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PERFECTION REDEFINED

APRIL 2022

An active contribution towards protecting the environment:
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IMMER BESSER

ALWAYS FROM MIELE

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Miele Customer Service Department

Your partner for all servicing needs

When you buy a Miele appliance, you choose longevity and the best in quality. If, however, you require any help, the Miele Customer Service Department can provide rapid and reliable assistance.

Repairing a high-end Miele appliance is a sensible choice even as the appliance gets older, and is a conscious decision for more sustainability.

We consider perfect service to be more than simply providing expert assistance in the event of technical problems. Miele provides support from delivery and installation right through to when appliances are commissioned.

Never very far away
Blanket service coverage throughout the country ensures that Miele technicians and selected service partners can be with you in next to no time.

Proficient
Our technicians are Miele domestic appliance repair specialists, guaranteeing a quick and professional repair.

Sustainable and efficient
Thanks to intelligent preparation, we carry out 90 % of all repairs during our first call-out visit. Not only does this save time, it also benefits the environment as a second visit is not necessary.

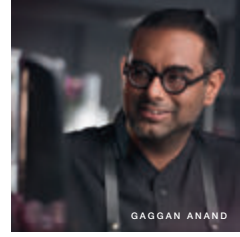
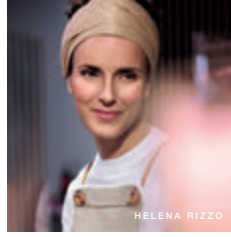
Reliable supply of spare parts
Not only can you expect legendary Miele quality from original Miele spare parts, you can also rely on them being readily available – even many years after purchasing your appliance.

Contact made easy
You can request a call-out either online at miele.co.uk/service or by phoning 0330 160 6600. Contact us by phone: Mon–Fri 8:00 am–6:00 pm and Sat 8:00 am–4:00 pm

Further information on these topics is available from our website at miele.co.uk/service

For accessories and care products, see separate accessory catalogue or go to www.miele.co.uk

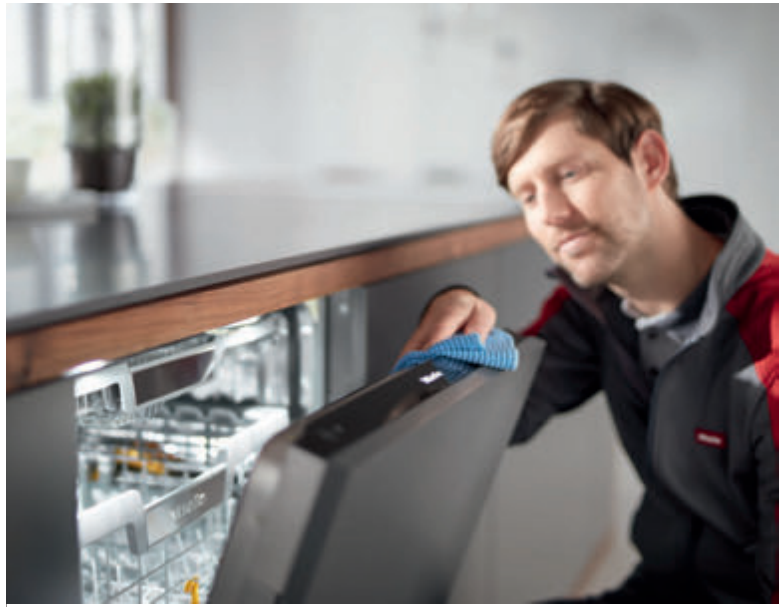
GENERATION 7000 GOING BEYOND THE ORDINARY



For 120 years, Miele has been the vanguard of domestic appliances that continuously set new standards in terms of performance. Generation 7000 built-in kitchen appliances are **more intuitive than everything that has gone before it**. It is the most major and groundbreaking launch in our company history and stands for redefined perfection – by Miele.

Discover the most **revolutionary innovations** we have ever developed. A world first that can cook without heat. Built-in kitchen appliances you can recognise and with which you can interact. Innovations for you to cook seemingly complicated dishes perfectly, successfully and **repeatedly with ease**. Discover cooking, baking, steaming and baking on a new level.

The world-renowned Japanese floral artist Azuma Makoto and the award-winning top chefs Helena Rizzo, Gaggan Anand and Kyle Connaughton form a unique team. They take on the challenge of finding out what level they could raise their cooking style to using the new Miele kitchen appliances – while drawing inspiration from Azuma's artistic ingenuity. This resulted in these four experts accomplishing **creations of a new artistic and culinary dimension**. Let your creativity run wild too with Miele's intuition.



Maintenance Service

When longevity is part of our philosophy

Miele appliances are tested to the equivalent of up to 20 years' service life. Miele would like to support you in using your appliances for as long as possible in order to promote sustainability and conserve resources.

The Maintenance Service contract provides your appliances with professional maintenance checks by the Miele Customer Service Department. 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 valuable advice on how to operate your Miele appliance.

Appliances hold their value
Thorough cleaning and maintenance work carried out by a Miele expert ensures that your appliances are always in perfect condition.

Perfect results
Regular care, maintenance, functional tests and programme updates guarantee excellent results at all times.

Valuable tips
Miele experts are on hand to provide you with tips and tricks on everything regarding the optimal use of your appliances.

Further information on Maintenance Service can be obtained from miele.co.uk/service and from Miele's Customer Careline on 0330 160 6600.

Extended Warranty

When peace of mind becomes the standard

Maximum peace of mind with a Miele Extended Warranty

By purchasing a Miele product, you have opted for durability, optimum user convenience and excellent quality. Would you like maximum peace of mind for your new appliance? Upon payment of a one-off charge, Miele offers an exclusive Miele Extended Warranty covering up to 10 years.

Throughout the 2-year statutory warranty period you have the opportunity to purchase a Miele Extended Warranty for 1, 5 or 10 years directly from Miele. A Miele Extended Warranty for 1 year can also be purchased from a Miele service technician during a service visit. This applies to appliances which are not more than 10 years old.

Exclusive Miele warranty

Miele is the only manufacturer to offer a comprehensive Extended Warranty for up to 10 years – Extended Warranties from one year upwards are available as an option.

Maximum peace of mind

During this period, there will be no repair charges for faults, unless caused by wrongful intent or gross negligence.

New appliance free of charge

In the event of an uneconomical repair to your appliance being necessary, you will receive a new appliance free of charge.

Ultimate flexibility

You can enter into the contract at any time during the entire two-year statutory warranty period.

Reliable and quick

If you need a repair, our Customer Service Department will provide quick and reliable help.

Further information on Miele Extended Warranties can be obtained from miele.co.uk/service and from Miele's Customer Careline on 0330 160 6600.



AZUMA MAKOTO, ARTIST

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SIMPLY
MAGIC

A WORLD FIRST FROM MIELE: THE DIALOG OVEN

Individual Product Consultation

When information creates excitement

Miele appliances are high quality and innovative – by purchasing Miele, you have opted for the best. To ensure that you enjoy your appliances and their wide range of functions even more, we would like to introduce you to an attractive offer: our Individual Product Consultation.

This service is tailored to suit your personal needs. It offers you comprehensive advice on the functions and optimum use of your Miele appliances in the comfort of your own home.

Together we will programme your appliances to suit your personal needs. We will also explain how the special features work and give you advice on maintenance and operation. We will also show you how to achieve the best results and give you valuable tips to ensure that you enjoy your Miele appliances for a very long time. With our Individual Product Consultation "Plus", we go a step further by cooking up to three dishes with you.

Personal advice

Miele experts will give you tailored advice about your appliances in the comfort of your own home.

Setting your favourite programmes

With customised programming, your appliances can be set up to perfectly suit your personal requirements and preferences.

Tips & tricks for perfect results

You will be given helpful information on how to use and look after your appliances.

Cooking together

If you want, we will cook with you and show you how to make your traditional family favourite dishes as well as new ones, whilst taking advantage of the many functions that your new Miele appliances offer.

Further information on our Individual Product Consultation can be obtained from miele.co.uk/service and from Miele's Customer Careline on 0330 160 6600.



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Delivery and Installation Service

When convenience can be relied upon

We want to ensure that you have a smooth start with your Miele appliances.

If you wish, we can deliver your new appliances to your home where they will then be installed by a Miele specialist. You will also receive valuable tips and advice on how to use them.

Having your appliances commissioned professionally ensures that they will work perfectly and is also a good opportunity for you to get familiar with the wide range of functions that they offer. Miele wants to support you right from the outset and ensure that you get the most out of your appliances.

If you wish, we will also properly dispose of your old appliances for you.

Get started quickly with tips from the experts

Your appliances are installed by a Miele specialist who will also instruct you on how to operate them. During this hands-on training you will get valuable tips and advice.

Be on the safe side right from the start

The service we offer ensures that your appliance is installed correctly, meeting the prerequisites of our manufacturer's warranty. For added peace of mind, an electrical safety check is carried out at the same time.

Miele specialists make all the difference

Nobody knows our Miele appliances better than our technicians. Entrust your appliances to the company who built them.

Further information on our Delivery and Installation Service can be obtained from miele.co.uk/service and from Miele's Customer Careline on 0330 160 6600.

Can you cook a fish in a block of ice? This is just one example of the many questions that keep us busy every day. Because it is only by contemplating the impossible that we can create 1000 new possibilities for our customers. From the electrically operated dishwasher to the built-in steam oven and the Gourmet drawer, Miele appliances have been setting new standards for decades. And from now on we will take them to a new level with the GENERATION 7000. This range features numerous innovations that no modern kitchen should be without.

With the Dialog oven, we have invented a whole new way of cooking. The M Chef technology cooks the entire volume of the food from the outset, rather than working from the outside in. This means you can actually cook a fish in a block of ice without the ice melting. This unique technology will inspire amateur cooks and top chefs alike and turn their creativity into true magic.

The conventional ovens in the GENERATION 7000 range also come with a number of new functions to give you more

freedom when cooking. TasteControl, for example, opens the oven door automatically to

prevent the food from carrying on cooking beyond the perfect degree of doneness, so you can relax and take care of your guests.

And thanks to FoodView, you can keep an eye on your food via a camera in the oven even when you're not at home. The temperature and time can be conveniently controlled via the Miele app.



Exclusive
to Miele

These innovations and many more – all developed in-house and awarded the "Exclusive to Miele" seal of quality – can be found in more detail in the following chapters.

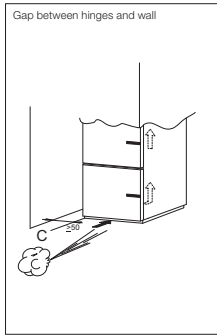
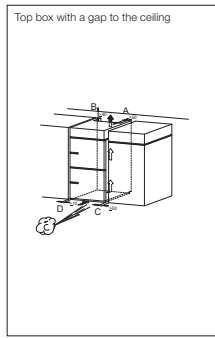
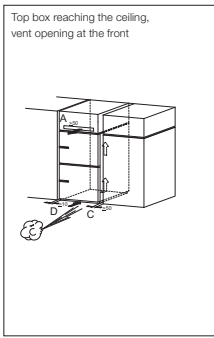
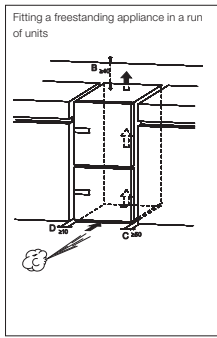


REPEATABLE PERFECTION



Planning notes for refrigeration appliances

Notes on fitting a freestanding appliance in a run of units



A = Ventilation duct at rear of appliance of approx. 50 mm depth
 B = Gap between top of appliance and ceiling at least 40 mm
 C = When installed next to a wall or a neighbouring appliance, a space of approx. 50 mm is needed on the hinge side to allow room for the handle and to enable the door to open fully.
 D = A space of **10 mm** is required between the appliance and the wall on the side with the handle.

The appliance can be installed in all kitchen runs. To match the height of the rest of the kitchen units, the appliance can be fitted with a suitable top box. A ventilation gap of at least 50 mm depth must be provided at the back of the appliance behind the whole width of the top box for air to circulate.

The gap between the appliance or top box and the ceiling should be at least 40 mm to allow the warm air to escape. Otherwise the appliance has to work harder, resulting in an increase in electricity consumption. The larger the ventilation cross section, the less energy the appliance will use.

Generation 7000 introduces a completely new era of intelligent technology. With features such as MotionReact and the easy-to-use M Touch display, you no longer have to adapt to your kitchen, your kitchen adapts to you.

MOTIONREACT INNOVATION

Only Miele built-in kitchen appliances are so intuitive and respond to your sheer presence. As you approach your oven, for example, it switches on the lighting and display and switches off the end of programme buzzer. Once again, we make sure that nothing will disturb your rhythm once you have found it.



M TOUCH DISPLAY INNOVATION

Thanks to the M Touch display, a self-explanatory and intuitive user interface, our built-in kitchen appliances are easier than ever to use. Many functions can be selected by tapping them. The bright display immediately appears on a dark background – which is easy to read at any time of day or night.

GOOD TASTE

STARTS WITH DESIGN

We take inspiration from Oscar Wilde, who said "I have the simplest of tastes. I am always satisfied with the best". This is the principle on which our new built-in kitchen appliances are based: a strikingly clear design with no distracting features – and absolutely no complicated controls. Available in 4 design lines – be inspired by our GENERATION 7000!



Planning notes for built-in coffee machines

The doors on our built-in coffee machines are 20 mm thick. The doors on complementary appliances (conventional oven, steam oven, etc.) are 22/23 mm thick. If coffee machines are combined with other built-in appliances and installed in a housing unit without a sealing lip, they are positioned approx. 2 mm deeper in the niche.

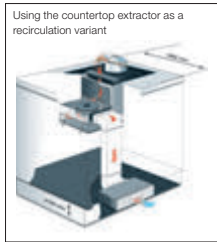
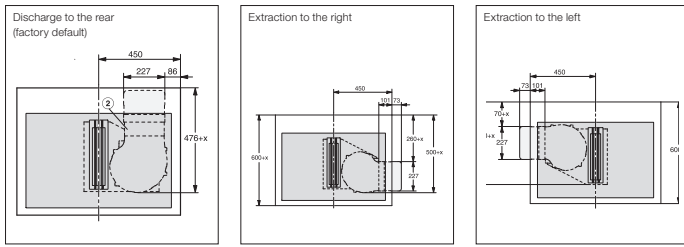
Remedy
 A sealing strip conversion kit (Mat. no. 7 716 270) can be ordered from the Miele Customer Service Department. The sealing strips replace the sealing lip missing from the housing unit and ensure that machines are flush.

Planning notes for ESW 7030

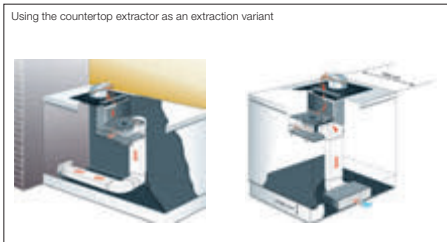


When combining two 45 cm high appliances one above the other, often a 60 cm high appliance is installed directly next to them. The subsequent gap below the 60 cm high appliance can be now filled with a ESW 7030 Gourmet drawer. With an approx. height of 32 cm, its front is higher than other Miele Gourmet drawers. This minimises the visible gap to the above appliance, aligning the gap between the two 45 cm high appliances. Note: for this installation solution, a ENB 1060 base insert should be used for an optimum gap between the two 45 cm appliances.

The ESW 7030 is also ideal for use in combination with the Miele KWT 6422 iG wine conditioning unit when there is a 60 cm built-in appliance installed directly next to it.



When using the countertop extractor as a recirculation variant, we recommend guided ducting via the plinth with the assistance of the DUJ 1000-2 recirculation box. The plinth must be at least 100 mm high. To prevent a draught around users' feet it makes sense not to install Miele's recirculation module directly at that height. The recirculation module can therefore be freely installed in the vicinity of the plinth, at the side or at the back of a cooking island. It must be noted that implementing the module at the rear is only possible with a deeper worktop.



If the countertop extractor is to be used as an extraction variant, depending on on-site conditions, the air path can be freely positioned. A side or rear exhaust duct is possible. The fan can be positioned either to the right or to the left, and the exhaust duct can be installed rotated depending on the side in question. In any case, Miele recommends using suitable ducting material, ideally Miele's 222 x 89 mm flat ducting. For venting through a wall we recommend Miele's DMK 150-1 wall vent.

If the vent is at the back, please observe that the back panel of the base unit has to be removed or cut out to install the flat ducting if the worktop depth is 600 mm.



COLOUR OPTIONS:
BRILLIANT WHITE | GRAPHITE GREY | OBSIDIAN BLACK



COLOUR OPTIONS:
BRILLIANT WHITE | GRAPHITE GREY | OBSIDIAN BLACK

TwoInOne hobs/countertop extractors

Planning notes/checklist/additional drawings

Flexible installation options

Unlike a conventional cooker hood, TwoInOne hobs are integrated directly into the worktop. TwoInOne hobs can be installed as surface-mounted or flush-fit appliances.

Depending on installation requirements, various options of ducting are available. To ensure perfectly functioning countertop extractors as extraction or recirculation variants, Miele recommends always using guided ducting via the base unit and plinth, even when using in recirculation mode. This reliably prevents contamination and inadvertent moistening of the inaccessible plinth area. This can prevent moisture damage to kitchen furniture and mould formation.

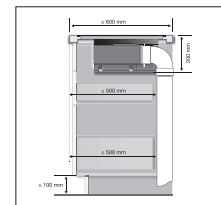
The following planning criteria should be observed when installing appliances:

Checklist for the installation of TwoInOne hob/CSDA 1000 countertop extractor

- Minimum depth of worktop is 600 mm
- Minimum safety distance to easily combustible materials above 600 mm (KMDA)
- Installation from cabinet width of 900 mm
- For maintenance work it must be possible to remove the rear cabinet wall
- Observe installation height of 200 mm
- Removable drip tray must be accessible
- Cable protection panel must be reversible
- Minimum plinth height is 100 mm
- Miele recommends the DUJ 1000-2 for recirculation
- The direction of airflow of the DUJ 1000-2 should be into open space. Sufficient distance from walls, furniture, etc. must be ensured.
- Some installation situations may require the plinth feet to be moved
- Delivered with direction of air discharge to the rear
- Direction of air discharge can be altered to the right or left
- Air discharge collar is designed for flat ducting (222 x 89 mm)
- We recommend using Miele's flat ducting components. Please note that they are not supplied with the KMDA.
- We advise against highly flexible ducting.

When installing the appliances, it must be ensured that they are accessible from below. Depending on the furniture manufacturer, incremental sizes may vary which results in different planning options.

KMDA



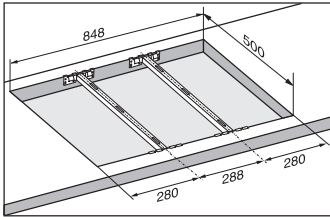
With a flat ducting height of 95 mm and a worktop depth of 600 mm, the drawers must be shortened. Drawer heights may vary. A fixed control panel must be installed in the upper area of a drawer unit.



The cut-out dimensions for flush installation are W = 780/804 mm x D = 500/524 mm; please take stepped cut-out into consideration. The cutout dimensions for surface-mounted installation (with or without a frame) W = 780 mm x D = 500 mm.

Cut-out dimensions for the installation of several ProLine elements

Required worktop cut-outs for combining 3 288 mm wide appliances



288 mm wide elements	Depth mm	Width mm
1 element	500	272
2 elements	500	560
3 elements	500	848
4 elements	500	1136
5 elements	500	1424

288 mm/380/576 mm wide elements	Depth mm	Width mm
1 element 288 + 1 element 380	500	652
2 elements 288 + 1 element 380	500	940
3 elements 288 + 1 element 380	500	1228
1 element 288 + 2 elements 380	500	1032
1 element 288 + 3 elements 380	500	1412
1 element 288 + 1 element 576	500	848
2 elements 288 + 1 element 576	500	1136
3 elements 288 + 1 element 576	500	1424

PURE LINE DESIGN

HORIZONTAL ACCENTUATION | HIGH PROPORTION OF GLASS | STRIKING HANDLE



CLASSIC INTERPRETATION | HIGH PROPORTION OF STAINLESS STEEL | FUNCTIONAL

CONTOUR LINE DESIGN

Cut-out dimensions for combination of SmartLine elements

flush-fit

FLEXIBILITY

TO SUIT ALL TASTES

However you arrange your appliances, they will always be in perfect harmony.

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

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



TOWER DESIGN PERFECT VERTICAL ARRANGEMENT

Conventional oven, steam oven or combination appliance: the tower design provides an effective arrangement for your appliances and ensures good usability.

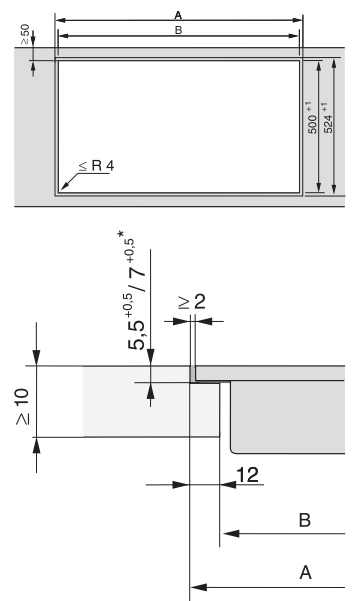
CUBIQ DESIGN CONCENTRATED COMBINATIONS

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

T-SHAPED DESIGN OPEN FOR EVERYTHING

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

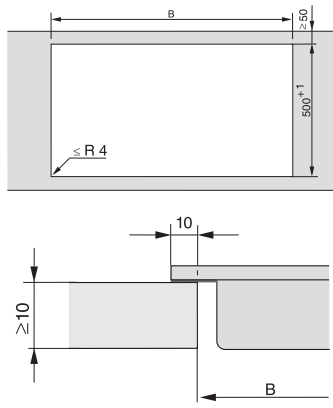
	SmartLine CS 7XXX FL	SmartLine CSDA 7000 FL	A	B
	1 x 378	1 x 120	505	481
	1 x 620	2 x 120	869	845
	2 x 378	1 x 120	886	862
	1 x 378 1 x 620	2 x 120	1250	1226
	3 x 378	2 x 120	1389	1365
	2 x 378 1 x 620	2 x 120	1631	1607
	4 x 378	2 x 120	1770	1746
	1 x 378	--	383	359
	2 x 378	--	764	740
	1 x 378 1 x 620	--	1006	982
	3 x 378	--	1145	1121
	2 x 378 1 x 620	--	1387	1363
	4 x 378	--	1526	1502



Cut-out dimensions for combination of SmartLine elements

surface-mounted

	SmartLine CS 7XXX FL	SmartLine CSDA 7000 FL	B
	1 x 378	1 x 120	481
	1 x 620	2 x 120	845
	2 x 378	1 x 120	862
	1 x 378 1 x 620	2 x 120	1226
	3 x 378	2 x 120	1365
	2 x 378 1 x 620	2 x 120	1607
	4 x 378	2 x 120	1746
	1 x 378	--	359
	2 x 378	--	740
	1 x 378 1 x 620	--	982
	3 x 378	--	1121
	2 x 378 1 x 620	--	1363
	4 x 378	--	1502



PANORAMIC DESIGN ALL IN A LINE

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

OPERATING SYSTEMS

A SIMPLE TOUCH

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

A TOUCH OF GENIUS.

ProLine/SmartLine elements

Installation of ProLine elements and hobs
When planning a ProLine element/hob above an oven or cooker, observe the installation height of the respective ProLine element/hob and the dimensions of the oven/cooker.

There may be a wall at the back and a wall or tall cabinet on one side. On the opposite side there must not be an appliance, unit or wall which stands higher than the hob.

Installation of SmartLine elements and hobs

When planning a SmartLine element/hob above an oven or cooker, observe the installation height of the respective SmartLine element/hob and the dimensions of the oven/cooker.

The SmartLine element should preferably be installed with plenty of space on the right and left. On the rear and one side (right or left) there may be a cabinet or wall of any height, provided that the minimum safety distances specified below are observed. A flush-fit hob and SmartLine element are suitable for installing in granite, marble, solid wood and tiled worktops. When using a worktop made from any other material, please check first with the worktop manufacturer that the material is suitable for installing a flush-fit hob. The hob and/or SmartLine element should be accessible for servicing from below, i.e. without having to remove sealant.

Checklist for the installation of SmartLine elements:

- Induction wok cannot be installed on the same side of the countertop extractor as the vapour outlet
- When a countertop extractor is positioned between two gas elements, the discharge direction can only be to the right
- Minimum depth of worktop for discharge direction to the right (prepared at the factory) is 600 mm
- Minimum depth of worktop for discharge direction to the left is 665 mm
- Air discharge collar of the plinth fan is designed for flat ducting (222 x 89 mm)
- Ducting system from countertop extractor to the plinth fan is supplied with the appliance
- We recommend Miele's flat ducting system to extend the ducting system
- We advise against highly flexible ducting
- The countertop extractor's electrical wires must not be extended or altered. They have been certified as a fixed part of the appliance only. Non-compliance will void the warranty
- Removable drip tray of countertop extractor must be accessible.
- Cable protection panel must be reversible
- Different casing depths of SmartLine elements must be observed
- When combining an induction wok with other SmartLine elements, please observe the depth of the depression
- When installing several SmartLine elements, an additional CSZL 7000 spacer bar must be fitted in between the individual elements
- Observe fixed panel
- For maintenance work it must be possible to remove the rear cabinet wall
- Minimum plinth height for plinth fan is 100 mm
- Miele recommends the DUU 1000-2 recirculation box for recirculation
- Only 1 countertop extractor can be connected per recirculation box
- If possible, the recirculation box should discharge the air into free space and it should be sufficiently far away from walls, units or other furniture
- The exhaust air from several countertop extractors should be vented to atmosphere via separate vent paths
- Some installation situations may require the plinth feet to be moved

Safety distances

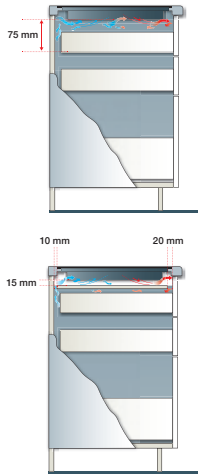
To allow for heat radiation, the following safety distances must be observed:
The following safety gaps between worktops cut-outs and adjacent furniture, e.g. a tall unit to the right or left, must be observed:
– 40 mm for all induction ProLine/SmartLine elements
– 50 mm for all conventional electric ProLine elements and KM 520, KM 523, 66xx/68xx/KM7xxx and all combination hobs
– 100 mm for CS 1012 -2 and KM 2010.
– 150 mm for KM 2356-1 and KM 3054-1
– 250 mm for CS 7101 FL and CS 7102 FL must be observed.
Between worktop cut-out and rear wall: Minimum safety distance of 50 mm must be observed.

Induction

Installation of induction hobs (KM 7XXX)

To ensure sufficient ventilation to the appliance, a minimum safety distance must be left between the underside of the appliance and any oven, intermediate shelf or drawer.

- The minimum safety distance between the underside of the hob and
 - the upper edge of an oven must be 15 mm.
 - the upper edge of an intermediate shelf must be 15 mm.
 - the base of a drawer must be 75 mm.
- It is not necessary to fit an intermediate shelf underneath the hob, but one may be fitted if you wish. Leave a gap of 10 mm at the back of the shelf to accommodate the mains connection cable. For better ventilation of the hob, we recommend shortening the intermediate shelf by 20 mm at the front to provide a gap.



Electric

Installation of conventional electric hobs (KM 65XX)

The installation of an intermediate shelf below hobs is not necessary (exception: KM 520/523, see below).

Safety distance to intermediate shelf

If an intermediate shelf is installed below the hob, the minimum safety distance between the top of the worktop and the top of the shelf is 110 mm. A gap of at least 10 mm should be provided at the rear of the shelf for the mains connection cable. If the hob has an external mains connection box, the minimum safety distance is 30 mm. In view of the heat radiated down from the KM 520 and KM 523 hobs, installation above drawers is not recommended. The above-mentioned appliances should only be installed above base units with fixed dummy front and an additional intermediate shelf. If an intermediate shelf is installed, the minimum safety distance between the top of the worktop and the shelf is 75 mm.

Gas

Installation of gas hobs and gas ProLine or gas SmartLine appliances up to 11 kW output

In the case of gas appliances with a nominal rating below 11 kW, it is sufficient if the room has a cubic capacity of more than 15 m³ and at least one door or window leading into the open.



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



M TOUCH S – SOPHISTICATED APPEARANCE AND FUNCTION
Our tried-and-tested M Touch technology is also available with a narrower display – while still providing all the same functions.



DIRECTSENSOR – DIRECT SELECTION PLUS FOUR-LINE CLEAR TEXT DISPLAY
Sensor controls enable options such as the operating mode to be selected directly. Further functions and settings are shown on the four-line clear text display



DIRECTSENSOR S – DIRECT SELECTION PLUS SINGLE-LINE CLEAR TEXT DISPLAY
Sensor controls enable options such as the operating mode to be selected directly. Further functions and settings are shown on the single-line clear text display



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

OUR PLEDGE

IMMER BESSER

WELCOME TO MIELE

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

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

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

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

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

Kind regards,

Markus Miele
Reinhard Zinkann

DR. MARKUS MIELE &
DR. REINHARD ZINKANN

General information

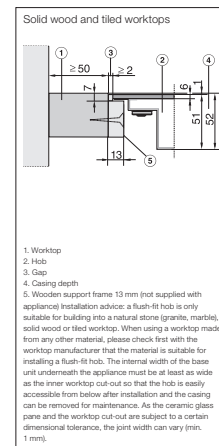
The installation of all hobs/ProLine/SmartLine elements above refrigeration appliances, dishwashers and washing and drying machines is not permitted.

Installation of flush-fit hobs
A flush-fit hob is suitable for installing in granite, marble, solid wood and tiled worktops. When using a worktop made from any other material, please check first with the worktop manufacturer that the material is suitable for installing a flush-fit hob.

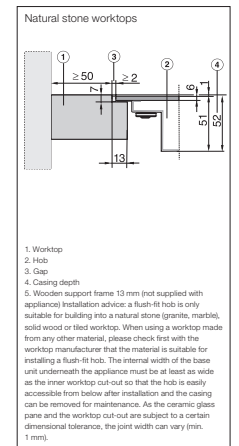
The hob should be accessible for servicing from below, i.e. without having to remove seatpan.

The following minimum base unit dimensions apply:
– 600 mm for KM 6520 FL, KM 7404 FX, KM 7464 FL, KM 7564 FL and KM 7667 FL
– 800 mm for KM 6542 FL, KM 6639-1 and KM 6839-1, KM 7414 FX and KM 7414 FX GLASS
– 900 mm for KM 6564 FL, KM 7474 FL, KM 7575 FL, KM 7678 FL and KM 7878 FL
– 1000 mm for KM 6699-1, KM 6679-1, KM 7697 FL and KM 7897 FL

Safety distance above the appliance
The minimum safety distance specified by the manufacturer of the cooker hood must be maintained between the appliance and the cooker hood above it. In the absence of instructions or in the presence of combustible materials (e.g. wooden shelving) above the appliance, a safety gap of at least 600 mm should be observed.



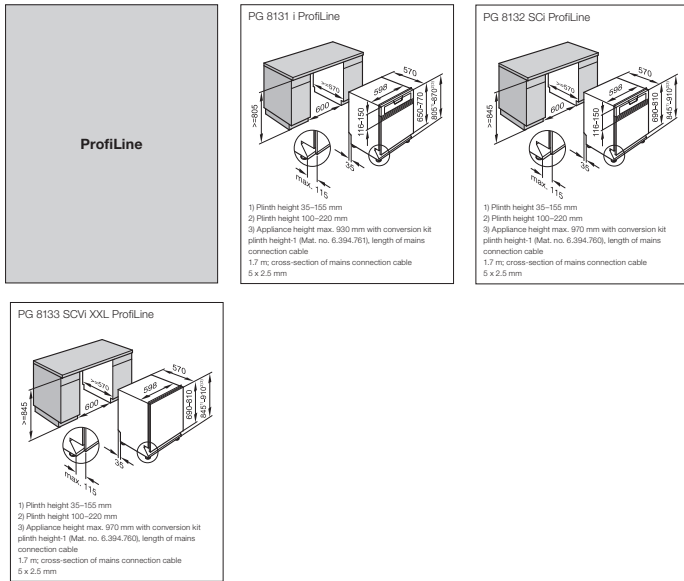
1. Worktop
2. Hob
3. Gap
4. Casing depth
5. Wooden support frame 13 mm (not supplied with appliance) Installation advice: a flush-fit hob is only suitable for building into a natural stone (granite, marble), solid wood or tiled worktop. When using a worktop made from any other material, please check first with the worktop manufacturer that the material is suitable for installing a flush-fit hob. The internal width of the base unit underneath the appliance must be at least as wide as the inner worktop cut-out so that the hob is easily accessible from below after installation and the casing can be removed for maintenance. As the ceramic glass pane and the worktop cut-out are subject to a certain dimensional tolerance, the joint width can vary (min. 1 mm).



1. Worktop
2. Hob
3. Gap
4. Casing depth
5. Wooden support frame 13 mm (not supplied with appliance) Installation advice: a flush-fit hob is only suitable for building into a natural stone (granite, marble), solid wood or tiled worktop. When using a worktop made from any other material, please check first with the worktop manufacturer that the material is suitable for installing a flush-fit hob. The internal width of the base unit underneath the appliance must be at least as wide as the inner worktop cut-out so that the hob is easily accessible from below after installation and the casing can be removed for maintenance. As the ceramic glass pane and the worktop cut-out are subject to a certain dimensional tolerance, the joint width can vary (min. 1 mm).

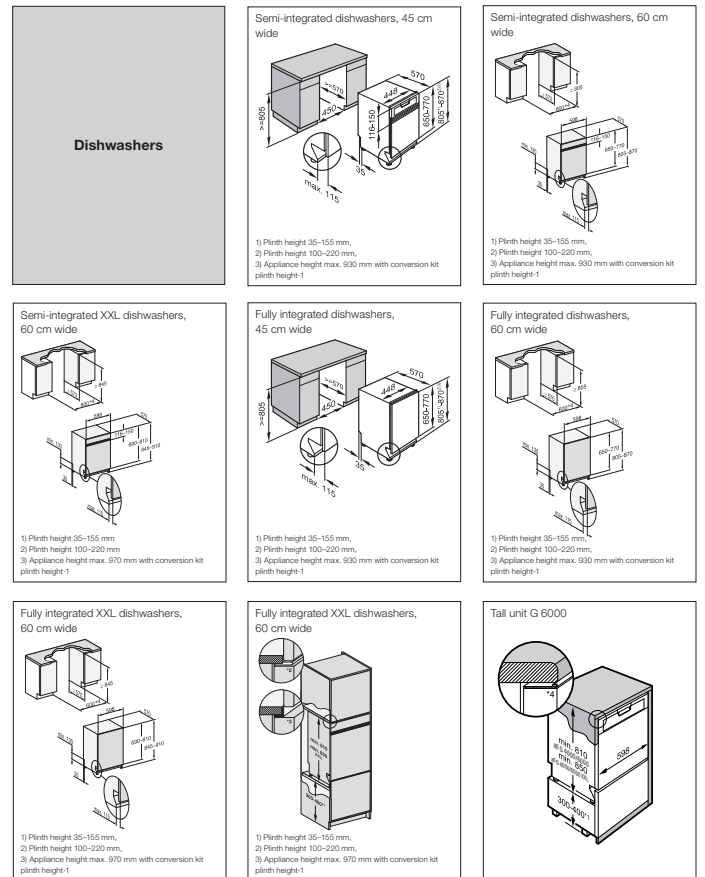
Applies to KM 6639-1, KM 6699-1, KM 6679-1 and KM 6839-1

Dishwasher installation drawings

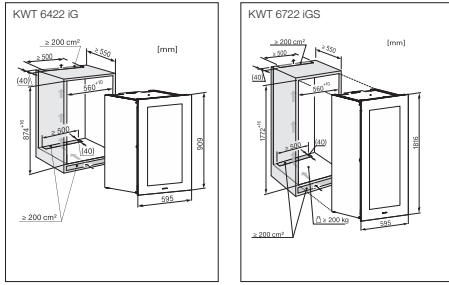


QUALITY AHEAD OF ITS TIME.

Dishwasher installation drawings



Installation drawings for refrigeration appliances and wine conditioning units



Your needs are the DNA of our appliances.
 In order to create long-lasting reliability, we combine constant innovation with expert craftsmanship – the meticulous devotion to detail that makes sure our machines are built to last and to answer your every need.
 That's why our kitchen appliances are designed to work intuitively together, to make every task seamless and effortless. Whether it's laundry, dishwashing, cooling, kitchen appliances or floor care, everything we do is to improve your household experience.



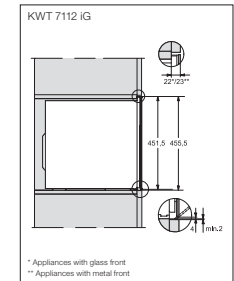
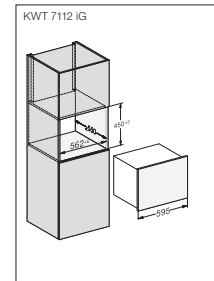
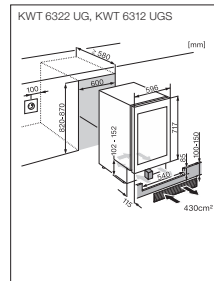
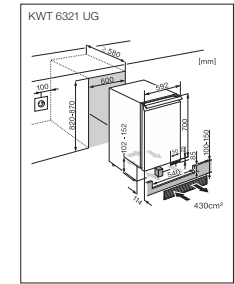
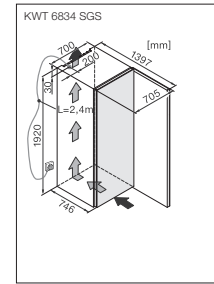
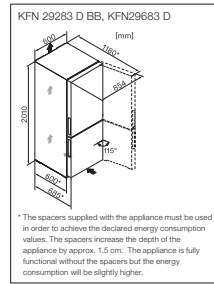
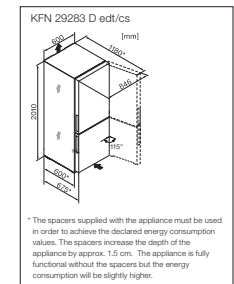
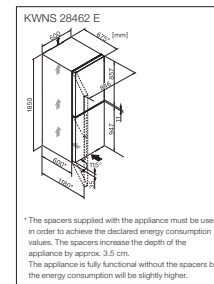
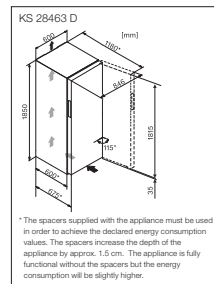
LONGEVITY IS THE ULTIMATE SUSTAINABILITY

SUSTAINABILITY
 Imagine, instead of using many appliances over the years – just using one. One that uses less water, less energy. So you consume less. And do lasting good.

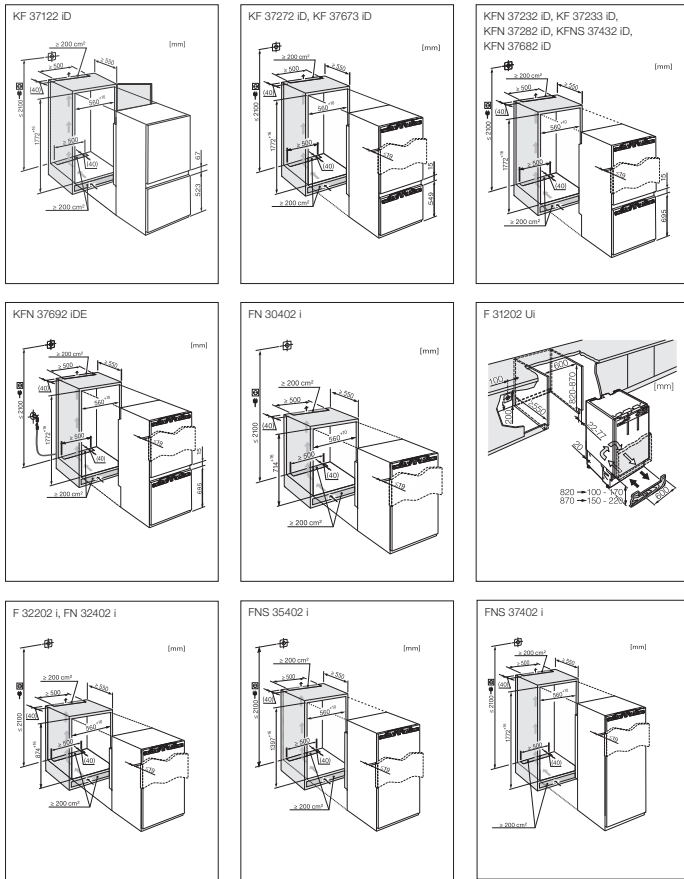
PERFORMANCE
 Whilst some car engines are tested for 3,000 hours, we check our performance with up to 10,000¹. Day and night. Comprehensive and precise. That's why you can completely rely on our products.

¹ For more information: www.miele.co.uk/20years

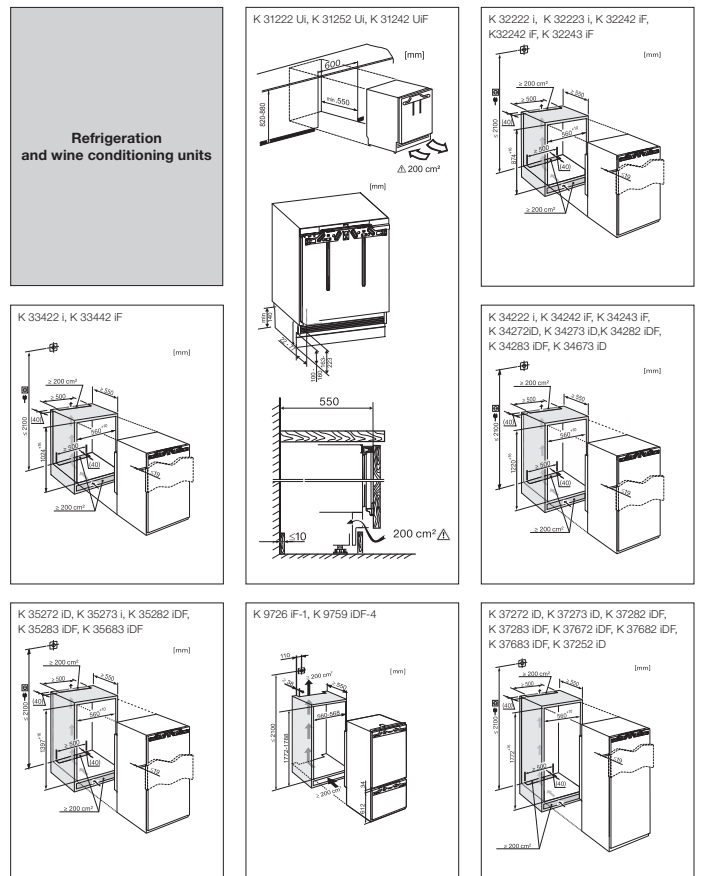
CRAFTSMANSHIP
 Since 1899, we've never been satisfied with the best. For us, every ground-breaking innovation is more than a cause for celebration. It is a challenge to create something even better. That's why we craft our own parts, forge our own iron. Even make the machines that make the machines. We call it: Immer besser.

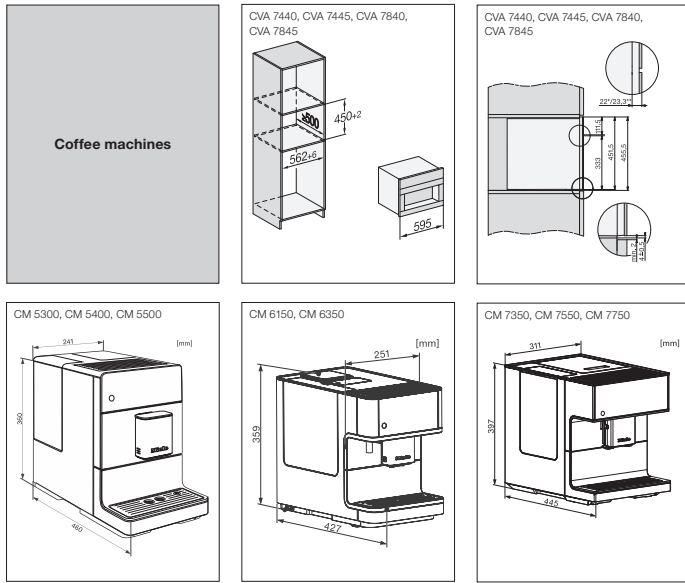


Installation drawings for refrigeration appliances and wine conditioning units



Installation drawings for refrigeration appliances and wine conditioning units





Connected Home with Miele@home*

The product highlights of Miele@home

Cleverly networked: with our innovative Miele@home system, you can exploit the full potential of your Miele appliances and make your everyday life even smarter. All intelligent Miele domestic appliances can be networked conveniently and securely. Operation is simple – whether with the Miele app, voice control or through integration into existing Smart Home solutions. The appliances are networked via a home WiFi router and the Miele Cloud.



Miele app**

Your perfect companion: with the Miele app, you can always keep track of your Miele appliances. For example, would you like to keep an eye on the cooking process in the oven or find out whether the wash programme has finished? The app provides you with all the necessary information and is fast and convenient to operate. Moreover, the app also offers additional information and services for your Miele appliances, e.g. the BaristaAssistant or recipes. Download the app now!



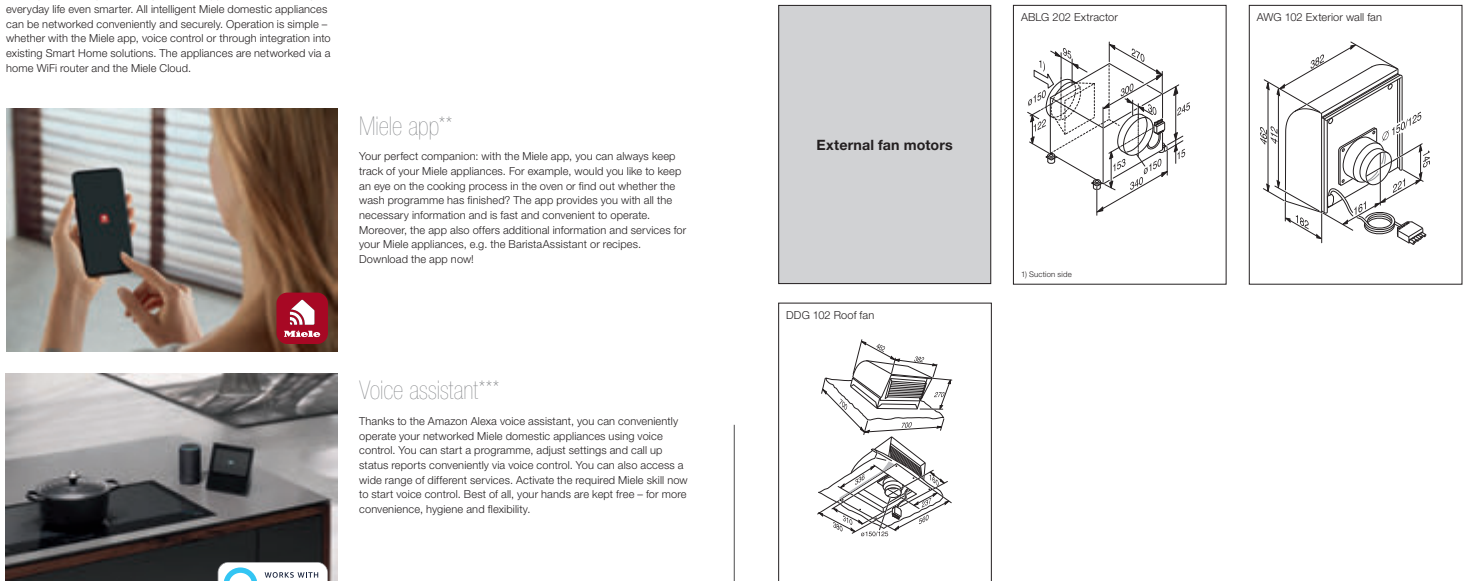
Voice assistant***

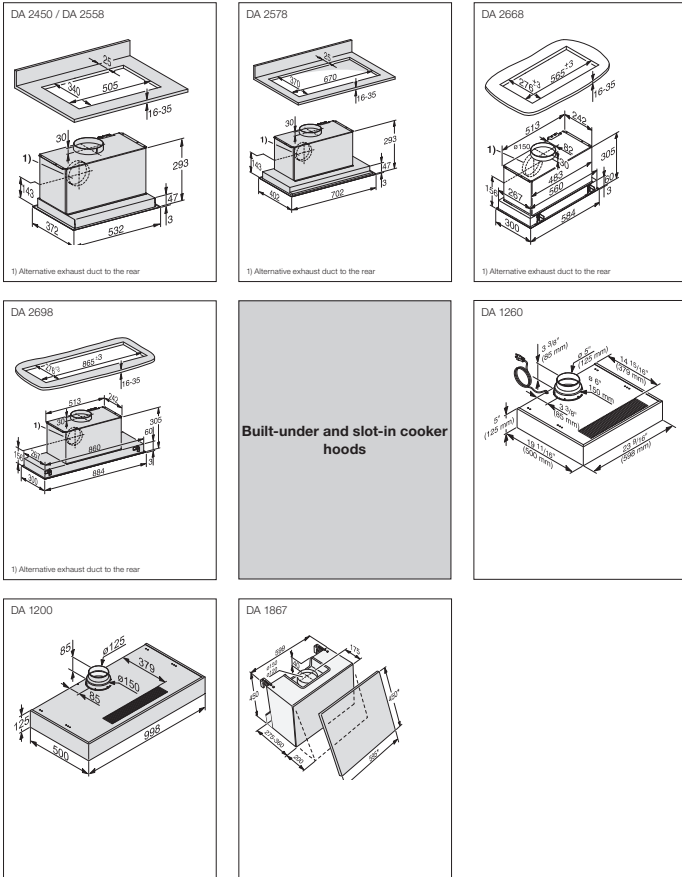
Thanks to the Amazon Alexa voice assistant, you can conveniently operate your networked Miele domestic appliances using voice control. You can start a programme, adjust settings and call up status reports conveniently via voice control. You can also access a wide range of different services. Activate the required Miele skill now to start voice control. Best of all, your hands are kept free – for more convenience, hygiene and flexibility.



Smart Home integration

A Smart Home makes daily routines easier and creates individual convenience for you in your home. Shutters, heating and domestic appliances communicate with each other and are increasingly operated using apps or voice commands. Many Miele appliances too can be networked. Thanks to the practical Miele Cloud interface, you can integrate them quickly and easily into your Smart Home partner application. This allows you to enjoy the efficiency and convenience of a holistic home network.





Dashboard

Always up to date: the dashboard shows the status of all networked Miele appliances.

MobileControl

Always have everything under control: with MobileControl you can use the app to operate your appliances.

RemoteUpdate

Available software updates are easily transferred and downloaded onto the appliance in question – without having to call a service technician.

ShopConnect

Order cleaning products quickly and conveniently via the app.



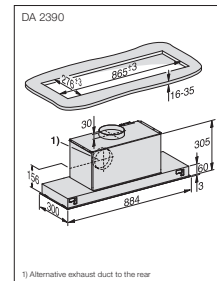
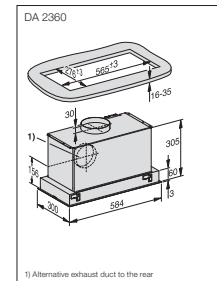
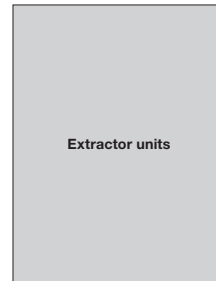
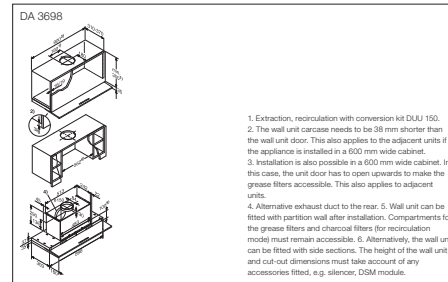
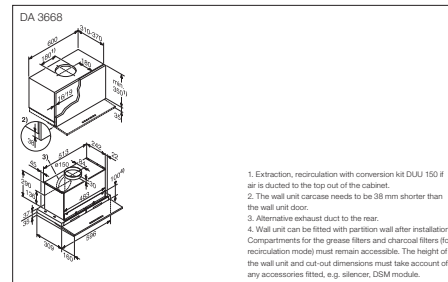
Discover further options provided by the Miele app for your network-enabled domestic appliances:
www.miele.co.uk



Download the app now!



* Additional digital offer from Miele & Cie. KG. All smart applications are made possible with the Miele@home system. The range of functions can vary depending on the model and the country.
 ** Available for a mobile device. (For the minimum requirements, please refer to the information provided in the app store. The depicted app version is expected to be available as of the second half of 2021.)
 *** Voice control uses the Amazon Alexa service and is based on its availability. The range of functions can vary depending on the country.



Installation drawings for cooker hoods

DA 3496 / DA 3496 (external)

- 1) The front section of the wall unit up to the partition wall must be fitted with a base panel. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be deeper accordingly.
- 2) The partition wall in the wall unit must be removable.
- 3) For extraction mode: the height of the wall unit and cut-out dimensions must take account of any accessories installed (e.g. silencer, DSM module).
- 4) For recirculation mode: with conversion kit DUU 151
- 5) Accessory DSM 400
- 6) For installation with drop-down frame DAR 3000: observe different wall unit height (see dimensions provided in the DAR 3000 diagram).

*Installation is also possible in a 600 mm wide cabinet.

DAR 3000

1. Extraction
2. Recirculation with conversion kit DUU 151
3. The wall unit carcass needs to be 50 mm shorter than the wall unit door.

DA 3568 / DA 3568 (external)

- 1) Extraction, recirculation with conversion kit DUU 150 if air is ducted to the top out of the cabinet.
- 2) The wall unit carcass needs to be 38 mm shorter than the wall unit door.
- 3) Alternative exhaust duct to the rear.
- 4) Wall unit can be fitted with partition wall after installation. Compartments for the grease filters and charcoal filters (for recirculation mode) must remain accessible. The height of the wall unit and cut-out dimensions must take account of any accessories fitted.

DA 3598 / DA 3598 (external)

- 1) Extraction, recirculation with conversion kit DUU 150 if air is ducted to the top out of the cabinet.
- 2) The wall unit carcass needs to be 38 mm shorter than the wall unit door.
- 3) The cooker hood can also be installed in a 600 mm wide unit.
- 4) Alternative exhaust duct to the rear.
- 5) Wall unit can be fitted with partition wall after installation. Compartments for the grease filters and charcoal filters (for recirculation mode) must remain accessible.
- 6) If the wall unit has a base panel, openings must be provided to adjust the retaining force of the deflector plate. Examples: a) The cabinet has side sections, as shown. b) The cooker hood is installed in a 60 cm wide unit with units at either side. The height of the wall unit and cut-out dimensions must take account of any accessories fitted, (e.g. silencer, XSM module).



DIALOG OVENS

A world first from Miele: the Dialog oven

The art of cooking – brought to perfection



Downdraft extractors

DA 6890

- 1) The fan can be mounted rotated. This enables the exhaust air to be vented up, to the left, to the right or down. The fan can also be installed in the same position at the back of the appliance. If the fan is fitted at the back of the appliance, the back panel of the wall unit must be cut out in the installation area and sufficient installation space must be provided behind the unit.
- 2) The electrical connection box can be positioned as required on the left beside the fan on the canopy or inside the wall unit.
- 3) Dimensions depend on material. Cannot be installed in conjunction with a gas hob. If you are planning to install an oven/cooker in front of the appliance, the appropriate installation advice and dimensions regarding cool air circulation must be observed.

Slimline cooker hoods

DA 3366

- 1) The front section of the wall unit up to the partition wall must be fitted with a base panel. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be deeper accordingly.
- 2) The partition wall in the wall unit must be removable.
- 3) For extraction mode: the height of the wall unit and cut-out dimensions must take account of any accessories installed (e.g. silencer).
- 4) For recirculation mode: with conversion kit DUU 151
- 5) DSM 400 accessory
- 6) For installation with drop-down frame DAR 3000: observe different wall unit height (see dimensions provided in the DAR 3000 diagram)

DA 3466 / DA 3466 (external)

- 1) The front section of the wall unit up to the partition wall must be fitted with a base panel. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be deeper accordingly.
- 2) The partition wall in the wall unit must be removable.
- 3) For extraction mode: the height of the wall unit and cut-out dimensions must take account of any accessories installed (e.g. silencer, DSM module).
- 4) For recirculation mode: with conversion kit DUU 151
- 5) DSM 400 accessory
- 6) For installation with drop-down frame DAR 3000: observe different wall unit height (see dimensions provided in the DAR 3000 diagram).

Installation drawings for cooker hoods

DA 6698 D / DA 6698 D (external)

- 1) Installation area
- 2) Extraction
- 3) Recirculation
- 4) Alternative installation with spacer frame
- 5) Ventilation grille positioned at the top for recirculation
- 6) A mains connection cable is required to connect the cooker hood to the socket in the ceiling. In extraction mode, flexible ducting is also required.

DA 6706 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 7078 D

- 1) Cut-out for mains connection cable

DA 2808

- 1) Alternative exhaust duct to the rear and to the left

DA 2808 (external)

- 1) Exhaust duct for flat ducting system: 222 x 89 mm alternatively to the rear and left

DA 2906

- 1) Suction side
- 2) Fan can be rotated. Exhaust duct can be fitted at the top or the sides in any direction.
- 3) The fan unit can be freely positioned. Connection to the appliance is via the exhaust ducting and the connection cable.
- 4) If installation is close to a wall, a minimum distance of at least 50 mm must be observed.

DA 2906 (external)

- 1) If installation is close to a wall, a minimum distance of at least 50 mm must be observed.

Ceiling extractors



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

Now you can effortlessly cook what others can only dream of: thanks to an intelligent and precise release of energy, the Miele Dialog oven can cook food with different cooking durations to an unprecedented level of perfection – even handling everything at the same time. It offers a totally new range of ways to let your culinary fantasies run wild. Enjoy the hearty fragrant aroma and the first-class taste of cod – cooked to perfection! Or an evenly cooked and succulent fillet of beef. Or bake bread or rolls without a crust.

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

Dialog ovens



Innovative cooking

M Chef technology – a real game-changer

Superlatives are impossible to describe – they have to be experienced. The groundbreaking M Chef technology used in the Miele Dialog oven opens doors to a previously undiscovered dimension of food preparation. With the aid of sensors, the appliance communicates with the food every ten seconds. This means that the Dialog oven can simultaneously cook a range of foods – such as meat, fish or bread – to sheer perfection. Furthermore, the revolutionary M Chef technology now makes dishes such as a veal fillet in a beeswax coating possible for the first time. The entire cut of meat is cooked at the same time, rather than from the outside in as with other conventional cooking methods. This gentle cooking method prevents the beeswax coating from melting and the veal fillet becomes tender and juicy.

Excellence

Nothing but perfection

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

DA 6096 W

- 1) Cut-out for cooker hoods with hard-wired power connection rather than a plug.
- 2) Cut-out when ducting to the rear. Alternative exhaust duct at the top.
- 3) Air vent for recirculation mode. 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 6498 W

- 1) Cut-out for cooker hoods with hard-wired power connection rather than a plug.
- 2) Cut-out when ducting to the rear.
- 3) Air vent for recirculation mode. 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 6698 W / DA 6698 W (external)

- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille positioned at the top for recirculation
- 4) Installation area (only 4 is required for recirculation mode)

DA 6798 W

- 1) Cut-out for electrical connection
- 2) Cut-out when ducting to the rear. Alternative exhaust duct at the top.
- 3) Air vent for recirculation mode. 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 6998 W

- 1) Cut-out for cooker hoods with hard-wired power connection rather than a plug.
- 2) Cut-out when ducting to the rear.
- 3) Air vent for recirculation mode. 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 7198 W

- 1) Cut-out for cooker hoods with hard-wired power connection rather than a plug.
- 2) Cut-out when ducting to the rear.
- 3) Air vent for recirculation mode. 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.

PUR 98 D, DA 4206 D / DA 4206 D (external)

- 1) Installation area
- 2) Extraction
- 3) Recirculation
- 4) Alternative installation with spacer frame
- 5) Ventilation grille positioned at the top for recirculation
- 6) A mains connection cable is required to connect the cooker hood to the socket in the ceiling. In extraction mode, flexible ducting is also required.

DA 4206 V Stainless steel/ DA 4206 V (external)

- 1) Installation area
- 2) Extraction (factory default)
- 3) Interval options in recirculation mode.
- 4) Alternative installation with spacer frame
- 5) Ventilation grille positioned at the top for recirculation.
- 6) A mains connection cable is required to connect the cooker hood to the socket in the ceiling. In extraction mode, flexible ducting is also required.

Island cooker hoods

Wall-mounted cooker hoods

PUR 68 W

1) Extraction
2) Recirculation
3) Ventilation grille positioned at the top for recirculation
4+5) Installation area (only 4 is required for recirculation mode)

PUR 98 W

1) Extraction
2) Recirculation
3) Ventilation grille positioned at the top for recirculation
4+5) Installation area (only 4 is required for recirculation mode)

DA 396-7

1) Extraction
2) Recirculation
3) Ventilation grille positioned at the top for recirculation
4+5) Installation area (only 4 is required for recirculation mode)

DA 399-7

1) Extraction
2) Recirculation
3) Ventilation grille positioned at the top for recirculation
4+5) Installation area (only 4 is required for recirculation mode)

DA 4288 W

1) Extraction
2) Recirculation
3) Ventilation grille positioned at the top for recirculation
4+5) Installation area (only 4 is required for recirculation mode)

DA 4298 W

1) Extraction
2) Recirculation
3) Ventilation grille positioned at the top for recirculation
4+5) Installation area (only 4 is required for recirculation mode)

DA 5798 W

1) Extraction
2) Recirculation
3) Ventilation grille positioned at the top for recirculation
4+5) Installation area (only 4 is required for recirculation mode)

DA 6066 W

1) Cut-out for cooker hoods with hard-wired power connection rather than a plug.
2) Cut-out when ducting to the rear. Alternative exhaust duct at the top.
3) Air vent for recirculation mode. 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.

Simplicity

Spent less time in the kitchen and more time with your guests

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

Now you can effortlessly conjure up elaborate menus consisting of multiple components. Thanks to the M Chef menu automatic programmes, you can focus all your attention on your guests, safe in the knowledge that your food will be a hit. At all times, the Miele Dialog oven monitors the process so that all food items are cooked to perfection at the same time. You can look forward to sophisticated dishes such as salmon on a bed of chard and freshly baked brioche – all cooked and ready at the same time.

Speed

Good taste is not a question of time

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

This gentle technology also has particular advantages when defrosting. Your frozen food is quickly and evenly defrosted and meets the same standards of quality as fresh ingredients.



Installation drawings for ProLine and gas hobs

ProLine

CS 1012-2 G

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 10228)

CS 1112 E

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

CS 1212-1 I

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

KM 2010

1. Front
2. Casing depth
3. Gas connection R 1/2 - ISO 7-1 (DIN EN 10228)
4. Mains connection box with mains connection cable L = 2000 mm

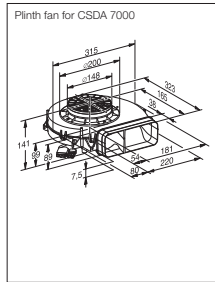
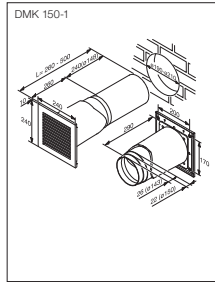
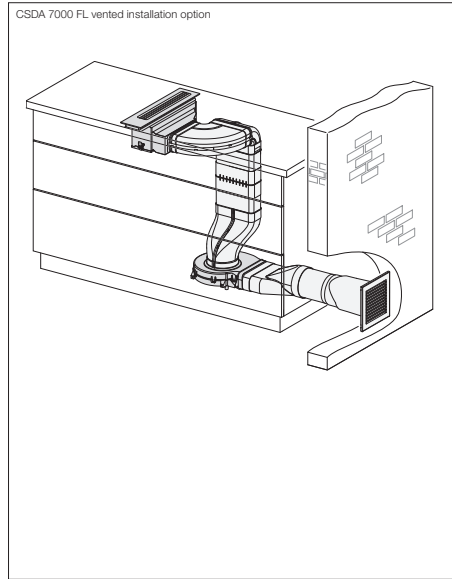
KM 2356-1

1) Front
2) Casing depth
3) Gas connection R 1/2-ISO-7-1 (DIN EN 10228)
4) Mains connection box with mains connection cable, L = 2000 mm
5) Electronic module housing - maximum casing depth including electronic module housing 101 mm

KM 3054-1

1. Front
2. Casing depth
3. Mains connection box with mains connection cable L = 2000 mm
4. Gas connection R 1/2 - ISO 7-1 (DIN EN 10228)

Gas hobs



The unique product features of Miele Dialog ovens

Exclusive to Miele **M Chef**
Cook like no one has done before: the revolutionary M Chef technology cooks the entire volume of the food from the outset and heats it all evenly. This is achieved by supplying energy by means of electromagnetic waves and measuring the amount of energy already absorbed at the same time, which is displayed in the form of Gourmet Units. At the same time, the cooking process is permanently monitored and adjusted. Combine the innovative M Chef technology with conventional operating modes to suit your individual requirements. This allows you to prepare dishes that wouldn't have been possible before.



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

Exclusive to Miele **Gourmet Assistant**
Expert advice: the Gourmet assistant suggests suitable settings for cooking your food.












Exclusive to Miele **M Chef menu**
A menu cooked to perfection: different foods can be perfectly cooked simultaneously, and are all ready at the same time – for first-class results every time.









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

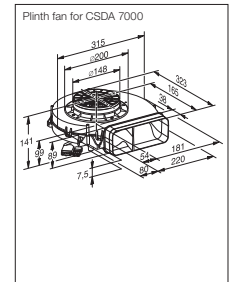
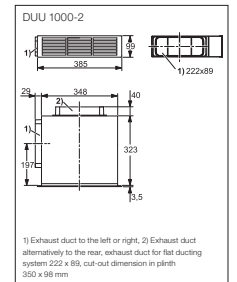
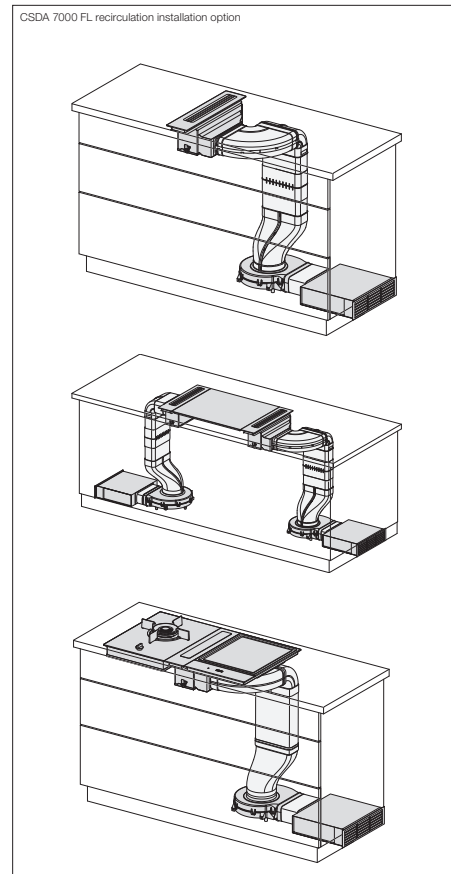
Miele@home
Make your life smart: thanks to Miele@home, you can cleverly network your domestic appliances – for more options.

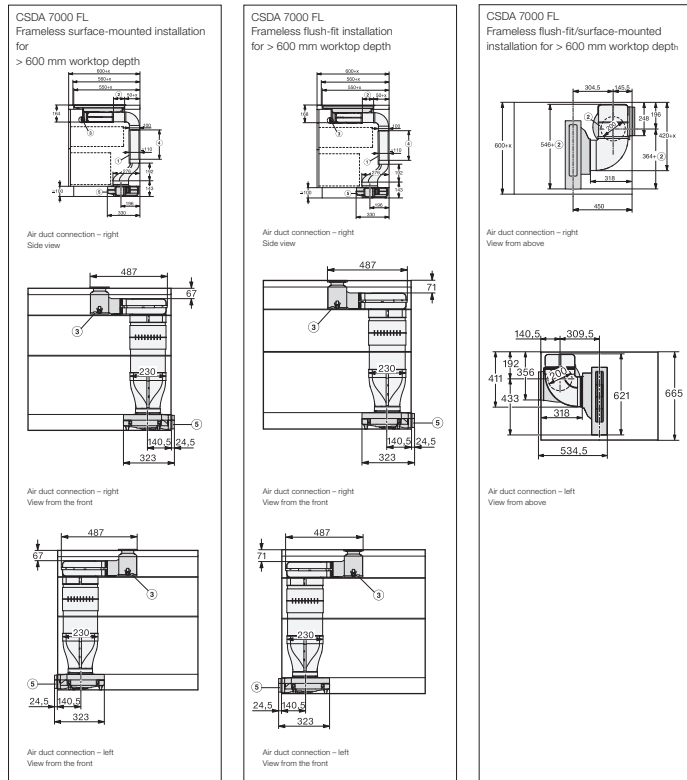
The right setting for every recipe

The operating modes of the Miele Dialog oven

-  **M Chef + Fan plus**
Perfectly soft and light: ideal for even quicker and more gentle baking, roasting and cooking.
-  **M Chef + Conventional heat**
For the classics: traditional baking and roasting recipes, perfectly cooked in no time at all.
-  **M Chef + Intensive bake**
Ideal for liquid-based toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.
-  **M Chef + Moisture plus**
Unparalleled delights thanks to the addition of moisture: crusts browned to perfection and succulently tender fish – with time savings.
-  **M Chef + Auto roast**
Cook meat quickly and succulently; the meat is seared at a high temperature, then roasted at a set temperature.
-  **M Chef + Fan grill**
Crisp outside, succulent inside: ideal for rolled meat, poultry and many other meat dishes, with a reduced cooking duration.
-  **M Chef + Full grill**
For intense flavour: time-saving grilling of larger quantities of sausages, kebabs, vegetables, etc.
-  **Automatic programmes**
Conjure up over 100 dishes with ease: M Chef menu, bread, cakes or meat – the cooking process is regulated fully automatically.
-  **Gentle defrosting**
Your frozen food is evenly defrosted and meets the same standards of quality as fresh ingredients.

-  **Fan plus**
Perfectly soft and light: ideal for quick and gentle baking and roasting on up to two levels.
-  **Conventional heat**
Multi-purpose, classic function: perfect results for all traditional baking and roasting dishes.
-  **Intensive bake**
Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.
-  **Moisture plus**
As if fresh from the bakery: moisture ensures an incredibly light dough and a nicely browned crust.
-  **Auto roast**
Meat remains tender and succulent: the meat is seared at a high temperature, then roasted at a set temperature.
-  **Fan grill**
Crisp outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat and many other meat dishes.
-  **Full grill**
Versatile function: for grilling larger quantities of sausages, kebabs, vegetables, etc.
-  **Economy grill**
Designed for small quantities: ideal for small amounts of food such as sausages and grilled vegetables.





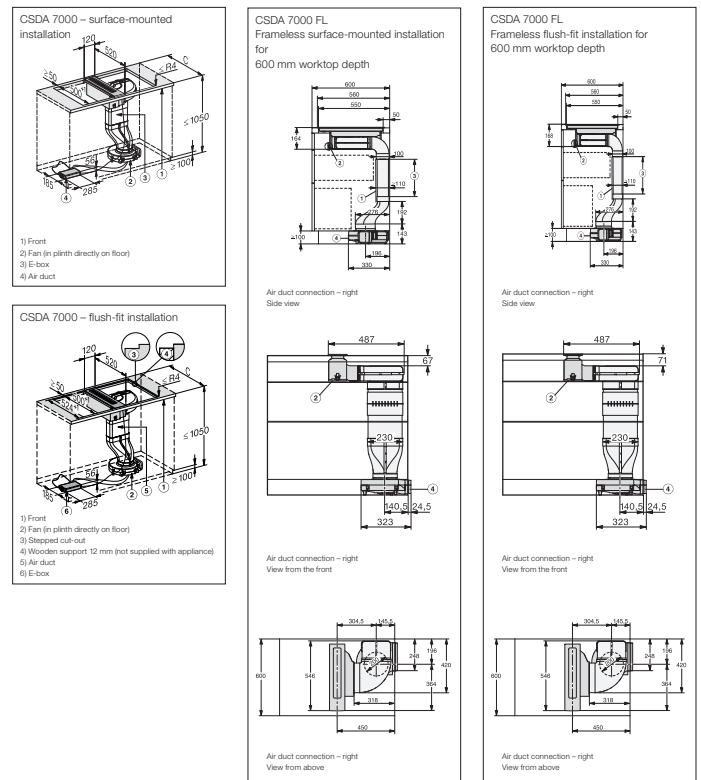
- 1) For maintenance work it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
- 2) Variable length of middle section.
- 3) After installation the removable drip tray must be accessible from below. 2 quick-release catches on both sides have to be opened to remove the tray.
- 4) Duct length must be adapted to the height of the base unit.
- 5) Plinth fan, x = Dimension by which the worktop is deeper than 600 mm.

- 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.
- Special applications**
For rarely used food preparation methods: user convenience with various special programmes such as proving dough.
- Low temperature cooking**
For perfect results: this method brings out the best in any type of meat – automatically.

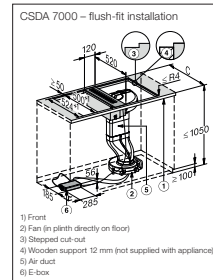
What do the icons mean?

All icons for the Dialog oven at a glance

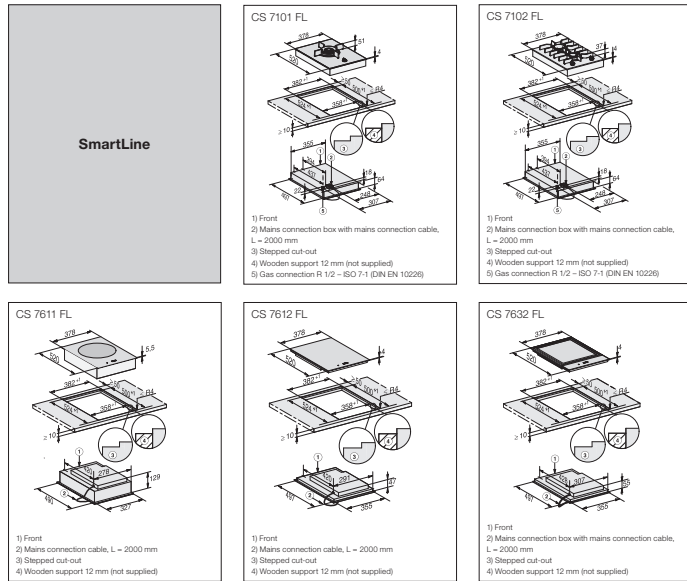
- Control philosophy**
Intuitive operation thanks to a full touch display. Easy and quick operation at the touch of a fingertip.
- Cleaning and care**
Oven compartment and accessories are spotless after pyrolytic cleaning.
- M Chef**
Innovative cooking method, which uses energy in the form of Gourmet Units.
- M Chef menu**
Different types of food are cooked at the same time and ready in a single cooking process.
- Gourmet Pro**
The programme for connoisseurs. Individual parameter settings.
- Gourmet Assistant**
This application suggests parameters that are appropriate for the dish.



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

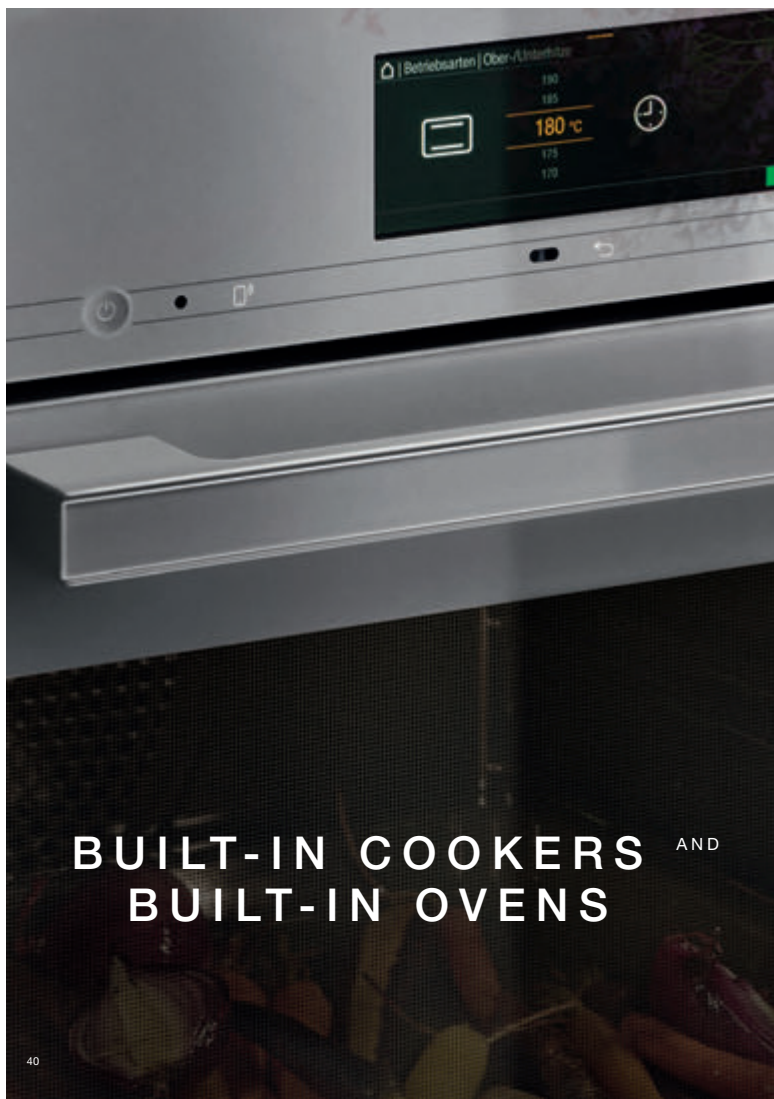


- 1) For maintenance work it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
- 2) After installation the removable drip tray must be accessible from below. 2 quick-release catches on both sides have to be opened to remove the tray.
- 3) Duct length must be adapted to the height of the base unit.
- 4) Plinth fan

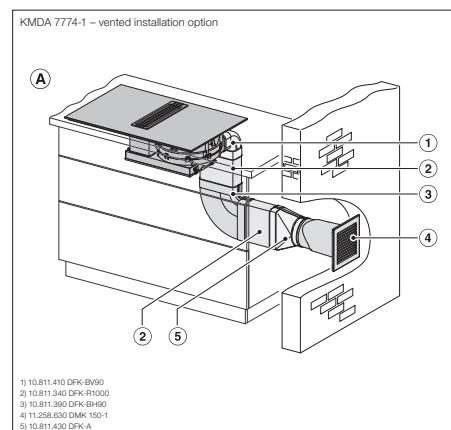
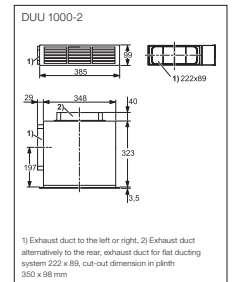
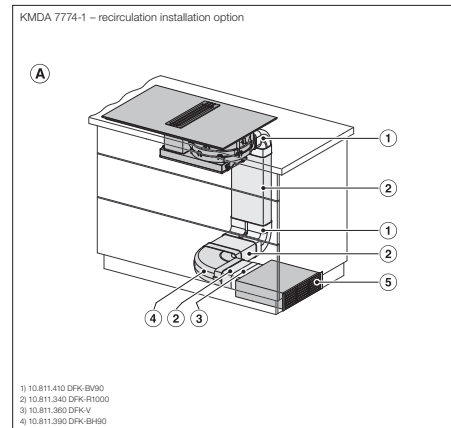


Model number	DO 7860
Convenience features	
M Chef cooking innovation	•
Gourmet Profi	•
Gourmet Assistant	•
Pre-heating	•
Crisp function	•
Operating modes	
M Chef + Fan plus	•
M Chef + Conventional heat	•
M Chef + Intensive bake	•
M Chef + Moisture plus	•
M Chef + Auto roast	•
M Chef + Full grill	•
M Chef + Fan grill	•
Extremely gentle defrosting	•
Automatic programmes	More than 100
M Chef menu	
Auto roast	•
Grill operating modes	•
Fan plus	•
Intensive bake	•
Moisture plus	•
Low temperature cooking	•
Conventional heat	•
Top heat	•
Bottom heat	•
Special applications	•
User convenience	
MessDhrome	•
Display	M Touch
SoftOpen	•
Timer functions	•
Suggested Gourmet units	•
Efficiency and sustainability	
Residual heat utilisation	•
Cleaning convenience	
Stainless steel/CleanSteel finish	•
Pyrolytic self-cleaning	•
Heated catalyser	•
Safety	
Cooling system and touch-cool front	•
Safety switch-off	•
Technical data	
Oven compartment volume in l	50
No. of shelf levels	4
Dimensions (H x W x D) in mm	595 x 595 x 569
Oven light	BrilliantLight
Total rated load in kW	3,70
Number of phases	1
Fuse rating in A	16
Standard accessories	
Baking tray with PerfectClean	1
Universal tray with PerfectClean	1
Baking and roasting rack PyroFit	1
Article colour	
Stainless steel/Clean Steel	•

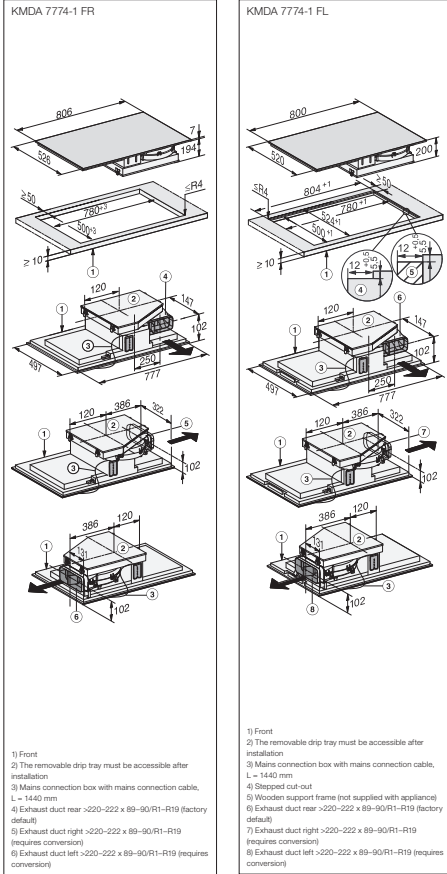
Dialog ovens



BUILT-IN COOKERS AND BUILT-IN OVENS



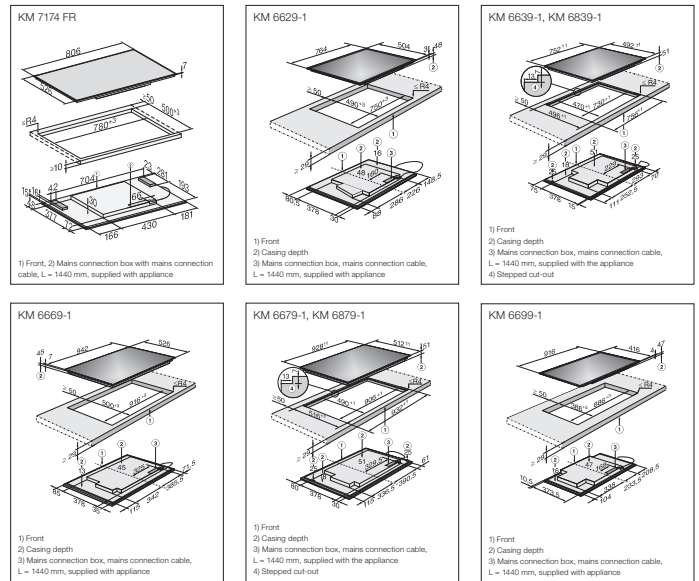
Induction hob with integrated vapour extraction



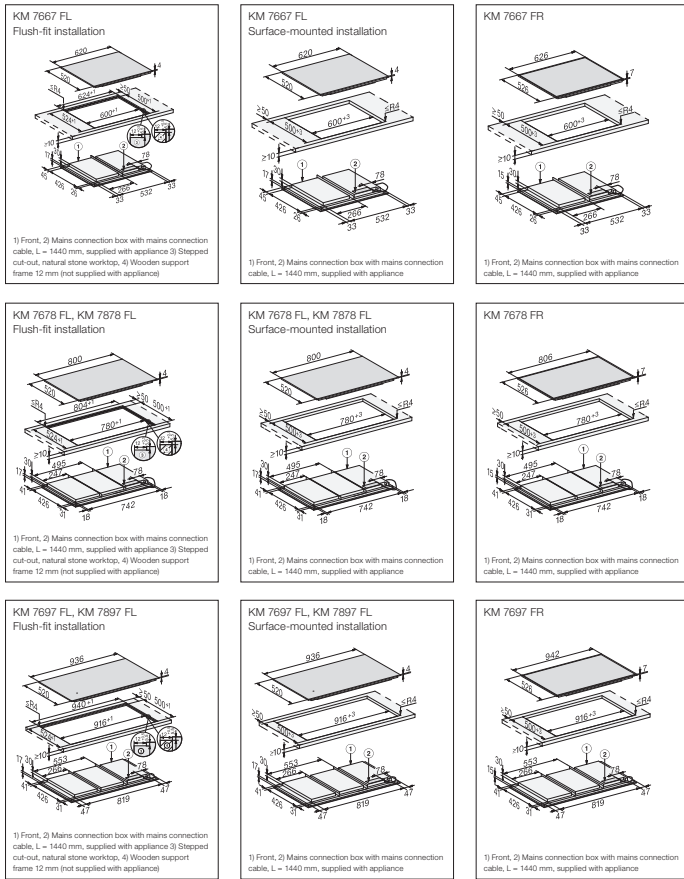
The construction types

Built-in cooker
 The perfect duo: our built-in cookers are always combined with a hob. The cooker is installed under the worktop, saving you space in your kitchen. The rotary controls for both the hob and the cooker are on the cooker's control panel. If you're cooking in the oven and on the hob at the same time, everything is in the same field of vision.

Built-in oven
 Our built-in ovens provide more flexibility in the design of your kitchen: they can be installed independently of the hob – for example directly at eye level. This offers ergonomic benefits and makes it easy to remove food from the oven safely.



Construction types, niche sizes, oven compartments and cleaning systems of Miele built-in cookers and ovens*



The niche dimensions



Our compact appliance
60 cm wide, 45 cm high



Our large appliance
60 cm wide, 60 cm high



Our extra large appliance
90 cm wide, 48 cm high

The wide range of sizes



Our compact appliance
49 litres, 3 shelf levels



Our large appliance
76 litres, 5 shelf levels



Our extra large appliance
90 litres, 3 shelf levels

Cleaning systems

The food – simply delicious. But what about the cleaning? Miele offers two different systems which make cleaning extremely simple: PerfectClean and pyrolytic cleaning.

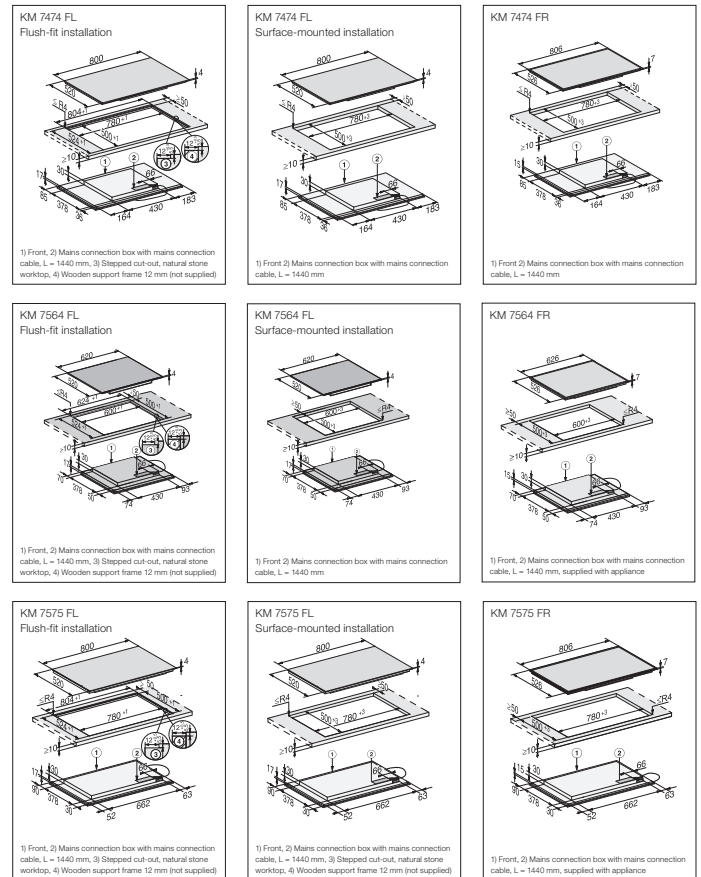


PerfectClean
Exclusive to Miele Making cleaning a breeze. The oven compartment features a unique non-stick surface finish – so food residues and stubborn soiling can be easily wiped off with soapy water. This cuts down on cleaning so you can spend your time on more important things.



Pyrolytic cleaning and PyroFit accessories*
It couldn't be more convenient: at high temperatures, the pyrolytic cleaning system removes all food residues from the oven compartment surfaces and turns it into ash – your oven cleans itself! Thanks to PyroFit, wire racks, side runners and FlexiClip runners are also cleaned during this process. The ash can then be easily removed from the oven floor with a cloth.

* Depending on model



Self-contained induction hob installation drawings

Self-contained induction hobs

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

KM 7210 FR

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

KM 7404 FX

1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm 3) Stepped cut-out, natural stone worktop, 4) Wooden support frame 13 mm (not supplied with appliance)

KM 7414 FX

1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm 3) Stepped cut-out, natural stone worktop, 4) Wooden support frame 13 mm (not supplied with appliance)

KM 7414 FX Glass

1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm 3) Stepped cut-out, natural stone worktop, 4) Wooden support frame 13 mm (not supplied with appliance)

KM 7464 FL Flush-fit installation

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

KM 7464 FL Surface-mounted installation

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

KM 7464 FR

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

Which convenience features would you like?

The product highlights* of built-in cookers and ovens

Exclusive to Miele **Moisture plus¹⁾**
Professional results can be achieved very easily with the help of moisture: when cooking with Moisture plus, bursts of steam are injected into the oven compartment. Various operating modes are combined with humidity – for the best possible baking and roasting results. Meat becomes tender and juicy with a delicious crust. Bread rolls and bread are light, evenly browned and crispy on the outside, tasting as though they were fresh from the bakery. Particularly convenient: you can programme the times when you want the bursts of steam to occur, which provides great flexibility. Various automatic programmes also use Moisture plus to achieve best results.



Automatic programmes
Conjuring up delicious dishes with ease: whether bread, cake or meat – the cooking process is fully automated.



Exclusive to Miele **TasteControl²⁾**
The automatic rapid cool-down prevents food from continuing to cook and can, if desired, keep the food warm.



Exclusive to Miele **FoodView**
Always keep an eye on what's cooking. Smart, innovative solutions using the integrated camera inside the oven.



Exclusive to Miele **Wireless food probe³⁾**
Cook fish and meat with perfect precision: the time left display lets you know when your food will be ready.



Miele@home
Make your life smart: thanks to Miele@home you can cleverly network your domestic appliances – for more options.

* Depending on model
1) With patented water intake function
Patent: EP 2 190 295 B1
2) Patent: EP 1 774 080 B1
3) Patent: EP 1 985 989 B1

The right setting for every recipe

The operating modes* of Miele built-in cookers and ovens

<p> Fan plus Perfectly soft and light: ideal for gentle baking and roasting on up to two levels.</p> <p> Conventional heat Multi-purpose, classic function: perfect results for all traditional baking and roasting dishes.</p> <p> Intensive bake Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.</p> <p> Auto roast Meat remains tender and succulent: meat is seared at a high temperature, then cooked at a lower roasting temperature.</p> <p> Fan grill Crisp outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat and many other meat dishes.</p> <p> Full grill Versatile function: perfect for grilling larger quantities of steaks, sausages, kebabs and more.</p> <p> Economy grill Designed for small quantities: ideal for small amounts of food such as steaks and sausages.</p> <p> Eco fan heat Extremely energy-efficient: oven bakes or gratin are cooked to perfection.</p> <p> Sabbath programme The Sabbath programme allows the use of the appliance even while observing Jewish customs.</p> <p> Top heat Finishing touch for the eye and palate: perfect results when cooking gratins, baking toppings and browning food.</p> <p> Bottom heat Individual requirements: for cooking food in a bain-marie or for browning from underneath.</p>	<p> Defrost Gentle on frozen food: frozen food is gently defrosted under ideal conditions using cool air.</p> <p> Booster For those who lead a busy life: if you often find yourself with very little time for cooking, you will really appreciate the short heating-up time.</p> <p> Automatic programmes Conjure up a wide variety of dishes with ease: be it bread, cakes or poultry – food is cooked fully automatically.</p> <p> Low temperature cooking Tender and succulent: meat is cooked incredibly evenly at low temperatures without drying out on the outside.</p> <p> Special applications Making the extraordinary easy: special programmes such as the drying programme produce outstanding results.</p> <p> User programmes For your favourite dishes: simply set the operating mode, temperature and programme duration for future use.</p> <p> Moisture plus As if fresh from the bakery: moisture ensures an incredibly light dough and a nicely browned crust.</p> <p> Moisture plus with Auto roast Perfect roasts: meat is seared at a high temperature, then cooked at a lower temperature with added moisture.</p> <p> Moisture plus with Fan plus Perfectly soft and light: ideal for baking and roasting with added moisture on up to three levels.</p> <p> Moisture plus with Intensive bake For pizza, quiche or fresh fruit flans: with the assistance of moisture, bases become crispy and toppings remain juicy.</p> <p> Moisture plus with Conventional heat A real classic: all traditional baking and roasting results are achieved in the best possible way with the assistance of moisture.</p>
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* Depending on model

Self-contained electric hob installation drawings

Self-contained electric hobs

1) Front, 2) Mains connection box with mains connection cable, casing depth = 40 mm, mains connection cable L = 1440 mm 3) Stepped cut-out, natural stone worktop, 4) Wooden support frame 13 mm (not supplied with appliance)

KM 6520 FR

1) Front, 2) Mains connection box with mains connection cable, casing depth = 43 mm, mains connection cable L = 1440 mm

KM 6540 FR

1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, casing depth = 46 mm, 3) Stepped cut-out, 4) Wooden support frame (not supplied with appliance), 5) WFI stick connection

KM 6542 FL

1) Front, 2) Mains connection box with mains connection cable, casing depth = 40 mm, mains connection cable L = 1440 mm, 3) Stepped cut-out, 4) Wooden support frame (not supplied with appliance)

KM 6542 FR, KM 6522 FR

1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, casing depth = 43 mm

KM 6564 FL

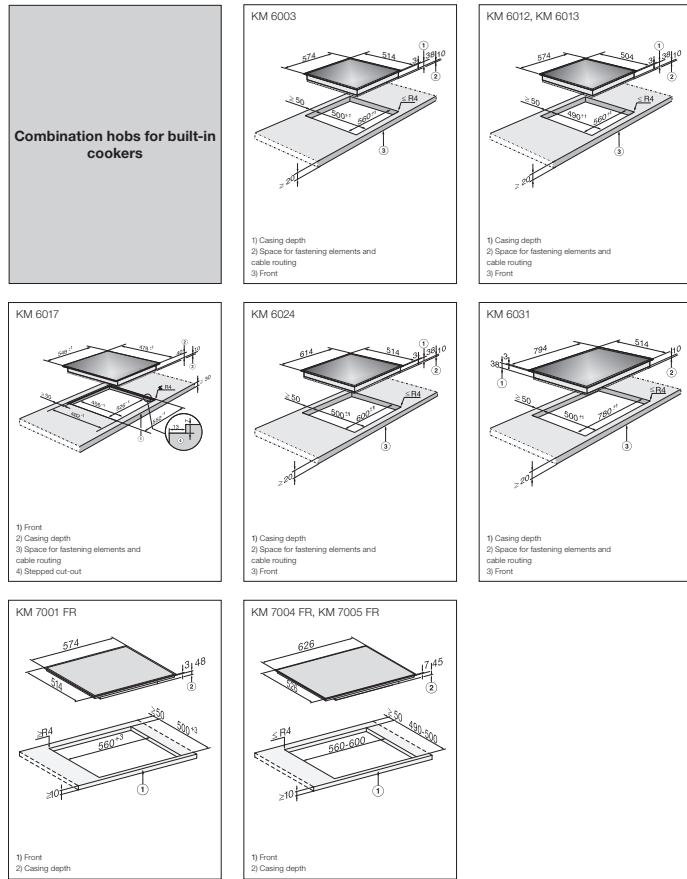
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, casing depth = 46 mm, 3) Stepped cut-out, 4) Wooden support frame (not supplied with appliance), 5) WFI stick connection

KM 6564 FR

1) Front, 2) Mains connection box with mains connection cable, casing depth = 40 mm, mains connection cable L = 1440 mm, 3) WFI stick connection

KM 6565 FR

1) Front, 2) Mains connection box with mains connection cable, casing depth = 40 mm, mains connection cable L = 1440 mm, 3) WFI stick connection



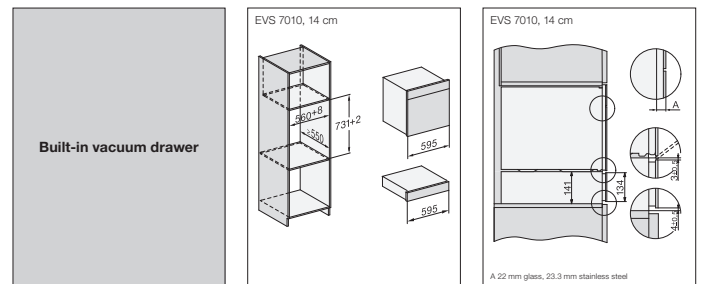
- Controls**
- Intuitive operation thanks to a full touch display. Easy and quick operation at the touch of a fingertip.
 - Intuitive operation thanks to a full touch display. Easy and quick operation at the touch of a fingertip.
 - Direct selection of operating modes and times via sensor controls; information appears on a 4-line text display.
 - Direct selection of operating modes and times via sensor controls; information appears on a 1-line text display.
 - Selection of operating modes, temperatures and times via rotary controls, information appears on 7-segment display.
- Cleaning and care**
- Surface finish with non-stick effect offers unbeatable cleaning convenience.
 - Oven compartment and accessories are spotless after pyrolytic cleaning.
- Moisture plus**
- Combination of a conventional operating mode and humidity. Various options are available depending on the appliance's features.
- TasteControl**
- Cooked to perfection: after a time-controlled cooking process, the oven compartment is cooled down to stop the food cooking.
- Camera**
- Keep an eye on your food – thanks to a camera inside the oven compartment.

60 cm ovens
Product overview



Model number	H 2265-1 B Active	H 2265-1 BP Active	H 2267-1 BP Active	H 2760 B
Construction type and design				
Handless	-	-	-	-
Retractable rotary controls	•	•	•	•
Convenience features				
TasteControl	-	-	-	-
Pre-heating	-	-	-	-
Food probe	-	-	-	-
Crisp function	-	-	-	-
Operating modes				
Automatic programmes	-	-	-	-
Auto roast	-	-	-	-
Eco fan heat	•	•	•	•
Grid operating modes	•	•	•	•
Fan plus	•	•	•	•
Intensive bake	•	•	•	•
Moisture plus	-	-	-	-
Low temperature cooking	•	•	•	•
Conventional heat	•	•	•	•
Bottom heat	•	•	•	•
Special applications	-	-	-	-
User convenience				
Miele@home	-	-	-	-
Display	EasyControl	EasyControl	EasyControl	EasyControl
MotionProtect	-	-	-	-
FoodView	-	-	-	-
SoftOpen	-	-	-	•
SoftClose	-	-	-	•
Timer functions	•	•	•	•
Efficiency and sustainability				
Energy efficiency class (A+++ - D)	A+	A+	A+	A+
Residual heat utilisation	•	•	•	•
Cleaning convenience				
Stainless steel/CleanSteel finish	•	•	•	•
Oven compartment with PerfectClean and catalytically enamelled liners	•	•	•	•
Pyrolytic self-cleaning	-	-	-	-
Catalyser	-	-	-	-
Safety				
Cooling system and touch-cool front	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Temperatures in °C	30-250	30-280	30-280	30-250
Oven compartment volume in l	76	76	76	76
No. of shelf levels	5	5	5	5
Dimensions (H x W x D) in mm	595 x 596 x 569	595 x 596 x 569	595 x 596 x 569	595 x 596 x 569
Oven light	1 halogen spot	1 halogen spot	1 halogen spot	1 halogen spot
Total rated load in kW	3.50	3.60	3.60	3.50
Number of phases	1	1	1	1
Fuse rating in A	16	16	16	16
Standard accessories				
Baking tray with PerfectClean	-	-	1	1
Perforated baking tray (PerfectClean)	-	-	-	-
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (no PerfectClean)	1	1	1	1
Baking/roasting rack (PerfectClean)	-	-	-	-
Baking and roasting rack PyroFF	-	-	-	-
FlexiClip runners with PerfectClean	-	-	1	1
FlexiClip runners with PerfectClean	-	-	-	-
PyroFF FlexiClip runners	-	-	-	-
Article colour				
Stainless steel/Clean Steel	•	•	•	•
Graphite grey	-	-	-	-

Vacuum sealing drawer installation drawings



Gourmet drawer

ESW 7010, 14 cm

ESW 7010, 14 cm

ESW 7020, 29 cm

ESW 7030, 32 cm

ESW 7030, 32 cm

ESW 7030, 32 cm

A 22 mm glass, 23.3 mm stainless steel

Probably available from Q4 2019

Probably available from Q4 2019



Model number	H 2760 BP	H 7164 B	H 7164 BP	H 7364 BP
Construction type and design				
Handless	-	-	-	-
Retractable rotary controls	-	-	-	-
Convenience features				
EasyControl	-	-	-	-
Pre-heating	-	-	-	-
Food probe	-	-	-	With cable
Crisp function	-	-	-	-
Operating modes				
Automatic programmes	-	-	-	-
Auto roast	-	-	-	-
Eco fan heat	-	-	-	-
Grill operating modes	-	-	-	-
Fan plus	-	-	-	-
Intensive bake	-	-	-	-
Moisture plus	-	-	-	-
Low temperature cooking	-	-	-	-
Conventional heat	-	-	-	-
Bottom heat	-	-	-	-
Special applications	-	-	-	-
User convenience				
Miele@home	-	-	-	-
Display	EasyControl	DirectSensor S	DirectSensor S	DirectSensor
MotorReact	-	-	-	-
FoodView	-	-	-	-
SoftOpen	-	-	-	-
SoftClose	-	-	-	-
Timer functions				
Efficiency and sustainability				
Energy efficiency class (A+++ - D)	A+	A+	A+	A+
Residual heat utilisation	-	-	-	-
Cleaning convenience				
Stainless steel/CleanSteel finish	-	-	-	-
Oven compartment with PerfectClean and catalytically enamelled liners	-	-	-	-
Pyrolytic self-cleaning	-	-	-	-
Catalyser	-	-	-	-
Safety				
Cooling system and touch-cool front	-	-	-	-
Safety switch-off	-	-	-	-
Technical data				
Temperatures in °C	30-280	30-300	30-300	30-300
Oven compartment volume in l	76	76	76	76
No. of shelf levels	5	5	5	5
Dimensions (H x W x D) in mm	595 x 596 x 569	595 x 596 x 569	595 x 596 x 569	595 x 596 x 569
Oven light	1 halogen spot	1 halogen spot	1 halogen spot	1 LED spot
Total rated load in kW	3.60	3.50	3.60	3.60
Number of phases	1	1	1	1
Fuse rating in A	16	16	16	16
Standard accessories				
Baking tray with PerfectClean	1	1	1	1
Perforated baking tray (PerfectClean)	-	-	-	-
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (no PerfectClean)	1	-	-	-
Baking/roasting rack (PerfectClean)	-	1	1	1
Baking and roasting rack PyroFit	-	-	-	1
FlexiClip runners with PerfectClean	1	1	1	1
FlexiClip runners with PerfectClean	-	-	-	-
PyroFit FlexiClip runners	-	-	-	1
Article colour				
Stainless steel/Clean Steel	-	-	-	-
Graphite grey	-	-	-	-

Covers and ovens

Model number	H 2860 B	H 2860 BP	H 7260 BP	H 7264 BP
Construction type and design				
Handless	-	-	-	-
Retractable rotary controls	-	-	-	-
Convenience features				
EasyControl	-	-	-	-
Pre-heating	-	-	-	-
Food probe	-	-	-	-
Crisp function	-	-	-	-
Operating modes				
Automatic programmes	-	-	-	-
Auto roast	-	-	-	-
Eco fan heat	-	-	-	-
Grill operating modes	-	-	-	-
Fan plus	-	-	-	-
Intensive bake	-	-	-	-
Moisture plus	-	-	-	-
Low temperature cooking	-	-	-	-
Conventional heat	-	-	-	-
Bottom heat	-	-	-	-
Special applications	-	-	-	-
User convenience				
Miele@home	-	-	-	-
Display	EasyControl	EasyControl	DirectSensor S	DirectSensor S
MotorReact	-	-	-	-
FoodView	-	-	-	-
SoftOpen	-	-	-	-
SoftClose	-	-	-	-
Timer functions				
Efficiency and sustainability				
Energy efficiency class (A+++ - D)	A+	A+	A+	A+
Residual heat utilisation	-	-	-	-
Cleaning convenience				
Stainless steel/CleanSteel finish	-	-	-	-
Oven compartment with PerfectClean and catalytically enamelled liners	-	-	-	-
Pyrolytic self-cleaning	-	-	-	-
Catalyser	-	-	-	-
Safety				
Cooling system and touch-cool front	-	-	-	-
Safety switch-off	-	-	-	-
Technical data				
Temperatures in °C	30-250	30-280	30-300	30-300
Oven compartment volume in l	76	76	76	76
No. of shelf levels	5	5	5	5
Dimensions (H x W x D) in mm	595 x 596 x 569	595 x 596 x 569	595 x 596 x 569	595 x 596 x 569
Oven light	1 halogen spot	1 halogen spot	1 halogen spot	1 halogen spot
Total rated load in kW	3.50	3.60	3.60	3.60
Number of phases	1	1	1	1
Fuse rating in A	16	16	16	16
Standard accessories				
Baking tray with PerfectClean	1	1	1	1
Perforated baking tray (PerfectClean)	-	-	-	-
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (no PerfectClean)	1	1	-	-
Baking/roasting rack (PerfectClean)	-	-	1	1
Baking and roasting rack PyroFit	-	-	-	-
FlexiClip runners with PerfectClean	1	1	1	1
FlexiClip runners with PerfectClean	-	-	-	-
PyroFit FlexiClip runners	-	-	-	-
Article colour				
Stainless steel/Clean Steel	-	-	-	-
Graphite grey	-	-	-	-

Microwave ovens

M 6012, 26 l oven compartment

M 2224 SC, 17 l oven compartment

M 223x, 17 l oven compartment

M 223x, 26 l oven compartment

M 2240, 46 l oven compartment

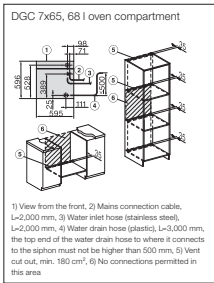
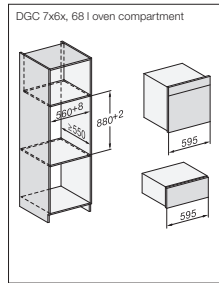
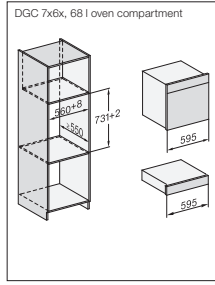
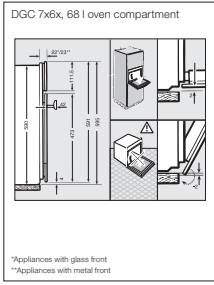
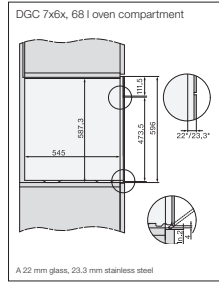
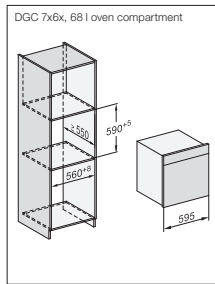
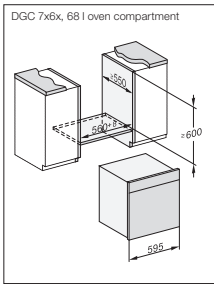
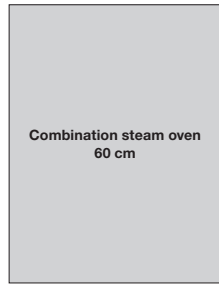
M 2240, 46 l oven compartment

M 724x TC, 46 l oven compartment

M 724x, 46 l oven compartment

*Appliances with glass front
*Appliances with metal front

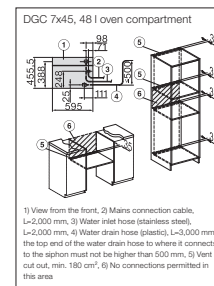
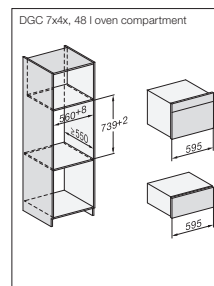
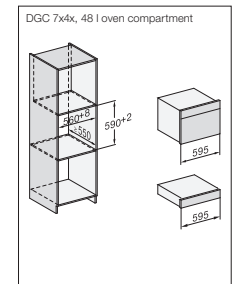
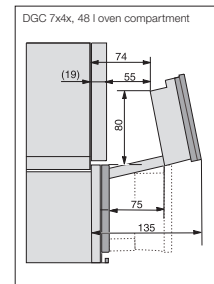
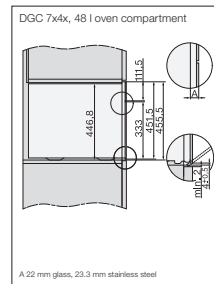
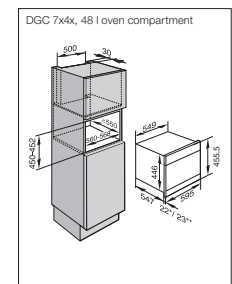
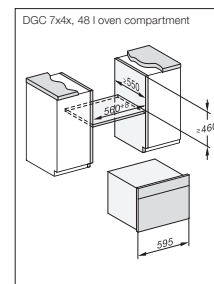
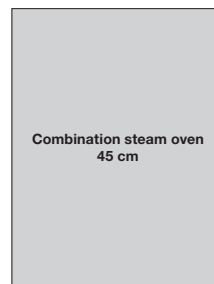
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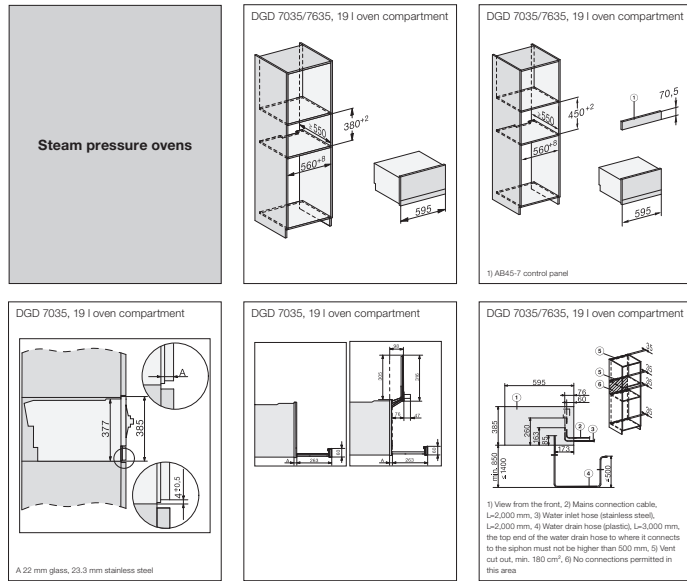


Model number	H 7464 BP	H 7464 BPX	H 7660 BP	H 7660 BP
Construction type and design				
Handless	-	-	-	-
Retractable rotary controls	-	-	-	-
Convenience features				
TasteControl	*	*	*	*
Pre-heating	*	*	*	*
Food probe	With cable	With cable	With cable	Without cable
Crisp function	*	*	*	*
Operating modes				
Automatic programmes	*	*	*	*
Auto roast	*	*	*	*
Eco fan heat	*	*	*	*
Grill operating modes	*	*	*	*
Fan plus	*	*	*	*
Intensive bake	*	*	*	*
Moisture plus	*	*	*	*
Low temperature cooking	*	*	*	*
Conventional heat	*	*	*	*
Bottom heat	*	*	*	*
Special applications	-	-	-	-
User convenience				
Miele@home	*	*	*	*
Display	DirectSensor	DirectSensor	M Touch S	M Touch
MotorReact	-	-	-	-
FoodView	*	*	*	*
SoftOpen	*	*	*	*
SoftClose	*	*	*	*
Timer functions				
Efficiency and sustainability				
Energy efficiency class (A+++ - D)	A+	A+	A+	A+
Residual heat utilisation	*	*	*	*
Cleaning convenience				
Stainless steel/CleanSteel finish	*	*	*	*
Oven compartment with PerfectClean and catalytically enamelled liners	-	-	-	-
Pyrolytic self-cleaning	*	*	*	*
Catalyser	*	*	*	*
Safety				
Cooling system and touch-cool front	*	*	*	*
Safety switch-off	*	*	*	*
Technical data				
Temperatures in °C	30-300	30-300	30-300	30-300
Oven compartment volume in l	76	76	76	76
No. of shelf levels	5	5	5	5
Dimensions (H x W x D) in mm	595 x 595 x 569	595 x 595 x 568	595 x 595 x 569	595 x 595 x 569
Oven light	1 LED spot	1 LED spot	BrilliantLight	BrilliantLight
Total rated load in kW	3.60	3.60	3.70	3.70
Number of phases	1	1	1	1
Fuse rating in A	16	16	16	16
Standard accessories				
Baking tray with PerfectClean	1	1	1	1
Perforated baking tray (PerfectClean)	-	-	-	-
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (no PerfectClean)	-	-	-	-
Baking/roasting rack (PerfectClean)	-	-	-	-
Baking and roasting rack PyroFit	1	1	1	1
FlexClip runners with PerfectClean	-	-	-	-
FlexClip runners with PerfectClean	-	-	-	-
PyroFit FlexClip runners	1	1	1	1
Article colour				
Stainless steel/Clean Steel	*	*	*	*
Graphite grey	-	-	-	-



Model number	H 7860 BPX
Construction type and design	
Handless	*
Retractable rotary controls	-
Convenience features	
TasteControl	*
Pre-heating	*
Food probe	Without cable
Crisp function	*
Operating modes	
Automatic programmes	*
Auto roast	*
Eco fan heat	*
Grill operating modes	*
Fan plus	*
Intensive bake	*
Moisture plus	*
Low temperature cooking	*
Conventional heat	*
Bottom heat	*
Special applications	-
User convenience	
Miele@home	*
Display	M Touch
MotorReact	*
FoodView	*
SoftOpen	*
SoftClose	*
Timer functions	
Efficiency and sustainability	
Energy efficiency class (A+++ - D)	A+
Residual heat utilisation	*
Cleaning convenience	
Stainless steel/CleanSteel finish	-
Oven compartment with PerfectClean and catalytically enamelled liners	-
Pyrolytic self-cleaning	*
Catalyser	*
Safety	
Cooling system and touch-cool front	*
Safety switch-off	*
Technical data	
Temperatures in °C	30-300
Oven compartment volume in l	76
No. of shelf levels	5
Dimensions (H x W x D) in mm	595 x 595 x 568
Oven light	BrilliantLight
Total rated load in kW	3.70
Number of phases	1
Fuse rating in A	16
Standard accessories	
Baking tray with PerfectClean	1
Perforated baking tray (PerfectClean)	-
Universal tray with PerfectClean	1
Baking/roasting rack (no PerfectClean)	-
Baking/roasting rack (PerfectClean)	-
Baking and roasting rack PyroFit	1
FlexClip runners with PerfectClean	-
FlexClip runners with PerfectClean	-
PyroFit FlexClip runners	1
Article colour	
Stainless steel/Clean Steel	-
Graphite grey	*

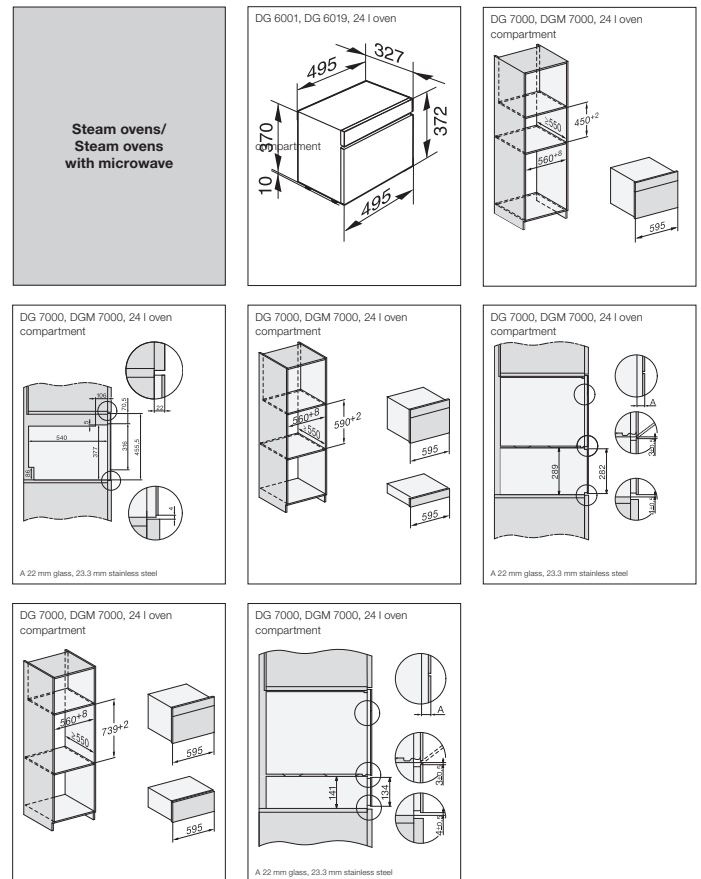




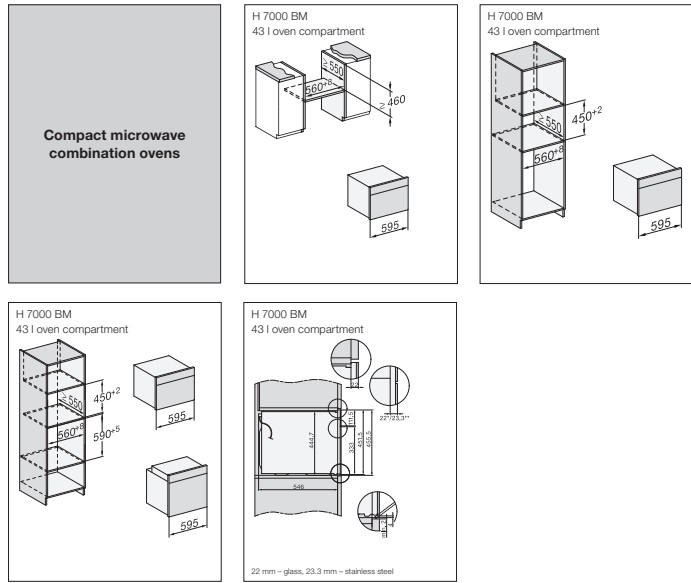
Model number	H 2890 B	H 7890 BP
Construction type and design		
Retractable rotary controls	•	–
Convenience features		
Pre-heating	–	•
Food probe	–	Without cable
Crisp function	–	•
Rotisserie	–	•
Operating modes		
Automatic programmes	–	•
Auto roast	–	•
Eco fan heat	•	•
Grill operating modes	•	•
Fan plus	•	•
Intensive bake	•	•
Moisture plus	–	•
Low temperature cooking	–	•
Conventional heat	–	•
Top heat	–	•
Bottom heat	•	•
Special applications	–	•
User convenience		
Miele@home	–	•
Display	EasyControl	M Touch
MotorReact	–	•
FoodView	–	•
SoftOpen	•	•
SoftClose	•	•
3D control panel	•	•
Timer functions	•	•
Efficiency and sustainability		
Energy efficiency class (A+++ – D)	A	A
Residual heat utilisation	•	•
Cleaning convenience		
Stainless steel/CleanSteel finish	•	•
Oven compartment with PerfectClean and catalytically enamelled liners	–	•
PyroClic self-cleaning	–	•
Catalyser	–	•
Safety		
Cooling system and touch-cool front	•	•
Safety switch-off	–	•
Technical data		
Temperatures in °C	50–270	30–300
Oven compartment volume in l	90	90
No. of shelf levels	3	3
Dimensions (H x W x D) in mm	895 x 478 x 568	895 x 481 x 568
Oven light	2 halogen spots	BrilliantLight
Total rated load in kW	3,70	5,60
Number of phases	1	1
Fuse rating in A	16	25
Standard accessories		
Baking tray with PerfectClean	1	–
Universal tray with PerfectClean	1	2
Baking/roasting rack (no PerfectClean)	1	–
Baking/roasting rack (PerfectClean)	–	–
Baking and roasting rack PyroFit	–	2
PyroFit FlexClip runners	–	1
Article colour		
Stainless steel/Clean Steel	•	•



Steam oven/Steam oven with microwave installation drawings



Compact microwave combination ovens – installation drawings

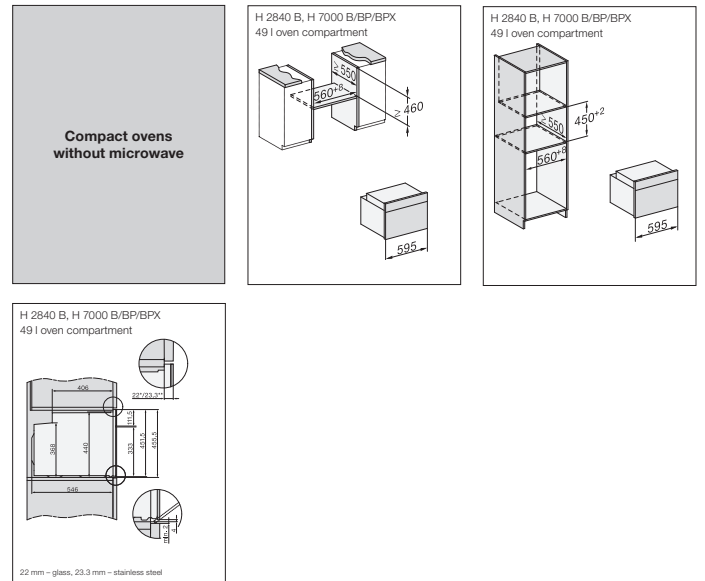


Three cooking functions in the smallest space

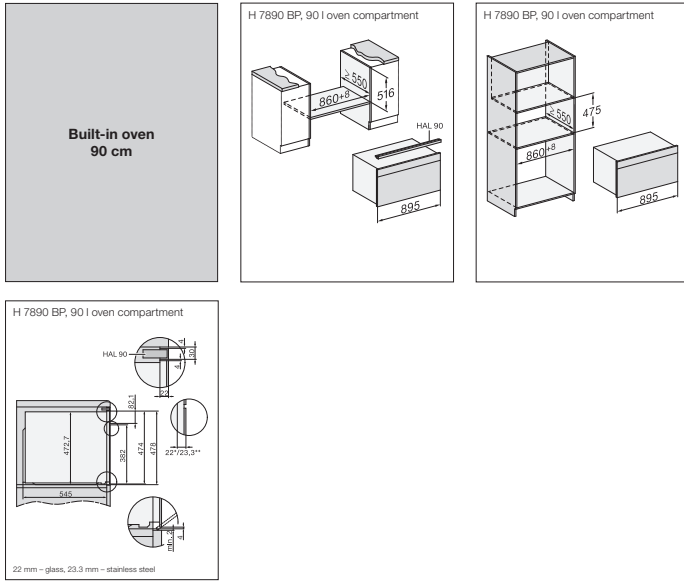
As unique as you!



Compact ovens without microwave – installation drawings



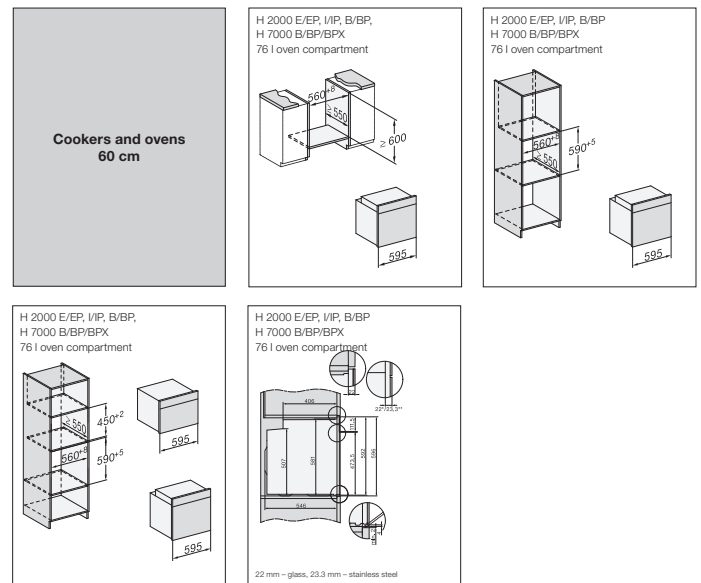
Oven installation drawings, 90 cm



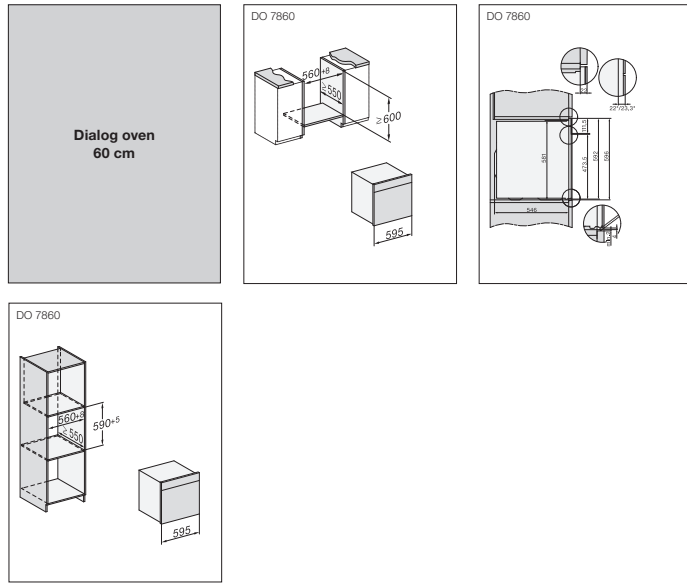
The compact microwave combination oven intelligently combines the benefits of two powerful appliances in a single 45 cm high niche: this appliance is a fully fledged oven with a wide variety of operating modes such as Fan plus. At the same time, it is a powerful microwave oven. You have the choice: you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



Cooker and oven installation drawings, 60 cm



Dialog oven installation drawings



Which convenience features would you like?

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

Quick & Gentle

Perfect results in the shortest of times: the microwave power is adjusted infinitely, thanks to inverter technology. Combine conventional heat with microwave power for more flexibility during everyday cooking.



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



Stainless steel oven compartment with patented linen structure¹⁾
Easy to clean: the special surface with a linen structure is scratch-proof and has a PerfectClean finish.



Automatic programmes
Conjuring up delicious dishes with ease: whether bread, cake or meat – the cooking process is fully automated.



Food probe
Cook fish and meat with perfect precision: the time left display lets you know when your food will be ready.








Miele@home
Make your life smart: thanks to Miele@home you can cleverly network your domestic appliances – for more options.

* Depending on model
¹⁾ EP 1345 474 B1

The right setting for every recipe

The operating modes* of Miele microwave combination ovens

- 
Fan plus
Perfectly soft and light: ideal for gentle baking and roasting on up to two levels.
- 
Conventional heat
Multi-purpose, classic function: perfect results for all traditional baking and roasting dishes.
- 
Intensive bake
Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.
- 
Auto roast
Meat remains tender and succulent: meat is seared at a high temperature, then cooked at a lower roasting temperature.
- 
Fan grill
Crisp outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat and many other meat dishes.
- 
Grill
Versatile function: perfect for grilling larger quantities of steaks, sausages, kebabs and more.
- 
Eco fan heat
Extremely energy-efficient: oven bakes or gratins are cooked to perfection.
- 
Sabbath programme
The Sabbath programme allows the use of the appliance even while observing Jewish customs.
- 
Bottom heat
Individual requirements: for cooking food in a bain-marie or for browning from underneath.
- 
Defrost
Gentle on frozen food: frozen food is gently defrosted under ideal conditions using cool air.
- 
Booster
For those who lead a busy life: if you often find yourself with very little time for cooking, you will really appreciate the short heating-up time.
- 
Automatic programmes
Conjure up a wide variety of dishes with ease: be it bread, cakes or poultry – food is cooked fully automatically.
- 
Low temperature cooking
Tender and succulent: meat is cooked incredibly evenly at low temperatures without drying out on the outside.
- 
Special applications
Making the extraordinary easy: special programmes such as the drying programme produce outstanding results.
- 
User programmes
For 20 of your favourite dishes: simply set the operating mode, temperature and programme duration for future use.
- 
Microwave
Heat water for a cup of tea or warm up a meal: efficient convenience – fast.
- 
Microwave + Fan plus
For cakes or a Sunday roast: ideal for quick and gentle baking and roasting on up to two levels.
- 
Microwave + Grill
Cooking and grilling: a perfectly authentic barbecue flavour for meat, fish, vegetables and so much more.
- 
Microwave + Fan grill
Versatile function: for grilling steaks, sausages, kebabs, rolled meat, flash fried meat, etc.
- 
Microwave + Auto roast
Succulent inside, crispy outside: meat is seared at a high temperature, and cooking then continues using a low temperature.

* Depending on model



60 cm freestanding dishwashers

Product overview



Model number	G 5210 SC Active Plus	G 7110 SC AutoDos	G 7410 SC AutoDos
Design	Straight fascia		
Control panel version	Straight fascia		
Control type	Programme selector button	Programme selector button	Softkeys
Display	3-digit 7-segment display	1-line text display	1-line text display
Multilingual	•		
Convenience	•		
Networking with Miele@home	-		
Auto-Dos	-		
KnockOpen	-		
Door closing aid	ComfortClose	ComfortClose	ComfortClose
Time left display and delay start	•		
In-operation indicator light	Control indicator	Display	Display
Efficiency and sustainability	•		
Water cons. in the Automatic programme in l from	6.0	6.0	6.0
Water cons. in the ECO programme in l from	8.9	8.4	8.4
Electricity cons. in the ECO programme in kWh	0.74	0.84	0.54
Electricity cons. in kWh in the ECO programme (hot water)	0.52	0.40	0.29
Number of place settings	-		
EcoFeedback	-		
EcoPower Technology	•		
Half load	•		
Quality of results	•		
Fresh water dishwasher	•		
AutoOpen drying	•		
SensarDry	•		
BrilliantGlassCare	•		
Wash programmes	•		
QuickPowerWash	•		
PowerWash	-		
QuickPowerWash	-		
Hygiene	-		
ExtraQuiet	-	40 dB(A)	40 dB(A)
Appliance care	-		
Dishwashing options	•		
IntenseZone	-		
Express	•		
Extra Clean	•		
Extra dry	•		
Basket design	•		
Basket design	Comfort	Comfort	ExtraComfort
Safety	•		
Waterproof system	•		
Filter indicator light	-		
Safety lock	•		
System lock	-		
Technical data	-		
Total rated load in kW	2.00	2.00	2.00
Voltage in V	230	230	230
Fuse rating in A	10	10	10
Length of water inlet hose in m	1.50	1.50	1.50
Length of water drain hose in m	1.50	1.50	1.50
Length of supply lead in m	1.80	1.80	1.80
Brilliant White	•		
ClearSteel	•		

STEAM OVENS



45 cm freestanding dishwashers

Product overview



Model number	G 5640 SC SL	
Design	Straight fascia	
Control panel version	Straight fascia	
Control type	Programme selector button	
Display	1-line text display	
Multilingual	•	
Convenience	•	
Networking with Miele@home	-	
Auto-Dos	-	
KnockOpen	-	
Door closing aid	ComfortClose	
Time left display and delay start	•	
In-operation indicator light	Control indicator	
Efficiency and sustainability	•	
Water cons. in the Automatic programme in l from	6.0	
Water cons. in the ECO programme in l from	7.7	
Electricity cons. in the ECO programme in kWh	0.62	
Electricity cons. in kWh in the ECO programme (hot water)	0.41	
Number of place settings	-	
EcoFeedback	-	
EcoPower Technology	•	
Half load	•	
Quality of results	•	
Fresh water dishwasher	•	
AutoOpen drying	•	
SensarDry	•	
BrilliantGlassCare	•	
Wash programmes	•	
QuickPowerWash	•	
PowerWash	-	
QuickPowerWash	-	
Hygiene	-	
ExtraQuiet	40 dB(A)	
Appliance care	-	
Dishwashing options	•	
IntenseZone	•	
Express	•	
Extra Clean	•	
Extra dry	•	
Basket design	•	
Basket design	ExtraComfort 45 cm	
Safety	•	
Waterproof system	•	
Filter indicator light	-	
Safety lock	•	
System lock	-	
Technical data	-	
Total rated load in kW	2.00	
Voltage in V	230	
Fuse rating in A	10	
Length of water inlet hose in m	1.50	
Length of water drain hose in m	1.50	
Length of supply lead in m	1.80	
Brilliant White	•	

The construction types

Built-in steam ovens

Miele steam ovens can be integrated into the kitchen design in a number of ways. Thanks to their compact construction type, they fit perfectly in all standard niches, allowing you to choose the perfect location for your Miele steam oven.

Countertop steam ovens

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

What do the icons mean?

All icons for dishwashers at a glance



Energy efficiency

Energy efficiency classes A to G are indicated.



Sound emissions

The quietest dishwasher has sound emissions from just 38 dB in the ExtraQuiet programme.



Cutlery cleaning

The patented 3D MultiFlex tray¹⁾ offers perfect convenience for the highest demands, and the height, width and depth can be perfectly adjusted.



Cutlery is also perfectly cleaned and protected in the dishwasher measuring 45 cm wide.



AutoDos

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



BrilliantLight

4 high-performance LEDs for perfect illumination of the interior cabinet.



Control panel concept

Quick and simple swipe operation on the fully integrated touch display.

¹⁾ Patent: DE 102008062761 B3, EP 2433549 B1
²⁾ Patent: DE 102008062761 B3, EP 2201887 B1
³⁾ Patent: EP 2201887 B1, DE 102008062761 B3

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

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

Construction types and sizes

Miele steam ovens come in various sizes and construction types. Choose the one which is right for your kitchen.



The classic choice
60 cm wide, 45 cm high



Exclusive to Miele **Steam with pressure**
60 cm wide, 38 cm high



Versatile countertop appliance
50 cm wide, 37 cm high

Models



Steam ovens without pressure

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



Exclusive to Miele

Steam pressure ovens

Miele steam ovens with pressure allow you to steam-cook food using pressure at temperatures from 101–120 °C. You can achieve time savings of 50 % compared to steaming without pressure.

Steam technology



Exclusive to Miele **DualSteam**
Powerful external steam generator with 3.3 kW output and two steam inlet ports.



MonoSteam
Powerful external steam generator with 2.2 kW output and one steam inlet port.



PowerSteam
Very powerful external steam generator with 5.0 kW output and one steam inlet port.

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



Which convenience features would you like?

The product highlights* of Miele dishwashers



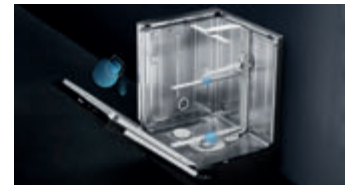
Exclusive to Miele **FlexLine baskets**
Flexibility creates convenience: easy adjustment and flexible loading for the best cleaning results.



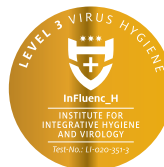
Exclusive to Miele **Miele@home**
Make your life smarter: thanks to Miele@home you can cleverly network your domestic appliances – for more options.



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



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



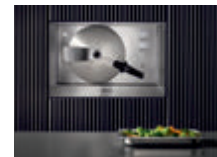
Proven hygiene
Hygienically clean: all Miele dishwashers reliably remove over 99.9 % of viruses¹⁾.

*Special features vary depending on model
¹⁾According to certification by the Institute for Integrative Hygiene and Virology with respect to the removal of enveloped and non-enveloped viruses (e.g. coronaviruses, influenza or norovirus) in the tested Hygiene and Intensive programmes, in all cases using PowerDisk/ UltraTabs. Details on the test criteria can be found at www.miele.com/ig7000-c.

Which convenience features would you like?

The product highlights* of steam ovens

Exclusive to Miele **DualSteam**
Perfection to suit your taste: the Miele steam oven with DualSteam technology is the ideal complement to the oven and hob and ensures best cooking results. Fast heat-up times, even steam distribution and optimum temperature accuracy enable convenient preparation of delicious food that is cooked to perfection. This is possible with a powerful external steam generator with 3.3 kW output and the special positioning of the two DualSteam inlet ports.



Exclusive to Miele **Stainless steel oven compartment with linen structure**
High quality and easy to clean: our steam ovens all have a stainless steel oven compartment.

Exclusive to Miele **Steam cooking with pressure**
Time-saving and healthy: your food will cook particularly quickly at 101 to 120 °C.



Large oven compartment and large tray
Maximum space: the deep oven compartment and large trays allow you to prepare several portions at the same time.



Automatic programmes
Conjure up delicious dishes with ease: whether fish, meat or vegetables, cooking is regulated fully automatically.



Sous-vide cooking
For intensive flavours: vacuum-sealed food is cooked particularly gently at low temperatures.

* Depending on model

Steam ovens

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AutoDos

Exclusive to Miele **Superior cleaning system**
Great results: AutoDos is the world's first automatic dispensing system with integrated PowerDisk¹. Transforming the dishwasher and exclusive powder granulate into a finely tuned system, the PowerDisk dispenses detergent depending on the selected programme at

exactly the right time. Enjoy the freedom: the PowerDisk lasts for 20 dishwashing programmes², without having to replenish the reservoir. Furthermore, it always dispenses the right amount of powder granulate.

¹ Patent: EP 2850990, US 9922062
² In the ECO 50 °C programme

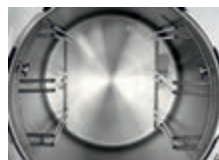
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Which convenience features are particularly important to you?

Further product benefits of steam pressure ovens



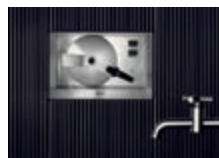
PowerSteam
No oven is faster: thanks to a powerful steam generator and cooking under pressure, cooking and heating times are considerably shortened.



Stainless steel oven compartment
High quality and easy to clean: our steam ovens all have a stainless steel oven compartment.



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



DirectWater plus
Fresh water connection always ready for operation: refilling or emptying the water container is no longer required.



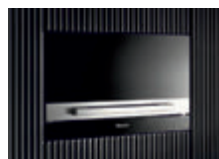
Safety systems
Safety guaranteed: safety lock and safety switch-off provide reliable protection.



Automatic cool-down
Cooking as planned: at the end of the cooking process, the oven compartment is cooled down to prevent unwanted prolonged cooking.



Pull-out shelf
Convenient for cooking containers: if the shelf is not needed, it is simply pushed back below the appliance.



Lift-up door
Elegant cladding: the design of the lift-up door matches the other Miele built-in appliances perfectly.



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



Slimline dishwashers from Miele
(81 cm high, 45 cm wide)
Our 45 cm dishwashers are on a par with their bigger brothers: Miele's slimline 45 cm wide dishwashers also feature a cutlery tray, low energy consumption and a highly convenient basket design. Ideal for households with only few people where space is at a premium, but which still require all the convenient features a Miele dishwasher has to offer.

Dishwashers

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Which niche size is available in your kitchen?

The size range of Miele dishwashers

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



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












Steam ovens

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What do the icons mean?

All icons for steam ovens at a glance

-  **DirectControl**
Direct selection of operating modes and times via sensor controls; information appears on a 4-line text display
-  **DirectControl II**
Direct selection of operating modes and times via sensor controls; information appears on a 1-line text display
-  **EasyControl**
Selection of temperature and times via sensor controls; information appears on a 7-segment display
-  **Oven compartment capacities**
Miele steam ovens have different compartment capacities – 24 and 40 litres
-  **Sous-vide cooking**
A cooking method in which food is gently cooked in vacuum packaging.
-  **Automatic programmes**
For cooking food fully automatically with ease
-  **Steam technology**
Fast steam generation and uniform steam distribution via two steam inlet ports.
-  **Steam technology**
Steam distribution via one steam inlet port
-  **Miele@home***
Thanks to Miele@home, you can cleverly network your domestic appliances – for more options.

What type of appliance would you like?

The construction types of Miele dishwashers

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



Freestanding dishwashers
Freestanding appliances have a hard-wearing cover plate that can be used as a worktop. As the appliance is not built in, homeowners can simply take it with them if they move and install it in their new kitchen.



Built-under dishwashers
Ideal as a replacement appliance in an existing kitchen. The appliance can be installed under a worktop. Built-under dishwashers are available in brilliant white, Havana brown and CleanSteel stainless steel.



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



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

Dishwashers

* Additional digital offer from Miele & Cie. KG. All smart applications are made possible with the Miele@home system. The range of functions can vary depending on the model and the country.

45 cm built-in steam ovens

Product overview



Model number	DG 2740	DG 2840	DG 7140	DG 7240
Convenience features				
Automatic programmes	•	•	•	•
Keeping warm	•	•	•	•
Operating modes				
Defrosting	•	•	•	•
Steam cooking	•	•	•	•
Reheat	•	•	•	•
User convenience				
Miele@home	•	•	•	•
Display	EasySensor	EasySensor	DirectSensor S	DirectSensor S
SoftOpen	•	•	•	•
SoftClose	•	•	•	•
MultiLingua	•	•	•	•
Steam cooking on 3 levels at the same time	•	•	•	•
Menu cooking with steam	•	•	•	•
Steam reduction before end of programme	•	•	•	•
Timer functions	•	•	•	•
User programmes	•	•	•	•
Cleaning convenience				
Stainless steel/CleanSteel finish	•	•	•	•
Stainless-steel oven compartment with linen structure	•	•	•	•
External steam generator	•	•	•	•
Floor heater for condensate reduction	•	•	•	•
Automatic descaling	•	•	•	•
CleanClass door	•	•	•	•
Steam technology and Water supply				
DualSteam	•	•	•	•
Push2Release	•	•	•	•
Fresh water container volume in l	1.5	1.5	1.5	1.5
Safety				
Cooling system and touch-cool front	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Oven compartment volume in l	40	40	40	40
No. of shelf levels	4	4	4	4
Oven light	•	•	•	•
Temperatures steam oven in °C	40-100	40-100	40-100	40-100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 550	560-568 x 450-452 x 550	560-568 x 450-452 x 550	560-568 x 450-452 x 550
Total rated load in kW	3.60	3.60	3.60	3.60
Fuse rating in A	16	16	16	16
Standard accessories				
Perforated cooking container	2	2	2	2
Solid cooking containers	1	1	1	1
Wire rack	1	1	1	1
Condensate tray	1	1	1	1
Article colour				
CleanSteel	•	•	•	•

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

45 cm built-in steam ovens

Product overview



Model number	DG 7440
Convenience features	
Automatic programmes	•
Keeping warm	•
Spas-wide	•
Operating modes	
Defrosting	•
Steam cooking	•
Reheat	•
User convenience	
Miele@home	•
Display	DirectSensor
SoftOpen	•
SoftClose	•
MultiLingua	•
Steam cooking on 3 levels at the same time	•
Menu cooking with steam	•
Steam reduction before end of programme	•
Timer functions	•
User programmes	•
Cleaning convenience	
Stainless steel/CleanSteel finish	•
Stainless-steel oven compartment with linen structure	•
External steam generator	•
Floor heater for condensate reduction	•
Automatic descaling	•
CleanClass door	•
Steam technology and Water supply	
DualSteam	•
Push2Release	•
Fresh water container volume in l	1.5
Safety	
Cooling system and touch-cool front	•
Safety switch-off	•
Technical data	
Oven compartment volume in l	40
No. of shelf levels	4
Oven light	2 LED spots
Temperatures steam oven in °C	40-100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 550
Total rated load in kW	3.60
Fuse rating in A	16
Standard accessories	
Perforated cooking container	2
Solid cooking containers	1
Wire rack	1
Condensate tray	1
Article colour	
CleanSteel	•

AutoDos – a world first:

Automatic dispensing with integrated PowerDisk.

Superior cleaning system, unparalleled freedom!

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



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

For approximately one month, you do not have to worry about your dishwasher having sufficient detergent whenever you start a wash cycle, as the innovative dispensing technology with PowerDisk contains enough powder granulate for an average of 20 dishwashing programmes¹⁾. This gives you a new kind of freedom.

With Miele@home you can explore the full potential of your Miele appliances and make your everyday life even smarter: the world's first autonomous dishwasher can be networked safely and conveniently, making it even easier and more convenient to use. You benefit from the unique convenience that it offers.

Countertop steam ovens

Product overview



Model number	DG 6001 GourmetStar
Operating modes	
Steam cooking	•
User convenience	
Display	EasySensor
Quantity-independent cooking	•
Steam cooking on 3 levels at the same time	•
Actual temperature display	•
Buzzer when desired temperature is reached	•
Cleaning convenience	
Stainless steel/CleanSteel finish	-
External steam generator	•
Floor heater for condensate reduction	•
Quick-release side racks	•
Automatic descaling	•
Steam technology and Water supply	
MonoSteam	•
Fresh water container volume in l	1,2
Fresh water container with steam generator	•
Safety	
Cooling system and touch-cool front	•
Safety switch-off	•
Vapour cooling system	•
	495 x 382 x 327
Technical data	
Oven compartment volume in l	24
No. of shelf levels	3
Door hinge	Left
Temperatures steam oven in °C	40-100
Total rated load in kW	2,20
Fuse rating in A	10
Wires cable	-
Standard accessories	
Removable side runners	1
Perforated cooking container	2
Solid cooking containers	-
Wire rack	-
Condensate tray	1
Article colour	
Obsidian black	•



DISH-WASHERS



COMBINATION STEAM OVENS



Freestanding wine units Product overview



Model number	KWT 6833 SG	KWT 6834 SGS
Construction type		
Freestanding appliance	•	•
Integrated appliance	–	–
Undercounter appliance	–	–
Convertible door hinging	•	•
Design		
Casing colour	Stainless Steel	Stainless Steel
Front colour	–	–
User convenience		
Networking with Miele@home	•	•
DynaCool	•	•
SoftClose	•	•
Concealed door opener	–	–
No. of wooden racks	13	13
Material of wooden racks	–	–
Number of FlexFrame wooden racks	10	10
Number of FlexFrame Plus wooden racks	–	–
SommelierSet	–	•
Bottle presenter	•	•
3-D bottle presenter	–	–
Controls		
Operating concept	TouchControl	TouchControl
No. of temperature zones	3	3
Sabbath mode	–	–
Efficiency and sustainability		
Energy efficiency class (A–G)	G	G
Annual energy consumption in kWh	205.50	205.50
Energy consumption in 24 h in kWh	0.56	0.56
Safety		
Acoustic door alarm	•	•
Acoustic temperature alarm	–	–
Technical data		
Dimensions (H x W x D) in mm	700 x 1920 x 746	700 x 1920 x 746
Door hinge technology	–	–
Max. door front weight – refrigerator, in kg	–	–
0.75 l Bordeaux bottle capacity (no. of bottles)	178 bottles	178 bottles
Sound power in dB(A) re 1 pW	35	35

Built-in wine unit, 178 cm niche

Product overview



Model number	KWT 6722 IGS
Construction type	
Freestanding appliance	-
Integrated appliance	•
Undercounter appliance	-
Convertible door hinging	•
Design	
Casing colour	-
Tinted glass door	-
Front colour	Glass door
User convenience	
DynaCool	•
SoftClose	•
Concealed door opener	PushOpen
No. of wooden racks	8
Material of wooden racks	Beechwood
Number of FlexFrame wooden racks	8
Number of FlexFrame Plus wooden racks	-
SommelierSet	•
Bottle presenter	-
3 D bottle presenter	•
Controls	
Operating concept	TouchControl
No. of temperature zones	2
Sabbath mode	-
Efficiency and sustainability	
Energy efficiency class (A-G)	G
Annual energy consumption in kWh	175,12
Energy consumption in 24 h in kWh	0,48
Safety	
Acoustic door alarm	•
Acoustic temperature alarm	-
Technical data	
Dimensions (H x W x D) in mm	557 x 1770 x 572
Door hinge technology	-
Max. door front weight – refrigerator, in kg	-
0.75 l Bordeaux bottle capacity (no. of bottles)	83 bottles
Sound power in dB(A) re 1 pW	32

Convenient versions

Miele's combination steam ovens

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

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

The combination steam oven really shows its versatility with combination cooking – a combination of moisture and dry heat ensuring outstanding baking and roasting results.

Models

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



Combination steam oven XL

Ideal for installation in a 45 cm high and 60 cm wide niche or together with a 14 cm high Gourmet drawer or vacuum sealing drawer in a 60 cm x 60 cm niche.



Combination steam oven XXL

Ideal for installation in a classic 60 x 60 cm oven niche. It can be combined with a 29 cm high drawer to perfectly fill an 88 cm high niche.



Built-in wine unit, 88 cm niche

Product overview



Model number	KWT 6422 IG
Construction type	
Freestanding appliance	-
Integrated appliance	•
Undercounter appliance	-
Convertible door hinging	•
Design	
Casing colour	-
Tinted glass door	-
Front colour	Obsidian Black glass
User convenience	
DynaCool	•
SoftClose	•
Concealed door opener	PushOpen
No. of wooden racks	2
Material of wooden racks	Beechwood
Number of FlexFrame wooden racks	2
Number of FlexFrame Plus wooden racks	-
SommelierSet	-
Bottle presenter	-
3 D bottle presenter	•
Controls	
Operating concept	TouchControl
No. of temperature zones	2
Sabbath mode	-
Efficiency and sustainability	
Energy efficiency class (A-G)	G
Annual energy consumption in kWh	151,48
Energy consumption in 24 h in kWh	0,41
Safety	
Acoustic door alarm	•
Acoustic temperature alarm	-
Technical data	
Dimensions (H x W x D) in mm	595 x 909 x 572
Door hinge technology	-
Max. door front weight – refrigerator, in kg	-
0.75 l Bordeaux bottle capacity (no. of bottles)	33 bottles
Sound power in dB(A) re 1 pW	32

Built-in wine unit, 45 cm niche

Product overview



Model number	KWT 7112 iG
Construction type	
Freestanding appliance	—
Integrated appliance	•
Undercounter appliance	—
Convertible door hinging	—
Design	
Casing colour	—
Tinted glass door	—
Front colour	Oxidant black, Graphite grey, ClearSteel
User convenience	
DynaCool	•
SoftClose	•
Concealed door opener	PushOpen
No. of wooden racks	3
Material of wooden racks	—
Number of FlexFrame wooden racks	—
Number of FlexFrame Plus wooden racks	2
SommelierSet	—
Bottle presenter	—
3 D bottle presenter	—
Controls	
Operating concept	TouchControl
No. of temperature zones	—
Sabbath mode	—
Efficiency and sustainability	
Energy efficiency class (A-G)	G
Annual energy consumption in kWh	115.71
Energy consumption in 24 h in kWh	0.31
Safety	
Acoustic door alarm	•
Acoustic temperature alarm	—
Technical data	
Dimensions (H x W x D) in mm	595 x 455 x 559
Door hinge technology	—
Max. door front weight – refrigerator, in kg	—
0.75 l Bordeaux bottle capacity (no. of bottles)	18 bottles
Sound power in dB(A) re 1 pW	32

Which convenience features would you like?

The product highlights* of combination steam ovens

Exclusive to Miele **DualSteam**
Culinary perfection: DualSteam ensures even steam distribution and the best possible cooking results. Perfection to suit your taste: the Miele combination steam oven always ensures the best cooking results. Fast heat-up times and cooking durations as well as even steam distribution make it easier for you to prepare food – thanks to the external 3.3 kW steam generator and the special positioning of the two DualSteam steam inlets. No dry heat is used during the heat-up phase in the steam cooking process – to minimise the loss of vitamins when cooking your food.



Exclusive to Miele **Combination cooking**
Pure enjoyment: perfect results when baking and roasting with a combination of dry and moist heat.



3-in-1
A space-saving combination: oven mode, steam cooking and combination cooking for maximum flexibility.



Exclusive to Miele **Stainless steel oven compartment with PerfectClean**
High-quality and easy to clean: our combination steam ovens all feature a stainless steel oven compartment.



Exclusive to Miele **Mix & Match**
Fast & healthy: cook or reheat different types of food on one plate at the same time.



Exclusive to Miele **Motorised opening and closing lift-up control panel with SoftClose¹⁾**
Convenient: open and close the lift-up control panel with the touch of a fingertip to reveal the water container.

* depending on model
1) Patent: EP 2 197 326

The right setting for every recipe

The baking and roasting programmes of Miele combination steam ovens

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

Combination cooking/Conventional heat
By adding moisture, food is cooked evenly from above and below – which makes for the perfect bread.

Combination cooking/Grill
By adding moisture, fish and meat with a high fat content are particularly tender and succulent when cooked – with a crispy skin or crust.

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

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

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

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

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

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

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

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

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

Eco fan heat
Saves energy and time: energy-saving ways to cook food.

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

Sabbath programme
The Sabbath programme allows the use of the appliance even while observing Jewish customs.

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

Mix & Match
Fast & healthy: cook or reheat different types of food on one plate at the same time.

Steam cooking
Gentle and healthy food preparation: cooking with steam retains many nutrients as well as the colour and the flavour of food.

Built-under wine units

Product overview



Model number	KWT 6321 UG	KWT 6322 UG
Construction type		
Freestanding appliance	—	—
Integrated appliance	•	•
Undercounter appliance	•	•
Convertible door hinging	—	—
Design		
Casing colour	—	—
Tinted glass door	—	—
Front colour	Glass door	Glass door
User convenience		
DynaCool	•	•
SoftClose	—	—
Concealed door opener	—	—
No. of wooden racks	3	4
Material of wooden racks	—	—
Number of FlexFrame wooden racks	—	3
Number of FlexFrame Plus wooden racks	—	—
SommelierSet	—	—
Bottle presenter	—	—
3 D bottle presenter	—	—
Controls		
Operating concept	TouchControl	TouchControl
No. of temperature zones	2	2
Sabbath mode		
Efficiency and sustainability		
Energy efficiency class (A-G)	G	G
Annual energy consumption in kWh	141.62	145.64
Energy consumption in 24 h in kWh	0.38	0.39
Safety		
Acoustic door alarm	•	•
Acoustic temperature alarm	—	—
Technical data		
Dimensions (H x W x D) in mm	597 x 819 x 575	597 x 822 x 577
Door hinge technology	—	—
Max. door front weight – refrigerator, in kg	—	—
0.75 l Bordeaux bottle capacity (no. of bottles)	34 bottles	34 bottles
Sound power in dB(A) re 1 pW	38	35

* depending on model
1) Patent: EP 2 197 326

What do the icons mean?

All icons for Miele wine units at a glance

- Energy efficiency**
Energy efficiency classes A to G are indicated. Miele's best class for wine units is G.
- Sound emissions**
States the exact sound emissions in decibel (dB).
- Temperature zone**
You can get appliances with one, two or three temperature zones, in which the temperature can be individually selected.
- Lighting**
The stylish halogen lights fully illuminate every area of the refrigerator.
- Maintenance-free, energy-saving and excellent illumination of the interior cabinet
- Storage racks**
Even magnum bottles can be stored thanks to slats which can be repositioned in two directions.
- Secure hold for every bottle with individually adjustable slats
- SommelierSet**
Allows professional decanting, provides chilled glasses and wine bottles at serving temperature, even after opening.

What do the icons mean?

All icons for combination steam ovens at a glance

- Controls**
Intuitive operation thanks to a full touch display. Easy and quick operation at the touch of a fingertip.
- Intuitive operation thanks to a full touch display. Easy and quick operation at the touch of a fingertip.
- Direct selection of operating modes and times via sensor controls; information appears on a 4-line text display.
- Oven compartment capacities**
Miele combination steam ovens are available with an oven capacity of 68 or 48 litres.
- Sous-vide cooking**
A cooking method in which food is gently cooked in vacuum packaging.
- Combination operating mode**
Combination cooking
Perfect results when baking and roasting with a combination of dry and moist heat.
- Steam technology**
Fast steam generation and uniform steam distribution via 2 steam inlet ports.
- DirectWater plus**
Mains water connection and drainage for convenient steam cooking.

45 cm combination steam ovens

Product overview



Model number	DGC 7440	DGC 7440X	DGC 7640	DGC 7840
Construction type and design				
Handless	-	*	-	-
Convenience features				
Oxygen sensor	*	*	*	*
Mix & Match	*	*	*	*
Food probe	-	-	with cable	without cable
Automatic programmes	*	*	*	*
Operating modes				
Combination cooking	*	*	*	*
Steam cooking	*	*	*	*
Roast with moisture	*	*	*	*
Grill operating modes	*	*	*	*
Fan plus	*	*	*	*
Conventional heat	*	*	*	*
Sous-vide	*	*	*	*
User convenience				
MobilePhone				
Display	DirectSensor	DirectSensor	M Touch S	M Touch
SoftOpen	*	*	*	*
SoftClose	*	*	*	*
Multilingual	*	*	*	*
Lift-up control panel w. SoftClose	*	*	*	*
Quantity-independent cooking	*	*	*	*
Automatic menu cooking	-	-	*	*
Motion/React proximity/movement sensor	-	-	*	*
Cleaning convenience				
Stainless steel/CleanSteel finish	*	*	*	*
Stainless-steel oven compartment with linen structure and PerfectClean	*	*	*	*
External steam generator	*	*	*	*
Maintenance programmes	*	*	*	*
CleanGlass door	*	*	*	*
Steam technology and Water supply				
QuickSteam	*	*	*	*
Fresh water container volume in l	1,4	1,4	1,4	1,4
Condensate container	*	*	*	*
DirectWater plus	-	-	-	-
Safety				
Cooling system and touch-cool front	*	*	*	*
Safety switch-off	*	*	*	*
Technical data				
Oven compartment volume in l	48	48	48	48
No. of shelf levels	3	3	3	3
Oven light	BrilliantLight	BrilliantLight	BrilliantLight	BrilliantLight
Temperatures oven in °C	30-225	30-225	30-225	30-225
Temperatures steam oven in °C	40-100	40-100	40-100	40-100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 555	560-568 x 450-452 x 555	560-568 x 450-452 x 555	560-568 x 450-452 x 555
Total rated load in kW	3,40	3,40	3,40	3,40
Fuse rating in A	16	16	16	16
Standard accessories				
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (PerfectClean)	1	1	1	1
FlexClip runners with PerfectClean	-	-	-	2
Perforated cooking container	1	1	1	2
Solid cooking containers	1	1	1	1
Article colour				
Graphite grey	*	*	-	*
CleanSteel	*	*	*	*
Brilliant white	*	*	*	*
Obsidian black	*	*	-	*

Which convenience features would you like?

The product highlights* of Miele wine units

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



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



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



Exclusive bei Miele **FlexiFrame**
Just one movement: move individual slats so that large wine bottles are easy to store.



"Selector" bottle presenter
Presentation in style: the bottles appear slightly raised in the dimmed light of the wine unit.



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

* Features vary depending on model

45 cm combination steam ovens

Product overview



Model number	DGC 7840X	DGC 7845	DGC 7845X
Construction type and design			
Handless	•	•	•
Convenience features			
Oxygen sensor	•	•	•
Mix & Match	•	•	•
Food probe	without cable	without cable	without cable
Automatic programmes	•	•	•
Operating modes			
Combination cooking	•	•	•
Steam cooking	•	•	•
Roast with moisture	•	•	•
Grill operating modes	•	•	•
Fan plus	•	•	•
Conventional heat	•	•	•
Sous-vide	•	•	•
User convenience			
Multitheme	•	•	•
Display	M Touch	M Touch	M Touch
SoftOpen	•	•	•
SoftClose	•	•	•
Multilingual	•	•	•
Lift-up control panel w. SoftClose	•	•	•
Quantity-independent cooking	•	•	•
Automatic menu cooking	•	•	•
Motor/React proximity/movement sensor	•	•	•
Cleaning convenience			
Stainless steel/ClearSteel finish	•	•	•
Stainless-steel oven compartment with linen structure and PerfectClean	•	•	•
External steam generator	•	•	•
Maintenance programmes	•	•	•
CleanGlass door	•	•	•
Steam technology and Water supply			
DualSteam	•	•	•
Fresh water container volume in l	1,4	1,4	1,4
Condensate container	•	•	•
DirectWater plus	•	•	•
Safety			
Cooling system and touch-cool front	•	•	•
Safety switch-off	•	•	•
Technical data			
Oven compartment volume in l	48	48	48
No. of shelf levels	3	3	3
Oven light	BrilliantLight	BrilliantLight	BrilliantLight
Temperatures oven in °C	30-225	30-225	30-225
Temperatures steam oven in °C	40-100	40-100	40-100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 555	560-568 x 450-452 x 555	560-568 x 450-452 x 555
Total rated load in kW	3,40	3,40	3,40
Fuse rating in A	16	16	16
Standard accessories			
Universal tray with PerfectClean	1	1	1
Baking/roasting rack (PerfectClean)	1	1	1
FlexClip runners with PerfectClean	1	1	1
Perforated cooking container	2	2	2
Solid cooking containers	1	1	1
Article colour			
Graphite grey	•	•	•
ClearSteel	•	•	•
Brilliant white	•	•	•
Obsidian black	•	•	•



60 cm combination steam ovens

Product overview



Model number	DGC 7460	DGC 7460X	DGC 7660	DGC 7660
Construction type and design				
Handless	•	•	•	•
Convenience features				
Oxygen sensor	•	•	•	•
Mix & Match	•	•	•	•
Food probe	•	•	with cable	without cable
Automatic programmes	•	•	•	•
Operating modes				
Combination cooking	•	•	•	•
Steam cooking	•	•	•	•
Roast with moisture	•	•	•	•
Grill operating modes	•	•	•	•
Fan plus	•	•	•	•
Conventional heat	•	•	•	•
Sous-vide	•	•	•	•
User convenience				
Multitheme	•	•	•	•
Display	DirectSensor	DirectSensor	M Touch S	M Touch
SoftOpen	•	•	•	•
SoftClose	•	•	•	•
Multilingual	•	•	•	•
Lift-up control panel w. SoftClose	•	•	•	•
Quantity-independent cooking	•	•	•	•
Automatic menu cooking	•	•	•	•
Motor/React proximity/movement sensor	•	•	•	•
Cleaning convenience				
Stainless steel/ClearSteel finish	•	•	•	•
Stainless-steel oven compartment with linen structure and PerfectClean	•	•	•	•
External steam generator	•	•	•	•
Maintenance programmes	•	•	•	•
CleanGlass door	•	•	•	•
Steam technology and Water supply				
DualSteam	•	•	•	•
Fresh water container volume in l	1,4	1,4	1,4	1,4
Condensate container	•	•	•	•
DirectWater plus	•	•	•	•
Safety				
Cooling system and touch-cool front	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Oven compartment volume in l	68	68	68	68
No. of shelf levels	4	4	4	4
Oven light	BrilliantLight	BrilliantLight	BrilliantLight	BrilliantLight
Temperatures oven in °C	30-225	30-225	30-225	30-225
Temperatures steam oven in °C	40-100	40-100	40-100	40-100
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 555	560-568 x 590-595 x 555	560-568 x 590-595 x 555	560-568 x 590-595 x 555
Total rated load in kW	3,45	3,45	3,45	3,45
Fuse rating in A	16	16	16	16
Standard accessories				
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (PerfectClean)	1	1	1	1
FlexClip runners with PerfectClean	•	•	•	•
Perforated cooking container	1	1	1	2
Solid cooking containers	1	1	1	1
Article colour				
Graphite grey	•	•	•	•
ClearSteel	•	•	•	•
Brilliant white	•	•	•	•
Obsidian black	•	•	•	•



XXL MasterCool

Product overview



Model number	KWT 2612 VI	KWT 2612 VIS
Appliance category		
Wine conditioning unit	•	•
Construction type		
Integrated appliance	•	•
Door hinge	Left	Left
Convertible door hinging	•	•
User convenience		
DynaCool	•	•
Push2open	•	•
MaxLoad hinge	•	•
FlexFrame	•	•
Number of FlexFrame wooden racks	13	9
Material of wooden racks	Beech	Beech
SommelierSet	–	•
Notepad	–	•
Controls		
Operating concept	MasterSensor	MasterSensor
No. of temperature zones	3	3
Sabbath mode	•	•
Efficiency and sustainability		
Energy efficiency class (A–G)	G	G
Annual energy consumption in kWh	155.13	155.13
Energy consumption in 24 h in kWh	0.42	0.42
Safety		
Acoustic door alarm	•	•
Acoustic temperature alarm	•	•
Technical data		
Dimensions (H x W x D) in mm	603 x 2127 x 629	603 x 2127 x 629
Weight in kg	148.4	144.2
Door hinge technology	Fixed door	Fixed door
Max. door front weight – refrigerator, in kg	73	73
Total usable capacity in l	441	370
0.75 l Bordeaux bottle capacity (no. of bottles)	–	–
Sound power in dB(A) re 1 pW	42	42

60 cm combination steam ovens

Product overview



Model number	DGC 7860X	DGC 7865	DGC 7865 X
Construction type and design			
Handsfree	•	–	•
Convenience features			
Oxygen sensor	•	•	•
Mix & Match	•	•	•
Food probe	•	•	•
Automatic programmes	without cable	without cable	without cable
Operating modes			
Combination cooking	•	•	•
Steam cooking	•	•	•
Roast with moisture	•	•	•
Grill operating modes	•	•	•
Fan plus	•	•	•
Conventional heat	•	•	•
User convenience			
Mele@home	•	•	•
Display	M Touch	M Touch	M Touch
SoftOpen	•	•	•
SoftClose	–	•	–
MuLLInga	•	•	•
Lift-up control panel w. SoftClose	•	•	•
Quantity-independent cooking	•	•	•
Automatic menu cooking	•	•	•
MotorReact proximity/movement sensor	•	•	•
Cleaning convenience			
Stainless steel/CleanSteel finish	–	•	–
Stainless-steel oven compartment with lines structure and PerfectClean	•	•	•
External steam generator	•	•	•
Maintenance programmes	•	•	•
CleanGlass door	•	•	•
Steam technology and Water supply			
DualSteam	•	•	•
Fresh water container volume in l	1.4	–	–
Condensate container	•	•	•
DirectWater plus	–	•	•
Safety			
Cooling system and touch-cool front	•	•	•
Safety switch-off	•	•	•
Technical data			
Oven compartment volume in l	68	68	68
No. of shelf levels	4	4	4
Oven light	BrilliantLight	BrilliantLight	BrilliantLight
Temperatures oven in °C	30–225	30–225	30–225
Temperatures steam oven in °C	40–100	40–100	40–100
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 555	560-568 x 590-595 x 555	560-568 x 590-595 x 555
Total rated load in kW	3.45	3.45	3.45
Fuse rating in A	16	16	16
Standard accessories			
Universal tray with PerfectClean	1	1	1
Baking/roasting rack (PerfectClean)	1	1	1
FlexClip runners with PerfectClean	1	1	1
Perforated cooking container	2	2	2
Solid cooking containers	1	1	1
Article colour			
Graphite grey	•	•	•
CleanSteel	•	•	•
Brilliant white	–	•	–
Oxidised black	•	•	•



Built-in refrigerators, XXL MasterCool

Product overview



Model number	K 2802 VI	K 2902 VI
Appliance category		
Freezer	•	–
Refrigerator	•	•
Fridge-freezer	–	–
Construction type		
Integrated appliance	•	•
Door hinge	right	right
Convertible door hinging	•	•
Design		
Refrigeration section lighting	BrilliantLight	BrilliantLight
Freezer compartment lighting	–	–
User convenience		
Ice/Water dispenser	–	•
Networking with Mele@home	•	•
DynaCool	•	•
NoFrost	–	–
DuplexCool Pro	–	–
Freshness system	MasterFresh	MasterFresh
SoftClose	•	•
IceMaker (mains water)	–	–
Concealed door opener	–	–
Controls		
Operating concept	MasterSensor	MasterSensor
Automatic SuperCool	•	•
SuperFreeze	–	–
No. of temperature zones	2	2
Sabbath mode	•	•
Fridge/Freezer section		
No. of crisper drawers	2	2
Freezer/Freezer section		
No. of shelves/surfaces	–	–
Number of freezer drawers	–	–
Door baskets – small	–	–
Door baskets – large	–	–
Efficiency and sustainability		
Energy efficiency class (A–G)	E	E
Annual energy consumption in kWh	165.71	181.77
Energy consumption in 24 h in kWh	0.45	0.49
Safety		
Acoustic door alarm	•	•
Acoustic temperature alarm	•	•
Technical data		
Dimensions (H x W x D) in mm	756 x 2127 x 629	908 x 2127 x 629
Weight in kg	157.6	176.0
Door hinge technology	Fixed door	Fixed door
Max. door front weight – refrigerator, in kg	27	48
Max. door front weight – freezer, in kg	–	–
Refrigerator compartment in l	467	579
Including PerfectFresh zone in l	69	83
4' freezer compartment in l	0	0
Total usable capacity in l	467	579
Storage time in case of fault	–	–
Freezer capacity in kg/24 h	–	–
Sound power in dB(A) re 1 pW	40	40

Built-in fridge-freezers, XXL MasterCool

Product overview



Model number	KF 2802 VI	KF 2902 VI	KF 2982 VI
Appliance category			
Freezer	-	-	-
Refrigerator	•	•	•
Fridge-freezer	•	•	•
Construction type			
Integrated appliance	•	•	•
Door hinge	right	right	Left
Convertible door hinging	•	•	•
Design			
Refrigeration section lighting	BrilliantLight	BrilliantLight	BrilliantLight
Freezer compartment lighting	BrilliantLight	BrilliantLight	BrilliantLight
User convenience			
Ice/Water dispenser	-	-	-
Networking with Mele@home	•	•	•
DynsCool	•	•	•
NoFrost	•	•	•
DuplexCool Pro	•	•	•
Freshness system	MasterFresh	MasterFresh	MasterFresh
Self/Close	•	•	•
IceMaker (mains water)	•	•	•
Concealed door opener	-	-	-
Controls			
Operating concept	MasterSensor	MasterSensor	MasterSensor
Automatic SuperCool	•	•	•
SuperFreeze	•	•	•
No. of temperature zones	2	2	2
Sabbath mode	•	•	•
Fridge/Fridge section			
No. of crisper drawers	2	2	2
Freezer/Freezer section			
No. of shelves/surfaces	-	-	-
Number of freezer drawers	-	-	-
Door baskets - small	-	-	-
Door baskets - large	-	-	-
Efficiency and sustainability			
Energy efficiency class (A-G)	E	E	F
Annual energy consumption in kWh	295.29	325.95	415.37
Energy consumption in 24 h in kWh	0.80	0.89	1.13
Safety			
Acoustic door alarm	•	•	•
Acoustic temperature alarm	•	•	•
Technical data			
Dimensions (H x W x D) in mm	756 x 2127 x 629	908 x 2127 x 629	908 x 2127 x 629
Weight in kg	181.0	201.0	214.0
Door hinge technology	Fixed door	Fixed door	Fixed door
Max. door front weight - refrigerator, in kg	45	40	68
Max. door front weight - freezer, in kg	18	10	10
Refrigerator compartment in l	316	389	385
Including PerfectFresh zone in l	27	34	34
4" freezer compartment in l	136	166	166
Total usable capacity in l	452	555	552
Storage time in case of fault	13	13	13
Freezer capacity in kg/24 h	14.00	14.00	14.00
Sound power in dB(A) re 1 pW	42	42	42



STEAM OVENS WITH MICROWAVE



Built-in freezers, XXL MasterCool

Product overview



Model number	F 2412 VI	F 2812 VI
Appliance category		
Freezer	•	•
Refrigerator	-	-
Fridge-freezer	-	-
Construction type		
Integrated appliance	•	•
Door hinge	Left	Left
Convertible door hinging	•	•
Design		
Refrigeration section lighting	-	-
Freezer compartment lighting	BrilliantLight	BrilliantLight
User convenience		
Ice/Water dispenser	-	-
Networking with Mele@home	•	•
DynsCool	•	•
NoFrost	•	•
DuplexCool Pro	•	•
Freshness system	-	-
Self/Close	•	•
IceMaker (mains water)	•	•
Concealed door opener	-	-
Controls		
Operating concept	MasterSensor	MasterSensor
Automatic SuperCool	-	-
SuperFreeze	•	•
No. of temperature zones	1	1
Sabbath mode	•	•
Fridge/Fridge section		
No. of crisper drawers	-	-
Freezer/Freezer section		
No. of shelves/surfaces	2	2
Number of freezer drawers	-	-
Door baskets - small	1	1
Door baskets - large	3	3
Efficiency and sustainability		
Energy efficiency class (A-G)	F	F
Annual energy consumption in kWh	307.82	401.09
Energy consumption in 24 h in kWh	0.75	0.96
Safety		
Acoustic door alarm	•	•
Acoustic temperature alarm	•	•
Technical data		
Dimensions (H x W x D) in mm	451 x 2127 x 629	756 x 2127 x 629
Weight in kg	118.0	162.6
Door hinge technology	Fixed door	Fixed door
Max. door front weight - refrigerator, in kg	59	26
Max. door front weight - freezer, in kg	-	-
Refrigerator compartment in l	-	-
Including PerfectFresh zone in l	-	-
4" freezer compartment in l	240	445
Total usable capacity in l	266	-
Storage time in case of fault	6	10
Freezer capacity in kg/24 h	16.00	23.00
Sound power in dB(A) re 1 pW	42	42

What do the icons mean?

All Miele MasterCool icons at a glance
WITH WINE



Energy efficiency

Energy efficiency classes A to G are indicated. Miele's best class for MasterCool is E.



Lighting

The stylish LEDs fully illuminate every area of the appliance.



SommelierSet

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



Storage racks

Secure hold for every bottle with individually adjustable slats



Door-opening mechanism

Applying light pressure to the appliance door activates the automatic opening feature.



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

Do you want to be able to use as many cooking methods as possible – without having lots of different appliances installed in your kitchen?

With this innovative built-in combination appliance, Miele offers a perfect addition to your oven – a fully fledged steam oven and microwave oven in one appliance! The perfect solution for kitchens with only two available installation niches.



Which convenience features would you like?

The product highlights* of Miele MasterCool

Push2open

Convenient and reliable: a gentle press is all it takes to open the door of your Miele MasterCool appliance. This unique mechanism ensures maximum convenience – simply pull the door to open it further and take out whatever you need. Thanks to Push2open, MasterCool appliances have an unobtrusive, minimalist design and can be integrated flush into any handleless kitchen. Prefer a classic design? Push2open can easily be converted to Pull2open via the control field. In this case, the door won't respond to pressure – pull gently on the handle instead and the door will open automatically.



BrilliantLight

Soft and attractive: high-quality LED strips offer perfect illumination and a beautiful lighting mood.

MasterFresh

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



IceMaker

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



Ice/Water dispenser

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



Exclusive to Miele

SommelierSet Everything you need to chill glasses, prepare wine for decanting and condition open bottles to perfection.

Which convenience features would you like?

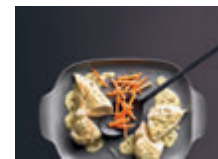
The product highlights* of built-in steam ovens with microwave

Exclusive to Miele **DualSteam**
Perfection to suit your taste: the Miele steam oven with microwave is the ideal complement to the oven and hob and ensures the best cooking results. Fast heat-up times and cooking durations as well as even steam distribution make it easier for you to prepare food – this is made possible with a powerful external steam generator (3.3 kW) and the special positioning of the two DualSteam steam inlets.



3 in 1
A space-saving combination: microwave functions, steam and rapid steam cooking for maximum flexibility.

Rapid steam cooking
Saves time: combine steam cooking with microwave mode for fast results without loss of quality.



Exclusive to Miele **Stainless steel oven compartment with linen structure**
High-quality and easy to clean: our steam ovens with microwave all have a stainless steel oven compartment.

Automatic programmes
Conjuring up delicious dishes with ease: whether fish, meat or vegetables – fully automatically regulated cooking.

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









* depending on model

Steam ovens with microwave

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What do the icons mean?

All icons for steam ovens with microwave at a glance

-  **Controls**
Intuitive operation thanks to a full touch display. Easy and quick operation at the touch of a fingertip.
-  **M Touch**
Intuitive operation thanks to a full touch display. Easy and quick operation at the touch of a fingertip.
-  **DirectSensor**
Direct selection of operating modes and times via sensor controls; information appears on a 4-line text display.
-  **Oven compartment capacities**
Oven compartment capacity: 40 litres
-  **Microwave output**
Microwave output up to 1000 W.
-  **Steam technology**
Fast steam generation and uniform steam distribution via 2 steam inlet ports.
-  **DirectWater**
Mains water connection for convenient steam cooking.
-  **MotionReact**
Your Miele appliance responds as soon as you approach.

Miele MasterCool

MasterFresh freshness system – pure enjoyment and natural taste

DuplexCool Pro freezing system – long storage times for greater convenience



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

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

The drawers of your Miele MasterCool appliance provide the perfect climate for the gentle storage of your food. Thanks to the innovative MasterFresh function, the refrigerator temperature is particularly low, so that vitamins and minerals are preserved for a long time. The air humidity is also perfectly adjusted to suit fruit, vegetables, dairy products, fish and meat. This ensures that food stays fresh for up to three times longer.



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

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

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

Refrigerators, freezers, wine units

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Unsurpassed quality

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



Award for design: the new MasterCool appliances from Miele.

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



Design at its best
The unique special features of the interior cabinet leave nothing to be desired. Horizontal lines emphasise the puristic design. The timeless design of the interior cabinet supports the perfect, glare-free illumination of the appliance.



Stunning lighting
BrilliantLight sets new standards within our MasterCool series. Multiple LED light strips perfectly illuminate the entire inner cabinet of the appliance, displaying the refrigerated goods in the perfect light.



Maximum convenience

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



Model number	DGM 7340	DGM 7440	DGM 7640	DGM 7840
Convenience features				
Quick & Gentle	*	*	*	*
Automatic programmes	*	*	*	*
Keeping warm	*	*	*	*
Operating modes				
Defrosting	*	*	*	*
Steam cooking	*	*	*	*
Rapid cooking	*	*	*	*
Hotstart	*	*	*	*
Microwave	*	*	*	*
Sous-vide	*	*	*	*
User convenience				
Miele@home	*	*	*	*
Display	DirectSensor	DirectSensor	M Touch S	M Touch
SoftOpen	*	*	*	*
MultiLingua	*	*	*	*
Steam cooking on 3 levels at the same time	*	*	*	*
Automatic menu cooking	-	-	-	-
Steam reduction before end of programme	*	*	*	*
Timer functions	*	*	*	*
MotorReact proximity/movement sensor	-	-	*	*
Cleaning convenience				
Stainless steel/CleanSteel finish	*	*	*	*
Stainless-steel oven compartment with linen structure	*	*	*	*
External steam generator	*	*	*	*
Automatic descaling	*	*	*	*
CleanGlass door	*	*	*	*
Steam technology and Water supply				
DualSteam	*	*	*	*
Push2release	*	*	*	*
Fresh water container volume in l	1.5	1.5	1.5	1.5
DirectWater	*	*	*	*
Safety				
Cooling system and touch-cool front	*	*	*	*
Safety switch-off	*	*	*	*
Technical data				
Oven compartment volume in l	40	40	40	40
Oven light	2 LED spots	2 LED spots	2 LED spots	2 LED spots
Electr. controlled microwave power	*	*	*	*
Microwave power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Temperatures steam oven in °C	40-100	40-100	40-100	40-100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 550	560-568 x 450-452 x 550	560-568 x 450-452 x 550	560-568 x 450-452 x 550
Total rated load in kW	3.30	3.30	3.30	3.30
Fuse rating in A	16	16	16	16
Standard accessories				
Removable side runners	1	1	1	1
Perforated cooking container	2	2	2	2
Solid stainless steel cooking containers, 40 mm high	1	1	1	1
Solid stainless steel cooking containers, 80 mm high	-	-	1	1
Wire rack	1	1	1	1
Glass tray	1	1	1	1
Article colour				
Graphite grey	*	*	*	*
CleanSteel	*	*	*	*
Brilliant white	*	*	*	*
Obsidian black	*	*	*	*



Model number	DGM 7845
Convenience features	
Quick & Gentle	*
Automatic programmes	*
Keeping warm	*
Operating modes	
Defrosting	*
Steam cooking	*
Rapid cooking	*
Hotstart	*
Microwave	*
Sous-vide	*
User convenience	
Miele@home	*
Display	M Touch
SoftOpen	*
MultiLingua	*
Steam cooking on 3 levels at the same time	*
Automatic menu cooking	*
Steam reduction before end of programme	*
Timer functions	*
MotionReact proximity/movement sensor	-
Cleaning convenience	
Stainless steel/CleanSteel finish	*
Stainless-steel oven compartment with linen structure	*
External steam generator	*
Automatic descaling	*
CleanGlass door	*
Steam technology and Water supply	
DualSteam	*
Push2release	*
Fresh water container volume in l	-
DirectWater	*
Safety	
Cooling system and touch-cool front	*
Safety switch-off	*
Technical data	
Oven compartment volume in l	40
Oven light	2 LED spots
Electr. controlled microwave power	*
Microwave power levels in W	80/150/300/450/600/850/1000
Temperatures steam oven in °C	40-100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 550
Total rated load in kW	3.30
Fuse rating in A	16
Standard accessories	
Removable side runners	1
Perforated cooking container	2
Solid stainless steel cooking containers, 40 mm high	1
Solid stainless steel cooking containers, 80 mm high	1
Wire rack	1
Glass tray	1
Article colour	
Graphite grey	*
CleanSteel	*
Brilliant white	*
Obsidian black	*



Model number	FNS 3740S I	FNS 37492 IE
Construction type		
Integrated appliance	*	*
Convertible door hinging	*	*
Design		
Freezer compartment lighting	LED	LED
IceMaker lighting	-	-
User convenience		
NoFrost	*	*
SoftClose	*	*
MyIce (water container)	-	-
Controls		
Operating concept	TouchControl	TouchControl
SuperFreeze	*	*
Subbath mode	*	*
Freezer/Freezer section		
Number of freezer drawers	8	8
Efficiency and sustainability		
Energy efficiency class (A-G)	E	F
Annual energy consumption in kWh	238.87	296.49
Energy consumption in 24 h in kWh	0.65	0.81
Safety		
Acoustic door slam	*	*
Acoustic temperature alarm	-	-
Technical data		
Dimensions (H x W x D) in mm	559 x 1770 x 544	559 x 1770 x 544
Door hinge technology	Fixed door	Fixed door
Max. door front weight - freezer, in kg	26	-
Total usable capacity in l	213	217
Storage time in case of fault	14	9
Freezer capacity in kg/24 h	14.00	10.70
Sound power in dB(A) re 1 pW	37	37

Built-in freezers, 140 cm niche height

Product overview



Model number	FNS 35402 I
Construction type	•
Integrated appliance	•
Convertible door hinging	•
Design	
Freezer compartment lighting	LED
IceMaker lighting	–
User convenience	
NoFrost	•
SoftClose	•
MyIce (water container)	–
Controls	
Operating concept	TouchControl
SuperFreeze	•
Sabbath mode	•
Freezer/Freezer section	
Number of freezer drawers	–
Efficiency and sustainability	
Energy efficiency class (A–G)	F
Annual energy consumption in kWh	272.13
Energy consumption in 24 h in kWh	0.74
Safety	
Acoustic door alarm	•
Acoustic temperature alarm	–
Technical data	
Dimensions (H x W x D) in mm	559 x 1395 x 544
Door hinge technology	Fixed door
Max. door front weight – freezer, in kg	21
Total usable capacity in l	159
Storage time in case of fault	9
Freezer capacity in kg/24 h	9.98
Sound power in dB(A) re 1 pW	37



Stauben ovens with microwave

Built-in freezers, 88 cm niche height

Product overview



Model number	F 32202 I
Construction type	•
Integrated appliance	•
Convertible door hinging	•
Design	
Freezer compartment lighting	–
IceMaker lighting	–
User convenience	
NoFrost	–
SoftClose	–
MyIce (water container)	–
Controls	
Operating concept	PicTronic
SuperFreeze	•
Sabbath mode	–
Freezer/Freezer section	
Number of freezer drawers	–
Efficiency and sustainability	
Energy efficiency class (A–G)	E
Annual energy consumption in kWh	178.44
Energy consumption in 24 h in kWh	0.48
Safety	
Acoustic door alarm	–
Acoustic temperature alarm	–
Technical data	
Dimensions (H x W x D) in mm	559 x 872 x 544
Door hinge technology	Fixed door
Max. door front weight – freezer, in kg	16
Total usable capacity in l	100
Storage time in case of fault	10
Freezer capacity in kg/24 h	4.90
Sound power in dB(A) re 1 pW	35



MICROWAVE
OVENS

Refrigerators, freezers, wine units

Built-in freezers (built-under), 82 cm niche height

Product overview



Model number	F 31202 UI
Construction type	•
Integrated appliance	•
Undercounter appliance	•
Convertible door hinging	•
Design	
Freezer compartment lighting	–
IceMaker lighting	–
User convenience	
NoFrost	–
SoftClose	–
MyIce (water container)	–
Controls	
Operating concept	–
SuperFreeze	–
Sabbath mode	–
Freezer/Freezer section	
Number of freezer drawers	–
Efficiency and sustainability	
Energy efficiency class (A–G)	E
Annual energy consumption in kWh	187.90
Energy consumption in 24 h in kWh	0.46
Safety	
Acoustic door alarm	–
Acoustic temperature alarm	–
Technical data	
Dimensions (H x W x D) in mm	597 x 820 x 550
Door hinge technology	Fixed door
Max. door front weight – freezer, in kg	20
Total usable capacity in l	95
Storage time in case of fault	10
Freezer capacity in kg/24 h	5.74
Sound power in dB(A) re 1 pW	35



The construction types
Your kitchen is as individual as you are. Your appliances are just right for your space and how you prefer to do things. Miele microwave ovens are available in various models – so you can equip your kitchen perfectly for you according to your own personal taste.

Miele offers two different microwave oven construction types: built into a niche or as a freestanding appliance. Their timeless design and intelligent control philosophy blend in perfectly with your kitchen design.

Built-in fridge-freezers, 178.5 cm

Product overview



Model number	KFN 7714 F	KFN 7784 D	KFN 7785 D	KFN 7785 D
Construction type	•	•	•	•
Integrated appliance	•	•	•	•
Undercounter appliance	•	•	•	•
Convertible door hinging	•	•	•	•
Design				
Refrigeration section lighting	LED	LED	LED	LED
Freezer compartment lighting	–	–	–	–
User convenience				
Freshness system	–	DailyFresh	DailyFresh	–
Fine adjustment inner door	–	•	•	•
ComfortClean	–	•	•	•
DynaCool	•	•	•	•
NoFrost	•	•	•	•
DuplexCool	•	•	•	•
SoftClose	•	•	•	•
SelfClose	–	–	–	–
IceMaker: ice cubes (connection)	–	–	–	–
MyIce (water container)	–	–	–	–
Controls				
Operating concept	TouchControl	FreshTouch	FreshTouch	FreshTouch
Fridge compartment can be switched off	No	Yes	Yes	Yes
Automatic SuperCool	•	•	•	•
SuperFreeze	•	•	•	•
Fridge/Freezer section				
No. of temperature zones	2	2	2	3
No. of shelves	4	5	3	3
Bottle rack (chrome-plated)	–	–	–	–
No. of vegetable drawers	–	–	–	–
No. of crispers drawers	–	1	1	2
CompacClose	–	–	•	•
FlexiTray	–	–	•	•
Freezer/Freezer section				
Number of freezer drawers	2	3	3	3
Efficiency and sustainability				
Energy efficiency class (A–G)	F	D	D	D
Annual energy consumption in kWh	276.67	181.40	182.50	207.70
Energy consumption in 24 h in kWh	0.75	0.49	0.50	0.56
Safety				
Acoustic door alarm	•	•	•	•
Acoustic temperature alarm	•	•	•	•
Technical data				
Dimensions (H x W x D) in mm	558 x 1772 x 545	559 x 1770 x 545	559 x 1770 x 546	559 x 1770 x 546
Door hinge technology	Fixed door	Fixed door	Fixed door	Fixed door
Max. door front weight – refrigerator, in kg	–	18	18	18
Max. door front weight – freezer, in kg	–	12	12	12
Refrigerator compartment in l	187	184	184	175
Including PerfectFresh zone in l	–	183	184	71
F freezer compartment in l	67	70	71	71
Total usable capacity in l	254	254	255	246
Storage time in case of fault	9	14	9	9
Freezer capacity in kg/24 h	6.00	6.00	6.00	6.00
Sound power in dB(A) re 1 pW	39	34	34	34

Built-in refrigerators, 178.5 cm niche height

Product overview



Model number	K 7733 E	K 7763 E
Construction type		
Integrated appliance	•	•
Undercounter appliance	–	–
Convertible door hinging	•	•
Design		
Refrigeration section lighting	LED	–
User convenience		
Networking with Miele@home	•	•
Freshness system	DailyFresh	DailyFresh
Fine adjustment inner door	–	•
ComfortClean	•	•
DynaCool	•	•
ComfortSize	•	•
SoftClose	–	•
SelfClose	–	•
Controls		
Operating concept	SensorTouch	FreshTouch
Automatic SuperCool	•	•
No. of temperature zones	1	1
Sabbath mode	•	•
Fridge/Fridge section		
No. of shelves	7	7
Bottle rack (chrome-plated)	•	•
No. of vegetable drawers	–	–
No. of crisper drawers	2	2
Dry back wall	–	–
Bottle carrier removable/pull-out	–	–
CompactCase	–	–
FlexiTray	–	–
Efficiency and sustainability		
Energy efficiency class (A–G)	E	E
Annual energy consumption in kWh	114.30	114.60
Energy consumption in 24 h in kWh	0.31	0.31
Safety		
Acoustic door alarm	•	•
Acoustic temperature alarm	–	–
Technical data		
Dimensions (H x W x D) in mm	559 x 1770 x 544	559 x 1770 x 544
Door hinge technology	Fixed door	Fixed door
Max. door front weight – refrigerator, in kg	26	26
Max. door front weight – freezer, in kg	–	–
Refrigerator compartment in l	309	311
including PerfectFresh zone in l	308	311
4" freezer compartment in l	0	0
Total usable capacity in l	308	311
Storage time in case of fault	0	0
Freezer capacity in kg/24 h	–	–

Which appliance would you like?

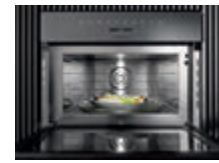
The wide variety of Miele microwave ovens

Niche dimensions and wide range of appliance sizes

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



- 35 cm high, 50 or 60 cm wide
- 36 cm high, 60 cm wide
- 38 or 42 cm high, 60 cm wide
- 45 cm high, 60 cm wide



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

User interfaces



Miele built-in TopControl appliances
Create a perfectly harmonised kitchen design: Miele microwave ovens with the control field at the top blend in seamlessly with other Miele built-in appliances. This means they can be placed anywhere in your kitchen. The appliance door opens downwards – as on the ovens. As the controls are positioned at the top, more space is available in the interior cabinet.



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

Operating modes

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

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

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



Built-in refrigerators, 140 cm niche height

Product overview



Model number	K 7433 E
Construction type	
Integrated appliance	•
Undercounter appliance	–
Convertible door hinging	•
Design	
Refrigeration section lighting	LED
User convenience	
Networking with Miele@home	•
Freshness system	DailyFresh
Fine adjustment inner door	–
ComfortClean	•
DynaCool	•
ComfortSize	•
SoftClose	–
SelfClose	–
Controls	
Operating concept	SensorTouch
Automatic SuperCool	•
No. of temperature zones	1
Sabbath mode	•
Fridge/Fridge section	
No. of shelves	6
Bottle rack (chrome-plated)	•
No. of vegetable drawers	–
No. of crisper drawers	1
Dry back wall	–
Bottle carrier removable/pull-out	–
CompactCase	–
FlexiTray	–
Efficiency and sustainability	
Energy efficiency class (A–G)	E
Annual energy consumption in kWh	105.50
Energy consumption in 24 h in kWh	0.29
Safety	
Acoustic door alarm	•
Acoustic temperature alarm	–
Technical data	
Dimensions (H x W x D) in mm	559 x 1395 x 546
Door hinge technology	Fixed door
Max. door front weight – refrigerator, in kg	21
Max. door front weight – freezer, in kg	–
Refrigerator compartment in l	238
including PerfectFresh zone in l	236
4" freezer compartment in l	0
Total usable capacity in l	236
Storage time in case of fault	0
Freezer capacity in kg/24 h	–

Built-in refrigerators, 88 cm niche height

Product overview



Model number	K 7113 F
Construction type	
Integrated appliance	•
Undercounter appliance	•
Convertible door hinging	•
Design	
Refrigeration section lighting	LED
User convenience	
Networking with Miele@home	–
Freshness system	–
Fine adjustment inner door	–
ComfortClean	–
DynaCool	–
ComfortSize	–
SoftClose	–
SelfClose	–
Controls	
Operating concept	TouchControl
Automatic SuperCool	•
No. of temperature zones	1
Sabbath mode	–
Fridge/Fridge section	
No. of shelves	4
Bottle rack (chrome-plated)	–
No. of vegetable drawers	1
No. of crisper drawers	–
Dry back wall	–
Bottle carrier removable/pull-out	–
CompactCase	–
FlexiTray	–
Efficiency and sustainability	
Energy efficiency class (A–G)	F
Annual energy consumption in kWh	117.17
Energy consumption in 24 h in kWh	0.32
Safety	
Acoustic door alarm	•
Acoustic temperature alarm	–
Technical data	
Dimensions (H x W x D) in mm	558 x 874 x 545
Door hinge technology	Fixed door
Max. door front weight – refrigerator, in kg	–
Max. door front weight – freezer, in kg	–
Refrigerator compartment in l	144
including PerfectFresh zone in l	–
4" freezer compartment in l	0
Total usable capacity in l	144
Storage time in case of fault	0
Freezer capacity in kg/24 h	–

Which convenience features are important to you?

The product highlights* of Miele microwave ovens

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



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



Quick microwave
Saves time: if you need to, you can select the maximum microwave power rating straight away.



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



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



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

What do the icons mean?

All icons for microwave ovens at a glance

	Control philosophy Selection of wattage and times via sensor controls; information appears on a 7-segment display.
	Direct selection of operating modes and times via sensor controls; information appears on a 1-line text display.
	Operating modes and power level are selected via the rotary control.
	Output Microwave output up to 900 W
	Microwave output up to 800 W
	Quartz grill Ideal for browning and grilling food after the cooking process.
	Popcorn Fast and easy preparation of fresh popcorn.
	Automatic programmes Easy defrosting and cooking of food.
	Turntable The turntable provides plenty of room for different sized containers.

Built-in refrigerators (built-under), 82 cm niche height

Product overview



Model number	K 31222 U
Construction type	
Integrated appliance	–
Undercounter appliance	•
Convertible door hinging	•
Design	
Refrigeration section lighting	LED
User convenience	
Networking with Miele@home	–
Freshness system	–
Fine adjustment inner door	•
ComfortClean	•
DynaCool	–
ComfortSize	–
SoftClose	–
SelfClose	–
Controls	
Operating concept	PicTronic
Automatic SuperCool	•
No. of temperature zones	1
Sabbath mode	–
Fridge/Fridge section	
No. of shelves	4
Bottle rack (chrome-plated)	–
No. of vegetable drawers	–
No. of crisper drawers	–
Dry back wall	–
Bottle carrier removable/pull-out	–
CompactCase	–
FlexiTray	–
Efficiency and sustainability	
Energy efficiency class (A–G)	F
Annual energy consumption in kWh	114.61
Energy consumption in 24 h in kWh	0.31
Safety	
Acoustic door alarm	•
Acoustic temperature alarm	–
Technical data	
Dimensions (H x W x D) in mm	597 x 820 x 550
Door hinge technology	Fixed door
Max. door front weight – refrigerator, in kg	10
Max. door front weight – freezer, in kg	–
Refrigerator compartment in l	137
including PerfectFresh zone in l	0
4" freezer compartment in l	0
Total usable capacity in l	136
Storage time in case of fault	0
Freezer capacity in kg/24 h	–

What do the icons mean?

All Miele refrigeration appliance icons at a glance

- Energy efficiency**
Energy efficiency classes A to G are indicated. Miele's best class for built-in refrigerators is B.
- Sound emissions**
States the exact sound emissions in decibel (dB).
- Freshness system**
Optimum storage with active humidification – fresh up to five times longer even when only partially loaded.
- Professional storage** – food stays fresh for up to five times longer.
- Food stays fresh for up to three times longer.
- Spacious drawers with adjustable humidity levels for fresher fruit and vegetables.
- Lighting**
Individually adjustable glass shelf lighting for optimum illumination thanks to FlexiLight 2.0
- Maintenance-free, energy-saving and excellent illumination of the interior cabinet.
- IceMaker**
IceMaker with DirectWater connection for quick and easy production of up to 100 ice cubes a day.
- The automatic IceMaker with integrated water container for up to 100 ice cubes a day.
- Freezer system**
No need for defrosting thanks to the circulation cooling system.
- Less frequent defrosting thanks to evaporator in the rear and side panels.

Built-in microwave ovens

Product overview



Model number	M 2224 SC	M 2234 SC	M 2240 SC	M 7140 TC
Construction type and design				
TopControl	-	-	-	-
SideControl	-	-	-	-
Convenience features				
Keeping warm	•	•	•	•
Quartz grill	•	•	•	•
Operating modes				
Automatic programmes	•	•	•	•
Microwave solo operation	•	•	•	•
Microwave/grill combination mode	•	•	•	•
User convenience				
Display	EasySensor	EasySensor	EasySensor	DirectSensor S
SoftOpen	-	-	-	-
SoftClose	-	-	-	-
MultiLingua	-	-	-	-
Popcorn function	-	-	-	-
Timer functions	•	•	•	•
Quick microwave	•	•	•	•
Individual settings	•	•	•	•
Cleaning convenience				
Stainless steel/CleanSteel finish	-	-	-	-
Stainless steel oven compartment	•	•	•	•
CleanGlass door	•	•	•	•
Safety				
Cooling system and touch-cool front	-	-	-	-
System lock	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Oven compartment volume in l	17	17	26	46
Door hinge	Left	Left	Left	Bottom
Oven light	1 LED spot	1 LED spot	1 LED spot	1 LED spot
Oven interior height in cm	20.2	20.2	20.7	23.2
Turntable diameter in cm	27.2	27.2	32.5	40.6
Electr. controlled microwave power	•	•	•	•
Microwave power levels in W	80/150/300/450/600/800	80/150/300/450/600/800	80/150/300/450/600/750/900	80/150/300/450/600/750/900
Grill power rating in W	800	800	-	-
Niche dimensions (W x H x D) in mm	462-468 x 350-362 x 310	562-568 x 350-362 x 310	562-568 x 450-452 x 550	562-568 x 450-452 x 550
Niche-independent venting	•	•	•	•
Total rated load in kW	1.25	1.25	1.4	1.6
Number of phases	1	1	1	1
Fuse rating in A	13	13	13	13
Standard accessories				
Grilling rack	1	1	-	-
Gourmet plate	1	1	-	-
Article colour				
Obsidian black	•	•	•	•
Stainless steel/Clean Steel	-	-	-	-

Microwave ovens

Built-in microwave ovens

Product overview



Model number	M 7240 TC
Construction type and design	
TopControl	-
SideControl	-
Convenience features	
Keeping warm	•
Quartz grill	-
Operating modes	
Automatic programmes	•
Microwave solo operation	•
Microwave/grill combination mode	-
User convenience	
Display	DirectSensor S
SoftOpen	•
SoftClose	•
MultiLingua	•
Popcorn function	•
Timer functions	•
Quick microwave	•
Individual settings	•
Cleaning convenience	
Stainless steel/CleanSteel finish	•
Stainless steel oven compartment	•
CleanGlass door	•
Safety	
Cooling system and touch-cool front	-
System lock	•
Safety switch-off	•
Technical data	
Oven compartment volume in l	46
Door hinge	Bottom
Oven light	1 LED spot
Oven interior height in cm	23.2
Turntable diameter in cm	40.6
Electr. controlled microwave power	•
Microwave power levels in W	80/150/300/450/600/750/900
Grill power rating in W	800
Niche dimensions (W x H x D) in mm	562-568 x 450-452 x 550
Niche-independent venting	•
Total rated load in kW	1.6
Number of phases	1
Fuse rating in A	13
Standard accessories	
Grilling rack	-
Gourmet plate	-
Article colour	
Obsidian black	-
Stainless steel/Clean Steel	•

Which convenience features would you like?

The product highlights* of Miele built-in refrigeration appliances

PerfectFresh Active

A new approach from Miele to keep your food fresh! Every 90 minutes and whenever the door is opened, a fine water mist is sprayed into the PerfectFresh Active drawer. This creates a gentle layer of moisture on your food and keeps the air humidity perfect at all times – regardless of how full the refrigerator is. As a result, Miele's Perfect-Fresh Active freshness system creates the perfect storage conditions in your refrigerator.



PerfectFresh Pro

Long-lasting freshness; ideal temperatures and high humidity keep fruit and vegetables fresh up to five times longer.

Exclusive to Miele FlexiLight 2.0

Entirely glare-free; the illuminated shelves can be custom-positioned in the fridge for maximum flexibility.



FlexiTray pivoting glass shelf

Maximum convenience: the pivoting glass shelf allows items to be removed easily, even from a full refrigerator.



Exclusive to Miele Fine adjustment on inner door

Adaptable; the position of the inner door shelves can be adjusted to make the best use of space.



CleanSteel rear panel

Clean and cool: the CleanSteel rear panel ensures excellent cooling distribution in Miele refrigerators.

Refrigerators, freezers, wine units

Freestanding microwave ovens

Product overview



Model number	M 6012 SC
Construction type and design	
SideControl	•
Convenience features	
Keeping warm	•
Quartz grill	•
Operating modes	
Automatic programmes	•
Microwave solo operation	•
Microwave/grill combination mode	•
User convenience	
Display	EasyControl
Timer functions	•
Quick microwave	•
Memory function	•
Individual settings	•
Cleaning convenience	
Stainless steel oven compartment	•
Safety	
Cooling system and touch-cool front	•
System lock	•
Safety switch-off	•
Technical data	
Oven compartment volume in l	26
Dimensions (H x W x D) in mm	520 x 305 x 422
Door hinge	Left
Oven light	1 LED spot
Oven interior height in cm	20.7
Turntable diameter in cm	32.5
Electric controlled microwave power	•
Microwave power levels in W	80/150/300/450/600/750/900
Grill power rating in W	800
Total rated load in kW	2.3
Number of phases	1
Fuse rating in A	13
Standard accessories	
Grilling rack	1
Gourmet plate	1
Article colour	
Stainless steel	•



GOURMET DRAWERS



Which freshness system would you like? Pure enjoyment and natural taste

- PerfectFresh Active**
It doesn't get fresher than this: active and visible humidification in the drawer is provided by a humidifier, thus preventing moisture from being extracted from the food. Even when the drawer is only partially filled, fruit and vegetables are optimally stored. In addition to the active humidification function, this freshness system offers an automatically controlled temperature zone between 0 and +3 °C. This ensures that meat, fish and many dairy products stay fresh for three times longer or up to five times longer in the case of fruit and vegetables. Function and aesthetic appeal combined – a genuine and instant eyecatcher!
- PerfectFresh Pro**
Food stays fresh up to five times longer. In the automatically controlled temperature range between 0 and +3 °C, meat, fish and many types of dairy products remain fresh for up to three times longer. Fruit and vegetables retain their freshness for up to five times longer – thanks to an individually adjustable humidity level on the drawer.
- DailyFresh**
The spacious drawer in the fridge offers space for a lot of fresh food. The adjustable opening on the drawer ensures that humidity is retained efficiently. This results in fruit and vegetables staying fresh and crisp for noticeably longer.

Which freezing system would you like? Long storage times for greater convenience

- NoFrost**
With the NoFrost system, you'll never have to defrost your Miele refrigeration appliance again. The circulation cooling system distributes cold, dry air evenly so that ice cannot form in the interior cabinet. Furthermore, ice deposits do not form on your frozen food and, without layers of ice on the interior, drawers can always be opened and closed easily. NoFrost offers maximum convenience for freezing food and saves the hassle of defrosting – forever.
- ComfortFrost**
With ComfortFrost, the freezer needs much less defrosting. Thanks to the evaporator in the rear and side panels, ice builds up much more slowly inside the appliance. This saves you the effort of frequent defrosting.
- DuplexCool**
The fridge and freezer have separate cooling circuits which ensure an optimum climate in both. In addition, there is no air exchange between the two areas. This prevents food in the fridge from drying out, and odours from fish, onions or cheese, for example, are not transferred to food in the freezer. DuplexCool ensures the safest storage conditions for your food in fridge-freezers.

What type of appliance would you like?

The wide range and user interfaces of Miele built-in refrigerators

User interfaces

User interfaces from Miele are extremely easy to use. Every refrigeration appliance features the latest control elements which combine function and design perfectly.



FreshTouch controls



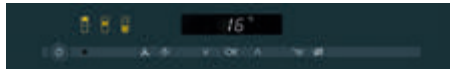
Sensor touch controls



TouchControl panels



MasterSensor interface (MasterCool appliances only)



TouchControl panels (wine units only)



Document Drivers



Refrigeration - Inbuilt wine units

Environmental awareness

Efficiency and sustainability

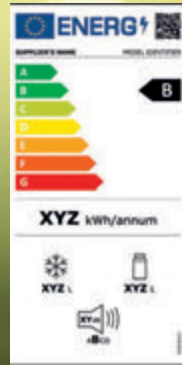
Taking responsibility for our environment has been a tradition at Miele for more than 120 years. We want to protect our natural environment, as it is the foundation for our existence. This is why, as a premium domestic appliance manufacturer, we continuously focus on the development of sustainable and innovative refrigeration appliances.

Economical and eco-friendly cooling and freezing

Only top-quality components, which contribute to low energy consumption as a result of their perfect compatibility, are used in Miele refrigeration appliances. These include not only energy-saving compressors and long-life LEDs, but also features such as NoFrost, which go hand in hand with intelligent controls.

Even more sustainable cooling

For more than 10 years now, Miele has been conducting research into complex freshness systems designed to extend the shelf life of our customers' food products, thus contributing to greater convenience and flexibility while at the same time significantly reducing food waste. Over 70 % of all Miele refrigeration appliances are equipped with a freshness system, offering customers the best way to protect their food and keep it fresh.



The new EU energy label for refrigeration appliances from March 2021

These new EU directives aim to continue reducing energy consumption within Europe, helping to promote environmental protection efforts as a result. Adjusting the scale also serves to improve the comprehensibility and assessment of products for consumers.

The key changes at a glance

New statutory requirements and the more stringent limits that have been introduced for energy classes mean appliances will be recategorised into energy efficiency classes.

By getting rid of the plus categories of energy efficiency class, e.g. A+++ and reclassifying appliances as A to G, it will be easier for consumers to compare different products.

As of 01.03.2021, you will be able to access further information about your appliance by scanning the QR code, which will take you to the EU database (EPREL).

Perfectly tailored to your requirements

The niche and Miele Gourmet drawer sizes

Niche and appliance sizes

Three versions of our Miele Gourmet drawers are available – for various installation situations and space dimensions – for a harmonious overall look in the kitchen.



Our classic appliance – 14 cm high, 60 cm wide
With a height of 14 cm, the Miele Gourmet drawer can be perfectly combined with a 45 cm high compact appliance such as a Miele coffee machine, steam oven, combination steam oven or microwave combination oven – to make the best possible use of a 60 cm high niche.



The extra-large drawer – 29 cm high, 60 cm wide
Our 29 cm high Gourmet drawers provide plenty of space. They can be combined with a classic 60 cm high oven or a combination steam oven XXL to make perfect use of an 88 cm high niche.



A combination solution for 90 cm niches
When installing two 45 cm high appliances one above the other and placing a 60 cm high appliance directly next to it, the ESW 7030 Gourmet drawer perfectly fills the niche created below the 60 cm high appliance. With an approx. height of 32 cm, its front is higher than other Miele Gourmet drawers. This minimises the visible gap to the above appliance, aligning it with the gap between the two 45 cm high appliances.

For this installation solution, an ENB 1060 base insert should be used for an optimum gap between the two 45 cm appliances.

The ESW 7030 is also ideal for use in combination with the Miele KWT 6422 iG wine unit when there is a 60 cm built-in appliance installed directly next to it.



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

The flexibility of Miele refrigeration appliances and wine units

Miele refrigeration appliances are not just excellent in terms of their size range, quality and premium design – they are also known for being extremely versatile. For instance, you can combine two refrigerators next to each other or have a classic side-by-side combination of a refrigerator and freezer.

The following built-in appliances are designed for installing in a tall unit which is 60 cm wide and can be installed **next to one another**. They do not have to be installed in any particular order, so you can decide how you want to arrange them.

140 cm niche		45 cm niche	
FNS 35402 I	K 7433 E	KWT 7112 iG	KWT 7112 iG
178 cm niche		88 cm niche	
FNS 37405 I,	K 7733 E, K 7763 E	KWT 6422 iG	KWT 6422 iG
FNS 37492 iE		178 cm niche	
FNS 37405 I,	KFN 7764 D, KFN 7785 D, KFN 7795 D	KWT 6722 iGS	KWT 6722 iGS
FNS 37492 iE			

The following built-in wine units are designed for installing in a tall unit which is 60 cm wide and can be installed **next to one another**.

The following under-counter wine units are 60 cm wide and can be installed **next to one another**. They do not have to be installed in any particular order, so you can decide how you want to arrange them.

KWT 6322 UG	KWT 6322 UG
KWT 6321 UG	KWT 6321 UG

MasterCool

All built-in refrigerators from the MasterCool series can be installed in a row in any constellation that meets your requirements. A KSK 200X conversion kit, which can be ordered as an optional extra, is required to combine appliances side-by-side.



What type of appliance would you like?

The construction types of Miele refrigeration appliances and wine units

Construction types



Freestanding appliances



Built-in appliances

Appliance range



Refrigerators



Wine units



MasterCool



Fridge-freezers



Freezers

Which convenience features would you like?

The product highlights* of Miele Gourmet drawers

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



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



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



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



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



Range of applications
With the Gourmet drawer you can dry herbs, prove dough, melt chocolate and much more.

Gourmet drawers

What do the icons mean?

All icons for drawers at a glance



Controls
Direct selection of operating modes, temperatures and times via sensor controls



Build height
Capacity: 12 place settings



Low temperature cooking
Low-temperature cooking for perfectly cooked meat specialities.



Push2open
Applying light pressure to the drawer activates the automatic opening feature.



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



Miele@home
Thanks to Miele@home*, you can cleverly network your domestic appliances – for more options.



Gourmet drawers

REFRIGERATION APPLIANCES AND WINE UNITS



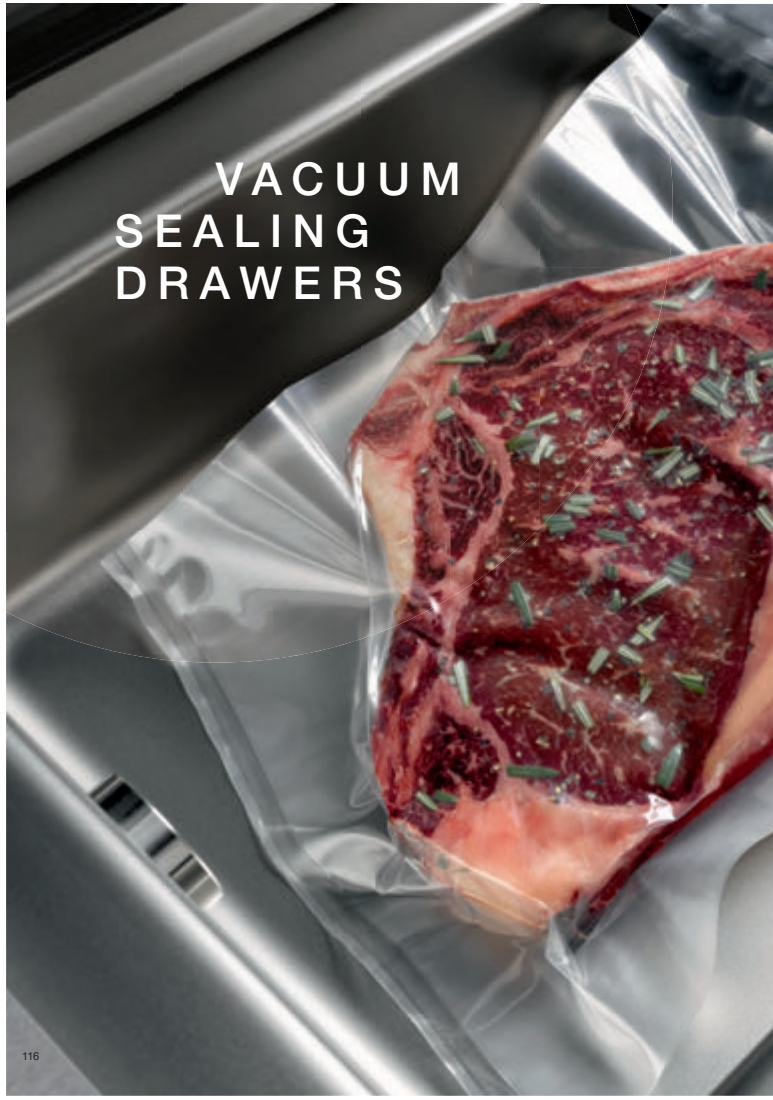
Gourmet drawers Product overview



Model number	ESW 7010	ESW 7110	ESW 7020	ESW 7120
Construction type and design				
Handleless	•	•	•	•
Operating modes				
Cup warming	•	•	•	•
Plate warming	•	•	•	•
Keeping food warm	•	•	•	•
Low temperature cooking	•	•	•	•
User convenience				
MessDome	•	•	•	•
Push2Open mechanism	•	•	•	•
Fully telescopic runners for easy loading and unloading of the warming drawer	•	•	•	•
Control panel with sensor controls	•	•	•	•
Cleaning convenience				
Stainless steel/CleanSteel finish	-	•	-	•
Flush control panel	•	•	•	•
Safety				
Cool front	•	•	•	•
Anti-slip mat	•	•	•	•
Safety switch-off	•	•	•	•
Accessory drawer				
Capacity	6 place settings	6 place settings	12 place settings	12 place settings
Technical data				
Dimensions (H x W x D) in mm	595 x 141 x 570	595 x 141 x 570	595 x 289 x 570	595 x 289 x 570
Temperatures in °C	40-85	40-85	40-85	40-85
Usable interior height in mm	80	80	230	230
Total rated load in kW	0,70	0,70	0,70	0,70
Fuse rating in A	10	10	10	10
Length of supply lead in m	2,0	2,0	2,0	2,0
Standard accessories				
Flack for increased capacity	-	-	1	1
Article colour				
Graphite grey	•	•	•	-
CleanSteel	-	•	•	•
Brilliant white	-	-	•	-
Obsidian black	•	-	•	-

Gourmet drawers

VACUUM SEALING DRAWERS



Coffee machines

Bean-to-cup coffee machines

Product overview



Model number	CM 6560 MilkPerfection
Convenience features	
AromaticSystemFresh	–
AromaticSystem	•
CoffeeSelect	–
OneTouch preparation	•
OneTouch for Two preparation	•
DoubleShot	•
Programmable User profiles	8
Aroma-friendly conical grinder	•
Ground coffee chute	•
Technical data	
Infinitely height-adjustable beverage outlet in cm	8.0-14.0
User convenience	
Display	DirectSensor
Networking with Miele@home	•
CupSensor	•
PerformanceMode	•
BrilliantLight	•
Expert mode	•
Heated cup rest	•
MultiLingua	•
No. of bean types	1
No. of bean containers	1
Capacity of bean container A in g	300
Capacity of bean container B in g	–
Capacity of bean container C in g	–
Bean container capacity, total in g	300
Capacity of water container in l	1.8
Milk container capacity in l	0.7
Beverages	
Ristretto, single and double	•
Espresso, single and double	•
Coffee, single and double	•
Capuccino, single and double	•
Latte machi, single and double	•
Hot milk, single and double	•
Milk froth, single and double	•
Espresso machi, single and double	•
Tea specialties, single and double	•
Coffee pot	•
Teapot	–
Cleaning convenience	
AutoDescalc function	–
Automatic rinsing of milk pipework	•
Convenient cleaning programmes	•
Automatic rinsing function	•
ComfortClean	•
Removable milk pipework	•
Removable brew unit	•
Technical data	
Dimensions (H x W x D) in mm	251 x 359 x 427
Total rated load in kW	1.45
Voltage in V	220-240
Fuse rating in A	10
Length of supply lead in m	1.4
Article colour	
Obsidian black	–
Silver grey-met.	–
Lotus white	–
Obsidian black.CM	–
Graphite grey (PF)	•



Vacuum sealing drawer

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Good flavour retained

The versatile vacuum sealing drawer

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



For intensive flavour experiences

With sous-vide cooking, you cook your food in a vacuum sealing bag at a constantly maintained low temperature in a steam oven. Especially recommended for the preparation of meat, fish, vegetables and fruit, because aromas unfold particularly intensively in this process. Spices and marinades combine perfectly with the food and create an excellent flavour.

Practical help for day-to-day life

Food tastes best when it is fresh. But who has the time to buy fresh ingredients every day? And what do you do when you have leftovers? With the Miele vacuum sealing drawer, you can significantly extend the storage life of your food. By extracting air and thus oxygen, freshness is retained much longer than with conventional storage in the freezer or refrigerator – whether meat, vegetables or fruit.

If you like to prepare larger portions in order to eat them warmed up at a later time – e.g. a few days later – the vacuum sealing drawer ensures that you get the full taste experience as on the first day of preparation. For example, on weekends, enjoy cooking at leisure and vacuum-seal individual portions and then store them in the refrigerator. So you can also enjoy a delicious meal spontaneously in the middle of the week after a long working day.

Bean-to-cup coffee machines

Product overview



Model number	CM 5310 Silence	CM 5510 Silence	CM 6160 MilkPerfection	CM 6360 MilkPerfection
Convenience features				
AromaticSystemFresh	–	–	–	–
AromaticSystem	•	•	–	–
CoffeeSelect	•	–	–	–
OneTouch preparation	•	•	•	•
OneTouch for Two preparation	–	–	•	•
DoubleShot	–	•	•	•
Programmable User profiles	–	2	4	8
Aroma-friendly conical grinder	•	•	•	•
Ground coffee chute	•	•	•	•
Technical data				
Infinitely height-adjustable beverage outlet in cm	8.0-13.5	8.0-13.5	8.0-14.0	8.0-14.0
User convenience				
Display	DirectSensor	DirectSensor	DirectSensor	DirectSensor
Networking with Miele@home	–	–	•	•
CupSensor	–	–	•	•
PerformanceMode	–	–	•	•
BrilliantLight	–	–	•	•
Expert mode	–	–	•	•
Heated cup rest	–	–	•	•
MultiLingua	•	•	•	•
No. of bean types	1	1	1	1
No. of bean containers	1	1	1	1
Capacity of bean container A in g	200	200	300	300
Capacity of bean container B in g	–	–	–	–
Capacity of bean container C in g	–	–	–	–
Bean container capacity, total in g	200	200	300	300
Capacity of water container in l	1.3	1.3	1.8	1.8
Milk container capacity in l	–	–	–	0.7
Beverages				
Ristretto, single and double	•	•	•	•
Espresso, single and double	•	•	•	•
Coffee, single and double	•	•	•	•
Capuccino, single and double	•	•	•	•
Latte machi, single and double	•	•	•	•
Hot milk, single and double	•	•	•	•
Milk froth, single and double	•	•	•	•
Espresso machi, single and double	–	–	•	•
Tea specialties, single and double	•	•	•	•
Coffee pot	•	•	•	•
Teapot	–	–	–	–
Cleaning convenience				
AutoDescalc function	–	–	–	–
Automatic rinsing of milk pipework	•	•	•	•
Convenient cleaning programmes	•	•	•	•
Automatic rinsing function	•	•	•	•
ComfortClean	•	•	•	•
Removable milk pipework	•	•	•	•
Removable brew unit	•	•	•	•
Technical data				
Dimensions (H x W x D) in mm	241 x 360 x 460	241 x 360 x 460	251 x 359 x 427	251 x 359 x 427
Total rated load in kW	1.45	1.45	1.45	1.45
Voltage in V	220-240	220-240	220-240	220-240
Fuse rating in A	10	10	10	10
Length of supply lead in m	1.2	1.2	1.4	1.4
Article colour				
Obsidian black	•	–	–	–
Silver grey-met.	–	•	–	–
Lotus white	–	–	•	–
Obsidian black.CM	–	–	–	–
Graphite grey (PF)	–	–	–	–

Coffee machines

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What do the icons mean?

All icons for countertop coffee machines at a glance

- Control philosophy**
Intuitive control at the touch of a fingertip directly on a TFT colour display
- Selection of drink specialities via touch sensors;**
information appears on a 4-line text display
- AromaticSystemFresh**
The innovative grinder grinds beans freshly for every cup of coffee.
- AromaticSystem**
Ground coffee is mixed very thoroughly with water, enabling the coffee aroma to unfold even better
- Miele@home[®]**
Thanks to Miele@home, you can cleverly network your domestic appliances – for more options.

[®] Additional digital offer from Miele & Cie. KG. All smart applications are made possible with the Miele@home system. The range of functions can vary depending on the model and the country.
[®] Patent: EP 2454976 B1
[®] Patent: EP 2705783, 2705784, US 9370271



Vacuum sealing element



Bean-to-cup coffee machines

Product overview

	CVA 7440	CVA 7445	CVA 7840	CVA 7845
Icons:	DirectSensor, AromaticSystem, CapSensor	DirectSensor, AromaticSystem, CapSensor	M Touch, AromaticSystem, CapSensor, CoffeeSelect, AromaTaste	M Touch, AromaticSystem, CapSensor, CoffeeSelect, AromaTaste
Model number	CVA 7440	CVA 7445	CVA 7840	CVA 7845
Convenience features				
AromaticSystemFresh	•	•	•	•
CoffeeSelect	–	–	•	•
OneTouch for Two preparation	•	•	•	•
DoubleShot	•	•	•	•
Programmable User profiles	10	10	10	10
Aroma-friendly conical grinder	•	•	•	•
User convenience				
Networking with Miele@home	DirectSensor	DirectSensor	M Touch	M Touch
MotorReact: light comes on when movement is detected	–	–	•	•
CapSensor	•	•	•	•
PerformanceMode	•	•	•	•
EasyClick milk container	•	•	•	•
DirectWater	–	–	•	•
BrightLight	•	•	•	•
Expert mode	•	•	•	•
MultiLingua	•	•	•	•
No. of bean types	1	1	3	3
No. of bean containers	2	2	3	3
Capacity of bean container A in g	300	300	300	300
Capacity of bean container B in g	300	300	150	150
Capacity of bean container C in g	–	–	150	150
Bean container capacity, total in g	600	600	600	600
Capacity of water container in l	2.7	2.7	2.7	2.7
Beverages				
Rennetto, single and double	•	•	•	•
Espresso, single and double	•	•	•	•
Coffee, single and double	•	•	•	•
Cappuccino, single and double	•	•	•	•
Latte macchiato, single and double	•	•	•	•
Hot milk, single and double	•	•	•	•
Milk froth, single and double	•	•	•	•
Espresso macchiato, single and double	•	•	•	•
Tea specialities, single and double	•	•	•	•
Coffee pot	•	•	•	•
Teapot	•	•	•	•
Cleaning convenience				
AutoDose function	–	–	•	•
AutoClean	–	–	•	•
Convenient cleaning programmes	•	•	•	•
Automatic rinsing function	•	•	•	•
ComfortClean	•	•	•	•
Removable milk pipework	•	•	•	•
Removable brew unit	•	•	•	•
Technical data				
Dimensions H x W x D in mm	595 x 455 x 475	595 x 455 x 475	595 x 455 x 475	595 x 455 x 475
Total rated load in kW	1.45	1.45	1.45	1.45
Voltage in V	220-240	220-240	220-240	220-240
Fuse rating in A	13	13	13	13
Length of water inlet hose in m	–	1.5	–	1.5
Length of supply lead in m	2.0	2.0	2.0	2.0
Article colour				
Graphite grey	•	–	–	•
Obsidian	•	–	–	•
Brilliant white	•	–	–	•
Obsidian black	•	–	–	•

Coffee machines

What do the icons mean?

All icons for built-in coffee machines at a glance



Control philosophy

Intuitive control at the touch of a fingertip



Direct selection of drink specialities via touch sensors; information appears on a 4-line text display



AromaticSystemFresh

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



CupSensor¹⁾

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



DirectWater

Appliance can be switched to fresh water connection



CoffeeSelect

Three bean containers are available for different types of beans.



AutoDescal

Patented²⁾ automatic descaling for more convenience

Which convenience features would you like?

The product highlights of built-in vacuum drawers

Vacuum sealing

By extracting air and oxygen, your food is optimally prepared for sous-vide cooking in the steam oven. Furthermore, you can portion, store, marinate or reheat fish, meat and vegetables particularly well in a vacuum sealing bag. Another advantage: to achieve maximum shelf life, vacuum-seal food before freezing – vitamins and flavours are preserved and freezer burn is prevented. You also save space in your freezer.



Sensor touch controls

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

Three vacuum settings

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



Push2open

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



Vacuum sealing bags suitable for food

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



Reusable vacuum sealing containers

The sustainable alternative: unlike vacuum sealing bags, you can reuse vacuum sealing containers over and over.

What do the icons mean?

All icons for vacuum sealing drawers at a glance



Controls

Direct selection of operating modes, temperatures and times via sensor controls.



Build height

Containers and bags of up to 250 x 350 mm and with a height of 80 mm can be used.



Vacuum sealing

Extracts air from the vacuum sealing bag.



Push2open

Applying light pressure to the drawer activates the automatic opening feature.



Fully telescopic runners

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



Vacuum sealing bag support

Makes handling small vacuum sealing bags easier.

Which convenience features would you like?

The product highlights* of Miele built-in coffee machines

A true taste sensation

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



Simple to handle

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

Simple to clean

Appliance hygiene made easy: removable components and automatic cleaning programmes guarantee cleanliness.



Exclusive to Miele CoffeeSelect¹⁾

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



Exclusive to Miele Automatic cleaning²⁾

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



Exclusive to Miele CupSensor³⁾

Ideal distance: the CupSensor recognises the rim of the cup and positions the central spout accordingly.



Vacuum sealing drawer

Product overview



Model number	EVS 7010
Construction type and design	
Handleless	•
Convenience features	
Preparing food for sous-vide cooking	•
Longer storage life of food	•
Marinating food	•
Range of applications	
Vacuum sealing food	•
Marinating food	•
Dividing food into portions	•
Vacuum sealing containers	•
Resealing original packaging	•
Sealing jars	•
Vacuum sealing liquids	•
User convenience	
Vacuum chamber capacity in l	8.0
Maximum bag size in mm	350
PushOpen mechanism	•
Fully telescopic runners for easy loading and unloading of the warming drawer	•
Control panel with sensor controls	•
LED vacuum setting indicator	•
Sealing duration settings	1 - 3
LED sealing duration indicator	•
Stop function	•
Air extraction technology	
Pump capacity in m³/h	4
Cleaning convenience	
Flush control panel	•
Note regarding moisture removal from the vacuum pump	•
Replaceable sealing bar	•
Safety	
Safety switch-off	•
Technical data	
Dimensions (H x W x D) in mm	595 x 141 x 570
Usable interior height in mm	80
Total rated load in kW	0.32
Fuse rating in A	10
Length of supply lead in m	1.8
Standard accessories	
Adapter for vacuum sealing container	1
Vacuum sealing bag support	1
Vacuum-sealing bags, 150 x 280 mm	50
Vacuum-sealing bags, 240 x 350 mm	50
Article colour	
Graphite grey	•
Brilliant white	•
Obsidian black	•

INDUCTION AND ELECTRIC HOBS

What type of appliance would you like?

The Miele coffee machine construction types and user interfaces

The right appliance whatever your needs

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



Perfectly integrated

Create a uniform appearance in your kitchen: the Miele coffee machine fits perfectly into a 45 cm high niche. It can be combined with other built-in appliances – either vertically or horizontally – to create a coherent design. This allows you to make the best possible use of your kitchen space.

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



The perfect coffee – wherever you want it

Practical and flexible: Miele freestanding appliances are at home anywhere in your kitchen, or even in the living room or conservatory. In fact, they can be placed wherever you want to enjoy aromatic fresh coffee. You can also choose between the minimalist CM7 series with CM Touch controls or the compact CM6 and CM5 appliances with DirectSensor controls.

User interfaces



M Touch

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



DirectSensor

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



Models



Combined with a cooker (an oven with hob controls)



Self-contained with its own controls





Perfectly tailored to your requirements

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

Construction types



Induction hobs – The trendsetters



Electric hobs – The traditional choice



Gas hobs – The classic choice

Size range



Standard – 60 cm wide space-saving appliances for up to 4 items of cookware



For added convenience – 80 cm wide appliances for 4 to 6 items of cookware



Extra wide – 90 cm wide appliances for 5 to 6 items of cookware

Frame design



Ceramic glass with all-round stainless steel frame



Ceramic glass without frame for flush or surface-mounted installation

Intuitive control philosophies and full-surface induction simplify cooking!

The controls and flexibility of Miele hobs

Control types for conventional electric and induction hobs



FlexControl with touch display



Exclusive to Miele SmartSelect White



Exclusive to Miele SmartSelect



ComfortSelect



EasySelect



Rotary controls

Full-surface: maximum flexibility with Miele induction hobs

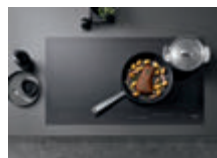
Enjoy the ultimate in freedom: you can use the entire surface of your hob without predefined cooking zones for maximum flexibility. You can position your cookware wherever you want to suit any situation. Up to six induction-compatible pots, pans and oven dishes can be placed wherever you like. Our hobs with full-surface induction are available in various appliance widths.



Exclusive to Miele Intelligent pan recognition



SilentMove



Exclusive to Miele Positioning aid¹⁾

Downdraft extractor systems

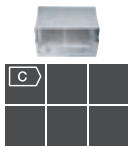
Product overview



Model number	DAD 4840 Black Levantar
Construction type	Downdraft extractor system
Operating modes	
Type of air guide	Convertible
External operation	–
Recirculation conversion kit (order sep.)	–
Active charcoal filter (order separately)	–
Design	
Colour	Matt black
User convenience	
Miele@home	•
Connectivity 3.0 automatic function	•
Touch controls	•
Run-on time 5/15 min.	•
Grease filter saturation indicator programmable	•
Active charcoal filter saturation indicator programmable	•
Motor-operated cooker hoods	•
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	A
Filter system	
Stainless steel grease filters	2
Lighting	
LED	–
Number x W	1 x 11,2 W
Light intensity in lx	400 lx
Colour temperature in K	3500 Kelvin
Fan	
DC motor	•
Extraction	
Air throughput in Level 3 (m ³ /h)	–
Sound power in Level 3 (dB(A))	62.0
Sound pressure in Level 3 (dB(A))	49.0
Recirculation	
Air throughput in Level 3 (m ³ /h)	–
Sound power in Level 3 (dB(A))	69.0
Sound pressure in Level 3 (dB(A))	56.0
Safety	
Safety switch-off	•
Technical data	
Overall height extraction and external use in mm	–
Overall height recirculation in mm	–
Canopy dimensions (W x H x D) in mm	–
Total rated load in kW	0,25
Voltage in V	230
Fuse rating in A	10
Installation notes	
Exhaust duct diameter in mm	–
Optimal combination with hob	KM 7684 FL; KM 7689 FL
Optional accessories	
Active charcoal filter	No
Active charcoal filter, can be reactivated	–

Slot-in cooker hoods

Product overview



Model number	DA 1867
Construction type	Slot-in cooker hood
Operating modes	
Type of air guide	Convertible
Recirculation conversion kit (order sep.)	-
Active charcoal filter (order separately)	-
Design	
Colour	Stainless steel
User convenience	
Light-touch switches with LED	•
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	C
Filter system	
Stainless steel grease filters	2
Lighting	
Halogen	-
LED	•
Number x W	2 x 1.1 W
Light intensity in Lx	210 lx
Colour temperature in K	-
Extraction	
Air throughput in Level 3 (m ³ /h)	610
Sound power in Level 3 (dB(A))	67.0
Sound pressure in Level 3 (dB(A))	-
Recirculation	
Air throughput in Level 3 (m ³ /h)	315
Sound power in Level 3 (dB(A))	75.0
Sound pressure in Level 3 (dB(A))	-
Technical data	
Overall height extraction and external use in mm	-
Overall height recirculation in mm	-
Canopy dimensions (W x H x D) in mm	599 x 450 x 275
Min. height above electric hobs in mm	650
Min. safety distance above gas hobs in mm	650
Total rated load in kW	0.25
Voltage in V	230
Fuse rating in A	5
Installation notes	
Extraction ducting connection at top	•
Exhaust duct diameter in mm	150
Optional accessories	
Active charcoal filter	No



KM 7897 FL



Sensor-supported assistance functions

Frying couldn't be easier

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



Always enjoy optimum results when frying: our sensor-supported assistance function TempControl* makes life easier for you and makes cooking even more fun. TempControl sensors can be found in numerous hobs with SmartSelect operation and in the entire cooking area of FlexControl hobs with touch display.

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



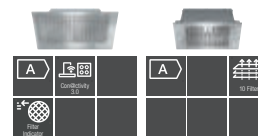
TempControl* provides an added level of safety in the kitchen by preventing oil and butter from overheating in the pan. And it maintains the optimum cooking temperature at all times – meaning no more burnt food. You can use the functions with any pans that are suitable for induction cooking – there is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

Miele@home
The Miele app offers a wide range of recipes specially designed for use with TempControl* and CookAssist, for example for meat and fish dishes.



Extractor units

Product overview



	DA 2578	DA 2360
Model number	DA 2578	DA 2360
Construction type	Integrated extractor	•
Operating modes		
Type of air guide	Convertible	Convertible
External operation	-	-
Recirculation conversion kit (order sep.)	DUU 151	DUU 151
Active charcoal filter (order separately)	DKF15-1	DKF19-1
Design		
Colour	Stainless steel	Stainless steel
User convenience		
Miele@home	•	-
Connectivity 3.0 automatic function	•	-
Rotary knob	-	-
Light-touch switches with LED	•	•
Run-on time 5/15 min.	•	-
Grease filter saturation indicator programmable	•	-
Active charcoal filter saturation indicator programmable	•	-
Efficiency and sustainability		
Energy efficiency class (A+++ to D)	A	A
Filter system		
Stainless steel grease filters	2	1
Lighting		
Number x W	2 x 3 W	2 x 3 W
Light intensity in Lx	300 lx	350 lx
Colour temperature in K	3000 Kelvin	3000 Kelvin
Fan		
DC motor	-	-
Extraction		
Air throughput in Level 3 (m ³ /h)	360	360
Sound power in Level 3 (dB(A))	56.0	52.0
Sound pressure in Level 3 (dB(A))	41.0	35.0
Recirculation		
Air throughput in Level 3 (m ³ /h)	320	320
Sound power in Level 3 (dB(A))	63.0	64.0
Sound pressure in Level 3 (dB(A))	48.0	49.0
Safety		
Safety switch-off	•	•
Technical data		
Overall height extraction and external use in mm	-	-
Overall height recirculation in mm	-	-
Canopy dimensions (W x H x D) in mm	702 x 50 x 402	584 x 63 x 297
Min. height above electric hobs in mm	450	450
Min. safety distance above gas hobs in mm	650	650
Total rated load in kW	0.22	0.22
Voltage in V	230	230
Fuse rating in A	10	10
Installation notes		
Extraction ducting connection at top	•	•
Exhaust duct diameter in mm	150	150
Combin. with WiFi-enabled hob	recommended	-
Optional accessories		
Active charcoal filter	Yes	No

Extractor units

Product overview

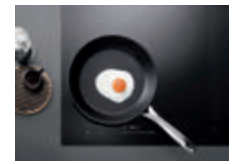


	DA 2668	DA 2698	DA 2528	DA 2450
Model number	DA 2668	DA 2698	DA 2528	DA 2450
Construction type	Integrated extractor	Integrated extractor	Integrated extractor	Integrated extractor
Operating modes	Convertible	Convertible	air extraction	Convertible
Type of air guide	Convertible	Convertible	air extraction	Convertible
External operation	–	–	–	–
Recircul. conversion kit (order sep.)	DUU 151	DUU 151	–	DUU 151
Active charcoal filter (order separately)	DKF19-1	DKF19-1	–	DKF15-1
Design	Stainless steel	Stainless steel, Brilliant white	Stainless steel, Brilliant white	Stainless steel
Colour	Stainless steel	Stainless steel, Brilliant white	Stainless steel, Brilliant white	Stainless steel
User convenience	•	•	•	•
Miele@home	•	•	•	–
Con@ctivity 3.0 automatic function	•	•	•	–
Rotary knob	•	•	•	•
Light-touch switches with LED	•	•	•	•
Run-on time 5/15 min.	•	•	•	•
Grease filter saturation indicator programmable	•	•	•	•
Active charcoal filter saturation indicator programmable	•	•	–	–
Efficiency and sustainability				
Energy efficiency class (A+++ to D)	A+	A+	A+	A
Filter system				
Stainless steel grease filters	2	2	4	1
Lighting				
Number x W	2 x 4.5 W	4 x 3 W	3 x 4.5 W	2 x 3 W
Light intensity in Lx	700 lx	650 lx	700 lx	330 lx
Colour temperature in K	3500 Kelvin	3500 Kelvin	3500 Kelvin	3000 Kelvin
Fan	•	•	•	•
DC motor	•	•	•	•
Extraction				
Air throughput in Level 3 (m³/h)	365	400	400	–
Sound power in Level 3 (dB(A))	51.0	51.0	51.0	–
Sound pressure in Level 3 (dB(A))	37.0	37.0	37.0	–
Recirculation				
Air throughput in Level 3 (m³/h)	330	365	–	–
Sound power in Level 3 (dB(A))	64.0	62.0	–	–
Sound pressure in Level 3 (dB(A))	49.0	46.0	–	–
Safety				
Safety switch-off	•	•	•	–
Technical data				
Overall height extraction and external use in mm	–	–	–	–
Overall height recirculation in mm	–	–	–	–
Canopy dimensions (W x H x D) in mm	580 x 64 x 293	880 x 64 x 293	1180 x 64 x 293	532 x 50 x 372
Min. height above electric hobs in mm	450	450	450	450
Min. safety distance above gas hobs in mm	650	650	650	650
Total rated load in kW	0.08	0.09	0.09	0.22
Voltage in V	230	230	230	230
Fuse rating in A	10	10	10	10
Installation notes				
Extraction ducting connection at top	•	•	•	•
Exhaust duct diameter in mm	150	150	150	150
Comb. with WiFi-enabled hob	recommended	recommended	recommended	–
Optional accessories				
Active charcoal filter	No	No	No	Yes



Simmer setting

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



Frying level I

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



Frying level II

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



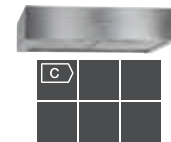
Frying level III

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



Built-under cooker hoods

Product overview



Model number	DA 1260
Construction type	Built-under hood
Operating modes	Convertible
Type of air guide	Convertible
Recircul. conversion kit (order sep.)	–
Active charcoal filter (order separately)	DKF18-1
Design	Stainless steel
Colour	Stainless steel
User convenience	•
Slide switch	•
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	C
Filter system	
Stainless steel grease filters	2
Lighting	•
LED	•
Number x W	2 x 3 W
Light intensity in Lx	330 lx
Colour temperature in K	3000 Kelvin
Extraction	
Air throughput in Level 3 (m³/h)	355
Sound power in Level 3 (dB(A))	64.0
Sound pressure in Level 3 (dB(A))	50.0
Recirculation	
Air throughput in Level 3 (m³/h)	195
Sound power in Level 3 (dB(A))	73.0
Sound pressure in Level 3 (dB(A))	59.0
Technical data	
Overall height extraction and external use in mm	–
Overall height recirculation in mm	–
Canopy dimensions (W x H x D) in mm	598 x 125 x 500
Min. height above electric hobs in mm	450
Min. safety distance above gas hobs in mm	650
Total rated load in kW	0.23
Voltage in V	230
Fuse rating in A	10
Installation notes	•
Extraction ducting connection at top	•
Extraction ducting connection on side	–
Exhaust duct diameter in mm	150
Optional accessories	
Active charcoal filter	No

Slimline cooker hoods

Product overview



Model number	DAS 4940
Construction type	Slimline cooker hood
Operating modes	
Type of air guide	Convertible
External operation	-
Recirculation conversion kit (order sep.)	-
Active charcoal filter (order separately)	-
Design	
Colour	Transp. glass
User convenience	
Miele@home	-
Con@ctivity 3.0 automatic function	-
Light-touch switches with LED	-
Touch controls	-
Run-on time 5/15 min.	-
Grease filter saturation indicator programmable	-
Active charcoal filter saturation indicator programmable	-
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	A++
Filter system	
Stainless steel grease filters	1
Lighting	
LED	-
Number x W	1 x 3 W
Light intensity in Lx	285 lx
Colour temperature in K	3500 Kelvin
Fan	
DC motor	•
Extraction	
Air throughput in Level 3 (m³/h)	400
Sound power in Level 3 (dB(A))	51.0
Sound pressure in Level 3 (dB(A))	38.0
Recirculation	
Air throughput in Level 3 (m³/h)	425
Sound power in Level 3 (dB(A))	61.0
Sound pressure in Level 3 (dB(A))	47.0
Safety	
Safety switch-off	•
Technical data	
Overall height extraction and external use in mm	-
Overall height recirculation in mm	-
Canopy dimensions (W x H x D) in mm	861 x 68 x 307
Min. height above electric hobs in mm	450
Min. safety distance above gas hobs in mm	-
Total rated load in kW	0.08
Voltage in V	230
Fuse rating in A	10
Installation notes	
Extraction ducting connection at top	•
Exhaust duct diameter in mm	-
Combin. with WiFi-enabled hob	-
Optional accessories	
Active charcoal filter	No
Active charcoal filter, can be reactivated	-

Which convenience features would you like?

The product highlights¹⁾ of Miele induction hobs

Con@ctivity

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



Full-surface

Use the hob surface however you like: cookware can be placed anywhere.

Exclusive to Miele TempControl²⁾

Perfect frying results every time: the temperature of the pan is kept constant and nothing can burn.



Exclusive to Miele SmartSelect White

Quick and intuitive: power levels can be selected separately for each cooking zone.

Exclusive to Miele PowerFlex

Unbeatably fast and versatile: the booster output of up to 7.3 kW.

Touch display

Easy to understand: multi-coloured 7 inch touch display for intuitive operation.

¹⁾ depending on model
²⁾ Patent: EP1704754, EP2153698



Slimline cooker hoods





Product overview



Model number	DAS 2620	DAS 2920	DAS 4630	DAS 4640
Construction type	-	-	-	-
Slimline cooker hood	-	-	-	-
Operating modes				
Type of air guide	Convertible	Convertible	Convertible	Convertible
External operation	-	-	-	-
Recirculation conversion kit (order sep.)	-	-	-	-
Active charcoal filter (order separately)	-	-	-	-
Design				
Colour	Stainless steel	Stainless steel	Obsidian black	Transp. glass
User convenience				
Miele@home	-	-	-	-
Con@ctivity 3.0 automatic function	-	-	-	-
Light-touch switches with LED	-	-	-	-
Touch controls	-	-	-	-
Run-on time 5/15 min.	-	-	-	-
Grease filter saturation indicator programmable	-	-	-	-
Active charcoal filter saturation indicator programmable	-	-	-	-
Efficiency and sustainability				
Energy efficiency class (A+++ to D)	A	A	A+++	A+
Filter system				
Stainless steel grease filters	1	1	1	1
Lighting				
LED	-	-	-	-
Number x W	1 x 3,2 W	1 x 3,2 W	1 x 3 W	1 x 3 W
Light intensity in Lx	310 lx	275 lx	330 lx	300 lx
Colour temperature in K	3500 Kelvin	3500 Kelvin	3500 Kelvin	3500 Kelvin
Fan				
DC motor	-	-	-	•
Extraction				
Air throughput in Level 3 (m³/h)	410	410	400	380
Sound power in Level 3 (dB(A))	61.0	61.0	56.0	52.0
Sound pressure in Level 3 (dB(A))	47.0	47.0	42.0	39.0
Recirculation				
Air throughput in Level 3 (m³/h)	415	415	380	405
Sound power in Level 3 (dB(A))	68.0	68.0	62.0	61.0
Sound pressure in Level 3 (dB(A))	54.0	54.0	48.0	48.0
Safety				
Safety switch-off	•	•	•	•
Technical data				
Overall height extraction and external use in mm	-	-	-	-
Overall height recirculation in mm	-	-	-	-
Canopy dimensions (W x H x D) in mm	596 x 36 x 273	896 x 36 x 273	596 x 36 x 273	561 x 68 x 307
Min. height above electric hobs in mm	450	450	450	450
Min. safety distance above gas hobs in mm	650	650	650	-
Total rated load in kW	0.20	0.20	0.16	0.08
Voltage in V	230	230	230	230
Fuse rating in A	10	10	10	10
Installation notes				
Extraction ducting connection at top	•	•	•	•
Exhaust duct diameter in mm	-	-	-	-
Combin. with WiFi-enabled hob	-	-	-	-
Optional accessories				
Active charcoal filter	No	No	No	No
Active charcoal filter, can be reactivated	-	-	-	-

Ceiling extractors

Product overview

		
		
Model number	DA 2808	
Construction type	Ceiling extractor	
Operating modes	Type of air guide: Convertible	
External operation	–	
Recircul. conversion kit (order sep.)	DUU 2900	
Active charcoal filter (order separately)	–	
Design	Colour: Brilliant white	
User convenience	• Miele@home • Con@ctivity 3.0 automatic function • Light-touch switches with LED • Run-on time 5/15 min. • Grease filter saturation indicator programmable	
Efficiency and sustainability	• Active charcoal filter saturation indicator programmable • Silence package • CleanCover • Energy efficiency class (A+++ to D): A+	
Filter system	Stainless steel grease filters: 2	
Lighting	• LED • Number x W: 4 x 3 W • Light intensity in Lx: 720 lx • Colour temperature in K: 3500 Kelvin	
Fan	• DC motor	
Extraction	• Air throughput in Level 3 (m ³ /h): 450 • Sound power in Level 3 (dB(A)): 53.0 • Sound pressure in Level 3 (dB(A)): 38.0	
Recirculation	• Air throughput in Level 3 (m ³ /h): 335 • Sound power in Level 3 (dB(A)): 62.0 • Sound pressure in Level 3 (dB(A)): 47.0	
Safety	• Safety switch-off	
Technical data	• Overall height extraction and external use in mm: 339 • Overall height recirculation in mm: 339 • Canopy dimensions (W x H x D) in mm: 880 x 345 x 500 • Min. height above electric hobs in mm: 450 • Min. safety distance above gas hobs in mm: 650 • Total rated load in kW: 0.11 • Voltage in V: 230 • Fuse rating in A: 10	
Installation notes	• Extraction ducting connection at top • Extraction ducting connection on side • Exhaust duct diameter in mm: 150 • Combin. with WiFi-enabled hob: required	
Optional accessories	• Active charcoal filter: Yes • Active charcoal filter, can be reactivated: –	

Which convenience features would you like?

The product highlights¹⁾ of Miele conventional electric hobs

Con@ctivity

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



Exclusive to Miele

ExtraSpeed²⁾

Even more time savings: Miele's exclusive technology frees up more valuable time for you.



Extended zone

Extremely practical: extra heating circuits can be activated if you are using an oven dish.



Multi-circle cooking zone

Tailored to your needs: you can activate different heating circuits depending on which size you need.



Exclusive to Miele

SmartSelect

Quick and intuitive: power levels and times can be selected separately for each cooking zone.



Keeping warm

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

¹⁾ depending on model
²⁾ Patent: EP2001267










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Induction and electric hobs

135

What do the icons mean?





All icons for induction hobs at a glance

	Controls Power levels can be selected very quickly and intuitively. White high-contrast displays.
	Power levels can be selected very quickly and intuitively. Yellow backlit numerical displays.
	All cooking zones and power levels are particularly easy to control.
	All cooking zones and power levels are controlled using a central numerical display.
	Con@ctivity Indicates whether the hob is equipped with Con@ctivity.
	Flexibility An extra large area for two pots or pans, a large roasting dish or a large pasta pot.
	TwinBooster Two power levels for extremely short heat-up times.
	TempControl Guaranteed consistently perfect cooking results with a variety of roasting processes.
	SilentMove Whisper-quiet sliding of pots and pans thanks to the particularly smooth surface of the ceramic glass.

Island cooker hoods

Product overview



				
Model number	PUR 98 D	DA 6698 D Puristic Version 6099	DA 6708 D Aura Edition 6000	DA 7378 D Aura 4.0 Ambient
Construction type	Island cooker hood	Island cooker hood	Island cooker hood	Island cooker hood
Operating modes	•	•	•	•
Type of air guide	Convertible	Convertible	Recirculation	Recirculation
External operation	–	–	–	–
Recircul. conversion kit (order sep.)	DUI 32	DUI 32	–	–
Active charcoal filter (order separately)	DKF12-1	DKF12-1	–	–
Design	Colour: Stainless steel	Stainless steel, white, black	Stainless steel, white, black	Brilliant white
User convenience	–	•	•	•
Miele@home	–	•	•	•
Conductivity 3.0 automatic function	–	•	•	•
Light-touch switches with LED	•	–	–	–
Touch controls	–	•	•	•
Run-on time 5/15 min.	–	•	•	•
Grease filter saturation indicator programmable	–	•	•	•
Active charcoal filter saturation indicator programmable	–	•	•	•
Silence package	–	•	•	•
Motor-operated cooker hoods	–	–	–	–
Efficiency and sustainability	Energy efficiency class (A+++ to D): A	A++	C	A+
Filter system	Stainless steel grease filters: 3	3	2	1
Lighting	•	•	•	•
LED	•	•	•	•
Number x W	4 x 3 W	4 x 3 W	4 x 3 W	2x5 W / 2x7 W
Light intensity in Lx	–	820 lx	720 lx	350 lx
Colour temperature in K	3000 Kelvin	3500 Kelvin	3500 Kelvin	3500 Kelvin
Fan	–	•	–	•
DC motor	–	•	–	•
Extraction	• Air throughput in Level 3 (m ³ /h): 400 • Sound power in Level 3 (dB(A)): 57.0 • Sound pressure in Level 3 (dB(A)): 38.0	• Air throughput in Level 3 (m ³ /h): 450 • Sound power in Level 3 (dB(A)): 53.0 • Sound pressure in Level 3 (dB(A)): 38.0	• Air throughput in Level 3 (m ³ /h): 470 • Sound power in Level 3 (dB(A)): 64.0 • Sound pressure in Level 3 (dB(A)): 53.0	• Air throughput in Level 3 (m ³ /h): 440 • Sound power in Level 3 (dB(A)): 68.0 • Sound pressure in Level 3 (dB(A)): 52.0
Recirculation	• Air throughput in Level 3 (m ³ /h): 330 • Sound power in Level 3 (dB(A)): 68.0 • Sound pressure in Level 3 (dB(A)): 49.0	• Air throughput in Level 3 (m ³ /h): 330 • Sound power in Level 3 (dB(A)): 64.0 • Sound pressure in Level 3 (dB(A)): 49.0	• Air throughput in Level 3 (m ³ /h): 470 • Sound power in Level 3 (dB(A)): 67.0 • Sound pressure in Level 3 (dB(A)): 53.0	• Air throughput in Level 3 (m ³ /h): 440 • Sound power in Level 3 (dB(A)): 68.0 • Sound pressure in Level 3 (dB(A)): 52.0
Safety	• Safety switch-off	• Safety switch-off	• Safety switch-off	• Safety switch-off
Technical data	• Overall height extraction and external use in mm: 690–990	• Overall height extraction and external use in mm: 705–1005	• Overall height extraction and external use in mm: 500–1500	• Overall height extraction and external use in mm: 700–1000
Overall height recirculation in mm	750–1090	765–1075	500–1500	700–1000
Canopy dimensions (W x H x D) in mm	530 x 530	898 x 898 x 598	1000 x 112 x 700	700 x 440 x 500
Min. height above electric hobs in mm	450	450	450	450
Min. safety distance above gas hobs in mm	650	650	650	–
Total rated load in kW	0.23	0.11	0.15	0.13
Voltage in V	230	230	230	230
Fuse rating in A	10	10	10	10
Installation notes	• Extraction ducting connection at top • Extraction ducting connection on side • Exhaust duct diameter in mm: 150	• Extraction ducting connection at top • Extraction ducting connection on side • Exhaust duct diameter in mm: 150	• Extraction ducting connection at top • Extraction ducting connection on side • Exhaust duct diameter in mm: 150	• Extraction ducting connection at top • Extraction ducting connection on side • Exhaust duct diameter in mm: 150
Optional accessories	• Active charcoal filter: No	• Active charcoal filter: No	• Active charcoal filter: Yes	• Active charcoal filter: No
Active charcoal filter, can be reactivated	DKF 12-R	DKF 12-R	DKF 21-R	DKF 28-R

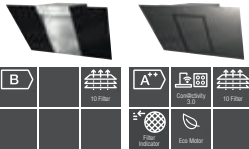
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Cooker hobs

177

Wall-mounted cooker hoods

Product overview



Model number	DA 6036 W Wing	DA 6498 W Pure Grey
Construction type	Wall mounted cooker hood	
Operating modes		
Type of air guide	Convertible	Convertible
External operation		
Recirc. conversion kit (order sep.)		
Active charcoal filter (order separately)	DKF25-1	DKF25-1
Design		
Colour	Obsidian black	Obsidian black, Graphite grey
User convenience		
Miele@home		
Connectivity 3.0 automatic function		
Light touch switches with LED		
Touch controls		
Run-on time 5/15 min.		
Grease filter saturation indicator programmable		
Active charcoal filter saturation indicator programmable		
Silence package		
CleanCover		
Efficiency and sustainability		
Energy efficiency class (A+++ to D)	B	A++
Filter system		
Stainless steel grease filters	1	1
Lighting		
LED		
Number x W	2 x 4.5 W	2 x 3 W
Light intensity in Lx	380 lx	440 lx
Colour temperature in K	3500 Kelvin	3500 Kelvin
Ambient lighting white		
Ambient lighting colour		
Fan		
DC motor		
Extraction		
Air throughput in Level 3 (m³/h)	400	380
Sound power in Level 3 (dB(A))	54.0	53.0
Sound pressure in Level 3 (dB(A))	39.0	38.0
Recirculation		
Air throughput in Level 3 (m³/h)	320	330
Sound power in Level 3 (dB(A))	62.0	60.0
Sound pressure in Level 3 (dB(A))	47.0	46.0
Safety		
Safety switch-off		
Technical data		
Canopy dimensions (W x H x D) in mm	898 x 547 x 523	899 x 550 x 530
Min. height above electric hobs in mm	450	450
Min. safety distance above gas hobs in mm	650	650
Total rated load in kW	0.20	0.08
Voltage in V	230	230
Fuse rating in A	10	10
Installation notes		
Extraction ducting connection at top		
Extraction ducting connection on side		
Exhaust duct diameter in mm	150	150
Optional accessories		
Active charcoal filter	Yes	Yes
Active charcoal filter, can be reactivated	DKF 25-R	DKF 25-R

Induction hobs, with onset controls

Product overview



Model number	KM 7201 FR	KM 7262 FR	KM 7464 FR	KM 7464 FL
Design				
Ceramic surface colour	Black	Black	Black	Black
Print design				
Stainless steel frame				
Flush				
Surface-mounted installation				
Combination with SmartLine				
Comb. downdraft extractor				
Cooking zone details				
Number of cooking zones	4	4	4	4
1st cooking zone/cooking area				
Position	front left	front left	front left	front left
Type	Dual-circuit ring	Dual-circuit ring	Dual-circuit ring	Dual-circuit ring
Size in mm	–	–	–	–
Max. rating in W	2300	2300	1850	1850
Max. Twin-Booster power rating in W	3650	3650	3000	3000
2nd cooking zone/cooking area				
Position	rear left	rear left	rear left	rear left
Type	Dual-circuit ring	Dual-circuit ring	Dual-circuit ring	Dual-circuit ring
Size in mm	100-160 mm	100-160 mm	100-160 mm	100-160 mm
Max. rating in W	1400	1400	1400	1400
Max. Twin-Booster power rating in W	2200	2200	2200	2200
3rd cooking zone/cooking area				
Position	rear right	rear right	right	right
Type	Dual-circuit ring	Casserole area	PowerFlex bridge	PowerFlex bridge
Size in mm	–	190/290	230x390	230x390
Max. rating in W	1850	2100	3400	3400
Max. Twin-Booster power rating in W	3000	3650	7300	7300
4th cooking zone/cooking area				
Position	front right	front right	–	–
Type	Dual-circuit ring	Dual-circuit ring	–	–
Size in mm	–	–	–	–
Max. rating in W	1850	1850	–	–
Max. Twin-Booster power rating in W	3000	3000	–	–
User convenience				
Networking with Miele@home				
Operation via sensor controls	EasySelect	EasySelect	ComfortSelect	ComfortSelect
Automatic function Connectivity				
Display colour	Yellow	Yellow	Yellow	Yellow
Operation via touch display				
Auto heat-up				
Permanent pan recognition				
Keeping warm				
Stop & Go function				
Wipe protection				
Recall function				
TempControl				
Minute minder				
Safety switch-off				
Keeping warm plus				
Individual setting options (e.g. buzzers)				
Safety				
Safety switch-off				
Lock function				
Residual heat indicator				
Technical data				
Dimensions (W x D) in mm	574 x 51 x 504	614 x 51 x 514	626 x 52 x 526	620 x 51 x 520
Casing height incl. conn. box in mm	48	48	45	51
Cut-out dim. (WxD) surf. mount. in mm	560 x 490	600 x 500	560 x 490	600 x 500
Cut-out dim. (WxD) flush install. in mm	–	–	–	600/624 x 500/524
Weight in kg	10	10	11	11
Total rated load in kW	7.30	7.30	7.30	7.30

Induction hobs, with onset controls

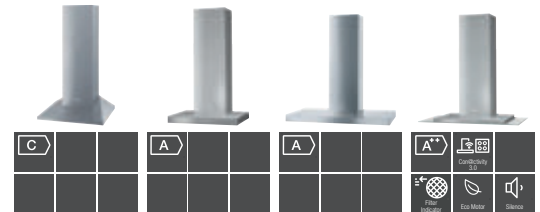
Product overview



Model number	KM 7564 FL	KM 7210 FR	KM 7474 FR	KM 7575 FR
Design				
Ceramic surface colour	Black	Black	Black	Black
Print design				
Stainless steel frame				
Flush				
Surface-mounted installation				
Combination with SmartLine				
Comb. downdraft extractor				
Cooking zone details				
Number of cooking zones	4	4	4	6
1st cooking zone/cooking area				
Position	Left	front left	front left	Left
Type	PowerFlex bridge	Dual-circuit ring	Dual-circuit ring	PowerFlex bridge
Size in mm	–	–	–	–
Max. rating in W	3400	2300	3150	3150
Max. Twin-Booster power rating in W	7300	3650	3650	3650
2nd cooking zone/cooking area				
Position	right	rear left	rear centre	Centred
Type	PowerFlex bridge	Dual-circuit ring	Dual-circuit ring	PowerFlex bridge
Size in mm	–	100-160 mm	100-160 mm	–
Max. rating in W	3400	1400	3400	3400
Max. Twin-Booster power rating in W	7300	2200	7300	7300
3rd cooking zone/cooking area				
Position	–	rear right	right	right
Type	–	Casserole area	PowerFlex bridge	PowerFlex bridge
Size in mm	–	190/290	230x390	230x390
Max. rating in W	–	2100	3400	3400
Max. Twin-Booster power rating in W	–	3650	7300	7300
4th cooking zone/cooking area				
Position	–	–	–	–
Type	–	front right	–	–
Size in mm	–	Dual-circuit ring	–	–
Max. rating in W	–	1850	–	–
Max. Twin-Booster power rating in W	–	3000	–	–
User convenience				
Networking with Miele@home				
Operation via sensor controls	Smart Select	EasySelect	ComfortSelect	Smart Select
Automatic function Connectivity				
Display colour	Yellow	Yellow	Yellow	Yellow
Operation via touch display				
Auto heat-up				
Permanent pan recognition				
Keeping warm				
Stop & Go function				
Wipe protection				
Recall function				
TempControl				
Minute minder				
Safety switch-off				
Keeping warm plus				
Individual setting options (e.g. buzzers)				
Safety				
Safety switch-off				
Lock function				
Residual heat indicator				
Technical data				
Dimensions (W x D) in mm	620 x 51 x 520	764 x 51 x 504	806 x 52 x 526	806 x 52 x 526
Casing height incl. conn. box in mm	51	48	45	45
Cut-out dim. (WxD) surf. mount. in mm	600 x 500	750 x 490	780 x 500	780 x 500
Cut-out dim. (WxD) flush install. in mm	600/624 x 500/524	–	–	–
Weight in kg	11	11	12	16
Total rated load in kW	7.30	7.30	7.30	11.00

Wall-mounted cooker hoods

Product overview



Model number	DA 398-7 Classic	PUR 68 W	PUR 88 W	DA 5798 W Next Step
Construction type	Wall mounted cooker hood			
Operating modes				
Type of air guide	Convertible	Convertible	Convertible	Convertible
External operation				
Recirc. conversion kit (order sep.)	DJW 20	DJW 20	DJW 20	DJW 20
Active charcoal filter (order separately)	DKF12-1	DKF12-1	DKF12-1	DKF12-1
Design				
Colour	Stainless steel	Stainless steel	Stainless steel	Stainless steel
User convenience				
Miele@home				
Connectivity 3.0 automatic function				
Light touch switches with LED				
Touch controls				
Run-on time 5/15 min.				
Grease filter saturation indicator programmable				
Active charcoal filter saturation indicator programmable				
Silence package				
CleanCover				
Efficiency and sustainability				
Energy efficiency class (A+++ to D)	C	A	A	A++
Filter system				
Stainless steel grease filters	2	2	3	2
Lighting				
LED				
Number x W	2 x 3 W	2 x 3 W	3 x 3 W	2 x 3 W
Light intensity in Lx	350 lx	350 lx	450 lx	450 lx
Colour temperature in K	3000 Kelvin	3000 Kelvin	3000 Kelvin	3500 Kelvin
Ambient lighting white				
Ambient lighting colour				
Fan				
DC motor				
Extraction				
Air throughput in Level 3 (m³/h)	350	395	395	320
Sound power in Level 3 (dB(A))	55.0	56.0	56.0	59.0
Sound pressure in Level 3 (dB(A))	40.0	41.0	41.0	37.0
Recirculation				
Air throughput in Level 3 (m³/h)	250	330	330	320
Sound power in Level 3 (dB(A))	61.0	64.0	64.0	63.0
Sound pressure in Level 3 (dB(A))	47.0	48.0	48.0	48.0
Safety				
Safety switch-off				
Technical data				
Canopy dimensions (W x H x D) in mm	598 x 120 x 520	598 x 62 x 500	898 x 62 x 500	893 x 34 x 520
Min. height above electric hobs in mm	450	450	450	450
Min. safety distance above gas hobs in mm	650	650	650	650
Total rated load in kW	0.12	0.22	0.22	0.08
Voltage in V	230	230	230	230
Fuse rating in A	10	10	10	10
Installation notes				
Extraction ducting connection at top				
Extraction ducting connection on side				
Exhaust duct diameter in mm	150	150	150	150
Optional accessories				
Active charcoal filter	No	No	No	No
Active charcoal filter, can be reactivated	DKF 12-R	DKF 12-R	DKF 12-R	DKF 12-R

What do the icons mean?

All icons for cooker hoods at a glance

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

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

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

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

ECO motor
Particularly efficient cooker hood.

Silence
Particularly low noise levels in the kitchen.

Induction hobs, with onset controls

Product overview



Model number	KM 7679 FR	KM 7679 FL	KM 7699 FR	KM 7629 FX
Design				
Ceramic surface colour	Black	Black, Graphite grey	Black	Black
Print design	–	–	–	–
Stainless steel frame	•	–	•	–
Flush	•	•	•	•
Surface-mounted installation	–	–	–	–
Combination with SmartLine	–	–	–	–
Combin. downdraft extractor	•	•	•	•
Cooking zone details				
Number of cooking zones	4	4	5	5
1st cooking zone/cooking area				
Position	front left	front left	front left	front left
Type	TempControl cooking zone	TempControl cooking zone	Dual-circuit ring	Dual-circuit ring
Size in mm	160-230 mm	160-230 mm	100-160 mm	100-160 mm
Max. rating in W	2300	2300	1400	1400
Max. Twin-Booster power rating in W	3650	3650	2200	2200
2nd cooking zone/cooking area				
Position	rear centre	rear centre	rear left	rear left
Type	Dual-circuit ring	Dual-circuit ring	TempControl cooking zone	TempControl cooking zone
Size in mm	100-160 mm	100-160 mm	160-230 mm	160-230 mm
Max. rating in W	1400	1400	2300	2300
Max. Twin-Booster power rating in W	2200	2200	3650	3650
3rd cooking zone/cooking area				
Position	right	right	rear centre	rear centre
Type	PowerFlex bridge	PowerFlex bridge	Dual-circuit ring	Dual-circuit ring
Size in mm	230x390	230x390	180-280	180-280
Max. rating in W	3400	3400	2600	2600
Max. Twin-Booster power rating in W	7300	7300	3650	3650
4th cooking zone/cooking area				
Position	–	–	right	right
Type	–	–	PowerFlex bridge	PowerFlex bridge
Size in mm	–	–	–	–
Max. rating in W	–	–	3400	3400
Max. Twin-Booster power rating in W	–	–	7300	7300
User convenience				
Networking with Miele@home	•	•	•	•
Operation via sensor controls	Smart Select	Smart Select	Smart Select	Smart Select
Automatic function Con@ctivity	•	•	•	•
Display colour	Yellow	Yellow	Yellow	Yellow
Operation via touch display	•	•	•	•
Auto heat-up	•	•	•	•
Permanent pan recognition	•	•	•	•
Keeping warm	•	•	•	•
Stop & Go function	•	•	•	•
Wipe protection	•	•	•	•
Recall function	•	•	•	•
TempControl	•	•	•	•
Minute minder	•	•	•	•
Safety switch-off	•	•	•	•
Keeping warm plus	•	•	•	•
Individual setting options (e.g. buzzers)	•	•	•	•
Safety				
Safety switch-off	•	•	•	•
Lock function	•	•	•	•
Residual heat indicator	•	•	•	•
Technical data				
Dimensions (W x D) in mm	806 x 52 x 526	800 x 51 x 520	942 x 52 x 526	928 x 51 x 512
Casing height incl. conn. box in mm	45	45	45	51
Cut-out dim. (WxD) surf. mount. in mm	750 x 490	780 x 500	916 x 500	906 x 522 x 490/516
Cut-out dim. (WxD) flush instal. in mm	–	780/804 x 500/524	–	–
Weight in kg	13	13	16	16
Total rated load in kW	7.30	7.30	11.00	11.00

Induction hobs, with onset controls

Product overview



Model number	KM 7684 FL
Design	
Ceramic surface colour	Black
Print design	–
Stainless steel frame	–
Flush	•
Surface-mounted installation	–
Combination with SmartLine	–
Combin. downdraft extractor	•
Cooking zone details	
Number of cooking zones	4
1st cooking zone/cooking area	
Position	Left
Type	PowerFlex bridge
Size in mm	–
Max. rating in W	3400
Max. Twin-Booster power rating in W	7300
2nd cooking zone/cooking area	
Position	right
Type	PowerFlex bridge
Size in mm	–
Max. rating in W	3400
Max. Twin-Booster power rating in W	7300
3rd cooking zone/cooking area	
Position	–
Type	–
Size in mm	–
Max. rating in W	–
Max. Twin-Booster power rating in W	–
4th cooking zone/cooking area	
Position	–
Type	–
Size in mm	–
Max. rating in W	–
Max. Twin-Booster power rating in W	–
User convenience	
Networking with Miele@home	•
Operation via sensor controls	Smart Select
Automatic function Con@ctivity	•
Display colour	Yellow
Operation via touch display	•
Auto heat-up	•
Permanent pan recognition	•
Keeping warm	•
Stop & Go function	•
Wipe protection	•
Recall function	•
TempControl	•
Minute minder	•
Safety switch-off	•
Keeping warm plus	•
Individual setting options (e.g. buzzers)	•
Safety	
Safety switch-off	•
Lock function	•
Residual heat indicator	•
Technical data	
Dimensions (W x D) in mm	916 x 51 x 408
Casing height incl. conn. box in mm	51
Cut-out dim. (WxD) surf. mount. in mm	896 x 388
Cut-out dim. (WxD) flush instal. in mm	896/920 x 388/412
Weight in kg	12
Total rated load in kW	7.30

Which convenience features would you like?

The product highlights* of Miele cooker hoods

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

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



SmartControl
High-quality and functional: enjoy convenient touch controls with a yellow display.



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



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



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



Stainless steel grease filters (10-ply)
Looks great and does a good job: effective grease filtering and easy cleaning in a dishwasher.

KM 7xxx full surface

Product overview



Model number	KM 7667 FL	KM 7678 FL	KM 7697 FL	KM 7897 FL
Design				
Ceramic surface colour	Black	Black	Black	Graphite black
Print design	–	–	–	–
Stainless steel frame	–	–	–	–
Flush	•	•	•	•
Surface-mounted installation	•	–	–	–
Combination with SmartLine	•	•	•	•
Combin. downdraft extractor	•	–	–	–
Cooking zone details				
Maximum number of pans	4	6	6	6
1st cooking zone/cooking area				
Position	–	–	–	–
Type	–	–	–	–
Size in mm	–	–	–	–
Max. rating in W	2600	2600	2600	2600
Max. TwinBooster power rating in W	3650	3650	3650	3650
User convenience				
Networking with Miele@home	•	•	•	•
Operation via sensor controls	Smart Select	Smart Select	Smart Select	Smart Select White
Automatic function Con@ctivity	•	•	•	•
Display colour	Yellow	Yellow	Yellow	White
Auto heat-up	•	•	•	•
Keeping warm	•	•	•	•
Stop & Go function	•	•	•	•
Wipe protection	•	•	•	•
Recall function	•	•	•	•
Minute minder	•	•	•	•
Safety switch-off	•	•	•	•
Individual setting options (e.g. buzzers)	•	•	•	•
Intelligent pan recognition	•	•	•	•
Positioning aid	•	•	•	•
Safety				
Safety switch-off	•	•	•	•
Lock function	•	•	•	•
Residual heat indicator	•	•	•	•
Technical data				
Dimensions (W x D) in mm	620 x 51 x 520	800 x 51 x 520	936 x 51 x 520	936 x 51 x 520
Casing height incl. conn. box in mm	51	51	51	51
Cut-out dim. (WxD) surf. mount. in mm	600 x 500	780 x 500	916 x 500	916 x 500
Cut-out dim. (WxD) flush instal. in mm	600/624 x 500/524	780/804 x 500/524	916/940 x 500/524	916/940 x 500/524
Weight in kg	11	19	21	21
Total rated load in kW	7.30	11.00	11.00	11.00



What do the icons mean?

All icons for electric hobs at a glance

- Controls**
All cooking zones and power levels are controlled using a central numerical display.
- Flexibility**
Additional heating circuits allow the use of an oven dish.

The right solution for every home

Miele cooker hood operating modes

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



Extraction mode – highly efficient and extracts vapours effectively



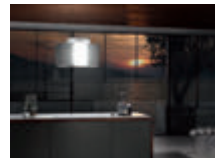
Extraction mode with an external fan – effective and particularly quiet



Recirculation mode – simple and energy-efficient

Aura 4.0 Ambient

Elegant and with smart controls



Add unique accents to your kitchen with the Aura 4.0 Ambient. This innovative recirculation cooker hood extracts and filters vapours and also comes fitted with a variety of new functions. Thanks to the HumidityBalance moisture removal function, the hood removes moisture during the cooking process. An integrated sensor measures the room air and establishes the best time to release the moisture collected in the filter. MyAmbientLight allows the lighting colours to be customised to your individual preferences, while the AmbientFragrance function ensures the room is kept pleasantly fresh. Choose from a range of fragrances to suit your tastes. What's more, the Aura 4.0 Ambient is the first cooker hood from Miele which is operated using smart control exclusively via Miele app.



Smart control exclusively via the Miele app



Customised lighting colours



Exclusive fragrances



Unique moisture removal function

The ideal cooker hood for your hob

Miele cooker hood widths



For small or medium-sized kitchens
Cooker hoods between 50 cm and 80 cm wide



For large and open-plan kitchens
Cooker hoods between 90 cm and 120 cm wide

Intuitive controls make cooking easy

Intuitive operation of the Miele cooker hoods



SmartControl – elegant touch controls



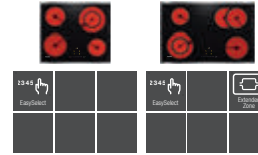
ComfortControl – effortless control



EasySwitch – select with the touch of a fingertip

Electric hobs, with onset controls

Product overview



Model number	KM 6520 FR	KM 6522 FR
Design		
Ceramic surface colour	Black	Black
Print design	–	–
Stainless steel frame	•	•
Flush	•	•
Surface-mounted installation	•	•
Cooking zone details		
Number of cooking zones	4	4
1st cooking zone/cooking area		
Position	front left	front left
Type	Single-circuit ring	Dual-circuit ring
Size in mm	180 mm	120/210 mm
Max. rating in W	1800	750/2200
2nd cooking zone/cooking area		
Position	rear left	rear left
Type	Single-circuit ring	Single-circuit ring
Size in mm	–	145 mm
Max. rating in W	1500	1200
3rd cooking zone/cooking area		
Position	rear right	rear right
Type	Dual-circuit ring	Casserole area
Size in mm	120/210 mm	170 mm Ø / 265 mm
Max. rating in W	750/2200	1500/2400
4th cooking zone/cooking area		
Position	front right	front right
Type	Single-circuit ring	Single-circuit ring
Size in mm	145 mm	180 mm
Max. rating in W	1200	1800
5th cooking zone/cooking area		
Position	–	–
Type	–	–
Size in mm	–	–
Max. rating in W	–	–
User convenience		
Networking with Miele@home	–	–
Operation via sensor controls	–	–
Automatic function Connectivity	–	–
Display colour	Yellow	Yellow
Auto heat-up	•	•
Keeping warm	–	–
Operation via knobs	–	–
Stop & Go function	•	•
Wipe protection	–	–
Minute minder	•	•
Safety switch-off	•	•
Safety		
Safety switch-off	•	•
Lock function	•	•
Residual heat indicator	•	•
Technical data		
Dimensions (W x D) in mm	574 x 43 x 504	764 x 43 x 504
Cut-out dim. (WxD) surf. mount. in mm	560 x 490	750 x 490
Cut-out dim. (WxD) flush install. in mm	–	–
Weight in kg	8	10
Total rated load in kW	6.70	7.60
Standard accessories		
Razor-blade scraper	•	•
Main cable	Yes	Yes

Industrial and electric hobs



SMARTLINE

Stunning perspectives for your kitchen

Miele cooker hood construction types

Construction types

Wall-mounted and island cooker hoods

An eye-catcher for your kitchen



Island cooker hoods



Wall-mounted cooker hoods

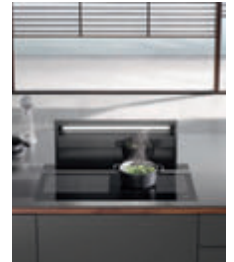
Ceiling extractors

Integrated extractors for unobstructed vision



Downdraft extractors

The elegant solution behind the hob



Built-in cooker hoods

The right solution for every installation situation



Slimline cooker hoods



Built-under cooker hood



Countertop extractor



Extractor unit



Slot-in cooker hood

Cooker hoods



The freedom to cook the way you want to

The right appliance whatever your style

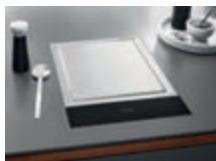


Induction

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

Gas

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



Induction wok

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

Tepan Yaki

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

Countertop extractor

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

COOKER HOODS





Gas hobs

Product overview



Model number	KM 3054-1
Design	<ul style="list-style-type: none"> Elegant glass ceramic surface Cast iron pot rests (matt black enameled) Miele logo embossed in stainless steel Stainless steel trough
Cooking zone details	
Number of cooking zones	5
1st cooking zone/cooking area	
Position	front left
Type	High-speed burner
Size in mm	–
Max. rating in W	2700
2nd cooking zone/cooking area	
Position	rear left
Type	Economy burner
Size in mm	–
Max. rating in W	1000
3rd cooking zone/cooking area	
Position	Centered
Type	Dual wok burner
Size in mm	–
Max. rating in W	4700
4th cooking zone/cooking area	
Position	rear right
Type	Standard burner
Size in mm	–
Max. rating in W	1700
5th cooking zone/cooking area	
Position	front right
Type	Standard burner
Size in mm	–
Max. rating in W	1700
User convenience	
Operation via knobs	•
Electronic ignition with single-hand operation	•
QuickStart	•
Cleaning convenience	
Easy to clean ceramic glass	•
Dishwasher-proof pot rests	•
PerfectClean burner	–
Safety	
Heat indicator	•
Operational indicator	•
GasStop	–
GasStop & ReStart	–
Technical data	
Dimensions (W x D) in mm	942 x 53 x 526
Casing height incl. connection box in mm	–
Cut-out dimensions (W x D) for surface mounting in mm	916 x 500
Weight in kg	22
Total rated load in kW	0.00
Standard accessories	
Main cable	Yes
Jets for natural gas	–
Jets for liquid gas	•
Wok ring	•
Small trivet	•



Model number	KM 2354	KM 2357-1	KM 3010	KM 3034-1
Design				
Elegant glass ceramic surface	-	-	-	-
Cast iron pot rests (matt black enameled)	-	-	-	-
Miele logo embossed in stainless steel	-	-	-	-
Stainless steel trough	-	-	-	-
Cooking zone details				
Number of cooking zones	5	5	4	5
1st cooking zone/cooking area				
Position	front left	front left	front left	front left
Type	Economy burner	Economy burner	High-speed burner	High-speed burner
Size in mm	-	-	-	-
Max. rating in W	1000	1000	2700	2700
2nd cooking zone/cooking area				
Position	rear left	rear left	rear left	rear left
Type	High-speed burner	High-speed burner	Economy burner	Economy burner
Size in mm	-	-	-	-
Max. rating in W	2700	2700	1000	1000
3rd cooking zone/cooking area				
Position	Centred	Centred	rear right	Centred
Type	Dual wok burner	Dual wok burner	Standard burner	Dual wok burner
Size in mm	-	-	-	-
Max. rating in W	4500	4500	1700	4700
4th cooking zone/cooking area				
Position	rear right	rear right	front right	rear right
Type	Standard burner	Standard burner	Standard burner	Standard burner
Size in mm	-	-	-	-
Max. rating in W	1700	1700	1700	1700
5th cooking zone/cooking area				
Position	front right	front right	-	front right
Type	Standard burner	Standard burner	-	Standard burner
Size in mm	-	-	-	-
Max. rating in W	1700	1700	-	1700
User convenience				
Operation via knobs	-	-	-	-
Electronic ignition with single-hand operation	-	-	-	-
QuickStart	-	-	-	-
Cleaning convenience				
Easy to clean ceramic glass	-	-	-	-
Dishwasher-proof pot rests	-	-	-	-
PerfectClean burner	-	-	-	-
Safety				
Heat indicator	-	-	-	-
Operational indicator	-	-	-	-
GasStop	-	-	-	-
GasStop & FlexStart	-	-	-	-
Technical data				
Dimensions W x D in mm	888 x 75 x 508	892 x 105 x 512	626 x 54 x 526	806 x 53 x 526
Casing height incl. connection box in mm	90	101	-	-
Cut-out dimensions (W x D) for surface mounting in mm	860 x 490	894 x 514	600 x 500	780 x 500
Weight in kg	19	20	17	20
Total rated load in kW	11.60	0.00	7.10	0.00
Standard accessories				
Mains cable	Yes	No	Yes	No
Jets for natural gas	-	-	-	-
Jets for liquid gas	-	-	-	-
Wok ring	-	-	-	-
Small trivet	-	-	-	-

Exclusive to Miele SmartSelect

This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations are also easy to set with a separately controllable minute minder, auto switch off and a 3-digit display.



Exclusive to Miele PowerFlex

Unbeatably fast and versatile: the booster output of up to 3.65 kW.

Exclusive to Miele TwinBooster

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



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



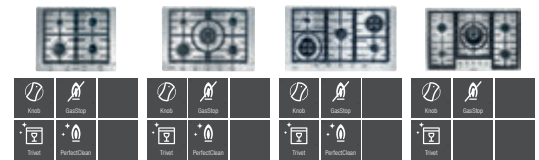
Wok burner
Professional, powerful wok burner for uniform and/or separate power regulation of both flame rings.



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

* Features vary depending on model

- Control philosophies**
Power levels can be selected very quickly and intuitively. Yellow backlight numerical displays.
- Knob**
Fast and simple selection of each cooking zone via a separate rotary control.
- Flexibility**
An extra-large area for two pots or pans, a large roasting dish or a large pasta pot.
- PowerFlex**
Perfect results thanks to induction and booster technology.
- Induction Wok**
Food is cooked directly on the hot stainless steel surface. Two heating circuits with independent controls.
- TwinBooster**
Two power levels for extremely short heat-up times.
- GasStop**
High level of safety through immediate interruption of gas supply in the event of flame failure.
- 10 x filtration**
10-ply metal grease filter, suitable for cleaning in a dishwasher.
- Energy efficiency**
Indicates an A++ energy efficiency rating.



Model number	KM 2010	KM 2032	KM 2054	KM 2335
Design				
Elegant glass ceramic surface	-	-	-	-
Cast iron pot rests (matt black enameled)	-	-	-	-
Miele logo embossed in stainless steel	-	-	-	-
Stainless steel trough	-	-	-	-
Cooking zone details				
Number of cooking zones	4	5	5	5
1st cooking zone/cooking area				
Position	front left	front left	front left	front left
Type	High-speed burner	High-speed burner	Dual wok burner	Economy burner
Size in mm	-	-	-	-
Max. rating in W	2600	2600	4200	1000
2nd cooking zone/cooking area				
Position	rear left	rear left	rear left	rear left
Type	Economy burner	Economy burner	Economy burner	Standard burner
Size in mm	-	-	-	-
Max. rating in W	1000	1000	1000	2000
3rd cooking zone/cooking area				
Position	rear right	Centred	Centred	Centred
Type	Standard burner	Single wok burner	High-speed burner	Single wok burner
Size in mm	-	-	140-240	150-260
Max. rating in W	1750	3800	2600	4000
4th cooking zone/cooking area				
Position	front right	rear right	rear right	rear right
Type	Standard burner	Standard burner	Dual wok burner	Standard burner
Size in mm	-	-	-	-
Max. rating in W	1750	1750	4200	2000
5th cooking zone/cooking area				
Position	-	front right	front right	front right
Type	-	Standard burner	Standard burner	Standard burner
Size in mm	-	-	-	-
Max. rating in W	-	1750	1750	1700
User convenience				
Operation via knobs	-	-	-	-
Electronic ignition with single-hand operation	-	-	-	-
QuickStart	-	-	-	-
Cleaning convenience				
Easy to clean ceramic glass	-	-	-	-
Dishwasher-proof pot rests	-	-	-	-
PerfectClean burner	-	-	-	-
Safety				
Heat indicator	-	-	-	-
Operational indicator	-	-	-	-
GasStop	-	-	-	-
GasStop & FlexStart	-	-	-	-
Technical data				
Dimensions (W x D) in mm	650 x 90 x 520	750 x 90 x 520	900 x 90 x 520	774 x 75 x 512
Casing height incl. connection box in mm	35	-	54	-
Cut-out dimensions (W x D) for surface mounting in mm	560 x 480	560 x 480	860 x 480	776 x 514
Weight in kg	13	16	20	17
Total rated load in kW	7.10	-	13.75	-
Standard accessories				
Mains cable	No	Yes	No	No
Jets for natural gas	-	-	-	-
Jets for liquid gas	-	-	-	-
Wok ring	-	-	-	-
Small trivet	-	-	-	-

What do the icons mean?

All icons for gas hobs at a glance

- Controls**
Fast and simple selection of each cooking zone via a separate rotary control.
- Safety**
More convenience with automatic re-ignition in the event of flame failure.
- High level of safety through immediate interruption of gas supply in the event of flame failure.
- QuickStart**
More convenience with faster ignition of the gas flame.
- Trivets**
Perfect cleanliness ensured with dishwasher-proof trivets.
- PerfectClean burners**
Patented surface finish offers unbeatable cleaning convenience.

SmartLine induction

Product overview



Model number	KM 7664 FL	KM 7667 FL	CS 7641 FL	CS 7612 FL
Heating type	Induction	Induction	Induction	Induction
Design				
Ceramic surface colour	Black	Black	Black	Black
Cast iron pot rests (matt black enameled)	-	-	-	-
Flush	•	•	•	•
Surface-mounted installation	•	•	•	•
Cooking zone details				
Number of cooking zones	4	2	1	2
1st cooking zone/cooking area				
Position	Left	-	Centred	Centred
Type	PowerFlex bridge	-	Wok burner	PowerFlex
Size in mm	-	-	-	-
Max. rating in W	3400	2600	2500	2100
Max. Booster power rating in W	4800	3300	3000	3000
Max. TwinBooster power rating in W	7300	3650	-	3650
2nd cooking zone/cooking area				
Position	right	-	-	-
Type	PowerFlex bridge	-	-	-
Size in mm	-	-	-	-
Max. rating in W	3400	-	-	-
Max. Booster power rating in W	4800	-	-	-
Max. TwinBooster power rating in W	7300	-	-	-
User convenience				
Operation via sensor controls	Smart Select	Smart Select	Smart Select	Smart Select
Display colour	Yellow	Yellow	Yellow	Yellow
Auto heat-up	•	•	•	•
Permanent pan recognition	•	•	•	•
Keeping warm	•	•	•	•
Operation via knobs	-	-	-	-
Stop & Go function	•	•	•	•
Recall function	•	•	•	•
Minute minder	•	•	•	•
Safety switch-off	•	•	•	•
Individual setting options (e.g. buzzers)	•	•	-	•
Electronic ignition with single-hand operation	-	-	-	-
Cleaning convenience				
Wipe protection	•	•	•	•
Dishwasher-proof pot rests	-	-	-	-
Safety				
Safety switch-off	•	•	•	•
Lock function	•	•	•	•
Residual heat indicator	•	•	•	•
GasStop	-	-	-	-
Technical data				
Dimensions (W x D) in mm	620 x 51 x 520	620 x 51 x 520	378 x 134 x 520	378 x 51 x 520
Out-out dimensions (W x D) for flush installation in mm	600/624 x 500/524	600/624 x 500/524	358/382 x 500/524	358/382 x 500/524
Casing height incl. connection box in mm	51	51	129	51
Out-out dimensions (W x D) for surface mounting in mm	600 x 500	600 x 500	358 x 500	358 x 500
Weight in kg	11	14	12	7
Total rated load in kW	7.30	7.30	3.00	3.60
Length of supply lead in m	1.4	1.4	1.5	1.4
Standard accessories				
CSFG 7000 FlameGuard	-	-	-	-
Jets for natural gas	-	-	-	-
Jets for liquid gas	-	-	-	-
Coated wok pan	-	-	-	-

SmartLine gas

Product overview



Model number	CS 7101-1 FL	CS 7102-1 FL
Heating type	Gas	Gas
Design		
Ceramic surface colour	Black	Black
Cast iron pot rests (matt black enameled)	-	-
Flush	•	•
Surface-mounted installation	•	•
Cooking zone details		
Number of cooking zones	1	2
1st cooking zone/cooking area		
Position	Centred	front centre
Type	Dual wok burner	Standard burner
Size in mm	-	-
Max. rating in W	4500	1700
Max. Booster power rating in W	-	-
Max. TwinBooster power rating in W	-	-
2nd cooking zone/cooking area		
Position	-	rear centre
Type	-	High-speed burner
Size in mm	-	-
Max. rating in W	-	2700
Max. Booster power rating in W	-	-
Max. TwinBooster power rating in W	-	-
User convenience		
Operation via sensor controls	Knob	Knob
Display colour	-	-
Auto heat-up	-	-
Permanent pan recognition	-	-
Keeping warm	-	-
Operation via knobs	•	•
Stop & Go function	-	-
Recall function	-	-
Minute minder	-	-
Safety switch-off	-	-
Individual setting options (e.g. buzzers)	•	•
Electronic ignition with single-hand operation	•	•
Cleaning convenience		
Wipe protection	-	-
Dishwasher-proof pot rests	•	•
Safety		
Safety switch-off	-	-
Lock function	-	-
Residual heat indicator	-	-
GasStop	•	•
Technical data		
Dimensions (W x D) in mm	378 x 92 x 520	378 x 92 x 520
Casing height incl. connection box in mm	92	92
Out-out dimensions (W x D) for surface mounting in mm	358 x 500	358 x 500
Weight in kg	7	7
Total rated load in kW	4.50	4.40
Length of supply lead in m	1.4	1.4
Standard accessories		
CSFG 7000 FlameGuard	•	•
Jets for natural gas	•	•
Jets for liquid gas	•	•
Coated wok pan	-	-

Which convenience features would you like?

The product highlights* of Miele gas hobs

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



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



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



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



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



Versatile burner configuration
From economical to powerful: the right burner with the optimal output for every application.

* Features vary depending on model
** Patent: DE 102007015822

SmartLine Tepan Yaki

Product overview



Model number	CS 7632 FL
Heating type	Induction
Design	
Ceramic surface colour	Black
Cast iron pot rests (matt black enameled)	-
Flush	•
Surface-mounted installation	•
Cooking zone details	
Number of cooking zones	-
1st cooking zone/cooking area	
Position	Centred
Type	-
Size in mm	-
Max. rating in W	-
Max. Booster power rating in W	-
Max. TwinBooster power rating in W	-
2nd cooking zone/cooking area	
Position	-
Type	-
Size in mm	-
Max. rating in W	-
Max. Booster power rating in W	-
Max. TwinBooster power rating in W	-
User convenience	
Operation via sensor controls	Smart Select
Display colour	Yellow
Auto heat-up	-
Permanent pan recognition	-
Keeping warm	•
Operation via knobs	-
Stop & Go function	•
Recall function	•
Minute minder	•
Safety switch-off	•
Individual setting options (e.g. buzzers)	•
Electronic ignition with single-hand operation	-
Cleaning convenience	
Wipe protection	•
Dishwasher-proof pot rests	-
Safety	
Safety switch-off	•
Lock function	•
Residual heat indicator	•
GasStop	-
Technical data	
Dimensions (W x D) in mm	378 x 60 x 520
Casing height incl. connection box in mm	60
Cut-out dimensions (W x D) for surface mounting in mm	-
Weight in kg	8
Total rated load in kW	2.80
Length of supply leads in m	1.5
Standard accessories	
CSFG 7000 FlameGuard	-
Jets for natural gas	-
Jets for liquid gas	-
Coated wok pan	-

SmartLine downdraft extractor

Product overview



Model number	CSDA 7001 FL
Operating modes	
Type of air guide	Convertible
Recircul. conversion kit (order sep.)	DUU 1000-2
Design	
Frameless - surface-mounted	•
Flush	•
User convenience	
Operation via sensor controls	Smart Select
Display colour	Yellow
Run-on time 5 min.	•
CleanCover	•
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	A++
Cleaning convenience	
Easy to clean ceramic glass	•
Filter system	
Stainless steel grease filters	1
Extraction	
Air throughput in Level 3 (m ³ /h)	440
Air throughput in Booster level (m ³ /h)	-
Sound power in Level 3 (dB(A) re 1 pW)	-
Sound power in Booster level (dB(A) re 1 pW)	-
Sound pressure in Level 3 (dB(A) re 20 µPa)	51.0
Sound pressure in Booster level (dB(A) re 20 µPa)	55.0
Recirculation	
Air throughput in Level 3 (m ³ /h)	380
Air throughput in Booster level (m ³ /h)	460
Sound power in Level 3 (dB(A) re 1 pW)	73.0
Sound power in Booster level (dB(A) re 1 pW)	78.0
Sound pressure in Level 3 (dB(A) re 20 µPa)	58.0
Sound pressure in Booster level (dB(A) re 20 µPa)	63.0
Safety	
Safety switch-off	•
-	222 x 89
Technical data	
-	100/500 x 124/524
Cut-out dimensions (W x D) for surface mounting in mm	100 x 500
Total rated load in kW	0.17
Installation notes	
Plinth fan with vent connection	•
Extraction connection at rear and side	•
Standard accessories	
Ducting system to the plinth fan	•
Mains cable	-

Perfectly tailored to your requirements

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

Size range



Standard
60 cm wide - hobs with 3 to 4 burners



Wide
75 cm wide - hobs with 4 to 5 burners



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

Design variations



Classic - gas hobs with stainless steel trough



Integrated - flat-fit gas hobs with stainless steel trough



Elegant - gas hobs with ceramic glass surround

Control philosophies



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



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



Model



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

Construction types



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



SmartLine elements



**GAS
HOBS**

SmartLine