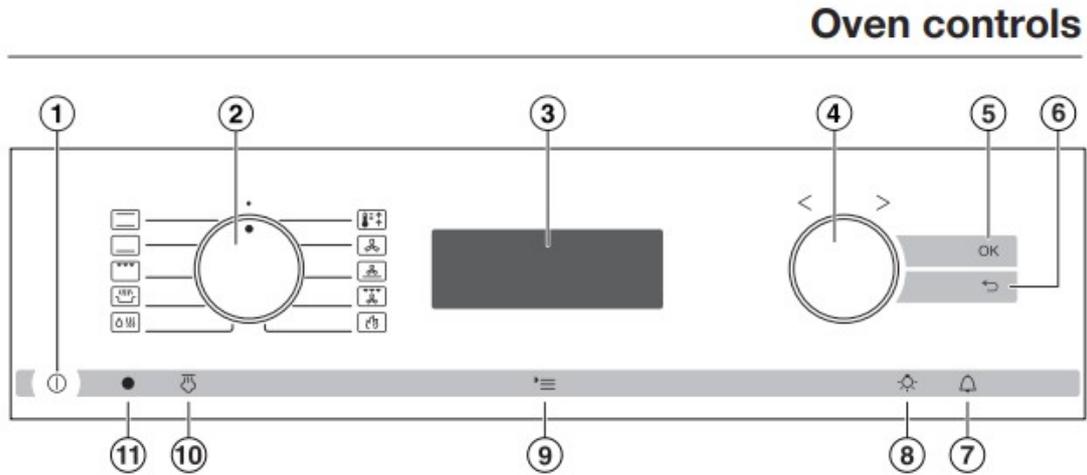


Miele Oven



- ① Recessed On/Off sensor ①
For switching on and off
- ② Function selector
For selecting oven functions
- ③ Display
For displaying the time of day and settings
- ④ Rotary selector < >
For setting values
- ⑤ OK sensor
For confirming settings and instructions
- ⑥ ↶ sensor
For going back one step at a time

The oven has many functions – you will only need

- Conventional heat
- Grill
- Gentle bake
- Rapid heat up
- Fan plus
- Intensive bake
- Fan grill

Do not use the other functions including Moisture plus and Pyrolytic cleaning

Simple operation

Switch the oven on - Button (1). Place the food in the oven. Close oven door – door must be kept closed for ALL functions including Grill. Failure to close the door during operation will damage the controls. Select the required oven function with the function selector (2). The recommended temperature will appear in window (3). The oven heating, lighting and cooling fan will switch on. Use the rotary selector (4) to change the temperature if necessary and press OK button (5). The current temperature and temperature indicator light will appear after a short time. After cooking: Turn the function selector to 12 o'clock position. Take the food out of the oven using oven cloth. Always switch the oven off after use - Button (1).

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

Oven controls

On/Off sensor ①

The On/Off sensor ① is recessed and reacts to touch.

It is used for switching the oven on and off.

Function selector

For selecting oven functions.

It can be turned clockwise or anti-clockwise and in the • position, can be retracted by pressing it in.

Functions

	Conventional heat	✓
	Grill	✗
	Gentle bake	✓
	Rapid heat-up	✓
	Fan plus	✓
	Intensive bake	✓
	Fan grill	✓
		✗

If you use Oven Rapid heat-up to heat up oven prior to use, when the oven is up to temperature select the cooking function you require, open door, put food in oven and close door.

Conventional: For most normal baking/roasting

Grill: For grilling thin cuts of meat and browning baked dishes. The whole of the grill glows red – use oven cloth and take care of heated surfaces. Use the detachable grill handle at all times when placing/removing the grill pan from the oven.

Gentle bake: For small amounts of food

Fan plus: for general use – baking and roasting on different levels at the same time. Reduce normal conventional temperature by 20 degrees when using fan. Ie conventional 180 C; fan 160 C.

Intensive bake: Use 2nd shelf from oven floor to cook tart base quicker, leaving top softer.

Fan grill: For cooking thicker cuts of meat at lower temperatures ie 200C. Use the detachable grill handle at all times when placing/removing the grill pan from the oven.

Oven: please do not clean the stainless steel oven door surround with any abrasive. It has a special protective coating. A cloth and clean soapy water will do.

The full handbook and operating instructions (nearly 200 pages!) can be found here

<https://tinyurl.com/Miele-oven>