Built-in Appliances 2014

Miele

Issue: July 2014

Miele
IMMER BESSER

Design for life.

Built-in Appliances

Miele
Miele
Miele

Our brand promise

Immer besser – Forever better

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

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

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

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

Markus Miele Reinhard Zinkann

Dr. Markus Miele Dr. Reinhard Zinkann

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

Rediscover the joy of cooking!

Contents

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

Programs

Ovens 14-21
Combination oven-microwave 22-27
Steam ovens 28-33
Combination steam ovens 34-39
Microwave ovens 40-45
Drawers 46-51
Hobs and combi-sets 52-77
Cooker hoods 78-93
Coffee machines 94-101
Installation drawings 102-113

Why Miele?

Sustainability at Miele 114-115
Miele quality 116-117
Miele customer service 118-123

Life has many facets; individual requirements and situations determine the demands on the environment we create around us. As a premium brand for domestic appliances, Miele guarantees perfect culinary delights, and with this comes quality of life. With this claim in mind, we design our appliances.

Our philosophy

Design for the highest quality of life

Design for life.

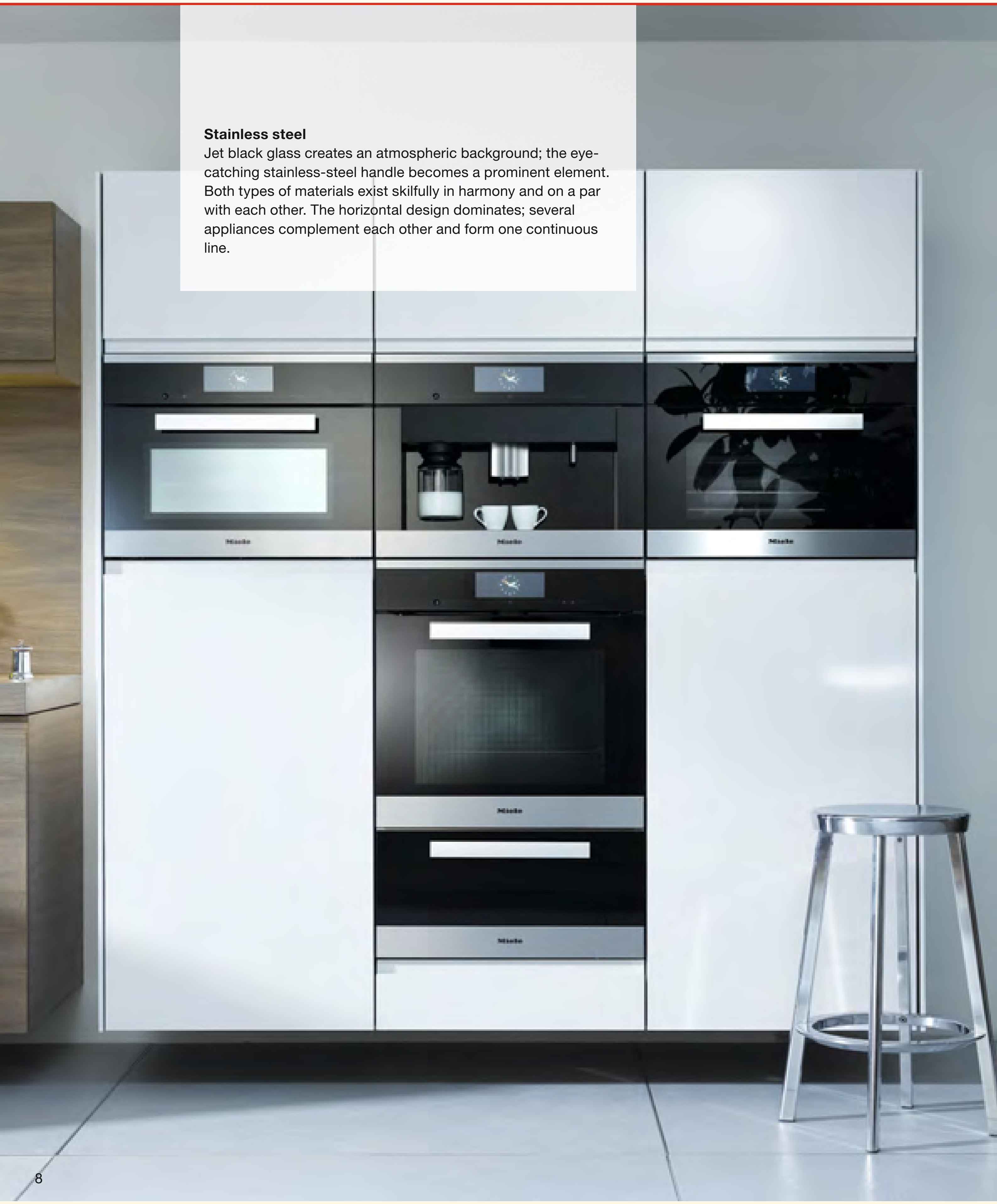
Design, in our eyes, does not only relate to an object's exterior but also to the operator's experience – functionality and aesthetics are mutually dependent. That is why our engineers and designers invested a lot of time and their entire know-how into the development of the new built-in kitchen appliances.

It results in products which, in terms of design, materials and functionality, match each other perfectly across the entire product range: this enables the new generation to take the topic of design homogeneity onto a completely new level. This design line in selected colours and materials can be perfectly integrated into any kitchen design.

Reduced to basics
Here, the focus is on using fewer materials. The high proportion of glass in the new design creates a calm feeling. Horizontal metal elements and an eye-catching handle which almost appears to be floating in front of high-quality glass elements in Obsidian Black, Brilliant White or Havana Brown. The horizontal design dominates; several appliances complement each other and form one continuous line.

Individual designs - colours and materials

Choice between four colour options

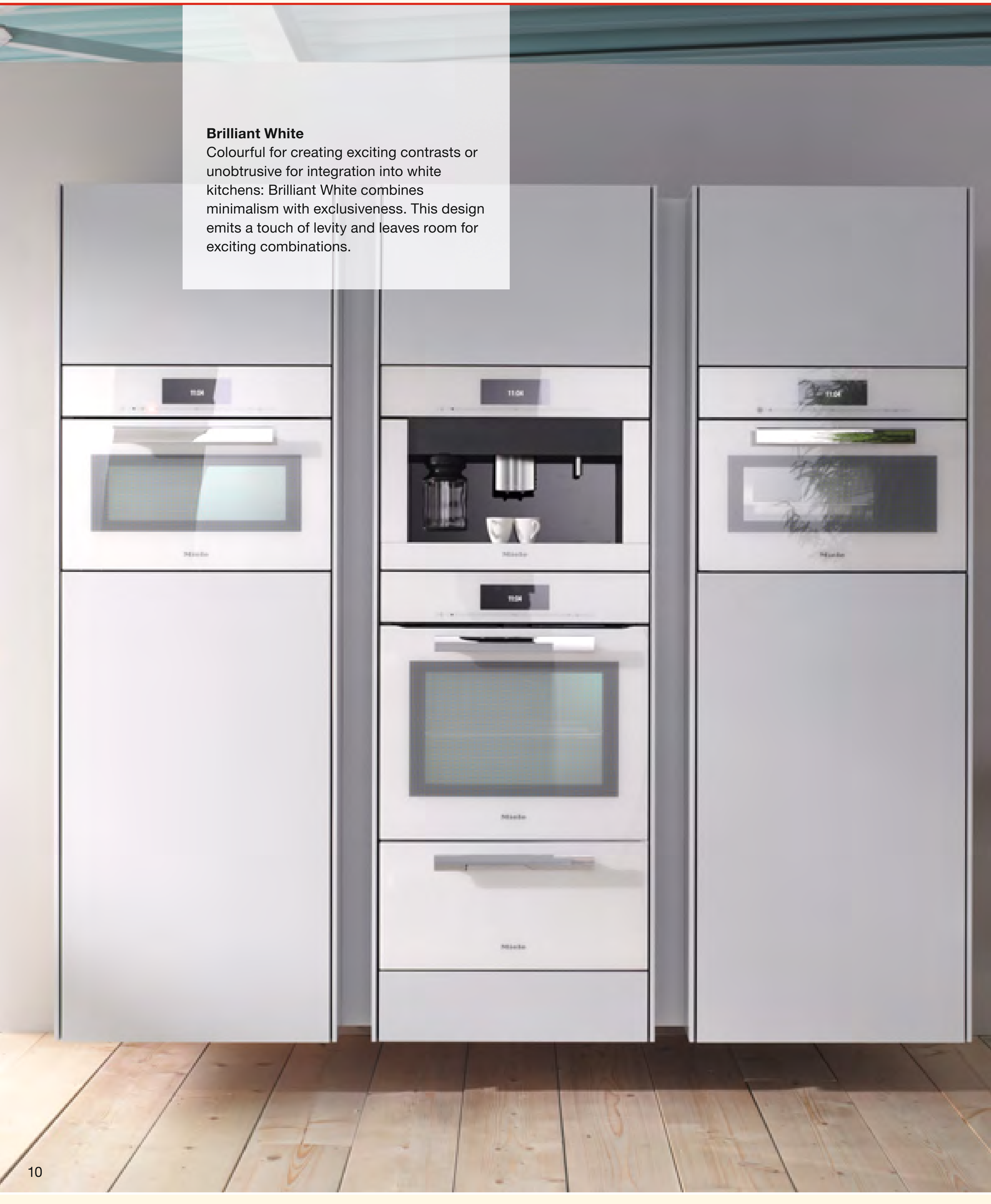


Stainless steel
Jet black glass creates an atmospheric background; the eye-catching stainless-steel handle becomes a prominent element. Both types of materials exist skilfully in harmony and on a par with each other. The horizontal design dominates; several appliances complement each other and form one continuous line.

Obsidian Black
Obsidian Black conveys a superior aesthetic design. Pure glass characterises machine fronts and achieves simple perfection. Light and shadows create reflections. This gives the appliance surfaces depth and elegance.

Individual designs - colours and materials

Choice between four colour options

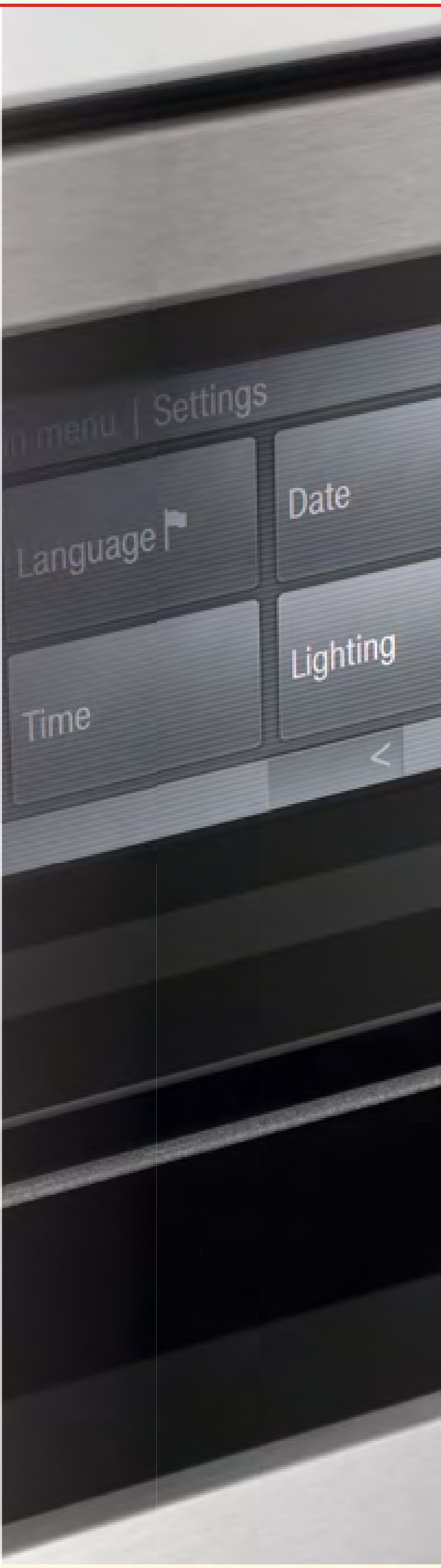


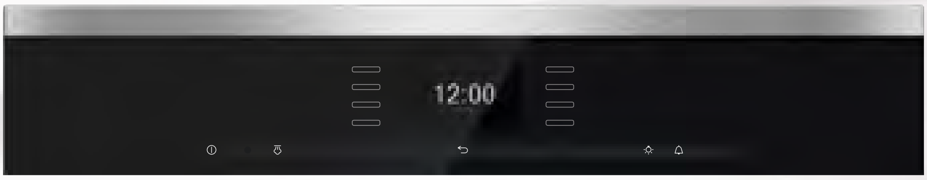
Brilliant White
Colourful for creating exciting contrasts or unobtrusive for integration into white kitchens: Brilliant White combines minimalism with exclusiveness. This design emits a touch of levity and leaves room for exciting combinations.

Havana Brown
The modern interpretation of a classic topic: Havana Brown complements the colour world. The right built-in kitchen appliances for people with a clear sense of harmony and sophistication.

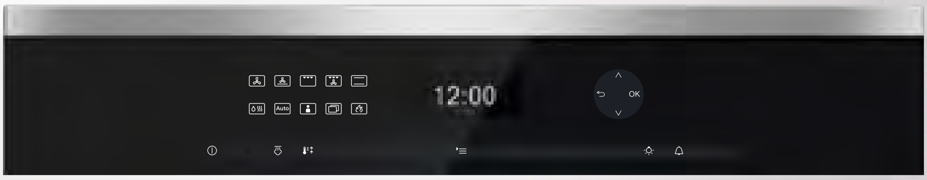
Precise controls and intuitive operation

M Touch – Selection at the touch of a fingertip and alternative user interfaces

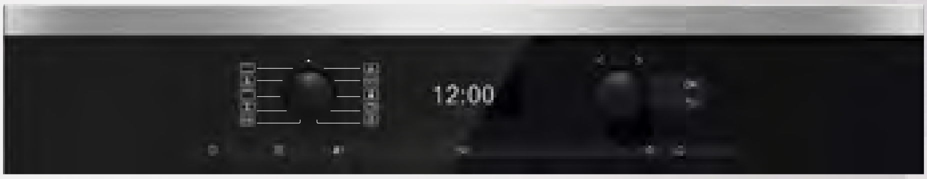




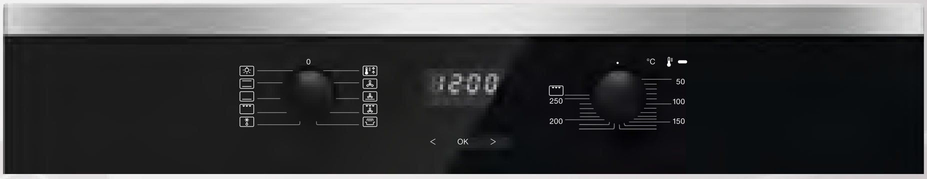
SensorTronic: a 5-line TFT display with laterally positioned sensor controls presents menu content clearly. The simple user interface is a particularly characteristic feature.



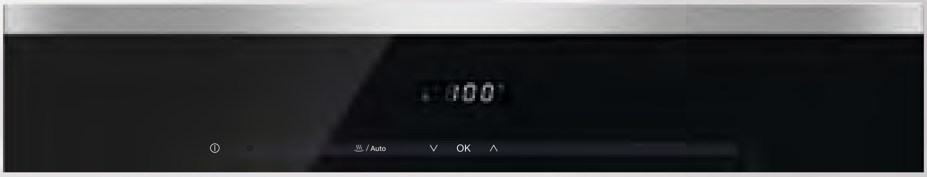
DirectSensor: selecting an operating mode with a single touch of one of the symbols positioned to the left of the display. Touch elements to the right of the display navigate the operator through the different levels.



DirectControl: operating modes can be selected by turning the classic knob on the left hand side. Settings within the 4-line text display, such as temperature or time, are selected via the knob on the right hand side and confirmed with the sensor-touch controls.



EasyControl: controls are the same as the DirectControl user interface with one difference. Information such as temperature and time settings is provided in a 7-segment liquid-crystal display.



EasySensor: the minimalistic 7-segment display shows temperature and cooking time. Settings are selected and confirmed using integrated sensor-touch buttons.

12:01
Brightness
Units
Volume
Keeping warm

M Touch
Achieving results fast with an innovative touch display: the new displays are as simple to operate and self-explanatory as smart phones. This display enables you to operate the appliances fast and intuitively by using touch controls or swiping the display. Many functions can be selected at a touch of a button. The central display in white ensures perfect visibility of information. Flagship models feature multi-colour displays.

Directly below the hob or at eye level

Miele built-in oven models and niche dimensions

Models

Built-in ovens with hob controls
Ovens with hob controls are always combined with a hob and installed below a worktop. The controls for both the hob and oven are on the oven facia panel.

Built-in ovens
Wall ovens are installed independently of the hob and offer greater installation flexibility, for instance, they can be positioned at eye level for ultimate convenience.

Niche dimensions

Extra-large
90 cm wide, 48 cm high

Compact
60 cm wide, 45 cm high

Classic
60 cm wide, 60 cm high

For individual preferences

Miele's cleaning systems and wide range of built-in ovens

Range

Do you enjoy cooking large roasts or baking lots of biscuits? However consuming your love of cooking may be, Miele ovens offer you sufficient space!

Extra-large: 90 l

Classic: 56 l

Large-capacity: 76 l

Cleaning systems

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

Exclusive to Miele **PerfectClean**

Pyrolytic cleaning

Pyrofit

Exclusive features for gourmet results

Miele built-in oven product 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: with a Miele oven with Moisture Plus. Increasing the humidity in the oven optimises cooking of a variety of foods: soft, delicious-smelling bread with a shiny, appetising crust; bread rolls and croissants as if from the local baker; succulent, tender meat with a nicely browned crust, perfect oven bakes, delicious soufflés and so much more.

Exclusive to Miele

Wireless food probe
Stress-free menu planning: precise temperature controlled cooking with the time remaining for the programme to run easily viewed in the display; supervising the process is no longer necessary.

Exclusive to Miele

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

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

Exclusive to Miele

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

Exclusive to Miele

Crisp function
For a crispy finish: Use dry heat when preparing some foods, such as pizza or French fries, you will achieve better results.

---

* Depending on model

Built-in ovens with hob control/Single Ovens

Product overview

Model number	**H 2160 E**	**H 2260 E**	**H 2261 B**
Design			
Display	Oven/Hob controls	Oven/Hob controls	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	–	–	–
Top heat/Economy grill	–/–	–/–	–/–
Convenience features			
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/Door contact switch	●/–	●/–	●/–
Oven cavity			
Oven capacity in l	56	56	56
Number of shelf levels/Shelf levels embossed on oven trim	4/–	4/–	4/–
Number of halogen lights	1	1	1
TwinPower hot air fan	–	–	–
Easy maintenance			
Stainless steel front with CleanSteel finish*	–	●	●
PerfectClean oven cavity with catalytic back panel	●	●	●
Pyrolytic cleaning programme	–	–	–
Catalyser heated/unheated	–/–	–/–	–/–
Hinged grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class	A	A	A
Residual heat utilisation/Rapid heat-up	–/●	–/●	–/●
Appliance networking			
Pre-equipped/Miele@home enabled	–/–	–/–	–/–
Safety			
Appliance cooling system/Cool front	●/●	●/●	●/●
Safety switch-off/System lock	–/–	–/–	–/●
Hob controls			
Electro-mechanical controls/Electronic controls	●/–	●/–	●/–
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 600 x 550	560 – 568 x 600 x 550	560 – 568 x 600 x 550
Total connected load in kW/Voltage V/Fuse rating A	11.0/230/16	11.0/230/16	3.5/230/16
Accessories supplied			
Baking tray/Universal tray with PerfectClean	●/●	●/●	●/●
Combi rack with PerfectClean/without PerfectClean/ Pyrolitic compatible	–/●/–	–/●/–	–/●/–
FlexiClip telescopic runners with PerfectClean/ without PerfectClean/Pyrolitic compatible	–/–/–	–/–/–	–/–/–
Side runners with PerfectClean/without PerfectClean/ Pyrolitic compatible	–/●/–	–/●/–	–/●/–
Colours			
Stainless steel/CleanSteel	–	●	●
Brilliant White Plus	●	–	–
Obsidian Black	–	–	–
Havana Brown	–	–	–

PERFECT CLEAN
56 ℓ
A
CLEAN STEEL

PERFECT CLEAN
56 ℓ
A
CLEAN STEEL

CLEAN STEEL
PERFECT CLEAN
EASY CONTROL
56 ℓ
A

* only for Stainless steel/CleanSteel

[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.

Single ovens

Product overview

Model	**H 2661 B**	**H 6260 B**	**H 6260 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	●/–	●/200	●/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	76	76
Number of shelf levels/Shelf levels embossed on oven trim	5/●	5/●	5/●
Number of halogen lights	1	1	1
TwinPower hot air fan	–	–	–
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
PerfectClean oven cavity with catalytic back panel, side panels and roof liner	●/–/–	●/–/–	–
Pyrolytic cleaning programme	–	–	●
Hinged grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class[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	3.5/230/16	3.5/230/16	3.5/230/16
Accessories supplied			
Baking tray/Universal tray with PerfectClean	●/●	●/●	●/●
Combi rack with PerfectClean/without PerfectClean/ Pyrolitic compatible	–/●/–	●/–/–	–/–/●
Side runners with PerfectClean/without PerfectClean/ Pyrolitic compatible	–/●/–	●/–/–	–/–/●
Colours			
CleanSteel	● - No Flexiclip	No Flexiclip	No Flexiclip
Brilliant White Plus	● + Flexiclip	–	–
Obsidian Black	● + Flexiclip	–	–
Havana Brown	● Order H2663B for Havanna Brown + Flexiclip	–	–

PERFECT CLEAN
A
EASY CONTROL
76 ℓ
CLEAN STEEL

CLEAN STEEL
PERFECT CLEAN
A -10 %*
EASY CONTROL
76 ℓ
MOISTURE PLUS

PYROFIT
A -10 %*
CLEAN STEEL
PERFECT CLEAN
PYROLYSIS
EASY CONTROL
76 ℓ
MOISTURE PLUS

Single ovens

Product overview

Model	**H 6460 BP**	**H 6461 BP**	**H 6660 BP**
Design			
Display	DirectControl	DirectSensor	SensorTronic
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	more than 60/–	more than 60/–	more than 60/•
Top heat/Economy grill	–/–	–/–	●/●
Convenience features			
Manual/Auto/Time controlled steam injection	●/●/●	●/●/●	●/●/●
Clock display/Date display	●/●	●/●	●/●
Minute minder/Clock buffer in h	●/200	●/200	●/200
Start-Stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperatures	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Oven door			
CleanGlass oven door	●	●	●
Oven cavity			
Oven capacity in l	76	76	76
Number of shelf levels/Shelf levels embossed on oven trim	5/●	5/●	5/●
Number of halogen lights	1	1	2
TwinPower hot air fan	–	–	–
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	–	●	●
PerfectClean oven cavity with catalytic back panel, side panels and roof liner	–	–	–
Pyrolytic cleaning programme	●	●	●
Hinged grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class1)	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	3.5/230/16	3.5/230/16	3.7/230/16
Accessories supplied			
Baking tray/Universal tray with PerfectClean	●/●	●/●	●/●
Combi rack with PerfectClean/without PerfectClean/ Pyroltic compatible	–/–/●	–/–/●	–/–/●
Side runners with PerfectClean/without PerfectClean/ Pyroltic compatible	–/–/●	–/–/●	–/–/●
Colours			
CleanSteel	–	–	● + Flexiclip
Brilliant White Plus	–	–	–
Obsidian Black	–	●	–
Havana Brown	–	●	–

	H 6460 BP	H 6461 BP	H 6660 BP
	PYROFIT	PYROFIT	CLEAN STEEL PERFECT CLEAN PYROLYSIS
	AUTOMATIC PROGRAMMES PERFECT CLEAN PYROLYSIS	AUTOMATIC PROGRAMMES CLEAN STEEL PYROLYSIS	MOISTURE PLUS AUTOMATIC PROGRAMMES FOOD PROBE
	DIRECT CONTROL 76 ℓ MOISTURE PLUS	DIRECT SENSOR 76 ℓ MOISTURE PLUS	SENSOR TRONIC 76 ℓ FLEXI CLIP

Model	**H 6860 BP**	**H 6090 B**	**H 6890 BP**
Design			
Display	MTouch	EasyControl	M Touch
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	more than 100/●	–/–	more than 100/●
Top heat/Economy grill	●/●	–/●	●/●
Convenience features			
Manual/Auto/Time controlled steam injection	●/●/●	–/–/–	●/●/●
Clock display/Date display	●/●	–/–	●/●
Minute minder/Clock buffer in h	●/200	–/–	●/200
Start-Stop programming/Auto switch-off	●/●	–/–	●/●
Actual temperature display/Recommended temperatures	●/●	–/–	●/●
User programmes/Programmable settings	20/●	–/–	30/●
Oven door			
CleanGlass oven door	●	●	●
Oven cavity			
Oven capacity in l	76	90	90
Number of shelf levels/Shelf levels embossed on oven trim	5/●	3/●	3/●
Number of halogen lights	3	1	2
TwinPower hot air fan	–	●	●
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
PerfectClean oven cavity with catalytic back panel, side panels and roof liner	–	●/–/–	–
Pyrolytic cleaning programme	●	–	●
Hinged grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class[1])	A	B	B
Automatic residual heat utilisation/Rapid heat-up	●/●	–/●	●/●
Safety			
Appliance cooling system/Cool front	●/●	●/●	●/●
Safety switch-off/System lock	●/●	–/●	●/●
Technical data			
Niche dimensions in mm (in a base unit) (W x H x D) [2])	560 – 568 x 600 x 550	860 x 517 x 550	860 x 517 x 550
Total connected load in kW/Voltage V/Fuse rating A	3.7/230/16	3.7/230/20	6.6/230/30
Accessories supplied			
Baking tray/Universal tray with PerfectClean	●/●	–/●	–/2
Combi rack with PerfectClean/without PerfectClean/ Pyroltic compatible	–/–/●	●/–/–	–/–/2
Side runners with PerfectClean/without PerfectClean/ Pyroltic compatible	–/–/●	●/–/–	–/–/●
Colours			
CleanSteel	● + Flexiclip	No Flexiclip	● + 2 Flexiclip
Brilliant White Plus	● + Flexiclip	–	–
Obsidian Black	● + Flexiclip	–	–
Havana Brown	● + Flexiclip	–	–

CLEAN STEEL | PERFECT CLEAN | PYROLYSIS
MOISTURE PLUS | AUTOMATIC PROGRAMMES | FOOD PROBE
M TOUCH | 76 ℓ | FLEXI CLIP

PERFECT CLEAN
EASY CONTROL | 90 ℓ | CLEAN STEEL

CLEAN STEEL | PERFECT CLEAN | PYROLYSIS
MOISTURE PLUS | AUTOMATIC PROGRAMMES | FOOD PROBE
M TOUCH | 90 ℓ | FLEXI CLIP

As individual as you

Combination of two cooking functions on the smallest of footprints (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 operating modes including Fan Plus, and a powerful microwave.

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

Exclusive features for gourmet results

Microwave combination oven highlights*

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

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

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

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

Exclusive to Miele **Popcorn button**
At the touch of a button: fast and easy preparation of one packet of popcorn.

---

* Depending on model

Exclusive to Miele

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

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

Microwave combination ovens

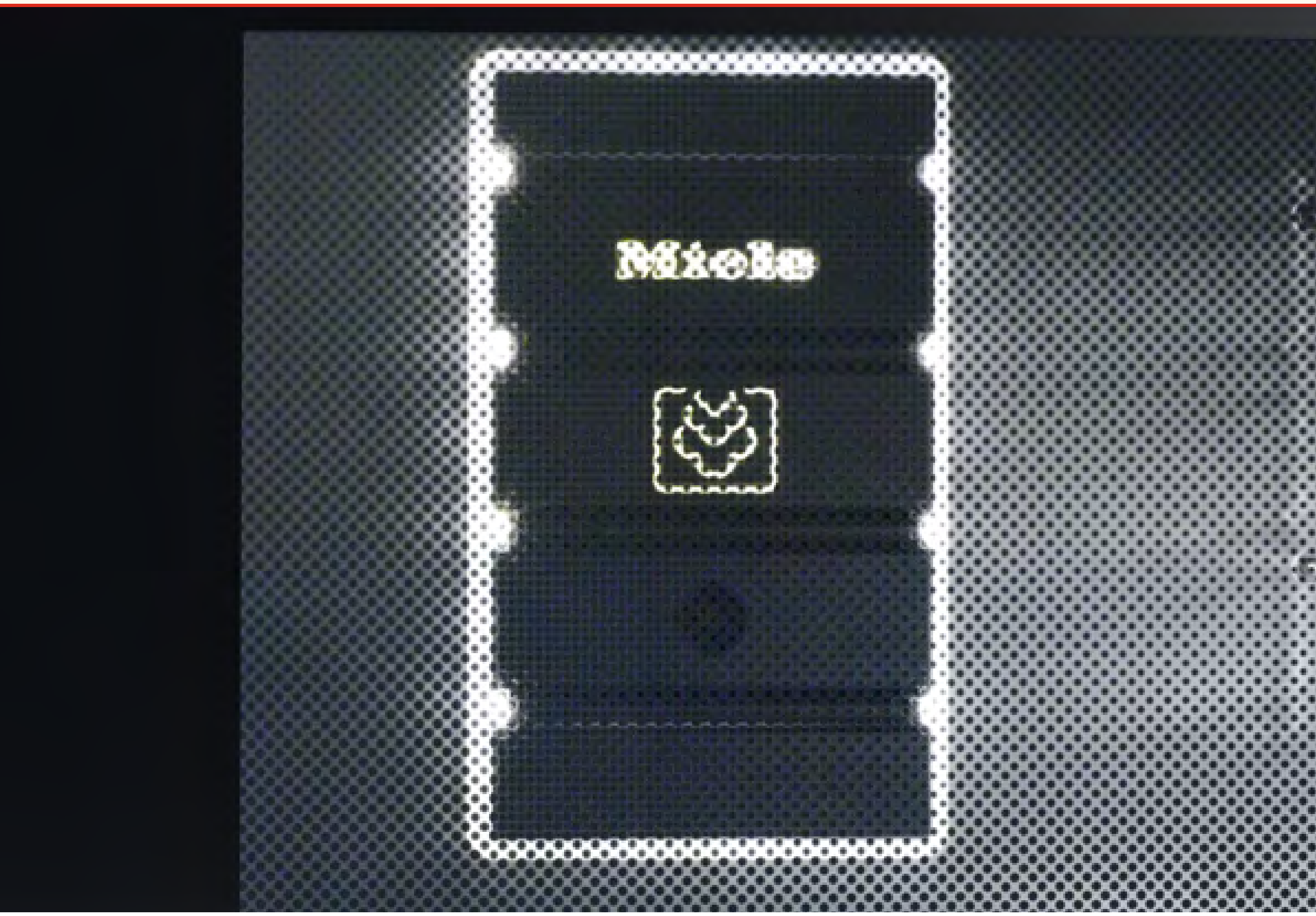
Product overview

Model	**H 6400 BM**	**H 6600 BM**	**H 6800 BM**
Design			
Display	DirectControl	SensorTronic	M Touch
Retractable dials/Clear text/Symbols	●/●/●	–/●/–	–/●/–
Gourmet advantages			
Electronic temperature regulation from 30 to 250°C	●	●	●
Electronically controlled microwave power	●	●	●
Microwave power levels: 80, 150, 300, 450, 600, 850 and 1000 W	●	●	●
Functions			
Fan plus/Fan grill/Auto roast	●/●/●	●/●/●	●/●/●
Gentle bake/Defrost/Low temperature cooking	●/●/–	●/●/●	●/●/●
Grill/Number of grill settings	●/3	●/3	●/3
Intensive bake/Conventional heat/Bottom heat	–/–/–	●/●/●	●/●/●
Microwave solo	●	●	●
Microwave with Grill and Fan grill	●	●	●
Microwave with Fan plus	●	●	●
Microwave with Auto roast	●	●	●
Automatic programmes/Sabbath mode	more than 60/–	more than 100/●	more than 100/●
Wireless food probe/Food probe with cable	–/–	–/●	–/●
Special applications	●	●	●
Convenience features			
Popcorn function	●	●	●
Clock display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Start-Stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperatures	●/●	●/●	●/●
Quick start for Microwave solo	●	●	●
User programmes/Programmable settings	20/●	20/●	20/●
Recommended microwave power level for each function	●	●	●
Oven door			
CleanGlass oven door/Door contact switch	●/●	●/●	●/●
Drop down door/Side hinged door	●/–	●/–	●/–
Oven cavity			
Oven capacity in l/Shelf levels embossed on oven trim	43/–	43/–	43/–
Number of halogen lights: in roof of oven/side of oven	1/–	1/–	1/–
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
Stainless steel oven cavity with PerfectClean/Linen finish	●/●	●/●	●/●
Hinged grill element	●	●	●
Safety			
Appliance cooling system and cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Rapid heat-up	●	●	●
Accessories supplied			
Number of glass trays/Combi racks	1/1	1/1	2/1
Boiling rod	1	1	1
Technical data			
Total connected load in kW/Voltage V/Fuse rating A	2.2/230/16	3.2/230/16	3.3/230/16
Niche dimensions in a tall unit in mm (W x H x D)*	560 – 568 x 448 – 452 x 550	560 – 568 x 448 – 452 x 550	560 – 568 x 448 – 452 x 550
Colours			
CleanSteel	●	●	●
Havana Brown	●	–	●
Brilliant White	●	–	●
Obsidian Black	●	–	●

	H 6400 BM	H 6600 BM	H 6800 BM
	CLEAN STEEL PERFECT CLEAN POPCORN DIRECT CONTROL 43 ℓ AUTOMATIC PROGRAMMES	POPCORN FOOD PROBE CLEAN STEEL PERFECT CLEAN SENSOR TRONIC 43 ℓ AUTOMATIC PROGRAMMES	POPCORN FOOD PROBE CLEAN STEEL PERFECT CLEAN M TOUCH 43 ℓ AUTOMATIC PROGRAMMES

Stunning perspectives

Miele steam oven designs

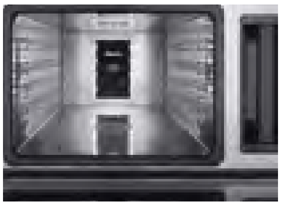


Models

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, depending on model, it fits all standard niches, 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 version, this appliance guarantees user convenience and a wide range of applications.

Designs



Steam ovens (without pressure)
Miele steam ovens operate without pressure in the temperature range of 40 – 100°C. Ideal for vegetables, fish, side dishes, desserts and much more.

Steam combination ovens
Miele also offers steam combination ovens See "Steam combination ovens" for more information about these appliances.

Perfectly tailored to your requirements

Miele steam oven niche dimensions, steam systems and technologies

Niche dimensions

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

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

MultiSteam
External steam generation for large cabinets.

MonoSteam
External steam generation for small cabinets.

Exclusive features for gourmet results

Steam oven product 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, soups, fish, meat, vegetables, side-dishes or puddings individually or as a complete meal in one cooking process. Individual preferences for cooking results – firm or tender, juicy or dry – can also be catered for with the Miele steam oven.
Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. 8 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.

Exclusive to Miele

Large cabinet with plenty of space

Using the entire depth: cooking fish, vegetables and meat simultaneously and enjoying each one without the transfer of flavour.

Exclusive to Miele

Automatic menu cooking

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

Simple cleaning

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

Automatic programmes

Cook more than 150 types of food to perfection with ease: guaranteed results with fish, meat, vegetables and more.

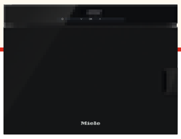
Cooking on three levels

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

* Depending on model

Steam ovens

Product overview



Model number	**DG 6010**	**DG 6400**
Type of appliance		
Freestanding steam oven / Built-in steam oven	●/–	–/●
Design		
Display	EasySensor	DirectContol
Retractable dials	–	●
Gourmet advantages		
Precise temperature regulation from 40 – 100°C	●	●
Menu cooking with no transfer of flavours between different foods	●	●
Automatic programmes with programmable level of doneness	–	●
Keeping warm function	–	●
Functions		
Automatic programmes	–	●
Steam cooking	●	●
Defrosting 1)	–	●
Reheating 1)	–	●
Convenience features		
Steam cooking on up to 3 levels	●	●
Automatic menu cooking	–	–
Steam reduction at end of programme	–	●
Clock display/Date display/Minute minder	–/–/–	●/–/●
Start-Stop programming	–	●
Actual temperature display/Recommended temperatures	●/–	●/●
User programmes/Programmable settings	–/●	20/●
Appliance door		
CleanGlass door/ClearView door	–/–	●/●
Door hinging	left	below
Oven cavity		
Oven cavity volume in l	24	38
Number of shelf levels	3	4
Usable surface area on each level	1/2 GN	1/3 GN + 1/2 GN
MultiSteam module/MultiSteam module with LED lighting	–/–	–/●
Easy maintenance		
Stainless steel front with CleanSteel finish (Cleansteel appliances only)	–	●
External steam generator	●	●
Floor heater for condensate reduction	●	●
Automatic descaling programme	●	●
Steam technology and water supply		
MultiSteam/MonoSteam	–/●	●/–
Water container max. capacity in litres/duration in minutes	1,2/120	2.0/90
Water container with steam generator/Fresh water container	●/–	–/●
Safety		
Appliance cooling system and Cool front	●	●
Safety switch-off/System lock	●/–	●/●
Door contact switch	●	●
Technical data		
Niche dimensions in a tall unit in mm (W x H x D)2)	495 x 380 x 327	560 – 568 x 448 – 452 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	2.3/230/10	3.6/230/16
Accessories supplied		
Perforated stainless steel containers/Solid stainless steel containers	2/1	3/–
Rack/Condensate tray	–/–	1/1
Cookery book	●	●
Colours		
CleanSteel	–	●
Havana Brown	–	–
Brilliant White	–	–
Obsidian Black	●	–

MONO STEAM
EASY SENSOR

MULTI STEAM
AUTOMATIC PROGRAMMES
DIRECT CONTROL

---

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.

Stunning perspectives for your kitchen design

Miele combination steam oven models and dimensions

Designs

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

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

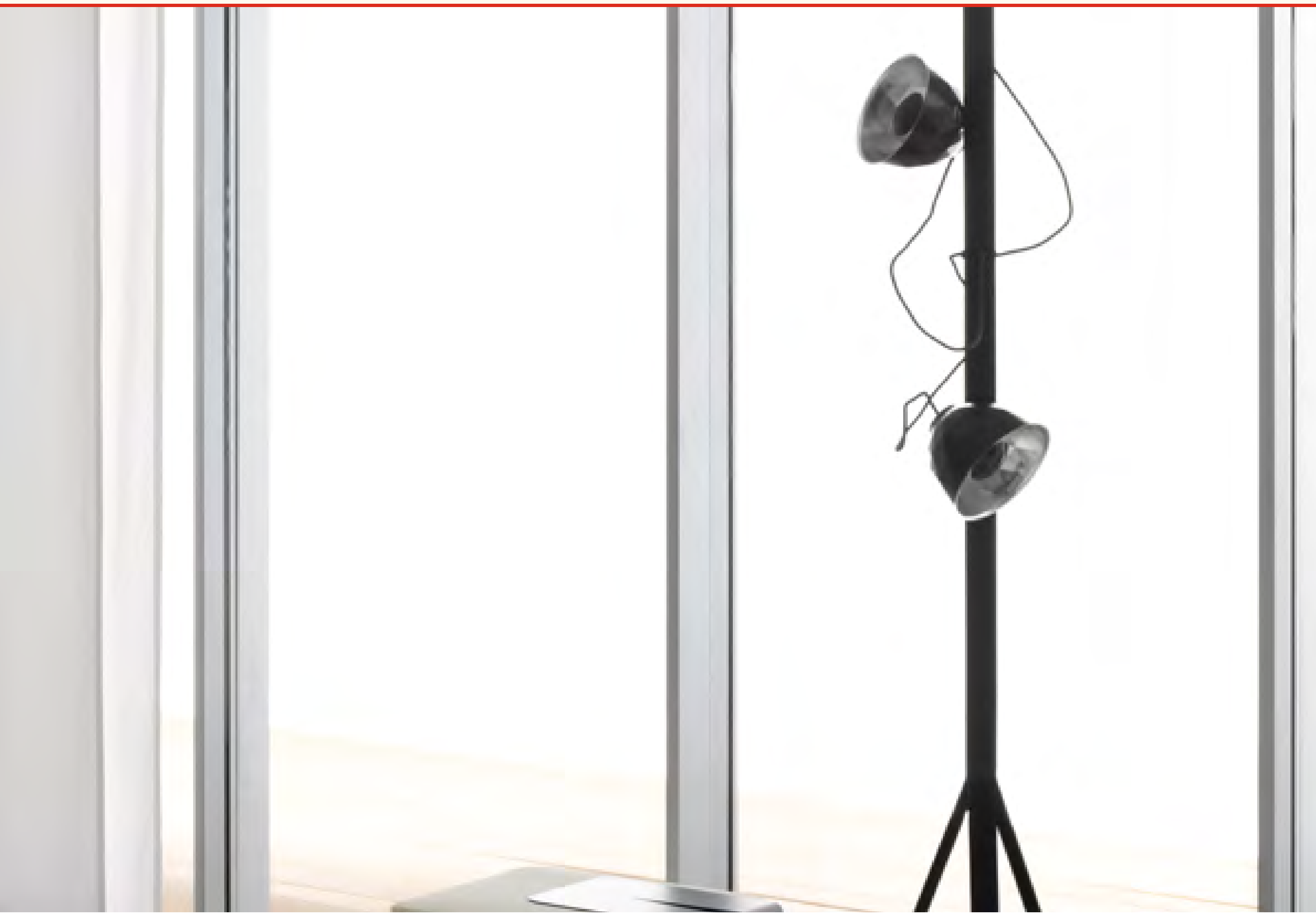
Would you like to find out more about drawers? Detailed information is available in the "Miele drawers" chapter.

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

XL and XXL steam combination ovens
Miele XL and XXL steam combination ovens offer all the functions of 'steam only' ovens. They also feature all operating modes of a high-end conventional oven and, depending on the model, a food probe with or without a lead. Having additional combination options with moisture and a very large cabinet, the steam combination oven is a true all-rounder.

Perfectly tailored to your requirements

Miele steam systems and technologies



External steam generation

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

Exclusive to Miele **MultiSteam**
External steam generation for large cabinets.

MonoSteam
External steam generation for small cabinets.

Exclusive features for gourmet results

Steam combination oven highlights*

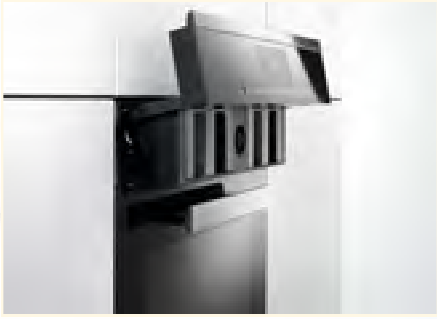
Exclusive to Miele

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, soups, fish, meat, vegetables, side-dishes or puddings individually or as a complete meal in one cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele steam oven. Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. 8 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.

Exclusive to Miele **Fully fledged steam oven, conventional oven, steam combination oven**
3 in 1: achieving perfect cooking, roasting and baking results with unlimited combination options.

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



Exclusive to Miele **Motorised lift-up fascia panel**
Convenient: the panel opens at the touch of a button to reveal the water container, condensation container and food probe.

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

Exclusive to Miele **Wireless food probe**
No supervision necessary: the countdown indicator provides precise information on when meat, fish or poultry is ready.

* Depending on model

Steam combination ovens

Product overview

Model number	**DGC 6400**	**DGC 6600 XL**	**DGC 6660 XXL**
Type of appliance			**Only available mid 2014**
Display	DirectControl	SensorTronic	SensorTronic
Retractable dials	●	–	–
Gourmet advantages			
Electronic temperature regulation in oven mode from 30 – 225°C	●	●	●
Electronic temperature regulation in steam mode from 40 – 100°C	●	●	●
Oxygen sensor	●	●	●
Menu cooking with no transfer of flavours between different foods	●	●	●
Wireless food probe/Food probe with cable	–/–	–/●	–/●
Functions			
Automatic programmes	more than 75	more than 150	more than 200
Combi cooking/Steam cooking	●/●	●/●	●/●
Full grill/Economy grill/Fan grill	–/–/–	●/●/●	●/●/●
Fan plus/Intensive bake/Cake plus	●/–/–	●/●/●	●/●/●
Conventional heat/Top heat/Bottom heat	–/–/–	●/●/●	●/●/●
Convenience features			
Motorised lift-up control panel	–	●	●
Automatic menu cooking	–	●	●
User programmes/Programmable settings	20/●	20/●	20/●
Start-Stop programming	●	●	●
Clock display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Actual temperature display/Recommended temperatures	●/●	●/●	●/●
Appliance door			
CleanGlass door/ClearView door	●/●	●/●	●/●
Oven cavity			
Oven cavity volume in l	32	48	68
Removable side runners with PerfectClean finish	●	●	●
Number of halogen lights	1	1	2
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
Stainless steel oven cavity with PerfectClean/Linen finish	●/●	●/●	●/●
External steam generator	●	●	●
Maintenance programmes for Descaling/Soaking/Rinsing/Drying	●/●/–/●	●/●/●/●	●/●/●/●
Steam technology and water supply			
MultiSteam/MonoSteam	–/●	●/–	●/–
Water container with steam generator/Fresh water container	●/–	–/●	–/●
Condensate container behind motorised lift-up door	–	●	●
Mains water connection/Mains drainage connection	–/–	–/–	–/–
Efficiency and sustainability			
Energy efficiency class[1])	A	A	A
Low energy lighting/Rapid heat-up	●/–	●/●	●/●
Safety			
Appliance cooling system and Cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in a tall unit in mm (W x H x D)[2])	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 555	560 – 568 x 593 – 595 x 555
Total connected load in kW/Voltage in V/Fuse rating in A	3.2/230/16	3.4/230/16	3.4/230/16
Accessories supplied			
Universal tray with PerfectClean/Combi rack with PerfectClean	–/–	1/1	1/1
Perforated stainless steel containers/Solid stainless steel containers/ Condensate tray	2/–/1	1/1/–	2/1
Stainless steel baking tray/Rack	●/●	–/–	–/–
Cookery book	●	●	●
Colours			
CleanSteel	●	●	●
Havana Brown	●	–	–
Brilliant White	●	–	–
Obsidian Black	●	–	–

CLEAN STEEL DIRECT CONTROL MONO STEAM AUTOMATIC PROGRAMMES	AUTOMATIC PROGRAMMES CLEAN STEEL SENSOR TRONIC MULTI STEAM FOOD PROBE	AUTOMATIC PROGRAMMES CLEAN STEEL SENSOR TRONIC MULTI STEAM FOOD PROBE

Model number	**DGC 6800 XL**
Type of appliance	
Display	M Touch
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	more than 200
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/ClearView door	●/●
Oven cavity	
Oven cavity volume in l	48
Removable side runners with PerfectClean finish	●
Number of halogen lights	2
Easy maintenance	
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●
Stainless steel oven cavity with PerfectClean/Linen finish	●/●
External steam generator	●
Maintenance programmes for Descaling/Soaking/Rinsing/Drying	●/●/●/●
Steam technology and water supply	
MultiSteam/MonoSteam	●/–
Water container with steam generator/Fresh water container	–/●
Condensate container behind motorised lift-up door	●
Mains water connection/Mains drainage connection	–/–
Efficiency and sustainability	
Energy efficiency class[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 448 – 452 x 555
Total connected load in kW/Voltage in V/Fuse rating in A	3.4/230/16
Accessories supplied	
Universal tray with PerfectClean/Combi rack with PerfectClean	1/1
Perforated stainless steel containers/Solid stainless steel containers/ Condensate tray	2/1
Stainless steel baking tray/Rack	–/–
Cookery book	●
Colours	
CleanSteel	●
Havana Brown	●
Brilliant White	●
Obsidian Black	●

AUTOMATIC PROGRAMMES
CLEAN STEEL
M TOUCH
MULTI STEAM
FOOD PROBE

As individual as you

Miele microwave oven models

Models

Miele built-in TopControl appliances
Miele microwave ovens with controls positioned at the top offer excellent user benefits. Their design allows them to be installed in combination with any other Miele appliance in the kitchen - fleet design in perfection. The glass door opens downwards at the front – as on the ovens. As the controls are positioned conveniently at the top, more space is available for the cabinet.

Freestanding
No niche space for a built-in microwave oven? Then a Miele freestanding microwave oven is the right appliance for you: simply place it on the worktop.

Niche dimensions

45 cm high
60 cm wide

The ideal solution for your kitchen

Miele's wide range of microwave ovens

0 1:20
300w
OK
Start

Range

Miele offers microwave ovens to suit available niche dimensions. They are suitable for a main course or a snack!

26 l cabinet

46 l cabinet

Operating modes

Anyone who thinks that microwave ovens are only for heating up and defrosting is in for a culinary awakening; be surprised by the broad range of options available with Miele microwave ovens in daily use.

Solo microwave oven

Microwave ovens with integrated grill

Miele highlights for perfect results and more convenience

The product highlights* of Miele microwave ovens

12:00
OK
Start

XL cabinet
The spacious stainless-steel cabinet with TopControl can accommodate larger items and quantities, and cook, for example, roast chickens or oven bakes to perfection. The turntable with 40 cm diameter allows a particularly flexible use of different cooking containers or several containers, cups or plates simultaneously. Food preparation on a larger scale.

40 cm turntable
Plenty of space: perfect for several glasses, cups, plates or containers of various sizes.

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

3:30
PopCorn

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

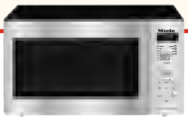
Quartz grill
Fast and uniform results: all dishes are browned perfectly in a short time.

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

* Depending on model

Microwave ovens

Product overview



Model number	**M 6012**	**M 6262 TC**
Type of appliance		
Freestanding microwave oven/Built-in microwave oven	●/–	–/●
Design		
TopControl/SideControl	–/●	●/–
Gourmet advantages		
Electronically controlled microwave power	●	●
Number of power levels (80 – 900 W)	7	7
Grill element	800 W	1500 W
Keeping warm function	●	●
Quartz grill	●	●
Functions		
Automatic programmes	17	23
Microwave solo	●	●
Grill element	●	●
Microwave/Grill combination mode	●	●
Convenience features		
Popcorn function	–	●
Clock display	●	●
Minute minder/Automatic switch off	●/●	●/●
Quick start function	●	●
Memory function	●	●
Programmable settings	●	●
Oven cavity		
Oven capacity in l	26 l	46 l
LED oven lighting	●	●
Oven cavity height in cm	20.7	23.2
Turntable diameter in cm	32.5	40.6
Appliance door		
Door contact switch	●	●
Door button	●	–
Door hinging	left	bottom
Easy maintenance		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●
Efficiency and sustainability		
Time of day running in background	●	●
Technical data		
System lock	●	●
Safety switch off	●	●
Door	●	●
Technical data		
Niche dimensions in a tall unit in mm (W x H x D)*	–	562 – 568 x 450 – 452 x 550
Ventilation independent of housing unit	●	●
Total connected load in kW/Voltage in V/Fuse rating in A	2.05/220 – 240/10	1.6/220 – 240/13
Accessories supplied		
Plate cover	1	1
Boiling rod	1	1
Grilling rack	1	1
Gourmet plate	1	1
Colours		
CleanSteel	●	●
Brilliant White	–	●
Obsidian Black	–	●
Havana Brown	–	●

CLEAN STEEL EASY CONTROL
26 ℓ 800W QUARTZ GRILL

CLEAN STEEL POPCORN EASY CONTROL
46 ℓ 900W QUARTZ GRILL

12:00
Miele

Perfectly tailored to your requirements

Miele warmer drawers

Designs

Miele offers built-in models to suit various installation situations and niche sizes. Alongside the benefits of a crockery warming drawer, the large Gourmet 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.

Gourmet warming drawer - 14 cm high

Gourmet warming drawer - 29 cm high

The perfect complement to ovens, steam ovens and coffee machines

Miele's wide range of drawers

Range

The classic drawer - 14 cm high, 60 cm wide
Gourmet warming drawers are available in medium height. They can be combined perfectly with a 45 cm high compact appliance such as a Miele coffee machine, a steam oven, a steam combination oven or a microwave combination oven in a 60 cm niche. To enable you to install these drawers with various appliance designs, these drawers are offered in a choice of front designs.

The extra-large drawer - 29 cm high, 60 cm wide
The 29 cm high built-in Gourmet warming drawer is the largest drawer from Miele (also for pre-heating crockery). 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 drawer product 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 type of cooking method for many years to prepare tender food. It is now becoming increasingly popular in domestic households. Low-temperature cooking is stress-free as the cooking process does not require monitoring and other preparations can be carried out without any time pressure. 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 guaranteed: all built-in food warming drawers feature a 4-hour timer which switches the appliance off automatically.

Automatic buffered self-closing feature
Gentle and quiet: a special buffer allows the warming drawer to close gently.

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

* Depending on model

Warming drawers

Product overview

Model number	**ESW 6214**	**ESW 6114**	**ESW 6229 SousChef**
Type of appliance			
Crockery warming drawer	–	–	–
Food and crockery warming drawer	●	●	●
Design			
Broad/narrow lower trim	–/● Horizontal Installation	●/– Vertical Installation	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 6 persons	Place settings for 12 persons
Easy maintenance			
Flush touch display/On-Off switch and temperature dial	●/–	●/–	●/–
Appliance networking			
Connection to coffee machine (optional kit required)	●	●	●
Safety			
Cool front	●	●	●
Safety switch-off	●	●	●
Technical data			
Appliance height in cm*	14	14	29
Total connected load in kW/Voltage in V/Fuse rating in A	0.7/230/13	0.7/230/13	0.7/230/13
Standard accessories			
Anti-slip mat	●	●	●
SousChef cook book	●	●	●
Rack to increase useable loading area	–	–	●
Colours			
CleanSteel	●	●	●
Havana Brown	●	–	●
Brilliant White	●	–	●
Obsidian Black	●	–	●
	TOUCH CONTROL CLEAN STEEL SLOW COOKING SOFT CLOSE	TOUCH CONTROL CLEAN STEEL SLOW COOKING SOFT CLOSE	SOFT CLOSE TOUCH CONTROL CLEAN STEEL SLOW COOKING SousChef

Perfectly tailored to your requirements

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

Design

Self-contained hobs

Models

Induction hobs
The trendsetter

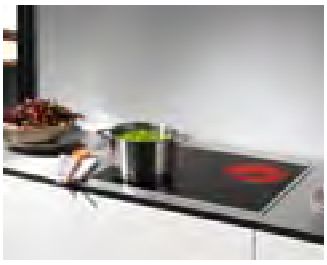
Conventional electric hobs
The traditional

Gas
The classic

The right size for every kitchen

Miele's hob range and frame

Range



Classic – space-saving 60 cm wide hobs with 4 cooking zones.

Practical – 75 cm wide hobs with 5 cooking zones.

Large – 90 cm wide hobs with 5 cooking zones.

Frame design

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

Hob controls and designs make cooking easy

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

Control technologies

EasyControl Plus

DirectSelection

Exclusive to Miele DirectSelection Plus

Touch display controls

Flexible cooking zones

Dual-circuit zone

Casserole zone

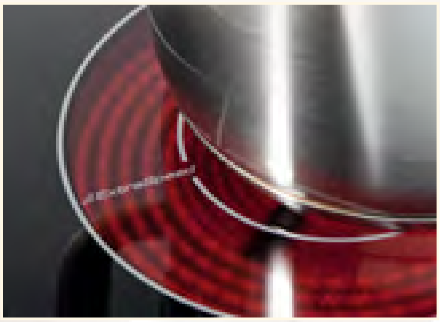
PowerFlex

FlexTouch

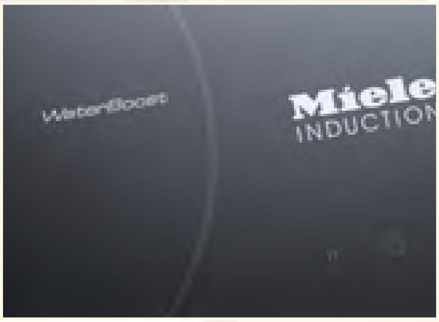
Concentrated power boost for rapid heat-up times

The speed of Miele hobs

Control technologies


ExtraSpeed

Exclusive to Miele ExtraSpeed


WaterBoost
Miele
INDUCTION

Exclusive to Miele WaterBoost

TwinBooster

Exclusive to Miele PowerFlex

Exclusive features for gourmet results

Miele hob product highlights*

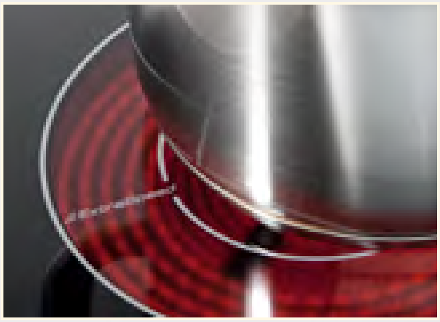
Mi
IND
0 1 2 3 4 5 6 7 8 9
B
0
0 1 2 3 4 5 6 7 8 9
B

DirectSelection
So convenient: fast power output selection via a centrally located numerical keybank.

Exclusive to Miele **Con@ctivity**
Innovative convenience: the cooker hood reacts automatically to settings on the hob.

FlexTouch induction
Maximum flexibility: the entire surface is available for cooking.

PowerFlex induction
Versatile and flexible: large cookware can also be heated quickly and easily.



Exclusive to Miele **ExtraSpeed**
Up to 35% time savings**: this technology, exclusive to Miele, frees up more valuable time for you to enjoy time with your family and friends.

---

* Depending on model
** Compared with a 15 year old Miele electric hob

iele
UCTION
B
0 1 2 3 4 5 6 7 8
B
h

Exclusive to Miele

DirectSelection Plus

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

Induction hobs

Product overview

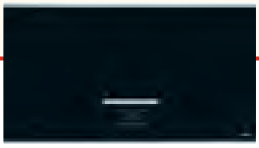
Model number	**KM 6117**	**KM 6357**	**KM 6379**[3]
Heating			
Type of heating	Induction	Induction with PowerFlex	Induction with PowerFlex
Type of appliance			
Hob with onset controls/Sensor controls	–/●	DirectSelection plus	DirectSelection plus
Design			
Stainless steel frame Flat/Raised	●/–	–/●	–/–
Bevelled edges/Flush fit	–/–	–/–	–
Cooking zones			
Number of cooking zones	4	4	4
PowerFlex zones			
No. of zones/diameter in mm	–/–	2/150 – 230	2/150 – 230
Power level in kW/Booster/TwinBooster	–/–/–	2.1/3.0/3.7	2.1/3.0/3.7
Cooking zone			
Position/Type/Diameter in mm	Front left/Vario/160 – 230/–	Front left/Vario/180 – 280	Front left/Vario/140
Power level in kW/Booster/TwinBooster	2.3/3.0/3.7	2.6/3.0/3.7	1.85/3.0/–
Cooking zone			
Position/Type/Diameter in mm	Rear left/Vario/100 – 160	Rear left/Vario/100 – 160	Rear centre/Linked PowerFlex zones/230 x 390
Power level in kW/Booster/TwinBooster	1.4/2.2/–	1.4/2.2/–	3.4/4.8/7.4
Cooking zone			
Position/Type/Diameter in mm	Rear right/Extended Zone/ 200 Ø, 300 wide	Rear centre right/Linked PowerFlex zones/230 x 390	Front right/Vario/100
Power level in kW/Booster/TwinBooster	2.3/3.0/3.7	3.4/4.8/7.4	1.4/2.2/–
Cooking zone			
Position/Type/Diameter in mm	Front right/Vario/140 – 200	–/–/–	–/–/–
Power level in kW/Booster/TwinBooster	1.85/3.0/–	–/–/–	–/–/–
Convenience features			
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	–	●	●
Safety			
Safety switch-off	●	●	●
Safety lock/System lock	●/●	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Pan protection/Residual heat indication	–/●	–/●	–/●
Technical data			
Appliance dimensions in mm (W x D)[1]	614 x 514	806 x 526	916 x 416
Total connected load in kW/Voltage in V/Fuse rating in A	7.4/230/16	7.4/230/30	7.4/230/30
Standard accessories			
Glass scraper/Connection cable	●/●	●/●	–/●
	EASY CONTROL PLUS KEEPING WARM TWIN BOOSTER	KEEPING WARM TWIN BOOSTER POWER FLEX CON@CTIVITY DIRECT SENSOR	KEEPING WARM TWIN BOOSTER POWER FLEX CON@CTIVITY DIRECT SENSOR

---

[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] KM 6379: It is advisable to install the DA 6890 Levantar downdraft extractor with this hob.



Model number	**KM 6386**	**KM 6395**
Heating		
Type of heating	Induction with PowerFlex	Induction with PowerFlex
Type of appliance		
Hob with onset controls	DirectSelection plus	FlexTouch Controls
Design		
Stainless steel frame Flat/Raised	–/●	–/●
Bevelled edges/Flush fit	–/–	–/–
Cooking zones		
Number of cooking zones	5	Mono/Solo or Trio
PowerFlex zones		
No. of zones/diameter in mm	2/150 – 230	–/–
Power level in kW/Booster/TwinBooster	2.1/3.0/3.7	–/–/–
Cooking zone		
Position/Type/Diameter in mm	Front left/Vario/140 – 200	Centre/FlexTouch/760 x 410/5
Power level in kW/Booster/TwinBooster	1.85/3.0/–	2.6/3.7/–
Cooking zone		
Position/Type/Diameter in mm	Rear left/Vario/100 – 160	–/–/–
Power level in kW/Booster/TwinBooster	1.4/2.2/–	–/–/–
Cooking zone		
Position/Type/Diameter in mm	Rear centre/Vario/180 – 280	–/–/–
Power level in kW/Booster/TwinBooster	2.6/3.0/3.7	–/–/–
Cooking zone		
Position/Type/Diameter in mm	Right/Linked PowerFlex zones/ 230 x 390	–/–/–
Power level in kW/Booster/TwinBooster	3.4/4.8/7.4	–/–/–
Convenience features		
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	●	–
Safety		
Safety switch-off	●	●
Safety lock/System lock	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●
Pan protection/Residual heat indication	–/●	–/●
Technical data		
Appliance dimensions in mm (W x D)[1])	942 x 526	930 x 520
Total connected load in kW/Voltage in V/Fuse rating in A	11.1/230/45	10.8/230/32
Standard accessories		
Glass scraper/Connection cable	●/●	●/●

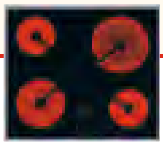
KEEPING WARM
TWIN BOOSTER
POWER FLEX
CON@CTIVITY
DIRECT SENSOR

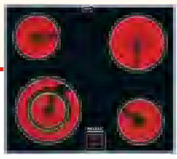
FLEX TOUCH

iF product design award 2013

Electric hobs

Product overview





Model number	**KM 5600**	**KM 5617**	**KM 6012**
Heating			
Type of heating	Electric – HiLight	Electric – HiLight	Electric – HiLight
Type of appliance			
Hob with onset controls	EasyControls	EasyControls plus	Oven/hob controls
Design			
Stainless steel frame Flat/Raised	●/–	●/–	●/'-
Bevelled edges/Flush fit	–/–	–/–	–/–
Cooking zones			
Number of cooking zones	4	4	4
PowerFlex zones			
No. of zones/diameter in mm	–/–	–/–	–/–
Power level in kW/Booster/TwinBooster	–/–/–	–/–/–	–/–/–
Cooking zone			
Position/Type/Diameter in mm	Front left/Single ring/180	Front left/Vario/120/210	Front left/Vario/120/210/–
Power level in kW/Booster/TwinBooster	1.8/–/–	0.75/2.2/–/–	0.75/2.2/–/–
Cooking zone			
Position/Type/Diameter in mm	Rear left/Single ring/145	Rear left/Single ring/145	Rear left/Single ring/145
Power level in kW/Booster/TwinBooster	1.2/–/–	1.2/–/–	1.2/-/-
Cooking zone			
Position/Type/Diameter in mm	Rear right/Single ring/210	Rear right/Extended zone/170 Ø, 265 wide	Rear right/Single ring/180
Power level in kW/Booster/TwinBooster	2.2/–/–	1.5/2.4/–/–	1.8/–/–
Cooking zone			
Position/Type/Diameter in mm	Front right/Single ring/145	Front right/Single ring/180	Front right/Single ring/145
Power level in kW/Booster/TwinBooster	1.2/–/–	1.8/–/–	1.2/–/–
Cooking zone			
Position/Type/Diameter in mm	–/–/–	–/–/–	–/–/–
Power level in kW/Booster/TwinBooster	–/–/–	–/–/–	–/–/–
Convenience features			
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	–	–	–
Safety			
Safety switch-off	●	●	●
Safety lock/System lock	●/●	●/●	–/–
Fault indication/Integrated cooling fan/Overheating protection	●/–/●	●/–/●	–/–/●
Pan protection/Residual heat indication	–/●	–/●	–/●
Technical data			
Appliance dimensions in mm (W x D)1)	574 x 504	764 x 504	574 x 504
Total connected load in kW/Voltage in V/Fuse rating in A	6.4/230/30	7.6/230/30	6.4/230 – 240/16
Standard accessories			
Glass scraper/Connection cable	●/●	●/●	●/●

EASY CONTROL

EASY CONTROL PLUS

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.

Model number	**KM 6230**
Heading	
Type of heating	Electric – HiLight
Type of appliance	
Hob with onset controls	DirectSelection Plus
Design	
Stainless steel frame Flat/Raised	●/–
Bevelled edges/Flush fit	–/–
Cooking zones	
Number of cooking zones	5
PowerFlex zones	
No. of zones/diameter in mm	–/–
Power level in kW/Booster/TwinBooster	–/–/–
Cooking zone	
Position/Type/Diameter in mm	Front left/Single ring/145/–
Power level in kW/Booster/TwinBooster	1.2/–/–
Cooking zone	
Position/Type/Diameter in mm	Rear left/Vario/120/210
Power level in kW/Booster/TwinBooster	0.75/2.2/–/–
Cooking zone	
Position/Type/Diameter in mm	Rear centre/ ExtraSpeed/145/210/270
Power level in kW/Booster/TwinBooster	1.2/2.3/3.4/–/–
Cooking zone	
Position/Type/Diameter in mm	Rear right/Single ring/180
Power level in kW/Booster/TwinBooster	1.8/–/–
Cooking zone	
Position/Type/Diameter in mm	Front right/Extended zone/ 180 Ø, 410 wide
Power level in kW/Booster/TwinBooster	1.8/3.9/–/–
Convenience features	
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	●
Safety	
Safety switch-off	●
Safety lock/System lock	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/–/●
Pan protection/Residual heat indication	●/●
Technical data	
Appliance dimensions in mm (W x D)¹)	942 x 526
Total connected load in kW/Voltage in V/Fuse rating in A	10.7/230/16
Standard accessories	
Glass scraper/Connection cable	●/●

STOP & GO

DIRECT SELECTION PLUS

CON@CTIVITY

EXTRA SPEED

Perfectly tailored to your requirements

The designs, models and range of Miele gas hobs

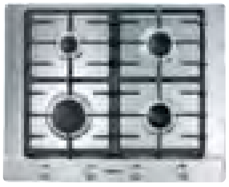
Designs

Gas hobs
Miele gas hobs have onset controls and do not have to be installed above an oven. The space underneath the hob can be used, if wished, for drawers or cupboards, giving you more flexibility when planning your kitchen.

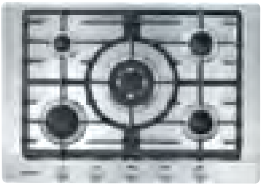
Models

Gas hobs
Gas is a primary source of energy. Primary energy comes from natural, unrefined sources which can be used without conversion. That is why cooking with gas is particularly environmentally friendly. Cooking with gas has a long tradition. The first gas stoves and cookers started appearing on the market in the 19th century, long before electric appliances made their mark.

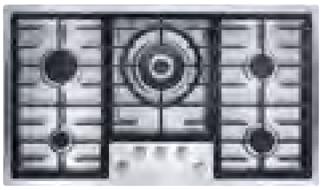
Range



Classic
60 cm wide –
hobs with 4 burners



Practical
75 cm wide –
hobs with 5 burners



Large
90 cm extra
wide hobs with 5 burners

The right frame for your kitchen design

Miele gas hob designs and control technologies

Designs

Classic – gas hobs with stainless-steel trough

Integrated – flat-fit gas hobs with stainless-steel trough

Elegant – gas on glass

Control technologies

Gas hobs without electronic controls
All Miele gas hobs sport the GasStop safety feature. In the event of flame failure, the gas supply is switched off immediately, preventing the continued supply of gas.

Gas hobs with electronic controls
QuickStart ensures fast ignition and GasStop&ReStart automatic re-ignition in the event of flame failure. Some hobs also feature a minute minder and a residual heat indicator.

Exclusive features for gourmet results

Miele gas hob product highlights*

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

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

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

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

GasStop & ReStart
Safe cooking: extinguished gas flames are automatically re-ignited. Should this prove unsuccessful, the gas supply is turned off immediately.

---

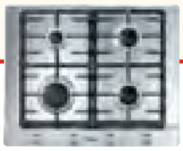
* Depending on model

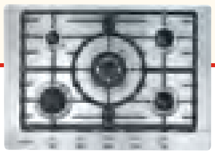
Gas hobs with electronic controls

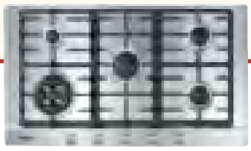
Miele gas hobs with electronic controls offer even more safety and convenience: QuickStart ensures fast ignition and GasStop&ReStart automatic re-ignition in the event of flame failure. Some of these gas hobs also feature a minute minder and a residual heat indicator.

Gas hobs

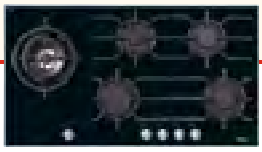
Product overview

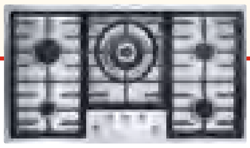






Model number	**KM 2010**	**KM 2032**	**KM 2052**
Heating			
Type of heating	Gas	Gas	Gas
Type of appliance			
Hob with onset controls	●	●	●
Design			
Gas on glass	–	–	–
Stainless steel frame	●	●	●
Flush fit/flat fit	–/–	–/–	–/–
Stainless steel trough	●	●	●
Cast iron pot rests (matt black enamel)	●	●	●
Cooking zones			
Number of cooking zones	4	5	5
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front left/Large burner/ 140 – 240	Front left/Large burner/ 140 – 240	Front left/Dual wok/140 – 240
Power level in kW	2.60	2.60	4.20
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear left/Small burner/ 100 – 220	Rear left/Small burner/ 100 – 220	Rear left/Small burner/ 100 – 220
Power level in kW	1.00	1.00	1.00
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear right/Medium burner/ 120 – 220	Centre/Mono wok/140 – 240	Centre/Large burner/140 – 240
Power level in kW	1.75	3.80	2.60
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front right/Medium burner/ 120 – 220	Rear right/Medium burner/ 120 – 220	Rear right/Medium burner/ 120 – 220
Power level in kW	1.75	1.75	1.75
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	–	Front right/Medium burner/ 120 – 220	Front right/Medium burner/ 120 – 220
Power level in kW	–	1.75	1.75
Convenience features			
Dial controls	●	●	●
Minute minder	–	–	–
Single-handed electronic ignition/QuickStart	manual ignition/–	manual ignition/–	manual ignition/–
Easy maintenance			
Easy clean ceramic glass	–	–	–
Dishwasher-proof pot rests	–	–	–
Safety			
Safety switch-off	–	–	–
System lock	–	–	–
Heat indicator/In-operation indicator	–/–	–/–	–/–
Rapid switch-off	–	–	–
GasStop/GasStop & ReStart	●/–	●/–	●/–
Technical data			
Appliance dimensions in mm (W x D)[1])	650 x 520	750 x 520	900 x 520
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
Standard accessories			
Glass scraper/Connection cable	–/●	–/●	–/●
Wok ring	–	–	●
Ready for connection to natural gas	●	●	●
Liquid gas jet kit (optional)	●	●	●
	GAS STOP	GAS STOP	GAS STOP





Model number	KM 3054	KM 2357
Heating		
Type of heating	Gas	Gas
Type of appliance		
Hob with onset controls	●	●
Design		
Gas on glass	●	–
Stainless steel frame	●	●
Flush fit/flat fit	–/–	●/–
Stainless steel trough	–	●
Cast iron pot rests (matt black enamel)	●	●
Cooking zones		
Number of cooking zones	5	5
Cooking zone		
Position/Type/Pan base-pan rim diameter in mm	Middle left/Dual wok/140 – 260	Front left/Small burner/ 100 – 220
Power level in kW	4.70	1000
Cooking zone		
Position/Type/Pan base-pan rim diameter in mm	Front middle/Large burner/ 140 – 240	Rear left/Large burner/ 120 – 240
Power level in kW	2.70	2.70
Cooking zone		
Position/Type/Pan base-pan rim diameter in mm	Rear centre/Small burner/ 100 – 200	Centre/Dual-Wok/150 – 260
Power level in kW	1.00	4.50
Cooking zone		
Position/Type/Pan base-pan rim diameter in mm	Rear right/Medium burner/ 120 – 220	Rear right/Medium burner/ 100 – 220
Power level in kW	1.70	1700
Cooking zone		
Position/Type/Pan base-pan rim diameter in mm	Front right/Medium burner/ 120 – 220	Front right/Medium burner/ 100 - 220
Power level in kW	1.70	1700
Convenience features		
Dial controls	●	●
Minute minder	●	–
Single-handed electronic ignition/QuickStart	–/need electricity	–/need electricity
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		
Appliance dimensions in mm (W x D)¹)	942 x 526	892 x 512
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/10	0.025/230/10
Standard accessories		
Glass scraper/Connection cable	–/●	–/●
Wok ring	●	●
Ready for connection to natural gas	●	●
Liquid gas jet kit (optional)	●	●

POT RESTS · GAS STOP & RESTART · QUICK START

GAS STOP & RESTART · QUICK START

Perfectly tailored to your requirements

The designs, models and range of Miele CombiSets

Designs

CombiSets
CombiSet elements can be installed in a kitchen worktop in a combination to suit you. Depending on model, the space below the CombiSet units can be used for drawers or cupboards instead of the oven, giving you more flexibility when planning your kitchen.

Models

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

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

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

Range

Do you cook with only a few pans or do you like to conjure up lavish meals with lots of pots and pans? Miele offers two CombiSet appliance widths which can be combined to create your personal cooking space.

Classic – 288 mm wide
Practical – 380 mm wide

You can select the appliances that suit your requirements to create your personal cooking space and have sufficient space for your crockery.

Cooking with the unusual

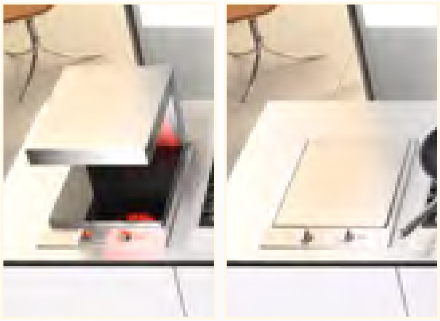
Exotic cooking with Miele CombiSets

Induction wok
The Miele wok pan fits perfectly into the depression of the ceramic hob which results in optimum heat distribution. The wok's intelligent ControlInduc® system reliably prevents overheating of oil and fat. The Miele induction wok offers special user benefits such as booster technology.

Barbecue grill
Meat, fish or vegetables prepared on the grill are particularly tasty. Two separate grill zones with independent controls allow you to grill and keep food warm at the same time. Guaranteed to suit personal tastes: using the grill with water will make your food even more succulent. Using lava rock will give food the authentic aroma of an outdoor barbecue.

TepanYaki
Food is cooked directly on the hot stainless steel surface. Miele's TepanYaki has two separate heat zones: this allows you, for example, to cook food with different heat requirements at the same time, or to cook at the front and keep food warm at the back.

Deep fat fryer
If you love crispy, juicy specialities, then the deep fat fryer is for you. The 'temperature reached' indicator, shows when the target oil temperature has been reached, for safe preparation and optimum cooking results. This prevents the build-up of acrylamides. The deep fat fryer can also be used with water in the optional pasta insert for cooking your favourite pasta dish.



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

Exclusive features for gourmet results

Miele CombiSet product highlights*

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

Stainless-steel frame
Uniform frame design: no matter which CombiSet units are installed in combination, they always match each other perfectly.

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

Inclined control panel
Perfect look: the ergonomically arranged control panel simplifies operation.

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

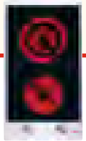
---

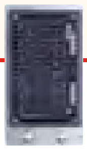
* Depending on model

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

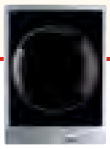
CombiSet appliances

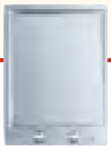
Product overview





Model number	**CS 1112 E**	**CS 1411 F**	**CS 1312 BG**
Heating			
Type of heating	Electric hob	Electric fryer	Electric BBQ grill
Type of appliance			
CombiSet element	●	●	●
Design			
Stainless steel trough/frame	●/●	●/●	●/●
Cast iron pan support (matt black enamel)	–	–	–
Cooking zone			
Position/Type/Diameter in mm		–/–/–	–/–/–
Power level in kW/Booster/TwinBooster	front/Vario/145	–/–/–	–/–/–
Cooking zone	1.2/–/–		
Position/Type/Diameter in mm		–/–/–	–/–/–
Power level in kW/Booster/TwinBooster	back/Vario/100/180	–/–/–	–/–/–
Cooking zone	600/1800/–/–		
Tepan surface/Cooking area in mm/Tepan power level in kW	–/–/–	–/–/–	–/–/–
Grilling surface in mm/Grill power in kW	–/–	–/–	250 x 210/2 x 1.5
Deep-fat fryer power level in kW	–	2.4	–
CombiSet scales weight range in kg	–	–	–
Convenience features			
Dial controls	●	●	●
Indicators			
Residual heat indicator	●	●	–
Weight display with tare function	–	–	–
Temperature reached indicator	–	●	–
Safety			
Residual heat/Booster/In-operation/Extended area indicator	●/–/●/–	●/–/●/–	–/–/●/–
Technical data			
Dimensions in mm (W x D x H)*	288 x 57 x 520	288 x 520 x 205	288 x 520 x 100
Casing height incl. connection box in mm*	95	275	170
Cut-out dimensions in mm*	272 x 500	272 x 500	272 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	3.0 – 3.3/230 – 240/16	2.4/230/13	3.0/230/13
Standard accessories			
Glass scraper/Connection cable	●/●	–/●	–/●
Batteries	–	–	–
Lava rock/Cleaning brush	–/–	–/–	●/●
Pasta insert/Fryer lid	–/–	optional extra/●	–/–
Cast iron griddle (optional)	–	–	●





Model number	**CS 1212-1 i**	**CS 1223-1 i**	**CS 1327 Y**
Heating			
Type of heating	Induction hob	Induction wok	Electric Tepan Yaki
Type of appliance			
CombiSet element	●	●	●
Design			
Stainless steel trough/frame	–/●	–/●	●/●
Cast iron pan support (matt black enamel)	–	–	–
Cooking zone			
Position/Type/Diameter in mm	Front/Vario/100 – 160	Centre/Vario/300	–/–/–
Power level in kW/Booster/TwinBooster	1.4/2.2/–	2.4/3.2/–	–/–/–
Cooking zone			
Position/Type/Diameter in mm	Rear/Vario/160 – 230	–/–/–	–/–/–
Power level in kW/Booster/TwinBooster	2.3/3.0/3.7	–/–/–	–/–/–
Cooking zone			
Tepan surface/Cooking area in mm/Tepan power level in kW	–/–/–	–/–/–	190 x 290/–/2.4
Grilling surface in mm/Grill power in kW	–/–	–/–	–
Deep-fat fryer power level in kW	–	–	–
CombiSet scales weight range in kg	–	–	–
Convenience features			
Dial controls	●	●	●
Indicators			
Residual heat indicator	●	●	●
Weight display with tare function	–	–	–
Temperature reached indicator	–	–	●
Safety			
Residual heat/Booster/In-operation/Extended area indicator	●/●/●/–	●/●/●/–	●/–/●/–
Technical data			
Dimensions in mm (W x D x H)*	288 x 520 x 57	380 x 520 x 115	380 x 520 x 58
Casing height incl. connection box in mm*	73	115	78
Cut-out dimensions in mm*	272 x 500	364 x 500	364 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	3.7/230/20	3.2/230/20	2.4/230/13
Standard accessories			
Glass scraper/Connection cable	●/●	●/●	–/●
Batteries	–	–	–
Lava rock/Cleaning brush	–/–	–/–	–/–
Pasta insert/Fryer lid	–/–	–/–	–/–
Cast iron griddle (optional)	–	–	–

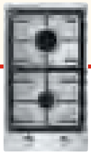
KEEPING WARM

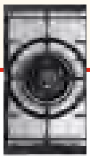
TWIN BOOSTER

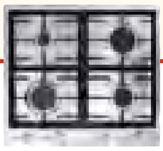
Model number	**CS 1421 S**
Heating	
Type of heating	Electric
Type of appliance	
CombiSet element	●
Design	
Stainless steel trough/frame	●/-
Cast iron pan support (matt black enamel)	–
Cooking zone	
Position/Type/Diameter in mm	–/–/–
Power level in kW/Booster/TwinBooster	–/–/–
Cooking zone	
Position/Type/Diameter in mm	–/–/–
Power level in kW/Booster/TwinBooster	–/–/–
Cooking zone	
Tepan surface/Cooking area in mm/Tepan power level in kW	–/–/–
Grilling surface in mm/Grill power in kW	180/1650
Deep-fat fryer power level in kW	–
CombiSet scales weight range in kg	–
Convenience features	
Dial controls	●
Indicators	
Residual heat indicator	●
Weight display with tare function	–
Temperature reached indicator	–
Safety	
Residual heat/Booster/In-operation/Extended area indicator	●/–/–/●
Technical data	
Dimensions in mm (W x D x H)*	380 x 117 x 520
Casing height incl. connection box in mm*	573
Cut-out dimensions in mm*	364 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	1,65/230 – 240/16
Standard accessories	
Glass scraper/Connection cable	–/●
Batteries	–
Lava rock/Cleaning brush	–/–
Pasta insert/Fryer lid	–/–
	Special order only

CombiSet appliances

Product overview







Model number	**CS 1013-1 G**	**CS 1018 G**	**CS 1034-1 G**
Heating			
Type of heating	Gas hob	Gas hob	Gas hob
Type of appliance			
CombiSet element	●	●	●
Design			
Stainless steel trough/frame	●/●	●/●	●/●
Cast iron pan support (matt black enamel)	–	–	–
Cooking zone			
Position/Type/Diameter in mm	Front/Medium burner/100 – 200	Centre/Dual-Wok/150 – 280	Front left/Large burner/ 140 – 240
Power level in kW/Booster/TwinBooster	1.8/–/–	6.0/–/–	3.0/–/–
Cooking zone			
Position/Type/Diameter in mm	Rear/Large burner/140-220	–/–/–	Rear left/Small burner/ 100 – 200
Power level in kW/Booster/TwinBooster	3.0/–/–	–/–/–	1000/–/
Cooking zone			
Position/Type/Diameter in mm	–/–/–	–/–/–	Rear right/ Large burner/140 – 240
Power level in kW/Booster/TwinBooster	–/–/–	–/–/–	3.0/–/–
Cooking zone			
Position/Type/Diameter in mm	–/–/–	–/–/–	Front right/ Medium burner/120 – 220
Power level in kW/Booster/TwinBooster	–/–/–	–/–/–	1.8/–/–
Convenience features			
Dial controls	●	●	●
Indicators			
Residual heat indicator	–	–	●
Weight display with tare function	–	–	–
Temperature reached indicator	–	–	–
Safety			
Residual heat/Booster/In-operation/Extended area indicator	–/–/–/– (No electricity needed)	–/–/–/– (No electricity needed)	●/–/●/– (electricity needed)
Technical data			
Dimensions in mm (W x D x H)*	288 x 57 x 520	288 x 57 x 520	576 x 57 x 520
Casing height incl. connection box in mm*	82	101.5	87
Cut-out dimensions in mm*	272 x 500	272 x 500	560 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/10	0.025/230 – 240/10	0.025/230/10
Standard accessories			
Glass scraper/Connection cable	–/●	–/●	–/●
Batteries	–	–	–
Lava rock/Cleaning brush	–/–	–/–	–/–
Pasta insert/Fryer lid	–/–	–/–	–/–
			special order only

Stunning perspectives for your kitchen design

Miele cooker hood designs

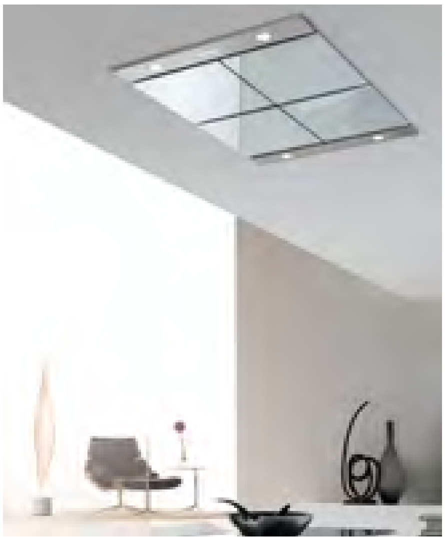
Models

Wall and island cooker hoods
An eye-catcher in your kitchen

Ceiling extractors
Integrated for an unobstructed view

Wall mounted cooker hoods

Island cooker hoods



Downdraft systems
For integration in work tops

Built-in cooker hoods
The right solution for every home!

Slimline hoods

Integrated extractor units

Built-under hood

The ideal cooker hood for your hob

Miele cooker hood widths

Cooker hoods for small and medium sized kitchens
Available in the following widths:
- 60 cm wide
- 70 cm wide
- 90 cm wide

Cooker hoods for large and open plan kitchens
Available in the following widths:
- 90 cm wide
- 100 cm wide
- 110 cm wide
- 120 cm wide
- 150 cm wide

For kitchens with a professional appeal
Available in the following widths:
- 150 cm wide
- 180 cm wide
- Special widths all available on request

The perfect micro-climate

Miele cooker hood operating modes

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

Extraction mode – highly efficient and dehumidifying

Extraction mode with an external motor – effective and particularly quiet

Recirculation mode – simple and efficient

Exclusive features for clean room air

Miele cooker hood highlights

Con@ctivity
MEZZO GIORNO

Exclusive to Miele

Con@ctivity – Automatic function for Miele cooker hoods

Achieving optimum extraction of kitchen vapours and odours and saving energy at the same time: a Miele cooker hood equipped with the Con@ctivity function does this automatically. Miele Con@ctivity enables the cooker hood to communicate with the hob. Information gathered from the hob is transmitted to the cooker hood. The cooker hood then uses this data to automatically select the correct fan setting to ensure the optimum room climate at all times, This leaves you free to concentrate fully on your cooking. You don't even have to worry about switching the appliance off with Con@ctivity. With the automatic run-on control, the cooker hood will switch off automatically after you have finished cooking so you do not use any more energy than is necessary.

Exclusive to Miele **NoSmell active charcoal filter**
Efficient in absorbing odours: in recirculation mode odours are absorbed and neutralised completely.

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

Miele's acoustic package
Efficient and very quiet: the fan is effectively insulated with special soundproofing mats.

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

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

Built-under cooker hoods

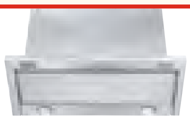
Product overview

Model number	**DA 1060**
Type of appliance	
Built-under cooker hood	●
Operating modes	
Extraction/Recirculation	●/●
Convenience features	
Sliding switch/Rotary control	–/●
Easy clean cooker hood interior with CleanCover	●
Filter system	
Dishwasher-proof stainless steel metal filter(s)	2
Lighting	
Halogen	●
Number of lights x Wattage	2 x 50 W
Motor	
AC-Motor	●
Air throughput with maximum diameter ducting outlet	
Extraction (does not apply to models with External motor)	
Level 3: Air throughput (m^3/h)	310
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	61/47
Intensive level: Air throughput (m^3/h)	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	–/–
Recirculation	
Level 3: Air throughput (m^3/h)	120
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	67/53
Intensive level: Air throughput (m^3/h)	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	–/–
Technical data	
Width/Height/Depth of cooker hood body in mm	598/125/500
Minimum distance above electric hob/gas hob in mm	450/650
Total connected load in W/Voltage in V/Fuse rating in A	300/230/10
Installation tips	
Extraction upwards/to the rear/to the side	●/–/–
Diameter of ducting connector in mm	150
Standard accessories	
Non-return flap	●
Adapter to reduce ducting from 150 to 125 mm Ø	●
Optional accessories	
Active charcoal filter	DKF18-1
Wall vent kit for 150 mm Ø DMK 150	●
Filler panel (for replacement market only)	●
Color	
Brilliant White	
CleanSteel	

NO SMELL

Slimline cooker hoods

Product overview



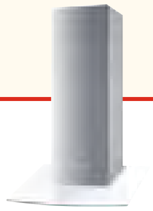
Model	**DA 3460**	**DA 3490**
Type of appliance		
Slimline cooker hood/Flush fit	●/–	●/–
Operating modes		
Extraction/Recirculation/External motor	●/●/–	●/●/–
Convenience features		
Sliding switch/Button controls with LED/Remote control	–/●/–	–/●/–
5/15 min. run-on function	–	–
Grease filter/Charcoal filter saturation indicator - programmable	–/–	–/–
Easy clean cooker hood interior with CleanCover	●	●
Variable height motor	–	–
Appliance networking		
Automatic operation with Con@ctivity	–	–
Filter system		
Dishwasher-proof stainless steel metal filter(s)	1	2
Lighting		
Halogen/LED	●/–	●/–
Number of lights x Wattage	2 x 50 W	2 x 50 W
Feature lighting/Colour changing glass edge illumination	–/–	–/–
Air throughput and sound levels with 150 mm diameter ducting outlet*		
Extraction (does not apply to models with External motor)		
Level 1: Air throughput (m^3/h)	150	150
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	45/32	45/32
Level 3: Air throughput (m^3/h)	400	400
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	56/44	56/44
Intensive level: Air throughput (m^3/h)	550	550
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	64/52	64/52
Recirculation		
Level 1: Air throughput (m^3/h)	80	80
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	53/40	53/40
Level 3: Air throughput (m^3/h)	280	280
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	67/54	67/54
Intensive level: Air throughput (m^3/h)	350	350
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	72/60	72/60
Safety		
Safety switch off	●	●
Technical data		
Width/Height/Depth of cooker hood body in mm	595/34/275 – 425	895/34/275 – 425
Net weight in kg	12	14
Minimum distance above electric hob/gas hob in mm	450/650	450/650
Total connected load in W/Voltage in V/Fuse rating in A	280/230/10	280/230/10
Installation tips		
Extraction upwards/to the rear/to the side	●/–/–	●/–/–
Diameter of ducting connector in mm	150	150
Standard accessories		
Non-return flap	●	●
Adapter to reduce ducting from 150 to 125 mm Ø	●	●
Optional accessories		
Recirculation conversion kit	DUU 151	DUU 151
Active charcoal filter	DKF 13-1	DKF 13-1
Communication module for Con@ctivity XKM 2000 DA	–	–
Control module DSM 400	●	●
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●
Fitting kit for furniture lightshield DML 400	●	●
Drop down frame for slimline cooker hoods DAR 3000	●	●
Brushed Stainless Steel	●	●

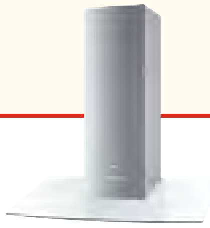
NO SMELL

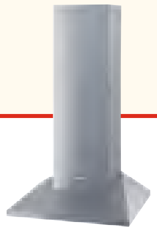
NO SMELL

Wall/Island/Ceiling mounted cooker hoods

Product overview





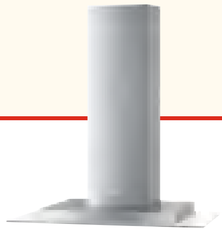


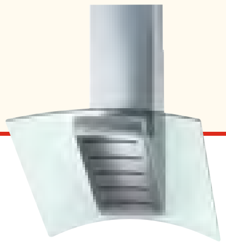
Model	**DA 5966 W SCREEN**	**DA 5996 W SCREEN**	**DA 396-6 CLASSIC**
Type of appliance			
Wall/Island/Ceiling mounted cooker hood	●/–/–	●/–/–	●/–/–
Design			
Special build available to order	●	●	●
Operating modes			
Extraction/Recirculation/External motor	●/●/–	●/●/–	●/●/–
Convenience features			
Button controls with LED/Touch controls on glass	●/–	●/–	●/–
Grease filter/Charcoal filter saturation indicator – programmable	–/–	–/–	–/'-
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package/Safety switch off/5/15 min. run-on function	–/●/–	–/●/–	–/●/–
Dishwasher-proof stainless steel metal filter(s)	1	1	2
Variable height motor	–	–	–
Appliance networking			
Automatic operation with Con@ctivity	–/–	–/–	–/–
Filter system	–	–	–
Lighting			
Halogen/LED	●/–	●/–	●/–
Number of lights x Wattage	1 x 50 W	1 x 50 W	2 x 50 W
Feature lighting/Colour changing glass edge illumination	–/–	–/–	–/–
Motor			
AC-Motor/DC-Moto	●/–	●/–	●/–
Air throughput and sound levels with 150 mm diameterducting outlet*			
Extraction (does not apply to models with External motor)			
Level 3: Air throughput (m^3/h)	360	360	350
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	60/45	60/45	53/40
Intensive level: Air throughput (m^3/h)	530	530	500
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	69/54	69/54	61/48
Recirculation			
Level 3: Air throughput (m^3/h)	270	270	250
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	68/53	68/53	61/48
Intensive level: Air throughput (m^3/h)	350	350	350
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	73/58	73/58	67/54
Technical data			
Total height, extraction and EXT models in mm/Recirculation models in mm	840 – 1.020/840 – 1.160	840 – 1.020/840 – 1.160	695 – 1.015/825 – 1.145
Width/Height/Depth of cooker hood body in mm	595/134/520	895/134/520	598/120/520
Minimum distance above electric hob/gas hob in mm	450/650	450/650	450/650
Total connected load in W/Voltage in V/Fuse rating in A	0,25/230/10	0,25/230/10	0,22/230/10
Installation tips			
Extraction upwards/to the rear/to the side	●/●/–	●/●/–	●/●/–
Diameter of ducting connector in mm	150	150	150
Telescopic chimney/Telescopic wall-mounting bracket	●/–	●/–	●/–
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/–/–	●/–/–	●/–/–
Remote control/Funkstick Con@ctivity 2.0 für KM	–/–	–/–	–/–
Optional accessories			
Recirculation conversion kit/Active charcoal filter	DUW 20/DKF 11-1	DUW 20/DKF 11-1	DUW 20/DKF 12-1
Remote control DARC 6	–	–	–
Communication module for Con@ctivity XKM 2000 DA	–	–	–
Control module DSM 400 /DSM406	●/–	●/–	●/–
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	●/●
Edge extraction panels in glass/stainless steel	–/–	–/–	–/–

CUSTOM HEIGHT   CUSTOM HEIGHT   CUSTOM HEIGHT

---

* Special order could be placed for RAL colour version or special height.





Model	**DA 399-6**	**DA 5496 W STEP**	**DA 289-4 FLYER***
Type of appliance			
Wall/Island/Ceiling mounted cooker hood	●/–/–	●/–/–	●/–/–
Design			
Special build available to order	●	●	●
Operating modes	–		
Extraction/Recirculation/External motor	●/●/–	●/●/–	●/–/–
Convenience features			
Button controls with LED/Touch controls on glass	●/–	●/–	●/–
Grease filter/Charcoal filter saturation indicator – programmable	–/–	–/–	●/–
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package/Safety switch off/5/15 min. run-on function	–/●/–	–/●/–	●/●/●
Dishwasher-proof stainless steel metal filter(s)	3	2	1
Variable height motor	–	–	–
Appliance networking			
Automatic operation with Con@ctivity	–/–	–/–	Pre-equipped/–
Filter system	–	–	–
Lighting			
Halogen/LED	●/–	●/–	●/–
Number of lights x Wattage	2 X 50 W	2 x 20 W	4 x 10 W
Feature lighting/Colour changing glass edge illumination	–/–	–/–	–/–
Motor			
AC-Motor/DC-Moto	●/–	●/–	●/–
Air throughput and sound levels with 150 mm diameterducting outlet*			
Extraction (does not apply to models with External motor)			
Level 3: Air throughput (m³/h)	350	350	400
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	53/40	53/40	52/39
Intensive level: Air throughput (m³/h)	500	500	640
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	61/48	61/48	63/50
Recirculation			
Level 3: Air throughput (m³/h)	250	250	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	61/48	61/48	–/–
Intensive level: Air throughput (m³/h)	350	350	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	67/54	67/54	–/–
Technical data			
Total height, extraction and EXT models in mm/Recirculation models in mm	720 – 1015/830 – 1150	685 – 1.005/815 – 1.135	960 – 1.320/–
Width/Height/Depth of cooker hood body in mm	898/120/520	898/57/520	895/685/541
Minimum distance above electric hob/gas hob in mm	450/650	450/650	365/365
Total connected load in W/Voltage in V/Fuse rating in A	0,22/230/10	0,16/230/10	0,24/230/10
Installation tips			
Extraction upwards/to the rear/to the side	●/●/–	●/●/–	●/●/–
Diameter of ducting connector in mm	150	150	150
Telescopic chimney/Telescopic wall-mounting bracket	●/–	●/–	●/–
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/–/–	●/–/–	●/–/–
Remote control/Funkstick Con@ctivity 2.0 für KM	–/–	–/–	–/–
Optional accessories			
Recirculation conversion kit/Active charcoal filter	DUW 20/DKF 12-1	DUW 20/DKF 12-1	–/–
Remote control DARC 6	–	–	–
Communication module for Con@ctivity XKM 2000 DA	–	–	●
Control module DSM 400 /DSM406	●/–	●/–	●/–
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	●/●
Edge extraction panels in glass/stainless steel	–/–	–/–	–/–

CUSTOM HEIGHT

NO SMELL

CUSTOM HEIGHT

DIMMER FUNCTION

CUSTOM HEIGHT

AT HOME

CON@CTIVITY

5/15 mins.

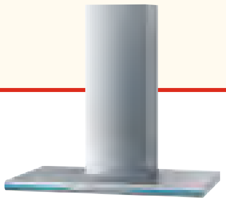
FILTER INDICATOR

---

* Also available in black as special order

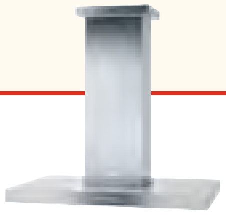
Wall/Island/Ceiling mounted cooker hoods

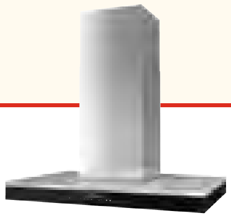
Product overview

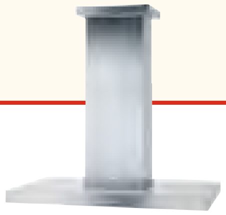


Model	**DA 6296 W LUMEN**	**DA 6690 W PURISTIC EDITION 6000**	**DA 2905 (+EXT)**
Type of appliance			
Wall/Island/Ceiling mounted cooker hood	●/–/–	●/–/–	–/–/●
Design			
Special build available to order	●	●	–
Operating modes			
Extraction/Recirculation/External motor	●/●/–	●/●/–	●/●/–
Convenience features			
Button controls with LED/Touch controls on glass	●/–	–/●	●/–
Grease filter/Charcoal filter saturation indicator – programmable	●/●	●/●	●/●
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package/Safety switch off/5/15 min. run-on function	●/●/●	●/●/●	●/●/●
Dishwasher-proof stainless steel metal filter(s)	3	3	4
Variable height motor	–	–	–
Appliance networking			
Automatic operation with Con@ctivity	–/Equipped	–/Equipped	Pre-equipped/–
Filter system	Pre-equipped	Pre-equipped	–
Lighting			
Halogen/LED	–/●	–/●	–/●
Number of lights x Wattage	3 x 3 W / 1 x 10 W	3 x 3 W	4 x 2 W
Feature lighting/Colour changing glass edge illumination	●/●	–/–	–/–
Motor			
AC-Motor/DC-Moto	●/–	–/●	–/●
Air throughput and sound levels with 150 mm diameterducting outlet*			
Extraction (does not apply to models with External motor)			
Level 3: Air throughput (m^3/h)	400	400	390
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	53/40	51/36	54/39
Intensive level: Air throughput (m^3/h)	640	640	620
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	65/52	63/48	67/52
Recirculation			
Level 3: Air throughput (m^3/h)	330	300	290
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	64/49	61/46	62/47
Intensive level: Air throughput (m^3/h)	490	490	510
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	71/56	71/56	70/55
Technical data			
Total height, extraction and EXT models in mm/Recirculation models in mm	680 – 1.000/810 – 1.130	710 – 1.030/840 – 1.160	–/–
Width/Height/Depth of cooker hood body in mm	898/52/520	898/85/500	1.100/322/700
Minimum distance above electric hob/gas hob in mm	450/650	450/650	550/650
Total connected load in W/Voltage in V/Fuse rating in A	0,22/220/10	0,10/230/10	0,14/230/10
Installation tips			
Extraction upwards/to the rear/to the side	●/●/–	●/●/–	●/●/●
Diameter of ducting connector in mm	150	150	150
Telescopic chimney/Telescopic wall-mounting bracket	●/●	●/●	–/–
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/–/–	●/–/–	●/–/–
Remote control/Funkstick Con@ctivity 2.0 für KM	–/●	–/●	●/–
Optional accessories			
Recirculation conversion kit/Active charcoal filter	DUW 20/DKF 12-1	DUW 20/DKF 12-1	DUU 2900/DKF 20-1
Remote control DARC 6	●	●	●
Communication module for Con@ctivity XKM 2000 DA	–	–	●/–
Control module DSM 400 /DSM406	–/●	–/●	●/●
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	–/●
Edge extraction panels in glass/stainless steel	–/–	–/–	DRP 2900/DRP 2900 ED

AT HOME CUSTOM HEIGHT LED LIGHTING CON@CTIVITY 2.0 5/15 mins. FILTER INDICATOR SILENCE PACKAGE	CUSTOM HEIGHT NO SMELL SILENCE PACKAGE FILTER INDICATOR CUSTOM WIDTH CON@CTIVITY 2.0 ECO 5/15 mins.	NO SMELL SILENCE PACKAGE FILTER INDICATOR DIMMER FUNCTION AT HOME CON@CTIVITY ECO 5/15 mins.







Model	**DA 420 V (+ EXT)**	**DA 6690 D PURISTIC EDITION 6000**	**DA 410-4**
Type of appliance			
Wall/Island/Ceiling mounted cooker hood	–/●/–	–/●/–	–/●/–
Design			
Special build available to order	●	●	●
Operating modes	–		
Extraction/Recirculation/External motor	●/●/●	●/●/–	●/●/–
Convenience features			
Button controls with LED/Touch controls on glass	●/–	–/●	●/–
Grease filter/Charcoal filter saturation indicator – programmable	●/●	●/●	–/–
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package/Safety switch off/5/15 min. run-on function	●/●/●	●/●/●	–/●/–
Dishwasher-proof stainless steel metal filter(s)	3	3	3
Variable height motor	●	–	–
Appliance networking			
Automatic operation with Con@ctivity	Pre-equipped/-	–/Equipped	–/–
Filter system	-	Pre-equipped	–
Lighting			
Halogen/LED	●/–	–/●	●/–
Number of lights x Wattage	4 X 20 W	4 x 3 W	4 x 20 W
Feature lighting/Colour changing glass edge illumination	–/–	–/–	–/–
Motor			
AC-Motor/DC-Moto	–/●	–/●	●/–
Air throughput and sound levels with 150 mm diameterducting outlet*			
Extraction (does not apply to models with External motor)			
Level 3: Air throughput (m^3/h)	480	500	350
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	59/46	55/40	53/40
Intensive level: Air throughput (m^3/h)	700	750	500
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	67/54	65/50	61/48
Recirculation			
Level 3: Air throughput (m^3/h)	400	400	250
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	65/52	66/51	61/48
Intensive level: Air throughput (m^3/h)	500	500	350
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	71/58	72/57	67/54
Technical data			
Total height, extraction and EXT models in mm/Recirculation models in mm	730-1.030/750-1.010	705 – 1.005/765 – 1.075	690 – 990/750 – 1.060
Width/Height/Depth of cooker hood body in mm	898/70/598	898/85/598	898/70/598
Minimum distance above electric hob/gas hob in mm	550/650	550/650	450/650
Total connected load in W/Voltage in V/Fuse rating in A	0,46/230/10	0,14/230/10	0,20/230/10
Installation tips			
Extraction upwards/to the rear/to the side	●/–/–	●/–/–	●/–/–
Diameter of ducting connector in mm	150	150	150
Telescopic chimney/Telescopic wall-mounting bracket	●/–	●/–	●/–
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/–/–	●/–/–	●/–/–
Remote control/Funkstick Con@ctivity 2.0 für KM	–/'-	–/●	–/–
Optional accessories			
Recirculation conversion kit/Active charcoal filter	DUI 31/DKF 12-1	DUI 32/DKF 12-1	DUI 32/DKF 12-1
Remote control DARC 6	–	●	–
Communication module for Con@ctivity XKM 2000 DA	●	–	–
Control module DSM 400 /DSM406	●/–	–/●	●/–
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	●/●
Edge extraction panels in glass/stainless steel	–/–	–/–	–/–

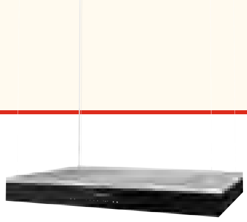
AT HOME
NO SMELL
SILENCE PACKAGE
DIMMER FUNCTION
CUSTOM HEIGHT
CON@CTIVITY
5/15 mins.
FILTER INDICATOR

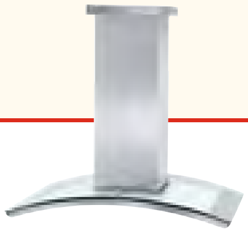
AT HOME
SILENCE PACKAGE
DIMMER FUNCTION
CUSTOM HEIGHT
CON@CTIVITY
5/15 mins.
FILTER INDICATOR

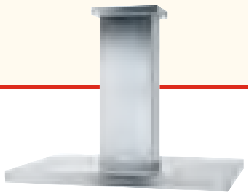
CUSTOM HEIGHT

Wall/Island/Ceiling mounted cooker hoods

Product overview





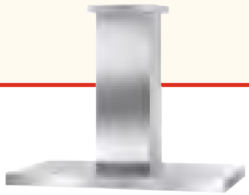


Model	DA 6700 D AURA EDITION 6000	DA 5100 D PONTE (+ EXT)	DA 424 V (+ EXT)
Type of appliance			
Wall/Island/Ceiling mounted cooker hood	–/●/–	–/●/–	–/●/–
Design			
Special build available to order	–	●	●
Operating modes		**–**	**–**
Extraction/Recirculation/External motor	–/●/–	●/–/●	●/–/●
Convenience features			
Button controls with LED/Touch controls on glass	–/●	●/–	●/–
Grease filter/Charcoal filter saturation indicator – programmable	●/●	●/–	●/–
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package/Safety switch off/5/15 min. run-on function	–/●/●	●/●/●	●/●/●
Dishwasher-proof stainless steel metal filter(s)	2	1	6
Variable height motor	–	–	●
Appliance networking			
Automatic operation with Con@ctivity	–/Equipped	Pre-equipped/-	Pre-equipped/-
Filter system	Pre-equipped	-	-
Lighting			
Halogen/LED	–/●	●/–	●/–
Number of lights x Wattage	4 x 3 W	4 X 20 W	4 x 20 W
Feature lighting/Colour changing glass edge illumination	–/–	–/–	–/–
Motor			
AC-Motor/DC-Moto	●/–	●/–	●/–
Air throughput and sound levels with 150 mm diameterducting outlet*			
Extraction (does not apply to models with External motor)			
Level 3: Air throughput (m³/h)	–	450	480
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	–/–	61/48	59/49
Intensive level: Air throughput (m³/h)	–	620	700
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	–/–	69/56	67/56
Recirculation			
Level 3: Air throughput (m³/h)	450	–	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	67/53	–/–	–/–
Intensive level: Air throughput (m³/h)	600	–	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	74/59	–/–	–/–
Technical data			
Total height, extraction and EXT models in mm/Recirculation models in mm	–/500 – 1.500	900/–	730 – 1030/–
Width/Height/Depth of cooker hood body in mm	1.000/112/700	1.000/115/700	1.198/70/698
Minimum distance above electric hob/gas hob in mm	450/650	550/650	550/650
Total connected load in W/Voltage in V/Fuse rating in A	0,16/230/10	0,28/230/10	0,41/230/10
Installation tips			
Extraction upwards/to the rear/to the side	–/–/–	●/–/–	●/–/–
Diameter of ducting connector in mm	–	150	150
Telescopic chimney/Telescopic wall-mounting bracket	–/–	–/–	●/–
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	–/–/●	●/–/–	●/–/–
Remote control/Funkstick Con@ctivity 2.0 für KM	–/●	–/'-	–/'-
Optional accessories			
Recirculation conversion kit/Active charcoal filter	–/DKF 21-1	–/–	–/–
Remote control DARC 6	●	–	–
Communication module for Con@ctivity XKM 2000 DA	–	●	●
Control module DSM 400 /DSM406	–/–	●/–	●/–
Silencer DASD 150/Wall vent kit DMK 150	–/–	●/●	●/●
Edge extraction panels in glass/stainless steel	–/–	–/–	–/–

AT HOME
ECO
LED LIGHTING
CON@CTIVITY 2.0
5/15 mins.
FILTER INDICATOR
SILENCE PACKAGE

CUSTOM HEIGHT
NO SMELL
SILENCE PACKAGE
FILTER INDICATOR
CUSTOM WIDTH
CON@CTIVITY 2.0
ECO
5/15 mins.

SILENCE PACKAGE
DIMMER FUNCTION
CUSTOM HEIGHT
AT HOME
CON@CTIVITY
5/15 mins.
FILTER INDICATOR



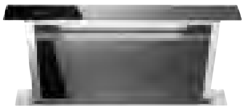
Model	**DA 424-4**	**DA 5005 D JET**
Type of appliance		
Wall/Island/Ceiling mounted cooker hood	–/●/–	–/●/–
Design		
Special build available to order	●	●
Operating modes	–	
Extraction/Recirculation/External motor	●/–/–	●/–/–
Convenience features		
Button controls with LED/Touch controls on glass	●/–	–/●
Grease filter/Charcoal filter saturation indicator – programmable	●/–	●/–
Easy clean cooker hood interior with CleanCover	●	●
Acoustic package/Safety switch off/5/15 min. run-on function	●/●/●	●/●/●
Dishwasher-proof stainless steel metal filter(s)	6	4
Variable height motor	–	●
Appliance networking		
Automatic operation with Con@ctivity	Pre-equipped/-	Pre-equipped/-
Filter system	–	–
Lighting		
Halogen/LED	●/–	●/–
Number of lights x Wattage	4 x 20 W	2 x 50 W / 2 x 14 W
Feature lighting/Colour changing glass edge illumination	–/–	–/–
Motor		
AC-Motor/DC-Moto	●/–	●/–
Air throughput and sound levels with 150 mm diameterducting outlet*		
Extraction (does not apply to models with External motor)		
Level 3: Air throughput (m^3/h)	480	670
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	59/49	66/51
Intensive level: Air throughput (m^3/h)	700	1.000
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	67/56	77/61
Recirculation		
Level 3: Air throughput (m^3/h)	–	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	–/–	–/–
Intensive level: Air throughput (m^3/h)	–	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	–/–	–/–
Technical data		
Total height, extraction and EXT models in mm/Recirculation models in mm	900/–	930/–
Width/Height/Depth of cooker hood body in mm	1.200/70/700	1.100/494/310
Minimum distance above electric hob/gas hob in mm	550/650	550/650
Total connected load in W/Voltage in V/Fuse rating in A	0,28/230/10	0,48/230/10
Installation tips		
Extraction upwards/to the rear/to the side	●/–/–	●/–/–
Diameter of ducting connector in mm	150	150
Telescopic chimney/Telescopic wall-mounting bracket	–/–	–/–
Standard accessories		
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/–/–	●/–/–
Remote control/Funkstick Con@ctivity 2.0 für KM	–/–	–/–
Optional accessories		
Recirculation conversion kit/Active charcoal filter	–/–	–/–
Remote control DARC 6	–	–
Communication module for Con@ctivity XKM 2000 DA	●	●
Control module DSM 400 /DSM406	●/–	●/–
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●
Edge extraction panels in glass/stainless steel	–/–	–/–

CUSTOM HEIGHT
AT HOME
SILENCE PACKAGE
DIMMER FUNCTION
CUSTOM WIDTH
CON@CTIVITY
5/15 mins.
FILTER INDICATOR

SILENCE PACKAGE
DIMMER FUNCTION
CUSTOM HEIGHT
AT HOME
CON@CTIVITY
5/15 mins.
FILTER INDICATOR

Downdraft

Product overview



Model	**DA 6890 – LEVANTAR***
Type of appliance	
Downdraft cooker hood	●
Design	
Special build available to order	–
Operating modes	
Extraction/Recirculation/External motor	●/●/–
Convenience features	
Button controls with LED/Touch controls on glass	–/●
5/15 min. run-on function	●
Grease filter/Charcoal filter saturation indicator – programmable	–/–
Easy clean cooker hood interior with CleanCover	–
Acoustic package/Safety switch off	–/●
Dishwasher-proof stainless steel metal filter(s)	2
Variable height motor	●
Appliance networking	
Automatic operation with Con@ctivity/Con@ctivity 2.0	–/–
Miele@home	–
Lighting	
Halogen/LED	–/●
Number of lights x Wattage	48 x 0,15 W
Dimmer function	●
Feature lighting/Colour changing glass edge illumination	–/–
Motor	
AC-Motor/DC-Motor	●/–
Air throughput and sound levels with 150 mm diameterducting outlet*	
Extraction (does not apply to models with External motor)	
Level 3: Air throughput (m³/h)	450
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	63/–
Intensive level: Air throughput (m³/h)	710
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	71/–
Recirculation	
Level 3: Air throughput (m³/h)	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	–/–
Intensive level: Air throughput (m³/h)	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20µPa)	–/–
Technical data	
Total height, extraction and EXT models in mm/Recirculation models in mm	1.051/1.051
Width/Height/Depth of cooker hood body in mm	916/646/361
Total connected load in W/Voltage in V/Fuse rating in A	0,28/230/10
Installation tips	
Extraction upwards/to the rear/to the side	●
Diameter of ducting connector in mm	150
Telescopic chimney/Telescopic wall-mounting bracket	–/–
Optimale Kombination mit Kochfeld	–
Standard accessories	
Non-return flap/Directional unit for recirculation/Active charcoal filter	–/–/–
Remote control/Funkstick Con@ctivity 2.0 for KM	–/–
Optional accessories	
Recirculation conversion kit/Active charcoal filter	DUU 151/DKF 22-1
Communication module for Con@ctivity XKM 2000 DA	–
Control module DSM 400/DSM406	–/–
Silencer DASD 150/Wall vent kit DMK 150	●/●
Edge extraction panels in glass/stainless steel	–/–

*** Please note :**
- It is advisable to install the KM6379 with the DA6890 downdraft extractor fan.
- It is not recommended to combine a gas hob/ gas combi-set with the DA6890 downdraft extractor fan.

DIMMER FUNCTION

LED LIGHTING

Tried and tested systems for exquisite taste

Miele coffee machines

Preparation systems

Coffee bean machines
Do you like to choose 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 suit your beans and your taste.

The right size for every kitchen

Miele's wide range of coffee machines

Miele
Miele
Miele

Miele coffee machine range

Built-in coffee bean machines
This machine fits perfectly into a 45 cm high niche in a tall unit. In combination with other Miele built-in appliances – vertically or horizontally – it creates a uniform appearance. This machine is also available as a plumbed-in version.

Freestanding coffee bean machine
The compact Miele free-standing coffee machines are at home anywhere in your kitchen, living room, vacation, or wherever you want to enjoy aromatic fresh coffee at the push of a button.

Miele highlights for perfect coffee

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

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

Miele
Miele

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

Exclusive to Miele

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

Exclusive to Miele

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

Exclusive to Miele

Automatic rinsing of milk lines with water from the water container
Excellent user convenience: after the preparation of coffee specialities with milk, the appliance is automatically rinsed.

Exclusive to Miele

ComfortDoor - patented door system with wide-opening hinged front**
Easy access: convenient access to bean container, water container, grounds container and drip tray.

---

* Depending on model
** DE 19701033C2   EP 0783859B1

Our highlights for perfect coffee

The product highlights* of Miele freestanding coffee bean machines

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

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

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.

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

ComfortClean
Thorough cleaning: many components are dishwasher-proof.

---

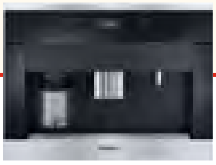
* Depending on model

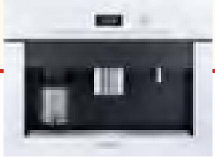
Latte macchiatos
Espresso - Portion 2
Stop
OK
Miele
Miele

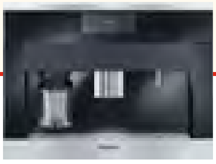
OneTouch and OneTouch for Two
Fully-automatic perfection: preparation of one or two coffee specialities at the touch of a button. The OneTouch for Two function allows two glasses of latte macchiato or two cups of cappuccino, coffee or espresso to be made at the same time. Using the OneTouch function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

Coffee machine

Product overview







Model number	**CVA 6405**	**CVA 6401**	**CVA 6805**
Type of appliance			
Freestanding bean machine	–	–	–
Built-in bean machine/Nespresso system	●/–	●/–	●/–
Design			
Display	DirectSensor	DirectSensor	M Touch
Beverages			
Espresso/Coffee/Coffee long	●/●/●	●/●/●	●/●/●
Cappuccino/Latte macchiato/Caffè latte	●/●/●	●/●/●	●/●/●
Hot water/Hot milk/Milk froth	●/●/●	●/●/●	●/●/●
Gourmet advantages			
OneTouch/OneTouch for Two	●/●	●/●	●/●
Aromatic bean grinding system	●	●	●
Ready ground coffee option	●	●	●
Programmable grinder setting/amount of coffee	●/●	●/●	●/●
Programmable user profiles	●	●	●
Programmable amount of water/water temperature	●/●	●/●	●/●
Programmable amount of milk/milk froth	●/●	●/●	●/●
Pre-brewing/Coffee pot function	●/●	●/●	●/●
Convenience features			
Choice of operating language	●	●	●
Clock display/Date display	●/●	●/●	●/●
CupSensor	–	–	●
Height adjustable spouts in cm	8.5 – 16.5	8.5 – 16.5	Automatic
Heated cup surface	–	–	–
ComfortDoor/Concealed handle/BrilliantLight	●/●/●	●/●/●	●/●/●
Removable bean container/Nespresso capsule carousel	●/–	●/–	●/–
Coffee bean capacity in g	500	500	500
Capsule capacity in carousel	–	–	–
Waste container capacity (portions)	15	15	15
Water container capacity in l	2.3	2.3	2.3
Programmable on and off times	●	●	●
Stand-by time programmable/clock buffer	●/●	●/●	●/●
Optional connection to warming drawer	–	–	●
Mains water connection	●	–	●
Easy maintenance			
Easy to use cleaning programmes/ComfortClean	●/●	●/●	●/●
Automatic rinsing	●	●	●
Removable milk pipework/brew unit	●/●	●/●	●/●
Efficiency and sustainability			
Energy saving Eco Mode option	●	●	●
Safety			
System lock	●	●	●
Technical data			
Niche dimensions in a tall unit in mm (W x H x D)*	560 – 568 x 448 – 452 x 550	560 – 568 x 450 – 452 x 500	560 – 568 x 450 – 452 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	2.8/220 – 240/16	2.8/220 – 240/16	3.5/220 – 240/16
Length of mains inlet hose in m/mains electrical cable in m	1.5/2.0	–/2.0	1.5/2.0
Accessories supplied			
EasyClick glass milk flask/Cappuccinatore	●/–	●/–	●/–
Descaling agent/Cleaning tablets	●/●	●/●	●/●
Stainless steel thermal milk flask	–	–	–
Coffee spoon for ground coffee	●	●	–
Colours			
CleanSteel	●	–	●
Obsidian Black	–	●	●
Brilliant White	–	●	●
Havana Brown	–	●	●

CVA 6405	CVA 6401	CVA 6805
CLEAN STEEL DIRECT SENSOR PLUMBED CONNECTION	CLEAN STEEL DIRECT SENSOR MILK SYSTEM	CLEAN STEEL M TOUCH CUP SENSOR
CLEANING PROGRAMMES COMFORT CLEAN AROMATIC SYSTEM	CLEANING PROGRAMMES COMFORT CLEAN AROMATIC SYSTEM	CLEANING PROGRAMMES COMFORT CLEAN AROMATIC SYSTEM
COMFORT DOOR ONETOUCH FOR TWO EASY CLICK	COMFORT DOOR ONETOUCH FOR TWO EASY CLICK	COMFORT DOOR ONETOUCH FOR TWO EASY CLICK

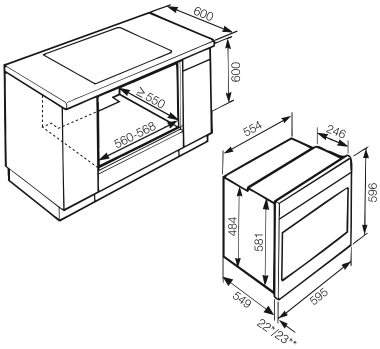
Model number	**CM 6100**	**CM 6300**
Type of appliance		
Freestanding bean machine	●	●
Built-in bean machine/Nespresso system	–/–	–/–
Design		
Display	DirectSensor	DirectSensor
Beverages		
Espresso/Coffee/Long coffee	●/●/●	●/●/●
Cappuccino/Latte macchiato/Caffè latte	●/●/●	●/●/●
Hot water/Hot milk/Milk froth	–/●/●	●/●/●
Gourmet advantages		
OneTouch/OneTouch for Two	●/●	●/●
Aromatic bean grinding system	●	●
Ready ground coffee option	●	●
Programmable grinder setting/amount of coffee	●/●	●/●
Programmable user profiles	–	4
Programmable amount of water/water temperature	●/●	●/●
Programmable amount of milk/milk froth	●/●	●/●
Pre-brewing/Coffee pot function	●/–	●/–
Convenience features		
Choice of operating language	●	●
Clock display/Date display	●/–	●/–
CupSensor	–	–
Height adjustable spouts in cm	8.0 – 14.0	8.0 – 14.0
Heated cup surface	–	●
ComfortDoor/Concealed handle/BrilliantLight	–/–/–	–/–/●
Removable bean container/Nespresso capsule carousel	–/–	–/–
Coffee bean capacity in g	300	300
Capsule capacity in carousel	–	–
Waste container capacity (portions)	14	14
Water container capacity in l	1.8	1.8
Programmable on and off times	●	●
Stand-by time programmable/clock buffer	●/–	●/–
Optional connection to warming drawer	–	–
Mains water connection	–	–
Easy maintenance		
Easy to use cleaning programmes/ComfortClean	●/●	●/●
Automatic rinsing	●	●
Removable milk pipework/brew unit	●/●	●/●
Efficiency and sustainability		
Energy saving Eco Mode option	●	●
Safety		
System lock	●	●
Technical data		
Niche dimensions in a tall unit in mm (W x H x D)*	251 x 359 x 427	251 x 359 x 427
Total connected load in kW/Voltage in V/Fuse rating in A	1.5/220 – 240/13	1.5/220 – 240/13
Length of mains inlet hose in m/mains electrical cable in m	–/1.4	–/1.4
Accessories supplied		
EasyClick glass milk flask/Cappuccinatore	–/–	–/–
Descaling agent/Cleaning tablets	●/●	●/●
Stainless steel thermal milk flask	–	●
Coffee spoon for ground coffee	●	●
Colours		
CleanSteel	–	–
Obsidian Black	–	●
Brilliant White	●	–
Havana Brown	–	–

	CAPPUCCINATORE EASY CLEAN CLEANING PROGRAMMES COMFORT CLEAN AROMATIC SYSTEM ONETOUCH FOR TWO ONE TOUCH DIRECT SENSOR	CAPPUCCINATORE EASY CLEAN CLEANING PROGRAMMES COMFORT CLEAN AROMATIC SYSTEM ONETOUCH FOR TWO ONE TOUCH DIRECT SENSOR

Installation drawings

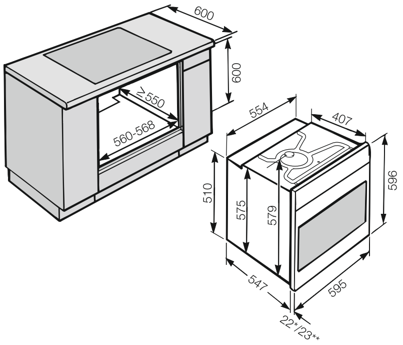
Ovens

H 2160 E, H 2260 E, H 2261 B


600
600
≥550
560-568
554
246
596
484
581
549
595
22*/23**

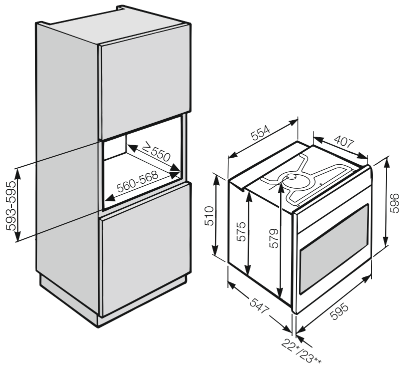
* Ovens with glass front
** Ovens with metal front

H 2661 B, H 6260 B


600
600
≥550
560-568
554
407
510
575
579
596
547
595
22*/23**

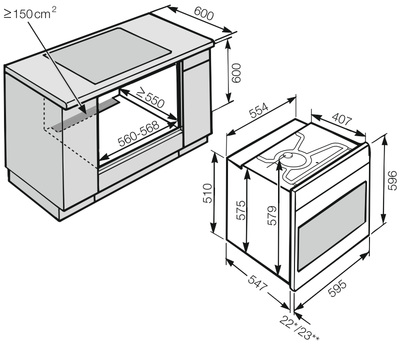
* Ovens with glass front
** Ovens with metal front

H 2661 B, H 6260 B


≥550
560-568
593-595
554
407
510
575
579
596
547
595
22*/23**

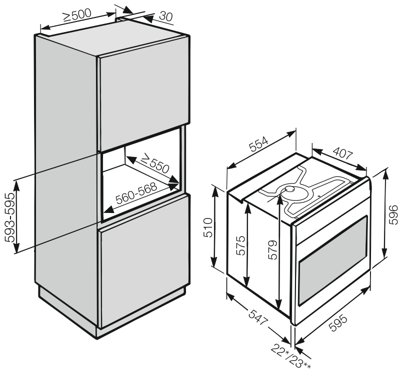
* Ovens with glass front
** Ovens with metal front

H 6260 BP, H 6460 BP, H 6461 BP, H 6660 BP, H 6860 BP


≥150 cm²
600
600
≥550
560-568
554
407
510
575
579
596
547
595
22*/23**

* Ovens with glass front
** Ovens with metal front

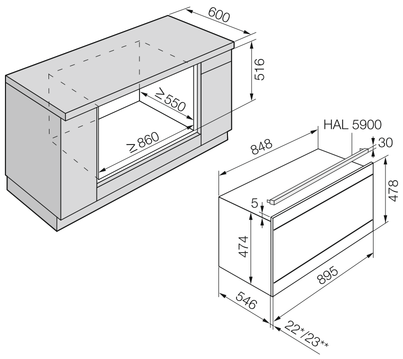
H 6260 BP, H 6460 BP, H 6461 BP, H 6660 BP, H 6860 BP


≥500
30
≥550
560-568
593-595
554
407
510
575
579
596
547
595
22*/23**

* Ovens with glass front
** Ovens with metal front

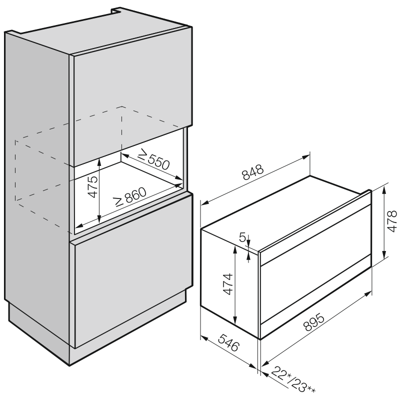
90 cm wide ovens

H 6090 B, 90 l capacity


600
516
≥550
≥860
HAL 5900
848
30
478
5
474
895
546
22*/23**

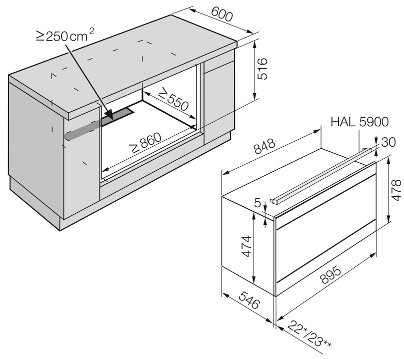
*Appliance with glass front
**Appliance with metal front

H 6090 B, 90 l capacity


≥550
475
≥860
848
478
5
474
895
546
22*/23**

*Appliance with glass front
**Appliance with metal front

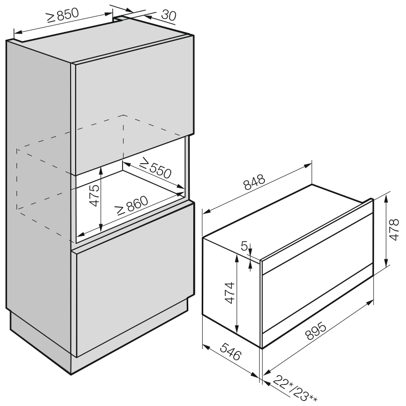
H 6890 BP, 90 l capacity



≥250 cm²
600
516
≥550
≥860
HAL 5900
848
30
5
478
474
895
546
22*/23**

*Appliance with glass front
**Appliance with metal front

H 6890 BP, 90 l capacity

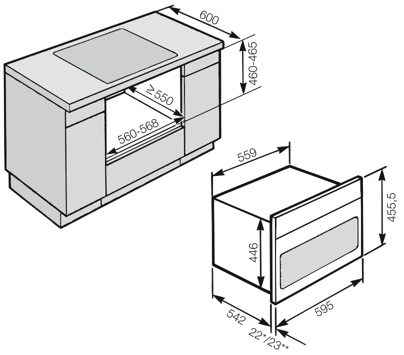


≥850
30
≥550
475
≥860
848
5
478
474
895
546
22*/23**

*Appliance with glass front
**Appliance with metal front

Microwave combination ovens

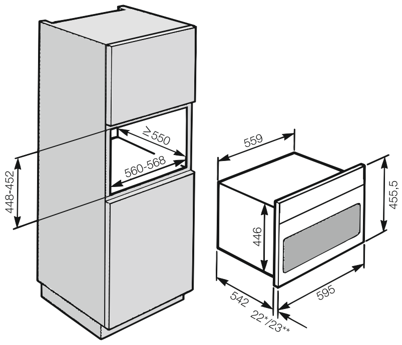
H 6400 BM, H 6600 BM, H 6800 BM,
43 litre capacity



600
460-465
≥550
560-568
559
455,5
446
542
595
22*/23**

*Appliance with glass front
**Appliance with metal front

H 6400 BM, H 6600 BM, H 6800 BM,
43 litre capacity

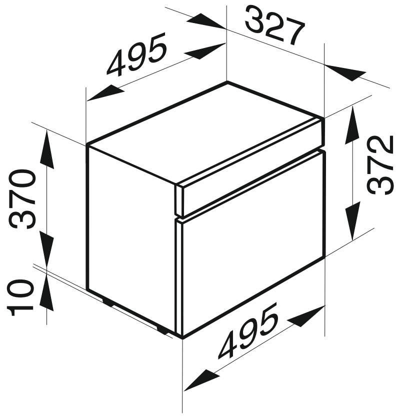


448-452
≥550
560-568
559
455,5
446
542
595
22*/23**

*Appliance with glass front
**Appliance with metal front

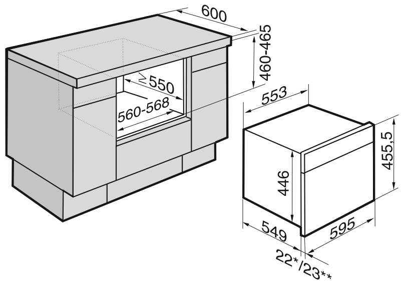
Steam ovens

DG 6010



327
495
372
370
10
495

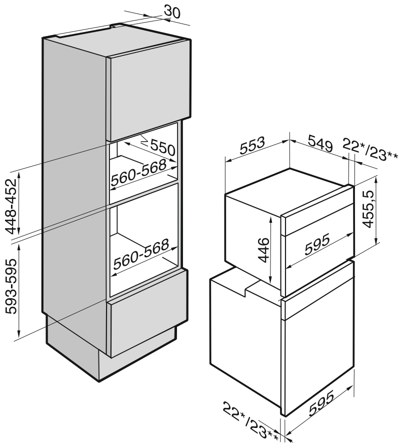
DG 6400, 38 litre capacity



600
460-465
≥550
560-568
553
455,5
446
549
595
22*/23**

*Appliance with glass front
**Appliance with metal front

DG 6400, 38 litre capacity



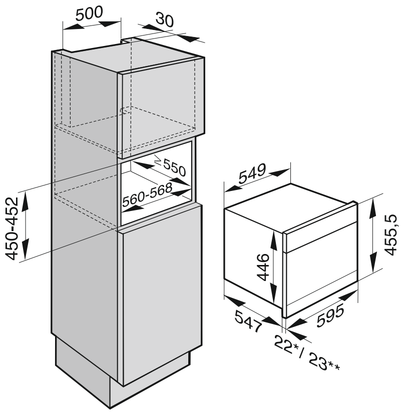
30
≥550
560-568
560-568
448-452
593-595
553
549
22*/23**
455,5
446
595
22*/23**
595

*Appliance with glass front
**Appliance with metal front

Installation drawings

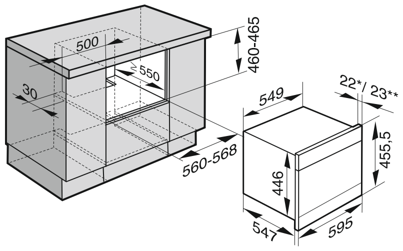
Steam combination ovens

DGC 6400, 32 litre capacity


500
30
≥550
560-568
450-452
549
446
455,5
547
595
22*/ 23**

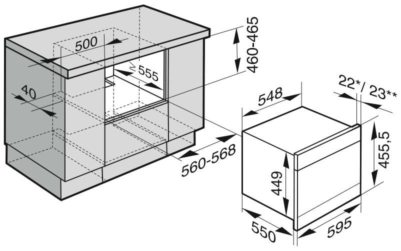
*Appliance with glass front
**Appliance with metal front

DGC 6400, 32 litre capacity


500
460-465
≥550
30
560-568
549
22*/ 23**
446
455,5
547
595

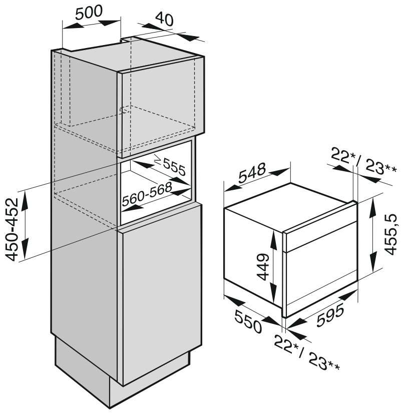
*Appliance with glass front
**Appliance with metal front

DGC 6600 XL, DGC 6800 XL,
48 litre capacity


500
460-465
≥555
40
548
22*/ 23**
560-568
449
455,5
550
595

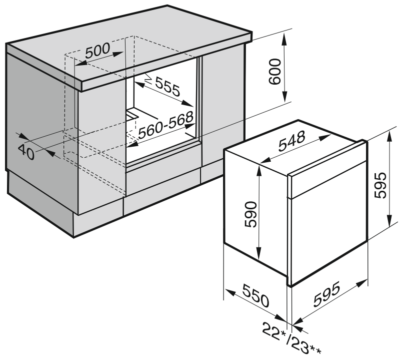
*Appliance with glass front
**Appliane with metal front

DGC 6600 XL, DGC 6800 XL,
48 litre capacity


500
40
≥555
560-568
450-452
548
22*/ 23**
449
455,5
550
595
22*/ 23**

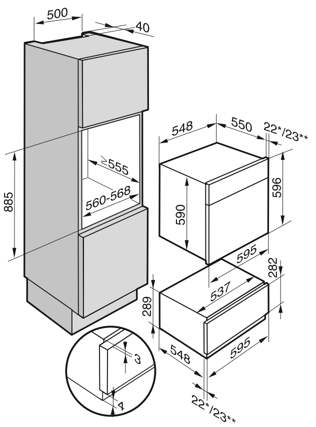
*Appliance with glass front
**Appliance with metal front

DGC 6660 XXL, 68 litre capacity


500
600
≥555
560-568
40
548
590
595
550
595
22*/23**

*Appliance with glass front
**Appliance with metal front
Only available in mid 2014!

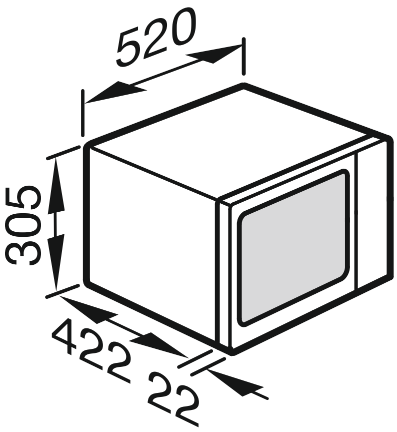
DGC 6660 XXL, 68 litres capacity


500
40
548
550
22*/23**
≥555
560-568
885
590
596
595
282
537
289
3
4
548
595
22*/23**

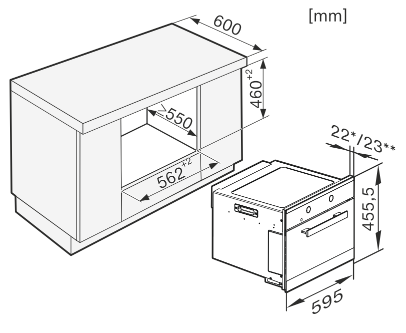
*Appliance with glass front
**Appliance with metal front
Only available in mid 2014!

Microwave oven

M 6012


520
305
422
22

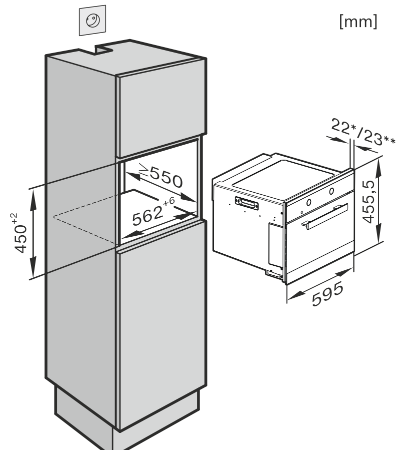
M 6262 TC, 46 litre capacity



[mm]
600
460+2
≥550
562+2
22*/23**
455,5
595

*Appliance with glass front
**Appliance with metal front

M 6262 TC, 46 litre capacity

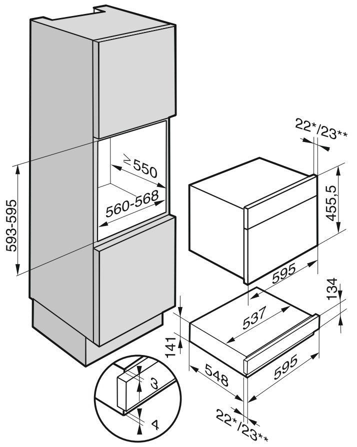


[mm]
≥550
562+6
450+2
22*/23**
455,5
595

*Appliance with glass front
**Appliance with metal front

Warming drawers

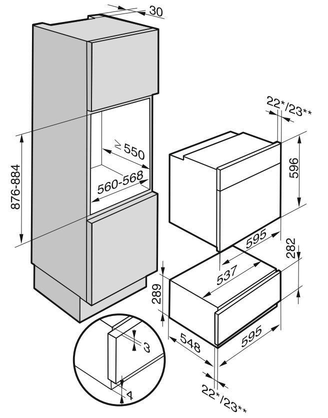
ESW 6114, ESW 6214 with H 6xxx BM



22*/23**
≥550
560-568
593-595
455,5
595
134
537
141
548
595
3
4
22*/23**

*Appliance with glass front
**Appliance with metal front

ESW 6229 foodwarmer with H 6xxx B

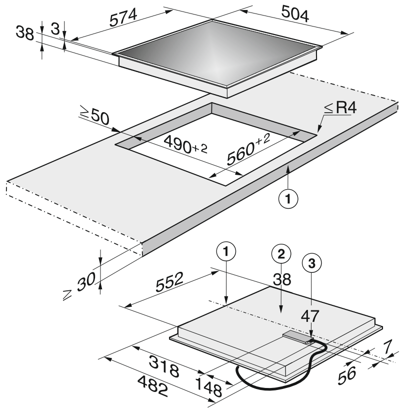


30
22*/23**
≥550
560-568
876-884
596
595
282
537
289
548
595
3
4
22*/23**

Ⓐ⑤⑤①⑧⓪③②④ ⑧⑨⑦ ⑥①⓪⑧⑧ ⑤⑦④③⑨
Ⓐ⑤⑤①⑧⓪③②④ ⑧⑨⑦ ②④⑨⓪① ⑤⑦④③⑨

Electric hobs

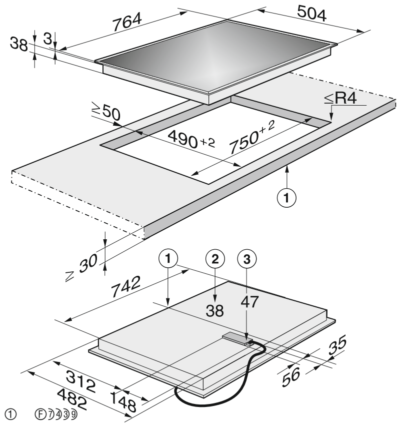
KM 5600



38
3
574
504
≥50
≤R4
490+2
560+2
①
≥ 30
552
①
②
③
38
47
7
318
148
482
56

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

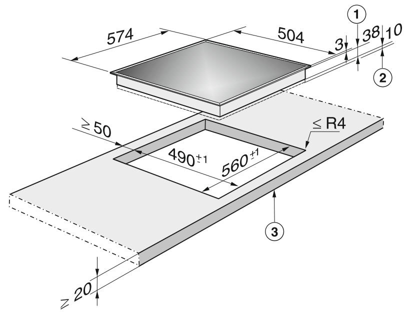
KM 5617



38
3
764
504
≥50
≤R4
490+2
750+2
①
≥ 30
742
①
②
③
38
47
35
312
148
482
56

① Ⓕ⑦④③⑨
② Ⓑ ⑧①③⑧③⑥ ⑧③ ③④⑤⑨⑦
③ Ⓑ ⑧①③⑧③⑥ ⑧③ ③④⑤⑨⑦ ②⓪⑧③⑧ ②④③③④②⑨⑧④③ ②⓪①①④
Ⓛ ①④④⓪ ②②

KM 6012 (Hob to accompany H 2160 E & H 2260 E)

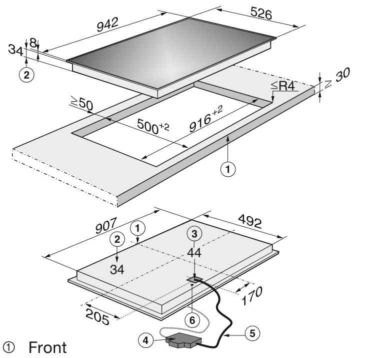


①
574
504
3
38
10
②
≥50
≤R4
490+1
560+1
③
≥ 20

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

Installation drawings

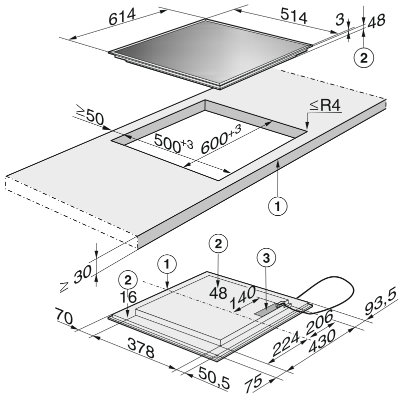
KM 6230


942
526
34
8
2
≥ 30
≤R4
≥50
500+2
916+2
1
907
492
2
1
3
34
44
170
205
6
4
5

① Front
2) Casing depth
3) Installation depth incl. cable exit
4) Installation depth including mains connection box.
Mains connection cable L = 1440 mm
5) Wiring harness L = 1550 mm
6) Miele@home connection point

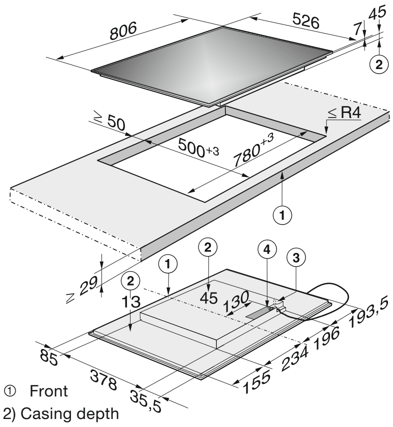
Induction hobs

KM 6117


614
514
3
48
2
≤R4
≥50
500+3
600+3
1
≥ 30
2
1
2
3
16
48
140
70
378
50,5
75
224
206
430
93,5

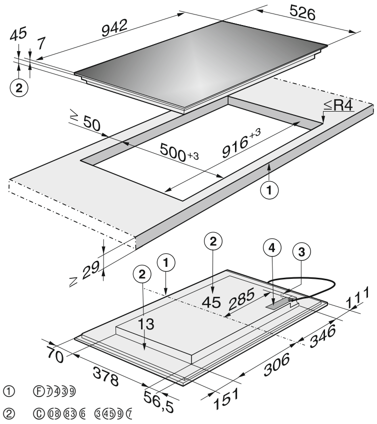
① Front
2) Casing depth
3) Mains connection box. Mains connection cable,
L = 1440 mm supplied loose

KM 6357


806
526
7
45
2
≥ 50
≤ R4
500+3
780+3
1
≥ 29
2
1
2
4
3
13
45
130
85
378
35,5
155
234
196
193,5

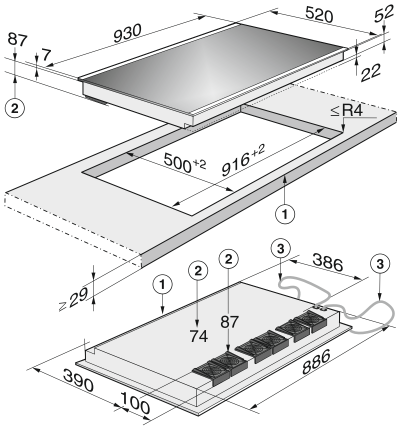
① Front
2) Casing depth
3) Miele@home connection point
④ Ⓜ⓪⑧③⑧ ㉔③③④㉙⑧④③ ⑭ Ⓜ⓪⑧③⑧ ㉔③③④㉙⑧④③ ②⓪⑪④
Ⓛ ①④④⓪ ②② ⑧ ⑤⑤①⑧④③ ①④④⑧④

KM 6386


45
7
942
526
2
≤R4
≥ 50
500+3
916+3
1
≥ 29
2
1
2
4
3
13
45
285
111
70
378
56,5
151
306
346

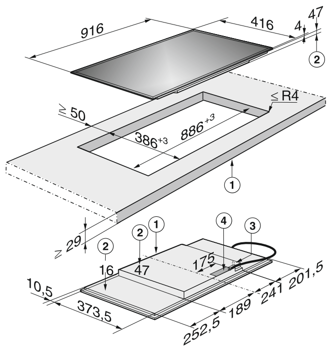
① Ⓕ⑦④③⑨
② Ⓒ⓪⑧⑧③⑥ ③④⑤⑨⑦
③ Miele@home connection point
④ Ⓜ⓪⑧⑧ ㉔③③④㉙⑧④③ ⑭ Ⓜ⓪⑧③⑧ ㉔③③④㉙⑧④③ ②⓪⑪④
Ⓛ ①④④⓪ ②② ⑧ ⑤⑤①⑧④③ ①④④⑧④

KM 6395


87
7
930
520
52
22
2
≤R4
500+2
916+2
1
≥29
1
2
3
2
386
3
74
87
390
100
886

1) Front
2) Casing depth
3) Mains connection cable, L = 1700 mm

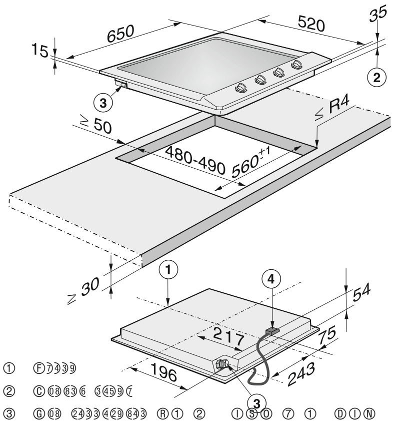
KM 6379


916
416
4
47
2
≤ R4
≥ 50
386+3
886+3
1
≥ 29
2
1
4
3
2
16
47
175
10,5
373,5
252,5
189
241
201,5

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

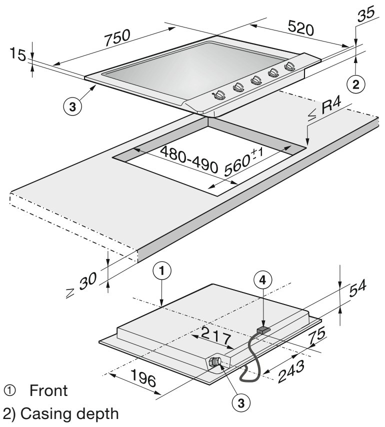
Gas hobs

KM 2010


650
520
35
15
2
3
≥ 50
≤ R4
480-490
560+1
≥ 30
1
4
54
217
75
196
243
3

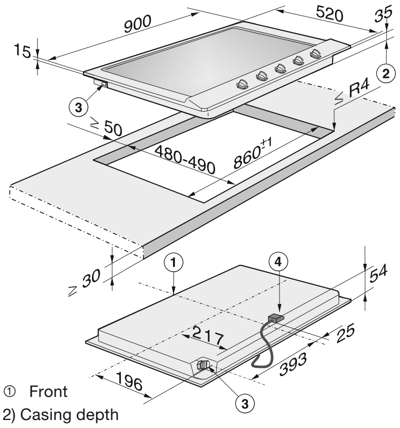
① Ⓕ⑦④③⑨
② Ⓒ⓪⑧⑧③⑥ ③④⑤⑨⑦
③ Ⓖ⓪⑧ ㉔③③④㉙⑧④③ Ⓡ① ② ⒾⓈⓄ ⑦ ① ⒹⒾⓃ
ⒺⓃ ①⓪②②⑥
④ Ⓜ⓪⑧③⑧ ㉔③③④㉙⑧④③ ⑭ ⑧⑨⑦ ②⓪⑧③⑧ ㉔③③④㉙⑧④③
②⓪⑪④

KM 2032


750
520
35
15
②
③
≤ R4
480-490
560+1
≥ 30
①
④
54
217
75
196
243
③

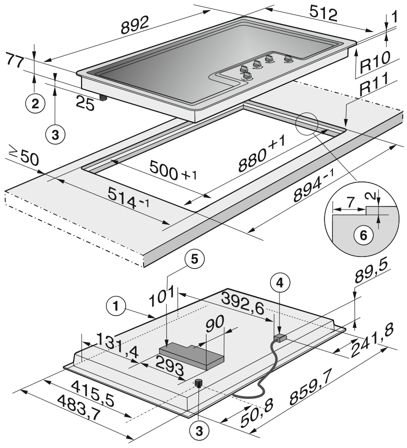
① Front
2) Casing depth
3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
4) Mains connection box with mains connection cable, L = 2000 mm

KM 2052


900
520
35
15
②
③
≤ R4
≥ 50
480-490
860±1
≥ 30
①
④
54
217
25
196
393
③

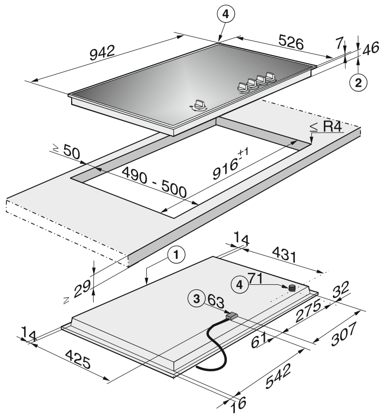
① Front
2) Casing depth
3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
4) Mains connection box with mains connection cable, L = 2000 mm

KM 2357


892
512
1
77
R10
R11
②
25
③
≥50
880+1
500+1
514-1
894-1
7
2
⑥
⑤
④
89,5
①
101
392,6
90
131,4
293
241,8
415,5
483,7
859,7
50,8
③

① [illegible]
② [illegible]
③ [illegible] R ① ② ISO ⑦ ① DIN EN 10226
④ [illegible] L 2000
⑤ [illegible] 101 [illegible]
⑤ [illegible]
⑥ [illegible]

KM 3054


④
942
526
7
46
②
≤ R4
≥ 50
490 - 500
916+1
14
431
①
≥ 29
④
71
③
63
32
275
14
61
307
425
542
16

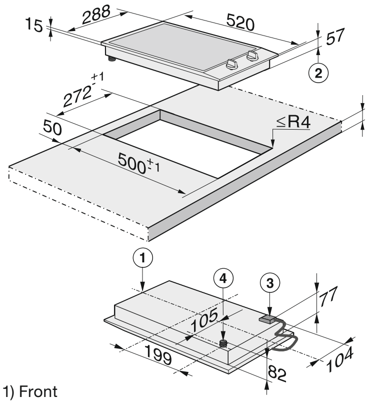
① Front
2) Casing depth
3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
4) Mains connection box with mains connection cable, L = 2000 mm

Gas Installation:

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

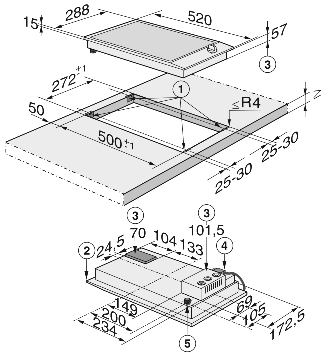
Installation drawings

CS 1013-1 G


15
288
520
57
2
272 +1
50
500 ±1
≤R4
≥ 40
1
4
3
77
105
199
82
104

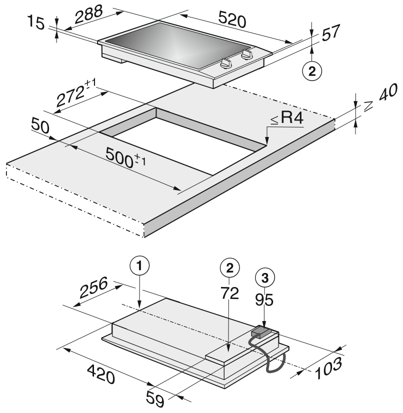
1) Front
2) Casing depth
3) Mains connection box with mains connection cable, L = 2000 mm
4) Gas connection R 1/2-ISO 7-1 (DIN EN 10226)

CS 1018 G


15
288
520
57
3
272 +1
1
≤R4
≥ 40
50
500 ±1
25-30
25-30
3
3
70
101,5
2
24,5
104
133
4
149
200
234
69
105
172,5
5

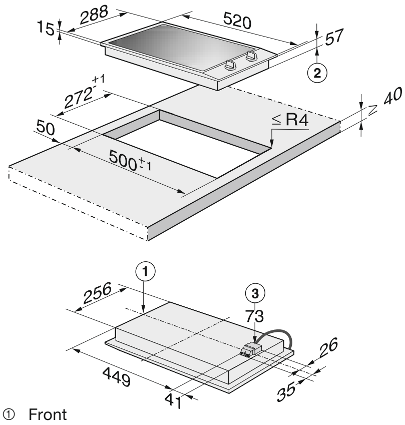
① Spring clamps
2) Front
3) Casing depth
4) Mains connection box with mains connection cable, L = 1400 mm
5) Gas connection R 1/2-ISO 7-1 (DIN EN 10226)

CS 1112 E


15
288
520
57
2
272 ±1
50
500 ±1
≤R4
≥ 40
256
1
2
72
3
95
420
59
103

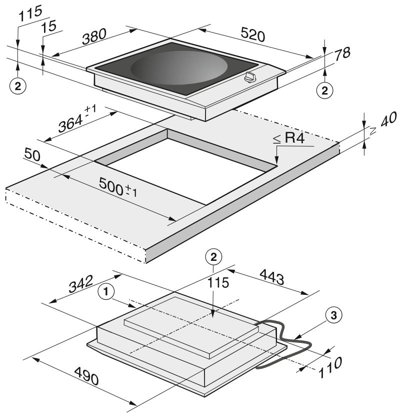
1) Front
2) Casing depth
3) Mains connection box with cable, 2000 mm long

CS 1212-1 i induction hob


15
288
520
57
2
272 +1
50
500 ±1
≤ R4
≥ 40
256
1
3
73
26
449
41
35

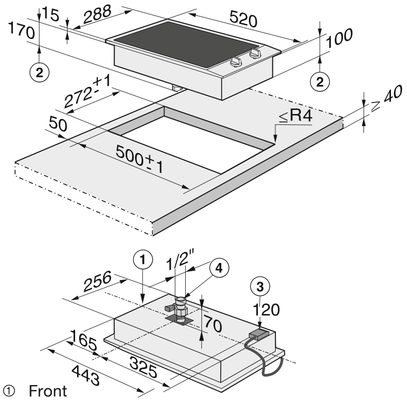
① Front
2) Casing depth
3) Installation height including mains connection box. Mains connection cable, L = 2000 mm

CS 1223-1 i induction wok


115
15
380
520
78
2
2
364 +1
≤ R4
≥ 40
50
500 ±1
2
342
115
443
1
3
490
110

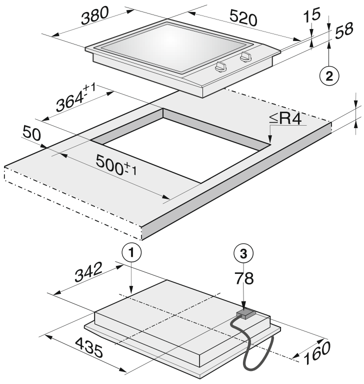
① Front
2) Casing depth
3) Mains connection cable, L = 2000 mm

CS 1312 BG barbecue grill


170
15
288
520
100
2
2
272 ±1
50
500 ±1
≤R4
≥ 40
1
1/2"
4
256
3
120
70
165
325
443

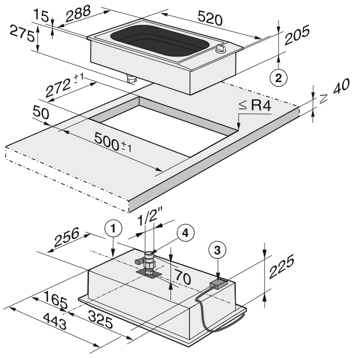
① Front
2) Casing depth
3) Mains connection box with mains connection cable, L = 2000 mm
4) Drain tap

CS 1327 Y Tepan Yaki


380
520
15
58
2
364 +1
50
500 ±1
≤R4
≥ 40
1
3
342
78
435
160

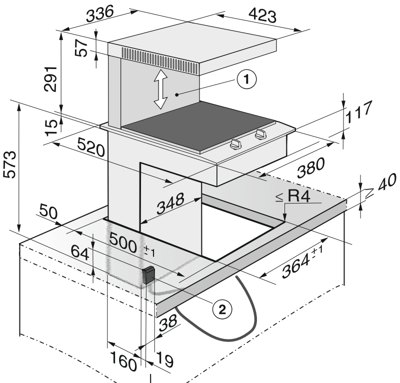
① Front
2) Casing depth
3) Mains connection box with mains connection cable, L = 2000 mm

CS 1411 F deep fat fryer


15
288
275
520
205
2
272 +1
50
500 ±1
≤ R4
≥ 40
256
1
1/2"
4
3
225
70
165
443
325

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

CS 1421 S

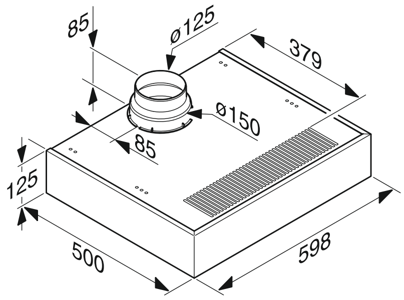

336
423
57
291
1
15
117
520
380
573
348
≤ R4
≥ 40
50
500 ±1
64
364 +1
2
38
160
19

① Ⓗ④⑧⑥⑦⑨ ⓪③⑨ ⑧⑨⓪⑪④ ③⑧⑨
② Ⓜ⓪⑧③⑧ ㉔③③④㉙㊹③ ⑭ ⑧⑨⑦ ②⓪⑧③⑧ ㉔③③④㉙㊹③
②⓪⑪④ Ⓛ ②⓪⓪⓪ ②②

Special order only!

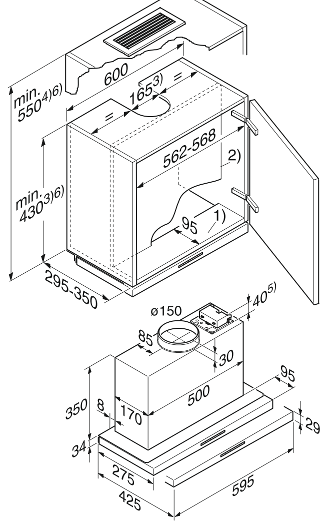
Cooker hoods

DA 1060


85
ø125
379
ø150
85
125
500
598

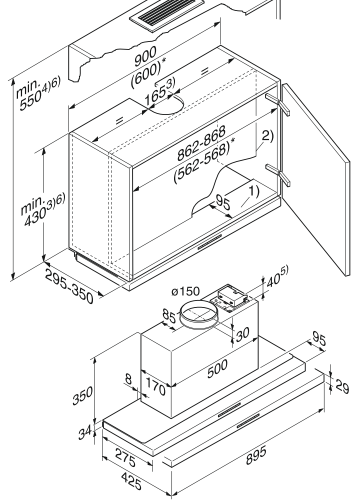
To built-under cupboard or wall mount on brackets

DA 3460


min. 550 4)6)
600
= 165 3) =
562-568
2)
min. 430 3)6)
95
1)
295-350
ø150
40 5)
85
30
500
95
350
8
170
29
34
275
425
595

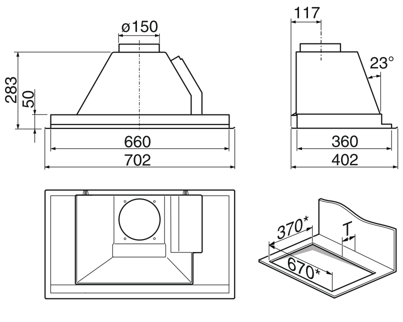
1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is fitted further back, e.g. to accomodate a front panel, then the shelf depth should be correspondingly deeper.
2) The partition wall in the wall unit must be removable.
3)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

DA 3490


min. 550 4)6)
900
(600)*
= 165 3) =
862-868
(562-568)*
2)
min. 430 3)6)
95
1)
295-350
ø150
40 5)
85
30
95
500
350
8
170
29
34
275
425
895

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

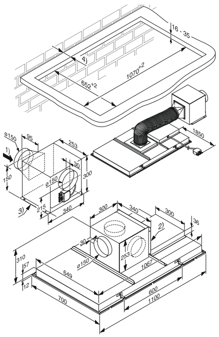
DA 2170


ø150
283
50
660
702
117
23°
360
402
370*
T
670*

* Cut-out dimensions
A depth T of at least 25 mm must be provided at the back of the building-in niche.

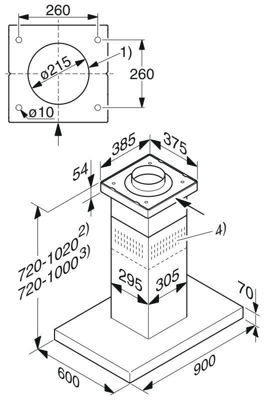
Installation drawings

DA / Ext Ceiling Extractor


16 - 35
1070
550
1)
2)
3)
300
1100
700

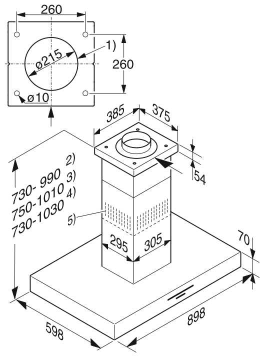
① Suction side
2) Motor can be rotated. Exhaust socket can be fitted at the top or the sides in any direction
3) The motor unit can be freely positioned. Connection to the appliance is via the exhaust ducting and the connection cable.
4) If the cooker hood is being installed near to a wall, a min. distance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

DA 410-4


260
1)
260
ø215
ø10
385
375
54
4)
720-1020 2)
720-1000 3)
295
305
70
600
900

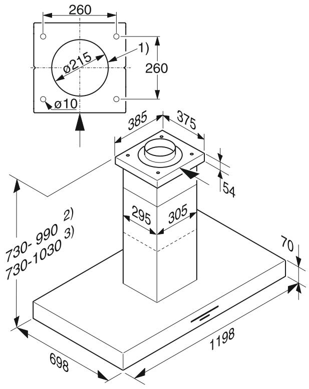
1. Cut-out for mains cable and extraction ducting
2. Extraction
3. Recirculation
4. Ventilation grille for recirculation

DA 420 Vario / Ext Island Extractor


260
1)
260
ø215
ø10
385
375
54
730- 990 2)
750-1010 3)
730-1030 4)
5)
295
305
70
598
898

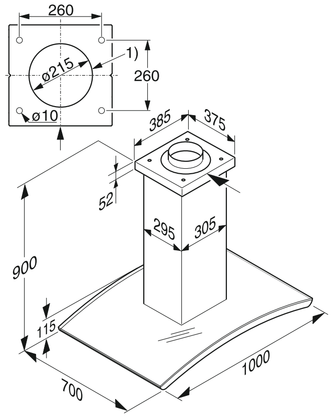
① Cut-out for exhaust ducting, mains cable and EXT connection cable.
2) Air extraction (delivered in this mode as standard).
3) Height range for appliance in recirculation mode.
4) Height range for appliance in extraction mode.
5) Ventilation grille at the top for recirculation.

DA 424 Vario / Ext Island Extractor


260
1)
260
ø215
ø10
385
375
54
730- 990 2)
730-1030 3)
295
305
70
698
1198

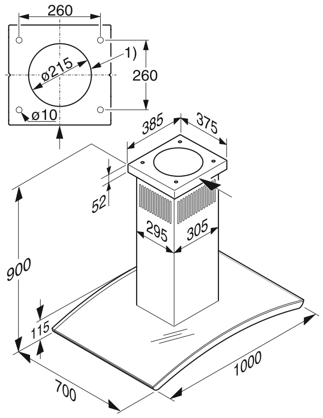
① Cut-out for exhaust ducting, mains cable and EXT connection cable
2) Factory default
3) Height range

DA 5100 D / Ext Island Extractor


260
1)
260
ø215
ø10
385
375
52
295
305
900
115
700
1000

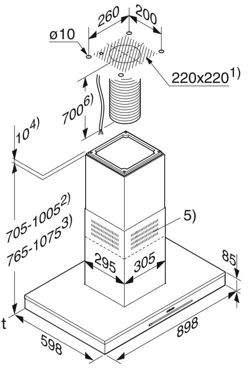
① Cut-out for mains cable, EXT connection cable and exhaust ducting

DA 5100 DU Island Extractor


260
1)
260
ø215
ø10
385
375
52
295
305
900
115
700
1000

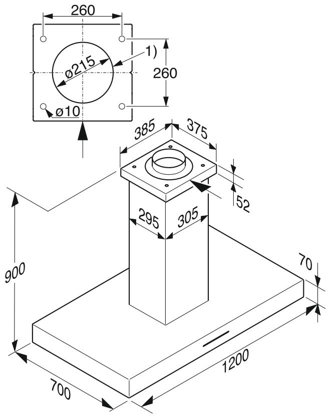
1) Cut-out for mains cable, EXT connection cable and exhaust ducting

DA 6690 D Island Extractor


ø10
260
200
220x220 1)
10 4)
700 6)
705-1005 2)
765-1075 3)
5)
295
305
85
598
898

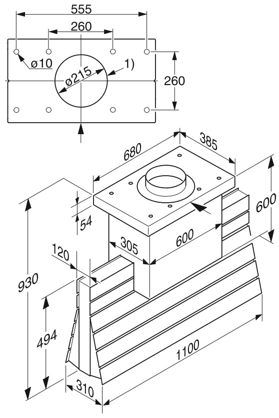
① Installation cut-out
2) Extraction
3) Recirculation
4) Installation option with spacer frame
5) Ventilation grille at the top for recirculation
6) A mains cable and, for extraction mode, flexible exhaust ducting is required from the ceiling connection to the connection on the cooker hood.

DA 424-4 Island Extractor


260
1)
260
ø215
ø10
385
375
52
295
305
900
70
700
1200

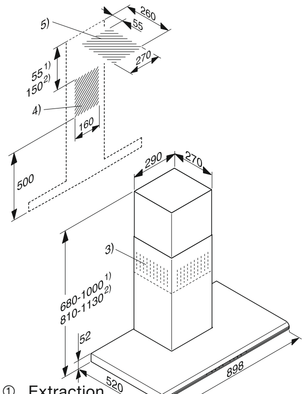
① Possible positions for cable outlet, EXT cable and extraction ducting

DA 5005 D Island Extractor


555
260
ø10
ø215
1)
260
680
385
54
600
305
600
120
930
494
1100
310

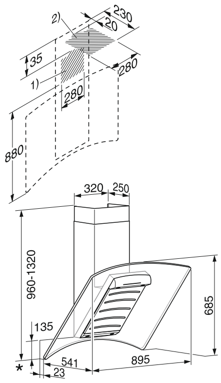
① Possible positions for cable outlet, EXT cable and extraction ducting

DA 6296 W / Ext Wall Extractor


5)
260
55
270
55 1)
150 2)
4)
160
500
290
270
3)
680-1000 1)
810-1130 2)
52
520
898

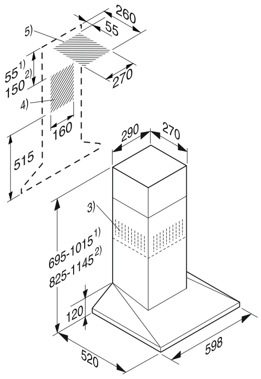
① Extraction
2) Recirculation
3) Ventilation grille at top for recirculation
4+5) Installation cut-out(5 not requested for recirculation)

DA 289-4 / Ext Wall Extractor


2)
230
20
35
1)
280
280
880
320
250
960-1320
685
135
*
541
23
895

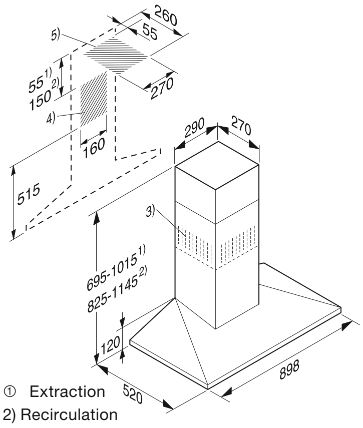
① Installation cut-out
2) Position for the ceiling vent cut-out
3) Safety distance between the cooker or hob and the cooker hood canopy must measure at least 365 mm

DA 396-6Wall Extractor


5)
260
55
270
55 1)
150 2)
4)
160
515
290
270
3)
695-1015 1)
825-1145 2)
120
520
598

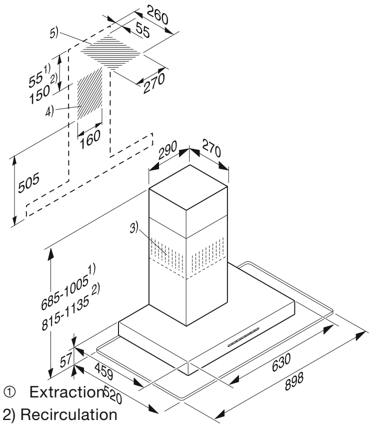
① Extraction
2) Recirculation
3) Ventilation grille at top for recirculation
4+5) Installation cut-out (5 not required for recirculation)

DA 399-6 Wall Extractor


5)
260
55
270
55 1)
150 2)
4)
160
515
290
270
3)
695-1015 1)
825-1145 2)
120
520
898

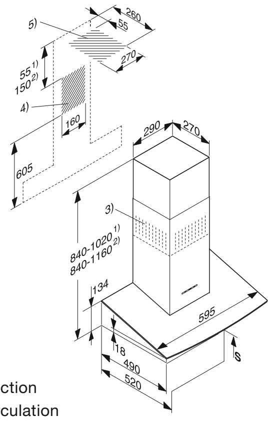
① Extraction
2) Recirculation
3) Ventilation grille at top for recirculation
4+5) Installation cut-out (5 not required for recirculation)

DA 5496 W Wall Extractor


5)
260
55
270
55 1)
150 2)
4)
160
505
290
270
3)
685-1005 1)
815-1135 2)
57
459
520
630
898

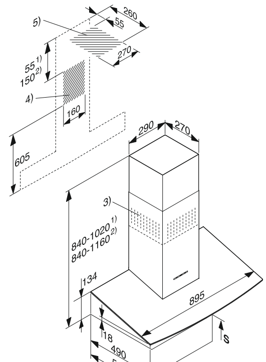
① Extraction
2) Recirculation
3) Ventilation grille at top for recirculation
4+5) Installation cut-out (5 not required for recirculation)

DA 5966 W Wall Extractor


5)
260
55
270
55 1)
150 2)
4)
160
605
290
270
3)
840-1020 1)
840-1160 2)
134
595
S
18
490
520

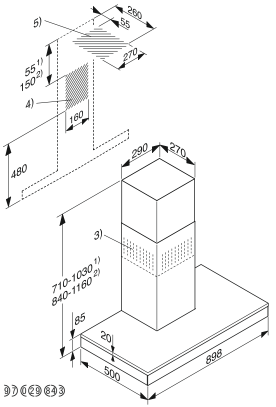
1) Extraction
2) Recirculation
3) Ventilation grille at top for recirculation
4+5) Installation cut-out (5 not required for recirculation)
S: Reference height for clearance

DA 5996 W Wall Extractor


5)
260
55
270
55 1)
150 2)
4)
160
605
290
270
3)
840-1020 1)
840-1160 2)
134
895
S
18
490
520

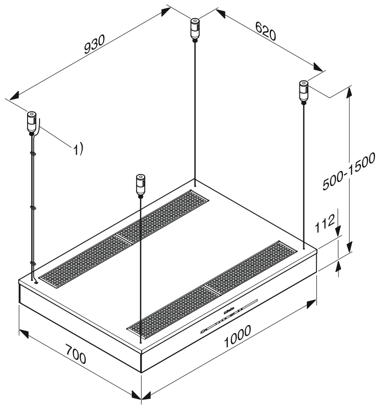
1) Extraction
2) Recirculation
3) Ventilation grille at top for recirculation
4+5) Installation cut-out (5 not required for recirculation)
S: Reference height for clearance

DA 6690 W Wall Extractor


5)
260
55
270
55 1)
150 2)
4)
160
480
290
270
3)
710-1030 1)
840-1160 2)
85
20
500
898

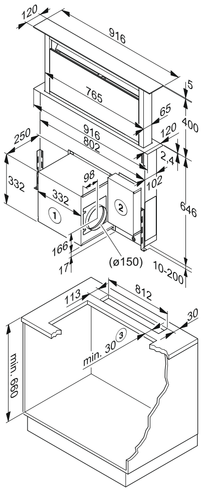
① Ⓔ ⑨⑦⓪㉙⑧④③
② Ⓡ④②⑧⑦② ①⓪⑨⑧④③
③ Ⓥ④③⑨⑧①⓪⑨⑧④③ ⑥⑦⑧①①④ ⓪⑨ ⑨④⑤ ⑤④⑦ ⑦④②⑧⑦② ①⓪⑨⑧④③
④ ⑤ Ⓘ③⑧⑨⓪①①⓪⑨⑧④③ ② ⑨ ④ ⑨ ⑤ ③④⑨ ⑦④⑥ ⑧⑦④③ ⑤④⑦
⑦④②⑧⑦② ①⓪⑨⑧④③

DA 6700


930
620
1)
500-1500
112
700
1000

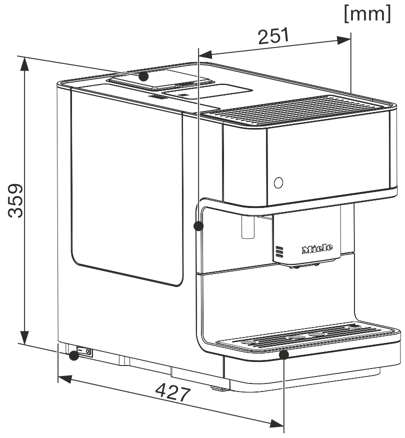
1) Cut-out for mains cable. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 6890

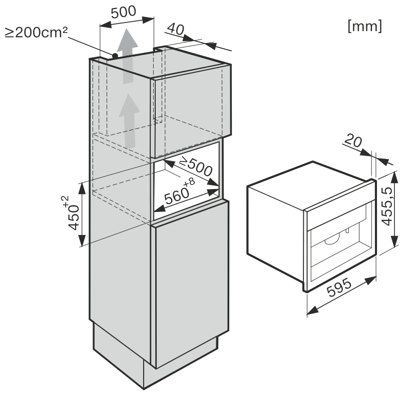

120
916
765
5
65
400
120
916
802
250
2,4
332
98
332
102
646
①
②
166
17
(ø150)
10-200
113
812
30
min. 30 ③
min. 660

1. Das Gebläse kann gedreht montiert werden. Die Abluftführung ist damit nach oben, links, rechts, oder nach unten möglich. Das Gebläse ist in gleicher Position auch von hinten am Gerät montierbar. Wird das Gebläse von hinten am Gerät montiert, ist im Montagebereich die Rückwand des Schranks auszuschneiden und hinter dem Schrank der, entsprechende Einbauraum zu berücksichtigen.
2. Die Elektrik kann bei Bedarf links neben dem Gebläse am Haubenkörper oder frei im Schrank positioniert werden.
3. Maß in Abhänigkeit vom Material, Die Montage in Verbindung mit einer Gas-Kochmulde ist nicht möglich. Ist vor dem Gerät ein Backofen/Herd geplant, sind die zugehörigen Einbauhinweise und die Vorgaben hinsichtlich Kühlluftzuführung zu beachten.

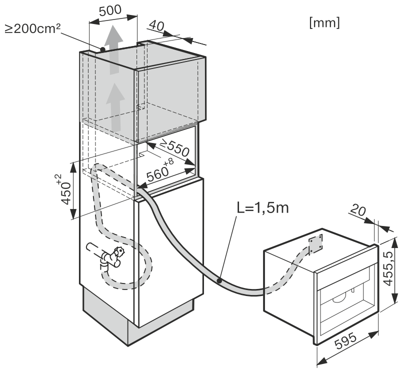
Coffee machines


[mm]
251
359
427

CVA 6401

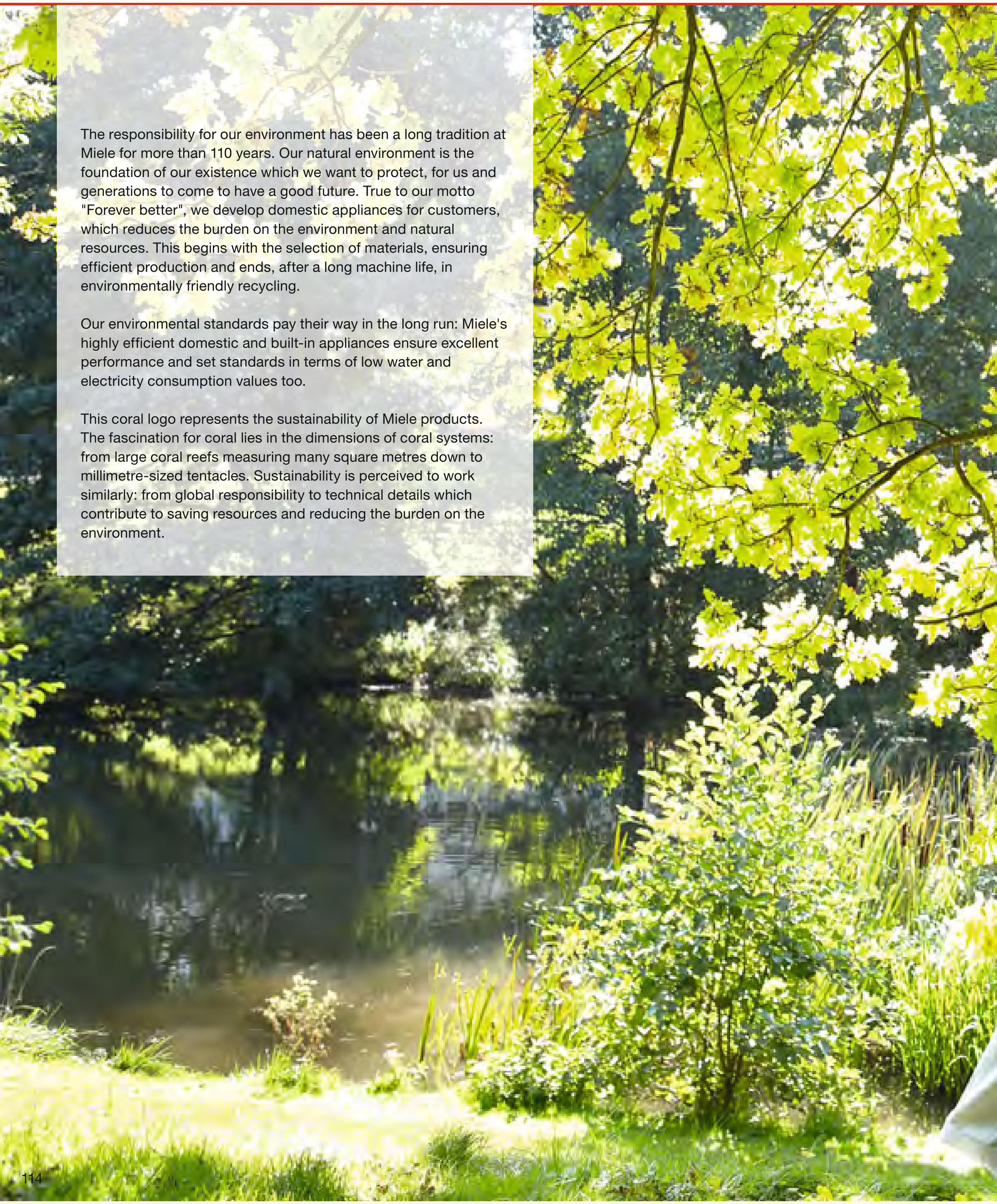

≥200cm²
500
40
[mm]
20
≥500
560+8
450+2
455,5
595

CVA 6405 / 6805


≥200cm²
500
40
[mm]
≥550
560+8
450+2
L=1,5m
20
455,5
595

Ecological responsibility

At the heart of everything we do



The responsibility for our environment has been a long tradition at Miele for more than 110 years. Our natural environment is the foundation of our existence which we want to protect, for us and generations to come to have a good future. True to our motto "Forever better", we develop domestic appliances for customers, which reduces 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, in environmentally friendly recycling.

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

This coral logo represents the sustainability of Miele products. The fascination for coral lies in the dimensions of coral systems: from large coral reefs measuring many square metres down to millimetre-sized tentacles. Sustainability is perceived to work similarly: from global responsibility to technical details which contribute to saving resources and reducing the burden on the environment.

More on our efforts in terms of sustainability on www.miele.co.za

Miele quality

Forever better

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

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

Miele Home Demonstration

Individual product advice in the comfort of your own home

Miele machines are of high quality and innovation – by purchasing Miele, you have opted for the best. To ensure enjoyment and long-term satisfaction with your appliances and a multitude of functions, we would like to introduce you to an attractive offer: Miele's Home Demonstration. 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 own home.

Together we will programme your machines to suit your personal 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 you valuable tips to ensure that you can enjoy your appliances for a very long time. Please contact your nearest Miele Centre for more information; regarding bookings and terms and conditions.

Miele Service Certificate
Up to 10-year Miele extended warranty

Exclusive Miele extended warranty for 10 years
Miele is the only manufacturer to offer a comprehensive extended warranty for up to 10 years.

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

Reliable and fast
In the event of repair, our highly-skilled service technicians will provide fast and reliable help.

Further information on these topics are available from our website (www.miele.co.za) or Miele Centre's.

Miele in-house service

Professional care, functional tests and repair

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

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

Further information on these topics is available from our website (www.miele.co.za).

Miele (Pty.) Ltd.
63 Peter Place
Bryanston 2194
P.O.Box 69434
Bryanston 2021
South Africa

Telephone (011) 875 9000
Fax number (011) 875 9035
Customer Care Service 086 006 4353
Sales number 086 000 0622
Sales fax 086 000 0633

Miele Centre's:
Bryanston Johannesburg
63 Peter Place
Telephone (011) 875 9000

Brooklyn Pretoria
Brooklyn Bridge
Office Park
Shop 1
Fehrsen Street
Telephone (012) 346 3030/27

Cape Town
Ground Floor
Fedgroup Place
Willie van Schoor Ave
Tygervalley
7530
Telephone (021) 946 3148

Kwa Zulu Natal
8 Solstice Road
Millenium Boulevard
Umhlanga Rocks
Telephone (031) 584 6929

E-mail : info@miele.co.za
Internet : www.miele.co.za
Webshop: www.miele-shop.co.za

The images, logos, names and trading marks used in this brochure to identify Miele, our products and services are our proprietary marks whether registered or unregistered.
These may only be used with the express permission of Miele.

For details of our other products the following brochures are also available on request:

Dishwashers
Washing and Drying
Refrigeration
Vacuum Cleaners
Miele Accessories

To order please phone one of the numbers or visit our website.

Every effort has been made to ensure that the information given in this brochure is correct at the time of printing. However, due to continuous product improvement, Miele reserves the right to make changes to products and technical data without prior notice.

Foreign Sales Companies

(A)	Miele Ges.m.b.H. Wals/Salzburg
(AUS)	Miele Australia Pty. Ltd. Melbourne
(B)	N.V. Miele S.A., Mollem
(CDN)	Miele Limited, Vaughan/Ontario
(CH)	Miele AG, Spreitenbach
(CL)	Miele Ltda., Santiago de Chile
(CN)	Miele Shanghai Trading Ltd. Shanghai
(CZ)	Miele spol.s.r.o., Brno
(D)	Miele & Cie. KG, Gütersloh
(DK)	Miele A/S Glostrup/Copenhagen
(E)	Miele S.A., Alcobendas/Madrid
(EST)	Miele OÜ, Tallinn
(F)	Miele S.A.S. Le Blanc-Mesnil/Paris
(FIN)	Miele Oy, Vantaa/Helsinki
(GB)	Miele Company Ltd., Abingdon
(GR)	Miele Hellas E.P.E. Psychiko-Athens
(H)	Miele Kft., Budapest
(HK)	Miele Hong Kong Ltd. Hong Kong
(HR)	Miele d.o.o., Zagreb
(I)	Miele Italia S.R.L., Eppan
(IND)	Miele India Pvt Ltd. New Delhi
(IRL)	Miele Ireland Ltd., Dublin
(J)	Miele Japan Corp. Shibuya-ku/Tokyo
(KZ)	Miele Liability Partnership Almaty
(L)	Miele s.àr.l., Luxembourg
(LT)	Miele Appliances UAB, Vilnius
(LV)	Miele SIA, Riga
(MEX)	Miele S.A. de C.V., Mexico City
(MAL)	Miele Sdn Bhd, Kuala Lumpur
(N)	Miele AS, Rud/Oslo
(NL)	Miele Nederland B.V., Vianen
(NZ)	Miele New Zealand Ltd. Auckland
(P)	Miele Portuguesa Lda. Carnaxide/Lisbon
(PL)	Miele Sp. z o. o., Warsaw
(RO)	Miele Appliances S.R.L. Otopeni
(ROK)	Miele Korea Ltd., Seoul
(RU)	000 Miele CIS, Moscow
(S)	Miele AB, Solna/Stockholm
(SGP)	Miele Pte. Ltd., Singapore
(SK)	Miele spol.s.r.o., Bratislava
(SLO)	Miele d.o.o., Ljubljana
(TR)	Miele Elektrikli Ltd. Sti. Levent/Istanbul
(UA)	Miele LLC, Kiev
(UAE)	Miele Appliances Ltd., Dubai
(USA)	Miele, Inc. Princeton/New Jersey
(ZA)	Miele (PTY) Ltd. Bryanston/Johannesburg

Protecting the environment:
This brochure is printed on paper
bleached without the use of chlorine.

© Miele & Cie. KG, Gütersloh / M.-Nr. 9 681 730 / MMS 13-0049 / Alteration rights reserved (XX) xx/13