

Miele

Operating instructions for Combi-oven Model H 214 B

To prevent accidents and reduce the risk of damaging the machine, read the Operating Manual **before** installing or using the machine.



M.-Nr. 04 898 090

Caring for the environment

Disposal of the packing material

The transport and protective packing is made from materials that are environmentally friendly and can be recycled.

Rather than throwing these materials away, please ensure that they are offered for recycling.

Disposal of your old machine

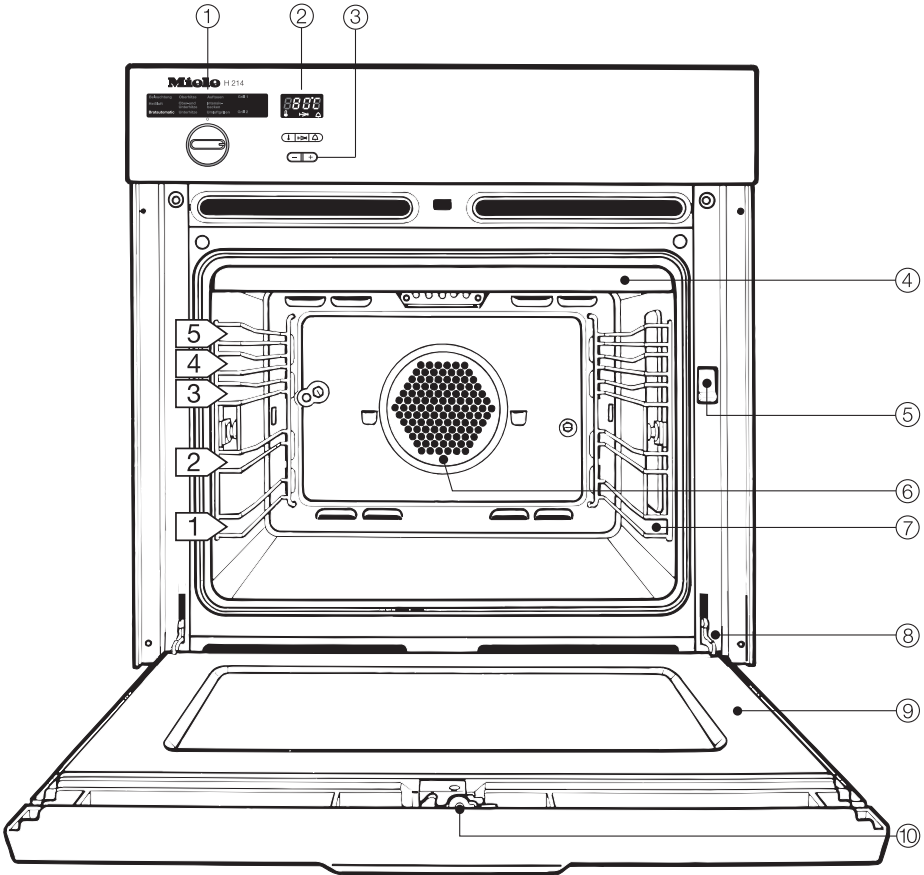
Old machines contain materials which can be recycled. Please contact your local recycling center or scrap merchant about recycling programs.

To ensure that the machine presents no danger to children while being stored for disposal, see the appropriate section in the Warning and Safety instructions.

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Guide to the appliance

H 214 E



Control panel

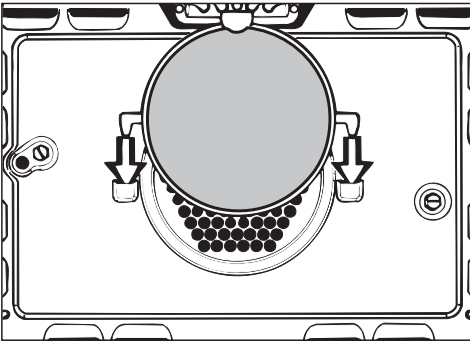
- ① Oven Mode Selector
- ② Oven display and pushbuttons
- ③ -/+ button with indicator lamp

Oven interior

- ④ Top heating element and guard
- ⑤ Access door for Halogen lamp
- ⑥ Convection fan
- ⑦ Non-tip, five level racks
- ⑧ Door safety switch
- ⑨ Oven door
- ⑩ Oven door lock

Accessories

- 2 baking trays
- dual purpose broiling pan / oven tray
- non-tip rack for baking, roasting or grilling
- grease filter
to be placed in front of the air intake when Convection roasting



Droplets of grease suspended in the circulating air deposited on the grease filter to help keep the oven clean.

Warning and Safety instructions

This appliance complies with all legal safety requirements. Improper use can cause both personal injury and material damage.

Before installation and before using the oven for the first time, read the operating instructions carefully. They contain important information on safety, and on the operation and care of the appliance.

Do not let children in, on or around the appliance or its controls.

Keep these instructions in a safe place and pass them to any future users.

Proper Use

■ This appliance is intended for residential use only. Use for any other purpose is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of this appliance.

Installation and Servicing

■ Before connecting the appliance to the power supply, make sure that the available voltage and frequency correspond to the ratings on the data plate. Consult a licensed electrician if in doubt.

■ The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and a grounding system which complies with local and national ordinances. It is extremely important that this safety requirement be verified by a qualified electrician. The manufacturer cannot be held responsible for problems arising due to an inadequate or missing ground.

■ This appliance must only be operated after it has been installed in appropriate cabinetry, as outlined in the Installation instructions.

■ Installation and repairs should only be performed by qualified and trained personnel. Repairs or other work performed by unqualified personnel could be dangerous.

■ The appliance is completely isolated from the electrical supply only when:

- the main circuit breaker is tripped, or
- the fuse is removed (in countries where this is applicable)

Warning and Safety instructions

Oven operation

High temperatures can be produced by the oven.

Care should be taken to ensure that small children do not touch the appliance when it is in use. External parts of the oven such as the door glass, vents, and control panel can become hot.

■ Use of heat-resistant oven gloves is recommended:

- when placing food in, turning, or removing items from the oven. The top heating element and oven racks can become very hot and the risk of burns exists.

■ Always open the door carefully.

- Let hot air or steam escape before removing or replacing food.

■ Wait until the upper element is cool before lowering it for cleaning, in order to avoid the risk of burns.

■ Do not use force to pull down the top heating element as this can break it.

■ Always place the oven racks in their desired location while the oven is cool. If a rack must be moved while the oven is hot, do not let the pot holder contact the hot heating elements.

■ **Caution:** Heating elements may be hot even though they are not glowing. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not let clothing or other flammable materials contact the heating elements or interior surfaces of the oven until they have had sufficient time to cool.

■ Do not let aluminum foil or the meat probe contact hot heating elements.

■ Do not push pots and pans on the oven floor as this could scratch the surface.

■ Do not lean, sit, or place heavy items on the open oven door. The door can support a maximum weight of 22 lbs (10 kg).

■ Cover any food left in the oven. This will prevent the food from drying out and steam from condensing inside the oven. If condensation is excessive, damage to the oven may occur.

Warning and Safety instructions

Do not heat unopened containers of food in the oven, as pressure may build up and cause them to explode.

To keep food warm after cooking, take advantage of the residual heat or select the lowest temperature available.

Put any frozen products, such as pizza, on aluminum foil or on the rack. Do not place them on the baking tray or broiling pan, as this could cause the metal to distort to such an extent that it may be difficult to remove the tray/pan from the oven.

Never use aluminum foil to line the oven floor or place pots and pans or baking sheets directly on the oven floor when using “Top & Bottom Heat”, “Bottom Heat” or the “Intensive Bake” modes, as this could cause the enamel on the oven floor to crack.

Flammable materials should never be stored in an oven or near surface cooking units.

General notes

Never use a steam cleaner to clean the oven. Pressurized steam could cause a short circuit, or cause permanent damage to the oven surface and/or components. The manufacturer cannot accept responsibility for damage caused by steam cleaning.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven.

Caution: Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

Do not leave the oven unattended when cooking with oils or fats as these can be a fire hazard if allowed to overheat.

Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam fire extinguisher.

Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the oven.

Do not use the oven to heat the room. Due to the high temperatures radiated, objects left near the oven could ignite.

Warning and Safety instructions

■ When using kitchen appliances connected to outlets near the oven, make certain that their cables do not contact with any cooking zones or get trapped in the oven door.

■ Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements.

■ Always ensure that food is sufficiently cooked. Many factors will affect the overall cooking time, including the size or amount of food, the selected temperature, changes to the recipe and the shape and size of the cooking container. Some foods may contain microorganisms which are only destroyed by thorough cooking. If in doubt, select a longer cooking time.

■ It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring or turning the food, or by observing a sufficiently long set time at the end of the cooking cycle.

Disposal of your old machine

■ Before discarding an old machine, cut off the cable and remove the door in order to prevent accidental injury to any children or animals who may attempt to play inside of it.

The manufacturer is not liable for damage caused by non-compliance with safety instructions

Safety Features

Child Safety Feature

The Child Safety Feature can be activated to prevent the oven being turned on unintentionally by children.

It is activated as follows:

The Oven Mode Selector must be in the "0" (OFF) position.



- Press the "🌡️" (Temperature) button until the key symbol appears in the display.



Once this symbol appears, the oven can no longer be turned on.

To cancel the Child Safety Feature:

- Select an oven mode.
- Press the "🌡️" button until the key symbol in the display disappears.

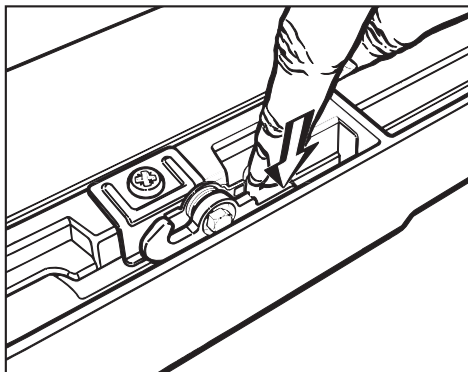
Oven door lock

(Not applicable to Stainless steel ovens)

The oven door lock can be activated to make it difficult for children to open the oven door.

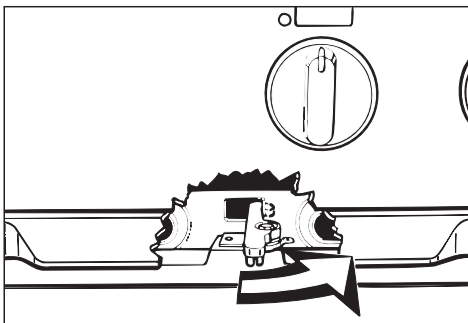
To activate the door lock, proceed as follows:

- Open the door.



- Press down the flat side of the lever to release the lock catch. When the oven door is shut, the lock will engage automatically.

To open the oven door once the lock has been engaged:



- Push the lever under the handle to the right, and open the door.

To deactivate the door lock:

- Open the door and lock the lever in the neutral position by pushing it to the left.

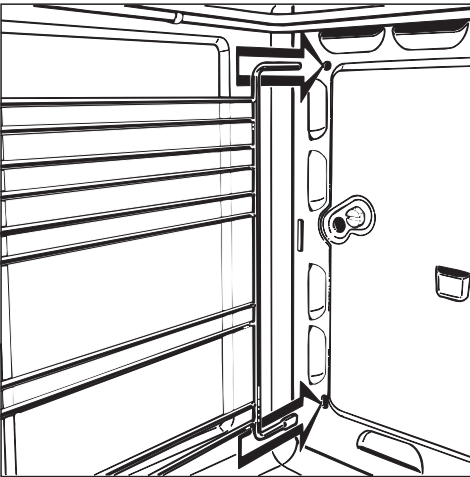
Before using for the first time

Oven

- Use a cloth to wipe out the oven interior with warm water and a non-abrasive detergent solution. Dry it with a soft cloth.

Do not close the oven door until the oven interior is dry.

- Rinse the accessories.



- Install the runners onto the sides of the oven.

New ovens may have a slight odor during their first use. Running the oven for at least an hour at 450°F (230°C) or higher will make it dissipate more quickly.

- Turn the Oven Mode Selector to "Convection".



- Select the highest temperature using the "- /+" button.

The timer can be used to set the finish time to one hour.

Make sure the room is well ventilated during this process.

Oven Operation

Description of the cooking modes

Convection

This mode cooks by circulating the heated air over and around the food.

The convection fan/heater combination located on the rear wall of the oven blows heated air through openings in the rear panel of the oven. Because of this, the oven usually does not need preheating as the heated air will reach the food immediately.

Exception: Pre-heat the oven when roasting meat.

Use of the convection mode allows you to bake and roast on different levels at the same time.

Due to the uniform cooking that occurs when using the "Convection" setting, a lower temperature can be selected when using this mode.

Auto Roast

This setting offers convection cooking with an Auto Roast feature. The oven will initially heat up to a high temperature in order to sear the meat and lock in the juices, thereby allowing it to remain moist and tasty. Once this high temperature has been reached, the oven automatically returns to your selected temperature and continues cooking as in the "Convection" mode.

Top Heat

Heat from the top element can be used to brown dishes or to finish dishes with a cheese topping.

Top & Bottom Heat

With this method of cooking, radiant heat is directed onto food from above and below.

Pre-heating the oven is only necessary when:

- baking biscuits or cakes with a short baking time.
- baking certain types of doughs.
- roasting meat.

Bottom Heat

Select "Bottom Heat" at the end of a baking cycle for cakes which require extra browning on the bottom.

Description of the cooking modes

Defrosting

Defrosting can be done without heat or at a temperature of up to 120°F (50°C). When Defrosting without heat, the circulated air will be at room temperature.

Intensive baking

This method combines "Convection" with "Bottom Heat" and is recommended for dishes that have a moist topping and crisp base such as pizza or quiche lorraine.

Fan Broiling

Hot air from the broiling element is blown over the food by the convection fan on the rear wall of the oven. This allows broiling at lower temperatures than in the "Broiling 1" or "Broiling 2" mode.

Broiling 1

The inner part of the upper heating element is used in this mode. It will glow red for a few minutes after it is selected, and is then ready for use. Use this mode for small quantities or thin pieces of food.

Broiling 2

The entire upper heating element is used for broiling.

In this mode, the inner part of the heating element will glow red a few minutes after being turned on. The outer part of the element will remain noticeably darker, but will still produce the heat necessary for broiling.

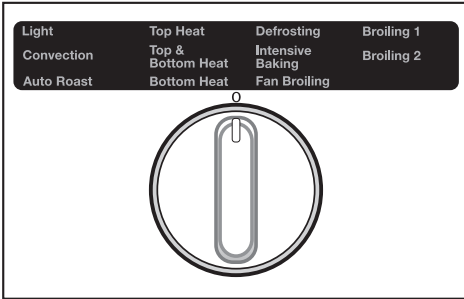
This mode is especially useful for broiling thicker cuts or large quantities of food distributed over the entire rack.

Oven operation

Controls

The oven controls consist of the Oven Mode Selector and push buttons.

Oven Mode Selector



Use this control to select the desired cooking mode.

The selector can be turned clockwise or counter-clockwise.

Pushbuttons

With the pushbuttons you can:



- change the **oven temperature**.



- enter a **cooking duration**.



- activate the **Minute Minder**.

Each pushbutton has a matching symbol in the display.



The “-/+” **button** is used to input all entries or alterations to the oven.

Temperature or time can be altered in increments, by pressing the “-/+” button briefly, or more rapidly by holding the button in.

“-” **button:**

To select a lower temperature, earlier time or shorter period.

“+” **button:**

To select a higher temperature, later time or longer period.

The increase / decrease is changed

- for the oven temperature in 10°F (5°C) steps,
- for the Minute Minder in 1 min. steps.

Temperature or time can be entered as follows:

- Press the required button.
- Enter the time or temperature immediately using the “-/+” button.

As long as the indicator lamp in the center of the “-/+” button is lit, a time or temperature can be entered or altered.



The indicator lamp in the “-/+” button lights up:

- when a cooking mode has been selected (except for "Light"),
- if the "⏸" button is pressed during the cooking process,
- when an oven mode has been selected and the "⏪" button is pressed, or
- if the "⏸" button is pressed.

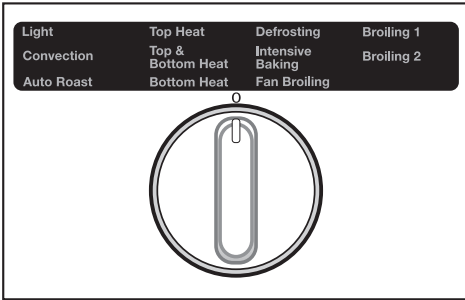
When the indicator lamp goes out, the entry has been stored.

Symbols and figures which appear in the oven display field:

- The **oven temperature** and "⏸" during cooking.
- "⏪" when a **cooking duration** has been entered.
- "⏸" always appears when a time has been entered into the **Minute Minder**.
- "⏸" and a time countdown when only the **Minute Minder** has been selected.

Oven operation

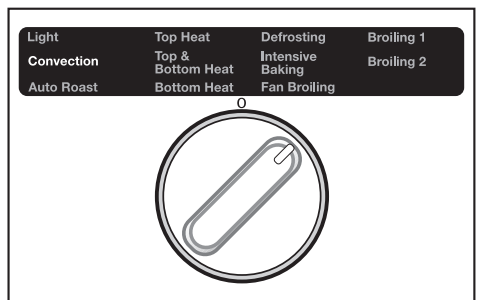
Selecting a cooking mode



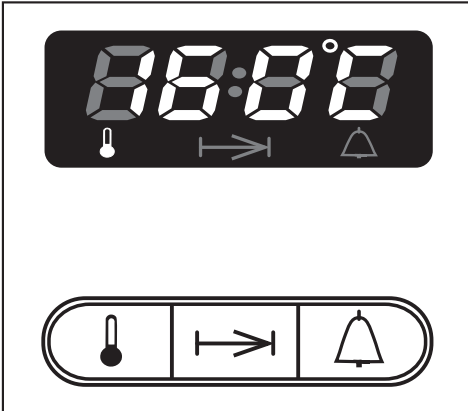
With the Oven Mode Selector, the following cooking modes can be chosen:

- **Light**
Turns on the oven light.
(factory setting: to save energy, the light will go out one minute after the last button was pressed).
- **Convection**
For baking or roasting on several levels at the same time.
- **Auto Roast**
An initial high temperature is used to sear the meat. Cooking then continues using the “Convection” mode at the selected temperature.
This mode should not be used for baking, **except** when baking freshly prepared wholemeal or rye doughs, (not packaged mixes).
- **Top Heat**
For browning dishes or finishing dishes with a cheese topping.
- **Top & Bottom Heat**
For baking or roasting traditional recipes or soufflés.
- **Bottom Heat**
Use this setting towards the end of baking, to brown the base of a cake.

- **Defrosting**
For gentle defrosting of deep frozen foods.
- **Intensive Baking**
For recipes which require a moist topping, and a crisp base, such as pizza, quiche lorraine, open fruit cake or cheesecake.
This mode should not be used for roasting or shallow baking as the base will be overcooked.
- **Fan Broiling**
Ideal for grilling thicker items such as stuffed meat, kebobs and pieces of poultry. Broiling can be done with the oven door closed.
- **Broiling 1**
For broiling flat items or small quantities of food, or for browning small dishes. Broiling can be done with the oven door closed.
- **Broiling 2**
For broiling flat items or large quantities of food, and for browning larger dishes. Broiling can be done with the oven door closed.



The mode selected will illuminate.



Selecting a temperature

If you wish to use the suggested temperature, it will be set automatically when the “-/+” button indicator lamp goes out.

Once the lamp goes out, the **actual oven temperature** will be displayed.

The oven temperature rise will be shown in 2°F (1°C) increments until the selected temperature is reached. From this point onward, the oven temperature will be displayed.

If the oven door is opened, or a lower temperature is selected, the decrease in oven temperature will also be shown in 2°F (1°C) increments.

A **recommended temperature**, listed below, will appear for each cooking mode when it is selected.

Convection	160°C/320°F
Auto Roast*	160°C/320°F
Top Heat	190°C/370°F
Top & Bottom Heat	190°C/370°F
Bottom Heat	190°C/370°F
Defrosting	no temperature given
Intensive Baking	170°C/340°F
Fan Broiling	200°C/390°F
Broiling 1	240°C/460°F
Broiling 2	240°C/460°F

* Cooking temperature. The initial searing temperature is about 230°C/446°F.

Once a cooking mode is selected, the heating elements will turn on.

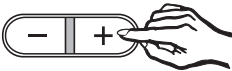
Oven operation

Changing the temperature

The suggested temperatures can be changed within the following ranges:

Convection	80-480°F/30-250°C
Auto Roast	210-440°F/100-230°C
Top Heat	80-480°F/30-250°C
Top & Bottom Heat	80-530°F/30-280°C
Bottom Heat	210-480°F/100-250°C
Defrosting	80-120°F/30-50°C
Intensive baking	120-480°F/50-250°C
Fan Broiling	120-500°F/50-260°C
Broiling 1	390-570°F/200-300°C
Broiling 2	390-570°F/200-300°C

To alter the temperature while the indicator lamp is lit:

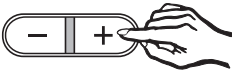


- Enter the desired temperature using the “-/+” button.

To alter the temperature once the lamp has gone out:



- Press the “!” button.



- Enter the desired temperature using the “-/+” button.

To cancel a cooking mode or turn off the oven:

When the Oven Mode Selector is turned to “0”, any oven temperature that has been entered, or symbols appearing in the display will be cancelled. Time entered into the Minute Minder is not affected.

Exception: If a time has been entered, “Δ” and the time countdown will appear in the display.

Pre-heating the oven

The oven normally needs pre-heating only in the following cases:

With "Convection":

- when roasting meat.

With "Top & Bottom Heat" :

- when baking biscuits and cakes with a short cooking time,
- when baking some doughs,
- when roasting meat.

To pre-heat the oven:

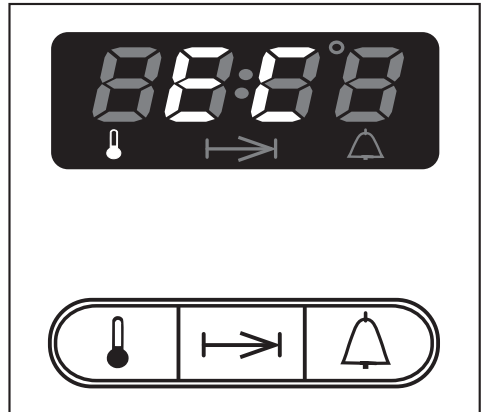
- Turn the Oven Mode Selector to the desired cooking mode.
- Select the desired temperature.

When the temperature has been reached:

- Put the food into the oven.

Energy Conservation Feature

If cooking is done by entering a cooking duration, the residual heat in the oven will automatically be used to conserve energy.



The letters "EC" in the display indicate that the Energy Conservation Feature is active.

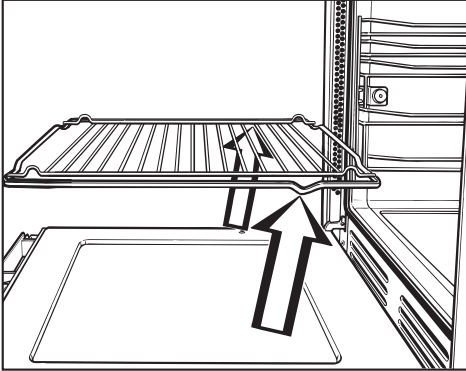
Shortly before the end of the programmed cooking time, the heating elements will shut off. If a convection mode is being used, the convection fan will continue running, as will the internal cooling fan.

The residual heat in the oven will be used to complete the cooking process.

Oven operation

Oven rack with safety catch

Non-tip runners prevent the rack from being pulled out of the oven unintentionally.



When replacing the rack, make certain that the safety catch is at the rear of the oven.

The baking tray, oven tray and racks can only be removed by lifting up on the front as they are being pulled out.

Cooking duration

Using the "H→" button, a cooking duration can be entered which automatically turn the oven off once the cooking is completed.

To enter a cooking duration:

(From 1 min. - 23 hrs. 59 mins.)

- Turn the Oven Mode Selector to the desired cooking mode.



- Press the "H→" button.
"0.00" will appear in the display.



- Using the "+" button, enter the desired cooking duration in hours and minutes.

The oven will now turn off automatically once it has cooked for the amount of time entered.

Shortly before the end of the cooking time, the heating elements will shut off and the Energy Conservation Feature (as described under "Oven operation") will be activated. "EC" will appear in the display instead of the oven temperature.

The heating elements will turn on again if:

- the selected oven temperature is altered or,
- the cooking time is extended.

When the end of the cooking time has been reached:

- an audible tone will sound for approximately 5 seconds and
- the "Δ" symbol will flash for 1 minute.

Both the tone and flashing "H→" can be canceled by:

- Pressing the "H→" button, or
- Turning the Oven Mode Selector to "0".

(If the food is not sufficiently cooked, additional cooking time can be entered).

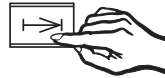
To check the duration



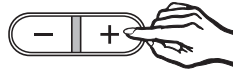
- Press the "H→" button.

The display will show the duration time entered, or the time remaining if cooking has already begun.

Changing the cooking duration.



- Press the "H→" button.



- Use the "-/+" button to enter the new time.

Canceling a cooking duration:

- Turn the Oven mode Selector to "0", or
- Press the "H→" button, then use the "-" button to set the time to "0:00"

Oven operation

Minute Minder

The Minute Minder can be used to time any kitchen process (boiling eggs, for example).

The Minute Minder time can also be used while the oven is in operation.

To enter the time

(1 min. through 23 hours, 59 mins.)



- Press the "△" button.



- Enter the desired time in hours and minutes using the "-/+ " button.

When the "-/+ " button lamp goes out, the time will start counting down in minutes.

At the end of the set time:

- an audible tone will sound for approximately 5 seconds and
- the "△" symbol will flash for 1 minute.

The tone and symbol can be canceled at any time by pressing the "△" button.

To change the Minute Minder time:



- Press the "△" button.
This will stop the Minute Minder.

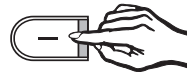


- Enter the new time in hours and minutes using the "-/+ " button.

To cancel the Minute Minder time:



- Press the "△" button.



- Use the "-" button to set the time to "0.00".

Note:

This cannot be done using the "+" button, since it is impossible to go beyond the maximum setting.

Programming the oven

Certain oven functions can be modified by accessing the programming mode as follows:

- Set the Oven Mode Selector to "0" .
- Open the oven door.
- While pressing the "↓" button, turn the Oven Mode Selector to "Light".

"01:0" or "01:1" will be displayed if the programming mode was entered correctly.

- Use the "- / +" button to select the function (01: - 05:) you wish to change.
- Press the „Δ" button to turn the function on (:1) or off (:0) as desired.

Store the programming change by turning the Oven Mode Selector to "0".

Value shown in display when function is:		Function activated when set to "ON"
OFF	ON	
01:0	01:1	The oven is "locked" after 3 seconds, and any <u>increase</u> in the cooking temperature is prohibited. The temperature can be decreased, however. Increases can only be made after the Oven Mode selector has been turned to "Light" or "0".
02:0	02:1	Raises all pre-set cooking temperatures by 10 °C or 20 °F.
03:0	03:1	The oven light will turn on when the Oven Mode selector is at "0" and the door is opened.
04:0	04:1	Temperature is displayed in °F and a 12 hour clock is used (Temperature is display in °C and a 24 hour clock is used when set to "04:0").
05:0	05:1	The oven light will remain on during use. (Factory setting: The light will go out about 20 seconds after the last button was pressed. It can be turned on when needed by pressing any button.)

Baking Recommendations

The following settings are recommended for baking:

- Convection
- Intensive Baking
- Top & Bottom Heat

Baking using the "Convection" mode

Most types of heat-resistant pans or dishes are suitable for convection baking, including thin-walled and non-reflective metal molds.

Several levels can be used at the same time for baking. The recommended baking levels are:

- 1 tray =
1st runner from the bottom
- 2 trays =
1st and 3rd runners from the bottom
- 3 trays =
1st, 2nd and 4th runners from the bottom.

When baking moist muffins, cakes or bread, do not bake on more than two levels.

When using the "Convection" mode, lower baking temperatures are required than when using "Top & Bottom Heat". See the baking chart for further recommendations.

Baking using the "Intensive Baking" mode

This method of baking is particularly useful for:

- dishes that require a moist topping and crisp base, such as pies, pizzas and quiche lorraine, or dishes where the base has not been pre-baked.

Any heat-resistant baking pan can be used.

Put the cake on the 1st runner from the bottom. If the base is overcooked, use a higher level runner the next time.

Baking using the "Top & Bottom Heat" mode

Dark metal or enamel pans with a matt finish are preferable. Heat resistant glass or thermoplastic dishes can also be used. These baking pans will allow the cake or bread to brown evenly.

Avoid thin-walled or bright, reflective metal moulds. These will give uneven browning results.

Pre-heating the oven is only necessary when baking:

- cakes or biscuits with a very short baking time, or
- sponge cake or similar mixtures.

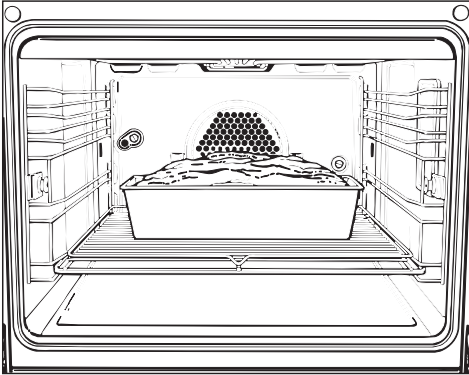
Select the baking level (rack runner) according to the height of the item:

- 1 or 2* for deep cakes
- 2 or 3* for biscuits and shallow cakes

*counted from the bottom

Baking Recommendations

General notes



Place oblong pans in the oven as shown in the illustration.

Deep-frozen products such as pizzas should be placed on aluminum foil directly on the rack.

Never use aluminum foil to line the oven floor or place pots and pans or baking sheets directly on the floor when using "Top & Bottom Heat", "Bottom Heat", or Intensive Baking" modes, as this could cause the enamel on the oven floor to crack.

Use a deeper pan for moist fruit cakes and multi-layer cakes to minimize splashing in the oven.

The Baking Chart gives suggestions for temperatures, baking levels and cooking times.

In general:

For even browning, select

- a medium temperature.

Increasing the temperature and reducing the time can have an adverse effect on even browning.

- Select a baking level according to the recipe and selected temperature.
- Just before the end of the baking time, test to see if the cake is done by inserting a metal or wooden skewer into the center of the cake. If it comes out clean, without dough or crumbs sticking to it, the cake is done.

Baking Recommendations

	Convection		
	Temperature °F/°C	Baking level (from bottom)	Time (in mins.)
Creamed mixture			
Dried fruit cake	300-340/150-170	1	70-80
Nut cake (tray) ¹⁾	300-340/150-170	1	20-25
Nut cake (pan)	300-340/150-170	1	60-70
Fresh fruit cake with topping (tray)	300-340/150-170	1	45-50
Fresh fruit cake (tray)	300-340/150-170	1	35-45
Fresh fruit cake (pan)	300-340/150-170	1	45-55
Flan base ¹⁾	300-340/150-170	1	25-30
Small cakes ¹⁾	300-340/150-170	1, 2, 5	20-25
Whisked mixture			
Tart ¹⁾	320-360/160-180	1	25-30
Tart / Flan base ¹⁾	320-360/160-180	1	20-25
Swiss roll ¹⁾	320-360/160-180	1	15-20
Kneaded mixture			
Tart / Flan base	300-340/150-170	1	20-25
Nut ring	300-340/150-170	1	40-50
Crumb cake	300-340/150-170	1	40-50
Small biscuits	300-340/150-170	1, 2, 5	15-25
Cheesecake	300-340/150-170	1	70-80
Apple pie ¹⁾	300-340/150-170	1	45-55
Apricot tart with topping	300-340/150-170	1	40-60
Savory pastry ²⁾	380-410/190-210	1	25-35
Meat loaf	340-380/170-190	1	60-70
Yeast mixtures			
Crumb cake	300-340/150-170	1	35-45
Fresh fruit cake (tray)	320-360/160-180	1	40-50
Stollen	300-340/150-170	1	45-65
White bread	320-360/160-180	1	40-50
Wheat bread ¹⁾	380-410/190-210	1	60-70
Pizza (tray) ¹⁾	340-380/170-190	1	40-50
Onion bread	320-360/160-180	1	30-35
Apple turnovers	300-340/150-170	1, 3	25-30
Choux pastries ¹⁾			
Eclairs	320-360/160-180	1, 3	25-30
Flaky pastries ¹⁾	340-380/170-190	1, 3	20-25
Meringues ¹⁾ and Macaroons	240-290/120-140	1, 2, 5	30-50

Unless otherwise stated, the times given are for an oven which has not been preheated.
With a pre-heated oven, shorten the time by approximately 10 minutes.

1) Pre-heat the oven when using "Top & Bottom Heat".

2) Pre-heat the oven when using "Convection" or "Top & Bottom Heat".

Baking Recommendations

Top & Bottom Heat			Intensive Baking		
Temperature °F/°C	baking level (from bottom)	Time (in mins.)	Temperature °F/°C	baking level (from bottom)	Time (in mins.)
320-360/160-180	1	50-60	–	–	–
320-360/160-180	1	70-80	–	–	–
360-390/180-200	2	15-20	–	–	–
320-360/160-180	1	60-70	–	–	–
360-390/180-200	3	45-50	300-340/150-170	1	30-35
360-390/180-200	2	35-45	–	–	–
320-360/160-180	1	45-55	–	–	–
360-390/180-200	1 or 2	15-20	–	–	–
360-390/180-200	2	12-15	–	–	–
360-390/180-200	1	20-25	–	–	–
360-390/180-200	2	15-20	–	–	–
380-410/190-210	1 or 2	12-15	–	–	–
360-390/180-200	2	15-20	–	–	–
360-390/180-200	2	40-50	–	–	–
360-390/180-200	2	40-50	–	–	–
360-390/180-200	2	10-15	–	–	–
360-390/180-200	1	70-80	300-340/150-170	1	55-65
360-390/180-200	2	40-50	300-340/150-170	1	40-45
360-390/180-200	1	40-60	300-340/150-170	1	45-50
440-480/230-250	1 or 2	25-35	380-410/190-210	1	25-30
380-390/190-200	1	60-70	340-380/170-190	1	50-55
360-390/180-200	2	35-45	–	–	–
360-390/180-200	2	40-50	–	–	–
340-380/170-190	2	45-65	–	–	–
380-410/190-210	2	40-50	–	–	–
410-440/210-230	2	60-70	–	–	–
380-410/190-210	2	40-50	340-380/170-190	1	40-50
380-410/190-210	2	25-30	320-360/160-180	1	25-30
340-380/170-190	2	20-25	–	–	–
380-410/190-210	2	20-25	–	–	–
390-430/200-220	2	20-25	–	–	–
260-300/130-150	2	30-50	–	–	–

The information given in this chart is intended only as a guide.

Roasting Recommendations

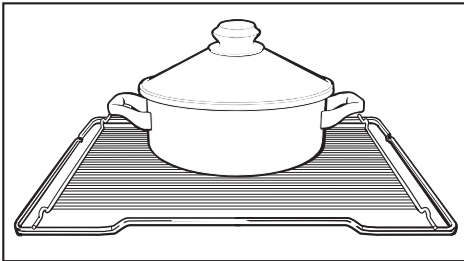
We recommend the following settings for roasting in the oven:

- Auto Roast
- Top & Bottom Heat

Always remember to install the grease filter in the back of the oven before roasting.

Roasting in a covered pot is recommended because:

- It ensures sufficient juices remain to make gravy.
- The oven stays cleaner.



The following containers are suitable: Roasting pans, heat-resistant glass, Aluminum foil, earthenware.

Make sure that the pot and lid have heat resistant handles.

Place the covered pot on the rack.

Do not place the pot on the oven floor.

The meat should be put into a cold oven.

Exception: Pre-heat the oven to the desired temperature when cooking roast beef.

Use roasting level 1 for roasting large cuts of meat.



Use roasting level 2 when roasting poultry weighing up to 2 lbs (1 kg), or a smaller cut of meat, or fish.

When using "Convection" or "Auto Roast" a temperature of approximately 70°F/40°C lower can be used than when roasting in the "Top & Bottom Heat" mode.

The larger the cut of meat to be roasted, the lower the temperature that should be used.

When roasting more than 6 lbs (3 kg), select a temperature about 20°F/10°C lower than the one given in the "Roasting Recommendations" chart.

The roasting process will take a little longer, but the meat will be cooked evenly and the exterior will become crisp.

For roasting directly on the rack , the temperature needs to be about 40°F/20°C lower than when roasting in a covered pot .

The roasting time will depend on the type of meat, the size, and the thickness of the cut.

Roasting Recommendations

Calculating the roasting time:

Depending on the type of meat being roasted, the traditional method is to allow 15 to 20 minutes per pound, adjusting the time as roasting progresses to obtain the desired result.

Another method is to multiply the thickness of the roast in inches (cm) by the time per inch (cm) for the type of meat being cooked (see the chart below).

Type of meat	time/inch (cm) thickness of meat
Beef / Venison	35-45 (15-18) mins.
Pork / Veal / Lamb	30-40 (12-15) mins.
Roast beef	20-25 (8-10) mins.

Example:

Beef roast, $3\frac{1}{2}$ inches (8 cm) thick
 $3\frac{1}{2}$ " x 35 mins. per inch = 122 mins. or
8 cm x 15 mins. per cm = 120 mins.
roasting time.

Please note:

Do not select a roasting temperature higher than recommended. The meat will brown, but will not be thoroughly cooked.

Browning only occurs towards to end of the roasting time. Remove the lid about halfway through roasting if more intensive browning is desired.

Once finished taking the roast out of the oven, covering it with aluminum foil and letting it stand for about 10 minutes will help retain juices and prevent the roast from drying out.

Useful hints

Roasting in a covered pot

Season the meat and place it in the pot. Add some butter, margarine or a little oil. Add about 1/2 cup (1/8 liter) of water when roasting a large piece of meat (4-7 lbs (2-3 kg)) or roasting poultry with a high fat content.

Roasting on the rack

Place a little water in the roasting tray under the wire rack. Add a little oil to very lean meat or place a few strips of bacon on the top. Do not add too much liquid to the tray during cooking as this will hinder the browning process.

Roasting poultry

For a crisp skin, baste the poultry ten minutes before completion of cooking with slightly salted water.

Roasting deep frozen meat

Deep frozen meats up to approx. 3 lbs (1.5 kg) in weight can 'be roasted without first being defrosted. The roasting time will be about 10 minutes per lb. (20 min. per kg) longer. Larger pieces of meat should be defrosted before cooking.


Roasting Recommendations

Oven roasting chart

	Roasting level	Auto Roast ¹⁾		Top & Bottom Heat	
		Temp. °F/°C ²⁾	Time (in mins)	Temp. °F/°C ²⁾	Time (in mins)
Roast beef - 2 lbs (1 kg)	1	350-390/ 180-200	100-120	420-460/ 220-240	100-120
Fillet steak, Sirloin steak ³⁾ - 2 lbs (1 kg)	1 ⁴⁾	370-410/ 190-210	35-45	460-500/ 240-260	35-45
Vension/game 2 lbs (1 kg)	1	355-390/ 180-200	90-120	420-460/ 220-240	90-120
Roast pork, shoulder cut - 2 lbs (1 kg)	1	340-370/ 170-190	100-120	410-440/ 210-230	100-120
Pork fillet or Cutlet - 2 lbs (1 kg)	1	340-370/ 170-190	60-80	390-430/ 200-220	60-80
Rib cut - 2 lbs (1 kg)	1	340-370/ 170-190	60-70	410-440/ 210-230	60-70
Minced meat - 2 lbs (1 kg)	1	340-370/ 170-190	50-60	390-430/ 210-230	50-60
Roast veal - 2 lbs (1 kg)	1	340-370/ 170-190	100-120	410-440/ 210-230	100-120
Shoulder of lamb - 3 lbs (1.5 kg)	1	340-370/ 170-190	90-120	410-440/ 210-230	90-120
Poultry - 2 lbs (1 kg)	1 ⁴⁾	340-370/ 170-190	50-60	390-430/ 200-220	50-60
Poultry - 4 ¹ / ₂ lbs (2 kg)	1	340-375/ 170-190	120-150	390-430/ 200-220	120-150
Poultry - 9 lbs (4 kg)	1	320-350/ 160-180	150-180	375-410/ 190-210	150-180
Whole fish - 3 lbs (1.5 kg)	1 ⁴⁾	320-350/ 160-180	35-55	390-430/ 200-220	35-55

Unless otherwise stated, times given are for an oven which has not been preheated.

1) Install the grease filter when using "Auto Roast".

2) When roasting in a covered pot 

When roasting on the rack , set the temperature 40°F/20°C lower than suggested.

3) Preheat the oven when using "Auto Roast" or "Top & Bottom Heat".

4) Use the second runner from the bottom when cooking with "Top & Bottom Heat".

The information in this chart is intended as a guide only.

Defrosting in the oven

We recommend defrosting at room temperature (oven temperature set to 0°). An oven temperature of up to 120°F/50°C can be selected, however.

- Where possible, remove the packaging and put the food into an appropriate dish.
- Put the rack in the 1st roasting level from the bottom, and place the dish on the rack.
- Turn the Oven Mode Selector to "Defrosting"

Defrost times (approximate):

(at room temperature)

Fish, 2 lbs (1000 g)	60-90 mins.
Poultry, 2 lbs (1000 g)	90-120 mins.
Meat, 1 lb (500 g)	60-90 mins.
Meat, 2 lbs (1000 g)	90-120 mins.
Sausage, 1 lb (500 g)	30-50 mins.
Fruit (Strawberries in a block), 1/2 lb (300 g).	30-45 mins.
Shallow cake, 1 lb (500 g).	20-30 mins.
Bread, 1 lb (500 g)	30-40 mins.

Casseroles

The following oven settings are recommended for cooking casseroles:

- "Convection"
- "Top & Bottom Heat"

The following types of dishware are suitable for this type of slower cooking:

- covered pots made of heat proof glass
- china,
- earthenware pots

Make sure your pots have heat resistant handles and knobs.

- Place the rack in the 1st runner from the bottom, and place the prepared casserole on top.
- Select the Oven Mode and temperature.

Convection 340-380°F/170-190°C
Top & Bottom
Heat 380-410°F/170-210°C

Cooking times

- Consult your cook book.

Please note:

Dishes that need to be cooked in their own juice or steam (i.e. vegetables) should be covered so that they don't dry out. If no lid is available, aluminum foil can be used.

Cook without a lid when a crusty finish or topping is desired (meat or au gratin dishes).

Useful hint:

When cooking more than one item, one dish can be placed on top of the other. Invert the lid of the bottom dish and place the dish to be browned on top.

Poaching

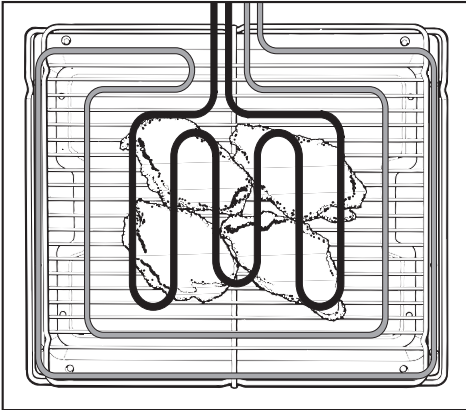
Fish or fruit can be poached in the oven using a covered dish.

Bottling/Canning

Bottling should only be performed by an experienced cook who has received proper training in this method of preserving fruit and vegetables, and understands the chemical processes involved.

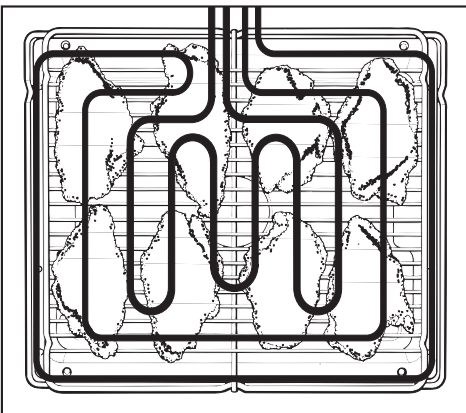
Three broiling options are available in the oven:

Broiling 1



For broiling small quantities of thin cuts of meat and for browning small dishes of food. Only the inner part of the upper heating element is energized.

Broiling 2



For broiling large quantities or thick cuts of meat and for browning food in large dishes. The entire upper heating element is used.

Fan Broiling

For broiling larger items, such as poultry or rolled meat.

For best results:

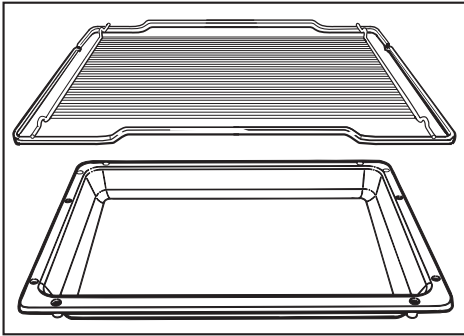
- Pre-heat the oven for approximately 5 minutes with the oven door shut.
- Broiling with the oven door shut saves energy and minimizes cooking odors.
- For “Fan Broiling”:
always install the grease filter in the back of the oven when using this mode.

Preparing the food

- Clean and season the meat.
- Add a little oil if necessary. Other fats will quickly become black or cause the food to smoke. A little butter can be added to chicken if desired.
- To enhance the taste of fish or fish filets, add a little salt or squeeze a little lemon juice over the fish before cooking.

Broiling

Broiling on the rack



- Assemble the broiling pan and rack as shown.
- Place the food on the rack.
- Select the desired Broiling mode.

Insert the broiling pan at the appropriate level for the type of food being broiled:

thin cuts = level 3 or 4 from the bottom

thicker cuts = level 1 or 2 from the bottom

If foods of a similar thickness are broiled at the same time, the cooking time for each item should be about the same.

Most items should be turned over half way through cooking.

Broiling Temperature.

Food to be broiled	Temperature
Thin cuts such as chops, steak	520°F/275°C
Thicker cuts such as chicken, kebobs	460°F/240°C

To broil thicker pieces of food gradually, sear the meat at a high temperature, then continue broiling at a lower temperature so the food cooks through to the center.

Broiling time

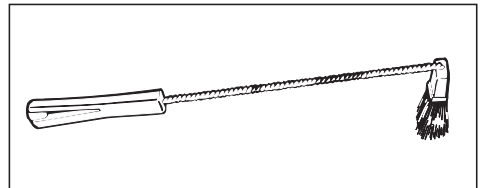
Fish, fish filets and thin meat usually need about 5-6 minutes a side depending on their texture. Thicker pieces will take longer. With rolled meat, allow approximately 25 minutes per inch (10 minutes per cm) diameter.

Broiling tips:

One way of finding out how well a piece of meat has been cooked is to press it with a spoon.

- If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").
- If there is some resistance, the inside will be pink ("medium").
- If there is a large resistance, it is thoroughly cooked ("well done").

Basting brush



A basting brush with an angled handle is available from the Miele Parts Department

Broiling chart

Pre-heat the oven for about 5 minutes with the door shut before broiling.

Food to be broiled	Runner from bottom	Broiling 1 / Broiling 2		Fan Broiling ²⁾	
		Temperature in °F/°C	Time (in mins.) ¹⁾	Temperature in °F/°C	Time (in mins.) ¹⁾
Flat items of food					
Beef steaks	3 or 4	520/275	10-16	430/220	10-16
Kebobs	3 or 4	520/275	12-16	430/220	15-20
Meat cutlet	3 or 4	520/275	12-18	430/220	18-20
Liver	3 or 4	520/275	8-12	430/220	10-14
Burgers	3 or 4	520/275	14-20	430/220	16-20
Sausage	3 or 4	520/275	6-10	430/220	8-12
Fish fillet	4	520/275	12-16	430/220	12-16
Trout / Mackerel	4	520/275	16-20	430/220	20-25
Toast	3 or 4	520/275	2-4	430/220	3-5
Open toasted sandwich	4	520/275	4-6	430/220	4-6
Tomatoes	4	520/275	6-8	430/220	6-8
Peach / banana halves	4	520/275	7-10	430/220	7-10
Thicker cuts					
Chicken pieces 2 lbs (1 kg)	1 or 2	460/240	50-60	390/200	50-60
Rolled pork 2 lbs (1 kg)	1	460/240	70-80	390/200	70-80
Kebobs and mixed items	1	460/240	30-40	390/200	100-120

1) Turn food over half way through broiling.

2) Install the grease filter when using "Fan Broiling".

All times given are approximate and will vary according to personal taste.

Cleaning and care

Oven door and control panel

Use a mild, non-abrasive cleaning agent or hot soap and water solution. Wipe dry with a soft cloth.

Do not use a scouring agent, as this may scratch the glass.

For white ovens, we recommend cleaning the following after each use:

- the oven door handle and
- the control panel.

Use a damp, soapy cloth. This will prevent any spills or grease from being burnt on and becoming impossible to remove.

Stainless steel front

Never use cleaners containing sand, baking soda or scouring agents. These will scratch the steel.

Use a non-abrasive stainless steel cleaner applied with an even pressure. Wipe with a damp cloth and rub dry with a soft cloth.

Accessories

Runners

Wash with hot soapy water or clean them using a stainless steel cleaner.

Baking tray, roasting/broiling pan and wire racks:

- wash and dry after each use.

Stubborn residues that will not easily wash off can be removed;

- from stainless steel with a stainless steel cleaner.
- from enameled surfaces by soaking and softening residues with hot water, then brushing with a soft nylon brush or sponge.

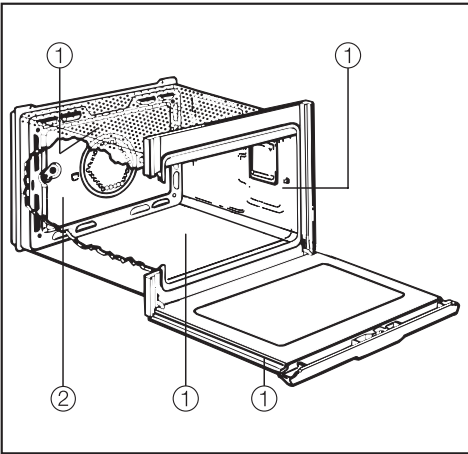
Grease filter

Clean with dishwashing liquid or in the dishwasher.

Oven interior

The interior oven surfaces are coated with either:

- ① Clean Enamel, or
- ② Catalytic Enamel.



The oven should be cleaned regularly, preferably after each use. If left dirty for too long, cleaning will become unnecessarily difficult and in extreme cases, impossible.

Never use hard brushes, steel wool, scouring pads, hard sponges or scouring agents on the enamel coatings. These can scratch and damage both types of enameled surfaces.

If an oven spray is used, use it **only** on Clean Enamel surfaces after removing the Catalytic Enamel panels. Follow the manufacturer's instructions carefully.

Oven spray will damage Catalytic Enamel surfaces.

Important: Clean Enamel surfaces should be cleaned before increasing the oven temperature to the level necessary to clean the Catalytic Enamel described below.

① Clean Enamel

Clean Enamel is a specially hardened enamel with an extremely smooth surface.

Most baking and roasting residues can be easily removed while the oven is still warm using a sponge, liquid detergent and hot water. If residue becomes baked onto the surface, remove it using a razor blade scraper and a non-scouring cleaner.

Fruit juice or grease splashes may cause permanent discoloration or dulling of the Clean Enamel if not cleaned immediately after use.

Catalytic Enamel roof and side liners are also standard on some models.

Cleaning and care

② Catalytic Enamel

This type of enamel coating causes grease and oil deposits to carbonize and “burn off” at temperatures above 390°F (200°C). The higher the temperature, the more effective this process becomes. Deposits of spices, syrups, cake mixtures, etc. cannot be removed from the Catalytic Enamel in this way. These types of deposits should be removed by using hot, soapy water and a sponge while the soil is still fresh.

Do not use oven spray on Catalytic Enamel.

Allowing deposits to remain for too long will allow them to bake onto the enamel, and make it harder to clean in the future.

Cleaning normally soiled Catalytic Enamel ovens:

- Allow the oven to cool.
- Clean the oven roof, sides and floor, using warm, soapy water and a soft sponge or nylon brush.

Do not use abrasive cleaners.

Any remaining deposits will gradually disappear as the oven is normally used for cooking at temperatures above 390°F (200°C).

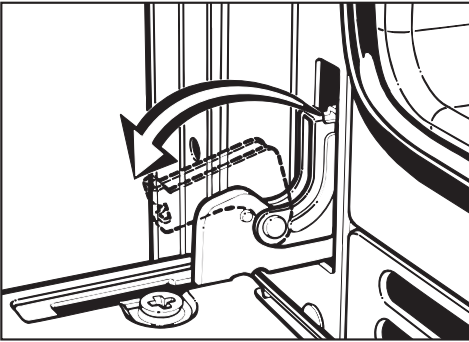
Replacements for permanently damaged rear wall panels can be purchased from the Miele Parts Department.

Oven Interior

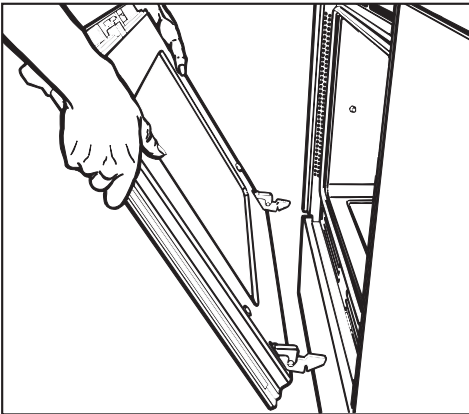
For ease of cleaning, the oven door, the runners and the back panel can be removed and the top heating element lowered.

To remove the oven door:

- Open the door fully.



- Flip up the clamps on each door hinge. This locks the hinges.



- Slowly shut the door until it can be lifted up and removed.

To reinstall the oven door:

- Place the locked hinges into the guide holes until they engage.
- Open the door fully.
- Disengage the locking clamps.

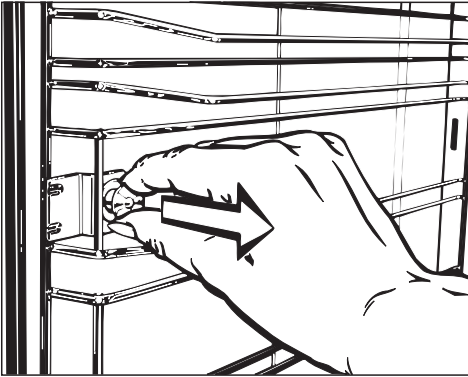
Make sure the locking clamps are disengaged after the door is reinstalled, otherwise the door may fall off.

Cleaning and care

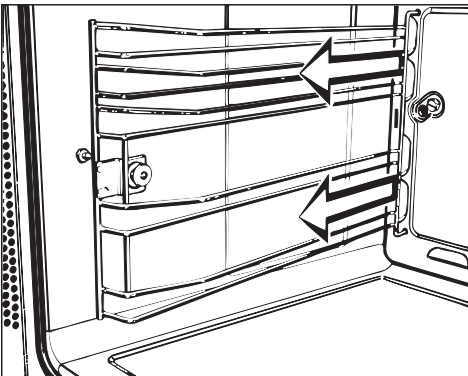
To remove the runners

- Select the "Light" setting.

In order to avoid burning yourself, make sure the oven heating elements are turned off and cool before attempting to clean the oven.



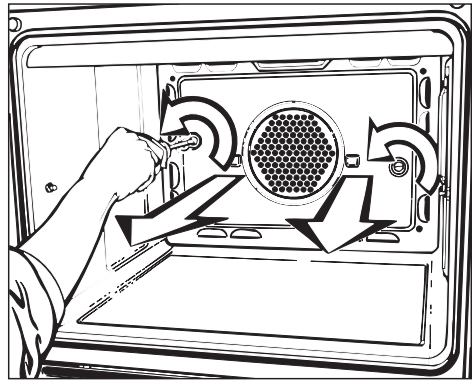
- Pull on the locking bracket to release the runners.



- Remove the runners from the oven.

Reassemble the oven in the reverse order, making sure all the parts are correctly in place.

To remove the back panel



- Loosen the 2 nuts (black arrows) holding the back panel and remove it.

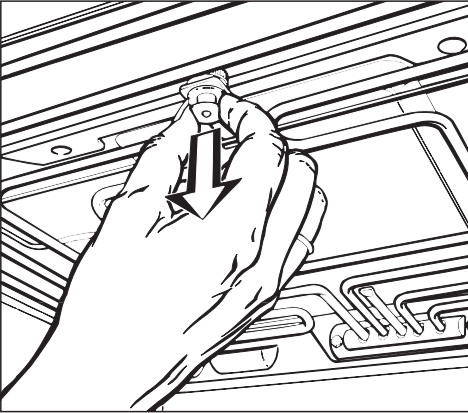
The oven must not be used without the back panel installed. The exposed fan and heating element could be damaged or cause personal injury.

To lower the upper heating element:

- Select the "Light" setting.

Make sure the oven heating element is turned off and cool before attempting to lower it. Never attempt to lower a hot heating element.

- Remove the runners.



- Pull (and turn, if necessary) the locking knob on the heating element to release it.
- Gently lower the heating element.

Do not use force to lower the element, as this may damage it.

Correcting minor problems

Installation, maintenance and repairs to the electrical components of this appliance should only be performed by trained personnel. Unauthorized repairs can be dangerous.

Some minor problems can be easily corrected as follows:

What to do if . . . desired

. . . the oven does not heat up?

Check that:

- The Oven Mode Selector is set to the desired cooking mode, and the temperature control is set to the correct temperature.
- The Child Safety Feature is deactivated.
- The circuit breaker has not tripped. Contact a qualified electrician or the Miele Service Department if it has.
- The timer has not been set.

. . . the heating elements in the oven function, but not the light?

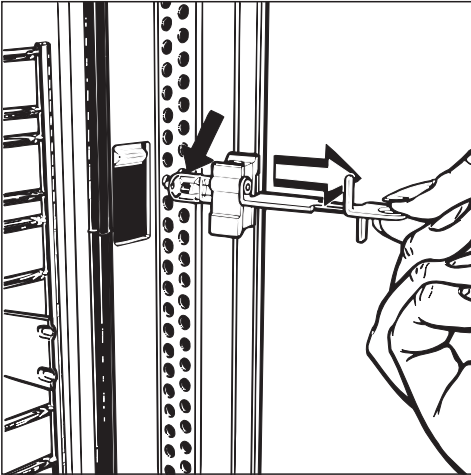
The halogen lamps are bad. They can be replaced as follows:

- Turn off the electrical supply to the oven at the circuit breaker.
- Take the runners out of the oven.



- Raise the small door found on either side of the inner edge of the oven.

Correcting minor problems



- Pull on the metal tab that is now visible to remove the lamp holder.
- Remove and exchange the halogen lamp:
12 V, 10 W,
heat resistant up to 572°F/300°C.
- Reassemble in the reverse order.

... no noise is heard when the oven door is opened during operation?

This is normal.

If the door is opened during operation, a safety switch causes the oven heaters and the convection fan to turn off.

... a noise is heard after baking, roasting or broiling?

This is normal.

The cooling fan will continue to run for a short time. When the internal temperature has fallen sufficiently, the fan will turn off automatically.

... cakes and biscuits are not cooked after following the times given in the chart?

Check if:

- the correct temperature was selected.
- there was a change to the recipe. The addition of more liquid or more eggs will make a moister mix which would need longer to cook.
- the grease filter has been removed. If it is installed, the baking times need to be lengthened by approximately 10 to 15 minutes.

Correcting minor problems

... uneven browning occurs.

A slight unevenness is normal, especially when cooking on several levels. Baking/browning information available on food product sheets are obtained using standard tests and single level baking only.

If the item being baked is browning very unevenly, and you are using the "Convection" mode, check:

- that the oven temperature was not set too high, or
- that the grease filter is not installed.

If baking using "Top & Bottom Heat"

- check the color and composition of the baking pans being used. Light colored, shiny, or thin walled pans reflect the heat and are more likely to give uneven results.

... rusty looking spots appear on the interior catalytic walls?

Occasionally spices may be deposited on the catalytic walls when roasting. These types of soil are not removed by catalytic action and can be cleaned off while fresh using a soft brush and a mild soap and water solution.

... the cooktop display lamp does not illuminate when a burner is turned on (E models only).

The lamp may need to be changed. Call the Miele Parts Department.

... "F" and a number appear in the oven display.

- If "**F6**" appears, the oven has automatically turned itself off during operation. This is a safety feature designed to protect the oven if it has been operated for an exceedingly long time. The maximum operating time depends upon the oven mode selected.

The oven can be reset by turning the Oven Mode Selector to "0" and then restarting the program again.

- If "**F7**" appears in the display, the cooling fan has stopped turning.
- If "**F8**" appears in the display, the Convection fan has stopped turning.
- If "**F9**" appears in the display, the maximum temperature of the oven has been exceeded, and the oven has turned itself off automatically. As soon as the temperature has fallen to an acceptable level, the fault code will disappear. The oven will turn itself on again automatically.

If "F7", "F8", "F9" or any other unexplained fault codes are displayed, please call the Miele Service Department.

After sales service

In the event of problems which you cannot remedy yourself, please contact:

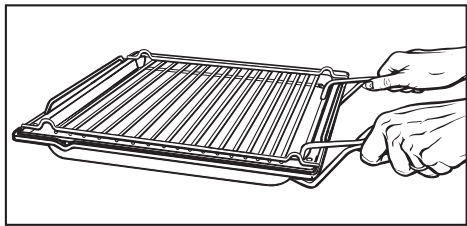
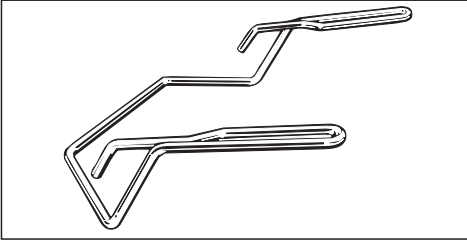
- your Miele Dealer, or
- the nearest Miele Service Department (see addresses on the back page).

When contacting the Service Department, please have the Model and Serial number of your oven, as well as any fault code information available in order to help us expedite repairs. The Model and Serial number can be found on the data plate located inside of the front door.

Optional accessories

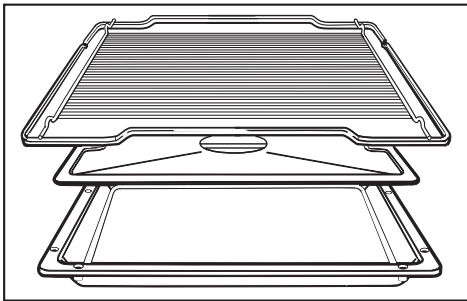
The following accessories are available for purchase from your Miele Dealer or the Miele Parts Department.

- handle



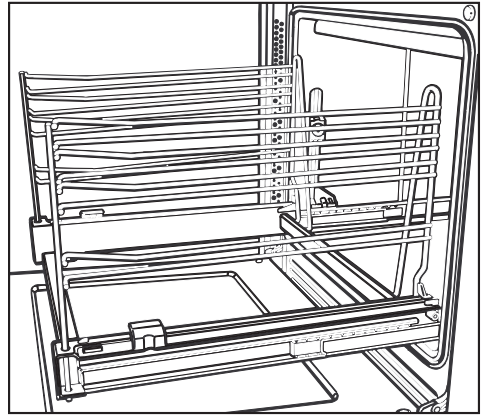
Used to take the baking trays or the roasting/broiling pan in and out of the oven.

- Anti-splash tray
for placement in the drip pan when broiling



The juices from the food being broiled will collect under the anti-splash tray, where they can be easily removed or used in sauces or gravies.

- Baking carriage



The baking carriage consists of 5 runner levels that can be pulled out of the oven, enabling you to view or remove a level while baking is in progress.

- **Replacement of Catalytic side panels**

To remove the worn out catalytic side panels:

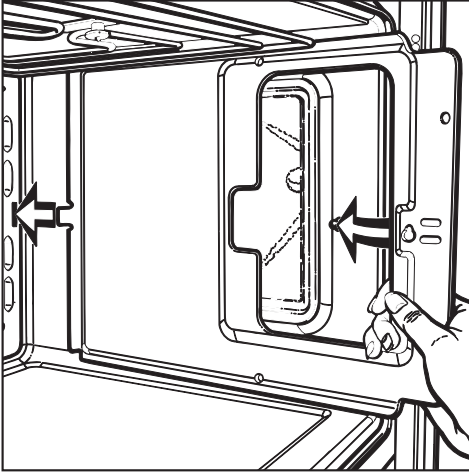
- Select the "Light" setting.

To avoid burning yourself, make sure the oven is cool and the heating elements are off before removing the side panels.

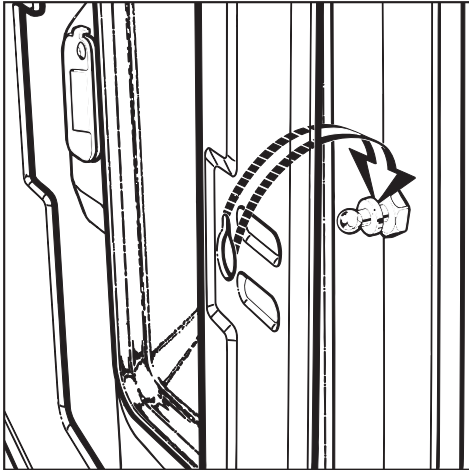
- Remove the runners from the oven.
- Gently lift and pull out the catalytic side panels.

Optional accessories

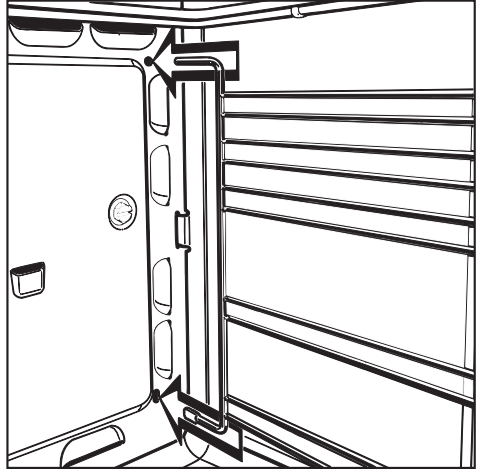
When reassembling the catalytic side panels, make sure the panels and runners are seated correctly.



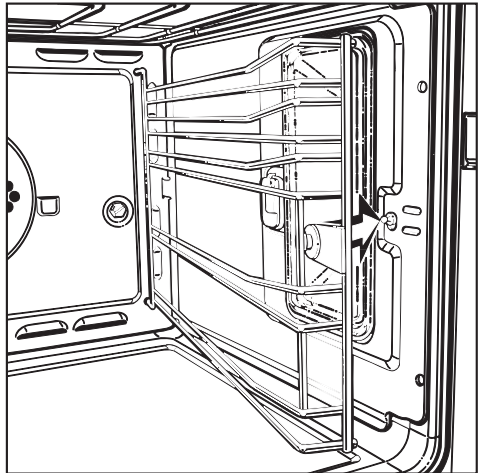
- Ease the panel tab into the slot at the rear wall panel.



- Lift the front locating hole onto the guide pin behind the collar.



- Place the guide pins of the runners into the holes on the rear panel.



- Snap the front locking tab onto the guide pin.

Electrical connection

Electrical connections should be made by a qualified electrician in accordance with local and national codes and ordinances.

Note to the installer:

Please leave these instructions with the consumer.

Power supply

The oven is equipped with a 4 wire cord ready for connection to a dedicated 120/240 V, 60 Hz, single phase, 3 pole - 4 wire grounding power supply.

Caution:

Disconnect the oven from the main power supply before servicing. To reduce the risk of electric shock, make sure that the appliance is properly grounded after installation.

The supplied power cord should be connected to a dedicated 4 wire, 30 A circuit in the following manner:

Black wire: connect to L1 (hot)

Red wire: connect to L2 (hot)

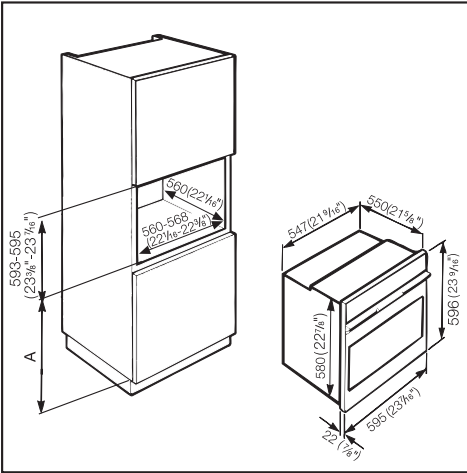
White wire: connect to N (neutral)

Green wire: connect to GND (ground)

If a 4 wire line is not available, a 3 wire line may be used if the oven ground (green) and neutral (white) are both connected to a grounded circuit conductor.

Connection details are given on the diagram located on the top of the oven.

Wall oven



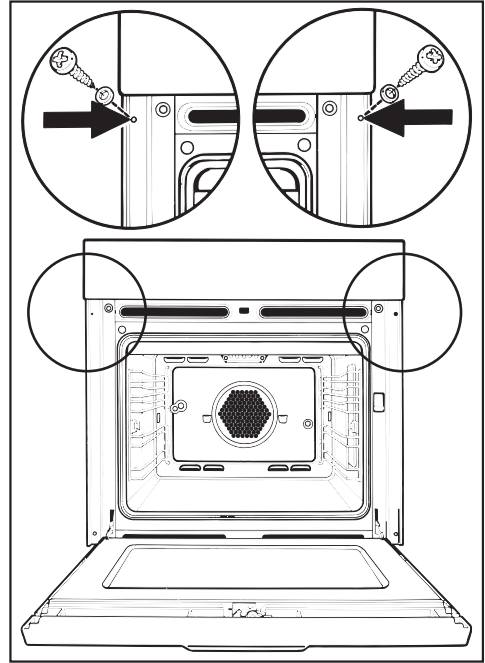
CDN: For stainless steel front only!

A > 555 mm

The wall oven must be located at least 555 mm above the floor.

Turn off the power supply at the breaker panel before installing.

- Connect the oven to the electrical supply using an appropriate junction box.
- Place the oven into its opening and align it with the cabinetry.



- Open the oven door and secure the oven to the side walls of the cabinet using 2 screws placed through the holes in the oven trim.

The appliance must only be operated after it has been built-in



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