


Design for life.

ContourLine Range



Welcome to Miele





"Immer besser" (Forever better) – a motto chosen by our forefathers shortly after the company was founded. To be successful, it is important to stand apart from the competition. There are only two ways of doing it: either to be better or cheaper.

In Miele, we have opted for being better; and this has remained within the company for more than a century.

"Immer besser" (Forever better) - We want to offer our customers excellent quality and outstanding service. With regard to washing machines or dishwashers, first-class cleaning performance must come with the most gentle care of textiles, glassware or porcelain. Food cooked in a conventional oven or steam oven must be an absolute delight.

All Miele appliances are characterised by excellent user convenience, economic operation and elegant design. Thanks to Miele customer's feedback on improvements, we are striving to offer products of the highest quality. In terms of domestic appliances, quality also stands for durability and reliability. This is why Miele is the only manufacturer who builds and tests all machines to the equivalent of 20 years of use*.

"Immer besser" (Forever better) - today this also means assuming social responsibility. Sustainability is a social objective which Miele is committed to. Our sustainability philosophy aims at lowering electricity, water and detergent consumption with every product we manufacture. We also feel the same responsibility towards the people who work for us: Miele was the first company in Germany to be certified SA 8000, for international social standards dedicated to fair working conditions and employment rights.

To become "forever better" has been our objective for over 100 years. We promise this will never change.

Markus Miele

Dr. Markus Miele

Reinhard Zinkann

Dr. Reinhard Zinkann

IMMER BESSER

Our brand promise

There are many good reasons for choosing Miele

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



The Miele brand

In many countries Miele is the most desired brand in its industry. In its German home market, Miele was even voted 'best brand ever' in 2013 across all product categories. And the ownership of products from such a brand reveals much about its users: Miele customers have high expectations for the performance, convenience, design and the environmental friendliness of their domestic appliances.



Miele quality

For more than 100 years it has been a proven that you can trust Miele and rely on our appliances. We are the only manufacturer in our industry to test products such as washing machines, tumble dryers, dishwashers and ovens to the equivalent of 20 years of use. Once a Miele, always a Miele: Miele customers around the world remain loyal to Miele and recommend Miele.



Miele technology

First-class technology, best functionality and the ultimate in longevity - these values define Miele products as real premium appliances. Since the company was founded, Miele has been proving its competence with regard to perfect domestic appliances and hygiene. Miele appliances are highly reliable. This claim is endorsed by our in-house laboratory tests and ultimately over many years in your home.



Miele convenience

Whether it is a rotary switch, discreet sensor controls or a high-resolution touch display like the one on your smartphone: operating a Miele is both easy and fun. Miele appliances have a multitude of additional programmes and features, making your life easy.



Miele design

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



Miele service

Miele customers enjoy special care: our fast and efficient after-sales service operation has been voted best in its industry many times. Whether you need personalised instructions on appliance use or professional cleaning of your appliances, Miele will gladly make a home visit.

Rediscover the joy of cooking!

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Miele premium appliances are designed with quality, individuality and culinary perfection in mind.

Our philosophy

Design for quality

Design for life.

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

With world class designers and engineers, Miele are proud to showcase the new range of Generation 6000 appliances. Designed to complement one another within each family in terms of form, function and materials these appliances take design consistency to a completely new level.

Discover perfection for yourself.





ContourLine – self-assured

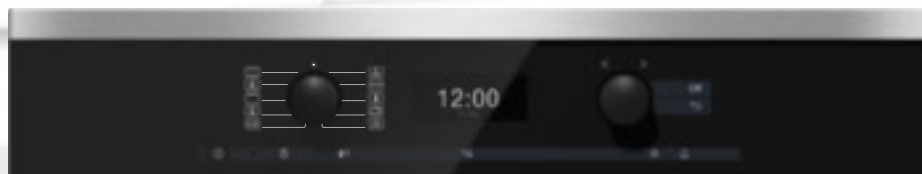
ContourLine in CleanSteel offers a first-class cooking experience. The pure geometric lines of the handle and frame create a striking framework, and at the same time give a reassuring sense of the familiar.

Precise controls and intuitive operation

User interfaces



All appliances in Generation 6000 feature controls using the same logic. For example, the display is always located in the centre – no matter which user interface you decide to have. All feature innovative display technology which excels in its brilliance, longevity, high resolution and its high-end appeal. The array of sensors is the central element of all user interfaces where functions directly available to you during a cooking process are located.



DirectControl: operating modes are selected by turning the dial on the left-hand side. Settings in the 4-line text display, such as temperatures and cooking durations, are selected using the right-hand dial and confirmed with the sensor controls.



EasyControl: controls are the same as the DirectControl user interface but with information such as temperature and time settings shown in a 7-segment liquid-crystal display.



EasySensor: on steam ovens the minimalist 7-segment display shows the temperature and cooking duration. Settings are selected and confirmed using integrated sensor controls.

Miele ContourLine ovens



Single ovens

Built-in ContourLine ovens

Do you enjoy cooking large roasts or baking lots of biscuits? If you do, a Miele oven will offer you plenty of space in which to indulge your love of cooking.

Miele ContourLine single ovens are designed for installation in a 60 cm niche and can be installed under a worktop or at eye level for ultimate convenience.

Capacity

Miele's ContourLine built-in ovens are available with a choice of oven capacity so you can find the perfect one for your kitchen.



Classic

60 cm wide, 60 cm high



Range

Classic

Miele's ComfortClass ContourLine single oven fits a niche size of 60 x 60 cm and has a 56 litre cabinet and 4 shelf levels. Perfect for everyday cooking.

Large capacity

Most of the single ovens in the ContourLine range offer a generous 76 litre capacity cabinet with 5 shelf levels. Plenty of room to cater for everyone.



Classic: 56 l



Large-capacity: 76 l

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. Pyrofit accessories can be cleaned in the dishwasher.



Exclusive
to Miele

PerfectClean



Pyrolytic cleaning



PyroFit accessories

Exclusive features for gourmet results

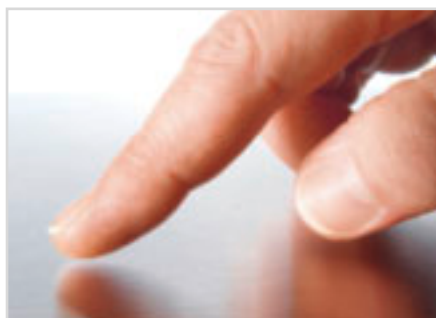
Miele built-in oven highlights*

**Exclusive
to Miele**

Moisture Plus

Each type of food has its own specific properties. Knowing them and making the most of them is the true art of cooking. In the past, the baker held the monopoly on baking perfect bread and rolls. Now you can too in a Miele oven with Moisture Plus. Increasing the humidity in the oven optimises cooking of a variety of foods: soft, delicious-smelling bread with a shiny, appetising crust; bread rolls and croissants as if from the local baker; succulent, tender meat with a nicely browned crust, perfect oven bakes, delicious soufflés and so much more.





CleanSteel

No fingerprints on stainless steel: the surface has a special finish and is easily cleaned without cleaning agents.



Electronic temperature control

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



**Exclusive
to Miele**

Individual settings

You can select our own language, audible signal, display brightness, etc.



Self-cleaning catalytic enamel panels

These help keep the interior of the oven clean: during the cooking process, grease residue is continually reduced.



Cooling system and touch-cool fronts

Maximum safety: all surfaces around the appliance remain cool, preventing burns.

* Features vary depending on model

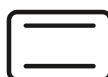
The perfect programme for every recipe

Miele programmes for cooking, baking and roasting



Fan plus

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



Conventional heat

Multi-purpose function: perfect results with traditional baking and roasting recipes.



Moisture plus

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



Intensive bake

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



Fan grill

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



Full grill

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



Economy grill

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



Bottom heat

Using bottom heat only: perfect for cooking food in a bain marie or for browning from underneath.



Defrost

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

**Rapid heat-up**

For those who lead a busy life: heats the oven up quickly and can be used for cooking some foods in a hurry.

**Gentle bake**

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

Single ovens



Model number	H 2161 B	H 2361 B	H 2361 BP
Design			
Display	EasyControl	EasyControl	EasyControl
Retractable dials/Clear text/Symbols	●/-/●	●/-/●	●/-/●
Gourmet advantages			
Precise temperature regulation from 50 – 250°C	●	●	●
Electronic temperature regulation from 30 – 300°C	-	-	-
Wireless food probe/Food probe with cable	-/-	-/-	-/-
Crisp function	-	-	-
Functions			
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●	●/●/●/●	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	●/●/●/●	●/●/●/●	●/●/-/●
Moisture plus/Auto roast	-/-	-/-	-/-
Automatic programmes/Sabbath mode	-/-	-/-	-/-
Top heat/Economy grill	-/-	-/-	-/-
Convenience features			
Manual/Auto/Time controlled steam injection	-/-/-	-/-/-	-/-/-
Clock display/Date display	●/-	●/-	●/-
Minute minder/Clock buffer in h	●/-	●/-	●/-
Start-Stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperatures	-/-	-/-	-/-
User programmes/Programmable settings	-/●	-/●	-/●
Oven door			
CleanGlass oven door	●	●	●
Oven cavity			
Oven capacity in l	56	76	76
Number of shelf levels/Shelf levels embossed on oven trim	4/-	5/●	5/●
Number of halogen lights	1	1	1
Easy maintenance			
Stainless steel front with CleanSteel finish	●	●	●
PerfectClean oven cavity with catalytic back panel, side panels and roof liner	●	●	-
Pyrolytic cleaning programme	-	-	●
Hinged grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class ¹⁾	A	A	A
Automatic residual heat utilisation/Rapid heat-up	-/●	-/●	-/●
Safety			
Appliance cooling system/Cool front	●/●	●/●	●/●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (in a base unit) (W x H x D) ²⁾	560 – 568 x 600 x 550	560 – 568 x 600 x 550	560 – 568 x 600 x 550
Total connected load in kW/Voltage V/Fuse rating A	3.5/230/20	3.5/230/20	3.6/230/20
Accessories supplied			
Baking tray/Universal tray with PerfectClean	-/●	-/●	-/●
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	-/●/-	-/●/-	-/●/-
Side runners with PerfectClean/without PerfectClean/Pyrolytic compatible	-/●/-	-/●/-	-/●/-

¹⁾ Measured in accordance with EN 50304.

²⁾ Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

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





Model number	H 6160 B
Design	
Display	EasyControl
Retractable dials/Clear text/Symbols	●/●/●
Gourmet advantages	
Precise temperature regulation from 50 – 250°C	–
Electronic temperature regulation from 30 – 300°C	●
Wireless food probe/Food probe with cable	–/–
Crisp function	–
Functions	
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	●/●/●/●
Moisture plus/Auto roast	●/–
Automatic programmes/Sabbath mode	–/–
Top heat/Economy grill	–/–
Convenience features	
Manual/Auto/Time controlled steam injection	●/●/–
Clock display/Date display	●/–
Minute minder/Clock buffer in h	●/200
Start-Stop programming/Auto switch-off	●/●
Actual temperature display/Recommended temperatures	●/●
User programmes/Programmable settings	–/●
Oven door	
CleanGlass oven door	●
Oven cavity	
Oven capacity in l	76
Number of shelf levels/Shelf levels embossed on oven trim	5/●
Number of halogen lights	1
Easy maintenance	
Stainless steel front with CleanSteel finish	●
PerfectClean oven cavity with catalytic back panel, side panels and roof liner	●
Pyrolytic cleaning programme	–
Hinged grill element	●
Efficiency and sustainability	
Energy efficiency class ¹⁾	A
Automatic residual heat utilisation/Rapid heat-up	–/●
Safety	
Appliance cooling system/Cool front	●/●
Safety switch-off/System lock	●/●
Technical data	
Niche dimensions in mm (in a base unit) (W x H x D) ²⁾	560 – 568 x 600 x 550
Total connected load in kW/Voltage V/Fuse rating A	3.5/230/20
Accessories supplied	
Baking tray/Universal tray with PerfectClean	●/●
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	●/–/–
Side runners with PerfectClean/without PerfectClean/Pyrolytic compatible	●/–/–

¹⁾ Measured in accordance with EN 50304.

²⁾ Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

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Miele ContourLine microwave combination oven





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

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



Exclusive features for gourmet results

Microwave combination oven highlights*



Combination of cooking modes

Versatile and time-saving: by combining microwave energy with conventional heating methods you can make time savings of up to 30% compared to cooking without microwave power.



Quick microwave

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



Electronic temperature control

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



**Exclusive
to Miele**

Popcorn button

At the touch of a button: it's quick and easy to make a packet of microwave popcorn.



Individual settings

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

* Features vary depending on model



A detailed close-up photograph of the interior of a stainless-steel microwave oven. The image shows the textured, woven surface of the microwave's interior walls. A clear glass microwave-safe tray is positioned in the lower foreground, reflecting the light. Several metallic, rectangular push-buttons are visible on the right side of the interior wall. The lighting is soft, highlighting the metallic sheen and the fine texture of the stainless steel.

**Exclusive
to Miele**

Stainless-steel cabinet with PerfectClean finish and linen-weave pattern

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

The perfect programme for every recipe

Miele programmes for cooking, baking and roasting



Fan plus

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



Auto roast

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



Fan grill

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



Gentle bake

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



Top heat

Perfect finish: for a perfect topping on gratins and bakes and when browning.



Defrost

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



Microwave plus Fan plus

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



Microwave combination oven



Model number	H 6100 BM
Design	
Display	EasyControl
Retractable dials/Clear text/Symbols	●/●/●
Gourmet advantages	
Electronic temperature regulation from 30 to 250°C	●
Electronically controlled microwave power	●
Microwave power levels: 80, 150, 300, 450, 600, 850 and 1000 W	●
Functions	
Fan plus/Fan grill/Auto roast	●/●/●
Gentle bake/Defrost/Low temperature cooking	●/●/–
Grill/Number of grill settings	●/1
Intensive bake/Conventional heat/Bottom heat	–/–/–
Microwave solo	●
Microwave with Grill and Fan grill	–
Microwave with Fan plus	●
Microwave with Auto roast	●
Automatic programmes/Sabbath mode	–/–
Wireless food probe/Food probe with cable	–/–
Special applications	–
Convenience features	
Popcorn function	●
Clock display/Date display/Minute minder	●/–/●
Start-Stop programming/Auto switch-off	●/●
Actual temperature display/Recommended temperatures	●/●
Quick start for Microwave solo	●
User programmes/Individual settings	–/●
Recommended microwave power level for each function	●
Oven door	
CleanGlass oven door/Door contact switch	●/●
Drop down door/Side hinged door	●/–
Oven cavity	
Oven capacity in l/Shelf levels embossed on oven trim	43/–
Number of halogen lights: in roof of oven/side of oven	1/–
Easy maintenance	
Stainless steel front with CleanSteel finish	●
Stainless steel oven cavity with PerfectClean/Linen finish	●/●
Hinged grill element	●
Safety	
Appliance cooling system and cool front	●
Safety switch-off/System lock	●/●
Rapid heat-up	●
Accessories supplied	
Number of glass trays/Combi racks	1/1
Boiling rod	1
Technical data	
Total connected load in kW/Voltage V/Fuse rating A	2.2/230/13
Niche dimensions (in a tall unit) in mm (W x H x D)*	560 – 568 x 450 – 452 x 550
Stainless steel/CleanSteel	●

* Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

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





Miele ContourLine steam ovens

Cooking with steam for healthy living



Models

Built-in steam ovens

Thanks to its compact size, a Miele steam oven can easily be integrated into your kitchen design. At 60 cm wide a Miele built-in steam oven will fit a standard housing unit niche, allowing you to choose the perfect location for yours.

Freestanding steam oven

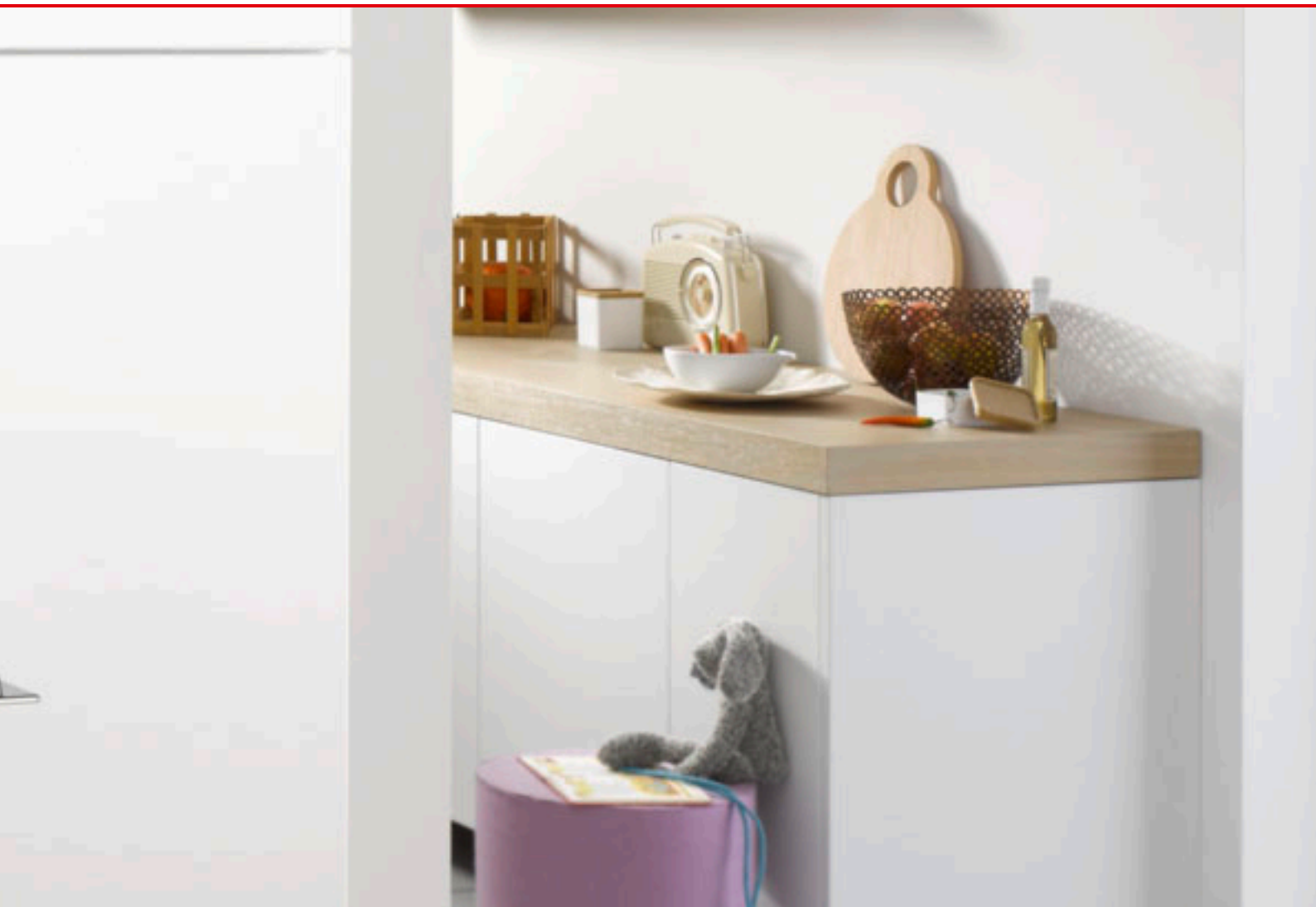
If there is not enough space for another built-in appliance in your kitchen, you do not have to forego the benefits of a steam oven. The Miele freestanding steam oven sits perfectly on the kitchen worktop. Just like the built-in steam oven, this appliance guarantees user convenience and a wide range of applications.

Designs



Steam ovens

Miele steam ovens offer a temperature range of 40 – 100°C which is ideal for vegetables, fish, side dishes, desserts and much more.



Niche dimensions

Miele's ContourLine steam ovens are designed for installation in a kitchen tall or highboard unit in a standard 45 cm high niche.



Classic
60 cm wide, 45 cm high



Freestanding
50 cm wide, 37 cm high

External steam generation

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



MultiSteam
External steam generation with 8 steam inlet ports for large cabinets.



MonoSteam
External steam generation with one steam inlet port for small cabinets.

Exclusive features for gourmet results

Steam oven highlights*

**Exclusive
to Miele**

MultiSteam

Perfection to suit personal tastes - the Miele steam oven is an all-round expert and the perfect partner for an oven and a hob. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can make starters, soup, fish, meat, vegetables, side-dishes or puddings on their own or together as part of a complete meal in one process. Individual preferences – firm or tender, moist or dry – can also be catered for in a Miele steam oven. Miele's MultiSteam technology with external steam generation ensures perfect results. 8 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.





**Exclusive
to Miele**

Large cabinet with plenty of space

Using the entire depth: it is easy to cook large quantities of fish, vegetables and meat simultaneously and enjoy each one without the transfer of flavour.



Automatic programmes

Cooking made easy: select one of the many pre-set automatic programmes for guaranteed results when cooking fish, meat, vegetables and more.



Cooking on three levels

Saving time and energy: fish, vegetables and meat can be cooked simultaneously without a mix of flavours.



Quantity-independent cooking

The cooking duration is always the same: 100 g or 1 kg - no matter the weight.



Simple cleaning

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

* Features vary depending on model

The perfect programme for every recipe

Miele steam ovens - a wide range of applications

Bottling and more

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



Vegetables

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



Fish/seafood

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



Meat

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



Side dishes

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



Desserts

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



Cooking eggs

The perfect breakfast egg: soft, medium or hard in only 4 to 10 minutes at 100°C.



Making yoghurt

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



Disinfecting baby bottles

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



Soups

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



Blanching

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

The perfect programme for every recipe

Miele steam ovens - a wide range of applications



Reheating

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



Defrosting

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



Proving dough

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



Heating damp flannels

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



Keeping warm function

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



Juicing

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



Melting chocolate

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



Skinning tomatoes, etc.

Tomatoes, nectarines, almonds, etc. and much more are skinned in just 1 - 4 minutes in the steam oven.



Sterilising

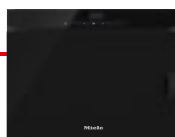
Perfect for bottling: jars are perfectly sterilised for making jam, etc.



Bottling

No need to keep checking: the steam oven is perfect for preserving fruit and vegetables.

Steam ovens



Model number	DG 6010	DG 6100
Type of appliance		
Freestanding steam oven	●	–
Built-in steam oven	–	●
Design		
Display	EasySensor	EasySensor
Retractable dials	–	–
Gourmet advantages		
Precise temperature regulation from 40 – 100°C	●	●
Menu cooking with no transfer of flavour between different foods	●	●
Automatic programmes with programmable level of doneness	–	●
Keeping warm function	–	–
Functions		
Automatic programmes	–	● (veg)
Steam cooking	●	●
Defrosting	● ¹⁾	● ¹⁾
Reheating	● ¹⁾	● ¹⁾
Convenience features		
Steam cooking on up to 3 levels	●	●
Steam reduction at end of programme	–	●
Clock display/Date display/Minute minder	–/–/–	–/–/–
Start-Stop programming	–	–
Actual temperature display/Recommended temperatures	●/–	●/–
User programmes/Programmable settings	–/●	–/●
Appliance door		
CleanGlass door/ClearView door	–/–	●/●
Door hinging	left	below
Oven cavity		
Oven cavity volume in l	24	38
Number of shelf levels	4	4
Usable surface area on each level	1/2GN	1/3GN+1/2GN
MultiSteam module/MultiSteam module with LED lighting	–/–	●/–
Easy maintenance		
Stainless steel front with CleanSteel finish	–	●
External steam generator	●	●
Floor heater for condensate reduction	●	●
Automatic descaling programme	●	●
Steam technology and water supply		
MultiSteam/MonoSteam	–/●	●/–
Water container max. capacity in litres/duration in mins	1.2/120	2.0/90
Water container with steam generator/Fresh water container	●/–	–/●
Safety		
Appliance cooling system and Cool front	●	●
Safety switch-off/System lock	●/–	●/–
Door contact switch	●	●
Technical data		
Niche dimensions (in a tall unit) in mm (W x H) ²⁾	–	560 – 568 x 448 – 452 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	2.3/230/13	3.6/230/20
Accessories supplied		
Perforated stainless steel containers/ Solid stainless steel containers	2/–	3/–
Rack/Condensate tray	–/1	1/1
Cookery book	●	●

¹⁾ Available by setting temperature and duration

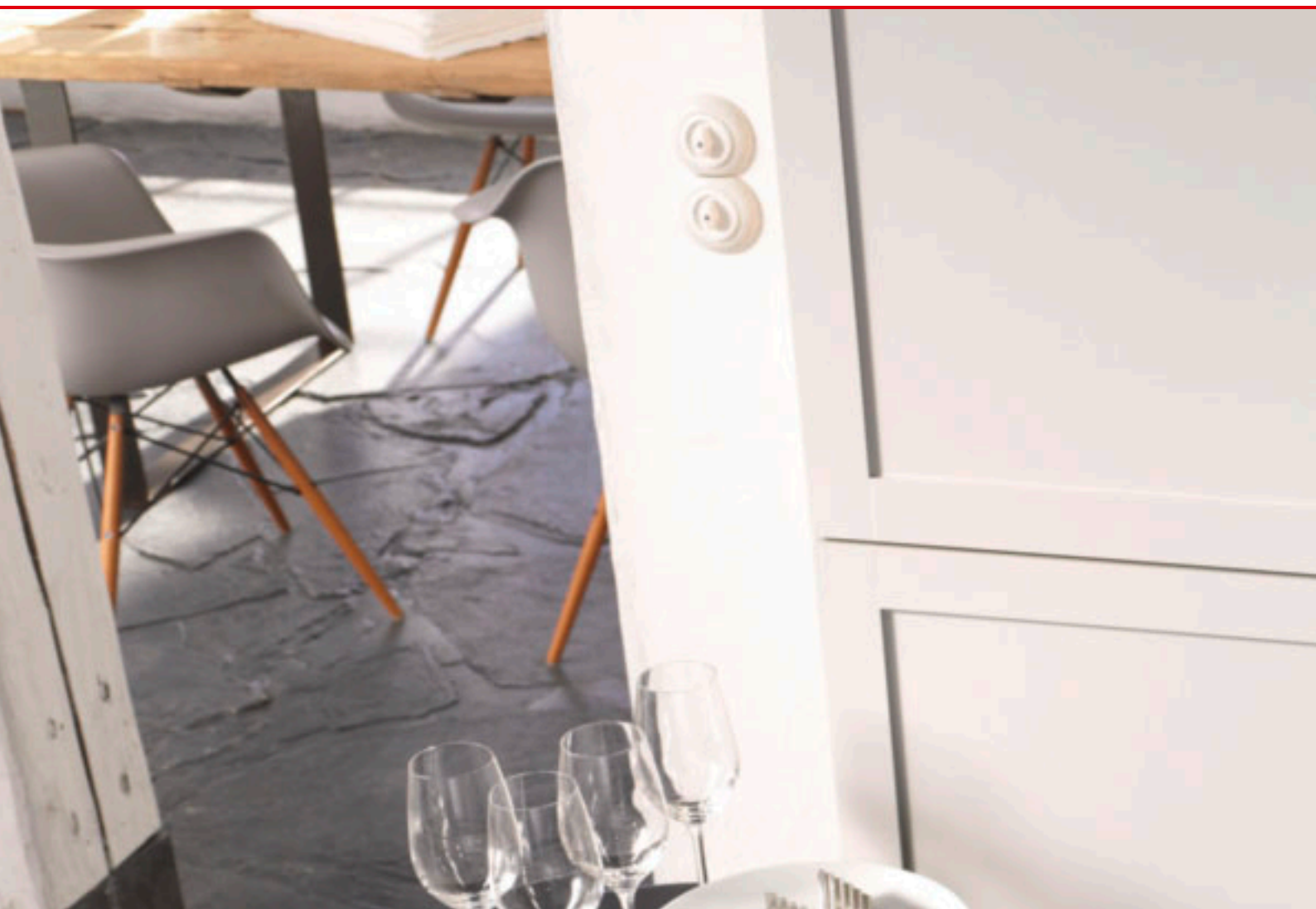
²⁾ Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.





Miele ContourLine steam combination oven

Combining steam and conventional cooking for healthy living



Design

Designed for installation in a standard 45 x 60 cm housing unit niche in a tall unit, a steam combination oven is the ideal partner for a conventional Miele oven. In combination with a Miele 14 cm high Warming drawer, it fits perfectly into a 60 x 60 cm niche.

Detailed information about Miele food and crockery warming drawers is available in the separate chapter on drawers.



Steam combination oven

Miele's ContourLine steam combination oven offers all the functions of a 'steam only' oven along with Fan plus. By combining both moisture and dry heat, perfect roasting and baking results can be achieved.



External steam generation

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



MonoSteam

External steam generation with 1 steam inlet port for small cabinets.

Exclusive features for gourmet results

Steam combination oven highlights*

External steam generation

As opposed to other manufacturers, the steam generator is situated outside the oven cabinet in all Miele steam ovens, giving considerable advantages for the cooking process: ideal steam quantity, optimum temperature, as well as fast heating-up. Limescale isn't built up in the oven cabinet, making cleaning quick and easy.

MonoSteam

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





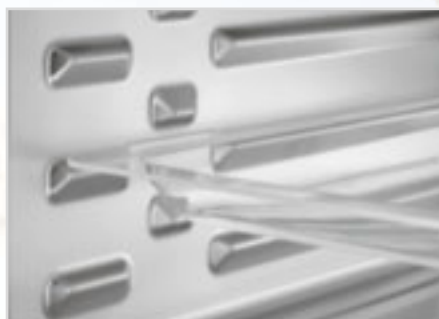
Exclusive to Miele **Fully fledged steam oven, conventional oven and steam combination oven**

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



Combination cooking

Crispy on the outside, succulent on the inside: the combination of moisture and hot air gives excellent baking and roasting results.



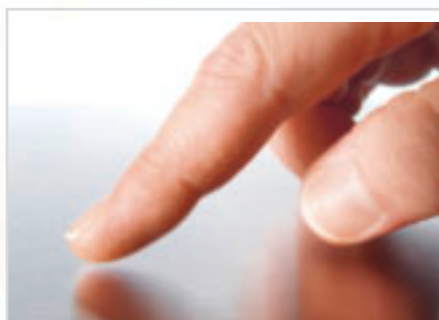
Electronic climate control

Ideal microclimate: the oxygen sensor ensures perfect cooking results.



Exclusive to Miele **Automatic programmes**

Several types of food can be cooked in perfection with ease: success guaranteed when cooking fish, meat, vegetables and more.



Exclusive to Miele **CleanSteel**

No fingerprints on stainless steel: the surface has a protective finish and no special cleaning agents are required.

*Features vary depending on model

The right setting for every recipe

Miele steam combination ovens

One appliance, lots of uses

The steam combination oven really proves its worth with a wide range of programmes and additional uses. In addition to being a fully fledged conventional oven, it is also useful for blanching food before freezing and for bottling and ideal for gently defrosting frozen food. And when reheating cooked food, this appliance showcases another of its many talents with short, gentle regeneration times.



Combination cooking/Fan plus

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



Combination cooking/Conventional heat

Perfect from above and below: ideal for baking bread.



Combination cooking/Grill

Particularly crispy and succulent: ideal for cooking fish and meat with a high fat content.



Steam cooking

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



Fan plus

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

Steam combination oven



Model number	DGC 6300
Type of appliance	
Display	DirectControl
Retractable dials	●
Gourmet advantages	
Electronic temperature regulation in oven mode from 30 – 225°C	●
Electronic temperature regulation in steam mode from 40 – 100°C	●
Oxygen sensor	●
Menu cooking with no transfer of flavours between different foods	●
Wireless food probe/Food probe with cable	–/–
Functions	
Automatic programmes	●
Combi cooking/Steam cooking	●/●
Full grill/Economy grill/Fan grill	–/–/–
Fan plus/Intensive bake/Cake plus	●/–/–
Conventional heat/Top heat/Bottom heat	–/–/–
Convenience features	
Motorised lift-up control panel	–
Automatic menu cooking	–
User programmes/Programmable settings	20/●
Start-Stop programming	●
Clock display/Date display/Minute minder	●/●/●
Actual temperature display/Recommended temperatures	●/●
Appliance door	
CleanGlass door/Clear view door	●/●
Oven cavity	
Oven cavity volume in l	32
Removable side runners with PerfectClean finish	●
Number of halogen lights	1
Easy maintenance	
Stainless steel front with CleanSteel finish	●
Stainless steel oven cavity with PerfectClean/Linen finish	●/●
External steam generator	●
Maintenance programmes for Descaling/Soaking/Rinsing/Drying	●/●/–/●
Steam technology and water supply	
MultiSteam/MonoSteam	–/●
Water container with steam generator/Fresh water container	●/–
Condensate container behind motorised lift-up door	–
Mains water connection/Mains drainage connection	–/–
Efficiency and sustainability	
Energy efficiency class ¹⁾	A
Low energy lighting/Rapid heat-up	●/–
Safety	
Appliance cooling system and Cool front	●
Safety switch-off/System lock	●/●
Technical data	
Niche dimensions (in a tall unit) in mm (W x H x D) ²⁾	560 – 568 x 450 – 452 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	3.4/230/20
Accessories supplied	
Universal tray with PerfectClean/Combi rack with PerfectClean	–/–
Perforated stainless steel containers/ Solid stainless steel containers/Condensate tray	2/–/1
Stainless steel baking tray/Rack	●/●
Cookery book	●

¹⁾ Measured in accordance with EN 50304.

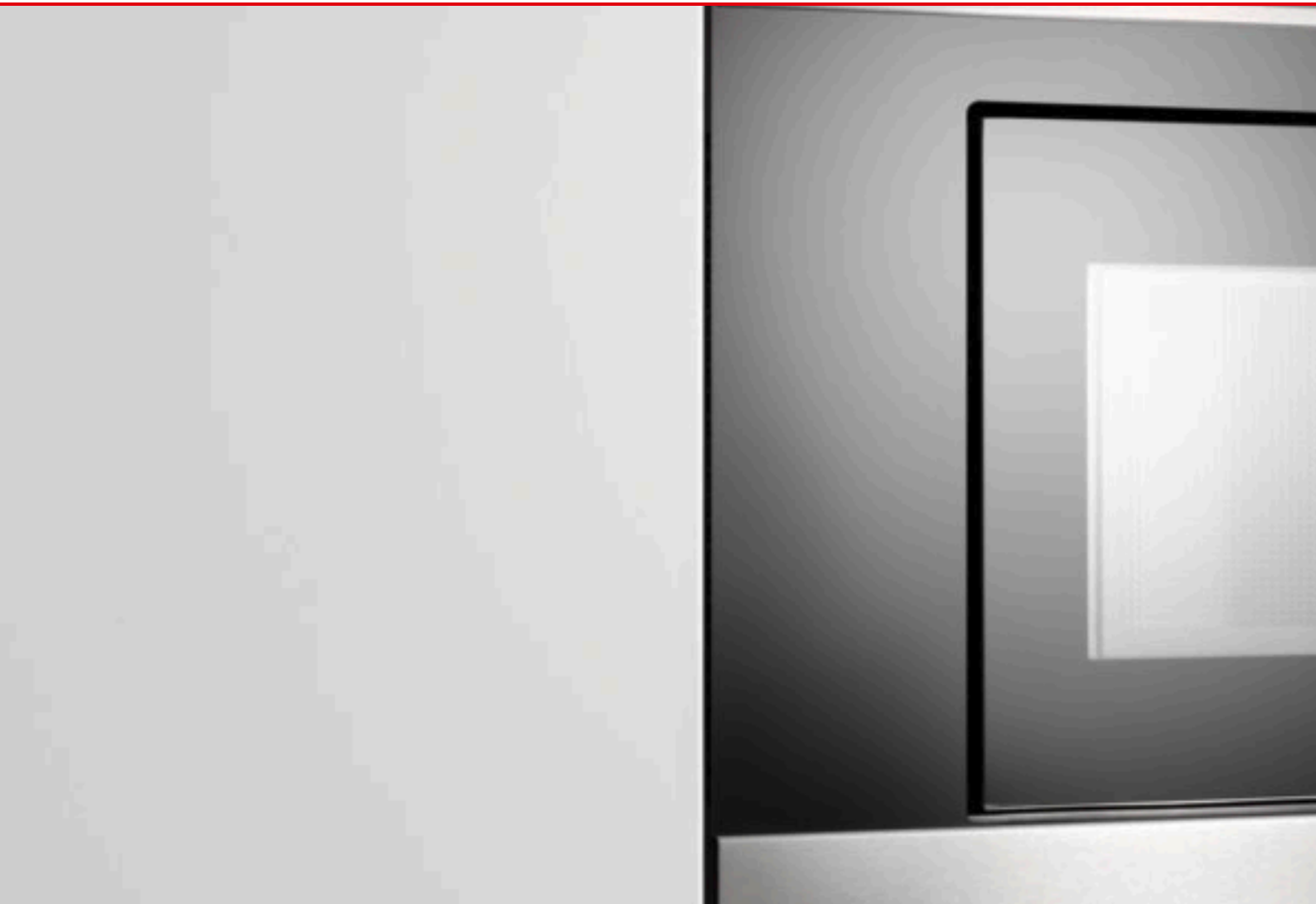
²⁾ Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

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



Miele ContourLine microwave ovens

Perfect kitchen integration



Models

Miele built-in SideControl appliances

Miele ContourLine microwave ovens have a 17 litre cabinet, controls positioned on the side and a side-hinged door. They can be combined with other Miele built-in appliances in a vertical run or installed on their own.

Freestanding

No niche space for a built-in microwave oven? Then Miele's freestanding microwave oven is the right appliance for you. Featuring a 26 litre cabinet and a 32 cm turntable, this appliance can be simply placed on the kitchen worktop.

Niche dimensions



M 6022 SC 50 cm wide, 35 cm high



Range

Miele's built-in ContourLine microwave ovens are available for installation in a 50 or 60 cm wide niche in a tall unit or a wall unit.



17 l cabinet

Operating modes

Anyone who thinks that microwave ovens are only for heating up and defrosting food is in for a culinary awakening; you will be amazed by the broad range of options available with Miele microwave ovens from solo microwave power to automatic programmes and grilling.



Freestanding oven



Microwave oven with integrated grill

Miele highlights for perfect results

Microwave oven highlights*



28 cm turntable

The 28 cm diameter turntable is big enough for cooking a wide variety of food and drink on a large plate or cooking container or in several smaller items such as mugs and small plates at the same time. And because the turntable is constantly rotating the food cooks evenly all the way through.



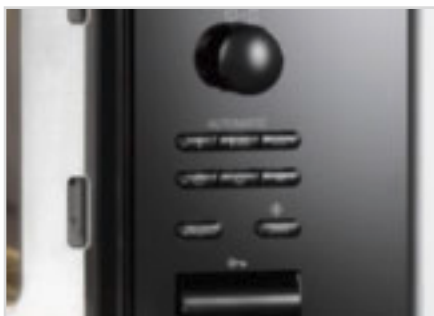
LED lighting

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



Quartz grill

Fast and uniform results: food is browned perfectly in a short time.



Automatic programmes

Conjuring up dishes with ease: simply select the appropriate programme and the weight of the food to be cooked - the appliance will do the rest.



Keeping warm function

At the end of the programme: food is kept at serving temperature for up to 15 minutes.



Memory function

Clever: programmes consisting of up to 3 stages can be started and cooked in a single process.

*Features vary depending on model

Microwave ovens



Model number	M 6012 SC	M 6022 SC
Type of appliance		
Freestanding microwave oven/Built-in microwave oven	●/–	–/●
Design		
TopControl/SideControl	–/●	–/●
Gourmet advantages		
Electronically controlled microwave power	●	●
Number of power levels	7 (80 – 900 W)	6 (80 – 800 W)
Grill element	800 W	800 W
Keeping warm function	●	●
Quartz grill	●	●
Functions		
Automatic programmes	17	17
Microwave solo	●	●
Grill element	●	●
Microwave/Grill combination mode	●	●
Convenience features		
Popcorn function	–	–
Clock display	●	●
Minute minder/Automatic switch off	●/●	●/●
Quick start function	●	●
Memory function	●	●
Programmable settings	●	●
Oven cavity		
Oven capacity in litres	26	17
LED oven lighting	●	●
Oven cavity height in cm	20.7	20.2
Turntable diameter in cm	32.5	27.2
Appliance door		
Door contact switch	●	●
Door button	●	●
Door hinging	left	left
Easy maintenance		
Stainless steel front with CleanSteel finish	–	●
Efficiency and sustainability		
Night dimming	●	●
Technical data		
System lock	●	●
Safety switch off	●	●
"Door" warning	●	●
Technical data		
Niche dimensions in mm (in a wall unit) (W x H x D)*	–	462 – 468 x 350–352 x ≥ 310
Ventilation independent of housing unit	●	●
Total connected load in kW/Voltage in V/Fuse rating in A	2.17/220 – 240/13	2.17/220 – 240/13
Accessories supplied		
Plate cover	●	●
Boiling rod	●	●
Grilling rack	●	●
Gourmet plate	●	●

* Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

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





Miele built-in warming drawers

The perfect temperature for crockery and food



Designs

Miele offers a choice of built-in drawers to suit various installation situations and niche sizes.



Food warming drawer 14 cm and 29 cm high

Alongside the benefits of a crockery warming drawer, the large food warming drawer also offers the options of keeping cooked food at serving temperature or, with the low-temperature function, can be used to cook meat and other food gently and perfectly.



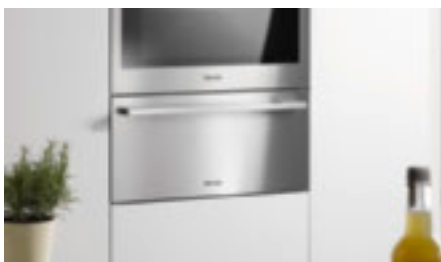
Food warming drawer 14 cm and 29 cm high

Alongside the benefits of a crockery warming drawer, the large food warming drawer also offers the options of keeping cooked food at serving temperature or, with the low-temperature function, can be used to cook meat and other food gently and perfectly.



The classic drawer - 14 cm high, 60 cm wide

14 cm high warming drawers can be combined perfectly with a 45 cm high compact appliance such as a Miele coffee machine, steam oven, steam combination oven or microwave combination oven in a 60 cm niche. These drawers are offered with a choice of front to suit different kitchen designs.



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

The 29 cm high built-in food warming drawer is the largest drawer from Miele. In combination with a conventional 60 cm high oven, it teams up perfectly in an 88 cm niche.

Exclusive features for gourmet results

Miele built-in warming drawer highlights*



Exclusive to Miele

Low-temperature cooking brings out the best in any type of meat

Low-temperature cooking is a professional method of food preparation giving high-quality, tender results with meat. Meat retains its aroma and nutrients exceptionally well and good chefs have been using this method of cooking for many years to prepare tender food. It is now becoming increasingly popular in domestic households. Low-temperature cooking is stress-free as the process does not require monitoring. And because the meat juices are evenly distributed during cooking, the meat can be carved straight after cooking without the need to rest it first.



4 operating modes

Multi-purpose use: for warming cups and glasses, plates and dishes, for keeping food at serving temperature or for using the low temperature function to cook your food.



**Exclusive
to Miele**

Touch controls

Simply convenient: programme selection is via a flush touch panel which is easy to clean.



Timer

Heat when you need it: all built-in food warming drawers feature a 4-hour timer which switches the appliance off automatically.



Automatic self-closing feature

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



Fully telescopic runners

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

* Features vary depending on model

The right setting for every application

Miele built-in warming drawers

The perfect partner in your kitchen

Miele warming drawers can be used for a wide range of applications. Not only can crockery be pre-warmed and food kept at serving temperature inside the drawers, the food warming drawer can also be used as a cooking appliance. Miele drawers with the low-temperature function are perfect for stress-free cooking of meat and other food. Perhaps an unusual feature on warming drawers? This function maintains a low temperature for a long time to gently cook the food.

Low-temperature cooking



Veal and beef

Low temperature cooking brings out the strong aromatic flavours of these types of meat, and guarantees tender results.



Lamb and poultry

Low-temperature cooking guarantees succulent and tender results with lamb and poultry.



Fish

Fish is important for your well-being and can also be cooked in a Miele food warming drawer.



Desserts

Sweet temptations for dessert: low temperature cooking is perfect for meringue.



Side dishes

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



Breakfast cereals

Porridge is cooked very effectively in a food warming drawer.

Other uses



Melting chocolate

Chocolate can be melted to the exact temperature for cakes in the warming drawer.



Proving yeast dough

Yeast dough for bread rises perfectly in a warming drawer.



Making yoghurt

Even yoghurt is a breeze to make in the Miele warming drawer.



Cooking rice

Perfect for all sorts of rice, but especially good for rice puddings.



Dissolving gelatine

Panna cotta made to perfection with gelatine.



Defrosting

Gentle defrosting guaranteed - without loss of quality.

Warming drawers



Model number	ESW 6114	ESW 6129 SousChef
Type of appliance		
Crockery warming drawer	●	●
Food warming drawer	●	●
Design		
Broad/narrow lower trim	●/–	Not applicable
Glass control panel with sensor switches	●	●
Control panel with symbols	●	●
Handleless drawer	●	–
Gourmet advantages		
Pre-heated crockery	●	●
Keeping food warm	●	●
Low temperature cooking with fan heat for perfect results	●	●
Temperature regulation from 30°C to 50°C	–	–
Freely adjustable temperature control	–	–
Precise electronic temperature regulation from 40°C to 85°C	●	●
Operating modes		
Cup warming	●	●
Plate warming	●	●
Food warming	●	●
Low temperature cooking	●	●
Convenience features		
Fully telescopic drawer for easy loading and unloading	●	●
Push-to-Open mechanism	●	–
Self-closing with soft close mechanism	●	●
Programmable timer	●	●
Capacity	Place settings for 6 persons	Place settings for 12 persons
Easy maintenance		
Stainless Steel front with CleanSteel finish	–	●
Glass front with CleanSteel trim	●	–
Flush touch display/On-off switch and temperature dial	●/–	●/–
Appliance networking		
Connection to coffee machine (optional kit required)	●	●
Safety		
Cool front	●	●
Safety switch-off	●	●
Technical data		
Appliance height in cm*	14	29
Total connected load in kW/Voltage in V/Fuse rating in A	0.7/230/13	0.7/230/13
Standard accessories		
Anti-slip mat	●	●
SousChef cook book	●	●
Rack to increase useable loading area	–	●

* Please refer to the building-in diagrams for niche dimensions.

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



SousChef





Perfectly tailored to your requirements

The designs and models of Miele electric hobs and electric hobs with induction



Designs



Self-contained hobs

Models



Induction hobs
The trendsetter



Conventional electric hobs
The traditional



Gas hobs
The classic

The right size for every kitchen

The frame designs and wide range of Miele hobs



Range



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



Practical – 75 cm wide hobs with 3 to 5 cooking zones.

Frame designs



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



Bevelled glass edges

Hob controls and hob designs make cooking easy!

The controls and cooking zones of Miele electric hobs and electric hobs with induction

User interfaces



EasyControl Plus

Flexible cooking zones*



Dual-circuit zone



Casserole zone



Concentrated power boost for rapid heat-up

The speed of Miele hobs



Speed*



TwinBooster

*Depending on model

Exclusive features for gourmet results

The product benefits* of Miele hobs

Miele hobs excel not only in terms of excellent user convenience and safety but they also feature innovative technologies such as ExtraSpeed on electric hobs, an extraordinarily fast booster function and PowerFlex on electric hobs with induction, as well as powerful wok burners on gas hobs. Gas, electrical hobs with or without induction - no matter which heating method is used, food is prepared perfectly even faster.

TwinBooster

Miele's TwinBooster function allows more flexibility when cooking as power output can be individually distributed. When required, the power output of two cooking zones can be combined and used on one single zone for particularly high performance.



Flexible cooking zones

For all sorts of cookware: a wide variety of pots and pans are suitable.

AutoBoost

Always at the right time: this function gives an initial power boost before reducing power for continued cooking and to prevent food from burning.

Timer

Perfect timing: starting and finishing time, duration of the cooking process and minute minder are easy to set.

Easy-to-clean ceramic glass

Food can no longer burn on: as the hob screen remains relatively cool, soiling can be removed easily.

EcoGlass

100% natural: the ceramic glass is made from environmentally friendly materials.

Energy efficiency

Low energy consumption: protects the environment and saves money.

Safety switch-off

Your guardian angel: should you forget to switch the appliance off, the safety switch-off function does it for you.

Efficient and safe

A clear benefit: no heat loss with induction, and the ceramic glass surface stays relatively cool.

Pan size recognition

Convincing: the size of the pan is recognised by the hob and energy supplied to this area only.

Safety switch-off

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

Safety and system lock

Extremely useful: both functions prevent accidental or unauthorised switching on of the hob.

Induction hobs



Model number	KM 6115	KM 6118
Heating		
Type of heating	Induction	Induction
Type of appliance		
Hob with onset controls	EasyControl plus	EasyControl plus
Design		
Stainless steel frame Flat/Raised	●/-	●/-
Stainless steel trim front and back	-	-
Bevelled edges/Flush fit	-/-	-/-
Cooking zones		
Number of cooking zones	4	4
PowerFlex zones (unlinked)		
No. of zones/diameter in mm	-/-	-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-
Cooking zone		
Position/Type/Diameter in mm	Front left/Vario/160 – 230	Front left/Vario/160 – 230
Power level in kW/Booster/TwinBooster	2.3 /3.0/3.7	2.3/3.0/3.7
Cooking zone		
Position/Type/Diameter in mm	Rear left/Vario/100 – 160	Rear left/Vario/100 – 160
Power level in kW/Booster/TwinBooster	1.4/2.2/-	1.4/2.2/-
Cooking zone		
Position/Type/Diameter in mm	Rear right/Vario/140 – 200	Rear right/Vario/140 – 200
Power level in kW/Booster/TwinBooster	1.85/3.0/-	1.85/3.0/-
Cooking zone		
Position/Type/Diameter in mm	Front right/Vario/140 – 200	Front right/Vario/140 – 200
Power level in kW/Booster/TwinBooster	1.85/3.0/-	1.85/3.0/-
Convenience features		
Touch display/Sensor controls/Dial controls	-/●/-	-/●/-
Pan and pan size recognition	●	●
Extended zones	-	-
Stop&Go function/Keeping warm function	-/●	-/●
Minute minder/Timer/Auto heat-up	●/●/●	●/●/●
Programmable settings (e.g. buzzer tones)	●	●
Indicators		
Residual heat indicators/Power level display	●/●	●/●
Efficiency and sustainability		
Utilisation of residual heat	-	-
Appliance networking		
Automatic operation with Con@ctivity (optional)	-	-
Safety		
Safety switch-off	●	●
Safety lock/System lock	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●
Pan protection/Residual heat indication	-/●	-/●
Technical data ³⁾		
Appliance dimensions in mm (W x D) ¹⁾	574 x 504	764 x 504
Total connected load in kW/Voltage in V/Fuse rating in A	7.4/230/30	7.4/230/30
Standard accessories		
Glass scraper/Connection cable	-/●	-/●
Wok pan	-	-

¹⁾ Please refer to the building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

²⁾ Suitable for installation in marble, granite, tiled or solid worktops only.

³⁾ For minimum safety distance to cooker hood above please see cooker hood section.

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



Ceramic hobs



Model number	KM 520	KM 5600
Heating		
Type of heating	Electric - HiLight	Electric - HiLight
Type of appliance		
Hob with onset controls	Onset dials	EasyControls
Design		
Stainless steel frame Flat/Raised	●/-	●/-
Stainless steel trim front and back	-	-
Bevelled edges/Flush fit	-/-	-/-
Cooking zones		
Number of cooking zones	4	4
PowerFlex zones (unlinked)		
No. of zones/diameter in mm	-/-	-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-
Cooking zone		
Position/Type/Diameter in mm	Front left/Single ring/145	Front left/Single ring/180
Power level in kW/Booster/TwinBooster	1.2/-/-	1.8/-/-
Cooking zone		
Position/Type/Diameter in mm	Rear left/Single ring/210	Rear left/Single ring/145
Power level in kW/Booster/TwinBooster	2.3/-/-	1.2/-/-
Cooking zone		
Position/Type/Diameter in mm	Rear right/Single ring/145	Rear right/Single ring/210
Power level in kW/Booster/TwinBooster	1.2/-/-	2.2/-/-
Cooking zone		
Position/Type/Diameter in mm	Front right/Single ring/180	Front right/Single ring/145
Power level in kW/Booster/TwinBooster	1.8/-/-	1.2/-/-
Convenience features		
Touch display/Sensor controls/Dial controls	-/-/●	-/●/-
Pan and pan size recognition	-	-
Extended zones	-	-
Stop&Go function/Keeping warm function	-/-	-/-
Minute minder/Timer/Auto heat-up	-/-/-	-/-/●
Programmable settings (e.g. buzzer tones)	-	●
Indicators		
Residual heat indicators/Power level display	●/-	●/●
Efficiency and sustainability		
Utilisation of residual heat	●	●
Appliance networking		
Automatic operation with Con@ctivity (optional)	-	-
Safety		
Safety switch-off	●	●
Safety lock/System lock	-/-	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/-/●	●/-/●
Pan protection/Residual heat indication	-/●	-/●
Technical data ³⁾		
Appliance dimensions in mm (W x D) ¹⁾	574 x 504	574 x 504
Total connected load in kW/Voltage in V/Fuse rating in A	6.5/230/30	6.4/230/30
Standard accessories		
Glass scraper/Connection cable	●/●	●/●



Gas hob



Model number	KM 2010
Heating	
Type of heating	Gas
Type of appliance	
Hob with onset controls	●
Design	
Gas on glass	–
Stainless steel frame	●
Flush fit/flat fit	–/–
Stainless steel trough	●
Cast iron pot rests (matt black enamel)	●
Cooking zones	
Number of cooking zones	4
Cooking zone	
Position/Type/Pan base-pan rim diameter in mm	Front left/Large burner/140 – 240
Burner output in kW	2.60
Cooking zone	
Position/Type/Pan base-pan rim diameter in mm	Rear left/Small burner/100 – 220
Burner output in kW	1.00
Cooking zone	
Position/Type/Pan base-pan rim diameter in mm	Rear right/Medium burner/120 – 220
Burner output in kW	1.75
Cooking zone	
Position/Type/Pan base-pan rim diameter in mm	Front right/Medium burner/120 – 220
Burner output in kW	1.75
Cooking zone	
Position/Type/Pan base-pan rim diameter in mm	–
Burner output in kW	–
Convenience features	
Dial controls	●
Minute minder	–
Single-handed electronic ignition/QuickStart	●/–
Easy maintenance	
Easy clean ceramic glass	–
Dishwasher-proof pot rests	–
Safety	
Safety switch-off	–
System lock	–
Heat indicator/In-operation indicator	–/–
Rapid switch-off	–
GasStop/GasStop & ReStart	●/–
Technical data ³⁾	
Appliance dimensions in mm (W x D) ¹⁾	650 x 520
Total connected load in kW	7.1
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3
Standard accessories	
Glass scraper/Connection cable	–/●
Wok ring	–
Ready for connection to natural gas	●
Liquid gas jet kit (optional)	●

¹⁾ Please refer to the building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

²⁾ Suitable for installation in marble, granite, tiled or solid worktops only.

³⁾ For minimum safety distance to cooker hood above please see cooker hood section.

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

N.B. In the UK gas hobs must be fitted by a GasSafe registered fitter. Allow adequate space below for connection to the gas supply.

GasSafe regulations stipulate that a pressure test nipple must be installed near the gas hob to allow an engineer to test the pressure following installation/servicing.





Stunning perspectives for your kitchen design

Miele cooker hood designs



Models

Wall-mounted cooker hoods

An eye-catcher in your kitchen





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

- **Extraction mode** – highly efficient
- **Extraction mode** with an external motor – effective and particularly quiet
- **Recirculation mode** – simple and efficient

Exclusive features for gourmet results

The product benefits* of Miele cooker hoods

**Exklusiv
bei Miele**

NoSmell active charcoal filter

Miele recirculation mode cooker hoods use a NoSmell active charcoal filter in addition to the grease filter. This Miele filter binds and neutralises odours effectively. The advantage: when you switch the cooker hood on again the day after cooking strong smelling food, such as fish, you won't notice a thing.



**Stainless-steel grease filters**

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

Miele CleanCover

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

Fan run-on

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

Perfect processing

Unique characteristics of Miele hoods: precise contours, precision joints and no unsightly gaps.

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

Single pane safety glass (ESG)

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

* Features will vary depending on model

Extractors - wall mounted



Model number	DA 5966 W	DA 5996 W	DA 6096 W
Construction type			
Wall/Island decor cooker hood/Ceiling fan	●/-/-	●/-/-	●/-/-
Customisation possible on request	●	●	●
Operating modes			
Vented operation/Recirculation operation/External operation	●/●/-	●/●/-	●/●/-
User convenience			
Light-touch switches with LED/On-glass touch controls	●/-	●/-	●/-
Grease filter/Active charcoal filter saturation indicator programmable	-/-	-/-	-/-
CleanCover/Dishwasher-safe stainless steel grease filter	●/1	●/1	●/1
Acoustic package/Safety switch off/Run-on time 5 or 15 mins.	-/●/-	-/●/-	-/●/-
Motor-operated cooker hoods	-	-	-
Networking of domestic appliances			
Automatic function Con@ctivity/Con@ctivity 2.0	-/-	-/-	-/-
Miele@home	-	-	-
Lighting			
Halogen/LED/Fluorescent tube	●/-/-	●/-/-	-/●/-
Number x W	1 x 50 W	1 x 50 W	2 x 4,5 W
Fan			
Alternating current motor (AC motor)/Direct current motor (DC motor)	●/-	●/-	●/-
Air throughput with max. duct diameter*			
Vented (not with external variants)			
In setting 3: Air throughput (m³/h)	360	360	400
Noise power level (dB(A) re 1 pW)/Noise pressure level (dB(A) re 20 µPa)	60/45	60/45	54/39
In Intensive setting: Air throughput (m³/h)	530	530	650
Noise power level (dB(A) re 1 pW)/Noise pressure level (dB(A) re 20 µPa)	69/54	69/54	66/51
Recirculation			
In setting 3: Air throughput (m³/h)	270	270	320
Noise power level (dB(A) re 1 pW)/Noise pressure level (dB(A) re 20 µPa)	68/53	68/53	62/47
In Intensive setting: Air throughput (m³/h)	350	350	520
Noise power level (dB(A) re 1 pW)/Noise pressure level (dB(A) re 20 µPa)	73/58	73/58	71/56
Technical data			
Total hood height vented and external in mm/Recirculation in mm	840-1.020/840-1.160	840-1.020/840-1.160	547/547
Width/Height/Depth of hood carcass in mm	595/134/520	895/134/520	898/547/523
Minimum height above electric/gas hobs** in mm	450/650	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0,25/230/10	0,25/230/10	0,21/230/10
Installation notes			
Vent connection top/rear/side	●/●/-	●/●/-	●/●/-
Diameter of vent connection in mm	150	150	150
Telescopic chimney/Telescopic wall bracket	●/-	●/-	-/-
Accessories supplied			
Remote control/Wireless stick Con@ctivity 2.0 for KM	-/-	-/-	-/-
Non-return flap/Deflector for recirculation/Active charcoal filter	●/-/-	●/-/-	●/●/-
Optional extras available at additional charge			
Recirculation conversion kit/Active charcoal filter	DUW 20/DKF 11-1	DUW 20/DKF 11-1	-/DKF 25-1
Reducing stub for 125 mm ø/Wall pipe DADC 6000	●/-	●/-	●/●
Remote control DARC6/Communication module for Con@ctivity	-/-	-/-	-/-
Control module DSM 400/DSM 406	●/-	●/-	●/-
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Edge extraction panels - Glass/Stainless steel	-/-	-/-	-/-





Tried-and-tested system for the ultimate coffee enjoyment

The preparation system and Miele freestanding coffee machine



Preparation systems



Freestanding coffee bean machines

Would you like to be able to select your personal favourite amongst all types of coffee beans available on the market and enjoy the aroma of freshly ground beans? Then this is the system for you. You can adjust all machine settings to perfectly suit your taste.



Range



The compact Miele freestanding machine is at home anywhere in your kitchen, living room, conservatory, or wherever you want to enjoy aromatic fresh coffee at the push of a button.

Miele highlights for perfect coffee enjoyment

The product highlights of Miele freestanding coffee bean machine



AromaticSystem

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



Automatic rinsing of milk lines with water from the water container

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



Cappuccinatore

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



Easily removable brew unit

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



ComfortClean

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





OneTouch and OneTouch for Two

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

Coffee machine



Model number	CM 6100
Construction type	
Freestanding bean-to-cup coffee machine	●
Built-in bean-to-cup coffee machine	–
Built-in coffee machine with Nespresso system	–
Design	
PureLine/ContourLine	–/–
Display	DirectSensor
Beverage specialties	
Espresso/Coffee/Long coffee	●/●/●
Cappuccino/Latte Macchiato/Caffè Latte	●/●/●
Hot water/Hot milk/Milk froth	–/●/●
Consumer benefits	
OneTouch/OneTouch for Two preparation	●/●
Flavour preserving conical grinding unit	●
Second type of coffee possible using ground coffee	●
User profiles programmable	–
Grinding grade adjustable/Grinding grade programmable	●/●
Water quantity/Water temperature programmable	●/●
Pre-brewing/Milk quantity/Milk froth quantity programmable	●/●/●
Coffee pot function	–
User convenience	
Individual language selection	●
Time of day display/Date display	–/–
CupSensor	–
Height adjustment of infinitely adjustable central spout in cm	8,0-14,0
ComfortDoor/BrilliantLight/Concealed door handle	–/–/–
Removable bean container/Nespresso capsule magazine	–/–
Coffee bean container capacity in g/Capsule magazine capacity in capsules	300/–
Capacity of waste container in capsules	12-14
Capacity of water container in l	1,8
Switch-on time programmable/Switch-off time programmable	●/●
Standby time programmable/Time buffer in h	●/–
Can be combined with warming drawer	–
Fixed water connection	–
Cleaning convenience	
Convenient cleaning programme/ComfortClean	●/●
Automatic rinsing of the milk pipework from the water container	●
Removable milk pipework/brew unit	●/●
Efficiency and sustainability	
Energy-saving Eco mode option	●
Networking of domestic appliances	
Miele@Home	–
Safety	
System lock	●
Technical data	
Niche dimensions in mm (W x H x D)	450 x 508 x 555
Machine dimensions in mm (WxHxD)	251 x 359 x 427
Depth with door open in cm	–
Total connected load in kW	1,5
Voltage in V/Fuse rating in A	220-240/10
Length of water intake hose/connection cable in m	–/1,4
Accessories supplied	
Milk container - Glass/Tin of Illy coffee (250 g)	–/–
Descaling agent/Cleaning tablets	●/●
Stainless steel thermal milk flask	–



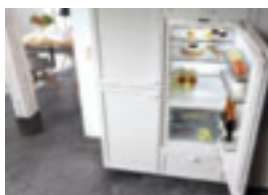


Miele refrigerators, freezers and fridge-freezers

Perfect storage conditions for all of your food



Models



Refrigerators

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



Fridge-freezers

These appliances offer plenty of storage space for fresh food and also for frozen food, each section with its own door. Where space is at a premium a Miele fridge-freezer provides convenient storage for fresh food as well as frozen food in one appliance.



Freezers

Miele freezers are efficient in terms of organisation and functionality. They can be set up as stand-alone appliances or combined with a matching Miele refrigerator and have sophisticated controls enabling the temperature to be regulated down to -26°C.



Controls



ComfortControl

ComfortControl uses light-touch switches for setting the temperature and the SuperCool or SuperFreeze function and for switching the buzzer off. LEDs indicate the temperature.



PicTronic controls

PicTronic controls also use light-touch switches with the temperature shown in a small black display.



TouchControls

With Miele touch controls, all key features look the same for design harmony in line with other Miele built-in appliances. All main functions are easily accessed via the touch controls and a display lets you know what is happening.

Efficiency and sustainability

Saving energy the environmentally friendly way with Miele refrigerators and freezers





Miele refrigerators and freezers achieve top ratings. With its current refrigeration products, Miele demonstrates that high performance and energy-saving can be achieved simultaneously. Miele invests a great deal in the continuous development of modern technologies such as the optimisation of the refrigeration circuit and insulation. With success, as the majority of appliances clearly exceed the A+ energy-efficiency classification. For you, the savings on appliances with energy-efficiency rating of A+ compared with an A appliance is 20%. Appliances with energy-efficiency rating A++ consume at least 40% less energy and A+++ models even 60% less energy than a comparable model with an energy-efficiency rating A. Even Miele's flagship appliances are extremely economical. With an appliance which is in use 24 hours a day, every day over many years, this benefit goes straight to your pocket and is gentle on the environment. Miele refrigerators and freezers are always an excellent choice – for your home and the environment.

Miele highlights for perfect results

Miele refrigerators, freezers and fridge-freezers*



Frost free

Convenient: manual defrosting is no longer necessary. Cool air circulates through the cabinet preventing the formation of ice on food.



Dynamic cooling

Uniform distribution of temperature: a fan ensures excellent circulation and distribution of cold air.



**Exclusive
to Miele**

ComfortClean

Rapid cleaning: the high-quality door shelves are dishwasher-proof.



SoftClose

Closes quietly and reliably: the gently selfclosing door prevents items from falling out.



LED lighting

Maintenance free and economical: efficient and durable LEDs ensure perfect illumination of the interior.



Automatic SuperCool/SuperFrost

Fast cooling and freezing: ideal for large quantities of food, extra cold drinks or gentle freezing.

* Features vary depending on model

Undercounter fridge



Model number	K 9122 Ui
Appliance category	
Refrigerator	●
Type of appliance	
Integrated/Built-under	●/●
Door hinging/convertible hinging	right/●
Design	
Lighting in refrigerator/refrigeration section	●
Type of lighting	Lamp
PerfectFresh Pro LED lighting	–
Convenience features	
MasterFresh/PerfectFresh/SelfClose	–/–/–
PerfectFresh Pro with Info system	–
ComfortClean/Dynamic cooling	●/–
SoftClose door closure/Drop and Lock	–/–
Automatic defrosting	●
Controls	
Electronic temperature display and control	ComfortControl
Independent switch off for refrigeration section	–
SuperCool/Sabbath mode	●/–
Number of temperature zones	1
Refrigerator/refrigeration section	
Height adjustable toughened glass shelves	3
Number of shelves	4
Chrome metal bottle rack	–
Number of removable fruit & vegetable containers	1
Butter and cheese compartment	●
VarioBord for jars/condiments (can be used at the table)	–
Full-width door shelves/half-width door shelves	–/1
Number of bottle shelves in the door	1
Efficiency and sustainability	
Energy efficiency class	A+
Energy consumption per year in kWh/in 24 h in kWh	125/0.341
Safety	
Safety lock	–
Acoustic door alarm/Acoustic temperature alarm	–/–
Optical door alarm/Optical temperature alarm	–/–
Technical data	
Niche dimensions in mm (H x W)*	820 – 870 x 600
Type of hinging	Fixed
Max. weight of door: refrigerator section/freezer section in kg	10/–
Climate class	SN-T
Usable capacity in l	137
Refrigeration section in l/PerfectFresh zone in l	137/0
4-star freezer section in l	0
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	–/–
Sound power in dB(A) re1pW	39
Current consumption in milliamps (mA)	1200
Accessories supplied	
Butter dish/Egg tray	–/●

* Please refer to the building-in diagrams for more details.

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



Integrated fridge



Model number	K 35222 iD
Appliance category	
Refrigerator	●
Type of appliance	
Integrated/Built-under	●/-
Door hinging/convertible hinging/matching appliance	right/●/FNS 35402 i
Design	
Lighting in refrigerator/refrigeration section	●
Type of lighting	LED
PerfectFresh Pro LED lighting	-
Convenience features	
MasterFresh/PerfectFresh/SelfClose	-/-/-
PerfectFresh Pro with Info system	-
ComfortClean/Dynamic cooling	●/●
SoftClose door closure/Drop and Lock	-/-
Automatic defrosting	●
Controls	
Electronic temperature display and control	PicTronic
Independent switch off for refrigeration section	-
SuperCool/Sabbath mode	●/-
Number of temperature zones	1
Refrigerator/refrigeration section	
Height adjustable toughened glass shelves	6
Number of shelves	7
Chrome metal bottle rack	-
Number of removable fruit & vegetable containers	1
Butter and cheese compartment	-
VarioBord for jars/condiments (can be used at the table)	-
Full-width door shelves/half-width door shelves	2/-
Number of bottle shelves in the door	2
Efficiency and sustainability	
Energy efficiency class	A++
Energy consumption per year in kWh/in 24 h in kWh	110/0.299
Safety	
Safety lock	●
Acoustic door alarm/Acoustic temperature alarm	-/-
Optical door alarm/Optical temperature alarm	-/-
Technical data	
Niche dimensions in mm (H x W)*	1397 – 1413 x 560 – 570
Type of hinging	Fixed
Max. weight of door: refrigerator section/freezer section in kg	21/-
Climate class	SN-T
Usable capacity in l	259
Refrigeration section in l/PerfectFresh zone in l	259/0
4-star freezer section in l	0
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	-/-
Sound power in dB(A) re1pW	36
Current consumption in milliamps (mA)	1200
Accessories supplied	
Butter dish/Egg tray	-/●

* Please refer to the building-in diagrams for more details.
N.B Appliances must be installed in accordance with IEE regulations by a competent person.



Integrated fridge freezer



Model number	KDN 37132 iD
Appliance category	
Fridge freezer	●
Type of appliance	
Integrated/Built-under	●/–
Door hinging/convertible hinging/matching appliance	right/●/–
Design	
Lighting in refrigerator/refrigeration section	●
Type of lighting	LED
PerfectFresh Pro LED lighting	–
Convenience features	
MasterFresh/PerfectFresh/SelfClose	–/–/–
PerfectFresh Pro with Info system	–
IceMaker/Plumbed in/MyIce water container	–/–/–
ComfortClean/Dynamic cooling/Frost free/VarioRoom	●/●/●/●
SoftClose door closure/Drop and Lock	–/–
Controls	
Electronic temperature display and control	PicTronic
Independent switch off for refrigeration section	–
Independent temperature control of refrigeration and freezer sections	–
Super cool/Super freeze/Sabbath mode	●/●/–
Number of temperature zones	2
Refrigerator/refrigeration zone	
Height adjustable toughened glass shelves	4
Number of shelves	5
Chrome metal bottle rack	–
Number of removable fruit & vegetable containers	1
Butter and cheese compartment	–
VarioBord for jars/condiments (can be used at the table)	–
Full-width door shelves/half-width door shelves	2/–
Number of bottle shelves in the door	1
Freezer/freezer zone	
Number of removable freezer drawers/freezer baskets	3
Toughened glass shelves	●
Efficiency and sustainability	
Energy efficiency class	A++
Energy consumption per year in kWh/in 24 h in kWh	233/0.638
Safety	
Appliance lock/Power cut indication for the freezer section	●/–
Acoustic door alarm/Acoustic temperature alarm	●/●
Optical door alarm/Optical temperature alarm	–/●
Technical data	
Niche dimensions in mm (H x W)*	1772 – 1788 x 560 – 570
Type of hinging	Sliding
Max. weight of door: refrigeration section/freezer section in kg	20/12
Climate class	SN-T
Usable capacity in l	262
Refrigeration section in l/PerfectFresh zone in l/Freezer section in l	199/0/63
Sound power in dB(A) re1pW	39
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	20/4.0
Current consumption in milliamps (mA)	1400
Accessories supplied	
Butter dish/Egg tray	–/●



* Please refer to the building-in diagrams for more details.

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

Integrated freezer



Model number	FNS 35402 i
Appliance category	
Freezer	●
Type of appliance	
Integrated/Built-under	●/-
Side-by-side enabled	●
Door hinging/convertible hinging/matching appliance	right/●/K 35472 iD
Design	
Lighting in freezer/freezer section	●
Type of lighting	LED
Convenience features	
IceMaker/Plumbed in	-/-
Frost free/VarioRoom	●/●
SoftClose door closure/Drop and Lock	●/-
Controls	
Electronic temperature display and control	TouchControl
Super freeze	●
Freezer/freezer section	
Number of removable freezer drawers/freezer baskets	6
Number of removable metal baskets in the door	-
Number of removable metal freezer baskets	-
Toughened glass shelves	●
Efficiency and sustainability	
Energy efficiency class	A++
Energy consumption per year in kWh/in 24 h in kWh	204/0.557
Safety	
Appliance lock/Power cut indication for the freezer section	●/●
Acoustic door alarm/Acoustic temperature alarm	●/●
Optical door alarm/Optical temperature alarm	●/●
Technical data	
Niche dimensions in mm (H x W)*	1397 – 1413 x 560 – 570
Type of hinging	Fixed
Max. weight of door: refrigerator section/freezer section in kg	-/21
Climate class	SN-T
4-star freezer section in l	151
Sound power in dB(A) re1pW	37
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	34/14
Current consumption in milliamps (mA)	1300
Accessories supplied	
Cool pack/ice tray	●/●

* Please refer to the building-in diagrams for more details.
N.B Appliances must be installed in accordance with IEE regulations by a competent person.



Miele dishwashers

Perfect design harmony in your kitchen



Models



Freestanding dishwashers

Freestanding dishwashers with a hard-wearing laminate worktop. As these appliances are not built in, they can simply move house with their owners and be installed in the new kitchen.



Semi-integrated dishwashers

The appliance front is designed to take a front panel to match your kitchen furniture, or a front panel in CleanSteel from Miele.



Fully integrated dishwashers

The entire front of the appliance is concealed either behind a front panel to match your kitchen furniture, or a front panel in CleanSteel from Miele. The ideal solution if you want your dishwasher out of sight.

The ideal solution for your kitchen

Miele's wide variety of dishwashers



Range



Standard dishwashers

These dishwashers fit into the standard 600 x 805 mm niche available in the majority of households.

Exclusive features for perfect results

and more convenience

The product highlights of Miele dishwashers*



Highest level of energy efficiency

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



Freshwater dishwashers with water consumption from 6.5 l

From as little as 6.5 l water consumption: in the Sensor wash programme optimum cleaning results are achieved with minimum water consumption.



Exclusive to Miele

Patented²⁾ AutoOpen drying

Everything perfectly dry: the dishwasher door opens automatically at the end of a programme cycle.



Exclusive to Miele

FlexiTimer with EcoStart

Clever: with EcoStart, the dishwasher automatically selects the cheapest electricity rate every time.



Exclusive to Miele

Miele basket design

Unique: the new design of the lower basket and the innovative upper basket offer a wide range of functions.

*Features vary depending on model

¹⁾ DE102008062761B3, EP2201887B1

²⁾ DE102007008950B4, EP2120671B1, US 8671587B2



**Exclusive
to Miele**

Patented¹⁾ 3D cutlery tray

An innovation from the inventor of the cutlery tray: Miele's intelligent 3D cutlery tray is height, width and depth adjustable so that it can be perfectly adapted to suit any load. This allows awkward items such as whisks and soup ladles to be accommodated and gently washed.

Adjusting the side sections of the cutlery tray allows tall stemware to be held securely in the upper basket.

Miele dishwashing programmes and programme options

For all your crockery and glassware*



ECO

Extremely economical: this water and energy-saving programme is suitable for mixed loads of normally soiled crockery.



Sensor wash

For standard crockery: for example mixed loads with light soiling.



Light soiling 50°C

Quick and efficient: this programme for is suitable for loads with normal, slightly dried-on food residue.



Pots and pans 75°C

Maximum cleaning performance: pots, pans, etc. are left residue-free after cleaning.



Sensor wash gentle

Gentle and with care: this programme is ideal for temperature-sensitive and lightly soiled crockery.



Short

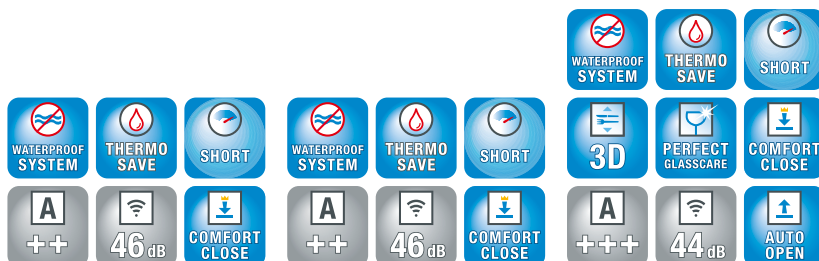
Sometimes things have to be done at the double: the 'Short' option reduces the length of a programme by up to 30 minutes.



Freestanding dishwashers, 60 cm



Model number	G 4920	G 4920 SC	G 6200 SC
Construction type			
Freestanding dishwasher/Built-under dishwasher	●/-	●/-	●/-
Integrated dishwasher/Fully integrated dishwasher	-/-	-/-	-/-
45 cm dishwasher/60 cm dishwasher	-/●	-/●	-/●
Design			
Fascia panel version/Operation	Straight fascia/Programme selector button	Straight fascia/Programme selector button	Straight fascia/Programme selector button
Display	3-digit 7-segment indicator	3-digit 7-segment indicator	3-digit 7-segment indicator
Convenience			
Knock2open	-	-	-
AutoClose/ComfortClose	-/●	-/●	-/●
BrilliantLight/Salt container in door	-/-	-/-	-/-
Operational noise dB(A) re 1 pW	46	46	44
Time left indicator/Delay start up to 24 h/TimeControl	●/●/-	●/●/-	●/●/-
Functional check	Control display	Control display	Control display
Efficiency and sustainability			
Energy efficiency classification/Drying classification	A++/A	A++/A	A+++/A
Water consumption in l/Energy consumption in kWh in ECO programme	9.9/0.93	9.9/0.94	9.9/0.84
Annual water consumption in l/energy consumption in kWh in ECO programme	2,772/262	2,772/266	2,716/237
Water consumption in Sensor wash programme in l from	6.5	6.5	6.5
Consumption values with hot water connection in ECO programme in kWh	0.58	0.58	0.59
FlexiTimer with EcoStart/EcoFeedback/Hot water connection	-/-/●	-/-/●	-/-/●
Alternating spray arm technology/Half load	●/●	●/●	●/●
Quality of results			
Mains water dishwasher	●	●	●
AutoOpen drying	-	-	●
SensorDry/Recirculation turbothermic drying	-/●	-/●	●/●
Perfect GlassCare	-	-	●
Dishwashing programmes			
ECO/Sensor wash/Pots and pans 75°C	●/●/●	●/●/●	●/●/●
Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C	-/●/●/-	-/●/●/-	-/●/●/●
Hygiene/SolarSave/Maintenance programme	-/-/-	-/-/-	-/-/-
Extra quiet 38 dB(A)/Extra quiet 40 dB(A)	-/-	-/-	-/-
Programmes for special applications (e.g. Pasta/Paella)	-	-	-
Rinse options			
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/-/-	●/-/-/-
Soak/Pre-wash/Turbo function	-/-	-/-	-/-
Basket design			
Cutlery loading	Cutlery basket	Cutlery tray	3D cutlery tray
Basket design	Comfort	Comfort	ExtraComfort
No. of standard place settings	13	14	14
Safety			
WaterProof System	●	●	●
Check filter indicator	-	-	-
Child-safety feature/System lock	●/-	●/-	●/-
Technical data			
Total connected load in kW/Voltage in V/Fuse rating in A	2.3/230/13	2.3/230/13	2.3/230/13
Colour			
Brilliant white	●	●	●
Stainless steel CleanSteel	●	-	-



Freestanding dishwashers, 60 cm



Model number	G 6410 SC Edition EcoComfort+++
Construction type	
Freestanding dishwasher/Built-under dishwasher	●/-
Integrated dishwasher/Fully integrated dishwasher	-/-
45 cm dishwasher/60 cm dishwasher	-/●
Design	
Fascia panel version/Operation	Straight fascia/Programme selector button
Display	1-line text display
Convenience	
Knock2open	-
AutoClose/ComfortClose	-/●
BrilliantLight/Salt container in door	-/●
Operational noise dB(A) re 1 pW	44
Time left indicator/Delay start up to 24 h/TimeControl	●/●/-
Functional check	Display
Efficiency and sustainability	
Energy efficiency classification/Drying classification	A+++/A
Water consumption in l/Energy consumption in kWh in ECO programme	9.7/0.84
Annual water consumption in l/energy consumption in kWh in ECO programme	2,716/237
Water consumption in Sensor wash programme in l from	6.5
Consumption values with hot water connection in ECO programme in kWh	0.49
FlexiTimer with EcoStart/EcoFeedback/Hot water connection	●/●/●
Alternating spray arm technology/Half load	●/●
Quality of results	
Mains water dishwasher	●
AutoOpen drying	●
SensorDry/Recirculation turbothermic drying	●/●
Perfect GlassCare	●
Dishwashing programmes	
ECO/Sensor wash/Pots and pans 75°C	●/●/●
Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C	-/●/●/●
Hygiene/SolarSave/Maintenance programme	-/●/●
Extra quiet 38 dB(A)/Extra quiet 40 dB(A)	-/●
Programmes for special applications (e.g. Pasta/Paella)	-
Rinse options	
Short/Intensive lower basket/Energy save/Extra dry	●/-/●/-
Soak/Pre-wash/Turbo function	-/-
Basket design	
Cutlery loading	3D cutlery tray
Basket design	MaxiComfort
No. of standard place settings	14
Safety	
WaterProof System	●
Check filter indicator	●
Child-safety feature/System lock	●/-
Technical data	
Total connected load in kW/Voltage in V/Fuse rating in A	2.3/230/13
Colour	
Brilliant white	●



Partially integrated dishwashers, 60 cm



Model number	G 4920 i	G 4920 SCi
Construction type		
Freestanding dishwasher/Built-under dishwasher	-/-	-/-
Integrated dishwasher/Fully integrated dishwasher	●/-	●/-
45 cm dishwasher/60 cm dishwasher	-/●	-/●
Design		
Fascia panel version/Operation	Straight fascia/Programme selector button	Straight fascia/Programme selector button
Display	3-digit 7-segment indicator	3-digit 7-segment indicator
Convenience		
Knock2open	-	-
AutoClose/ComfortClose	-/●	-/●
BrilliantLight/Salt container in door	-/-	-/-
Operational noise dB(A) re 1 pW	46	46
Time left indicator/Delay start up to 24 h/TimeControl	●/●/-	●/●/-
Functional check	Control display	Control display
Efficiency and sustainability		
Energy efficiency classification/Drying classification	A++/A	A++/A
Water consumption in l/Energy consumption in kWh in ECO programme	9.9/0.93	9.9/0.94
Annual water consumption in l/energy consumption in kWh in ECO programme	2,772/262	2,772/266
Water consumption in Sensor wash programme in l from	6.5	6.5
Consumption values with hot water connection in ECO programme in kWh	0.58	0.59
FlexiTimer with EcoStart/EcoFeedback/Hot water connection	-/-/●	-/-/●
Alternating spray arm technology/Half load	●/●	●/●
Quality of results		
Mains water dishwasher	●	●
AutoOpen drying	-	-
SensorDry/Recirculation turbothermic drying	-/●	-/●
Perfect GlassCare	-	-
Dishwashing programmes		
ECO/Sensor wash/Pots and pans 75°C	●/●/●	●/●/●
Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C	-/●/●/-	-/●/●/-
Hygiene/SolarSave/Maintenance programme	-/-/-	-/-/-
Extra quiet 38 dB(A)/Extra quiet 40 dB(A)	-/-	-/-
Programmes for special applications (e.g. Pasta/Paella)	-	-
Rinse options		
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/-/-
Soak/Pre-wash/Turbo function	-/-	-/-
Basket design		
Cutlery loading	Cutlery basket	Cutlery tray
Basket design	Comfort	Comfort
No. of standard place settings	13	14
Safety		
WaterProof System	●	●
Check filter indicator	-	-
Child-safety feature/System lock	●/-	●/-
Technical data		
Total connected load in kW/Voltage in V/Fuse rating in A	2.3/230/13	2.3/230/13
Colour		
Stainless steel CleanSteel	●	●
Brilliant white	●	●



Fully integrated dishwashers, 60 cm



Model number	G 4960 Vi	G 4960 SCVi
Construction type		
Freestanding dishwasher/Built-under dishwasher	-/-	-/-
Integrated dishwasher/Fully integrated dishwasher	-/●	-/●
45 cm dishwasher/60 cm dishwasher	-/●	-/●
Design		
Fascia panel version/Operation	Concealed/ Programme selector button	Concealed/ Programme selector button
Display	3-digit digital display	3-digit digital display
Convenience		
Knock2open	-	-
AutoClose/ComfortClose	-/●	-/●
BrilliantLight/Salt container in door	-/-	-/-
Operational noise dB(A) re 1 pW	46	46
Time left indicator/Delay start up to 24 h/TimeControl	●/●/-	●/●/-
Functional check	Acoustic	Acoustic
Efficiency and sustainability		
Energy efficiency classification/Drying classification	A++/A	A++/A
Water consumption in l/Energy consumption in kWh in ECO programme	10.0/0.94	10.0/0.94
Annual water consumption in l/energy consumption in kWh in ECO programme	2,772/262	2,772/266
Water consumption in Sensor wash programme in l from	6.5	6.5
Consumption values with hot water connection in ECO programme in kWh	0.58	0.59
FlexiTimer with EcoStart/EcoFeedback/Hot water connection	-/-/●	-/-/●
Alternating spray arm technology/Half load	●/●	●/●
Quality of results		
Mains water dishwasher	●	●
AutoOpen drying	-	-
SensorDry/Recirculation turbothermic drying	-/●	-/●
Perfect GlassCare	-	-
Dishwashing programmes		
ECO/Sensor wash/Pots and pans 75°C	●/●/●	●/●/●
Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C	-/●/●/-	-/●/●/-
Hygiene/SolarSave/Maintenance programme	-/-/-	-/-/-
Extra quiet 38 dB(A)/Extra quiet 40 dB(A)	-/-	-/-
Programmes for special applications (e.g. Pasta/Paella)	-	-
Rinse options		
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/-/-
Soak/Pre-wash/Turbo function	-/-	-/-
Basket design		
Cutlery loading	Cutlery basket	Cutlery tray
Basket design	EasyComfort	EasyComfort
No. of standard place settings	13	14
Safety		
WaterProof System	●	●
Check filter indicator	-	-
Child-safety feature/System lock	-/-	-/-
Technical data		
Total connected load in kW/Voltage in V/Fuse rating in A	2.3/230/13	2.3/230/13



Installation drawings

Ovens

H 2161 B

Technical drawing of oven H 2161 B. The front view shows a width of 600 mm and a height of 600 mm. The side view shows a depth of 554 mm, a top width of 246 mm, a front width of 596 mm, a bottom width of 549 mm, and a height of 596 mm. The internal width is indicated as ≥ 550 mm and 560-568 mm.

* Ovens with glass front
 ** Ovens with metal front

H 2161 B

Technical drawing of oven H 2161 B. The front view shows a width of 600 mm and a height of 593-595 mm. The side view shows a depth of 554 mm, a top width of 246 mm, a front width of 596 mm, a bottom width of 549 mm, and a height of 596 mm. The internal width is indicated as ≥ 550 mm and 560-568 mm.

* Ovens with glass front
 ** Ovens with metal front

H 2361 B, H 6160 B

Technical drawing of ovens H 2361 B and H 6160 B. The front view shows a width of 600 mm and a height of 600 mm. The side view shows a depth of 554 mm, a top width of 407 mm, a front width of 596 mm, a bottom width of 547 mm, and a height of 596 mm. The internal width is indicated as ≥ 550 mm and 560-568 mm.

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

H 2361 B, H 6160 B

Technical drawing of ovens H 2361 B and H 6160 B. The front view shows a width of 600 mm and a height of 593-595 mm. The side view shows a depth of 554 mm, a top width of 407 mm, a front width of 596 mm, a bottom width of 547 mm, and a height of 596 mm. The internal width is indicated as ≥ 550 mm and 560-568 mm.

* Ovens with glass front
 ** Ovens with metal front

H 2361 BP

Technical drawing of oven H 2361 BP. The front view shows a width of 600 mm and a height of 600 mm. The side view shows a depth of 554 mm, a top width of 407 mm, a front width of 596 mm, a bottom width of 547 mm, and a height of 596 mm. The internal width is indicated as ≥ 550 mm and 560-568 mm. A note indicates a minimum area of $\geq 150 \text{ cm}^2$ for the top panel.

* Ovens with glass front
 ** Ovens with metal front

H 2361 BP

Technical drawing of oven H 2361 BP. The front view shows a width of 600 mm and a height of 593-595 mm. The side view shows a depth of 554 mm, a top width of 407 mm, a front width of 596 mm, a bottom width of 547 mm, and a height of 596 mm. The internal width is indicated as ≥ 550 mm and 560-568 mm.

* Ovens with glass front
 ** Ovens with metal front

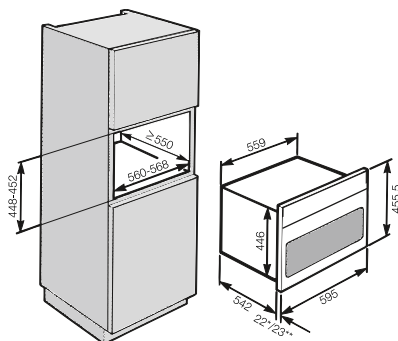
Microwave combination ovens

H 6100 BM

Technical drawing of oven H 6100 BM. The front view shows a width of 600 mm and a height of 600 mm. The side view shows a depth of 554 mm, a top width of 407 mm, a front width of 596 mm, a bottom width of 547 mm, and a height of 596 mm. The internal width is indicated as ≥ 550 mm and 560-568 mm.

* Ovens with glass front
 ** Ovens with metal front

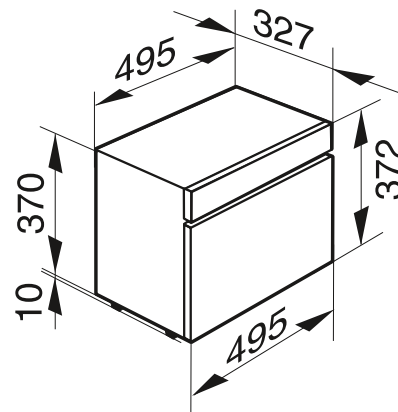
H 6100 BM



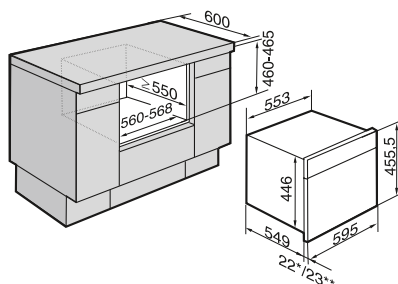
* Ovens with glass front
** Ovens with metal front

Steam ovens

DG 6010, freestanding steam oven



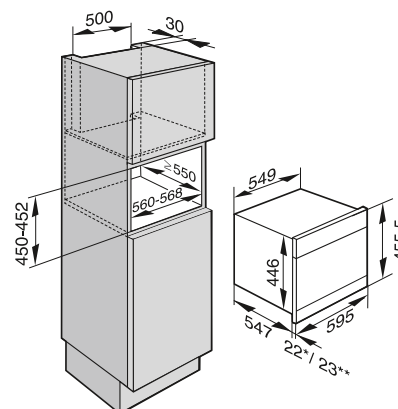
DG 6100



* Ovens with glass front
** Ovens with metal front

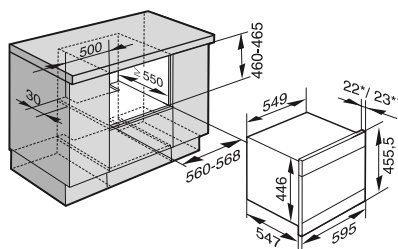
Steam combination ovens

DGC 6300



* Ovens with glass front
** Ovens with metal front

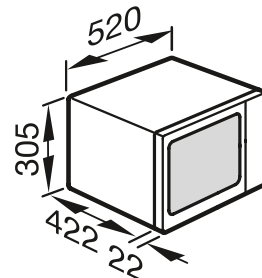
DGC 6300



* Ovens with glass front
** Ovens with metal front

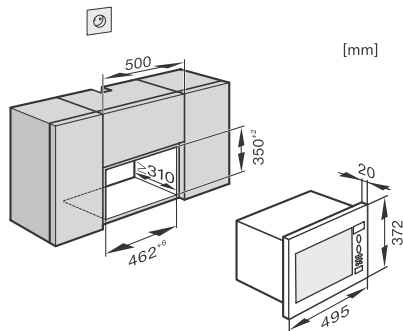
Microwave ovens

M 6012, freestanding microwave oven



Installation drawings

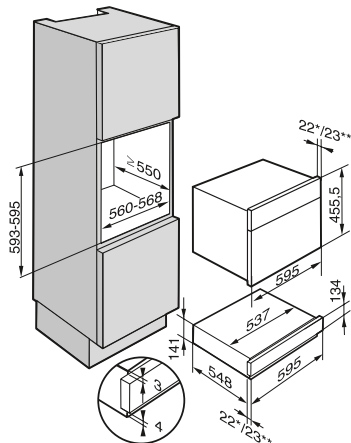
M 6022 SC



Min. installation ht above floor 850 mm

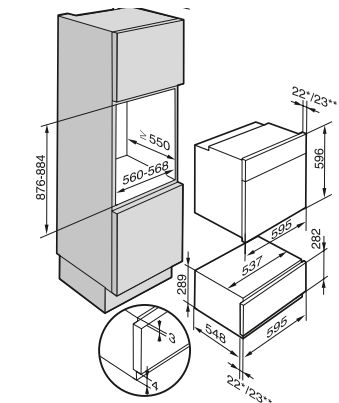
Warming drawers

ESW 6114 with H 6 xxx BM



* Ovens with glass front
** Ovens with metal front

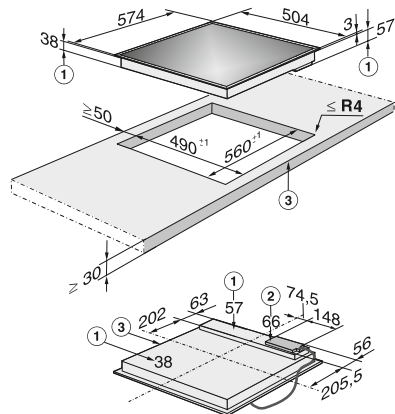
ESW 6129 with H 6xxx single oven



* Ovens with glass front
** Ovens with metal front

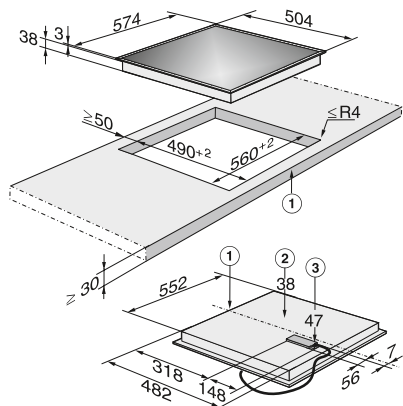
Electric hobs

KM 520



1) Casing depth
2) Installation depth including mains connection box
3) Front

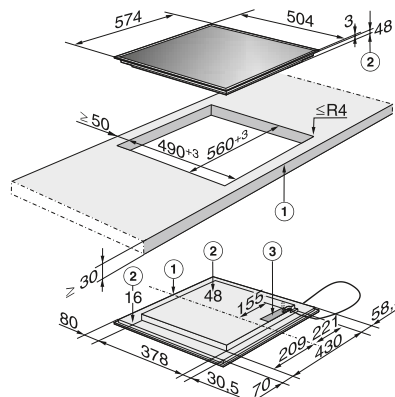
KM 5600



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

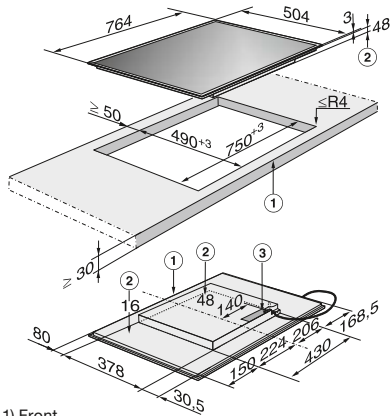
Induction hobs

KM 6115



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

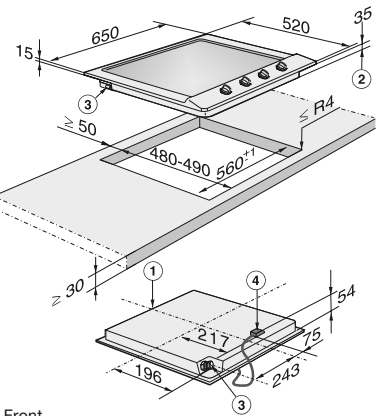
KM 6118



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

Gas hobs

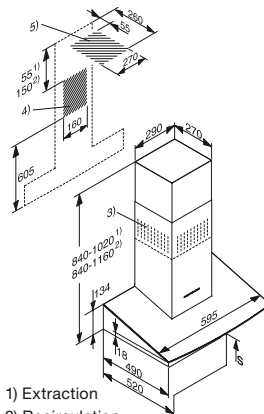
KM 2010



- 1) Front
- 2) Casing depth
- 3) Gas connection R1/2 - ISO 7-1 (DIN EN 10226)
- 4) Mains connection box with mains connection cable

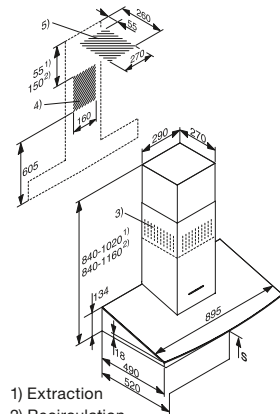
Cooker hoods

DA 5966 W



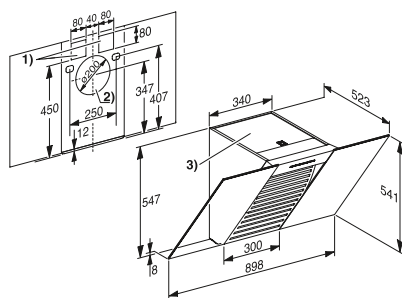
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)
- S: Safety distance between hob and cooker hood

DA 5996



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

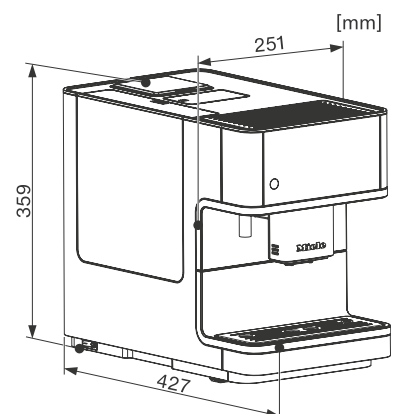
DA 6096 W Black Wing



- 1) Breakthrough for the electrical connection
- 2) Breakthrough in air exhaust to the rear. Exhaust connection alternatively upwards.
- 3) Air outlet for recirculation. The distance to the ceiling or the top of the unit mounted furniture should be at least 200 mm.

Coffee machines

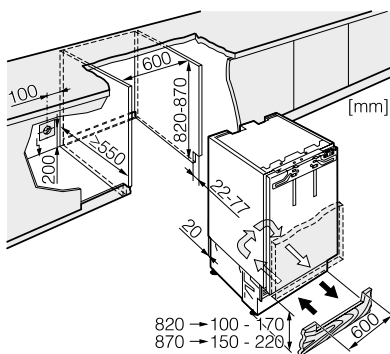
CM 6100



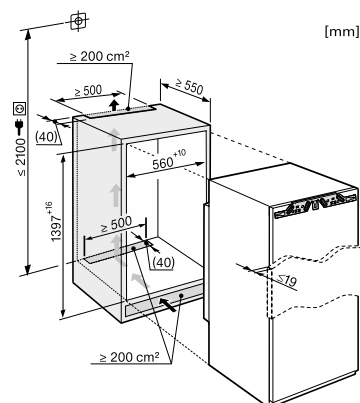
Installation drawings

Refrigerators, freezers, fridge-freezers and wine conditioning units

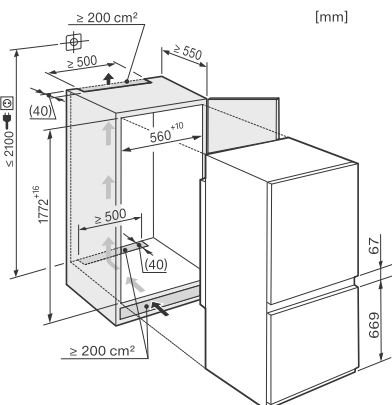
K 9122 Ui



K 35222 iD, FNS 35402 i

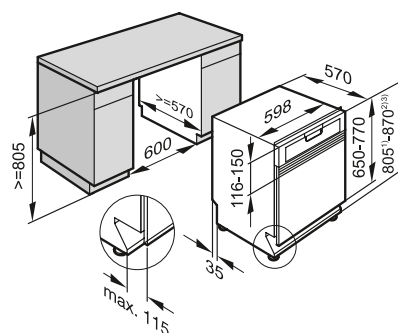


KDN 37132 iD



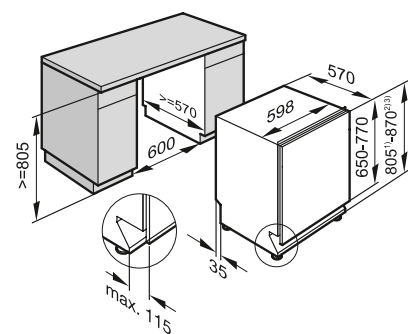
Dishwashers

G 4920 i, G 4920 SCi



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

G 4960 Vi, G 4960 SCVi

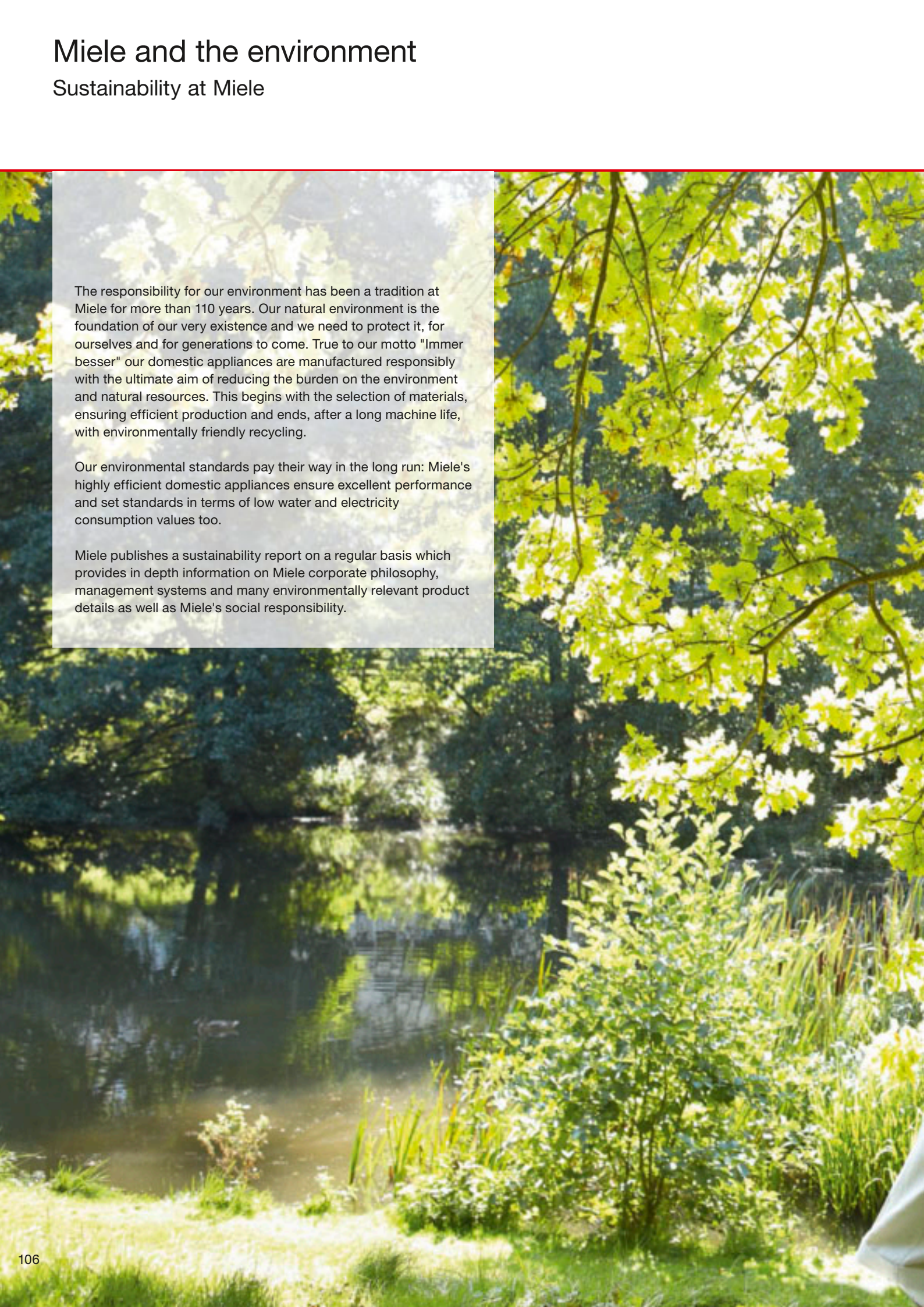


- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with Plinth height conversion kit -1



Miele and the environment

Sustainability at Miele



The responsibility for our environment has been a tradition at Miele for more than 110 years. Our natural environment is the foundation of our very existence and we need to protect it, for ourselves and for generations to come. True to our motto "Immer besser" our domestic appliances are manufactured responsibly with the ultimate aim of reducing the burden on the environment and natural resources. This begins with the selection of materials, ensuring efficient production and ends, after a long machine life, with environmentally friendly recycling.

Our environmental standards pay their way in the long run: Miele's highly efficient domestic appliances ensure excellent performance and set standards in terms of low water and electricity consumption values too.

Miele publishes a sustainability report on a regular basis which provides in depth information on Miele corporate philosophy, management systems and many environmentally relevant product details as well as Miele's social responsibility.

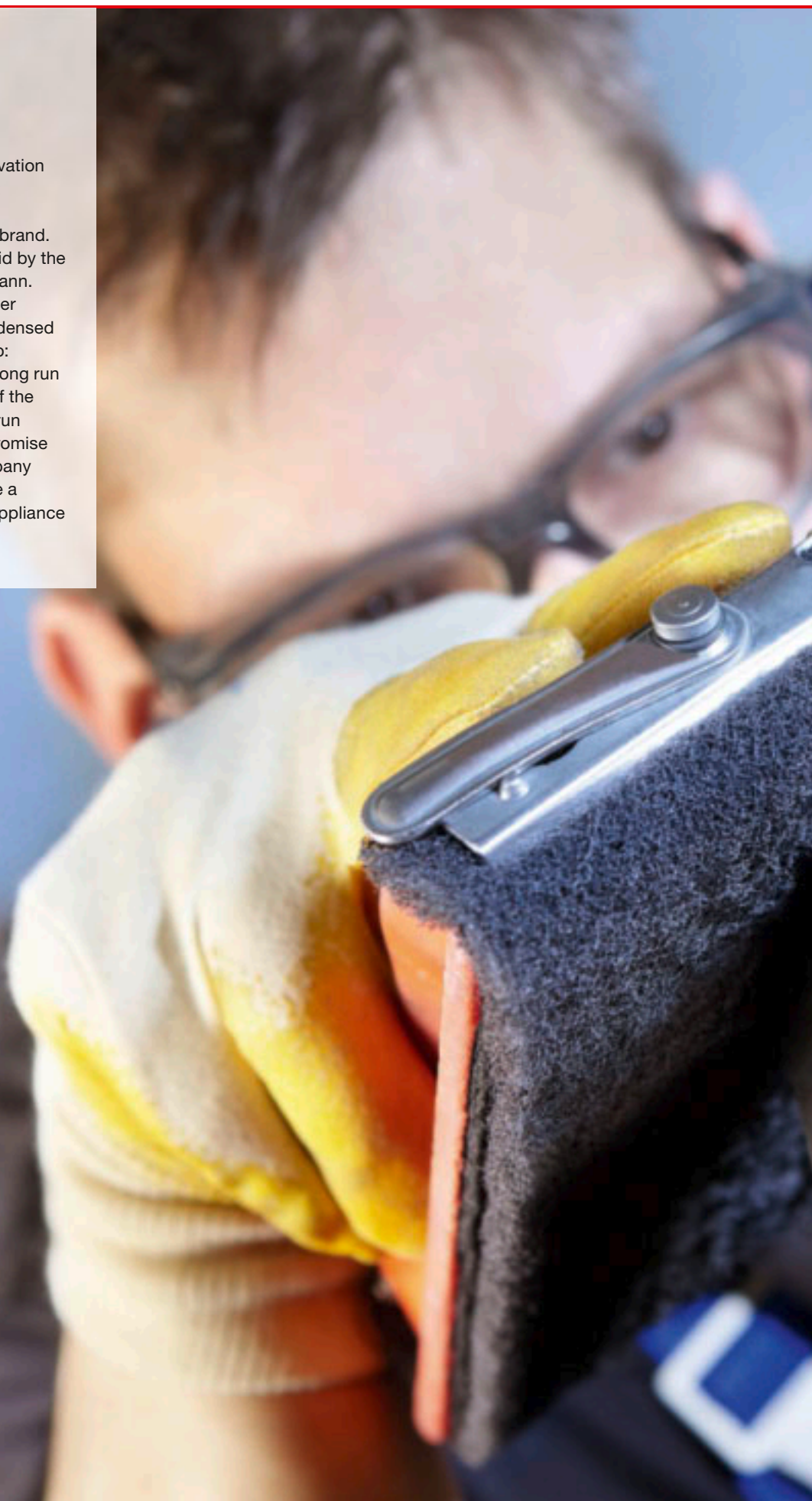


For more information on sustainability at Miele please visit:
www.miele-sustainability.com

Miele quality

Immer besser

Miele is synonymous with quality, innovation and internationally recognised product developments and is highly respected worldwide as an established premium brand. The foundation for this success was laid by the founders Carl Miele and Reinhard Zinkann. With their guiding motto of being "Immer besser", still valid to this day, they condensed the company's corporate philosophy to: "Success can only be achieved in the long run if one is totally and utterly convinced of the quality of one's products." The family-run Miele company has always kept this promise during the 110 year history of the company and, in doing so, has helped to achieve a unique position worldwide within the appliance industry.





Quality

First-class technology, the very best in functionality and excellent durability – these values define Miele products as real premium appliances. Since the company was founded, Miele has repeatedly proved its competence with regard to manufacturing highly reliable domestic appliances. This claim is endorsed, not only by Miele's in-house laboratory tests, but also by numerous external independent test institutes.

Miele Home Programme

Miele machines are of high quality and innovative - by purchasing Miele, you have opted for the best. To ensure pleasure and long-term satisfaction with your appliances and a multitude of functions, we would like to introduce the Miele Home Programme. This service is tailored to suit your exact needs. You receive extensive advice on the functions and optimum use of your own Miele appliances in your home.

We will programme your machine to your needs. We will explain specific features and give you advice on maintenance and operation. We also show you how you can achieve the best results and give valuable tips to ensure long-lasting product pleasure.



Miele Service

Buying a Miele is only the start. We hope you'll be very happy with your new appliance and that it provides you with many years of trouble free service.

From time to time you may need some help and whatever the case our large team of dedicated Customer Support Advisors are on hand to look after you and your Miele.

Please go to www.miele.ie, or contact the Team 01 4610 710.



Miele Service Technicians are employed directly by Miele. They are highly skilled and trained in our own academy and receive regular training updates to ensure they are kept up to date on the latest appliances and technology.

Miele uses the latest fibre optic diagnostic equipment to find and fix a problem quickly, often without the disruption of having to dismantle a machine. Miele technicians also carry a large proportion of parts on their vans to help minimise the need for return visits, saving you time and getting your appliance back to working order as quickly as possible.

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