black, Havana Brown

N.B. This model is not available for sale in Malaysia.



DA 6290 D ED Lumen
90 cm wide
Operating modes: Extraction
Stainless steel



DA 6290 D U ED Lumen
90 cm wide
Operating modes: Recirculation
Stainless steel



DA 420-4 ED Puristic Plus
90 cm wide
Operating modes: Extraction
Stainless steel



DA 420-4 U ED Puristic Plus
90 cm wide
Operating modes: Recirculation
Stainless steel



DA 424-4 ED Puristic Plus
120 cm wide
Operating modes: Extraction/Option of
Recirculation
Stainless steel



DA 420 V ED Puristic Varia
90 cm wide
Operating modes: Extraction/Option of
Recirculation
Stainless Steel



DA 424 V ED Puristic Varia
120 cm wide
Operating modes: Extraction/Option of
Recirculation
Stainless steel

Island cooker hoods



DA 5330 D ED Puristic Duo
150 cm wide
Operating modes: Extraction/Option of
Recirculation
Stainless steel



DA 7000 D Aura
100 cm wide
Operating modes: Recirculation
White/Black

The perfect cooker hood for you

Miele product overview

Ceiling extractors



DA 2900

90 cm wide

Operating modes: Extraction/Option of Recirculation

Stainless steel/Glass

N.B. Check for availability in Malaysia.
Terms and conditions apply.

Extractor units



DA 2210 ED

110 cm wide

Operating modes: Extraction/Option of Recirculation

Recirculation

Built-in cooker hoods



DA 3460 ED

60 cm wide

Operating modes: Extraction/Option of Recirculation

Recirculation



DA 3490 ED

90 cm wide

Operating modes: Extraction/Option of Recirculation

Recirculation



Cooker hoods



| Model | DA 6690 W CIST Puristic | DA 489-4 (+ EXT) | DA 6296 Lumen |
|---|-------------------------|-------------------------|-----------------------|
| Type of appliance | | | |
| Wall/Island/Ceiling mounted cooker hood | ●/–/– | ●/–/– | ●/–/– |
| Design | | | |
| Special build/RAL colour options available to order | ●/– | ●/● | ●/● |
| Multi-zone edge extraction | – | – | – |
| Operating modes | | | |
| Extraction/Recirculation/External motor | ●/●/– | ●/●/● | ●/●/– |
| Convenience features | | | |
| Button controls with LED/Touch controls on glass/Remote control | –/●/– | ●/–/– | ●/–/– |
| 5/15 min. run-on function | ● | ● | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/● | ●/● | ●/● |
| Easy clean cooker hood interior with CleanCover | ● | ● | ● |
| Acoustic package | ● | ● | ● |
| Variable height motor | – | – | – |
| Appliance networking | | | |
| Automatic operation with Con@ctivity | Con@ctivity 2.0 | Optional | Con@ctivity 2.0 |
| Filter system | | | |
| Dishwasher-proof stainless steel metal filter(s) | 3 | 1 | 3 |
| Lighting | | | |
| Halogen/LED/Feature lighting | –/●/– | ●/–/– | –/●/● |
| Number of lights x Wattage | 3 x 3 W | 4 x 20 W | 3 x 3 W/1 x 10 W |
| Air throughput and sound levels with 150 mm diameter ducting outlet | | | |
| Extraction (does not apply to models with External motor) | | | |
| Level 1: Air throughput (m³/h) | 200 | 200 | 200 |
| Sound power (dB(A) re1pW) | 38 | 39/25 | 40 |
| Level 3: Air throughput (m³/h) | 400 | 400 | 400 |
| Sound power (dB(A) re1pW) | 51 | 52/38 | 53 |
| Intensive level: Air throughput (m³/h) | 640 | 640 | 640 |
| Sound power (dB(A) re1pW) | 63 | 64/50 | 65 |
| Recirculation | | | |
| Level 1: Air throughput (m³/h) | 120 | 150 | 150 |
| Sound power (dB(A) re1pW) | 49 | 52/39 | 51 |
| Level 3: Air throughput (m³/h) | 300 | 330 | 330 |
| Sound power (dB(A) re1pW) | 61 | 65/52 | 64 |
| Intensive level: Air throughput (m³/h) | 490 | 490 | 490 |
| Sound power (dB(A) re1pW) | 71 | 72/59 | 71 |
| Safety | | | |
| Safety switch off | ● | ● | ● |
| Technical data | | | |
| Total height, extraction and EXT models in mm/ Recirculation models in mm | 710 – 1030/840 – 1160 | 1040 – 1410/1175 – 1545 | 680 – 1000/810 – 1130 |
| Width/Height/Depth of cooker hood body in mm | 898/85/500 | 898/506/490 | 898/52/520 |
| Net weight in kg/Net weight EXT in kg | 26/– | 34.5/31.5 | 27/24 |
| Minimum distance above electric hob/gas hob in mm | 450/650 | 350/350 | 450/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 99/230/13 | 280/230/13 | 219/230/13 |
| Installation tips | | | |
| Extraction upwards/to the rear/to the side | ●/●/– | ●/●/– | ●/●/– |
| Diameter of ducting connector in mm | 150 | 150 | 150 |
| Telescopic chimney/Telescopic wall-mounting bracket | ●/● | ●/● | –/● |
| Standard accessories | | | |
| Non-return flap/Directional unit for recirculation/Active charcoal filter | ●/–/– | ●/–/– | –/–/– |
| Adapter to reduce ducting from 150 to 125 mm Ø | ● | ● | ● |
| Optional accessories | | | |
| Recirculation conversion kit/Active charcoal filter | DUW 20/DKF 12-1 | DUW 20/DKF 12-1 | DUW 20/DKF 12-1 |
| Communication module for Con@ctivity XKM 2000 DA | – | ● | – |
| Silencer D ASD 150/Wall vent kit DMK 150 | ●/● | ●/● | ●/● |
| Edge extraction panels in glass/stainless steel | –/– | –/– | –/– |
| Brushed stainless steel/CleanSteel, Havana brown, Obsidian black, Brilliant white | ●/●/●/● | ●/–/–/– | ●/–/–/– |





| | |
|--|-------------------------------|
| Model number | DA 429-6 PURISTIC PLUS |
| Type of appliance | |
| Wall/Island/Ceiling mounted cooker hood | ●/–/– |
| Design | |
| Special build available to order | ● |
| Multi-zone edge extraction | – |
| Operating modes | |
| Extraction/Recirculation/External motor | ●/●/● |
| Convenience features | |
| Button controls with LED/Touch controls on glass/Remote control | ●/–/– |
| 5/15 min. run-on function | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/● |
| Easy clean cooker hood interior with CleanCover | ● |
| Acoustic package | ● |
| Variable height motor | – |
| Appliance networking | |
| Automatic operation with Con@ctivity | – |
| Filter system | |
| Dishwasher-proof stainless steel metal filter(s) | 3 |
| Lighting | |
| Halogen/LED/Fluorescent tube | ●/–/– |
| Number of lights x Wattage | 3 x 3 W |
| Feature lighting/Colour changing glass edge illumination | –/– |
| Air throughput and sound levels with 150 mm diameter ducting outlet* | |
| Extraction (does not apply to models with External motor) | |
| Level 1: Air throughput (m³/h) | 200 |
| Sound power (dB(A) re1pW) | 40 |
| Level 3: Air throughput (m³/h) | 400 |
| Sound power (dB(A) re1pW) | 53 |
| Intensive level: Air throughput (m³/h) | 640 |
| Sound power (dB(A) re1pW) | 65 |
| Recirculation | |
| Level 1: Air throughput (m³/h) | 180 |
| Sound power (dB(A) re1pW) | 52 |
| Level 3: Air throughput (m³/h) | 330 |
| Sound power (dB(A) re1pW) | 65 |
| Intensive level: Air throughput (m³/h) | 490 |
| Sound power (dB(A) re1pW) | 72 |
| Safety | |
| Safety switch off | ● |
| Technical data | |
| Total height, extraction and EXT models in mm/ Recirculation models in mm | 685 – 1.005/815 – 1.135 |
| Width/Height/Depth of cooker hood body in mm | 898/62/500 |
| Net weight in kg | 24 |
| Net weight EXT in kg | – |
| Minimum distance above electric hob/gas hob in mm | 450/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 209/230/13 |
| Installation tips | |
| Extraction upwards/to the rear/to the side | ●/●/– |
| Diameter of ducting connector in mm | 150/125 |
| Telescopic chimney/Telescopic wall-mounting bracket | –/● |
| Standard accessories | |
| Non-return flap/Directional unit for recirculation/Active charcoal filter | ●/–/● |
| Adapter to reduce ducting from 150 to 125 mm Ø | ● |
| Optional accessories | |
| Recirculation conversion kit | DUW 20 |
| Active charcoal filter | DKF 12-1 |
| Communication module for Con@ctivity XKM 2000 DA | – |
| Control module DSM 400 | ● |
| Silencer DAsD 150/Wall vent kit DMK 150 | ●/● |
| Edge extraction panels in glass/stainless steel | –/– |
| Brushed stainless steel/CleanSteel | ●/–/–/– |



Cooker hoods



| | |
|--|-------------------------------|
| Model | DA 422-6 Puristic Plus |
| Type of appliance | |
| Wall/Island/Ceiling mounted cooker hood | ●/–/– |
| Design | |
| Special build/RAL colour options available to order | ●/● |
| Multi-zone edge extraction | – |
| Operating modes | |
| Extraction/Recirculation/External motor | ●/–/● |
| Convenience features | |
| Button controls with LED/Touch controls on glass/Remote control | ●/–/– |
| 5/15 min. run-on function | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/– |
| Easy clean cooker hood interior with CleanCover | ● |
| Acoustic package | ● |
| Variable height motor | – |
| Appliance networking | |
| Automatic operation with Con@ctivity | Con@ctivity 2.0 |
| Filter system | |
| Dishwasher-proof stainless steel metal filter(s) | 4 |
| Lighting | |
| Halogen/LED/Feature lighting | –/●/– |
| Number of lights x Wattage | 3 x 20 W |
| Air throughput and sound levels with 150 mm diameter ducting outlet | |
| Extraction (does not apply to models with External motor) | |
| Level 1: Air throughput (m ³ /h) | 200 |
| Sound power (dB(A) re1pW) | 40 |
| Level 3: Air throughput (m ³ /h) | 400 |
| Sound power (dB(A) re1pW) | 53 |
| Intensive level: Air throughput (m ³ /h) | 640 |
| Sound power (dB(A) re1pW) | 65 |
| Recirculation | |
| Level 1: Air throughput (m ³ /h) | – |
| Sound power (dB(A) re1pW) | – |
| Level 3: Air throughput (m ³ /h) | – |
| Sound power (dB(A) re1pW) | – |
| Intensive level: Air throughput (m ³ /h) | – |
| Sound power (dB(A) re1pW) | – |
| Safety | |
| Safety switch off | ● |
| Technical data | |
| Total height, extraction and EXT models in mm/ Recirculation models in mm | 685 – 1005/– |
| Width/Height/Depth of cooker hood body in mm | 1198/62/500 |
| Net weight in kg/Net weight EXT in kg | 27/24 |
| Minimum distance above electric hob/gas hob in mm | 450/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 209/230/13 |
| Installation tips | |
| Extraction upwards/to the rear/to the side | ●/●/– |
| Diameter of ducting connector in mm | 150 |
| Telescopic chimney/Telescopic wall-mounting bracket | –/● |
| Standard accessories | |
| Non-return flap/Directional unit for recirculation/Active charcoal filter | ●/–/– |
| Adapter to reduce ducting from 150 to 125 mm Ø | ● |
| Optional accessories | |
| Recirculation conversion kit/Active charcoal filter | –/– |
| Communication module for Con@ctivity XKM 2000 DA | – |
| Silencer DASH 150/Wall vent kit DMK 150 | ●/● |
| Edge extraction panels in glass/stainless steel | –/– |
| Brushed stainless steel/CleanSteel, Havana brown, Obsidian black, Brilliant white | ●/–/–/– |





| | DA 5320 W ED Puristic Maxime | DA 5330 W ED Puristic Duo | DA 6000 W ED Cabrio |
|--|------------------------------|---------------------------|---------------------|
| Type of appliance | | | |
| Wall/Island/Ceiling mounted cooker hood | ●/–/– | ●/–/– | ●/–/– |
| Design | | | |
| Special build/RAL colour options available to order | ●/● | ●/● | ●/– |
| Multi-zone edge extraction | – | – | – |
| Operating modes | | | |
| Extraction/Recirculation/External motor | ●/–/– | ●/●/– | ●/–/– |
| Convenience features | | | |
| Button controls with LED/Touch controls on glass/Remote control | ●/–/– | ●/–/– | ●/●/– |
| 5/15 min. run-on function | ● | ● | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/– | ●/● | ●/– |
| Easy clean cooker hood interior with CleanCover | ● | ● | ● |
| Acoustic package | ● | ● | ● |
| Variable height motor | – | – | – |
| Appliance networking | | | |
| Automatic operation with Con@ctivity | Pre-equipped | Pre-equipped | Pre-equipped |
| Filter system | | | |
| Dishwasher-proof stainless steel metal filter(s) | 4 | 5 | 2 |
| Lighting | | | |
| Halogen/LED/Feature lighting | ●/–/– | ●/–/– | ●/–/– |
| Number of lights x Wattage | 5 x 20 W | 6 x 20 W | 4 x 20 W |
| Air throughput and sound levels with 150 mm diameter ducting outlet Extraction (does not apply to models with External motor) | | | |
| Level 1: Air throughput (m³/h) | 300 | 350 | 350 |
| Sound power (dB(A) re1pW) | 47 | 44 | 50 |
| Level 3: Air throughput (m³/h) | 700 | 800 | 650 |
| Sound power (dB(A) re1pW) | 52 | 56 | 65 |
| Intensive level: Air throughput (m³/h) | 1000 | 1300 | 850 |
| Sound power (dB(A) re1pW) | 71 | 67 | 72 |
| Recirculation | | | |
| Level 1: Air throughput (m³/h) 100 100 100 | – | 250 | – |
| Sound power (dB(A) re1pW) | – | 54 | – |
| Level 3: Air throughput (m³/h) 250 250 250 | – | 660 | – |
| Sound power (dB(A) re1pW) | – | 68 | – |
| Intensive level: Air throughput (m³/h) 350 350 350 | – | 980 | – |
| Sound power (dB(A) re1pW) | – | 75 | – |
| Safety | | | |
| Safety switch off | ● | ● | ● |
| Technical data | | | |
| Total height, extraction and EXT models in mm/ Recirculation models in mm | 740 – 1170/– | 745 – 1055/860 – 1170 | 600/– |
| Width/Height/Depth of cooker hood body in mm | 1200/120/520 | 1498/120/520 | 904/600/0 – 420 |
| Net weight in kg/Net weight EXT in kg | 45/– | 52.2 | 54 |
| Minimum distance above electric hob/gas hob in mm | 450/650 | 450/650 | 450/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 600/230/13 | 520/230/2 x 13 | 504/230/13 |
| Installation tips | | | |
| Extraction upwards/to the rear/to the side | ●/●/– | ●/●/– | ●/●/– |
| Diameter of ducting connector in mm | 150 | 150 | 150 |
| Telescopic chimney/Telescopic wall-mounting bracket | ●/● | ●/● | –/– |
| Standard accessories | | | |
| Non-return flap/Directional unit for recirculation/Active charcoal filter | ●/●/● | ●/●/● | ●/–/– |
| Adapter to reduce ducting from 150 to 125 mm Ø | ● | ● | ● |
| Optional accessories | | | |
| Recirculation conversion kit/Active charcoal filter | ●/● | ●/● | –/– |
| Communication module for Con@ctivity XKM 2000 DA | ● | ● | ● |
| Silencer D ASD 150/Wall vent kit DMK 150 | ●/● | ●/● | ●/● |
| Edge extraction panels in glass/stainless steel | ● | ● | –/– |
| Brushed stainless steel/CleanSteel, Havana brown, Obsidian black, Brilliant white | ●/–/–/– | ●/–/–/– | ●/–/–/– |

Cooker hoods



| Model number | DA 6690 D Cist Puristic | DA 6290 D ED Lumen | DA 6290 D U ED Lumen |
|---|-------------------------|--------------------|----------------------|
| Type of appliance | | | |
| Wall/Island/Ceiling mounted cooker hood | -/●/- | -/●/- | -/●/- |
| Design | | | |
| Special build/RAL colour options available to order | ●/● | ●/● | ●/● |
| Multi-zone edge extraction | - | - | - |
| Operating modes | | | |
| Extraction/Recirculation/External motor | ●/●/- | ●/-/● | -/●/- |
| Convenience features | | | |
| Button controls with LED/Touch controls on glass/Remote control | -/●/- | ●/-/- | ●/-/- |
| 5/15 min. run-on function | ● | ● | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/● | ●/- | ●/● |
| Easy clean cooker hood interior with CleanCover | ● | ● | ● |
| Acoustic package | ● | ● | ● |
| Variable height motor | - | - | - |
| Appliance networking | | | |
| Automatic operation with Con@ctivity | Con@ctivity 2.0 | Optional | Pre-equipped |
| Filter system | | | |
| Dishwasher-proof stainless steel metal filter(s) | 3 | 3 | 3 |
| Lighting | | | |
| Halogen/LED/Feature lighting | -/●/- | ●/-/- | ●/-/- |
| Number of lights x Wattage | 4 x 3 W | 4 x 20 W/2 x 10 W | 4 x 20 W |
| Air throughput and sound levels with 150 mm diameter ducting outlet | | | |
| Extraction (does not apply to models with External motor) | | | |
| Level 1: Air throughput (m³/h) | 220 | 200 | - |
| Sound power (dB(A) re1pW) | 36 | 42 | - |
| Level 3: Air throughput (m³/h) | 500 | 480 | - |
| Sound power (dB(A) re1pW) | 55 | 59 | - |
| Intensive level: Air throughput (m³/h) | 750 | 700 | - |
| Sound power (dB(A) re1pW) | 65 | 67 | - |
| Recirculation | | | |
| Level 1: Air throughput (m³/h) | 150 | - | 150 |
| Sound power (dB(A) re1pW) | 49 | - | 33 |
| Level 3: Air throughput (m³/h) | 400 | - | 400 |
| Sound power (dB(A) re1pW) | 66 | - | 52 |
| Intensive level: Air throughput (m³/h) | 500 | - | 500 |
| Sound power (dB(A) re1pW) | 72 | - | 58 |
| Safety | | | |
| Safety switch off | ● | ● | ● |
| Technical data | | | |
| Total height, extraction and EXT models in mm/Recirculation models in mm | 705 – 1055/765 – 1075 | 880/- | -/880 |
| Width/Height/Depth of cooker hood body in mm | 898/85/598 | 898/52/600 | 880/52/600 |
| Net weight in kg/Net weight EXT in kg | 35/- | 33/31 | 34/31 |
| Minimum distance above electric hob/gas hob in mm | 550/650 | 550/650 | 550/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 99/230/13 | 300/230/13 | 300/230/13 |
| Installation tips | | | |
| Extraction upwards/to the rear/to the side | ●/-/- | ●/-/- | ●/-/- |
| Diameter of ducting connector in mm | 150 | 150 | 150 |
| Telescopic chimney/Telescopic wall-mounting bracket | -/- | -/- | ●/- |
| Standard accessories | | | |
| Non-return flap/Directional unit for recirculation/Active charcoal filter | ●/-/- | ●/-/- | ●/-/● |
| Adapter to reduce ducting from 150 to 125 mm Ø | - | - | - |
| Optional accessories | | | |
| Recirculation conversion kit/Active charcoal filter | DUI 32/DKF 12-1 | -/- | -/DKF 12-1 |
| Communication module for Con@ctivity XKM 2000 DA | - | ● | ● |
| Silencer D ASD 150/Wall vent kit DMK 150 | ●/● | ●/● | ●/● |
| Edge extraction panels in glass/stainless steel | -/- | -/- | -/- |
| Brushed stainless steel/CleanSteel, Havana brown, Obsidian black, Brilliant white | ●/●/●/● | ●/-/-/- | ●/-/-/- |





| | DA 420-4(U) Puristic Plus | DA 424-4 ED Puristic Plus |
|--|---------------------------|---------------------------|
| Type of appliance | | |
| Wall/Island/Ceiling mounted cooker hood | -/●/- | -/●/- |
| Design | | |
| Special build/RAL colour options available to order | ●/● | ●/● |
| Multi-zone edge extraction | - | - |
| Operating modes | | |
| Extraction/Recirculation/External motor | ●/●/● | ●/-/● |
| Convenience features | | |
| Button controls with LED/Touch controls on glass/Remote control | ●/-/- | ●/-/- |
| 5/15 min. run-on function | ● | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/● | ●/- |
| Easy clean cooker hood interior with CleanCover | ● | ● |
| Acoustic package | ● | ● |
| Variable height motor | ● | - |
| Appliance networking | | |
| Automatic operation with Con@ctivity | Pre-equipped | Pre-equipped |
| Filter system | | |
| Dishwasher-proof stainless steel metal filter(s) | 3 | 4 |
| Lighting | | |
| Halogen/LED/Feature lighting | ●/-/- | ●/-/- |
| Number of lights x Wattage | 4 x 20 W | 4 x 20 W |
| Air throughput and sound levels with 150 mm diameter ducting outlet Extraction (does not apply to models with External motor) | | |
| Level 1: Air throughput (m³/h) | 200 | 200 |
| Sound power (dB(A) re1pW) | 42 | 42 |
| Level 3: Air throughput (m³/h) | 480 | 480 |
| Sound power (dB(A) re1pW) | 59 | 59 |
| Intensive level: Air throughput (m³/h) | 700 | 700 |
| Sound power (dB(A) re1pW) | 67 | 67 |
| Recirculation | | |
| Level 1: Air throughput (m³/h) 100 100 100 | 150 | - |
| Sound power (dB(A) re1pW) | 47 | - |
| Level 3: Air throughput (m³/h) 250 250 250 | 400 | - |
| Sound power (dB(A) re1pW) | 65 | - |
| Intensive level: Air throughput (m³/h) 350 350 350 | 500 | - |
| Sound power (dB(A) re1pW) | 71 | - |
| Safety | | |
| Safety switch off | ● | ● |
| Technical data | | |
| Total height, extraction and EXT models in mm/ Recirculation models in mm | 900/900 | 900/- |
| Width/Height/Depth of cooker hood body in mm | 900/70/600 | 1200/70/700 |
| Net weight in kg/Net weight EXT in kg | 32/29 | 36/33 |
| Minimum distance above electric hob/gas hob in mm | 550/650 | 550/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 504/230/13 | 280/230/13 |
| Installation tips | | |
| Extraction upwards/to the rear/to the side | ●/-/- | ●/-/- |
| Diameter of ducting connector in mm | 150 | 150 |
| Telescopic chimney/Telescopic wall-mounting bracket | -/- | -/- |
| Standard accessories | | |
| Non-return flap/Directional unit for recirculation/Active charcoal filter | ●/-/- | ●/-/- |
| Adapter to reduce ducting from 150 to 125 mm Ø | ● | - |
| Optional accessories | | |
| Recirculation conversion kit/Active charcoal filter | -/- | -/- |
| Communication module for Con@ctivity XKM 2000 DA | ● | ● |
| Silencer D ASD 150/Wall vent kit DMK 150 | ●/● | ●/● |
| Edge extraction panels in glass/stainless steel | -/- | -/- |
| Brushed stainless steel/CleanSteel, Havana brown, Obsidian black, Brilliant white | ●/-/-/- | ●/-/-/- |

Cooker hoods



| | |
|--|-----------------------------------|
| Model number | DA 420 V ED Puristic Varia |
| Type of appliance | |
| Wall/Island/Ceiling mounted cooker hood | -/●/- |
| Design | |
| Special build/RAL colour options available to order | ●/- |
| Multi-zone edge extraction | - |
| Operating modes | |
| Extraction/Recirculation/External motor | ●/●/● |
| Convenience features | |
| Button controls with LED/Touch controls on glass/Remote control | ●/-/- |
| 5/15 min. run-on function | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/● |
| Easy clean cooker hood interior with CleanCover | ● |
| Acoustic package | ● |
| Variable height motor | ● |
| Appliance networking | |
| Automatic operation with Con@ctivity | Optional |
| Filter system | |
| Dishwasher-proof stainless steel metal filter(s) | 3 |
| Lighting | |
| Halogen/LED/Feature lighting | ●/-/- |
| Number of lights x Wattage | 4 x 20 W |
| Air throughput and sound levels with 150 mm diameter ducting outlet | |
| Extraction (does not apply to models with External motor) | |
| Level 1: Air throughput (m ³ /h) | 200 |
| Sound power (dB(A) re1pW) | 42 |
| Level 3: Air throughput (m ³ /h) | 480 |
| Sound power (dB(A) re1pW) | 59 |
| Intensive level: Air throughput (m ³ /h) | 700 |
| Sound power (dB(A) re1pW) | 67 |
| Recirculation | |
| Level 1: Air throughput (m ³ /h) | 150 |
| Sound power (dB(A) re1pW) | 47 |
| Level 3: Air throughput (m ³ /h) | 400 |
| Sound power (dB(A) re1pW) | 65 |
| Intensive level: Air throughput (m ³ /h) | 500 |
| Sound power (dB(A) re1pW) | 71 |
| Safety | |
| Safety switch off | ● |
| Technical data | |
| Total height, extraction and EXT models in mm/ Recirculation models in mm | 730 – 1030/750 – 1010 |
| Width/Height/Depth of cooker hood body in mm | 898/70/598 |
| Net weight in kg/Net weight EXT in kg | 42/38.8 |
| Minimum distance above electric hob/gas hob in mm | 550/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 455/230/13 |
| Installation tips | |
| Extraction upwards/to the rear/to the side | ●/-/- |
| Diameter of ducting connector in mm | 150 |
| Telescopic chimney/Telescopic wall-mounting bracket | ●/- |
| Standard accessories | |
| Non-return flap/Directional unit for recirculation/Active charcoal filter | ●/-/- |
| Adapter to reduce ducting from 150 to 125 mm Ø | - |
| Optional accessories | |
| Recirculation conversion kit/Active charcoal filter | DUI 31/DKF 12-1 |
| Communication module for Con@ctivity XKM 2000 DA | ● |
| Silencer DASD 150/Wall vent kit DMK 150 | ●/● |
| Edge extraction panels in glass/stainless steel | -/- |
| Brushed stainless steel/CleanSteel, Havana brown, Obsidian black, Brilliant white | ●/-/-/- |





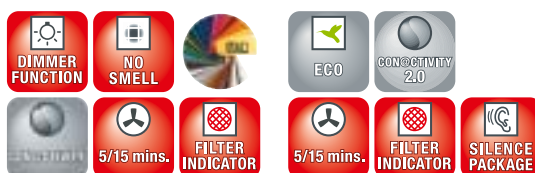
| Model number | DA 424 V ED Puristic Varia | DA 5330 D ED Puristic Duo |
|--|----------------------------|---------------------------|
| Type of appliance | | |
| Wall/Island/Ceiling mounted cooker hood | -/●/- | -/●/- |
| Design | | |
| Special build available to order | ● | ● |
| Multi-zone edge extraction | - | - |
| Operating modes | | |
| Extraction/Recirculation/External motor | ●/-/● | ●/-/- |
| Convenience features | | |
| Button controls with LED/Touch controls on glass/Remote control | ●/-/- | ●/-/- |
| 5/15 min. run-on function | ● | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/- | ●/- |
| Easy clean cooker hood interior with CleanCover | ● | ● |
| Acoustic package | ● | ● |
| Variable height motor | ● | - |
| Appliance networking | | |
| Automatic operation with Con@ctivity | Pre-equipped | con@ctivity enabled |
| Filter system | | |
| Dishwasher-proof stainless steel metal filter(s) | 6 | 6 |
| Lighting | | |
| Halogen/LED/Fluorescent tube | ●/-/- | ●/-/- |
| Number of lights x Wattage | 4 x 20 W | 6 x 20 W |
| Feature lighting/Colour changing glass edge illumination | -/- | -/- |
| Air throughput and sound levels with 150 mm diameter ducting outlet* | | |
| Extraction (does not apply to models with External motor) | | |
| Level 1: Air throughput (m ³ /h) | 200 | 350 |
| Sound power (dB(A) re1pW) | 42 | 44 |
| Level 3: Air throughput (m ³ /h) | 480 | 950 |
| Sound power (dB(A) re1pW) | 59 | 63 |
| Intensive level: Air throughput (m ³ /h) | 700 | 1,350 |
| Sound power (dB(A) re1pW) | 67 | 71 |
| Recirculation | | |
| Level 1: Air throughput (m ³ /h) | - | - |
| Sound power (dB(A) re1pW) | - | - |
| Level 3: Air throughput (m ³ /h) | - | - |
| Sound power (dB(A) re1pW) | - | - |
| Intensive level: Air throughput (m ³ /h) | - | - |
| Sound power (dB(A) re1pW) | - | - |
| Safety | | |
| Safety switch off | ● | ● |
| Technical data | | |
| Total height, extraction and EXT models in mm/ Recirculation models in mm | 730 – 1030/- | 900/- |
| Width/Height/Depth of cooker hood body in mm | 1198/70/698 | 1500/120/700 |
| Net weight in kg | 47 | 70.7 |
| Net weight EXT in kg | 43.8 | - |
| Minimum distance above electric hob/gas hob in mm | 550/650 | 550/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 455/230/13 | 520/230/13 |
| Installation tips | | |
| Extraction upwards/to the rear/to the side | ●/-/- | ●/-/- |
| Diameter of ducting connector in mm | 150 | 150/125 |
| Telescopic chimney/Telescopic wall-mounting bracket | ●/- | -/- |
| Standard accessories | | |
| Non-return flap/Directional unit for recirculation/Active charcoal filter | ●/-/- | ●/-/● |
| Adapter to reduce ducting from 150 to 125 mm Ø | - | ● |
| Optional accessories | | |
| Recirculation conversion kit | - | - |
| Active charcoal filter | - | - |
| Communication module for Con@ctivity XKM 2000 DA | ● | ● |
| Control module DSM 400 | ● | ● |
| Silencer DASD 150/Wall vent kit DMK 150 | ●/● | -/● |
| Edge extraction panels in glass/stainless steel | -/- | -/- |
| Brushed stainless steel/CleanSteel | ●/-/-/- | ●/-/-/- |



Cooker hoods



| Model number | DA 7000 D Aura | DA 6700 D Aura Edition 6000 |
|---|----------------------|-----------------------------|
| Type of appliance | | |
| Wall/Island/Ceiling mounted cooker hood | -/●/- | -/●/- |
| Design | | |
| Special build/RAL colour options available to order | -/- | -/- |
| Multi-zone edge extraction | - | - |
| Operating modes | | |
| Extraction/Recirculation/External motor | -/●/- | -/●/- |
| Convenience features | | |
| Button controls with LED/Touch controls on glass/Remote control | -/●/- | -/●/- |
| 5/15 min. run-on function | ● | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/● | ●/● |
| Easy clean cooker hood interior with CleanCover | ● | ● |
| Acoustic package | - | - |
| Variable height motor | - | - |
| Appliance networking | | |
| Automatic operation with Con@ctivity | Optional | Con@ctivity 2.0 |
| Filter system | | |
| Dishwasher-proof stainless steel metal filter(s) | 4 | 2 |
| Lighting | | |
| Halogen/LED/Feature lighting | ●/-/- | -/●/- |
| Number of lights x Wattage | 3 x 20 W | 4 x 3 W |
| Air throughput and sound levels with 150 mm diameter ducting outlet | | |
| Extraction (does not apply to models with External motor) | | |
| Level 1: Air throughput (m ³ /h) | - | - |
| Sound power (dB(A) re1pW) | - | - |
| Level 3: Air throughput (m ³ /h) | - | - |
| Sound power (dB(A) re1pW) | - | - |
| Intensive level: Air throughput (m ³ /h) | - | - |
| Sound power (dB(A) re1pW) | - | - |
| Recirculation | | |
| Level 1: Air throughput (m ³ /h) | 250 | 250 |
| Sound power (dB(A) re1pW) | 55 | 55 |
| Level 3: Air throughput (m ³ /h) | 500 | 450 |
| Sound power (dB(A) re1pW) | 67 | 67 |
| Intensive level: Air throughput (m ³ /h) | 600 | 600 |
| Sound power (dB(A) re1pW) | 70 | 70 |
| Safety | | |
| Safety switch off | ● | ● |
| Technical data | | |
| Total height, extraction and EXT models in mm/ Recirculation models in mm | -/500 – 1500 | -/500 – 1500 |
| Width/Height/Depth of cooker hood body in mm | 1000/160/700 | 998/111.5/698 |
| Net weight in kg/Net weight EXT in kg | 32/- | 33/- |
| Minimum distance above electric hob/gas hob in mm | 550/650 | 550/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 180/230/13 | 180/230/13 |
| Installation tips | | |
| Extraction upwards/to the rear/to the side | -/-/- | -/-/- |
| Diameter of ducting connector in mm | - | - |
| Telescopic chimney/Telescopic wall-mounting bracket | -/- | -/- |
| Standard accessories | | |
| Non-return flap/Directional unit for recirculation/Active charcoal filter | -/-/● | -/-/● |
| Adapter to reduce ducting from 150 to 125 mm Ø | - | - |
| Optional accessories | | |
| Recirculation conversion kit/Active charcoal filter | -/DKF 17-1 | -/DKF 21-1 |
| Communication module for Con@ctivity XKM 2000 DA | ● | - |
| Silencer DASD 150/Wall vent kit DMK 150 | -/- | -/- |
| Edge extraction panels in glass/stainless steel | -/- | -/- |
| Brushed stainless steel/CleanSteel, Havana brown, Obsidian black, Brilliant white | ●/white, black glass | ●/CleanSteel |





| Model | DA 3460 ED | DA 3490 ED |
|---|------------------|------------------|
| Type of appliance | | |
| Slimline cooker hood/Flush fit | ●/- | ●/- |
| Operating modes | | |
| Extraction/Recirculation/External motor | ●/●/- | ●/●/- |
| Convenience features | | |
| Sliding switch/Button controls with LED/Remote control | -/●/- | -/●/- |
| 5/15 min. run-on function | - | - |
| Grease filter/Charcoal filter saturation indicator – programmable | -/- | -/- |
| Easy clean cooker hood interior with CleanCover | ● | ● |
| Variable height motor | - | - |
| Appliance networking | | |
| Automatic operation with Con@ctivity | - | - |
| Filter system | | |
| Dishwasher-proof stainless steel metal filter(s) | 1 | 2 |
| Lighting | | |
| Halogen/LED/Feature lighting | ●/-/- | ●/-/- |
| Number of lights x Wattage | 2 x 50 W | 2 x 50 W |
| Air throughput and sound levels with 150 mm diameter ducting outlet | | |
| Extraction (does not apply to models with External motor) | | |
| Level 1: Air throughput (m ³ /h) | 150 | 150 |
| Sound power (dB(A) re1pW) | 45 | 45 |
| Level 3: Air throughput (m ³ /h) | 400 | 400 |
| Sound power (dB(A) re1pW) | 56 | 56 |
| Intensive level: Air throughput (m ³ /h) | 550 | 550 |
| Sound power (dB(A) re1pW) | 64 | 64 |
| Recirculation | | |
| Level 1: Air throughput (m ³ /h) | 80 | 80 |
| Sound power (dB(A) re1pW) | 53 | 53 |
| Level 3: Air throughput (m ³ /h) | 280 | 280 |
| Sound power (dB(A) re1pW) | 67 | 67 |
| Intensive level: Air throughput (m ³ /h) | 350 | 350 |
| Sound power (dB(A) re1pW) | 72 | 72 |
| Safety | | |
| Safety switch off | ● | ● |
| Technical data | | |
| Width/Height/Depth of cooker hood body in mm | 595/34/275 – 425 | 895/34/275 – 425 |
| Net weight in kg | 12 | 14 |
| Minimum distance above electric hob/gas hob in mm | 450/650 | 450/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 280/230/13 | 280/230/13 |
| Installation tips | | |
| Extraction upwards/to the rear/to the side | ●/-/- | ●/-/- |
| Diameter of ducting connector in mm | 150 | 150 |
| Standard accessories | | |
| Non-return flap | ● | ● |
| Adapter to reduce ducting from 150 to 125 mm Ø | ● | ● |
| Optional accessories | | |
| Recirculation conversion kit | DUU 151 | DUU 151 |
| Active charcoal filter | DKF 13-1 | DKF 13-1 |
| Communication module for Con@ctivity XKM 2000 DA | - | - |
| Silencer DASD 150/Wall vent kit DMK 150 | ●/● | ●/● |
| Fitting kit for furniture lightshield DML 400 | ● | ● |
| Drop down frame for slimline cooker hoods DAR 3000 | ● | ● |
| Brushed stainless steel/CleanSteel, Havana brown, Obsidian black, Brilliant white | ●/-/-/- | ●/-/-/- |



Cooker hoods



| | |
|---|-------------------|
| Model | DA 2210 ED |
| Type of appliance | |
| Integrated cooker hood | ● |
| Operating modes | |
| Extraction/Recirculation/External motor | ●/●/- |
| Convenience features | |
| Rotary dial control/Joystick | -/● |
| 5/15 min. run-on function | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/● |
| Easy clean cooker hood interior with CleanCover | ● |
| Filter system | |
| Dishwasher-proof stainless steel metal filter(s) | 3 |
| Lighting | |
| Halogen/LED | ●/- |
| Number of lights x Wattage | 4 x 50 W |
| Air throughput and sound levels with 150 mm diameter ducting outlet | |
| Extraction (does not apply to models with External motor) | |
| Level 1: Air throughput (m ³ /h) | 650 |
| Sound power (dB(A) re1pW) | 51 |
| Level 3: Air throughput (m ³ /h) | 1250 |
| Sound power (dB(A) re1pW) | 64 |
| Intensive level: Air throughput (m ³ /h) | 1850 |
| Sound power (dB(A) re1pW) | 77 |
| Recirculation | |
| Level 1: Air throughput (m ³ /h) | 600 |
| Sound power (dB(A) re1pW) | 59 |
| Level 3: Air throughput (m ³ /h) | 1200 |
| Sound power (dB(A) re1pW) | 73 |
| Intensive level: Air throughput (m ³ /h) | 1550 |
| Sound power (dB(A) re1pW) | 79 |
| Safety | |
| Safety switch off | ● |
| Technical data | |
| Width/Height/Depth of cooker hood body in mm | 1102/50/402 |
| Net weight in kg | 16 |
| Minimum distance above electric hob/gas hob in mm | 450/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 780/230/13 |
| Installation tips | |
| Extraction upwards/to the rear/to the side | ●/-/- |
| Diameter of ducting connector in mm | 150 |
| Standard accessories | |
| Non-return flap | ● |
| Adapter to reduce ducting from 150 to 125 mm Ø | - |
| Optional accessories | |
| Recirculation conversion kit DUU 151 | 2 required |
| Active charcoal filter DKF 15-1 | 2 required |
| Silencer D ASD 150/Wall vent kit DMK 150 | -/● |
| Brushed stainless steel/CleanSteel, Havana brown, Obsidian black, Brilliant white | ●/-/-/- |





| | |
|--|-------------------|
| Model | DA 2900 |
| Type of appliance | |
| Wall/Island/Ceiling mounted cooker hood | -/-/● |
| Design | |
| Special build/RAL colour options available to order | -/- |
| Multi-zone edge extraction | ● |
| Operating modes | |
| Extraction/Recirculation/External motor | ●/●/● |
| Convenience features | |
| Button controls with LED/Touch controls on glass/Remote control | ●/-/● |
| 5/15 min. run-on function | ● |
| Grease filter/Charcoal filter saturation indicator – programmable | ●/● |
| Easy clean cooker hood interior with CleanCover | ● |
| Acoustic package | ● |
| Variable height motor | - |
| Appliance networking | |
| Automatic operation with Con@ctivity | Optional |
| Filter system | |
| Dishwasher-proof stainless steel metal filter(s) | 4 |
| Lighting | |
| Halogen/LED/Feature lighting | -/●/- |
| Number of lights x Wattage | 4 x 2 W |
| Air throughput and sound levels with 150 mm diameter ducting outlet | |
| Extraction (does not apply to models with External motor) | |
| Level 1: Air throughput (m ³ /h) | 190 |
| Sound power (dB(A) re1pW) | 42 |
| Level 3: Air throughput (m ³ /h) | 390 |
| Sound power (dB(A) re1pW) | 54 |
| Intensive level: Air throughput (m ³ /h) | 620 |
| Sound power (dB(A) re1pW) | 67 |
| Recirculation | |
| Level 1: Air throughput (m ³ /h) | 110 |
| Sound power (dB(A) re1pW) | 51 |
| Level 3: Air throughput (m ³ /h) | 290 |
| Sound power (dB(A) re1pW) | 62 |
| Intensive level: Air throughput (m ³ /h) | 510 |
| Sound power (dB(A) re1pW) | 70 |
| Safety | |
| Safety switch off | ● |
| Technical data | |
| Total height, extraction and EXT models in mm/ Recirculation models in mm | 310/310 |
| Width/Height/Depth of cooker hood body in mm | 1100/117/700 |
| Net weight in kg/Net weight EXT in kg | 24.9/19 |
| Minimum distance above electric hob/gas hob in mm | 550/650 |
| Total connected load in W/Voltage in V/Fuse rating in A | 138/230/13 |
| Installation tips | |
| Extraction upwards/to the rear/to the side | ●/-/● |
| Diameter of ducting connector in mm | 125/150 mm |
| Telescopic chimney/Telescopic wall-mounting bracket | -/- |
| Standard accessories | |
| Non-return flap/Directional unit for recirculation/Active charcoal filter | -/-/● |
| Adapter to reduce ducting from 150 to 125 mm Ø | - |
| Optional accessories | |
| Recirculation conversion kit/Active charcoal filter | DUU 2900/DKF 18-1 |
| Communication module for Con@ctivity XKM 2000 DA | ● |
| Silencer D ASD 150/Wall vent kit DMK 150 | ●/● |
| Edge extraction panels in glass/stainless steel | ●/● |
| Brushed stainless steel/CleanSteel, Havana brown, Obsidian black, Brilliant white | ●/-/-/- |



N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

ovens . microwave combination ovens . steam ovens . combination steam ovens . microwave



coffee machines

If you love the aroma of a perfectly prepared coffee, then Miele offers a wide range of exceptional coffee machines. For every coffee connoisseur, we have 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 café, but also at home. Anytime, with ease – with Miele.





Tried and tested systems for exquisite taste

Miele offers coffee machines with two tried-and-tested preparation systems. No matter which system you choose, Miele guarantees exquisite coffee.



Coffee bean machines

If you like to choose your personal favourite coffee bean variety and enjoy the aroma of freshly ground beans, then this is the system for you. You can adjust all machine settings to suit your beans and your taste.



Coffee machine based on Nespresso system

Do you prefer the Nespresso capsule system with a convenient choice of 16 fresh coffee specialities. Do you like the idea of an uncomplicated first-class coffee machine which does the thinking for you and makes cleaning conveniently easy? Miele's Nespresso coffee machine with outstanding technology meets all these requirements: it is, for example, the only one with an integrated capsule carousel holding up to 20 capsules.



Coffee for connoisseurs

Coffee specialities made with Miele coffee machines

A day without coffee is unthinkable for many. Drinking coffee has long been a well established ritual in our daily routine. Coffee is an expression for enjoying life in our modern society and shapes the cultures of many countries around the world. Coffee always tastes good: for breakfast, in-between times or in the evening after a fine meal with guests. Today there are several popular ways of making coffee. Traditional coffee beverages from

many regions have developed into typical coffee specialities. The most popular coffee variations are Italian specialities: cappuccino, latte macchiato and espresso. The main differences between these are the degrees at which the beans have been roasted and the quantity of milk added. The quality in coffee varies. Apart from the quality of the coffee bean and its blend, it is the type of process used to prepare a coffee, which is central to achieving superb enjoyment of coffee.



Strong:

Espresso excels with its intensive flavour and perfect crema.



Classic:

Coffee is simply made with water and freshly ground coffee.



Creamy:

Cappuccino is a perfect combination of espresso and creamy hot milk.



Multi-layered:

Latte macchiato is a composition of strong espresso, hot milk and milk froth.



Miele

Coffee bean machine highlights

OneTouch and OneTouch for Two

Fully-automatic perfection: Preparation of one or two coffee specialities at the touch of a button. The OneTouch for Two function allows two glasses of latte macchiato 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

Intensive coffee aroma: intelligent technology to achieve best possible results.

Exclusive to Miele

CupSensor

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

Exclusive to Miele

EasyClick milk system

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

Exclusive to Miele

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.

Exclusive to Miele

ComfortDoor* - patented door system with wide-opening hinged front

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

* DE 19701033C2 EP 0783859B1
Features will vary depending on model



Coffee machine with Nespresso system highlights

**Exclusive
to Miele**

Built-in coffee machines with Nespresso system

Perfect coffee to suit all tastes: 16 different types of coffee, which are easy to make.



Cappuccinatore

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

**Exclusive
to Miele**

Capsule carousel

Select your favourite coffee from up to five Nespresso types at the touch of a button: The unique electronic carousel has room for 20 capsules in 5 hoppers.

**Exclusive
to Miele**

ComfortDoor* - patented door system with wide-opening hinged front

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

ComfortClean

Thorough cleaning: many components are dishwasher-proof.

User profiles

Your choice: up to 10 individual user profiles for your personal coffee experience.

* DE 19701033C2 EP 0783859B1
Features will vary depending on model



Miele

Miele
2 Latte macchiatos
Espresso - Portion 2
Stop

Miele

Freestanding coffee machine highlights



AromaticSystem

Intensive coffee aroma: intelligent technology to achieve best possible results.



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 for perfect milk froth

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



The perfect coffee machine for you

Miele product overview

PureLine, built-in coffee bean machine, for 45 x 60 cm niche



CVA 6401

DirectSensor
OneTouch for Two
Stainless steel/CleanSteel, Brilliant White,
Obsidian Black



CVA 6800

M Touch
OneTouch for Two
CupSensor
Stainless steel/CleanSteel



CVA 6805

M Touch, plumbed in option
OneTouch for Two
CupSensor
Obsidian Black, Brilliant White, Havana
Brown

Freestanding coffee bean machine



CM 5200

2-line display
OneTouch for Two
Jet black SoftTouch, Lotus White



CM 6300*

DirectSensor
OneTouch for Two
Jet black SoftTouch, Lotus White

N.B. Available in Q1 2014 in Singapore.
N.B. Available in Q2/3 2014 in Malaysia.

Pureline, Nespresso system



CVA 6431

Built-in coffee machine
with Nespresso system
for 35 x 600 cm niche
DirectSensor
Stainless steel/CleanSteel

N.B. This model is not available for sale in Malaysia.

Coffee machines



| Model number | CM 6300 | CVA 6431 | CVA 6401 |
|---|------------------|-----------------------------|-----------------------------|
| Type of appliance | | | |
| Freestanding bean machine | ● | - | - |
| Built-in bean machine/Nespresso system | -/- | -/● | ●/- |
| Design | | | |
| Display | DirectSensor | DirectSensor | DirectSensor |
| Beverages | | | |
| Espresso/Coffee/Long coffee | ●/●/● | ●/●/● | ●/●/● |
| Cappuccino/Latte macchiato/Caffè latte | ●/●/● | ●/-/- | ●/●/● |
| Hot water/Hot milk/Milk froth | ●/●/● | -/●/● | ●/●/● |
| Gourmet advantages | | | |
| OneTouch/OneTouch for Two | ●/● | ●/- | ●/● |
| Aromatic bean grinding system | ● | - | ● |
| Ready ground coffee option | ● | - | ● |
| Programmable grinder setting/amount of coffee | ●/● | -/- | ●/● |
| Programmable user profiles | 4 | ● | ● |
| Programmable amount of water/water temperature | ●/● | ●/- | ●/● |
| Programmable amount of milk/milk froth | ●/● | -/- | ●/● |
| Pre-brewing/Coffee pot function | ●/- | -/- | ●/● |
| Convenience features | | | |
| Choice of operating language | ● | ● | ● |
| Clock display/Date display | ●/- | ●/● | ●/● |
| CupSensor | - | - | - |
| Height adjustable spouts in cm | 8.0 – 14.0 | 9.0 | 8.5 – 16.5 |
| Heated cup surface | ● | - | - |
| ComfortDoor/Concealed handle/BrilliantLight | -/-/● | ●/●/● | ●/●/● |
| Removable bean container/Nespresso capsule carousel | -/- | -/● | ●/- |
| Coffee bean capacity in g | 300 | - | 500 |
| Capsule capacity in carousel | - | 20 | - |
| Waste container capacity (portions) | 10 | 15 | 15 |
| Water container capacity in l | 1.8 | 1.5 | 2.3 |
| Programmable on and off times | ● | ● | ● |
| Stand-by time programmable/clock buffer | ●/- | ●/- | ●/● |
| Optional connection to warming drawer | - | - | - |
| Mains water connection | - | - | - |
| Easy maintenance | | | |
| Easy to use cleaning programmes/ComfortClean | ●/● | ●/● | ●/● |
| Automatic rinsing | ● | ● | ● |
| Removable milk pipework/brew unit | ●/● | -/- | ●/● |
| Efficiency and sustainability | | | |
| Energy saving Eco Mode option | ● | ● | ● |
| Safety | | | |
| System lock | ● | ● | ● |
| Technical data | | | |
| Niche dimensions in a tall unit in mm (W x H x D) | 251 x 359 x 427 | 560 – 568 x 360 – 362 x 310 | 560 – 568 x 450 – 452 x 500 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 1.5/220 – 240/13 | 2.8/220 – 240/13 | 2.8/220 – 240/13 |
| Length of mains inlet hose in m/mains electrical cable in m | -/1.4 | -/2.0 | -/2.0 |
| Accessories supplied | | | |
| EasyClick glass milk flask/Cappuccinatore | -/- | -/● | ●/- |
| Descaling agent/Cleaning tablets | ●/● | ●/● | ●/● |
| Stainless steel thermal milk flask | ● | - | - |
| Coffee spoon for ground coffee | ● | - | ● |
| Colours | | | |
| CleanSteel | - | ● | ● |
| Obsidian Black | ● | - | ● |
| Brilliant White | ● | - | ● |
| Havana Brown | - | - | - |





| Model number | CVA 6800 | CVA 6805 |
|---|-----------------------------|-----------------------------|
| Type of appliance | | |
| Freestanding bean machine | – | – |
| Built-in bean machine/Nespresso system | ●/– | ●/– |
| Design | | |
| Display | M Touch | M Touch |
| Beverages | | |
| Espresso/Coffee/Long coffee | ●/●/● | ●/●/● |
| Cappuccino/Latte macchiato/Caffè latte | ●/●/● | ●/●/● |
| Hot water/Hot milk/Milk froth | ●/●/● | ●/●/● |
| Gourmet advantages | | |
| OneTouch/OneTouch for Two | ●/● | ●/● |
| Aromatic bean grinding system | ● | ● |
| Ready ground coffee option | ● | ● |
| Programmable grinder setting/amount of coffee | ●/● | ●/● |
| Programmable user profiles | ● | ● |
| Programmable amount of water/water temperature | ●/● | ●/● |
| Programmable amount of milk/milk froth | ●/● | ●/● |
| Pre-brewing/Coffee pot function | ●/● | ●/● |
| Convenience features | | |
| Choice of operating language | ● | ● |
| Clock display/Date display | ●/● | ●/● |
| CupSensor | ● | ● |
| Height adjustable spouts in cm | Automatic | Automatic |
| Heated cup surface | – | – |
| ComfortDoor/Concealed handle/BrilliantLight | ●/●/● | ●/●/● |
| Removable bean container/Nespresso capsule carousel | ●/– | ●/– |
| Coffee bean capacity in g | 500 | 500 |
| Capsule capacity in carousel | – | – |
| 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 | ●/● | ●/● |
| Optional connection to warming drawer | ● | ● |
| Mains water connection | – | ● |
| Easy maintenance | | |
| Easy to use cleaning programmes/ComfortClean | ●/● | ●/● |
| Automatic rinsing | ● | ● |
| Removable milk pipework/brew unit | ●/● | ●/● |
| Efficiency and sustainability | | |
| Energy saving Eco Mode option | ● | ● |
| Safety | | |
| System lock | ● | ● |
| Technical data | | |
| Niche dimensions in a tall unit in mm (W x H x D) | 560 – 568 x 450 – 452 x 500 | 560 – 568 x 450 – 452 x 500 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 3.5/220 – 240/13 | 3.5/220 – 240/13 |
| Length of mains inlet hose in m/mains electrical cable in m | –/2.0 | 1.5/2.0 |
| Accessories supplied | | |
| EasyClick glass milk flask/Cappuccinatore | ●/– | ●/– |
| Descaling agent/Cleaning tablets | ●/● | ●/● |
| Stainless steel thermal milk flask | – | – |
| Coffee spoon for ground coffee | – | – |
| Colours | | |
| CleanSteel | ● | – |
| Obsidian Black | – | ● |
| Brilliant White | – | ● |
| Havana Brown | – | ● |



ovens . microwave combination ovens . steam ovens . combination steam ovens . microwave



dishwasher

Sparkling glasses not only brighten up a beautifully set table but light up the atmosphere of the dinner party. 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.

Crystal clear results every time

No one cleans more hygienically!

Since 1927, Miele has been setting benchmarks in terms of the performance, the sparing use of water and energy ensuring unsurpassed standards of hygiene. The perfect interplay of all components make dishwashing a particularly hygienic affair. Miele only uses materials which can withstand the considerable strain they are subjected to inside a dishwasher. For this reason the entire inner cabinet is made from high-quality stainless steel. Miele's special dishwashing technology includes three full-size spray arms which not only thoroughly wash the load, but the inner cabinet too. In addition to this, fresh water is used in all water intake cycles throughout the programme.



With Miele's Hygiene programme, items requiring increased hygiene, e.g. baby bottles and cutting boards, are washed bacteria-free and particularly clean. This is even recommended by the wfk Institute for Applied Research GmbH, Germany.



The Rhein-Waal University of Applied Science in Germany has confirmed the hygienic performance of Miele dishwashers in the ECO programme. The reduction of bacteria on contaminated plates is reduced by more than 99% at the end of the ECO programme.





Consumption data

Miele's philosophy is to make machines that perform exceptionally well and last for decades. Those who decide to purchase a Miele domestic appliance today can be assured of making a sustainable and safe choice.

Miele dishwashers achieve best cleaning results in the Automatic programme with as little as 6.5 L of water. Annual energy consumption is only 237 kWh. This benefits not only the environment but also domestic budgets.

You not only consume considerably less water and energy, you also save half of the costs compared with those of washing dishes by hand. Consequently, this has reduced water consumption over the past 30 years by 85%! It also means that you can have more time to enjoy the better things in life.







Variety of sizes

Miele dishwasher sizes

Miele dishwashers are available in a number of different heights and widths, offering the optimum solution for your kitchen.



Standard dishwashers - 60 cm



Slimline dishwashers - 45 cm



Dishwasher highlights

Exclusive to Miele **Patented¹⁾ 3D cutlery tray**
The 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 remove the side sections from the drawer!



Exclusive to Miele **Knock2open²⁾**
Unique: this appliance can be perfectly integrated into handleless kitchens for a truly seamless design – the door opens automatically by tapping lightly twice.



Highest level of energy efficiency
Best performance with A+++: highly economical, producing excellent cleaning and drying results.



Freshwater dishwashers with water consumption from 6.5 L
From as little as 6.5 L water consumption: in the Automatic programme best cleaning results combined with minimum water consumption.



Exclusive to Miele **BrilliantLight³⁾**
Automatically controlled: 4 LEDs immerse the entire dishwasher interior in brilliant light.



Exclusive to Miele **Patented⁴⁾ AutoOpen drying**
Everything perfectly dry: the dishwasher door opens automatically at the end of a programme cycle.

Features vary according to model

1) DE102008062761B3

2) Patent pending

EP2428153A1, DE102010037397A1, US2012/0055091A1

3) EP2233061B1

4) DE102007008950B4, EP2120671B1

The perfect dishwasher for you

Miele product overview

Dishwashers, 60 cm wide, 81cm high



Brilliant White



Stainless steel/CleanSteel



G 6100 SCi

Stainless steel/CleanSteel (G 6100 SCi), 6 dishwashing programmes, ThermoSave, 3D cutlery tray, A++, from 1820 litre annual water consumption in Automatic programme, 45 dB, Perfect GlassCare, ComfortClose,



G 6900 SCi

Stainless steel/CleanSteel, 13 dishwashing programmes. 3D cutlery tray, A+++, from 1820 litre annual water consumption in Automatic programme, 41 dB, Perfect GlassCare, EcoFeedback, SG Ready, AutoOpen, BrilliantLight, SensorTronic, AutoClose, Miele@home

Fully integrated dishwashers
60 cm wide, 81 cm high



G 6370 SCVi

Stainless steel/CleanSteel, 9 dishwashing programmes, 3D cutlery tray, A+++, from 1820 litre annual water consumption in Automatic programme, 44 dB, Perfect GlassCare, EcoFeedback, AutoOpen, EcoStart



G 6990 SCVi K2O

Stainless steel/CleanSteel, 13 dishwashing programmes, 3D cutlery tray, A+++, from 1820 litre annual water consumption in Automatic programme, 41 dB, Miele@home, SG ready, Knock2open, Touch on Metal, AutoClose

45 cm wide, 81 cm high

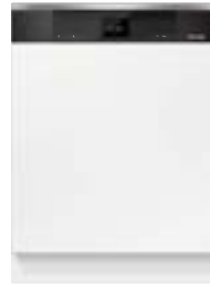


G 4760 SCVi

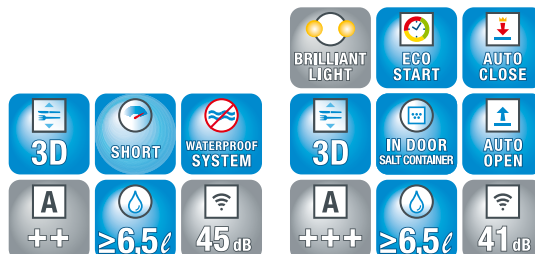
Stainless steel/CleanSteel, 6 dishwashing programmes, 3D cutlery tray, A+, from 1820 litre annual water consumption in Automatic programme, 46 dB, ComfortClose, Perfect GlassCare

N.B. This model is not available for sale in Malaysia.

Dishwashers



| Model number | G 6100 SCi | G 6900 SCi |
|--|---------------------------|------------------------|
| Type of appliance | | |
| Freestanding dishwasher/Built-under dishwasher | -/- | -/- |
| Semi integrated dishwasher/Fully integrated dishwasher | ●/- | ●/- |
| 45 cm wide/60 cm wide | -/● | -/● |
| Design | | |
| Fascia panel style | Straight fascia | Inclined fascia |
| Display | 3 digit digital display | SensorTronic display |
| Operation | Programme selector button | Touch screen controls |
| Convenience | | |
| Knock2open | - | - |
| AutoClose/SoftClose | -/● | ●/● |
| BrilliantLight | - | ● |
| In Door salt container | - | ● |
| Sound emissions dB(A) re 1 pW | 45 | 41 |
| Time left display/Programme duration/TimeControl | ●/●/- | ●/●/- |
| Delay start up to 24 h/Delay start with EcoStart | ●/- | -/● |
| Efficiency and sustainability | | |
| Energy efficiency/Drying performance | A++/A | A+++/A |
| Water consumption in l/Electricity consumption in kWh in ECO programme | 9.9/0.94 | 9.7/0.84 |
| Annual water consumption in l/Annual electricity consumption in kWh in ECO programme | 2772/266 | 2716/237 |
| Water consumption in Sensor Wash programme in litre | 6.5 | 6.5 |
| Electricity consumption with ThermoSave® in ECO mode in kWh | 0.59 | 0.49 |
| EcoFeedback/ThermoSave® | -/● | ●/● |
| Half load | ● | ● |
| Better results | | |
| AutoOpen drying | - | ● |
| SensorDry/Recirculation Turbothermic drying | ●/● | ●/● |
| Perfect GlassCare | ● | ● |
| Wash programmes/options | | |
| ECO/Sensor wash/Intensive 75°C | ●/●/● | ●/●/● |
| Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C | -/●/●/● | -/●/●/● |
| Hygiene/SolarSave/Maintenance programme | -/-/- | ●/●/● |
| ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A) | -/- | ●/- |
| Tall items 65°C/Glasses warm/Pasta-Paella | -/-/- | ●/●/● |
| Programme options | | |
| Short/Intensive lower basket/Energy save/Extra dry | ●/-/-/- | ●/●/●/● |
| Soak/Pre-Wash function | -/- | ●/● |
| Basket design | | |
| Cutlery | 3D Cutlery tray | 3D Cutlery tray |
| Basket configuration/Number of place settings | ExtraComfort/14 | PremiumComfort/14 |
| Smart Grid ready | - | ● |
| Safety | | |
| Waterproof system | ● | ● |
| Check filter indication | - | ● |
| Child safety lock/System lock | ●/- | ●/● |
| Technical data | | |
| Appliance dimensions in cm (H x D x W) | 80.5 x 60 x 57 | 80.5 x 60 x 57 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 2.2 – 2.3/230 – 240/13 | 2.2 – 2.3/230 – 240/13 |
| Control panel colour | | |
| CleanSteel/Brilliant white/Havana brown/Obsidian black | ●/-/-/- | ●/-/-/- |
| Dark brown/black | -/- | -/- |





| Model number | G 6370 SCVi | G 4760 SCVi |
|--|-----------------------------------|---------------------------|
| Type of appliance | | |
| Freestanding dishwasher/Built-under dishwasher | -/- | -/- |
| Semi integrated dishwasher/Fully integrated dishwasher | -/● | -/● |
| 45 cm wide/60 cm wide | -/● | ●/- |
| Design | | |
| Fascia panel style | - | - |
| Display | 1 line white text digital display | 3 digit digital display |
| Operation | Programme selector button | Programme selector button |
| Convenience | | |
| Knock2open | - | - |
| AutoClose/SoftClose | -/● | -/● |
| BrilliantLight | - | - |
| In Door salt container | ● | - |
| Sound emissions dB(A) re 1 pW | 44 | 46 |
| Time left display/Programme duration/TimeControl | ●/●/- | ●/●/- |
| Delay start up to 24 h/Delay start with EcoStart | -/● | ●/- |
| Efficiency and sustainability | | |
| Energy efficiency/Drying performance | A+++/A | A+/A |
| Water consumption in l/Electricity consumption in kWh in ECO programme | 9.7/0.84 | 8.7/0.79 |
| Annual water consumption in l/Annual electricity consumption in kWh in ECO programme | 2716/237 | 2436/221 |
| Water consumption in Sensor Wash programme in litre | 6.5 | 6.5 |
| Electricity consumption with ThermoSave® in ECO mode in kWh | 0.49 | 0.52 |
| EcoFeedback/ThermoSave® | ●/● | -/● |
| Half load | ● | ● |
| Better results | | |
| AutoOpen drying | ● | - |
| SensorDry/Recirculation Turbothermic drying | ●/● | ●/● |
| Perfect GlassCare | ● | ● |
| Wash programmes/options | | |
| ECO/Sensor wash/Intensive 75°C | ●/●/● | ●/●/● |
| Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C | -/●/●/● | -/●/●/● |
| Hygiene/SolarSave/Machine cleaning | -/●/● | -/- |
| ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A) | -/● | -/- |
| Tall items 65°C/Glasses warm/Pasta-Paella | -/- | -/- |
| Programme options | | |
| Short/Intensive lower basket/Energy save/Extra dry | ●/-/●/- | ●/-/- |
| Soak/Pre-Wash function | -/- | -/- |
| Basket design | | |
| Cutlery | 3D Cutlery tray | Cutlery tray |
| Basket configuration/Number of place settings | ExtraComfort/14 | ExtraComfort 45 cm/9 |
| Smart Grid ready | - | - |
| Safety | | |
| Waterproof system | ● | ● |
| Check filter indication | ● | - |
| Child safety lock/System lock | -/- | -/- |
| Technical data | | |
| Appliance dimensions in cm (H x D x W) | 80.5 x 60 x 57 | 80.5 x 45 x 57 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 2.2 – 2.3/230 – 240/13 | 2.2 – 2.3/230 – 240/13 |



Dishwashers



| | |
|--|-----------------------------------|
| Model number | G 6990 SCVi K20 |
| Type of appliance | |
| Freestanding dishwasher/Built-under dishwasher | -/- |
| Semi integrated dishwasher/Fully integrated dishwasher | -/● |
| 45 cm wide/60 cm wide | -/● |
| Design | |
| Fascia panel style | - |
| Display | 2 line white text digital display |
| Operation | Touch on metal controls |
| Convenience | |
| Knock2open | ● |
| AutoClose/SoftClose | ●/● |
| BrilliantLight | ● |
| In Door salt container | ● |
| Sound emissions dB(A) re 1 pW | 41 |
| Time left display/Programme duration/TimeControl | ●/●/● |
| Delay start up to 24 h/Delay start with EcoStart | -/● |
| Efficiency and sustainability | |
| Energy efficiency/Drying performance | A+++/A |
| Water consumption in l/Electricity consumption in kWh in ECO programme | 9.7/0.84 |
| Annual water consumption in l/Annual electricity consumption in kWh in ECO programme ¹⁾ | 2716/237 |
| Water consumption in Sensor Wash programme in litre | 6.5 |
| Electricity consumption with ThermoSave® in ECO mode in kWh | 0.49 |
| EcoFeedback/ThermoSave® | ●/● |
| Half load | ● |
| Better results | |
| AutoOpen drying | ● |
| SensorDry/Recirculation Turbothermic drying | ●/● |
| Perfect GlassCare | ● |
| Wash programmes/options | |
| ECO/Sensor wash/Intensive 75°C | ●/●/● |
| Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C | -/●/●/● |
| Hygiene/SolarSave/Maintenance programme | ●/●/● |
| ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A) | ●/- |
| Tall items 65°C/Glasses warm/Pasta-Paella | ●/●/● |
| Programme options | |
| Short/Intensive lower basket/Energy save/Extra dry | ●/●/●/● |
| Soak/Pre-Wash function | ●/● |
| Basket design | |
| Cutlery | 3D Cutlery tray |
| Basket configuration/Number of place settings | PremiumComfort/14 |
| Smart Grid ready | ● |
| Safety | |
| Waterproof system | ● |
| Check filter indication | ● |
| Child safety lock/System lock | ●/● |
| Technical data | |
| Appliance dimensions in cm (H x D x W) | 80.5 x 60 x 57 |
| Total connected load in kW/Voltage in V/Fuse rating in A | 2.2 – 2.3/230 – 240/13 |

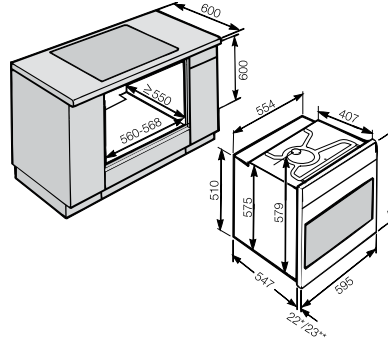




Installation drawings

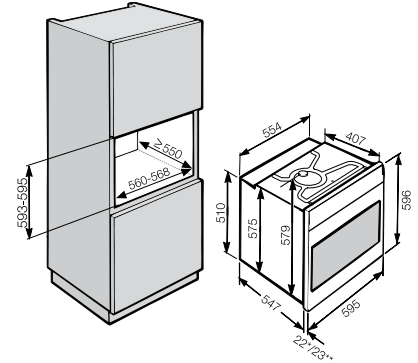
Ovens

H 6260 B, 76 litre capacity



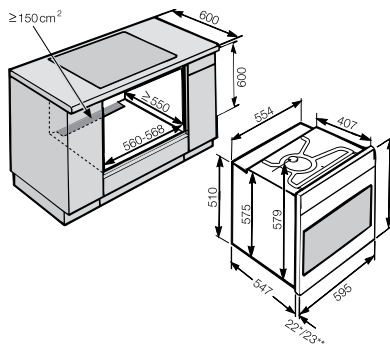
** Ovens with glass front
** Ovens with metal front

H 6260 B, 76 litre capacity



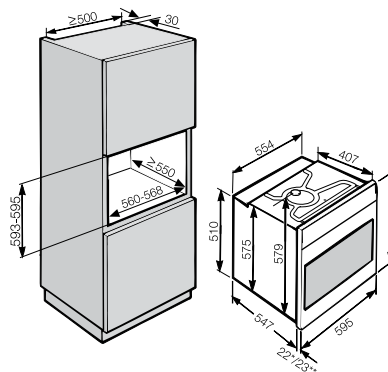
* Ovens with glass front
** Ovens with metal front

H 6461 BP, H 6660 BP, H 6860 BP,
76 litre capacity



* Ovens with glass front
** Ovens with metal front

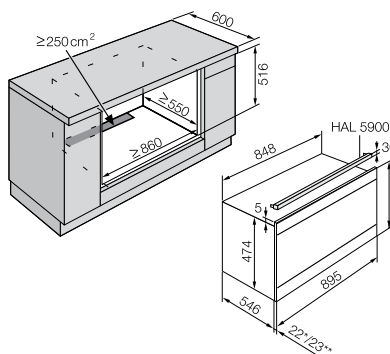
H 6461 BP, H 6660 BP, H 6860 BP,
76 litre capacity



* Ovens with glass front
** Ovens with metal front

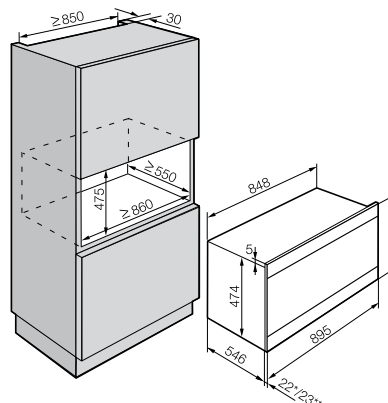
90 cm wide ovens

H 6890 BP, 90 litre capacity



*Appliance with glass front
**Appliance with metal front

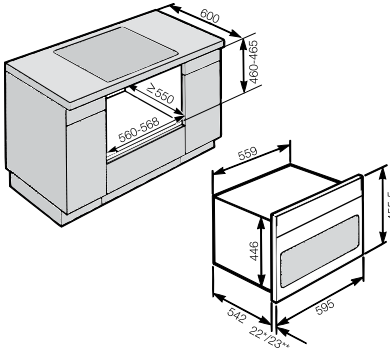
H 6890 BP, 90 litre capacity



*Appliance with glass front
**Appliance with metal front

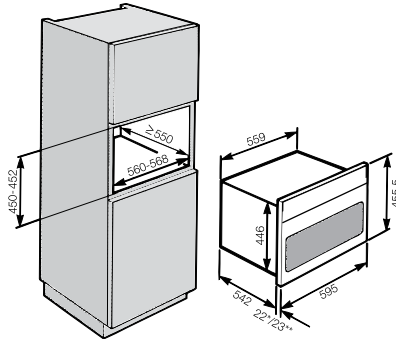
Microwave combination ovens

H 6200 BM, H 6400 BM, H 6800 BM,
43 litre capacity



*Appliance with glass front
**Appliance with metal front

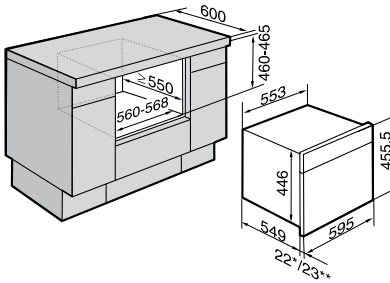
H 6200 BM, H 6400 BM, H 6800 BM,
43 litre capacity



*Appliance with glass front
**Appliance with metal front

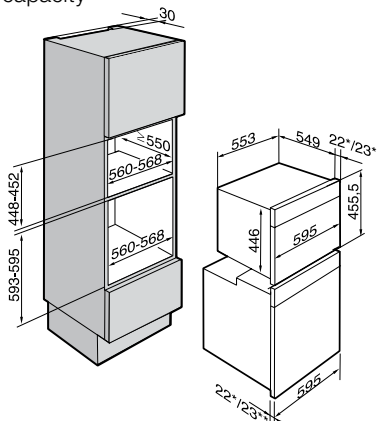
Steam ovens

DG 6200, DG 6401, DG 6600, DG 6800,
38 litre capacity



*Appliance with glass front
**Appliance with metal front

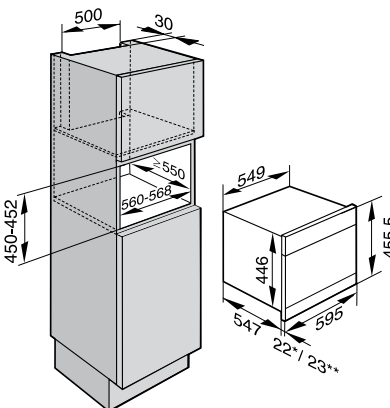
DG 6200, DG 6401, DG 6600, DG 6800
in combination with H 6000, 38 litre
capacity



*Appliance with glass front
**Appliance with metal front

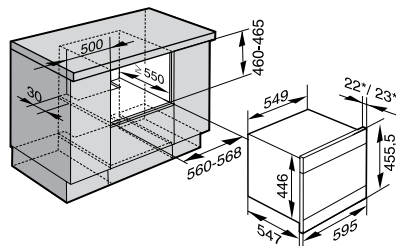
Combination steam ovens

DGC 6400, 33 litre capacity



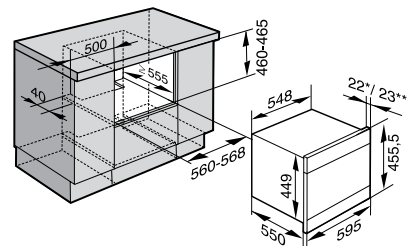
*Appliance with glass front
**Appliance with metal front

DGC 6400, 33 litre capacity



*Appliance with glass front
**Appliance with metal front

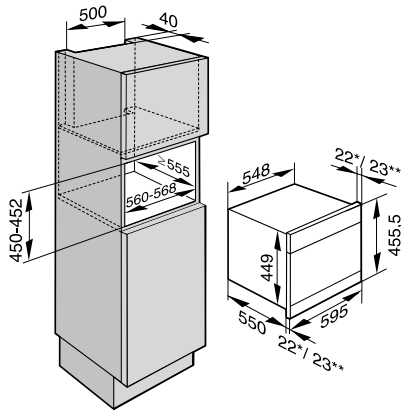
DGC 6800, 48 litre capacity



*Appliance with glass front
**Appliance with metal front

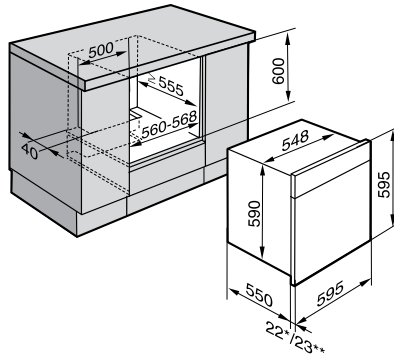
Installation drawings

DGC 6800, 48 litre capacity



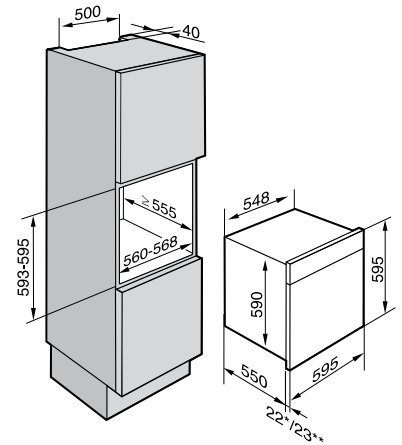
*Appliance with glass front
**Appliance with metal front

DGC 6660 XXL, 68 litre capacity



* Appliance with glass front
**Appliance with metal front

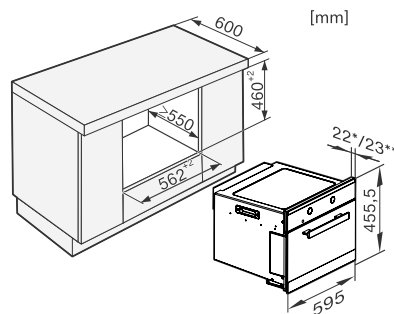
DGC 6660 XXL, 68 litre capacity



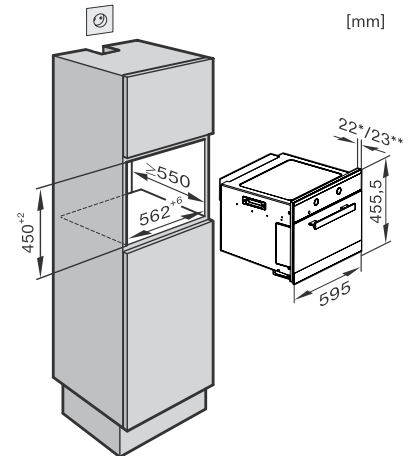
*Appliance with glass front
**Appliance with metal front

Microwave oven

M 6262 TC, 46 litre capacity

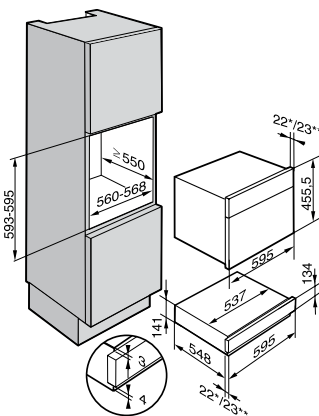


M 6262 TC, 46 litre capacity



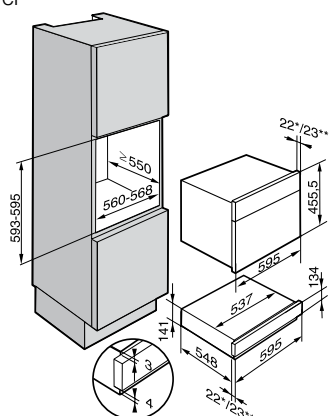
Warming drawers

ESW 6114, ESW 6214
As fitted under a microwave



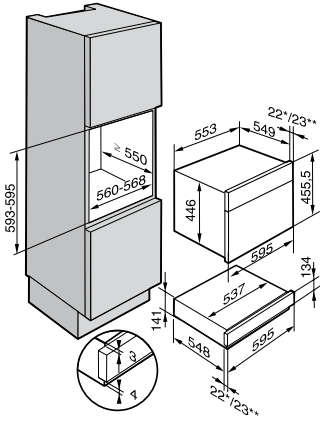
*Appliance with glass front
**Appliance with metal front

ESW 6114, ESW 6214
As fitted under a microwave combination over



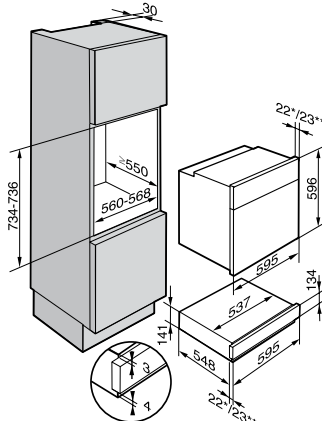
*Appliance with glass front
**Appliance with metal front

ESW 6114, ESW 6214
As fitted under a steam oven



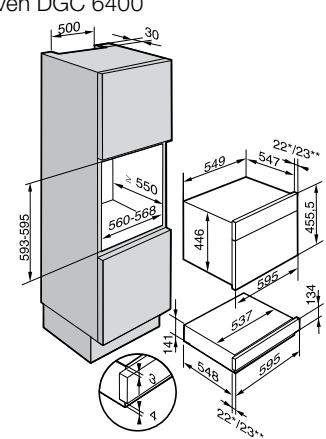
*Appliance with glass front
**Appliance with metal front

ESW 6114, ESW 6214
As fitted under an oven



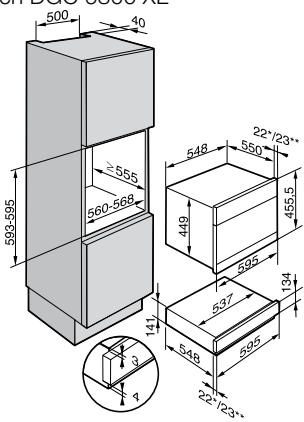
*Appliance with glass front
**Appliance with metal front

ESW 6114, ESW 6214
As fitted under a combination steam oven DGC 6400



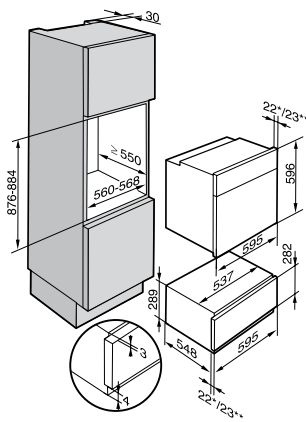
*Appliance with glass front
**Appliance with metal front

ESW 6114, ESW 6214
As fitted under a combination steam oven DGC 6800 XL



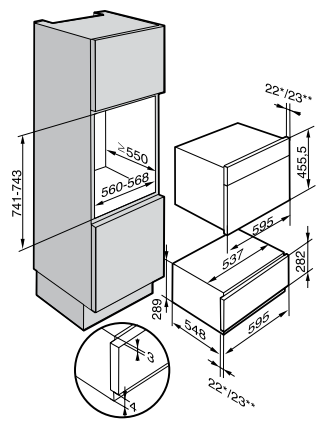
*Appliance with glass front
**Appliance with metal front

ESW 6229
As fitted under an oven



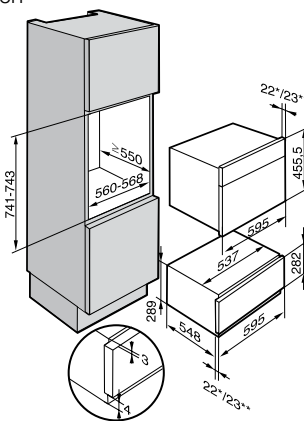
*Appliance with glass front
**Appliance with metal front

ESW 6229
As fitted under a microwave



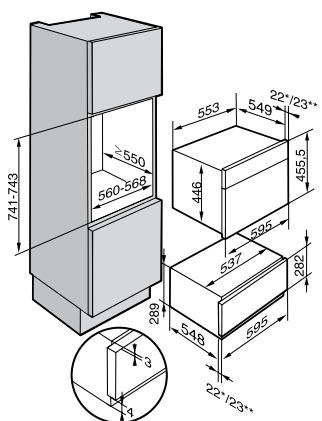
*Appliance with glass front
**Appliance with metal front

ESW 6229
As fitted under a microwave combination oven



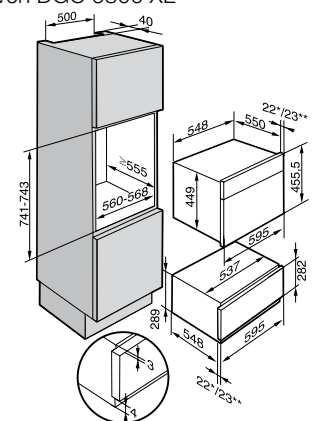
*Appliance with glass front
**Appliance with metal front

ESW 6229
As fitted under a steam oven



*Appliance with glass front
**Appliance with metal front

ESW 6229
As fitted under a combination steam oven DGC 6800 XL

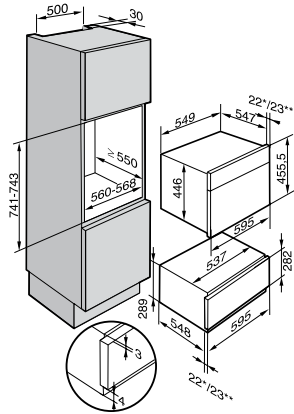


*Appliance with glass front
**Appliance with metal front

Installation drawings

ESW 6229

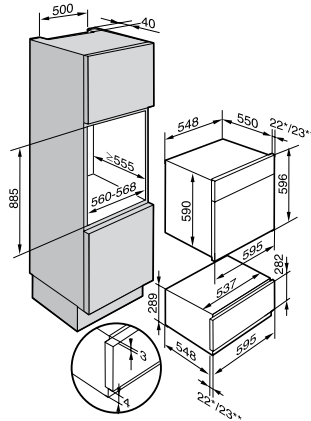
As fitted under a combination steam oven DGC 6400



*Appliance with glass front
**Appliance with metal front

ESW 6229

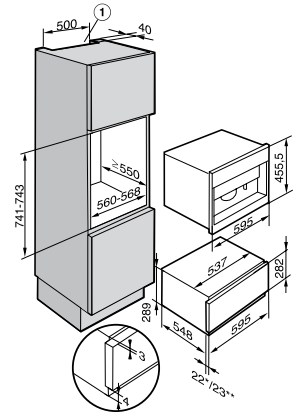
As fitted under a combination steam oven DGC6660 XXL



*Appliance with glass front
**Appliance with metal front

ESW 6229

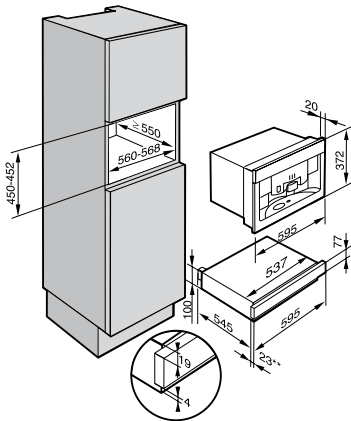
As fitted under a coffee machine



*Appliance with glass front
**Appliance with metal front

EGW 6210

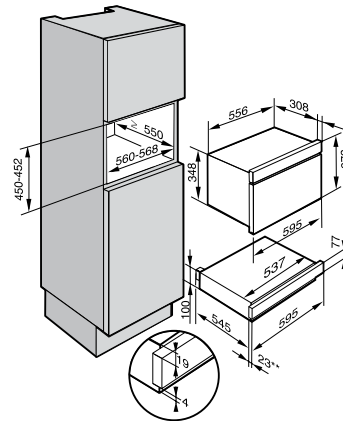
As fitted under a coffee machine



*Appliance with glass front
**Appliance with metal front

EGW 6210

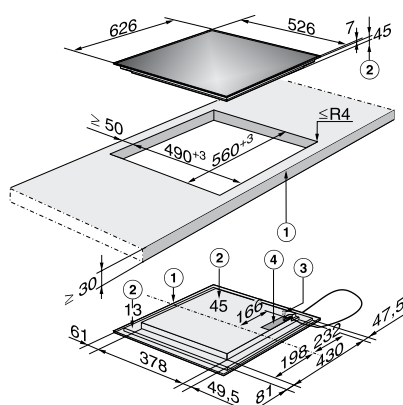
As fitted under a steam oven



*Appliance with glass front
**Appliance with metal front

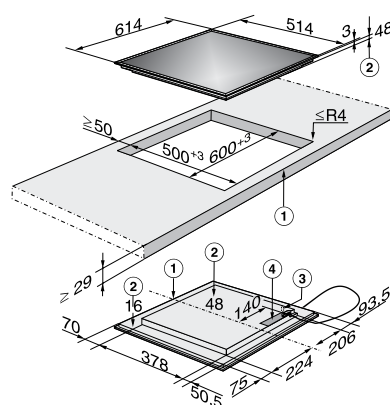
Induction hobs

KM 6316



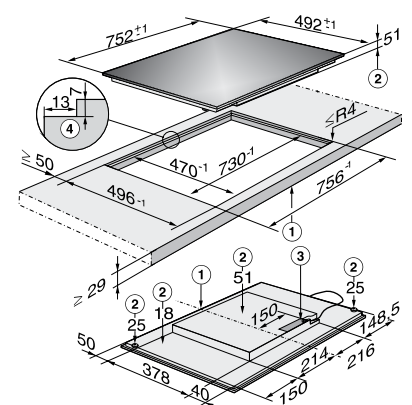
1) Front
2) Casing depth
3) Miele@home c point
4) Mains connection box. Mains connection cable,
L = 1440 mm supplied loose connection

KM 6322



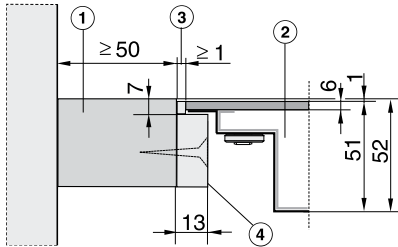
1) Front
2) Casing depth
3) Miele@home connection point
4) Mains connection box. Mains connection cable,
L = 1440 mm supplied loose

KM 6349



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

KM 6349

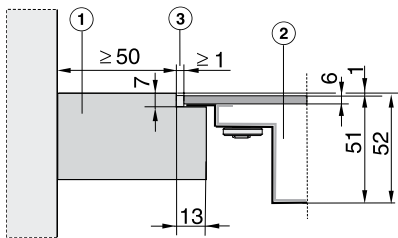


- 1) Worktop
- 2) Cooktop
- 3) Gap
- 4) Wooden frame 13 mm

Installation instructions:

Flush hobs are designed for installation in natural stone (granite, marble), solid wood and tiled worktops. Please enquire with manufacturer regarding worktops made from other materials. 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. As the ceramic glass screen and the worktop cut-out are subject to certain dimensional tolerances, joint widths can vary (min. 1 mm).

KM 6349

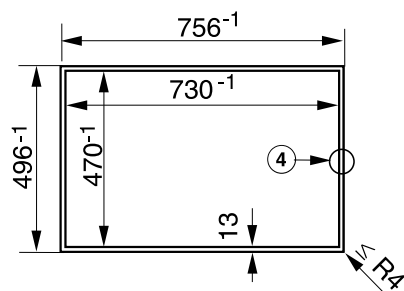


- 1) Worktop
- 2) Cooktop
- 3) Gap

Installation instructions:

Flush hobs are designed for installation in natural stone (granite, marble), solid wood and tiled worktops. Please enquire with manufacturer regarding worktops made from other materials. 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. As the ceramic glass screen and the worktop cut-out are subject to certain dimensional tolerances, joint widths can vary (min. 1 mm).

KM 6349



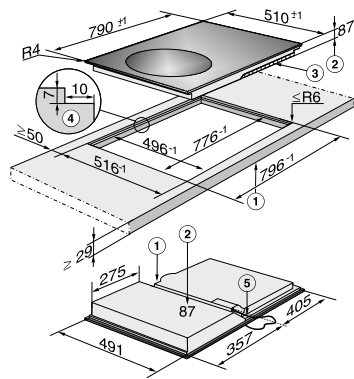
- 4) Wooden frame 13 mm (supplied separately)

Installation instructions:

Flush hobs are designed for installation in natural stone (granite, marble), solid wood and tiled worktops. Please enquire with manufacturer regarding worktops made from other materials. 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. As the ceramic glass screen and the worktop cut-out are subject to certain dimensional tolerances, joint widths can vary (min. 1 mm).

Installation drawings

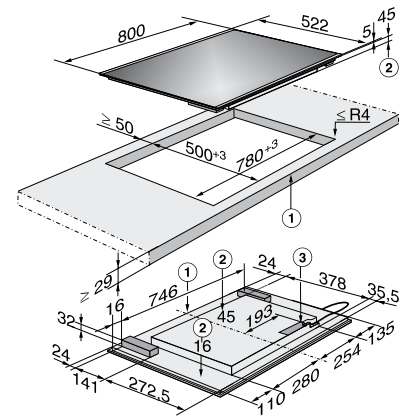
KM 6356



- 1) Front
- 2) Casing depth
- 3) Cut-out for ventilation
- 4) Stepped cut-out
- 5) Mains connection box with mains connection cable, L = 1440 mm, supplied loose

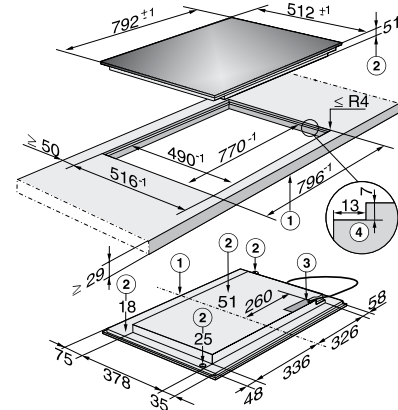
Installation instructions:
Flush hobs are designed for installation in natural stone (granite, marble), solid wood and tiled worktops. Please enquire with manufacturer regarding worktops made from other materials. The minimum clear width of the base unit has to be at least as wide as the worktop cut-out to ensure that after installation the hob is accessible from below, and the chassis can be removed for servicing. As the ceramic glass screen and the worktop cut-out are subject to certain dimensional tolerances, joint widths can vary (min. 1 mm).

KM 6362



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

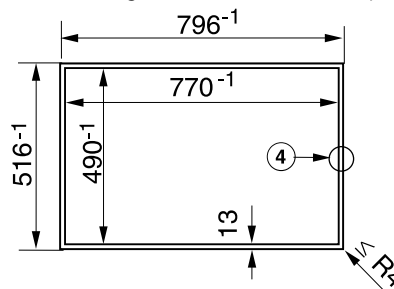
KM 6367



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

KM 6367

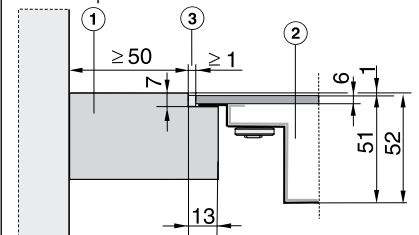
Cut-out for granite or marble worktops



- 4) Stepped cut-out
- Building-in information:
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask manufacturer, if 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).

KM 6367

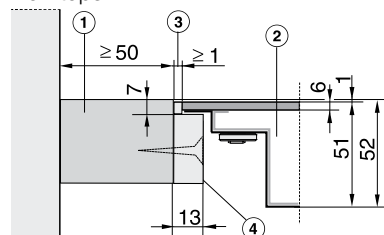
Installation in granite or marble worktops



- 1) Worktop
 - 2) Cooktop
 - 3) Gap
- 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).

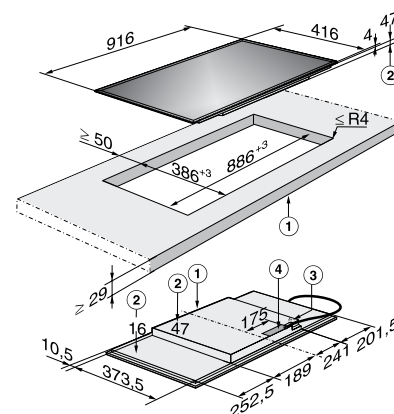
KM 6367

Installation in tiled or solid wood worktops



- 1) Worktop
 - 2) Cooktop
 - 3) Gap
 - 4) Wooden frame, 13 mm (not included)
- 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).

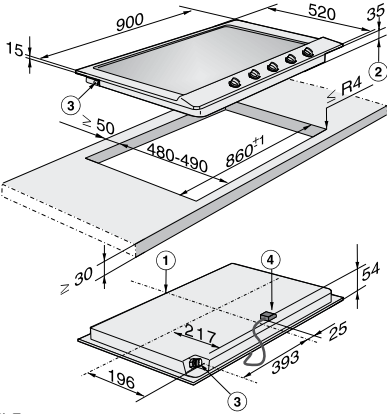
KM 6379



- 1) Front
- 2) Casing depth
- 3) Miele@home connection point
- 4) Mains connection box. Mains connection cable, L = 1440 mm, supplied loose

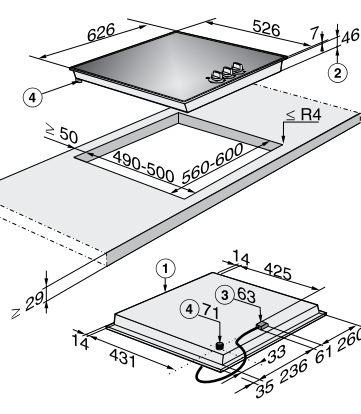
Gas hobs

KM 2052



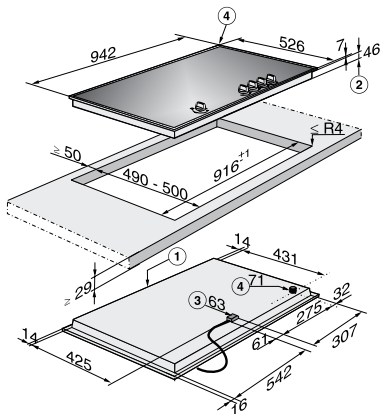
- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm

KM 3014



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

KM 3054

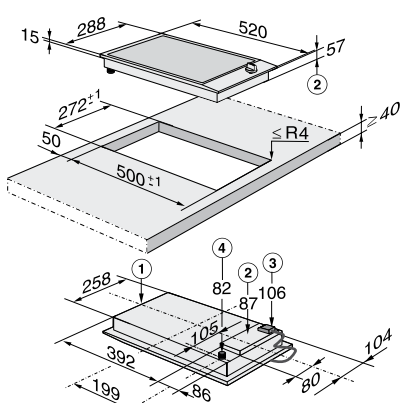


- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm

Gas Installation:
N.B. GasSafe regulations state that a pressure test nipple must be installed near a gas hob to allow an engineer to test the pressure following servicing. Please ensure adequate space is provided below the hob for gas pipework.

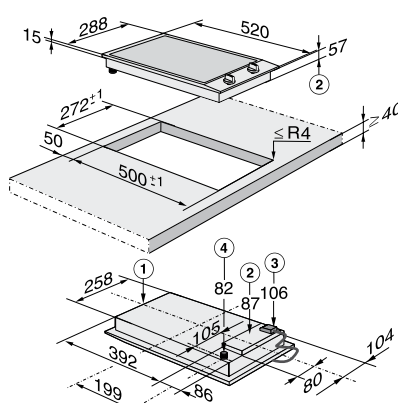
CombiSets

CS 1011 G Gas hob



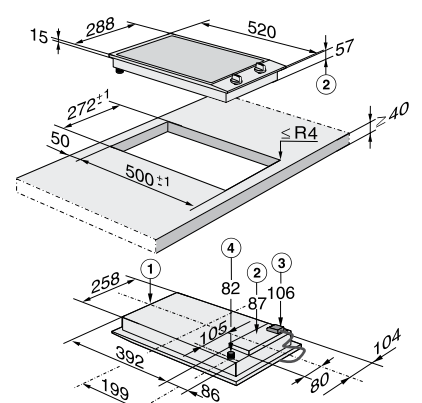
- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm
- 4) Gas connection R 1/2-ISO 7-1 (DIN EN 10226)

CS 1012-1 G 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)

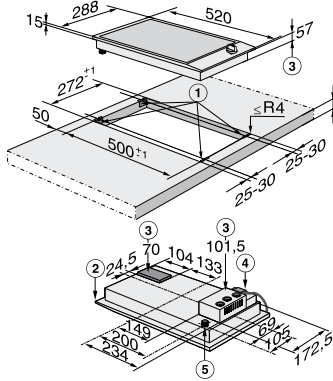
CS 1013-1 G Gas hob



- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 1400 mm
- 4) Gas connection R 1/2-ISO 7-1 (DIN EN 10226)

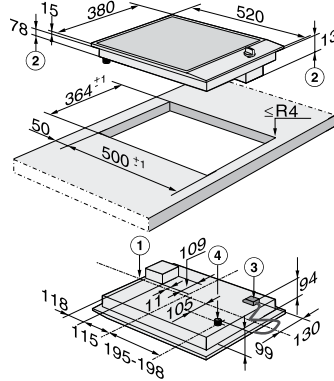
Installation drawings

CS 1018 G Gas wok burner



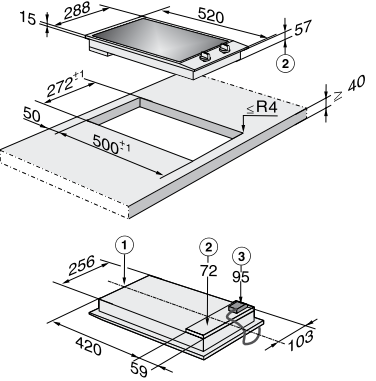
- 1) Spring clamps
- 2) Front
- 3) Casing depth
- 4) Mains connection box with mains connection cable, L = 1400 mm
- 5) Gas connection R 1/2 - ISO 7-1 (DIN 10226)

CS 1028 G Gas wok burner



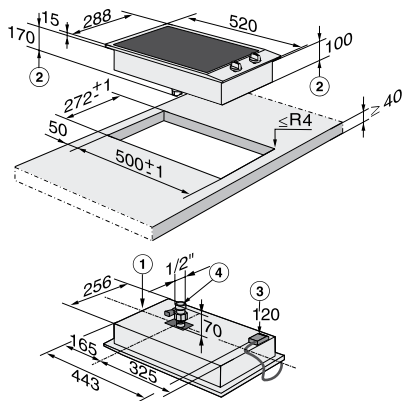
- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 1440 mm
- 4) Gas connection R 1/2-ISO 7-1 (DIN EN 10226)

CS 1112 E Ceramic hob



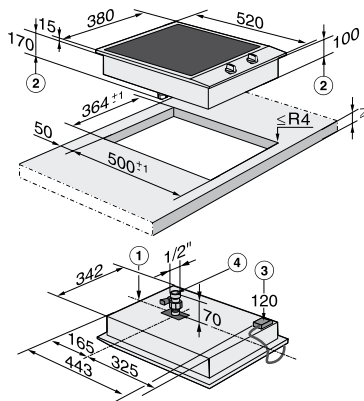
- 1) Front
- 2) Casing depth
- 3) Installation depth including mains connection box. Mains connection cable, L = 1440 mm

CS 1312 BG Barbecue grill



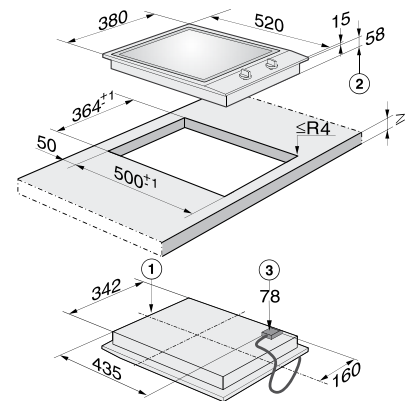
- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm
- 4) Drain tap

CS 1322 BG Barbecue grill



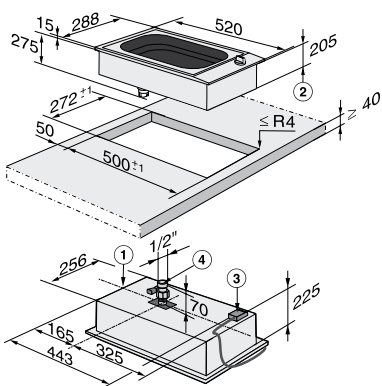
- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm
- 4) Drain tap

CS 1327 Y Tepan Yaki



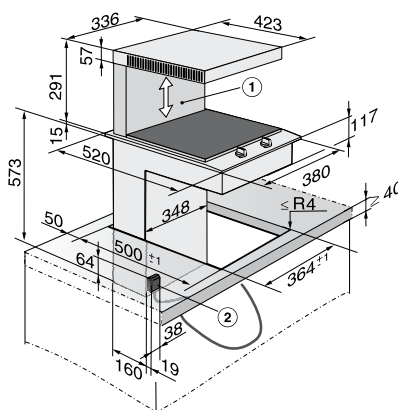
- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm

CS 1411 F Deep fryer



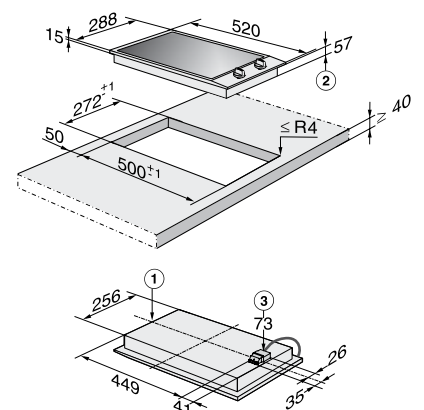
- 1) Front
 - 2) Casing depth
 - 3) Mains connection box with mains connection cable, L = 2000 mm
 - 4) Drain tap
- (Allow 288 mm between this appliance and a gas hob).

CS 1421 S Salamander



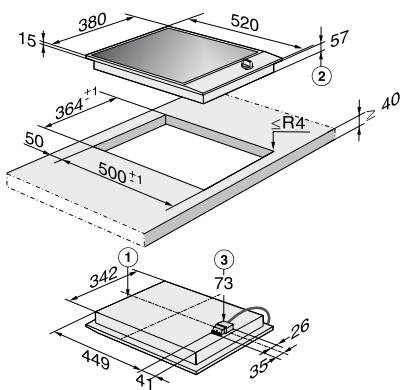
- 1) Height adjustable unit
- 2) Mains connections box with mains connection cable, L = 2000 mm

CS 1212-1 I Induction hob



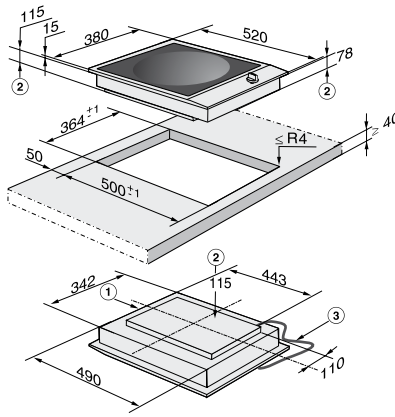
- 1) Front
- 2) Casing depth
- 3) Installation height including mains connection box. Mains connection cable, L = 1440 mm

CS 1222-1 | Induction hob



- 1) Front
 - 2) Casing depth
 - 3) Installation depth including mains connection box.
- Mains connection cable, L = 2000 mm

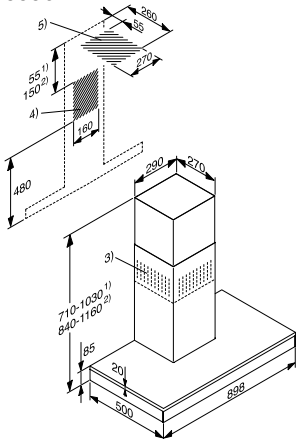
CS 1223-1 | Induction wok



- 1) Front
- 2) Casing depth
- 3) Mains connection cable, L = 2000 mm

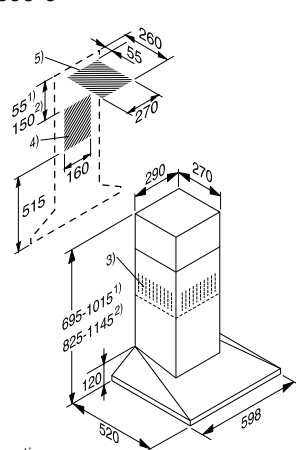
Cooker hoods

DA 6690 W



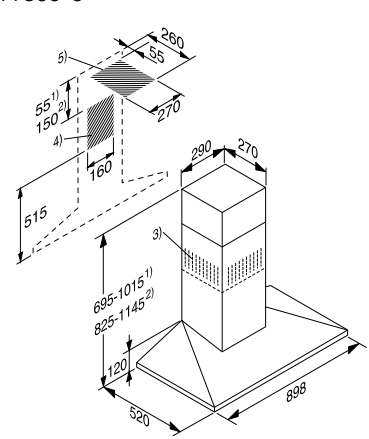
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 396-6



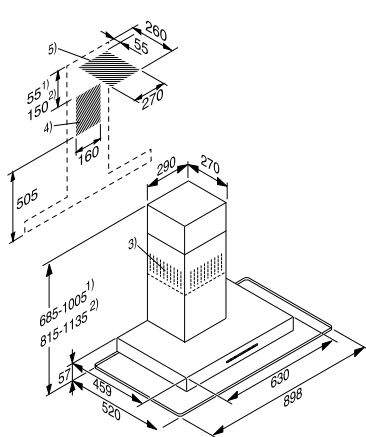
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not required for recirculation)

DA 399-6



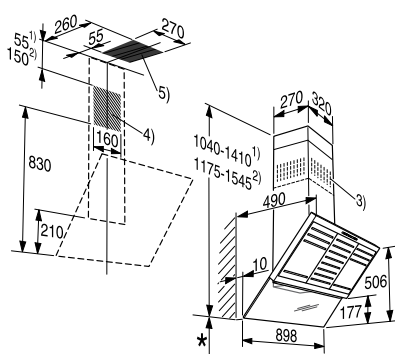
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 5496 W



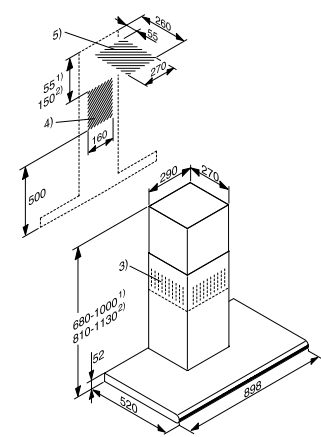
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 489-4 / Ext



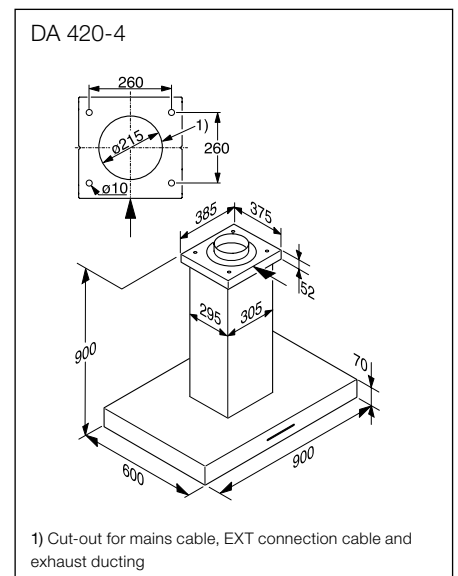
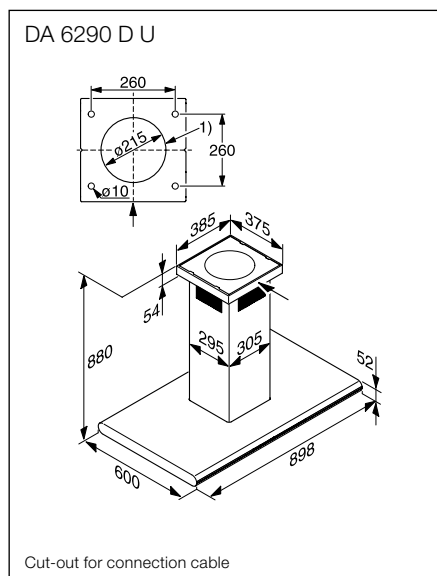
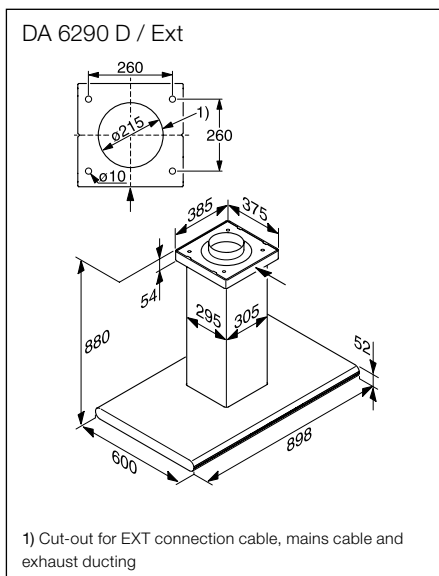
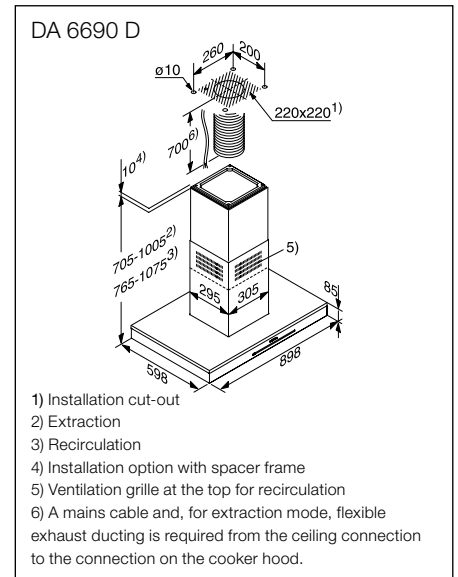
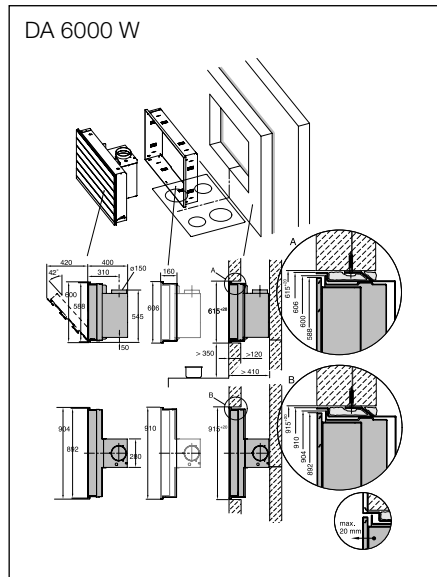
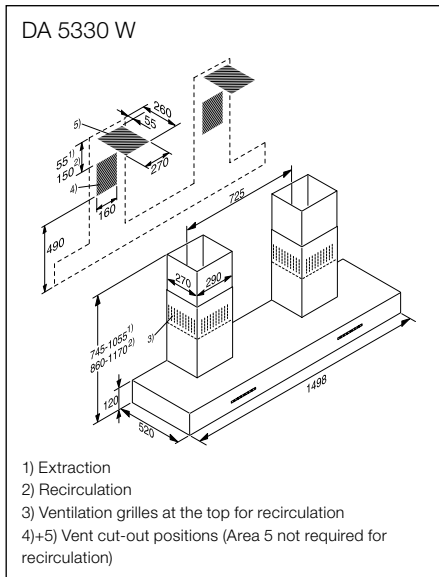
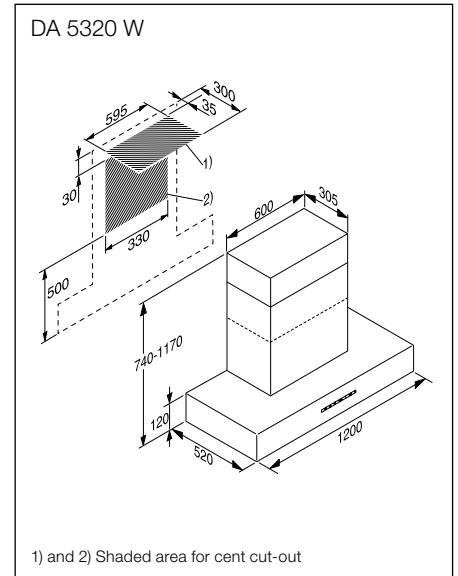
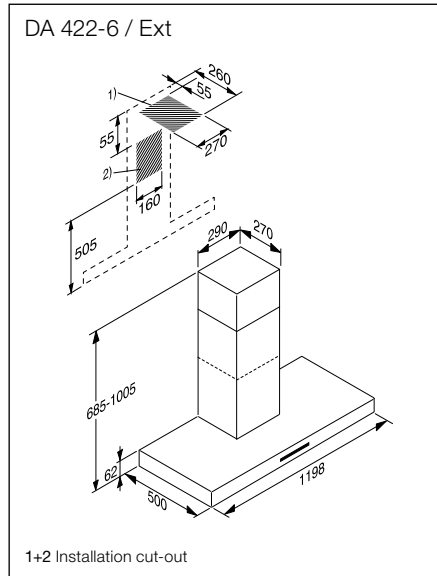
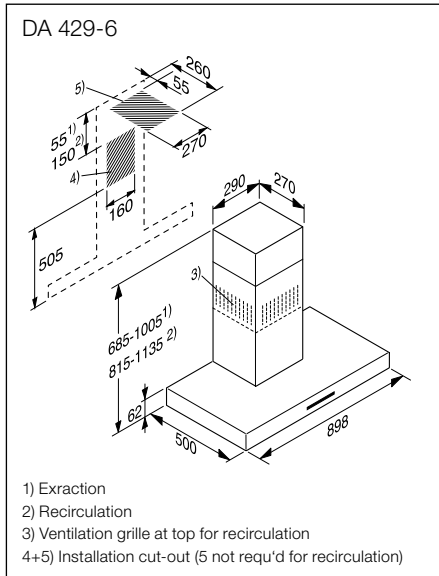
- 1) Extraction
 - 2) Recirculation
 - 3) Ventilation grille at top for recirculation
 - 4 5) Installation cut-out (5 not requ'd for recirculation)
- * Safety distance between cooker hood and hob: min. 350 mm

DA 6296 W / Ext

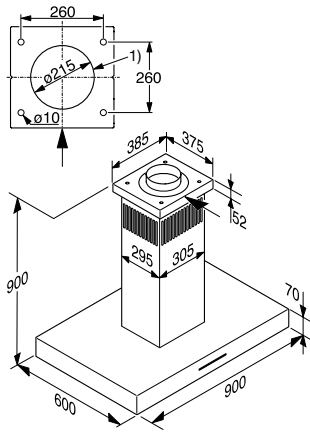


- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

Installation drawings

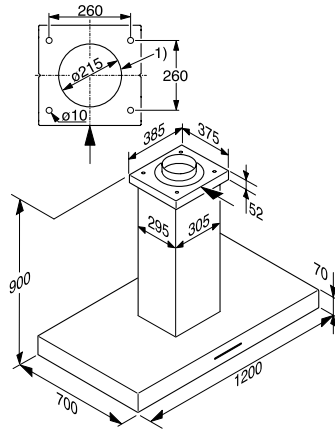


DA 420-4 U



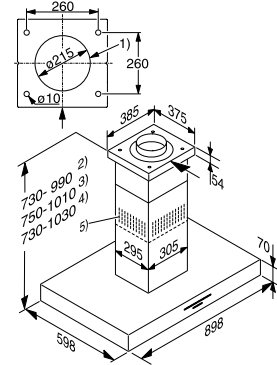
Cut-out for mains cable

DA 424-4



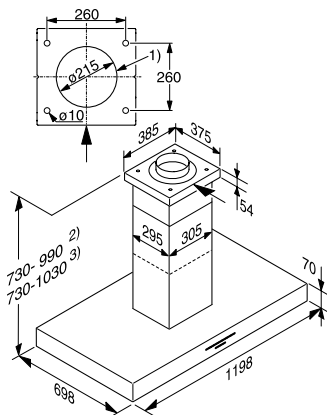
1) Cut-out for mains cable, EXT connection cable and exhaust ducting

DA 420 V / Ext



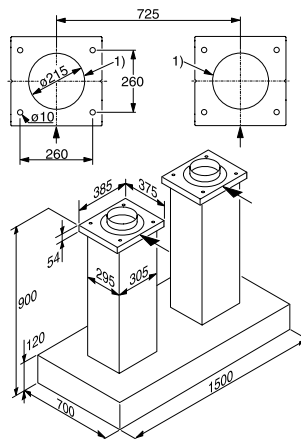
1) Cut-out for exhaust ducting, mains cable and EXT connection cable.
2) Air extraction (delivered in this mode as standard).
3) Height range for appliance in recirculation mode.
4) Height range for appliance in extraction mode.
5) Ventilation grille at the top for recirculation.

DA 424 V / Ext



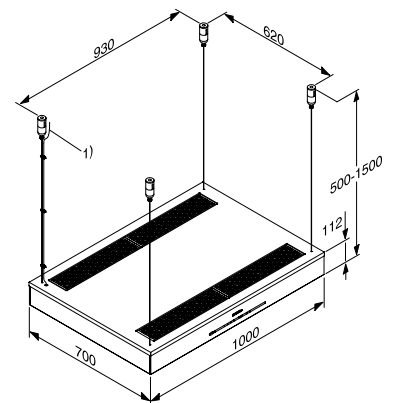
1) Cut-out for exhaust ducting, mains cable and EXT connection cable
2) Factory default
3) Height range

DA 5330 D



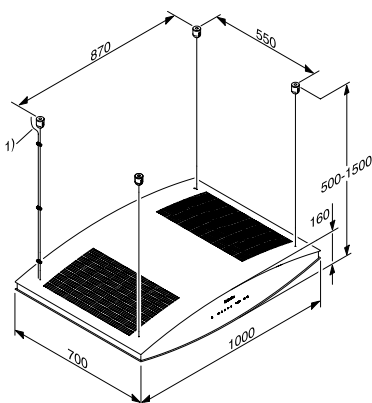
1) Position for cable outlet, EXT cable and extraction ducting

DA 6700 D



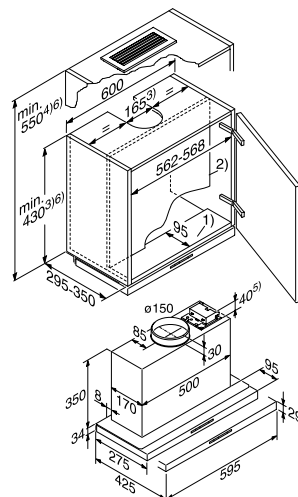
1) Mains connection cable. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 7000 D



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.

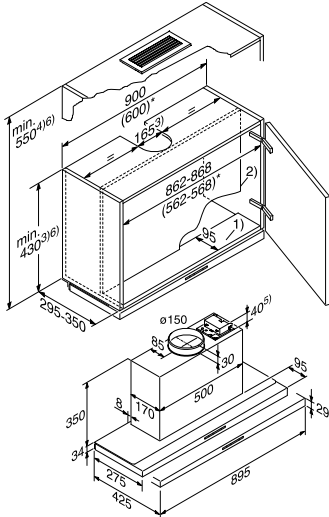
DA 3460 Integrated cooker hood



1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be correspondingly deeper.
2) The partition wall in the wall unit must be removable.
3) In extraction mode: when measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, DSM module.
4) Recirculation mode requires installation kit DUU 151.
5) Installation with drop-down frame DAR 3000: account must be taken of differing cupboard heights.

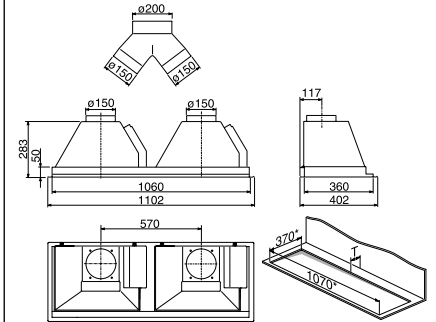
Installation drawings

DA 3490



- 1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be correspondingly deeper.
- 2) The partition wall in the wall unit must be removable.
- 3) In extraction mode: when measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, DSM module.
- 4) Recirculation mode requires installation kit DUU 151.
- 5) Installation with drop-down frame DAR 3000: account must be taken of differing cupboard heights.

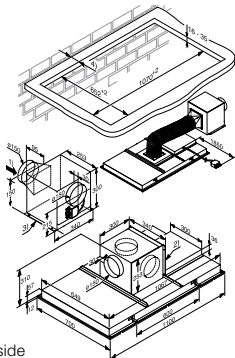
DA 2210



*Cut-out dimensions

Depth T at the back of the niche must be at least 25 mm

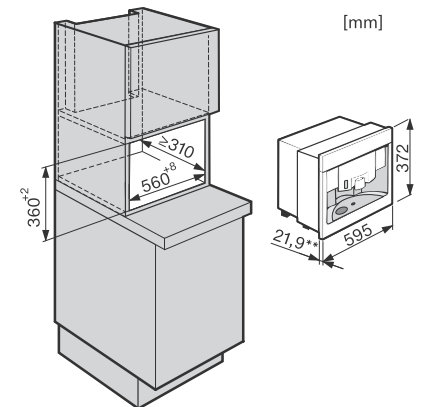
DA 2900 / Ext



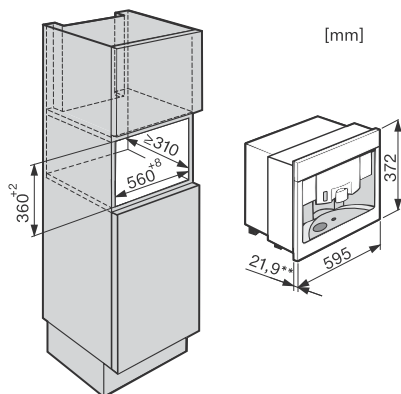
- 1) Suction side
- 2) Motor can be rotated. Exhaust socket can be fitted at the top or the sides in any direction
- 3) The motor unit can be freely positioned. Connection to the appliance is via the exhaust ducting and the connection cable.
- 4) If the cooker hood is being installed near to a wall, a min. distance of 50 mm must be observed.

Coffee machines

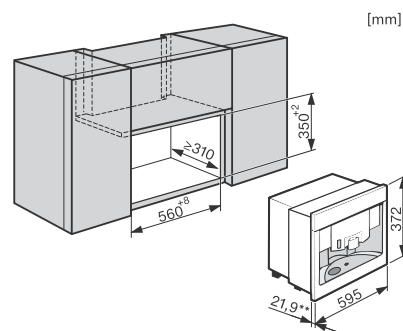
CVA 6431



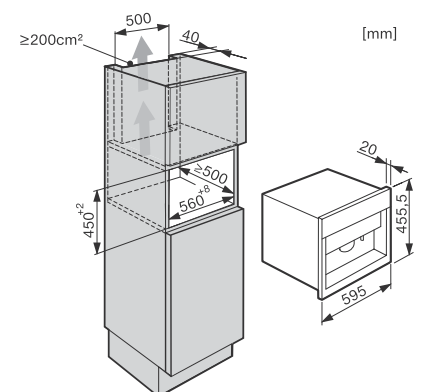
CVA 6431



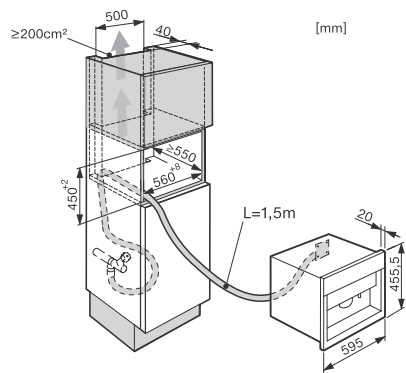
CVA 6431



CVA 6401, CVA 6800

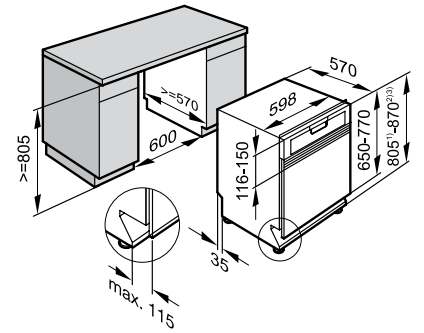


CVA 6805
(with option of plumbed in connection)



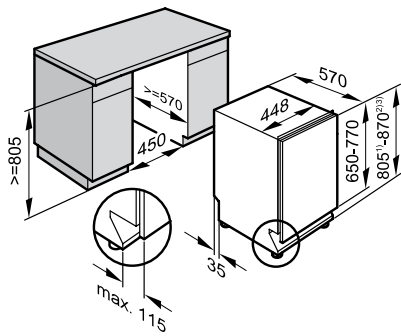
Dishwashers

G 6100 SCi, G 6900 SCi



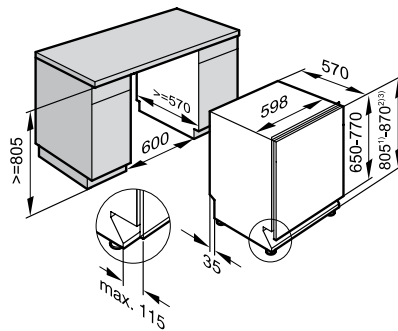
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit

G 4760 SCVi



- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit -1

G 6370 SCVi, G 6990 SCVi K20



- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with Plinth height conversion kit -1





Ecological responsibility

At the heart of everything we do

The responsibility for our environment has been a long tradition at Miele for more than a century. As a member of the United Nations Global Compact, we are ever mindful of our responsibility to the people whose lives we touch, including our consumers, staff and business partners. To that end, people have always been, and remain, our key focus. Furthermore, ecological responsibility is one of the bedrocks of Miele's product development.

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 "Forever better", we develop domestic appliances for customers, which reduces the burden on the environment and natural resources. We go to great lengths to ensure that our production processes are ecologically sound, and we take pride in our products that are not only energy-efficient, but also built and tested to last up to 20 years. At the end of their lifespan, they can also be recycled effectively.

Our environmental standards pay their way in the long run: 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.

More on our efforts in terms of sustainability at www.miele-sustainability.com

Miele quality

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 “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 since our inception in 1899 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 its 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.









Exclusive Care

Professional care, functional tests and repair cover

You have already made an excellent choice by buying Miele appliances with their legendary reputation for longevity. To give you total peace of mind for a very long time, Miele offers a special service: Exclusive Care. This service contract provides your appliances with professional maintenance checks by Miele service technicians. A diagnostic system, specially designed by Miele, is used to check your appliances and make sure they are kept up-to-date.

As well as making sure your appliances are in good working order, they will also be cleaned thoroughly using Miele care products. You will also be provided with some valuable advice on how to operate your Miele appliances. After carrying out Exclusive Care maintenance work, Miele offers a one-year repair cover.

Miele in-house service

Your partner for prompt servicing

When you buy a Miele appliance you choose longevity and the best in quality. If, however, you require any help, Miele Service can provide rapid and reliable assistance. The quality of Miele Service is regularly checked by customer surveys and is also confirmed by independent institutes.

Miele defines perfect service as more than simply providing expert service in the event of technical problems. Miele provides support right through from installing the machine to any matters concerning the use of appliances.

Please contact our customer service care centre at +65 6735 1191 for more information.

