Miele

Intuitive technology – designed around you

March 2023 edition

Miele. Immer Besser.

Our pledge

Immer Besser

Welcome to Miele

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

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

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

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

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

Dr. Markus Miele &
Dr. Reinhard Zinkann

Quality ahead of its time.

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

Longevity is the ultimate sustainability

Sustainability

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

Performance

Whilst some car engines are tested for 3.000 hours, we check our performance with up to 10.000[1]. Day and night. Comprehensive and precise. That's why you can completely rely on our products.

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

Craftmanship

Since 1899, we've never been satisfied with the best. For us, every ground-breaking innovation is more than a cause for celebration. It is a challenge to create something even better. That's why we craft our own parts, forge our own iron. Even make the machines that make the machines. We call it: Immer besser.
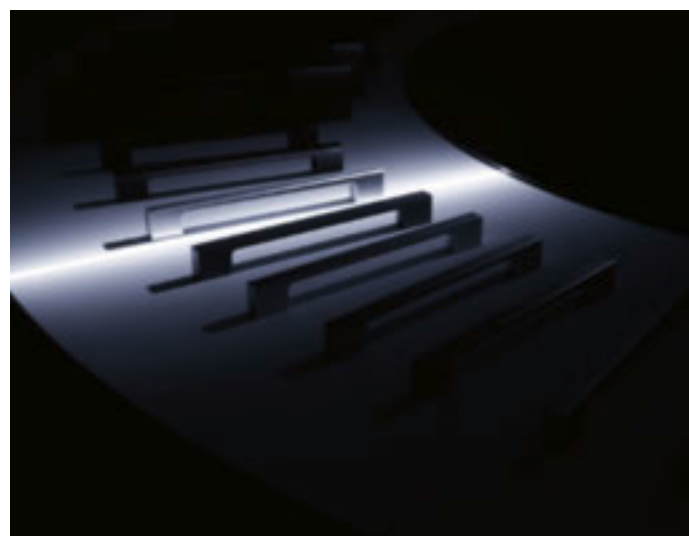
Intuitive technology – designed around you.
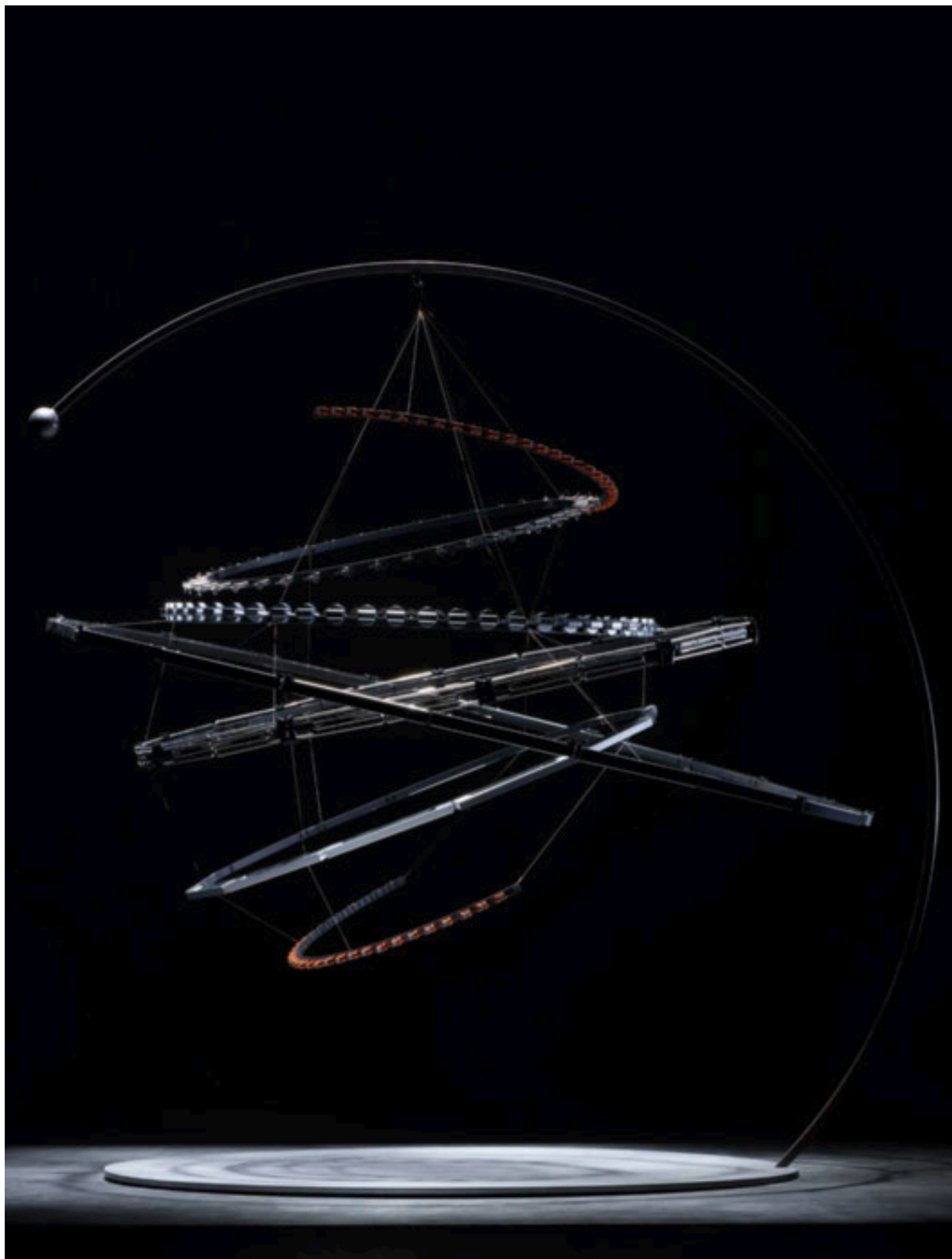
Miele kitchen appliances are created to work intuitively together to make your kitchen experience seamless and effortless.

Cutting edge technology in a broad range of appliances, with ground-breaking features, colors and design lines to create the perfect match for your every need.

With our innovative system Miele@home, all intelligent Miele appliances can be networked simply and securely. That way you can make use of the full potential of your appliances – turning your smart home even smarter.

Immer Besser

Always from Miele

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

Built-in kitchen appliances from Miele

Intuitive technology – designed around you

Kyle Connaughton

Helena Rizzo

Gaggan Anand

For more than 120 years, Miele has been the vanguard of domestic appliances that continuously set new standards in terms of performance. Mele's built-in appliances are developed so that you can freely unleash your true creativity while cooking. This is quality ahead of its time.

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

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

Azuma Makoto, artist

Miele

Most precise results when cooking
Miele innovations

From the built-in steam oven to the Gourmet drawer, Miele appliances have been setting new standards for decades. And from now on we will take them to a new level with our current built-in kitchen appliances. This range features numerous innovations that no modern kitchen should be without.

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

The conventional ovens also come with a number of new functions to give you more freedom when cooking. TasteControl, for example, opens the oven door automatically to prevent the food from carrying on cooking beyond the perfect degree of doneness, so you can relax and take care of your guests.

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

Exclusive to Miele

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

Repeatable perfection

Repeatable perfection

Miele built-in kitchen appliances mark the beginning of a completely new era of intelligent technology. With functions such as MotionReact and the easy-to-use M Touch display, you no longer have to adapt to your kitchen, your kitchen adapts to you.

MotionReact */INNOVATION*

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

M Touch display */INNOVATION*

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

Good taste

Starts with design

We take inspiration from Oscar Wilde, who said
"I have the simplest of tastes. I am always
satisfied with the best". This is the principle on
which our new built-in kitchen appliances are
based: a strikingly clear design with no dis-
tracting features – and absolutely no compli-
cated controls. Available in 5 design lines –
be inspired and find the perfect appliance
design for your kitchen.

ArtLine design line

Fully streamlined | Handleless | Perfectly integrated

Colour options:
Brilliant white | Graphite grey | Obsidian black

VitroLine design line

Consistent design in glass | Timeless | Modern

Colour options: Brilliant white | Graphite grey | Obsidian black

PureLine design line

Horizontal accentuation | High proportion of glass | Striking handle

ContourLine design line

Classic interpretation | High proportion of stainless steel | Functional

BlackLine design line

Consistent design in glass | Striking handle | Modern

Flexibility
To suit all tastes

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

The perfectly coordinated appliance fronts create a harmonious appearance, no matter where you place the

individual appliances, giving you more flexibility while ensuring a consistent kitchen design.

You can combine appliances horizontally in a panoramic design, vertically in a tower design, in a T-shaped

design or centrally in a CubiQ design. Whatever your space and usage requirements, there will be an option to

suit you.

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

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

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

Panoramic design
All in a line
Horizontal arrangement at eye level gives you the best view
of all appliances and ensures convenient access. Aestheti-
cally appealing: the elegant line in your kitchen design.

Control systems
A simple touch

Intuitive operation at the touch of a fingertip is now possible in four of our five different

variants: M Touch and M Touch S offer touch displays. DirectSensor and DirectSensor S

appliances are operated via sensor controls and a clear text display. The display language

can be changed to suit the user in question. Our EasyControl variant is operated using

classic controls. The different operating systems all draw on the same design concept, which

is characterised by clarity, longevity and high-quality details.

A touch of ingenuity.

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

M Touch S – sophisticated appearance and function
Our tried-and-tested M Touch technology is also available with a narrower display – while still providing all the same functions.
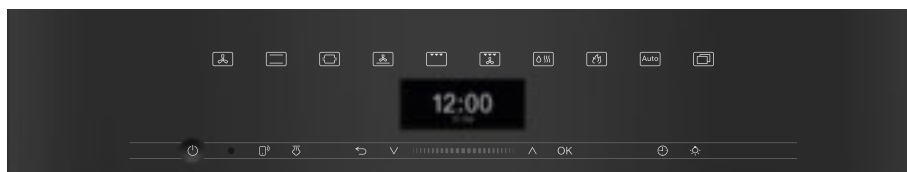
DirectSensor – direct selection plus four-line clear text display
Sensor controls enable options such as the operating mode to be selected directly. Further functions and settings are shown on the four-line clear text display.

DirectSensor S – direct selection plus single-line clear text display
Sensor controls enable options such as the operating mode to be selected directly. Further functions and settings are shown on the single-line clear text display.

EasyControl Plus
The non-retractable controls now include a menu button below the display for improved navigation. The right-hand control is able to combine temperature, time setting and navigation. Easy to control and more intuitive.

Miele@home

Connected Home with Miele@home*

The product highlights of Miele@home

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

Miele app**

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

Voice assistant***

Connect your intelligent Miele domestic appliances and operate them conveniently via voice control. You can start a programme, adjust settings or call up status reports conveniently via voice commands. You can also use a wide range of different services. And best of all, Miele voice control for your networked appliances works with Alexa. Enjoy going about your day-to-day routine and discover new contactless options.

Smart Home Integration

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

Connected Home with Miele@home*

The product highlights of the Miele app**
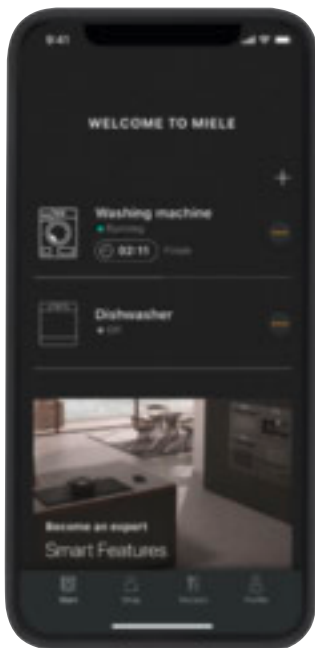
Dashboard

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

MobileControl

With MobileControl you can use the app to operate your appliances – wherever you are.

RemoteUpdate

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

ShopConnect

Order cleaning products and accessories quickly and conveniently via the app.

Demo mode

The demo mode in the Miele app provides a first impression of the advantages of the Miele app even if you do not yet have any network-enabled Miele domestic appliances.
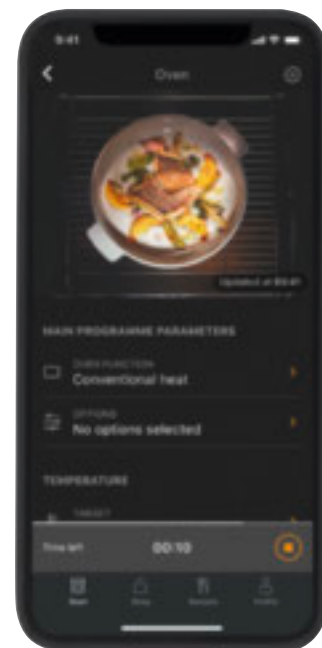
Discover further options provided by the Miele app for your network-enabled domestic appliances:
www.miele.co.uk/c/mielehome-1326.htm

Download the app now!

Dialog oven

Unique: Dialog oven

The art of cooking – brought to perfection

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

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

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

Innovative cooking

M Chef technology – a real game-changer

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

Excellence

Nothing but perfection

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

Simplicity

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

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

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

Speed

Good taste is not a question of time

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

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

Miele Dialog oven

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Fully equipped for gourmet results
The unique product features of the Miele Dialog oven

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

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

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

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

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

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

The right setting for every recipe

The operating modes of the Miele Dialog oven

M Chef + Fan plus
Perfectly soft and light: ideal for even quicker and more gentle baking, roasting and cooking.

M Chef + Conventional heat
For the classics: traditional baking and roasting recipes, perfectly cooked in no time at all.

M Chef + Intensive bake
Ideal for moist toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.

M Chef + Moisture plus
Unparalleled delights thanks to the addition of moisture: crusts browned to perfection and succulently tender fish – with time savings.

M Chef + Auto roast
Cook meat quickly and succulently: the meat is seared at a high temperature, then roasted at a set temperature.
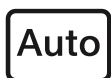
M Chef + Fan grill
Crisp outside, succulent inside: ideal for rolled meat, poultry and many other meat dishes with a reduced cooking duration.

M Chef + Full grill
For intense flavour: time-saving grilling of larger quantities of sausages, kebabs, vegetables, etc.

Automatic programmes
Conjure up over 100 dishes with ease: M Chef menu, bread, cakes or meat – the cooking process is regulated fully automatically.

Gentle defrosting
Your frozen food is evenly defrosted and meets the same standards of quality as fresh ingredients.
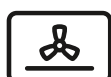
Fan plus
Perfectly soft and light: ideal for quick and gentle baking and roasting on up to two levels.
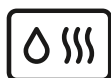
Conventional heat
Multi-purpose, classic function: perfect results for all traditional baking and roasting dishes.

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

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

Auto roast
Meat remains tender and succulent: the meat is seared at a high temperature, then roasted at a set temperature.

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

Full grill
Versatile function: for grilling larger quantities of sausages, kebabs, vegetables, etc.

Economy grill
Designed for small quantities: ideal for small amounts of food such as sausages and grilled vegetables.

The right setting for every recipe

The operating modes of the Miele Dialog oven

Top heat
Perfect finish: for a perfect topping when cooking gratins, baking toppings and browning.

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

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

Low temperature cooking
For perfect results: this method brings out the best in any type of meat – automatically.

What do the icons mean?

All icons for Miele Dialog ovens at a glance

Control philosophy
Intuitive control at the touch of a fingertip.

M Touch

Cleaning and care
Oven compartment and accessories are spotless after pyrolytic cleaning.

Pyrolysis & Pyrofit

M Chef
Innovative cooking method, which uses energy in the form of Gourmet Units.

M Chef

M Chef menu
Different types of food are cooked at the same time and ready in a single cooking process.

M Chef Menu

Gourmet Pro
The programme for connoisseurs. Individual parameter settings.

Gourmet Profi

Gourmet Assistant
This application suggests parameters that are appropriate for the dish.

Gourmet Assistent

	M Touch	Pyrolysis & Pyrofit	M Chef
	M Chef Menu	Gourmet Profi ★★★	Gourmet Assistant
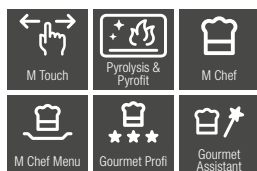
Model number	DO 7860
Convenience features	
M Chef cooking innovation	•
Gourmet Profi	•
Gourmet Assistent	•
Pre-heating	•
Crisp function	•
Operating modes	
M Chef + Fan plus	•
M Chef + Conventional heat	•
M Chef + Intensive bake	•
M Chef + Moisture plus	•
M Chef + Auto roast	•
M Chef + Full grill	•
M Chef + Fan grill	•
Extremely gentle defrosting	•
Automatic programmes	More than 100
M Chef menu	•
Auto roast	•
Grill operating modes	•
Fan plus	•
Intensive bake	•
Moisture plus	•
Low temperature cooking	•
Conventional heat	•
Top heat	•
Bottom heat	•
Special applications	•
User convenience	
Networking with Miele@home	•
Display	M Touch
SoftOpen	•
Timer functions	•
Suggested Gourmet units	•
Efficiency and sustainability	
Residual heat utilisation	•
Cleaning convenience	
Stainless steel/CleanSteel finish	•
Pyrolytic self-cleaning	–
Heated catalyser	•
Safety	
Cooling system and touch-cool front	–
Safety switch-off	•
Technical data	
Oven compartment volume in l	50
No. of shelf levels	4
Oven light	BrilliantLight
Number of phases	1
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 550
Total rated load in kW	3.70
Fuse rating in A	16
Accessories supplied	
Baking tray with PerfectClean	1
Universal tray with PerfectClean	1
Baking and roasting rack PyroFit	1
Article colour	
Stainless steel/Clean Steel	•

Ovens

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The construction type

Ovens

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

At eye level or below the hob

Size range and cleaning systems of Miele ovens*

Size range

Our compact appliance
60 cm wide, 45 cm high

Our large appliance
60 cm wide, 60 cm high

Our extra large appliance
90 cm wide, 48 cm high

49 litres, 3 shelf levels

76 litres, 5 shelf levels

90 litres, 3 shelf levels

Cleaning systems

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

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

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

Miele cookers and ovens

Which convenience features would you like?

The product highlights* for Miele cookers and ovens

Exclusive to Miele **Moisture plus[1]**
Professional results can be achieved very easily with the help of moisture: when cooking with Moisture plus, bursts of steam are injected into the oven compartment. Various operating modes are thus combined with humidity – for the best possible baking and roasting results. Meat becomes tender and juicy with a delicious crust. Bread rolls and bread are light, evenly browned and crispy on the outside, tasting as though they were fresh from the bakery. Particularly convenient: you can programme the times when you want the bursts of steam to occur, which provides great flexibility. Various automatic programmes also use Moisture plus to achieve the best results.

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

Exclusive to Miele **TasteControl[2]**
The automatic TasteControl function prevents food from continuing to cook and can, if desired, keep the food warm.

Exclusive to Miele **Camera in the oven compartment**
Always keep an eye on the cooking process. Smart, innovative solutions using the integrated camera in the oven compartment.

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

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

Miele cookers and ovens

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The right setting for every recipe
The operating modes* of Miele built-in cookers and ovens

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

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

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

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

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

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

Economy grill
Designed for small quantities: ideal for small amounts of food such as steaks and sausages.

Eco fan heat
Extremely energy-efficient: oven bakes or gratins are cooked to perfection.

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

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

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

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

Booster function
For those who lead a busy life: if you often find yourself with very little time for cooking, you will really appreciate the short heating-up time.

Automatic programmes
Conjure up a wide variety of dishes with ease: be it bread, cakes or poultry – food is cooked fully automatically.

Low temperature cooking
Tender and succulent: meat is cooked incredibly evenly at low temperatures without drying out on the outside.
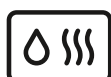
Special applications
Making the extraordinary easy: special programmes such as the drying programme produce outstanding results.

User programmes
For your favourite dishes: simply set the operating mode, temperature and programme duration for future use.

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

Moisture plus with Auto roast
Perfect roasts: meat is seared at high temperature, then roasted at a customised temperature with added moisture.

Moisture plus with Fan plus
Perfectly soft and light: ideal for baking and roasting with added moisture on up to three levels.

Moisture plus with Intensive bake
Pizza, quiche or fresh fruit flans: added moisture makes bases crispy, while toppings stay moist.

Moisture plus with Conventional heat
Classic function: added moisture provides perfect results for all types of traditional baked and roasted dishes.

* depending on model

What do the icons mean?

All icons for Miele cookers and ovens at a glance

Controls

M Touch
Intuitive operation thanks to a large full touch display. Easy and quick operation at the touch of a fingertip.

M Touch S
Intuitive operation thanks to a full touch display. Easy and quick operation at the touch of a fingertip.

DirectSensor
Direct selection of operating modes and times via sensor controls; information appears on a 4-line text display

DirectSensor S
Direct selection of operating modes and times via sensor controls; information appears on a 1-line text display

EasyControl
Selection of operating modes, temperatures and times via rotary controls, information appears on a 7-segment display

Cleaning and care

PerfectClean
Surface finish with non-stick effect offers unbeatable cleaning convenience

Pyrolysis
Oven compartment self-cleaning

Pyrolysis & Pyrofit
Oven compartment and accessories are spotless after pyrolytic cleaning.

FlexiClip runners

FlexiClip
Fully telescopic runners for flexible and safe handling of racks outside the oven compartment

Moisture plus

Moisture plus
Combination of a conventional operating mode and humidity. Various options are available depending on the appliance's features.

TasteControl

TasteControl
Cooked to perfection: after a time-controlled cooking process, the oven compartment is cooled down to stop the food cooking.

Camera
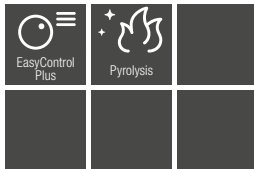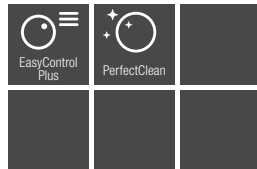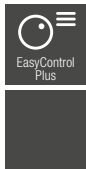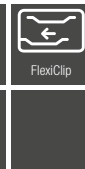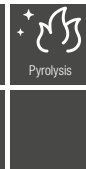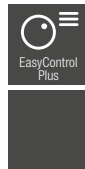
Camera
Keep an eye on your food – thanks to the camera that provides a images from inside the oven compartment
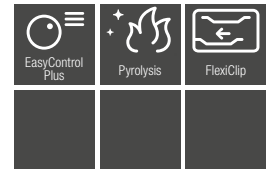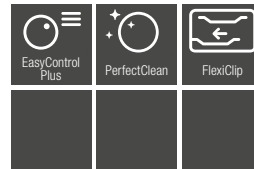
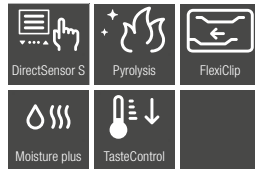|	EasyControl Plus / PerfectClean	EasyControl Plus / Pyrolysis	EasyControl Plus / PerfectClean / FlexiClip	EasyControl Plus / Pyrolysis / FlexiClip
Model number	**H 2465 B**	**H 2465 BP**	**H 2761 B**	**H 2761 BP**
Construction type and design				
Handleless	–	–	–	–
Retractable rotary controls	–	–	–	–
Convenience features				
TasteControl	–	–	–	–
Pre-heating	–	–	–	–
Food probe	–	–	–	–
Crisp function	–	–	–	–
Operating modes				
Automatic programmes	●	●	●	●
Auto roast	–	–	–	–
Eco fan heat	●	●	●	●
Grill operating modes	●	●	●	●
Fan plus	●	●	●	●
Intensive bake	●	●	●	●
Moisture plus	–	–	–	–
Low temperature cooking	–	–	–	–
Conventional heat	●	●	●	●
Bottom heat	●	–	●	–
Special applications	–	–	–	–
User convenience				
Networking with Miele@home	●	●	●	●
Display	EasyControl Plus	EasyControl Plus	EasyControl Plus	EasyControl Plus
FoodView	–	–	–	–
SoftOpen	–	–	●	●
SoftClose	–	–	●	●
Timer functions	●	●	●	●
MotionReact proximity/movement sensor	–	–	–	–
Efficiency and sustainability				
Energy efficiency class (A+++ – D)	A+	A+	A+	A+
Residual heat utilisation	–	–	–	–
Cleaning convenience				
Stainless steel/CleanSteel finish	–	–	●	●
Oven compartment with PerfectClean and catalytically enamelled liners	●	–	●	–
Pyrolytic self-cleaning	–	–	–	–
Catalyser	–	–	–	–
Safety				
Cooling system and touch-cool front	●	●	●	●
Safety switch-off	●	●	●	●
Technical data				
Oven compartment volume in l	76	76	76	76
No. of shelf levels	5	5	5	5
Oven light	1 halogen spot	1 halogen spot	1 halogen spot	1 halogen spot
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 550	560-568 x 590-595 x 550	560-568 x 590-595 x 550	560-568 x 590-595 x 550
Temperatures in °C	30–300	30–300	30–300	30–300
Total rated load in kW	3.50	3.60	3.50	3.60
Number of phases	1	1	1	1
Fuse rating in A	16	16	16	16
Accessories supplied				
Baking tray with PerfectClean	–	–	1	1
Perforated baking tray (PerfectClean)	–	–	–	–
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (no PerfectClean)	1	1	1	1
Baking/roasting rack (PerfectClean)	–	–	–	–
Baking and roasting rack PyroFit	–	–	–	–
FlexiClip runners	–	–	1	1
PerfectClean FlexiClip runners	–	–	–	–
PyroFit FlexiClip runners	–	–	–	–
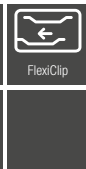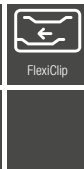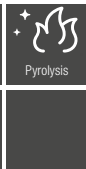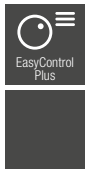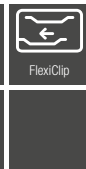
	EasyControl Plus · Pyrolysis · FlexiClip	EasyControl Plus · PerfectClean · FlexiClip	EasyControl Plus · Pyrolysis · FlexiClip	DirectSensor S · PerfectClean · FlexiClip · Moisture plus · TasteControl
Model number	**H 2766 BP**	**H 2861 B**	**H 2861 BP**	**H 7164 B**
Construction type and design				
Handleless	–	–	–	–
Retractable rotary controls	–	–	–	–
Convenience features				
TasteControl	–	–	–	–
Pre-heating	–	–	–	–
Food probe	–	–	–	–
Crisp function	–	–	–	–
Operating modes				
Automatic programmes	•	•	•	•
Auto roast	–	–	–	•
Eco fan heat	•	•	•	•
Grill operating modes	•	•	•	•
Fan plus	•	•	•	•
Intensive bake	•	•	•	•
Moisture plus	–	–	–	•
Low temperature cooking	–	–	–	–
Conventional heat	•	•	•	•
Bottom heat	–	•	–	•
Special applications	–	–	–	–
User convenience				
Networking with Miele@home	•	•	•	•
Display	EasyControl Plus	EasyControl Plus	EasyControl Plus	DirectSensor S
FoodView	–	–	–	–
SoftOpen	•	•	•	•
SoftClose	•	•	•	•
Timer functions	•	•	•	•
MotionReact proximity/movement sensor	–	–	–	–
Efficiency and sustainability				
Energy efficiency class (A+++ – D)	A+	A+	A+	A+
Residual heat utilisation	–	–	–	–
Cleaning convenience				
Stainless steel/CleanSteel finish	–	•	•	•
Oven compartment with PerfectClean and catalytically enamelled liners	–	•	–	•
Pyrolytic self-cleaning	–	–	–	–
Catalyser	–	–	–	–
Safety				
Cooling system and touch-cool front	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Oven compartment volume in l	76	76	76	76
No. of shelf levels	5	5	5	5
Oven light	1 halogen spot	1 halogen spot	1 halogen spot	1 halogen spot
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 550	560-568 x 590-595 x 550	560-568 x 590-595 x 550	560-568 x 590-595 x 550
Temperatures in °C	30–300	30–300	30–300	30–300
Total rated load in kW	3.60	3.50	3.60	3.50
Number of phases	1	1	1	1
Fuse rating in A	16	16	16	16
Accessories supplied				
Baking tray with PerfectClean	1	1	1	1
Perforated baking tray (PerfectClean)	–	–	–	–
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (no PerfectClean)	1	1	1	–
Baking/roasting rack (PerfectClean)	–	–	–	1
Baking and roasting rack PyroFit	–	–	–	–
FlexiClip runners	1	1	1	1
PerfectClean FlexiClip runners	–	–	–	–
PyroFit FlexiClip runners	–	–	–	–

60 cm ovens
Product overview

	DirectSensor S	Pyrolysis	FlexiClip		DirectSensor S	Pyrolysis	FlexiClip		DirectSensor S	Pyrolysis	FlexiClip		DirectSensor	Pyrolysis & Pyrofit	FlexiClip PyroFit
	Moisture plus	TasteControl				TasteControl			Moisture plus	TasteControl			Moisture plus	TasteControl	
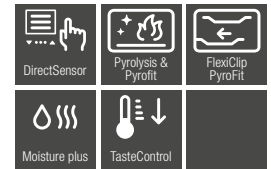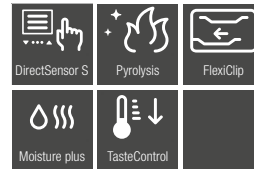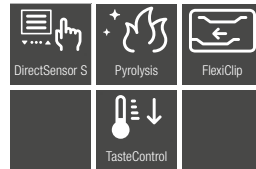
Model number	H 7164 BP	H 7260 BP	H 7264 BP	H 7364 BP
Construction type and design				
Handleless	–	–	–	–
Retractable rotary controls	–	–	–	–
Convenience features				
TasteControl	–	–	–	•
Pre-heating	–	–	–	•
Food probe	–	–	–	With cable
Crisp function	–	–	–	•
Operating modes				
Automatic programmes	•	•	•	•
Auto roast	•	•	•	•
Eco fan heat	•	•	•	•
Grill operating modes	•	•	•	•
Fan plus	•	•	•	•
Intensive bake	•	•	•	•
Moisture plus	•	–	•	•
Low temperature cooking	–	–	–	–
Conventional heat	•	•	•	•
Bottom heat	•	•	•	•
Special applications	–	–	–	–
User convenience				
Networking with Miele@home	•	–	•	•
Display	DirectSensor S	DirectSensor S	DirectSensor S	DirectSensor
FoodView	–	–	–	–
SoftOpen	•	•	•	•
SoftClose	•	•	•	•
Timer functions	•	•	•	•
MotionReact proximity/movement sensor	–	–	–	–
Efficiency and sustainability				
Energy efficiency class (A+++ – D)	A+	A+	A+	A+
Residual heat utilisation	–	–	–	•
Cleaning convenience				
Stainless steel/CleanSteel finish	•	•	•	•
Oven compartment with PerfectClean and catalytically enamelled liners	–	–	–	–
Pyrolytic self-cleaning	–	–	–	•
Catalyser	•	•	•	•
Safety				
Cooling system and touch-cool front	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Oven compartment volume in l	76	76	76	76
No. of shelf levels	5	5	5	5
Oven light	1 halogen spot	1 halogen spot	1 halogen spot	1 LED spot
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 550	560-568 x 590-595 x 550	560-568 x 590-595 x 550	560-568 x 590-595 x 550
Temperatures in °C	30–300	30–300	30–300	30–300
Total rated load in kW	3.60	3.60	3.60	3.60
Number of phases	1	1	1	1
Fuse rating in A	16	16	16	16
Accessories supplied				
Baking tray with PerfectClean	1	1	1	1
Perforated baking tray (PerfectClean)	–	–	–	–
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (no PerfectClean)	–	–	–	–
Baking/roasting rack (PerfectClean)	1	1	1	–
Baking and roasting rack PyroFit	–	–	–	1
FlexiClip runners	1	1	1	–
PerfectClean FlexiClip runners	–	–	–	–
PyroFit FlexiClip runners	–	–	–	1
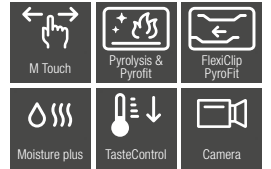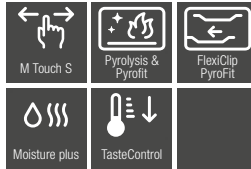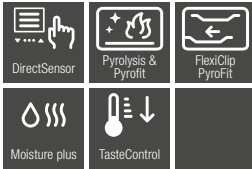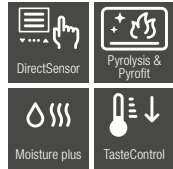
	DirectSensor / Pyrolysis & Pyrofit / FlexiClip PyroFit / Moisture plus / TasteControl	DirectSensor / Pyrolysis & Pyrofit / FlexiClip PyroFit / Moisture plus / TasteControl	M Touch S / Pyrolysis & Pyrofit / FlexiClip PyroFit / Moisture plus / TasteControl	M Touch / Pyrolysis & Pyrofit / FlexiClip PyroFit / Moisture plus / TasteControl / Camera
Model number	**H 7464 BP**	**H 7464 BPX**	**H 7660 BP**	**H 7860 BP**
Construction type and design				
Handleless	–	•	–	–
Retractable rotary controls	–	–	–	–
Convenience features				
TasteControl	•	•	•	•
Pre-heating	•	•	•	•
Food probe	With cable	With cable	With cable	Without cable
Crisp function	•	•	•	•
Operating modes				
Automatic programmes	•	•	•	•
Auto roast	•	•	•	•
Eco fan heat	•	•	•	•
Grill operating modes	•	•	•	•
Fan plus	•	•	•	•
Intensive bake	•	•	•	•
Moisture plus	•	•	•	•
Low temperature cooking	–	–	•	•
Conventional heat	•	•	•	•
Bottom heat	•	•	•	•
Special applications	–	–	•	•
User convenience				
Networking with Miele@home	•	•	•	•
Display	DirectSensor	DirectSensor	M Touch S	M Touch
FoodView	–	–	–	•
SoftOpen	•	•	•	•
SoftClose	•	–	•	•
Timer functions	•	•	•	•
MotionReact proximity/movement sensor	–	–	•	•
Efficiency and sustainability				
Energy efficiency class (A+++ – D)	A+	A+	A+	A+
Residual heat utilisation	•	•	•	•
Cleaning convenience				
Stainless steel/CleanSteel finish	•	–	•	•
Oven compartment with PerfectClean and catalytically enamelled liners	–	–	–	–
Pyrolytic self-cleaning	•	•	•	•
Catalyser	•	•	•	•
Safety				
Cooling system and touch-cool front	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Oven compartment volume in l	76	76	76	76
No. of shelf levels	5	5	5	5
Oven light	1 LED spot	1 LED spot	BrilliantLight	BrilliantLight
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 550	560-568 x 590-595 x 550	560-568 x 590-595 x 550	560-568 x 590-595 x 550
Temperatures in °C	30–300	30–300	30–300	30–300
Total rated load in kW	3.60	3.60	3.70	3.70
Number of phases	1	1	1	1
Fuse rating in A	16	16	16	16
Accessories supplied				
Baking tray with PerfectClean	1	1	1	1
Perforated baking tray (PerfectClean)	–	–	–	–
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (no PerfectClean)	–	–	–	–
Baking/roasting rack (PerfectClean)	–	–	–	–
Baking and roasting rack PyroFit	1	1	1	1
FlexiClip runners	–	–	–	–
PerfectClean FlexiClip runners	–	–	–	–
PyroFit FlexiClip runners	1	1	1	1

Miele cookers and ovens

60 cm ovens
Product overview

M Touch	Pyrolysis & Pyrofit	FlexiClip PyroFit
Moisture plus	TasteControl	Camera

Model number	H 7860 BPX
Construction type and design	
Handleless	•
Retractable rotary controls	–
Convenience features	
TasteControl	•
Pre-heating	•
Food probe	Without cable
Crisp function	•
Operating modes	
Automatic programmes	•
Auto roast	•
Eco fan heat	•
Grill operating modes	•
Fan plus	•
Intensive bake	•
Moisture plus	•
Low temperature cooking	•
Conventional heat	•
Bottom heat	•
Special applications	•
User convenience	
Networking with Miele@home	•
Display	M Touch
FoodView	•
SoftOpen	•
SoftClose	–
Timer functions	•
MotionReact proximity/movement sensor	•
Efficiency and sustainability	
Energy efficiency class (A+++ – D)	A+
Residual heat utilisation	•
Cleaning convenience	
Stainless steel/CleanSteel finish	–
Oven compartment with PerfectClean and catalytically enamelled liners	–
Pyrolytic self-cleaning	•
Catalyser	•
Safety	
Cooling system and touch-cool front	•
Safety switch-off	•
Technical data	
Oven compartment volume in l	76
No. of shelf levels	5
Oven light	BrilliantLight
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 550
Temperatures in °C	30–300
Total rated load in kW	3.70
Number of phases	1
Fuse rating in A	16
Accessories supplied	
Baking tray with PerfectClean	1
Perforated baking tray (PerfectClean)	–
Universal tray with PerfectClean	1
Baking/roasting rack (no PerfectClean)	–
Baking/roasting rack (PerfectClean)	–
Baking and roasting rack PyroFit	1
FlexiClip runners	–
PerfectClean FlexiClip runners	–
PyroFit FlexiClip runners	1

Model number	H 2890 B	H 7890 BP
Construction type and design		
Retractable rotary controls	•	–
Convenience features		
Pre-heating	–	•
Food probe	–	Without cable
Crisp function	–	•
Rotisserie motor	–	•
Operating modes		
Automatic programmes	–	•
Auto roast	–	•
Eco fan heat	•	•
Top heat	–	•
Grill operating modes	•	•
Fan plus	•	•
Intensive bake	•	•
Moisture plus	–	•
Low temperature cooking	–	•
Conventional heat	•	•
Bottom heat	•	•
Special applications	–	•
User convenience		
Networking with Miele@home	–	•
Display	EasyControl	M Touch
FoodView	–	•
SoftOpen	•	•
SoftClose	•	•
3D control panel	–	•
Timer functions	•	•
MotionReact proximity/movement sensor	–	•
Efficiency and sustainability		
Energy efficiency class (A+++ – D)	A	A
Residual heat utilisation	–	•
Cleaning convenience		
Stainless steel/CleanSteel finish	•	•
Oven compartment with PerfectClean and catalytically enamelled liners	•	–
Pyrolytic self-cleaning	–	•
Catalyser	–	•
Safety		
Cooling system and touch-cool front	•	•
Safety switch-off	–	•
Technical data		
Oven compartment volume in l	90	90
No. of shelf levels	3	3
Oven light	2 halogen spots	BrilliantLight
Niche dimensions (W x H x D) in mm	860-860 x 517-517 x 550	860-860 x 517-517 x 550
Temperatures in °C	50–270	30–300
Total rated load in kW	3.70	5.60
Number of phases	1	1
Fuse rating in A	16	25
Accessories supplied		
Baking tray with PerfectClean	1	–
Universal tray with PerfectClean	1	2
Baking/roasting rack (no PerfectClean)	1	–
Baking/roasting rack (PerfectClean)	–	–
Baking and roasting rack PyroFit	–	2
PyroFit FlexiClip runners	–	1

Automatic programmes

Cakes	Bread
Cookies/ Muffins	Bread ro

11:20

Pizza & Quiche   Fish

lls   Meat   Bakes & Gratins

Search
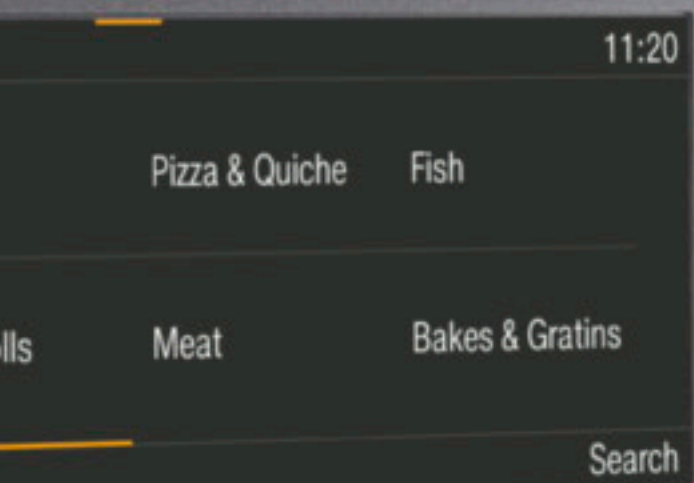
Microwave combination ovens

Three cooking functions in the smallest space

As individual as you!

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

🔊⚙ MW + Fan plus   **Finished**

300 w   180 °C   Close

Timer

Save

Which convenience features would you like?

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

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

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

Stainless steel oven compartment with patented linen structure[1]
Easy to clean: the special surface with a linen structure is scratch-proof and has a PerfectClean finish.

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

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

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

The right setting for every recipe
The operating modes* of Miele microwave combination ovens

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

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

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

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

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

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

Eco fan heat
Extremely energy-efficient: oven bakes or gratins are cooked to perfection.

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

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

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

Booster function
For those who lead a busy life: if you often find yourself with very little time for cooking, you will really appreciate the short heating-up time.

Automatic programmes
Conjure up a wide variety of dishes with ease: be it bread, cakes or poultry – food is cooked fully automatically.

Low temperature cooking
Tender and succulent: meat is cooked incredibly evenly at low temperatures without drying out on the outside.

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

User programmes
For 20 of your favourite dishes: simply set the operating mode, temperature and programme duration for future use.

Microwave
Reheat water for a cup of tea or warm up a meal: efficient convenience – fast.

Microwave plus Fan plus
Whether cakes or a Sunday roast: ideal for quick and gentle baking and roasting on up to two levels.

Microwave plus Grill
Cooking and grilling: a perfectly authentic barbecue flavour for meat, fish, vegetables and so much more.

Microwave plus Fan grill
Versatile function: for grilling steaks, sausages, kebabs, rolled meat, flash fried meat, etc.

Microwave plus Auto roast
Succulent inside, crispy outside: meat is seared at a high temperature, and cooking then continues using a low temperature.

* depending on model

What do the icons mean?

All icons for Miele microwave combination ovens at a glance

Controls
Intuitive operation thanks to a large full touch display. Easy and quick operation at the touch of a fingertip.

M Touch

Intuitive operation thanks to a full touch display. Easy and quick operation at the touch of a fingertip.

M Touch S

Direct selection of operating modes and times via sensor controls; information appears on a 4-line text display

DirectSensor

Direct selection of operating modes and times via sensor controls; information appears on a 1-line text display

DirectSensor S

Cleaning and care
Surface finish with non-stick effect offers unbeatable cleaning convenience

PerfectClean

Microwave output
Microwave output: 1000 W

1000 W

Combination mode
Flexible and time-saving: combining microwave energy with a conventional operating mode achieves time savings of up to 30 % compared to cooking without microwave power

Combination mode

Food probe
Precise cooking

Food probe

Low temperature cooking
Low temperature cooking for perfectly cooked meat specialities

Low temperature cooking
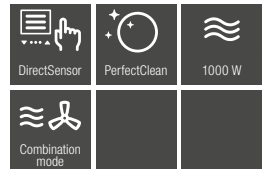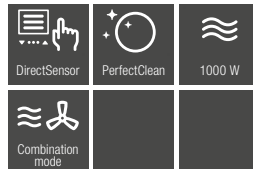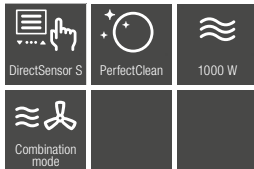
	DirectSensor S / PerfectClean / 1000 W / Combination mode	DirectSensor S / PerfectClean / 1000 W / Combination mode	DirectSensor / PerfectClean / 1000 W / Combination mode	DirectSensor / PerfectClean / 1000 W / Combination mode
Model number	**H 7140 BM**	**H 7240 BM**	**H 7440 BM**	**H 7440 BMX**
Construction type and design				
Handleless	–	–	–	•
Convenience features				
Quick & Gentle	•	•	•	•
Pre-heating	–	–	•	•
Food probe	–	–	–	–
Keeping warm	•	•	•	•
Crisp function	–	–	–	–
Operating modes				
Defrosting	•	•	•	•
Automatic programmes	•	•	•	•
Auto roast	•	•	•	•
Grill operating modes	•	•	•	•
Fan plus	•	•	•	•
Intensive bake	–	–	–	–
Low temperature cooking	–	–	–	–
Microwave	•	•	•	•
Microwave with Auto roast	•	•	•	•
Microwave + Grill	•	•	•	•
Microwave + Fan plus	•	•	•	•
Microwave + Fan grill	•	•	•	•
Conventional heat	–	–	–	–
Bottom heat	–	–	–	–
Special applications	–	–	•	•
User convenience				
Networking with Miele@home	•	•	•	•
Display	DirectSensor S	DirectSensor S	DirectSensor	DirectSensor
SoftOpen	•	•	•	•
SoftClose	•	•	•	–
Popcorn function	•	•	•	•
Quick microwave	•	•	•	•
Timer functions	•	•	•	•
Recommended microwave power	•	•	•	•
MotionReact proximity/movement sensor	–	–	–	–
Efficiency and sustainability				
Residual heat utilisation	–	–	•	•
Cleaning convenience				
Stainless-steel oven compartment with linen structure and PerfectClean	•	•	•	•
Safety				
Cooling system and touch-cool front	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Oven compartment volume in l	43	43	43	43
No. of shelf levels	3	3	3	3
Oven light	1 LED spot	1 LED spot	1 LED spot	1 LED spot
Number of phases	1	1	1	1
Electr. controlled microwave power	•	•	•	•
Microwave power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 550	560-568 x 450-452 x 550	560-568 x 450-452 x 550	560-568 x 450-452 x 550
Temperatures in °C	30–250	30–250	30–250	30–250
Total rated load in kW	2.70	2.70	2.70	2.70
Fuse rating in A	16	16	16	16
Accessories supplied				
Baking/roasting rack (PerfectClean)	1	1	1	1
Glass tray	1	1	1	1
Article colour				
Stainless steel/Clean Steel	•	•	•	–
Obsidian black	–	–	–	•

45 cm microwave combination ovens
Product overview
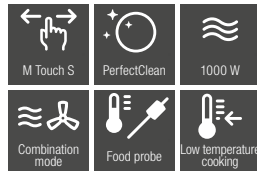
Model number	H 7640 BM	H 7840 BM	H 7840 BMX
Construction type and design			
Handleless	–	–	•
Convenience features			
Quick & Gentle	•	•	•
Pre-heating	•	•	•
Food probe	With cable	With cable	With cable
Keeping warm	•	•	•
Crisp function	•	•	•
Operating modes			
Defrosting	•	•	•
Automatic programmes	•	•	•
Auto roast	•	•	•
Grill operating modes	•	•	•
Fan plus	•	•	•
Intensive bake	•	•	•
Low temperature cooking	•	•	•
Microwave	•	•	•
Microwave with Auto roast	•	•	•
Microwave + Grill	•	•	•
Microwave + Fan plus	•	•	•
Microwave + Fan grill	•	•	•
Conventional heat	•	•	•
Bottom heat	•	•	•
Special applications	•	•	•
User convenience			
Networking with Miele@home	•	•	•
Display	M Touch S	M Touch	M Touch
SoftOpen	•	•	•
SoftClose	•	•	–
Popcorn function	•	•	•
Quick microwave	•	•	•
Timer functions	•	•	•
Recommended microwave power	•	•	•
MotionReact proximity/movement sensor	•	•	•
Efficiency and sustainability			
Residual heat utilisation	•	•	•
Cleaning convenience			
Stainless-steel oven compartment with linen structure and PerfectClean	•	•	•
Safety			
Cooling system and touch-cool front	•	•	•
Safety switch-off	•	•	•
Technical data			
Oven compartment volume in l	43	43	43
No. of shelf levels	3	3	3
Oven light	1 LED spot	1 LED spot	1 LED spot
Number of phases	1	1	1
Electr. controlled microwave power	•	•	•
Microwave power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 550	560-568 x 450-452 x 550	560-568 x 450-452 x 550
Temperatures in °C	30–250	30–250	30–250
Total rated load in kW	3.20	3.20	3.20
Fuse rating in A	16	16	16
Accessories supplied			
Baking/roasting rack (PerfectClean)	1	1	1
Glass tray	1	2	2
Article colour			
Stainless steel/Clean Steel	•	•	–
Obsidian black	–	–	•

Steam ovens

The construction types

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

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

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

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

Construction types and sizes

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

Classic
60 cm wide, 45 cm high
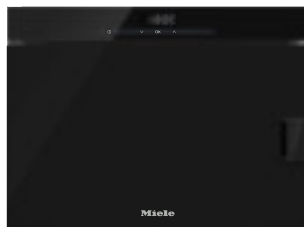
Versatile freestanding appliance
50 cm wide, 37 cm high

Models

Steam ovens
Miele steam-only ovens operate in the temperature range of 40–100 °C. Ideal for the gentle steaming of vegetables, fish, side dishes, desserts and many other types of food.

Steam technology

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

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

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

Miele steam ovens

Which convenience features would you like?

The product highlights* of Miele steam ovens

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

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

Exclusive to Miele **Automatic menu cooking**
Cooked to perfection: cook different types of food simultaneously with steam.

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

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

* depending on model

What do the icons mean?

All icons for Miele steam ovens at a glance

Controls

DirectSensor
Direct selection of operating modes and times via sensor controls; information appears on a 4-line text display

DirectSensor S
Direct selection of operating modes and times via sensor controls; information appears on a 1-line text display

EasySensor
Selection of temperature and times via sensor controls; information appears on a 7-segment display

Oven capacities

40ℓ
The oven compartment has a usable capacity of up to 40 litres.

24 ℓ
The oven compartment has a usable capacity of up to 24 litres.

Sous-vide cooking

Sous-vide
A cooking method in which food is gently cooked in vacuum packaging.

Automatic programmes

Automatic Programmes
For cooking dishes fully automatically with ease

Steam technology

DualSteam
Fast steam generation and uniform steam distribution via two steam inlet ports.

MonoSteam
Steam distribution via one steam inlet port

Miele@home*

Miele@home
Thanks to Miele@home, you can cleverly network your domestic appliances – for more options.
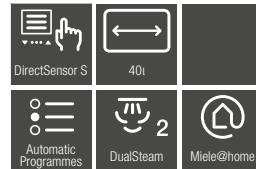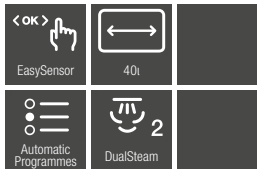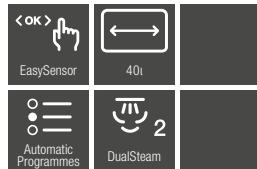
	DG 2740	DG 2840	DG 7140	DG 7240
	EasySensor / 40l / Automatic Programmes / DualSteam 2	EasySensor / 40l / Automatic Programmes / DualSteam 2	DirectSensor S / 40l / Automatic Programmes / DualSteam 2 / Miele@home	DirectSensor S / 40l / Automatic Programmes / DualSteam 2 / Miele@home
Model number	**DG 2740**	**DG 2840**	**DG 7140**	**DG 7240**
Convenience features				
Automatic programmes	•	•	•	•
Keeping warm	–	–	•	•
Operating modes				
Defrosting	•	•	•	•
Steam cooking	•	•	•	•
Reheat	•	•	•	•
User convenience				
Networking with Miele@home	–	–	•	•
Display	EasySensor	EasySensor	DirectSensor S	DirectSensor S
SoftOpen	•	•	•	•
SoftClose	•	•	•	•
MultiLingua	–	–	•	•
Cook on 3 levels at same time	•	•	•	•
Menu cooking with steam	•	•	•	•
Steam reduction before end of programme	•	•	•	•
Timer functions	•	•	•	•
User programmes	–	–	–	–
Cleaning convenience				
Stainless steel/CleanSteel finish	•	•	•	•
Stainless-steel oven compartment with linen structure	•	•	•	•
External steam generator	•	•	•	•
Floor heater for condensate reduction	•	•	•	•
Descaling	•	•	•	•
CleanGlass door	•	•	•	•
Steam technology and Water supply				
DualSteam	•	•	•	•
Push2release	•	•	•	•
Fresh water container volume in l	1.5	1.5	1.5	1.5
Safety				
Cooling system and touch-cool front	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Oven compartment volume in l	40	40	40	40
No. of shelf levels	4	4	4	4
Oven light	–	–	–	–
Temperatures steam oven in °C	–	–	–	–
Temperatures steam oven in °C	40–100	40–100	40–100	40–100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 550	560-568 x 450-452 x 550	560-568 x 450-452 x 550	560-568 x 450-452 x 550
Total rated load in kW	3.60	3.60	3.60	3.60
Fuse rating in A	16	16	16	16
Accessories supplied				
Perforated cooking container	2	2	2	2
Solid cooking containers	1	1	1	1
Wire rack	1	1	1	1
Condensate tray	1	1	1	1
Article colour				
Stainless steel/Clean Steel	•	•	•	•

45 cm built-in steam ovens
Product overview

| DirectSensor | 40ι | Sous-vide |
| Automatic Programmes | DualSteam 2 | Miele@home |
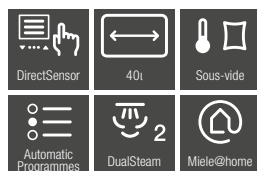
Model number	DG 7440
Convenience features	
Automatic programmes	•
Keeping warm	•
Operating modes	
Defrosting	•
Steam cooking	•
Reheat	•
User convenience	
Networking with Miele@home	•
Display	DirectSensor
SoftOpen	•
SoftClose	•
MultiLingua	•
Cook on 3 levels at same time	•
Menu cooking with steam	•
Steam reduction before end of programme	•
Timer functions	•
User programmes	•
Cleaning convenience	
Stainless steel/CleanSteel finish	•
Stainless-steel oven compartment with linen structure	•
External steam generator	•
Floor heater for condensate reduction	•
Descaling	•
CleanGlass door	•
Steam technology and Water supply	
DualSteam	•
Push2release	•
Fresh water container volume in l	1.5
Safety	
Cooling system and touch-cool front	•
Safety switch-off	•
Technical data	
Oven compartment volume in l	40
No. of shelf levels	4
Oven light	2 LED spots
Temperatures steam oven in °C	–
Temperatures steam oven in °C	40–100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 550
Total rated load in kW	3.60
Fuse rating in A	16
Accessories supplied	
Perforated cooking container	2
Solid cooking containers	1
Wire rack	1
Condensate tray	1
Article colour	
Stainless steel/Clean Steel	•
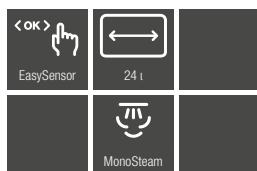
Model number	DG 6001 GourmetStar
Operating modes	
Steam cooking	•
User convenience	
Display	EasySensor
Quantity-independent cooking	•
Cook on 3 levels at same time	•
Actual temperature display	•
Buzzer when desired temperature is reached	•
Cleaning convenience	
Stainless steel/CleanSteel finish	–
External steam generator	•
Floor heater for condensate reduction	•
Quick-release side racks	•
Descaling	•
Steam technology and Water supply	
MonoSteam	•
Fresh water container volume in l	1.2
Fresh water container with steam generator	•
Safety	
Cooling system and touch-cool front	•
Safety switch-off	•
Vapour cooling system	•
Technical data	
Oven compartment volume in l	24
No. of shelf levels	3
Door hinge	Left
Temperatures steam oven in °C	–
Temperatures steam oven in °C	40–100
Dimensions (W x H x D) in mm	495 x 382 x 327
Total rated load in kW	2.20
Fuse rating in A	10
Mains cable	–
Accessories supplied	
Removable side runners	1
Perforated cooking container	2
Solid cooking containers	–
Wire rack	–
Condensate tray	1
Article colour	
Obsidian black	•

Combination steam ovens

Pleasure without limits

Miele combination steam ovens

Space-saving and versatile

Miele combination steam ovens are available in DGC and DGC Pro models.

The DGC provides an introduction to the world of combination steam ovens. A fully fledged oven, it features an enamelled oven compartment plus a steam cooking function. So that you can prepare a variety of dishes in just one appliance.

The DGC Pro, meanwhile, provides numerous functions that are suitable for both everyday and professional settings. Its stainless steel oven compartment is highly durable, its HydroClean function makes cleaning a breeze – and it even comes with an innovative sous-vide function, adding another dimension to your cooking.

With the DGC, the Moisture plus operating mode allows you to add bursts of steam to the cooking process, creating more moisture – so you can enjoy beautifully soft bread with a glossy crust and succulent roasts.

And with the DGC Pro, you can adjust the cooking climate even more precisely by setting the moisture percentage and combining multiple cooking stages. The DGC Pro is able to combine moist and dry heat in a new operating mode, Combination cooking, offering three functions in a single appliance.

Size range

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

For compact niches – 60 cm wide, 45 cm high
Ideal for installation in a 45 cm high and 60 cm wide niche or together with a 14 cm high Gourmet drawer or vacuum sealing drawer in a 60 cm x 60 cm niche. The 47 l oven capacity of the DGC Pro gives you room to prepare a variety of dishes on three shelf levels.

Our classic appliance – 60 cm wide, 60 cm high
Ideal for installation in a classic 60 x 60 cm oven niche. It can be combined with a 29 cm high drawer to perfectly fill an 88 cm high niche. With four shelf levels distributed throughout the 67 l oven capacity, the DGC Pro offers endless possibilities. The DGC has a 76 l oven capacity and five shelf levels.
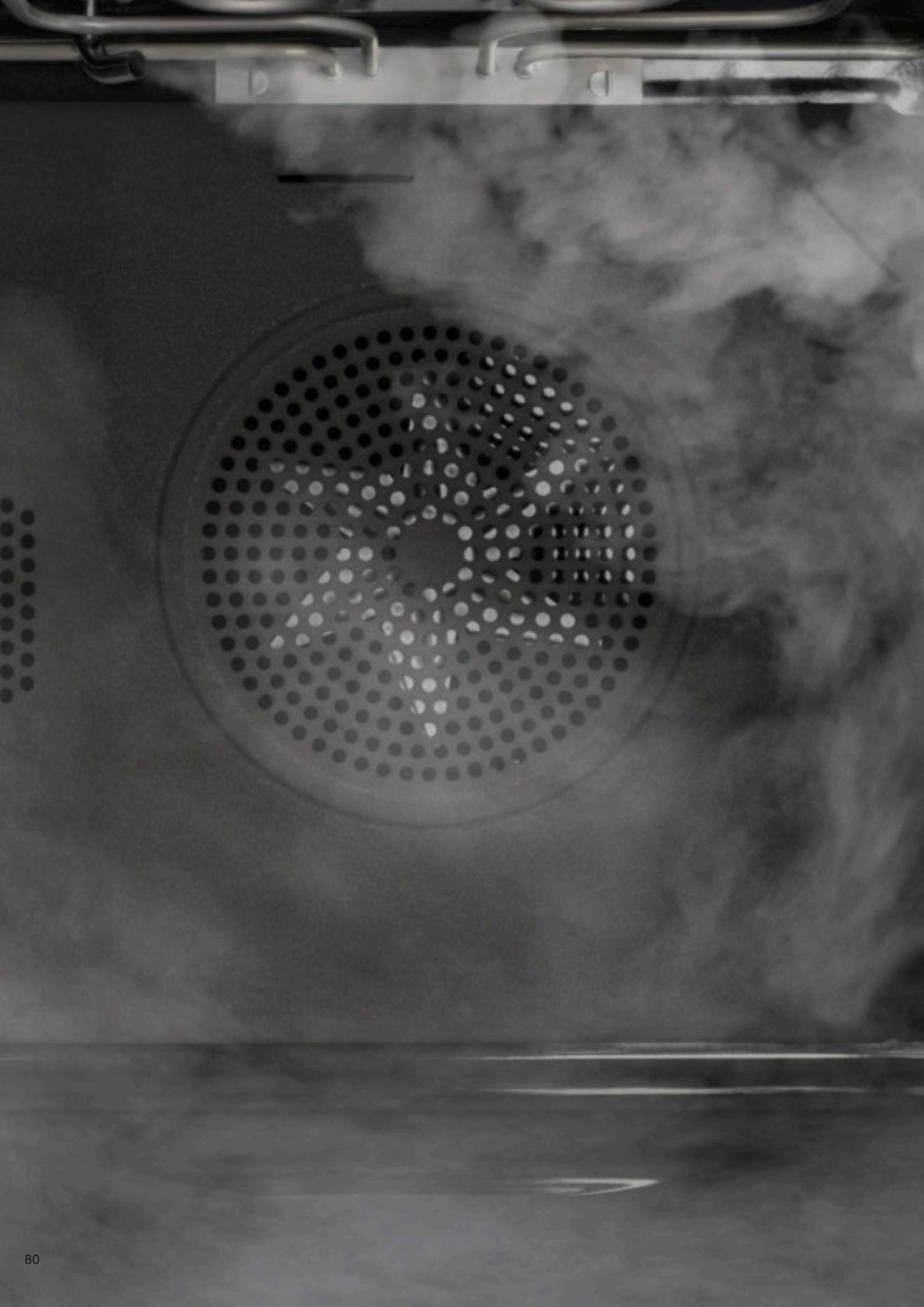
Which convenience features would you like?

The product highlights* of Miele DGC combination steam ovens

Exclusive to Miele **MonoSteam**
With the tried-and-tested MonoSteam steam generation method (2.2 kW), the steam enters the oven compartment of your Miele appliance via a single steam nozzle. It is distributed around the food quickly and evenly, and ensures a gentle cooking process with perfect results.

Exclusive to Miele **Moisture plus[1]**
Better roasting and baking results: moisture ensures an incredibly light dough and nicely browned crusts.

Automatic programmes
Conjuring up delicious dishes with ease: be it bread, cakes or meat, the cooking process is regulated fully automatically.
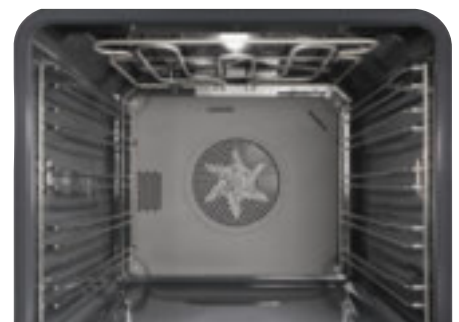
Exclusive to Miele **TasteControl[2]**
The automatic TasteControl function prevents food from continuing to cook or can be used to keep food warm if required.

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

Exclusive to Miele **PerfectClean equipment**
Fast cleaning: as no food residue sticks to the surfaces, cleaning is extremely easy.

Miele combination steam ovens

Which convenience features would you like?

The product highlights* of Miele DGC Pro combination steam ovens

Exclusive to Miele **DualSteam**
Culinary perfection: DualSteam ensures even steam distribution and the best possible cooking results. Perfection to suit your taste: the Miele DGC Pro combination steam oven always ensures the best cooking results. Fast heat-up times and cooking durations, as well as even steam distribution, make it easier for you to prepare food – thanks to the external 3.3 kW steam generator and the special positioning of the two DualSteam steam inlets. This also minimises the loss of vitamins when cooking your food.

Exclusive to Miele **Combination cooking**
Pure enjoyment: perfect results when baking and roasting with a combination of dry and moist heat over multiple cooking stages, set to an exact percentage.

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

HydroClean
Spotlessly clean: with HydroClean, the oven compartment of your Miele combination steam oven is cleaned fully automatically.

Exclusive to Miele **Automatic menu cooking**
Cooked to perfection: cook different types of food simultaneously with steam.

Exclusive to Miele **Motorised lift-up control panel with SoftClose[1]**
Convenient: open and close the lift-up control panel with a touch of a fingertip to reveal the water container.

Miele combination steam ovens

The right setting for every recipe

The operating modes* of Miele DGC combination steam ovens

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

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

Steam cooking
Gentle and healthy food preparation: cooking with steam retains many nutrients.

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

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

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

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

Eco fan heat
Extremely energy-efficient: oven bakes or gratins are cooked to perfection.

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

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

Booster function
For those who lead a busy life: if you often find yourself with very little time for cooking, you will really appreciate the short heating-up time.

Automatic programmes
Conjure up a wide variety of dishes with ease: be it bread, cakes or poultry, food is cooked fully automatically.

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

User programmes
For your favourite dishes: simply set the operating mode, temperature and programme duration for future use.

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

Moisture plus with Auto roast
Perfect roasts: meat is seared at a high temperature, then roasted at a customised temperature with added moisture.

Moisture plus with Fan plus
Perfectly soft and light: ideal for baking and roasting with added moisture on up to three levels.

Moisture plus with Intensive bake
Pizza, quiche or fresh fruit flans: added moisture makes bases crispy, while toppings stay moist.

Moisture plus with Conventional heat
Classic function: added moisture provides perfect results for all types of traditional baked and roasted dishes.

* depending on model

The right setting for every recipe

The baking and roasting programmes Miele DGC Pro combination steam ovens

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

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

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

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

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

Grill
Versatile function: perfect for grilling larger quantities of steaks, sausages, kebabs and more.
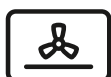
Intensive bake
Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.

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

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

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

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

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

Eco fan heat
Saves energy and time: energy-saving ways to cook food.
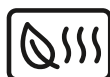
Eco steam cooking
Environmentally friendly and sustainable: save energy when steam cooking your food.

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

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

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

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

What do the icons mean?

All icons for Miele DGC combination steam ovens at a glance

Controls
Direct selection of operating modes and times via sensor controls; information appears on a 4-line text display.

DirectSensor

Direct selection of operating modes and times via sensor controls; information appears on a 1-line text display

DirectSensor S

PerfectClean
Surface finish with non-stick effect offers unbeatable cleaning convenience

PerfectClean

Oven capacities
The combination steam oven has a usable capacity of up to 76 litres.

76 l

Combination function
Combination of a conventional operating mode and humidity. Various options are available depending on the appliance's features.

Moisture plus

Steam technology
Steam distribution via one steam inlet port.

MonoSteam

60 cm combination steam ovens
Product overview
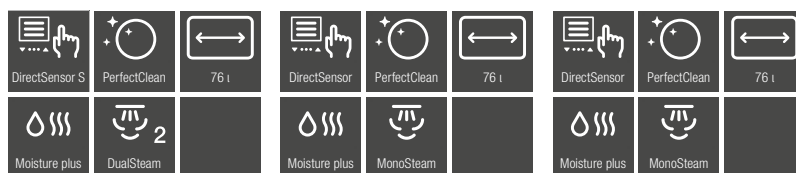
Model number	DGC 7250	DGC 7350	DGC 7450
Convenience features			
TasteControl	•	•	•
Rapid heat-up	•	•	•
Crisp function	–	•	•
Operating modes			
Auto roast	•	•	•
Steam cooking	•	•	•
Grill operating modes	•	•	•
Fan plus	•	•	•
Intensive bake	•	•	•
Moisture plus	•	•	•
Conventional heat	•	•	•
Bottom heat	•	•	•
Special applications	–	•	•
User convenience			
Networking with Miele@home	•	•	•
Display	DirectSensor S	DirectSensor	DirectSensor
SoftOpen	•	•	•
SoftClose	•	•	•
MultiLingua	•	•	•
Programmable timed steam injection	–	•	•
Quantity-independent cooking	•	•	•
Timer functions	•	•	•
User programmes	–	•	•
Efficiency and sustainability			
Energy efficiency class (A+++ – D)	A+	A+	A+
Cleaning convenience			
Stainless steel/CleanSteel finish	•	•	•
Enamelled oven compartment with PerfectClean finish and catalytic rear liner	•	•	•
External steam generator	•	•	•
Maintenance programmes	•	•	•
CleanGlass door	•	•	•
Steam technology and Water supply			
MonoSteam	–	•	•
Suction tube for drawing in water	•	•	•
Safety			
Cooling system and touch-cool front	•	•	•
Safety switch-off	•	•	•
Technical data			
Oven compartment volume in l	76	76	76
Oven light	1 Halogen-Spot	1 LED-Spot	1 LED-Spot
Temperatures oven in °C	30–250	30–250	30–250
Temperatures steam oven in °C	70–100	70–100	70–100
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 550	560-568 x 590-595 x 550	560-568 x 590-595 x 550
Total rated load in kW	3.50	3.50	3.50
Fuse rating in A	16	16	16
Accessories supplied			
Baking/roasting rack (PerfectClean)	1	1	1
FlexiClip runners with PerfectClean	1	–	–
FlexiClip runners with PerfectClean	–	1	1
PerfectClean side runners	1	1	1
Perforated cooking container	1	1	1
Solid cooking containers	1	1	1
Article colour			
Stainless steel/Clean Steel	•	•	•

	DGC 7460 HC Pro	DGC 7460 HCX Pro	DGC 7660 HC Pro	DGC 7860 HC Pro
	DirectSensor · HydroClean · 67 l · Combi mode · DualSteam 2 · Wassertank	DirectSensor · HydroClean · 67 l · Combi mode · DualSteam 2 · Wassertank	M Touch S · HydroClean · 67 l · Combi mode · DualSteam 2 · Wassertank	M Touch · HydroClean · 67 l · Combi mode · DualSteam 2 · Wassertank
Model number	**DGC 7460 HC Pro**	**DGC 7460 HCX Pro**	**DGC 7660 HC Pro**	**DGC 7860 HC Pro**
Construction type and design				
Handleless	–	•	–	–
Convenience features				
Oxygen sensor	•	•	•	•
Mix & Match	•	•	•	•
Food probe	–	–	With cable	Without cable
Automatic programmes	•	•	•	•
Operating modes				
Combination cooking	•	•	•	•
Steam cooking	•	•	•	•
Sous-vide	•	•	•	•
Roast with moisture	•	•	•	•
Fan plus	•	•	•	•
Conventional heat	•	•	•	•
User convenience				
Networking with Miele@home	•	•	•	•
Display	DirectSensor	DirectSensor	M Touch S	M Touch
SoftOpen	•	•	•	•
SoftClose	•	–	•	•
MultiLingua	•	•	•	•
Lift-up control panel w. SoftClose	•	•	•	•
Quantity-independent cooking	•	•	•	•
Automatic menu cooking	•	•	•	•
Timer functions	•	•	•	•
User programmes	•	•	•	•
MotionReact proximity/movement sensor	–	–	•	•
Efficiency and sustainability				
Energy efficiency class (A+++ – D)	A+	A+	A+	A+
Cleaning convenience				
Stainless-steel oven compartment with linen structure	•	•	•	•
External steam generator	•	•	•	•
HydroClean	•	•	•	•
Maintenance programmes	•	•	•	•
Steam technology and Water supply				
DualSteam	•	•	•	•
Fresh water container behind motorised control panel	•	•	•	•
DirectWater plus	–	–	–	–
Safety				
Cooling system and touch-cool front	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Oven compartment volume in l	67	67	67	67
Oven light	BrilliantLight	BrilliantLight	BrilliantLight	BrilliantLight
Temperatures oven in °C	30–230	30–230	30–230	30–230
Temperatures steam oven in °C	40–100	40–100	40–100	40–100
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 555	560-568 x 590-595 x 555	560-568 x 590-595 x 555	560-568 x 590-595 x 555
Total rated load in kW	3.45	3.45	3.45	3.45
Fuse rating in A	16	16	16	16
Accessories supplied				
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (PerfectClean)	1	1	1	1
FlexiClip runners with PerfectClean	–	–	1	1
Removable side runners	1	1	1	1
Perforated cooking container	1	1	1	1
Solid cooking containers	1	1	1	1
Article colour				
Stainless steel/Clean Steel	•	–	•	•
Obsidian black	–	•	–	–

	DGC 7860 HCX Pro	DGC 7865 HC Pro	DGC 7865 HCX Pro
Model number			
Construction type and design			
Handleless	•	–	•
Convenience features			
Oxygen sensor	•	•	•
Mix & Match	•	•	•
Food probe	Without cable	Without cable	Without cable
Automatic programmes	•	•	•
Operating modes			
Combination cooking	•	•	•
Steam cooking	•	•	•
Sous-vide	•	•	•
Roast with moisture	•	•	•
Fan plus	•	•	•
Conventional heat	•	•	•
User convenience			
Networking with Miele@home	•	•	•
Display	M Touch	M Touch	M Touch
SoftOpen	•	•	•
SoftClose	–	•	–
MultiLingua	•	•	•
Lift-up control panel w. SoftClose	•	•	•
Quantity-independent cooking	•	•	•
Automatic menu cooking	•	•	•
Timer functions	•	•	•
User programmes	•	•	•
MotionReact proximity/movement sensor	•	•	•
Efficiency and sustainability			
Energy efficiency class (A+++ – D)	A+	A+	A+
Cleaning convenience			
Stainless-steel oven compartment with linen structure	•	•	•
External steam generator	•	•	•
HydroClean	•	•	•
Maintenance programmes	•	•	•
Steam technology and Water supply			
DualSteam	•	•	•
Fresh water container behind motorised control panel	•	–	–
DirectWater plus	–	•	•
Safety			
Cooling system and touch-cool front	•	•	•
Safety switch-off	•	•	•
Technical data			
Oven compartment volume in l	67	67	67
Oven light	BrilliantLight	BrilliantLight	BrilliantLight
Temperatures oven in °C	30–230	30–230	30–230
Temperatures steam oven in °C	40–100	40–100	40–100
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 555	560-568 x 590-595 x 555	560-568 x 590-595 x 555
Total rated load in kW	3.45	3.45	3.40
Fuse rating in A	16	16	16
Accessories supplied			
Universal tray with PerfectClean	1	1	1
Baking/roasting rack (PerfectClean)	1	1	1
FlexiClip runners with PerfectClean	1	1	1
Removable side runners	1	1	1
Perforated cooking container	1	1	1
Solid cooking containers	1	1	1
Article colour			
Stainless steel/Clean Steel	–	•	–
Obsidian black	•	–	•

Miele combination steam ovens

	DirectSensor · HydroClean · 47 l · Combi mode · DualSteam 2 · Water Container	DirectSensor · HydroClean · 47 l · Combi mode · DualSteam 2 · Water Container	M Touch S · HydroClean · 47 l · Combi mode · DualSteam 2 · Water Container	M Touch · HydroClean · 47 l · Combi mode · DualSteam 2 · Water Container
Model number	DGC 7440 HC Pro	DGC 7440 HCX Pro	DGC 7640 HC Pro	DGC 7840 HC Pro
Construction type and design				
Handleless	–	•	–	–
Convenience features				
Oxygen sensor	•	•	•	•
Mix & Match	•	•	•	•
Food probe	–	–	With cable	Without cable
Automatic programmes	•	•	•	•
Operating modes				
Combination cooking	•	•	•	•
Steam cooking	•	•	•	•
Sous-vide	•	•	•	•
Roast with moisture	•	•	•	•
Fan plus	•	•	•	•
Conventional heat	•	•	•	•
User convenience				
Networking with Miele@home	•	•	•	•
Display	DirectSensor	DirectSensor	M Touch S	M Touch
SoftOpen	•	•	•	•
SoftClose	•	–	•	•
MultiLingua	•	•	•	•
Lift-up control panel w. SoftClose	•	•	•	•
Quantity-independent cooking	•	•	•	•
Automatic menu cooking	•	•	•	•
Timer functions	•	•	•	•
User programmes	•	•	•	•
MotionReact proximity/movement sensor	–	–	•	•
Efficiency and sustainability				
Energy efficiency class (A+++ – D)	A+	A+	A+	A+
Cleaning convenience				
Stainless-steel oven compartment with linen structure	•	•	•	•
External steam generator	•	•	•	•
HydroClean	•	•	•	•
Maintenance programmes	•	•	•	•
Steam technology and Water supply				
DualSteam	•	•	•	•
Fresh water container behind motorised control panel	•	•	•	•
DirectWater plus	–	–	–	–
Safety				
Cooling system and touch-cool front	•	•	•	•
Safety switch-off	•	•	•	•
Technical data				
Oven compartment volume in l	47	47	47	47
Oven light	BrilliantLight	BrilliantLight	BrilliantLight	BrilliantLight
Temperatures oven in °C	30–230	30–230	30–230	30–230
Temperatures steam oven in °C	40–100	40–100	40–100	40–100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 555	560-568 x 450-452 x 555	560-568 x 450-452 x 555	560-568 x 450-452 x 555
Total rated load in kW	3.40	3.40	3.40	3.40
Fuse rating in A	16	16	16	16
Accessories supplied				
Universal tray with PerfectClean	1	1	1	1
Baking/roasting rack (PerfectClean)	1	1	1	1
FlexiClip runners with PerfectClean	–	–	1	1
Removable side runners	1	1	1	1
Perforated cooking container	1	1	1	1
Solid cooking containers	1	1	1	1
Article colour				
Stainless steel/Clean Steel	•	–	•	•
Obsidian black	–	•	–	–

Model number	DGC 7840 HCX Pro	DGC 7845 HC Pro	DGC 7845 HCX Pro
Construction type and design			
Handleless	•	–	•
Convenience features			
Oxygen sensor	•	•	•
Mix & Match	•	•	•
Food probe	Without cable	Without cable	Without cable
Automatic programmes	•	•	•
Operating modes			
Combination cooking	•	•	•
Steam cooking	•	•	•
Sous-vide	•	•	•
Roast with moisture	•	•	•
Fan plus	•	•	•
Conventional heat	•	•	•
User convenience			
Networking with Miele@home	•	•	•
Display	M Touch	M Touch	M Touch
SoftOpen	•	•	•
SoftClose	–	•	–
MultiLingua	•	•	•
Lift-up control panel w. SoftClose	•	•	•
Quantity-independent cooking	•	•	•
Automatic menu cooking	•	•	•
Timer functions	•	•	•
User programmes	•	•	•
MotionReact proximity/movement sensor	•	•	•
Efficiency and sustainability			
Energy efficiency class (A+++ – D)	A+	A+	A+
Cleaning convenience			
Stainless-steel oven compartment with linen structure	•	•	•
External steam generator	•	•	•
HydroClean	•	•	•
Maintenance programmes	•	•	•
Steam technology and Water supply			
DualSteam	•	•	•
Fresh water container behind motorised control panel	•	–	–
DirectWater plus	–	•	•
Safety			
Cooling system and touch-cool front	•	•	•
Safety switch-off	•	•	•
Technical data			
Oven compartment volume in l	47	47	47
Oven light	BrilliantLight	BrilliantLight	BrilliantLight
Temperatures oven in °C	30–230	30–230	30–230
Temperatures steam oven in °C	40–100	40–100	40–100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 555	560-568 x 450-452 x 555	560-568 x 450-452 x 555
Total rated load in kW	3.40	3.40	3.40
Fuse rating in A	16	16	16
Accessories supplied			
Universal tray with PerfectClean	1	1	1
Baking/roasting rack (PerfectClean)	1	1	1
FlexiClip runners with PerfectClean	1	1	1
Removable side runners	1	1	1
Perforated cooking container	1	1	1
Solid cooking containers	1	1	1
Article colour			
Stainless steel/Clean Steel	–	•	–
Obsidian black	•	–	•

Steam ovens with microwave

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

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

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

Which convenience features would you like?

The product highlights* of Miele steam ovens with microwave

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

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

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

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

Automatic programmes
Conjure up delicious dishes with ease: whether fish, meat or vegetables, cooking is regulated fully automatically.
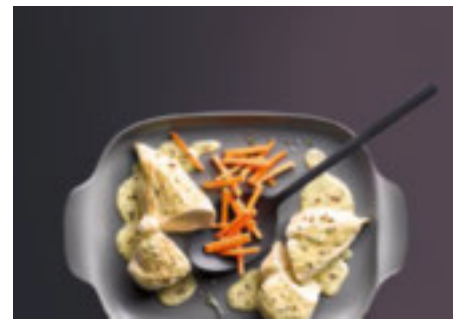
Quick & Gentle
Perfect results in the shortest of times: the microwave power is adjusted infinitely, thanks to inverter technology.

What do the icons mean?

All icons for Miele steam ovens with microwave at a glance

Controls

Intuitive operation thanks to a large full touch display.
Easy and quick operation at the touch of a fingertip.

Intuitive operation thanks to a full touch display. Easy and
quick operation at the touch of a fingertip.

Direct selection of operating modes and times via sensor
controls; information appears on a 4-line text display.

Oven capacities

Oven capacity: 40 litres

Microwave output

Microwave output up to 1000 W.

Steam technology

Fast steam generation and uniform steam distribution via
two steam inlet ports.

DirectWater

Mains water connection for convenient steam cooking.

MotionReact

Your Miele appliance responds as soon as you
approach.

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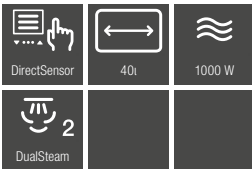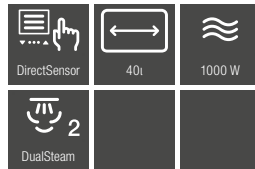
	DGM 7340	DGM 7440	DGM 7640	DGM 7840
Model number	**DGM 7340**	**DGM 7440**	**DGM 7640**	**DGM 7840**
Convenience features				
Quick & Gentle	•	•	•	•
Automatic programmes	•	•	•	•
Keeping warm	•	•	•	•
Operating modes				
Defrosting	•	•	•	•
Steam cooking	•	•	•	•
Rapid cooking	•	•	•	•
Reheat	•	•	•	•
Microwave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

Miele steam ovens with microwave

45 cm steam ovens with microwave

	M Touch	40l	1000 W

	DualSteam 2	DirectWater	MotionReact

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

Miele steam ovens with microwave

900   750   600

Microwave ovens

450   ▾▾▾   ▾▾▾ 450   ▾▾▾ 300   ⊞   Aut

Grilled fish |
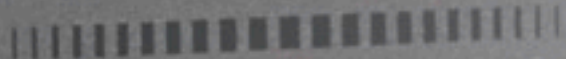
↩   V   ‖‖‖‖‖‖‖‖‖‖‖‖‖‖‖‖‖   ∧   OK

The construction types

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

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

Which appliance would you like?

The wide variety of Miele microwave ovens

Niche dimensions and wide range of appliance sizes

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

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

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

User interfaces

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

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

Operating modes

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

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

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

105

Which convenience features are important to you?

The product highlights* of Miele microwave ovens

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

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

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

Stainless steel oven compartment
Very efficient: the stainless steel oven
compartment ensures perfect microwave
distribution and is easy to clean.
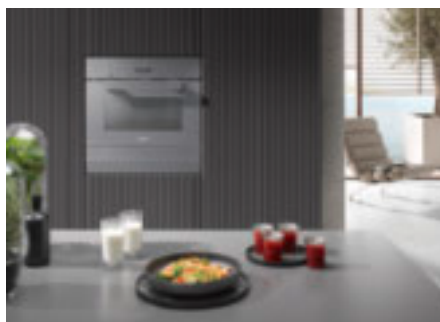
Combination mode
Save time and achieve better results: in
combination mode, food is cooked and
browned at the same time.

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

What do the icons mean?

All icons for Miele microwave ovens at a glance

Control philosophy

Direct selection of operating modes and times via sensor controls; information appears on a 1-line text display.

DirectSensor S

Selection of wattage and times via sensor controls; information appears on a 7-segment display.

EasySensor

Operating modes and power level are selected via the rotary control.

EasyControl

Power

Microwave output up to 900 W.

900 W

Microwave output up to 800 W.

800 W

Quartz grill

Ideal for browning and grilling food after the cooking process.

Quartz Grill

Popcorn

Fast and easy preparation of fresh popcorn.

Popcorn

Automatic programmes

Easy defrosting and cooking of food.

Automatic Programmes

Turntable

The turntable provides plenty of room for different sized containers.

40 cm

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

Built-in microwave ovens
Product overview

	DirectSensor S	900 W	
	Popcorn	Automatic Programmes	40 cm
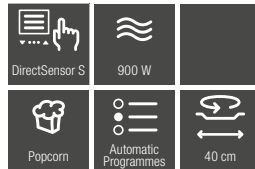
Model number	M 7240 TC
Construction type and design	
TopControl	•
SideControl	–
Convenience features	
Keeping warm	•
Quartz grill	–
Operating modes	
Automatic programmes	•
Microwave solo operation	•
Microwave/grill combination mode	–
User convenience	
Display	DirectSensor S
SoftOpen	•
SoftClose	•
MultiLingua	•
Popcorn function	•
Timer functions	•
Quick microwave	•
Individual settings	•
Cleaning convenience	
Stainless steel/CleanSteel finish	•
Stainless steel oven compartment	•
CleanGlass door	•
Safety	
Cooling system and touch-cool front	–
System lock	•
Safety switch-off	•
Technical data	
Oven compartment volume in l	46
Door hinge	Bottom
Oven light	1 LED spot
Oven interior height in cm	23.2
Turntable diameter in cm	40.6
Electr. controlled microwave power	•
Microwave power levels in W	80/150/300/450/600/750/900
Grill power rating in W	–
Niche dimensions (W x H x D) in mm	562-568 x 450-452 x 550
Niche-independent venting	•
Total rated load in kW	1.6
Number of phases	1
Fuse rating in A	13
Accessories supplied	
Grilling rack	–
Gourmet plate	–
Article colour	
Obsidian black	–
Stainless steel/Clean Steel	•

EasyControl	900 W	Quartz Grill
	Automatic Programmes	32 cm

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

Gourmet
drawers

Miele Gourmet drawers

Perfectly tailored to your requirements

Size range of Miele Gourmet drawers

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

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

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

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

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

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

Miele Gourmet drawers

Which convenience features would you like?

The product highlights* of Miele Gourmet drawers

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

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

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

Push2open
Open in no time: light pressure on the drawer is all it takes.
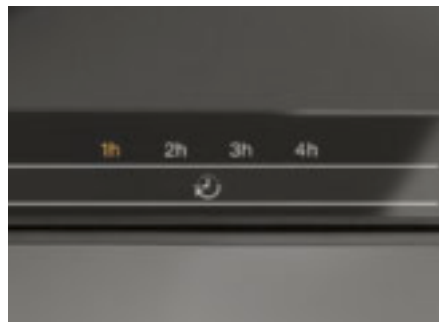
Timer function
So you can stay flexible: the drawer switches off automatically at the end of the programmed time.

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

Miele Gourmet drawers

What do the icons mean?

All icons for Miele Gourmet drawers at a glance

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

SensorTouch

Build height
Capacity: 6 place settings

14 cm

Capacity: 12 place settings

29 cm

Low temperature cooking
This low temperature method turns meat dishes automatically into real specialities.

Low temperature cooking

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

Push2open

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

Timer

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

Miele@home

	SensorTouch / 14 cm / Low temperature cooking / Push2open / Timer / Miele@home	SensorTouch / 29 cm / Low temperature cooking / Push2open / Timer / Miele@home	SensorTouch / 14 cm / Low temperature cooking / Push2open / Timer / Miele@home	SensorTouch / 29 cm / Low temperature cooking / Push2open / Timer / Miele@home
Model number	**ESW 7010**	**ESW 7020**	**ESW 7110**	**ESW 7120**
Construction type and design				
Handleless	•	•	•	•
Operating modes				
Cup warming	•	•	•	•
Plate warming	•	•	•	•
Keeping food warm	•	•	•	•
Low temperature cooking	•	•	•	•
User convenience				
Miele@home	•	•	•	•
Push2open mechanism	•	•	•	•
Fully telescopic runners for easy loading and unloading of the warming drawer	•	•	•	•
Control panel with sensor controls	•	•	•	•
Cleaning convenience				
Stainless steel/CleanSteel finish	–	–	•	•
Flush control panel	•	•	•	•
Safety				
Cool front	•	•	•	•
Anti-slip mat	•	•	•	•
Safety switch-off	•	•	•	•
Accessory drawer				
Capacity	6 place settings	12 place settings	6 place settings	12 place settings
Technical data				
Dimensions (H x W x D) in mm	595 x 141 x 570	595 x 289 x 570	595 x 141 x 570	595 x 289 x 570
Temperatures in °C	40–85	40–85	40–85	40–85
Useable interior height in mm	80	230	80	230
Total rated load in kW	0.70	0.70	0.70	0.70
Fuse rating in A	10	10	10	10
Length of supply lead in m	2.0	2.0	2.0	2.0
Accessories supplied				
Rack for increased capacity	–	1	–	1
Article colour				
Obsidian black	•	•	–	–
Stainless steel/Clean Steel	–	–	•	•

Vacuum sealing drawers

Good flavour retained
The versatile Miele vacuum sealing drawer

The vacuum sealing drawer from Miele offers you a huge range of potential applications: you can maintain the quality of your food, make it last longer or prepare it for sous-vide cooking. This is all simple and straightforward: pack the food in plastic, remove the air, then create an airtight vacuum seal. For example, you can easily vacuum seal leftovers and freeze them – the nutrients, flavour and vitamins are retained much longer than with conventional freezing. Vacuum sealing prevents freezer burn, too. You also save a lot of space in your freezer. Even liquids such as soups can be vacuum sealed with no problem. Divide it into portions, store it and prepare it for culinary perfection – all with a single appliance.

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

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

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

Which convenience features would you like?

The product highlights of the Miele vacuum sealing drawer

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

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

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

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

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

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

Miele vacuum sealing drawers

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What do the icons mean?

All icons for Miele vacuum sealing drawers at a glance

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

SensorTouch

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

14 cm

Vacuum sealing
Extracts air from the vacuum sealing bag.

Vacuum

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

Push2open

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

Fully telescopic runners

Vacuum sealing bag support
Makes handling small vacuum sealing bags easier.

Vacuum sealing bag support

	SensorTouch	14 cm	Vacuum
	Push2open	Fully telescopic runners	Vacuum sealing bag support

Model number	EVS 7010
Construction type and design	
Handleless	•
Convenience features	
Preparing food for sous-vide cooking	•
Longer storage life of food	•
Marinating food	•
Range of applications	
Vacuum sealing food	•
Marinating food	•
Dividing food into portions	•
Vacuum sealing containers	•
Resealing original packaging	•
Sealing jars	•
Vacuum sealing liquids	•
User convenience	
Size of vacuum chamber in l	8.0
Maximum bag size in mm	350
Push2open mechanism	•
Fully telescopic runners for easy loading and unloading of the warming drawer	•
Control panel with sensor controls	•
LED vacuum setting indicator	•
Sealing duration settings	1 - 3
LED sealing duration indicator	•
Stop function	•
Air extraction technology	
Pump capacity in m³/h	4
Cleaning convenience	
Flush control panel	•
Note regarding moisture removal from the vacuum pump	•
Replaceable sealing bar	•
Safety	
Safety switch-off	•
Technical data	
Dimensions (H x W x D) in mm	595 x 141 x 570
Useable interior height in mm	80
Total rated load in kW	0.32
Fuse rating in A	10
Length of supply lead in m	1.8
Accessories supplied	
Adapter for vacuum sealing container	1
Vacuum sealing bag support	1
Vacuum-sealing bags, 180 x 280 mm	50
Vacuum-sealing bags, 240 x 350 mm	50
Article colour	
Obsidian black	•

Miele vacuum sealing drawers

Electric and induction hobs

Miele
INDUCTION

Perfectly tailored to your requirements

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

Construction types

Induction hobs – The trendsetters

Electric hobs – The traditional choice

Gas hobs – The classic choice

Size range

Standard – 60 cm wide space-saving appliances for up to 4 items of cookware
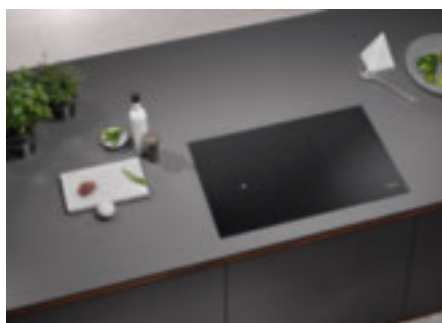
For added convenience – 75 cm wide appliances for 4 to 6 items of cookware
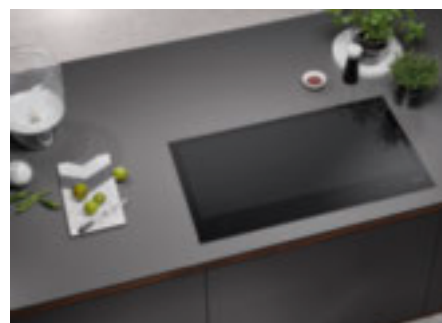
Extra wide – 90 cm wide appliances for 5 to 6 items of cookware

Frame design
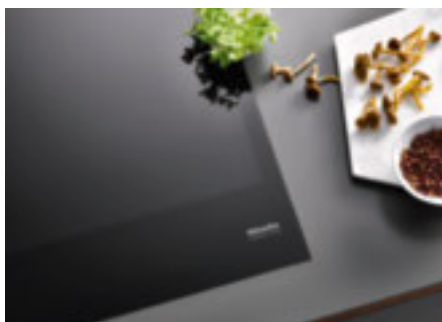
Ceramic glass without frame for **flush or surface-mounted installation**
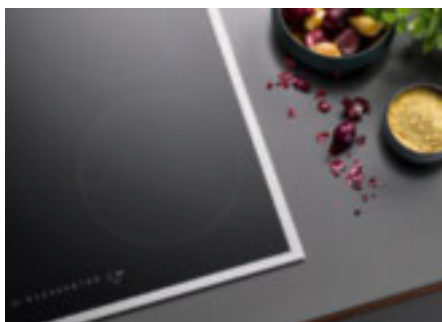
Ceramic glass with **all-round stainless steel frame**

Intuitive control philosophies and full-surface induction simplify cooking!

The controls and flexibility of Miele hobs

Control types for conventional electric and induction hobs

Touch display

Exclusive to Miele SmartSelect White

Exclusive to Miele SmartSelect

ComfortSelect

EasySelect

Rotary controls

Unrivalled flexibility

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

Full-surface: maximum flexibility with Miele induction hobs

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

Exclusive to Miele Intelligent pan recognition

DiamondFinish
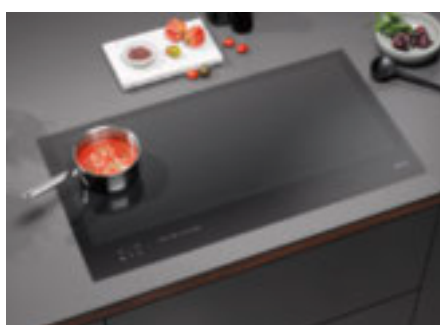
SilentMove
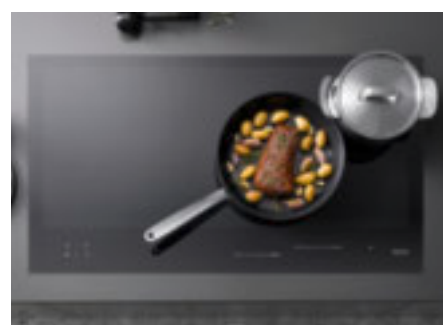
Exclusive to Miele Positioning aid[1]

Miele hobs

Sensor-supported assistance functions

Frying couldn't be easier

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

Always enjoy optimum results when frying: our sensor-supported assistance function TempControl* makes life easier for you and makes cooking even more fun. TempControl sensors can be found in numerous hobs with SmartSelect operation and in the entire cooking area of the KM 7999 with touch display.

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

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

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

* Patent: EP1704754, EP2153698

KM 7999 FL

GOLD
AWARD
2022

reddot winner 2022
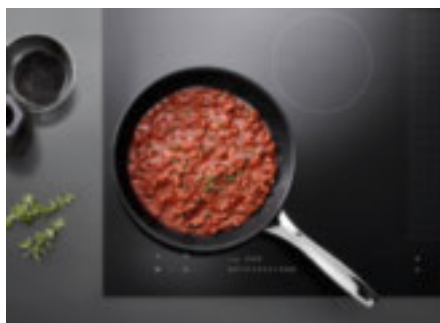
Simmer setting
Many dishes are not complete until the sauce is added – for example, ragout or Bolognese. With the help of the simmer setting, the hob regulates the temperature perfectly. This prevents splattering, and sauces are always cooked to perfection.
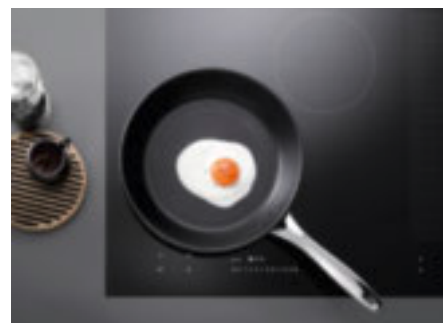
Frying level I
This frying level is suitable for all dishes cooked at a low frying temperature, such as fried eggs, scrambled eggs, bacon, chicken breast, gnocchi, vegetables, meat patties, fish and most frozen dishes.
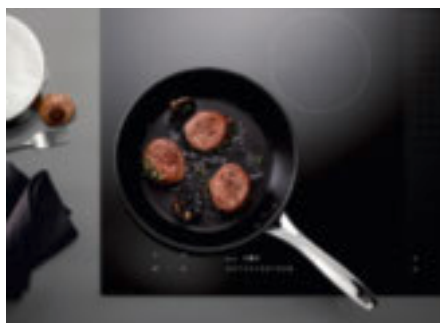
Frying level II
This medium temperature is used for stir-frying and frying food such as prawns, steaks, escalopes, meat loaf and sliced meat. It is also suitable for lightly frying seeds and preparing potato pancakes, tortilla and caramel.
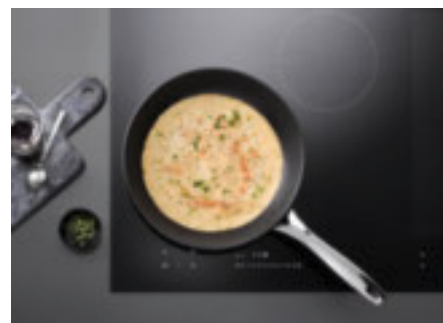
Frying level III
The highest level is perfect for cooking with a wok and searing meat for stews or large amounts of meat. It also works well for pancakes and fried potatoes.

Miele hobs

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Con@ctivity

Which convenience features would you like?

The product highlights[1] of Miele induction hobs

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

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

Exclusive to Miele **TempControl[2]**
Perfect frying results every time: the temperature of the pan is kept constant and nothing can burn.
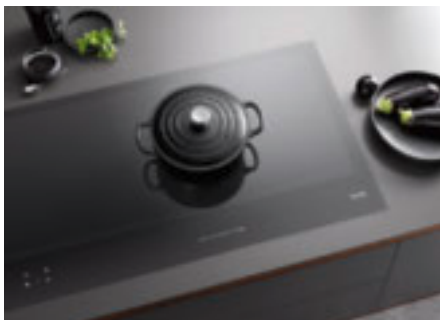
Exclusive to Miele **SmartSelect White**
Quick and intuitive: power levels can be selected directly for each cooking zone.

Exclusive to Miele **PowerFlex**
Unbeatably fast and versatile: the booster output of up to 7.3 kW.

DiamondFinish
Robust and sophisticated: the particularly resistant and high-quality DiamondFinish coating reduces the risk of scratches.

Miele hobs

[1] Depending on model
[2] Patent: EP1704754, EP2153698

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What do the icons mean?

All icons for Miele induction hobs at a glance

Controls

Power levels can be selected very quickly and intuitively. White high-contrast displays.

Power levels can be selected very quickly and intuitively. Yellow backlit numerical display.

All cooking zones and power levels are particularly easy to control.

All cooking zones and power levels are controlled using a central numerical display.

Con@ctivity

Indicates whether the hob is equipped with Con@ctivity.

Flexibility

Flexible use of the entire hob surface without predefined cooking zones.

An extra large area for two pots or pans, a large oven dish or a large pasta pot.

TwinBooster

Two power levels for extremely short heat-up times.

TempControl

Guaranteed consistently perfect cooking results with a variety of roasting processes.

SilentMove

Whisper-quiet sliding of pots and pans thanks to the particularly smooth surface of the ceramic glass.
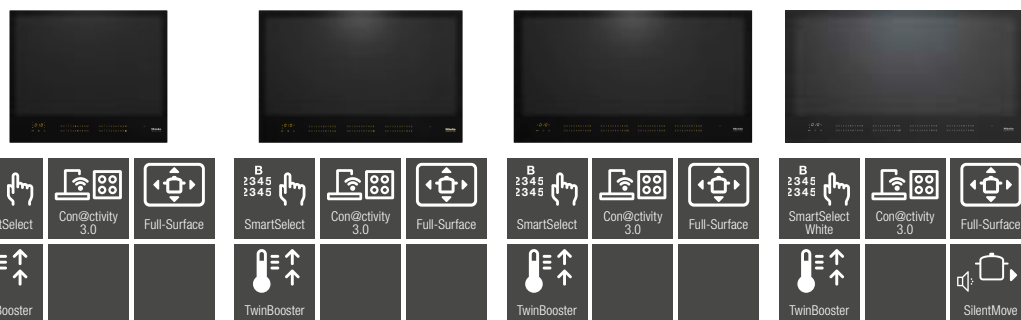
Model number	KM 7667 FL	KM 7678 FL	KM 7697 FL	KM 7897 FL
Heating type				
Heating type	Induction	Induction	Induction	Induction
Design				
Flush	•	•	•	•
Ceramic surface colour	Black	Black	Black	Graphite black
Surface-mounted installation	•	•	•	•
Cast iron pot rests (matt black enamelled)	–	–	–	–
Cooking zone details				
Number of cooking zones	–	–	–	–
1st cooking zone/cooking area				
Position	–	–	–	–
Type	Full area	Full area	Full area	Full area
Size in mm	–	–	–	–
Max. rating in W	2600	2600	2600	2600
Max. Booster power rating in W	3300	3300	3300	3300
Max. TwinBooster in W	3650	3650	3650	3650
2nd cooking zone/cooking area				
Position	–	–	–	–
Type	–	–	–	–
Size in mm	–	–	–	–
Max. rating in W	–	–	–	–
Max. Booster power rating in W	–	–	–	–
Max. TwinBooster in W	–	–	–	–
User convenience				
Operation via sensor controls	Smart Select	Smart Select	Smart Select	Smart Select White
Operation via knobs	–	–	–	–
Display colour	Yellow	Yellow	Yellow	White
Permanent pan recognition	–	–	–	–
Stop & Go function	•	•	•	•
Wipe protection	•	•	•	•
Recall function	•	•	•	•
Minute minder	•	•	•	•
Safety switch-off	•	•	•	•
Auto heat-up	•	•	•	•
Keeping warm	•	•	•	•
Individual setting options (e.g. buzzers)	•	•	•	•
Electronic ignition with single-hand operation	–	–	–	–
Cleaning convenience				
Dishwasher-proof pot rests	–	–	–	–
Safety				
Safety switch-off	•	•	•	•
Lock function	•	•	•	•
Residual heat indicator	•	•	•	•
GasStop	–	–	–	–
Technical data				
Dimensions (W x D) in mm	620 x 51 x 520	800 x 51 x 520	936 x 51 x 520	936 x 51 x 520
Cut-out dim. (WxD) flush install. in mm	–	–	–	–
Cut-out dim.(WxD) surf. mount. in mm	600 x 500	780 x 500	916 x 500	916 x 500
Casing height incl. connection box in mm	51	51	51	51
Weight in kg	11	19	21	21
Total rated load in kW	7.30	11.00	11.00	11.00
Length of supply lead in m	1.4	1.4	1.4	1.4
Accessories supplied				
CSFG 7000 FlameGuard	–	–	–	–
Jets for natural gas	–	–	–	–
Jets for liquid gas	–	–	–	–
Coated wok pan	–	–	–	–

Miele hobs

KM 7xxx zone
Product overview
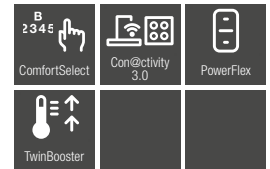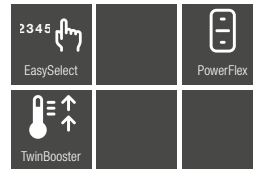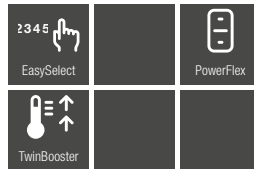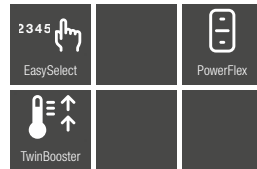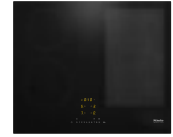
Model number	KM 7201 FR	KM 7210 FR	KM 7262 FR	KM 7464 FL
Design				
Flush	–	–	–	•
Ceramic surface colour	Black	Black	Black	Black
Print design	–	–	–	–
Stainless steel frame	•	•	•	–
Surface-mounted installation	•	•	•	•
Combination with SmartLine	–	–	–	–
Combin. downdraft extractor	–	–	–	–
Cooking zone details				
Number of cooking zones	4	4	4	4
1st cooking zone/cooking area				
Position	front left	front left	front left	front left
Type	Dual-circuit ring	Dual-circuit ring	Dual-circuit ring	Dual-circuit ring
Size in mm	–	–	–	–
Max. rating in W	2300	2300	2300	1850
Max. TwinBooster in W	3650	3650	3650	3000
2nd cooking zone/cooking area				
Position	rear left	rear left	rear left	rear left
Type	Dual-circuit ring	Dual-circuit ring	Dual-circuit ring	Dual-circuit ring
Size in mm	100-160 mm	100-160 mm	100-160 mm	100-160 mm
Max. rating in W	1400	1400	1400	1400
Max. TwinBooster in W	2200	2200	2200	2200
3rd cooking zone/cooking area				
Position	rear right	rear right	rear right	right
Type	Dual-circuit ring	Casserole area	Casserole area	PowerFlex bridge
Size in mm	Ø 140–190	190/290	190/290	230x390
Max. rating in W	1850	2100	2100	3400
Max. TwinBooster in W	3000	3650	3650	7300
4th cooking zone/cooking area				
Position	front right	front right	front right	–
Type	Dual-circuit ring	Dual-circuit ring	Dual-circuit ring	–
Size in mm	Ø 140–190	Ø 140–190	Ø 140–190	–
Max. rating in W	1850	1850	1850	–
Max. TwinBooster power rating in W	3000	3000	3000	–
User convenience				
Networking with Miele@home	–	–	–	•
Automatic function Con@ctivity 3.0	–	–	–	•
Operation via touch display	–	–	–	–
Operation via sensor controls	EasySelect	EasySelect	EasySelect	ComfortSelect
TempControl	–	–	–	–
Display colour	Yellow	Yellow	Yellow	Yellow
Permanent pan recognition	•	•	•	•
Stop & Go function	•	•	•	•
Wipe protection	–	–	–	–
Recall function	•	•	•	•
Minute minder	•	•	•	•
Safety switch-off	•	•	•	•
Auto heat-up	•	•	•	•
Keeping warm	•	•	•	•
Keeping warm plus	–	–	–	–
Individual setting options (e.g. buzzers)	•	•	•	•
Safety				
Safety switch-off	•	•	•	•
Lock function	•	•	•	•
Residual heat indicator	•	•	•	•
Technical data				
Dimensions (W x D) in mm	574 x 51 x 504	764 x 51 x 504	614 x 51 x 514	620 x 51 x 520
Cut-out dim.(WxD) surf. mount. in mm	560 x 490	750 x 490	600 x 500	600 x 500
Cut-out dim. (WxD) flush install. in mm	–	–	–	600/624 x 500/524
Casing height incl. connection box in mm	48	48	48	51
Weight in kg	10	11	10	11
Total rated load in kW	7.30	7.30	7.30	7.30
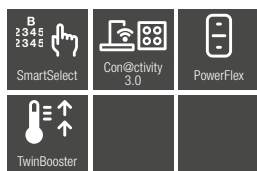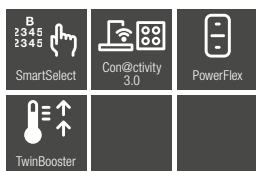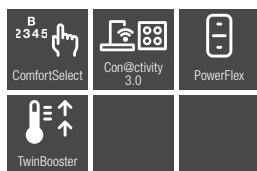
	KM 7464 FR	KM 7474 FR	KM 7564 FL	KM 7575 FR
	ComfortSelect, Con@ctivity 3.0, PowerFlex, TwinBooster	ComfortSelect, Con@ctivity 3.0, PowerFlex, TwinBooster	SmartSelect, Con@ctivity 3.0, PowerFlex, TwinBooster	SmartSelect, Con@ctivity 3.0, PowerFlex, TwinBooster
Model number	**KM 7464 FR**	**KM 7474 FR**	**KM 7564 FL**	**KM 7575 FR**
Design				
Flush	–	–	•	–
Ceramic surface colour	Black	Black	Black	Black
Print design	–	–	–	–
Stainless steel frame	•	•	–	•
Surface-mounted installation	•	•	•	•
Combination with SmartLine	–	–	•	–
Combin. downdraft extractor	–	–	•	–
Cooking zone details				
Number of cooking zones	4	4	4	6
1st cooking zone/cooking area				
Position	front left	front left	Left	Left
Type	Dual-circuit ring	Dual-circuit ring	PowerFlex bridge	PowerFlex bridge
Size in mm	–	–	–	–
Max. rating in W	1850	2300	3400	3150
Max. TwinBooster in W	3000	3650	7300	3650
2nd cooking zone/cooking area				
Position	rear left	rear centre	right	Centred
Type	Dual-circuit ring	Dual-circuit ring	PowerFlex bridge	PowerFlex bridge
Size in mm	100-160 mm	100-160 mm	230 x 390	230 x 390
Max. rating in W	1400	1400	3400	3400
Max. TwinBooster in W	2200	2200	7300	7300
3rd cooking zone/cooking area				
Position	right	right	–	right
Type	PowerFlex bridge	PowerFlex bridge	–	PowerFlex bridge
Size in mm	230x390	230x390	–	230x390
Max. rating in W	3400	3400	–	3400
Max. TwinBooster in W	7300	7300	–	7300
4th cooking zone/cooking area				
Position	–	–	–	–
Type	–	–	–	–
Size in mm	–	–	–	–
Max. rating in W	–	–	–	–
Max. TwinBooster power rating in W	–	–	–	–
User convenience				
Networking with Miele@home	•	•	•	•
Automatic function Con@ctivity 3.0	•	•	•	•
Operation via touch display	–	–	–	–
Operation via sensor controls	ComfortSelect	ComfortSelect	Smart Select	Smart Select
TempControl	–	–	–	–
Display colour	Yellow	Yellow	Yellow	Yellow
Permanent pan recognition	•	•	•	•
Stop & Go function	•	•	•	•
Wipe protection	–	–	•	•
Recall function	•	•	•	•
Minute minder	•	•	•	•
Safety switch-off	•	•	•	•
Auto heat-up	•	•	•	•
Keeping warm	•	•	•	•
Keeping warm plus	–	–	–	–
Individual setting options (e.g. buzzers)	•	•	•	•
Safety				
Safety switch-off	•	•	•	•
Lock function	•	•	•	•
Residual heat indicator	•	•	•	•
Technical data				
Dimensions (W x D) in mm	626 x 52 x 526	806 x 52 x 526	620 x 51 x 520	806 x 52 x 526
Cut-out dim.(WxD) surf. mount. in mm	560 x 490	780 x 500	600 x 500	780 x 500
Cut-out dim. (WxD) flush install. in mm	–	–	600/624 x 500/524	–
Casing height incl. connection box in mm	45	45	51	45
Weight in kg	11	12	11	16
Total rated load in kW	7.30	7.30	7.30	11.00

Model number	KM 7629 FX	KM 7679 FL	KM 7684 FL	KM 7699 FR
Design				
Flush	•	•	•	–
Ceramic surface colour	Black	Black	Black	Black
Print design	–	–	–	–
Stainless steel frame	–	–	–	•
Surface-mounted installation	–	–	•	•
Combination with SmartLine	–	•	–	–
Combin. downdraft extractor	–	–	–	–
Cooking zone details				
Number of cooking zones	5	4	4	5
1st cooking zone/cooking area				
Position	front left	front left	Left	front left
Type	Dual-circuit ring	TempControl cooking zone	PowerFlex bridge	Dual-circuit ring
Size in mm	100-160 mm	160-230 mm	–	100-160 mm
Max. rating in W	1400	2300	3400	1400
Max. TwinBooster in W	2200	3650	7300	2200
2nd cooking zone/cooking area				
Position	rear left	rear centre	right	rear left
Type	TempControl cooking zone	Dual-circuit ring	PowerFlex bridge	TempControl cooking zone
Size in mm	160-230 mm	100-160 mm	230 x 390	160-230 mm
Max. rating in W	2300	1400	3400	2300
Max. TwinBooster in W	3650	2200	7300	3650
3rd cooking zone/cooking area				
Position	rear centre	right	–	rear centre
Type	Dual-circuit ring	PowerFlex bridge	–	Dual-circuit ring
Size in mm	180-280	230x390	–	180-280
Max. rating in W	2600	3400	–	2600
Max. TwinBooster in W	3650	7300	–	3650
4th cooking zone/cooking area				
Position	right	–	–	right
Type	PowerFlex bridge	–	–	PowerFlex bridge
Size in mm	230 x 390	–	–	230 x 390
Max. rating in W	3400	–	–	3400
Max. TwinBooster power rating in W	7300	–	–	7300
User convenience				
Networking with Miele@home	•	•	•	•
Automatic function Con@ctivity 3.0	•	•	•	•
Operation via touch display	–	–	–	–
Operation via sensor controls	Smart Select	Smart Select	Smart Select	Smart Select
TempControl	•	•	–	•
Display colour	Yellow	Yellow	Yellow	Yellow
Permanent pan recognition	•	•	•	•
Stop & Go function	•	•	•	•
Wipe protection	•	•	•	•
Recall function	•	•	•	•
Minute minder	•	•	•	•
Safety switch-off	•	•	•	•
Auto heat-up	•	•	•	•
Keeping warm	•	•	•	•
Keeping warm plus	•	•	–	•
Individual setting options (e.g. buzzers)	•	•	•	•
Safety				
Safety switch-off	•	•	•	•
Lock function	•	•	•	•
Residual heat indicator	•	•	•	•
Technical data				
Dimensions (W x D) in mm	928 x 51 x 512	800 x 51 x 520	916 x 51 x 408	942 x 52 x 526
Cut-out dim.(WxD) surf. mount. in mm	–	780 x 500	896 x 388	916 x 500
Cut-out dim. (WxD) flush install. in mm	906/932 x 490/516	780/804 x 500/524	896/920 x 388/412	–
Casing height incl. connection box in mm	51	45	51	45
Weight in kg	16	13	12	16
Total rated load in kW	11.00	7.30	7.30	11.00

Con@ctivity

Which convenience features would you like?

The product highlights[1] of Miele conventional electric hobs

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

Exclusive to Miele **ExtraSpeed[2]**
Even more time savings: Miele's exclusive technology frees up more valuable time for you.
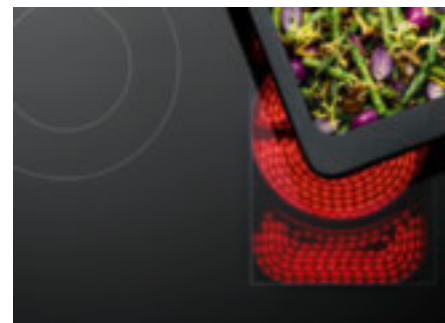
Extended zone
Extremely practical: extra heating circuits can be activated if you are using a large oven dish.
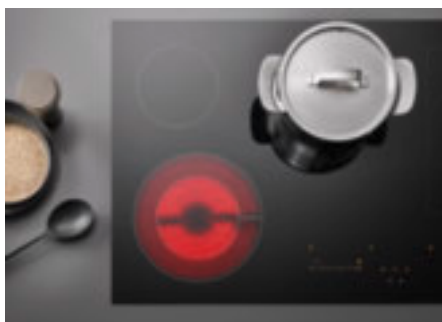
Multi-circle cooking zone
Tailored to your needs: you can activate different heating circuits depending on which size you need.
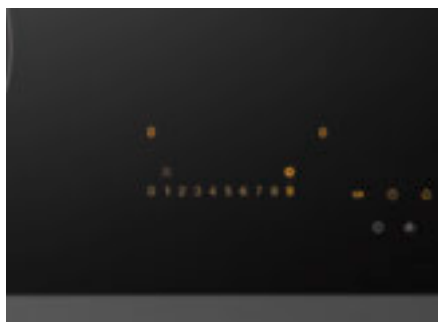
Exclusive to Miele **SmartSelect**
Quick and intuitive: power levels and times can be selected directly for each cooking zone.
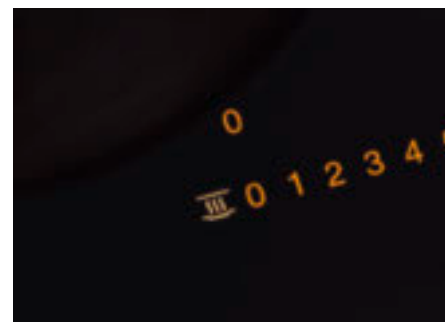
Exclusive to Miele **Keeping warm**
Food kept at serving temperature: this function controls the temperature in the pan base and prevents food from burning.

Miele hobs

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What do the icons mean?

All icons for Miele electric hobs at a glance

Controls

All cooking zones and power levels are controlled using a central numerical display.

Flexibility

Additional heating circuits allow the use of an oven dish.
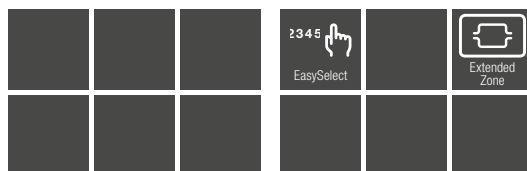
Model number	KM 6520 FR	KM 6522 FR
Design		
Flush	–	–
Ceramic surface colour	Black	Black
Print design	–	–
Stainless steel frame	●	●
Surface-mounted installation	●	●
Cooking zone details		
Number of cooking zones	4	4
1st cooking zone/cooking area		
Position	front left	front left
Type	Single-circuit ring	Dual-circuit ring
Size in mm	180 mm	120/210 mm
Max. rating in W	1800	750/2200
2nd cooking zone/cooking area		
Position	rear left	rear left
Type	Single-circuit ring	Single-circuit ring
Size in mm	Ø 160	145 mm
Max. rating in W	1500	1200
3rd cooking zone/cooking area		
Position	rear right	rear right
Type	Dual-circuit ring	Casserole area
Size in mm	120/210 mm	170 mm Ø / 265 mm
Max. rating in W	750/2200	1500/2400
4th cooking zone/cooking area		
Position	front right	front right
Type	Single-circuit ring	Single-circuit ring
Size in mm	145 mm	180 mm
Max. rating in W	1200	1800
5th cooking zone/cooking area		
Position	–	–
Type	–	–
Size in mm	–	–
Max. rating in W	–	–
User convenience		
Networking with Miele@home	–	–
Automatic function Con@ctivity 3.0	–	–
Operation via sensor controls	–	EasySelect
Operation via knobs	–	–
Display colour	Yellow	Yellow
Stop & Go function	●	●
Wipe protection	–	–
Minute minder	●	●
Safety switch-off	●	●
Auto heat-up	●	●
Keeping warm	–	–
Safety		
Safety switch-off	●	●
Lock function	●	●
Residual heat indicator	●	●
Technical data		
Dimensions (W x D) in mm	574 x 43 x 504	764 x 43 x 504
Cut-out dim.(WxD) surf. mount. in mm	560 x 490	750 x 490
Cut-out dim. (WxD) flush install. in mm	–	–
Weight in kg	8	10
Total rated load in kW	6.70	7.60
Accessories supplied		
Razor-blade scraper	●	●
Mains cable	●	●

Miele hobs

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TwoInOne
hobs

Con@ctivity

Exclusive features for gourmet results!

The product benefits* of Miele TwoInOne hobs

Con@ctivity
With Con@ctivity, you can fully focus on the pleasure of cooking. This is because the cooker hood and the hob communicate with each other. The hob transmits information about its settings to the vapour extraction electronic module, which automatically adjusts extraction levels. You no longer have to remember to switch the cooker hood off after cooking. All Miele TwoInOne hobs feature Con@ctivity as standard.

Silence motor
Extra-quiet: developed by Miele, this motor is 25 % quieter than its predecessor at higher air throughput levels.

Exclusive to Miele **PowerFlex XL**
Ample space: as the entire depth of the hob can be used, large cookware can be positioned perfectly.

Exclusive to Miele **TwinBooster**
Unique flexibility: induction output can be individually distributed or used in one single zone.

Exclusive to Miele **ComfortSelect Plus**
Compact and convenient: all cooking zones and the fan can be operated using a clear central numerical display.

Stainless steel grease filter
Convenient cleaning: the high-quality 10-ply metal grease filters are dishwasher-safe and extremely durable.

* depending on model

What do the icons mean?

All icons for Miele TwoInOne hobs at a glance

Controls
Cooking zones and fans are operated via a central numerical display.

Con@ctivity
Automatic function for an ideal room climate and excellent user convenience.

Flexibility
Extra large, high-power cooking zone for positioning large pots and pans behind each other or for oven dishes.

TwinBooster
Two power levels for extremely short heat-up times.

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

Energy efficiency
The energy label tells you the efficiency and performance of your appliance.
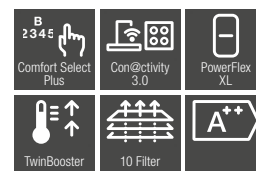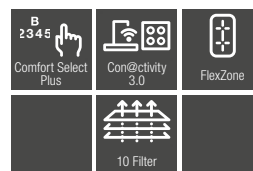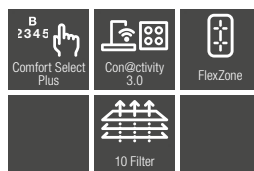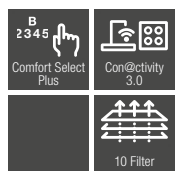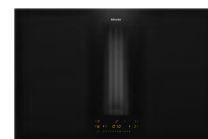
Model number	KMDA 7272 FR-U Silence	KMDA 7473 FL-A Silence	KMDA 7473 FL-U Silence	KMDA 7476 FL
Design				
Flush	–	•	•	•
Stainless steel frame	•	–	–	–
Frameless – surface-mounted	•	•	•	•
Cooking zone details				
Number of cooking zones	4	4	4	4
PowerFlex cooking zones				
No.	–	4	4	2
Type	–	Flex-Kochzone	Flex-Kochzone	PowerFlex XL cooking area
Size in mm	–	–	–	150x230
Max. TwinBooster power rating in W	–	–	–	3650
1st cooking zone/cooking area				
Position	front left	Left	Left	Left
Type	–	Dual-circuit ring	Dual-circuit ring	PowerFlex XL cooking area
Size in mm	–	–	–	–
Max. rating in W	2300	3000	3000	3400
Max. TwinBooster power rating in W	–	–	–	–
2nd cooking zone/cooking area				
Position	rear left	right	right	right
Type	–	–	–	PowerFlex XL cooking area
Size in mm	Ø 100–180	Ø 100–180	Ø 100–180	230 x 460
Max. rating in W	1400	3000	3000	3400
Max. TwinBooster power rating in W	2100	2100	2100	7300
User convenience				
Miele@home	–	•	•	•
Operation via sensor controls	ComfortSelect Plus	ComfortSelect Plus	ComfortSelect Plus	ComfortSelect Plus
Automatic function Con@ctivity	•	•	•	•
Display colour	Yellow	Yellow	Yellow	Yellow
Minute minder	•	•	•	•
Safety switch-off	•	•	•	•
Efficiency and sustainability				
Energy efficiency class (A+++ to D)	–	A+	–	A++
Extraction				
Air throughput in Booster level (m³/h) according to EN 61591	–	610	–	580
Recirculation				
Air throughput in Booster level (m³/h) according to EN 61591	510	–	–	510
Technical data				
Dimensions (W x D) in mm	800 x 194 x 520	800 x 200 x 520	800 x 200 x 520	800 x 200 x 520
Cut-out dim.(WxD) surf. mount. in mm	780 x 500	780 x 500	780 x 500	780 x 500
Cut-out dim. (WxD) flush install. in mm	–	780/804 x 500/524	780/804 x 500/524	780/804 x 500/524
Total rated load in kW	7.50	7.50	7.50	7.50

Miele TwoInOne hobs

SmartLine

Miele SmartLine

The freedom to cook the way you want to

The right appliance whatever your style

Induction
Fast and energy-efficient: with induction cooking, the heat is generated directly in the base of the pot and the size of the pot is automatically recognised. Practically no energy is lost. Cooking is particularly safe as the areas surrounding the cooking zones stay relatively cool. In addition to versatility, the speed of the PowerFlex cooking zones is a unique feature. Because of its many benefits, induction cooking is well established in professional kitchens.
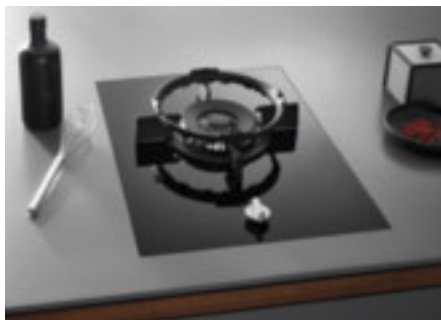
Gas
Gas is a primary source of energy. This means it is an energy form that comes from nature and does not need to undergo conversion processes before it can be used. That is why cooking with gas is particularly environmentally friendly.

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

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

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

Miele
INDUCTION

☲ 0 1 2 3 4 5 6 7 8 9 B

Which convenience features would you like?

The product highlights* of Miele SmartLine elements

Exclusive to Miele **SmartSelect**
This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations are also easy to set with a separately controllable minute minder, Auto switch-off and a three-digit display.
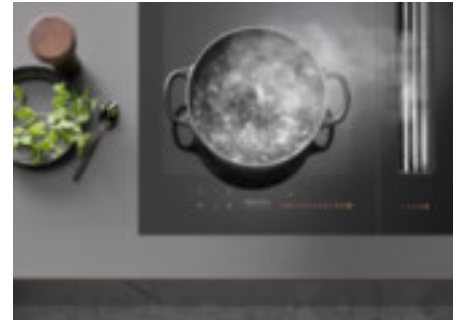
Exclusive to Miele **PowerFlex**
Unbeatably fast and versatile: the booster output of up to 3.65 kW.

Exclusive to Miele **TwinBooster**
Unique flexibility: induction output can be individually distributed or used for one single zone.

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

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

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

What do the icons mean?

All icons for Miele SmartLine appliances at a glance

Control philosophies
Power levels can be selected very quickly and intuitively. Yellow backlit numerical display.

Fast and simple selection of each cooking zone via a separate rotary control.

Flexibility
An extra large area for two pots or pans, a large oven dish or a large pasta pot.

TwinBooster
Two power levels for extremely short heat-up times.

GasStop
High level of safety through immediate interruption of gas supply in the event of flame failure.

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

Energy efficiency
Indicates an A++ energy efficiency class.

10 Filter

A⁺⁺
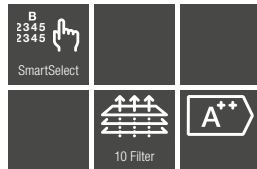
Model number	CSDA 7001 FL
Operating modes	
Type of air guide	Convertible
Recircul. conversion kit (order sep.)	DUU 1000-2
Design	
Flush	•
Frameless – surface-mounted	•
User convenience	
Operation via sensor controls	Smart Select
Run-on time 5 min.	•
Display colour	Yellow
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	A++
Cleaning convenience	
Easy to clean ceramic glass	•
Easy-to-clean canopy interior – CleanCover	•
Filter system	
Stainless steel grease filters	1
Extraction	
Air throughput in Level 3 (m³/h)	440
Booster air throughput (m³/h)	–
Sound power in Level 3 dB(A)**	–
Booster sound power dB(A)**	–
Sound pressure in Level 3 (dB(A))	51.0
Sound pressure in Booster level (dB(A) re 20 µPa) acc. to EN 60704-2-13	55.0
Recirculation	
Air throughput in Level 3 (m³/h)	380
Booster air throughput (m³/h)	460
Sound power in Level 3 (dB(A))	73.0
Booster sound power dB(A)**	78.0
Sound pressure in Level 3 (dB(A))	58.0
Booster sound pressure dB(A)*	63.0
Safety	
Safety switch-off	•
Technical data	
Dimensions in mm (width)	222 x 89
Cut-out dim. (WxD) flush install. in mm	100/500 x 124/524
Cut-out dim.(WxD) surf. mount. in mm	100 x 500
Total rated load in kW	0.17
Installation notes	
Plinth fan with vent connection	•
Extraction connection at rear and side	•
Accessories supplied	
Ducting system to the plinth fan	•
Mains cable	–
Article colour	
Black	•

Miele SmartLine

SmartLine gas
Product overview
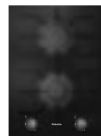
Model number	CS 7101-1 FL	CS 7102-1 FL
Heating type		
Heating type	Gas	Gas
Design		
Flush	•	•
Ceramic surface colour	Black	Black
Surface-mounted installation	•	•
Cast iron pot rests (matt black enamelled)	–	–
Cooking zone details		
Number of cooking zones	1	2
1st cooking zone/cooking area		
Position	Centred	front centre
Type	Dual wok burner	Standard burner
Size in mm	–	–
Max. rating in W	4500	1700
Max. Booster power rating in W	–	–
Max. TwinBooster in W	–	–
2nd cooking zone/cooking area		
Position	–	rear centre
Type	–	High-speed burner
Size in mm	–	Ø 140–240
Max. rating in W	–	2700
Max. Booster power rating in W	–	–
Max. TwinBooster in W	–	–
User convenience		
Operation via sensor controls	Knob	Knob
Operation via knobs	•	•
Display colour	–	–
Permanent pan recognition	–	–
Stop & Go function	–	–
Wipe protection	–	–
Recall function	–	–
Minute minder	–	–
Safety switch-off	–	–
Auto heat-up	–	–
Keeping warm	–	–
Individual setting options (e.g. buzzers)	–	–
Electronic ignition with single-hand operation	•	•
Cleaning convenience		
Dishwasher-proof pot rests	•	•
Safety		
Safety switch-off	–	–
Lock function	–	–
Residual heat indicator	–	–
GasStop	•	•
Technical data		
Dimensions (W x D) in mm	378 x 92 x 520	378 x 92 x 520
Cut-out dim. (WxD) flush install. in mm	–	–
Cut-out dim.(WxD) surf. mount. in mm	358 x 500	358 x 500
Casing height incl. connection box in mm	92	92
Weight in kg	7	7
Total rated load in kW	4.50	4.40
Length of supply lead in m	1.4	1.4
Accessories supplied		
CSFG 7000 FlameGuard	•	•
Jets for natural gas	•	•
Jets for liquid gas	•	•
Coated wok pan	–	–
Article colour		
Black	•	–
No colour	–	•
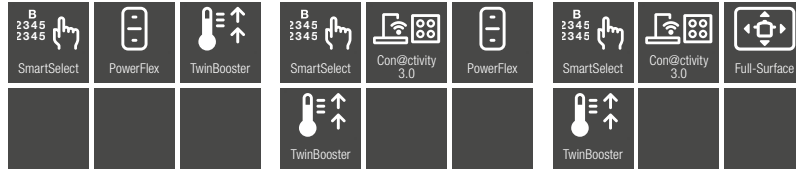
	CS 7612 FL	KM 7564 FL	KM 7667 FL
Icons	SmartSelect, PowerFlex, TwinBooster	SmartSelect, Con@ctivity 3.0, PowerFlex, TwinBooster	SmartSelect, Con@ctivity 3.0, Full-Surface, TwinBooster
Model number	**CS 7612 FL**	**KM 7564 FL**	**KM 7667 FL**
Heating type			
Heating type	Induction	Induction	Induction
Design			
Flush	•	•	•
Ceramic surface colour	Black	Black	Black
Surface-mounted installation	•	•	•
Cast iron pot rests (matt black enamelled)	–	–	–
Cooking zone details			
Number of cooking zones	2	4	–
1st cooking zone/cooking area			
Position	Centred	Left	–
Type	PowerFlex	PowerFlex bridge	Full area
Size in mm	–	–	–
Max. rating in W	2100	3400	2600
Max. Booster power rating in W	3000	4800	3300
Max. TwinBooster in W	3650	7300	3650
2nd cooking zone/cooking area			
Position	–	right	–
Type	–	PowerFlex bridge	–
Size in mm	–	230 x 390	–
Max. rating in W	–	3400	–
Max. Booster power rating in W	–	4800	–
Max. TwinBooster in W	–	7300	–
User convenience			
Operation via sensor controls	Smart Select	Smart Select	Smart Select
Operation via knobs	–	–	–
Display colour	Yellow	Yellow	Yellow
Permanent pan recognition	•	•	–
Stop & Go function	•	•	•
Wipe protection	•	•	•
Recall function	•	•	•
Minute minder	•	•	•
Safety switch-off	•	•	•
Auto heat-up	•	•	•
Keeping warm	•	•	•
Individual setting options (e.g. buzzers)	•	•	•
Electronic ignition with single-hand operation	–	–	–
Cleaning convenience			
Dishwasher-proof pot rests	–	–	–
Safety			
Safety switch-off	•	•	•
Lock function	•	•	•
Residual heat indicator	•	•	•
GasStop	–	–	–
Technical data			
Dimensions (W x D) in mm	378 x 51 x 520	620 x 51 x 520	620 x 51 x 520
Cut-out dim. (WxD) flush install. in mm	–	–	–
Cut-out dim.(WxD) surf. mount. in mm	358 x 500	600 x 500	600 x 500
Casing height incl. connection box in mm	51	51	51
Weight in kg	7	11	11
Total rated load in kW	3.60	7.30	7.30
Length of supply lead in m	1.4	1.4	1.4
Accessories supplied			
CSFG 7000 FlameGuard	–	–	–
Jets for natural gas	–	–	–
Jets for liquid gas	–	–	–
Coated wok pan	–	–	–
Article colour			
Black	•	–	–

Gas hobs

Miele gas hobs

Type

Gas hobs

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

Construction types

Gas

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

Perfectly tailored to your requirements

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

Size range

Standard
60 cm wide – hobs with 3 to 4 burners

Convenient
75 cm wide – hobs with 4 to 5 burners

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

Design variations

Classic – gas hobs with stainless steel
trough

Integrated – flat-fit gas hobs with stainless
steel trough

Elegant – gas hobs with ceramic glass
surround

Control philosophies

Gas hobs without electronic modules
All Miele gas hobs have the GasStop safety
feature. This ensures immediate interruption
of the gas supply in case of flame failure.
And prevents gas escaping into the room.
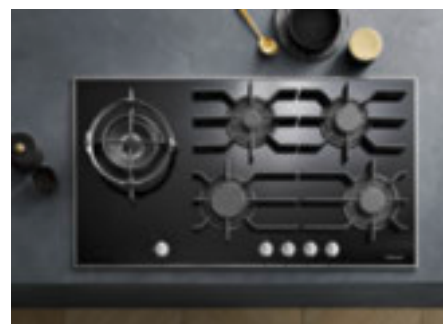
Gas hobs with electronic modules
QuickStart* ensures rapid ignition and
GasStop & ReStart* automatic re-ignition in
the event of flame failure. Some models also
feature a minute minder as well as heat and
residual heat indicators.

Miele gas hobs

Which convenience features would you like?

The product highlights* of Miele gas hobs

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

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

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

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

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

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

Miele gas hobs

What do the icons mean?

All icons for Miele gas hobs at a glance

Controls
Fast and simple selection of each cooking zone via a separate rotary control.

Safety
More convenience with automatic re-ignition in the event of flame failure.

High level of safety through immediate interruption of gas supply in the event of flame failure.

QuickStart
More convenience with faster ignition of the gas flame.

Trivets
Perfect cleanliness ensured with dishwasher-safe trivets.

PerfectClean burners
Patented surface finish offers unbeatable cleaning convenience.
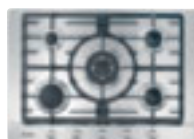
Model number	KM 2010	KM 2032	KM 2354	KM 3010
Design				
Elegant glass ceramic surface	–	–	–	–
Miele logo embossed in stainless steel	–	–	•	•
Stainless steel trough	•	•	–	–
Cast iron pot rests (matt black enamelled)	•	•	•	•
Cooking zone details				
Number of cooking zones	4	5	5	4
1st cooking zone/cooking area				
Position	front left	front left	front left	front left
Type	High-speed burner	High-speed burner	Economy burner	High-speed burner
Size in mm	–	–	–	–
Max. rating in W	2600	2600	1000	2700
2nd cooking zone/cooking area				
Position	rear left	rear left	rear left	rear left
Type	Economy burner	Economy burner	High-speed burner	Economy burner
Size in mm	–	–	–	–
Max. rating in W	1000	1000	2700	1000
3rd cooking zone/cooking area				
Position	rear right	Centred	Centred	rear right
Type	Standard burner	Single wok burner	Dual wok burner	Standard burner
Size in mm	–	–	–	–
Max. rating in W	1750	3800	4500	1700
4th cooking zone/cooking area				
Position	front right	rear right	rear right	front right
Type	Standard burner	Standard burner	Standard burner	Standard burner
Size in mm	–	–	–	–
Max. rating in W	1750	1750	1700	1700
5th cooking zone/cooking area				
Position	–	front right	front right	–
Type	–	Standard burner	Standard burner	–
Size in mm	–	–	–	–
Max. rating in W	–	1750	1700	–
User convenience				
Operation via knobs	•	•	•	•
Electronic ignition with single-hand operation	•	•	•	•
QuickStart	–	–	–	–
Cleaning convenience				
Easy to clean ceramic glass	–	–	–	–
Dishwasher-proof pot rests	•	•	•	•
PerfectClean burner	•	•	–	–
Safety				
Heat indicator	–	–	–	–
Operational indicator	–	–	–	–
GasStop	•	•	•	•
GasStop & ReStart	–	–	–	•
Technical data				
Dimensions (W x D) in mm	–	750 x 90 x 520	888 x 75 x 508	626 x 54 x 526
Cut-out dim.(WxD) surf. mount. in mm	560 x 480	560 x 480	862 x 490	600 x 500
Casing height incl. connection box in mm	–	–	90	63
Weight in kg	13	16	19	17
Total rated load in kW	7.10	–	11.60	7.10
Accessories supplied				
Mains cable	–	•	•	–
Jets for natural gas	–	–	–	–
Jets for liquid gas	–	–	•	•
Wok ring	–	–	•	–
Small trivet	–	–	•	–

	KM 3034-1	KM 3054-1
Knob, GasStop & ReStart, QuickStart, Trivet	Knob, GasStop & ReStart, QuickStart, Trivet	Knob, GasStop & ReStart, QuickStart, Trivet

Model number	KM 3034-1	KM 3054-1
Design		
Elegant glass ceramic surface	•	•
Miele logo embossed in stainless steel	–	–
Stainless steel trough	–	–
Cast iron pot rests (matt black enamelled)	•	•
Cooking zone details		
Number of cooking zones	5	5
1st cooking zone/cooking area		
Position	front left	left centre
Type	High-speed burner	Dual wok burner
Size in mm	–	–
Max. rating in W	2700	2700
2nd cooking zone/cooking area		
Position	rear left	rear centre
Type	Economy burner	Economy burner
Size in mm	–	–
Max. rating in W	1000	1000
3rd cooking zone/cooking area		
Position	Centred	rear right
Type	Dual wok burner	Standard burner
Size in mm	–	–
Max. rating in W	4700	4700
4th cooking zone/cooking area		
Position	rear right	front right
Type	Standard burner	Standard burner
Size in mm	–	–
Max. rating in W	1700	1700
5th cooking zone/cooking area		
Position	front right	front centre
Type	Standard burner	High-speed burner
Size in mm	–	–
Max. rating in W	1700	1700
User convenience		
Operation via knobs	•	•
Electronic ignition with single-hand operation	•	•
QuickStart	•	•
Cleaning convenience		
Easy to clean ceramic glass	•	•
Dishwasher-proof pot rests	•	•
PerfectClean burner	–	–
Safety		
Heat indicator	•	•
Operational indicator	•	•
GasStop	–	–
GasStop & ReStart	•	•
Technical data		
Dimensions (W x D) in mm	806 x 53 x 526	942 x 53 x 526
Cut-out dim.(WxD) surf. mount. in mm	780 x 500	916 x 500
Casing height incl. connection box in mm	78	78
Weight in kg	20	22
Total rated load in kW	0.00	0.00
Accessories supplied		
Mains cable	–	•
Jets for natural gas	–	–
Jets for liquid gas	–	–
Wok ring	•	•
Small trivet	•	•

Miele gas hobs

Cooker hoods

Stunning perspectives for your kitchen

Miele cooker hood construction types

Construction types

Wall-mounted and island cooker hoods
An eye-catcher for your kitchen

Island cooker hoods

Wall-mounted cooker hoods

Ceiling extractors
Integrated extractors for unobstructed vision

Downdraft extractors
The elegant solution behind the hob

reddot winner 2022

iF GOLD AWARD 2022

DAD 4840
DAD 4940

Built-in cooker hoods
The right solution for every installation situation
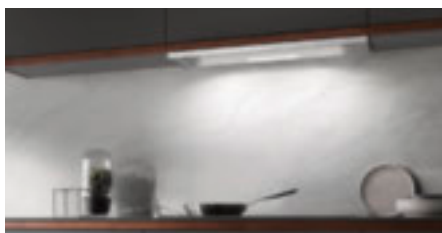
Slimline cooker hoods

Built-under cooker hood

Countertop extractors
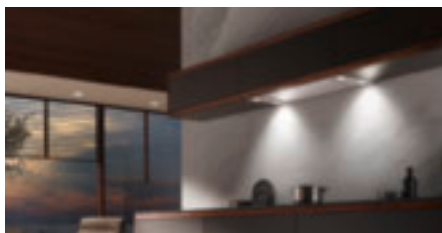
Extractor unit
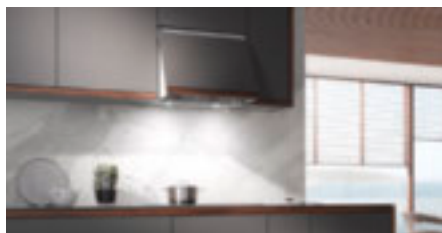
Slot-in cooker hood

The ideal cooker hood for your hob

Miele cooker hood appliance widths

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

For large and open-plan kitchens
Cooker hoods between 90 cm and 120 cm wide
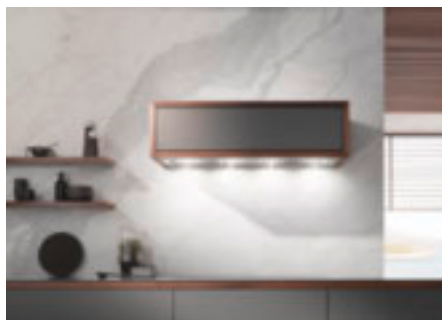
Intuitive controls make cooking easy

Intuitive operation of the Miele cooker hoods

SmartControl White – intuitive and stylish controls

SmartControl – elegant touch controls

ComfortControl – effortless control

EasySwitch – select with the touch of a fingertip

The right solution for every home

Miele cooker hood operating modes

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

Extraction mode – highly efficient and extracts vapours effectively

Extraction mode with an external fan – effective and particularly quiet

Recirculation mode – simple and energy-efficient

Diverse possibilities

Miele filter systems for recirculation mode

Miele recirculation mode cooker hoods are particularly efficient in removing odours. This is ensured by a special active charcoal filter that reliably absorbs odours. To remove odours, Miele offers various active charcoal filters that ensure clean air while cooking. The selection of filters depends on the model.
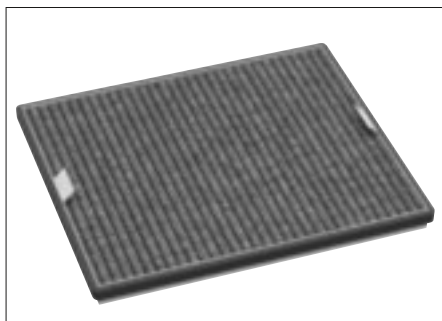
Active AirClean filter
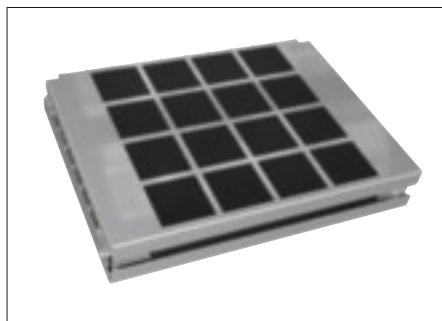
Long-life AirClean filter
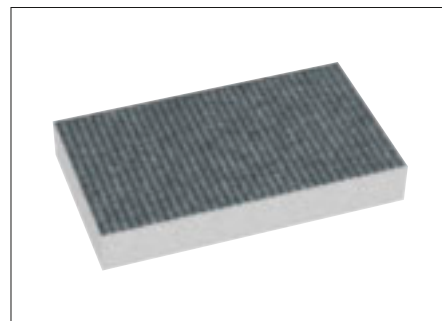
Sensitive AirClean filter

Aura 4.0 Ambient

Elegant and with smart controls

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

Smart control exclusively via the Miele app

Customised lighting colours

Exclusive fragrances

Unique moisture removal function

Con@ctivity

Which convenience features would you like?

The product highlights* of Miele cooker hoods

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

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

ECO motor
Powerful and energy-efficient: the DC motor saves up to 50 % electricity compared with conventional fan motors.

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

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

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

Miele cooker hoods

What do the icons mean?

All icons for Miele cooker hoods at a glance

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

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

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

Filter indicator
Optical saturation display for grease filter and active charcoal filter.

ECO motor
Particularly efficient cooker hood.

Silence
Particularly low noise levels in the kitchen.

Built-in cooker hoods
Product overview
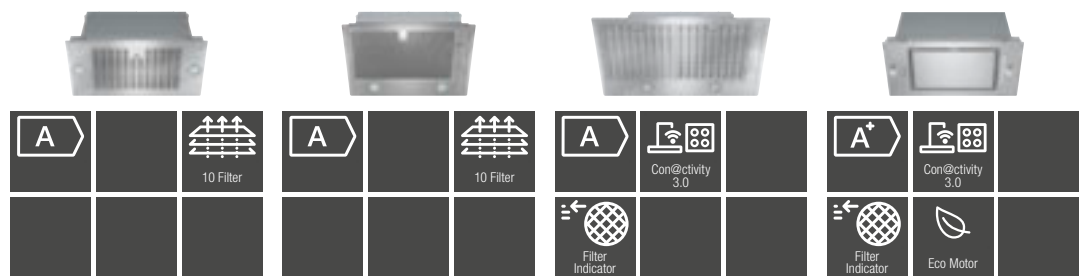
Model number	DA 2360	DA 2450	DA 2578	DA 2668
Construction type				
Integrated extractor	•	•	•	•
Operating modes				
Type of air guide	Convertible	Convertible	Convertible	Convertible
External operation	–	–	–	–
Recircul. conversion kit (order sep.)	DUU 151	DUU 151	DUU 151	DUU 151
Active charcoal filter (order separately)	DKF 19-P	DKF 15-P	DKF 15-P	DKF 19-P
Design				
Colour	Stainless steel	Stainless steel	Stainless steel	Stainless steel
User convenience				
Miele@home	–	–	•	•
Con@ctivity 3.0	–	–	•	•
Rotary knob	–	•	–	–
Run-on time 5/15 min.	–	–	•	•
Grease filter saturation indicator programmable	–	–	•	•
Active charcoal filter saturation indicator programmable	–	–	•	•
Efficiency and sustainability				
Energy efficiency class (A+++ to D)	A	A	A	A+
Filter system				
Stainless steel grease filters	1	1	2	2
Lighting				
Number x W	2 x 3 W	2 x 3 W	2 x 3 W	2 x 4,5 W
Light intensity in Lx	350 lx	330 lx	300 lx	700 lx
Colour temperature in K	3000 Kelvin	3000 Kelvin	3000 Kelvin	3500 Kelvin
Blower				
DC motor	–	–	–	•
Extraction				
Air throughput in Level 3 (m³/h)	360	–	360	365
Sound power in Level 3 (dB(A))	52.0	–	56.0	51.0
Sound pressure in Level 3 (dB(A))	38.0	–	41.0	37.0
Recirculation				
Air throughput in Level 3 (m³/h)	320	–	320	330
Sound power in Level 3 (dB(A))	64.0	–	63.0	64.0
Sound pressure in Level 3 (dB(A))	49.0	–	48.0	49.0
Safety				
Safety switch-off	•	–	•	•
Technical data				
Overall height extraction and external use in mm	–	–	–	–
Overall height recirculation in mm	–	–	–	–
Canopy dimensions (W x H x D) in mm	584 x 63 x 297	532 x 50 x 372	702 x 50 x 402	580 x 63 x 293
Min. height above electric hobs in mm	450	450	450	450
Min. safety distance above gas hobs in mm	650	650	650	650
Total rated load in kW	0.22	0.22	0.22	0.08
Voltage in V	230	230	230	230
Fuse rating in A	10	10	10	10
Installation notes				
Extraction ducting connection at top	•	•	•	•
Ø of exhaust duct in mm	150	150	150	150
Combi with WiFi hob	–	–	recommended	recommended
Optional accessories				
Active charcoal filter	Nein	Ja	Ja	Nein
Article colour				
Stainless steel	•	•	•	•

Built-in cooker hoods
Product overview
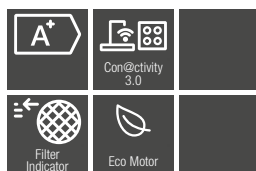
	DA 2698
Model number	DA 2698
Construction type	
Integrated extractor	•
Operating modes	
Type of air guide	Convertible
External operation	–
Recircul. conversion kit (order sep.)	DUU 151
Active charcoal filter (order separately)	DKF 19-P
Design	
Colour	Stainless steel
User convenience	
Miele@home	•
Con@ctivity 3.0	•
Rotary knob	–
Run-on time 5/15 min.	•
Grease filter saturation indicator programmable	•
Active charcoal filter saturation indicator programmable	•
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	A+
Filter system	
Stainless steel grease filters	2
Lighting	
Number x W	4 x 3 W
Light intensity in Lx	650 lx
Colour temperature in K	3500 Kelvin
Blower	
DC motor	•
Extraction	
Air throughput in Level 3 (m³/h)	400
Sound power in Level 3 (dB(A))	51.0
Sound pressure in Level 3 (dB(A))	37.0
Recirculation	
Air throughput in Level 3 (m³/h)	365
Sound power in Level 3 (dB(A))	62.0
Sound pressure in Level 3 (dB(A))	48.0
Safety	
Safety switch-off	•
Technical data	
Overall height extraction and external use in mm	–
Overall height recirculation in mm	–
Canopy dimensions (W x H x D) in mm	880 x 63 x 293
Min. height above electric hobs in mm	450
Min. safety distance above gas hobs in mm	650
Total rated load in kW	0.09
Voltage in V	230
Fuse rating in A	10
Installation notes	
Extraction ducting connection at top	•
Ø of exhaust duct in mm	150
Combi with WiFi hob	recommended
Optional accessories	
Active charcoal filter	Nein
Article colour	
Stainless steel	•

Built-in cooker hoods
Product overview

Model number	DA 1260
Construction type	
Built-under hood	•
Operating modes	
Type of air guide	Convertible
Recircul. conversion kit (order sep.)	–
Active charcoal filter (order separately)	DKF 18-P
Design	
Colour	Stainless steel
User convenience	
Slide switch	•
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	C
Filter system	
Stainless steel grease filters	2
Lighting	
LED	•
Number x W	2 x 3 W
Light intensity in Lx	330 lx
Colour temperature in K	3000 Kelvin
Extraction	
Air throughput in Level 3 (m³/h)	355
Sound power in Level 3 (dB(A))	64.0
Sound pressure in Level 3 (dB(A))	50.0
Recirculation	
Air throughput in Level 3 (m³/h)	195
Sound power in Level 3 (dB(A))	73.0
Sound pressure in Level 3 (dB(A))	59.0
Technical data	
Overall height extraction and external use in mm	–
Overall height recirculation in mm	–
Canopy dimensions (W x H x D) in mm	598 x 125 x 500
Min. height above electric hobs in mm	450
Min. safety distance above gas hobs in mm	650
Total rated load in kW	0.23
Voltage in V	230
Fuse rating in A	10
Installation notes	
Extraction ducting connection at top	•
Extraction ducting connection on side	–
Ø of exhaust duct in mm	150
Optional accessories	
Active charcoal filter	Nein
Article colour	
Stainless steel	•

Slimline cooker hoods
Product overview

Model number	DAS 2620	DAS 2920	DAS 4630	DAS 4640
Construction type				
Slimline cooker hood	•	•	•	•
Operating modes				
Type of air guide	Convertible	Convertible	Convertible	Convertible
External operation	–	–	–	–
Recircul. conversion kit (order sep.)	DUU 151	DUU 151	DUU 151	DUU 151
Active charcoal filter (order separately)	–	–	–	–
Design				
Colour	Stainless steel	Stainless steel	Obsidian black	Transp. glass
User convenience				
Miele@home	–	–	•	•
Con@ctivity 3.0	–	–	•	•
Touch controls	–	–	–	–
Run-on time 5/15 min.	–	–	•	•
Grease filter saturation indicator programmable	–	–	•	•
Active charcoal filter saturation indicator programmable	–	–	•	•
Efficiency and sustainability				
Energy efficiency class (A+++ to D)	A	A	A+++	A+
Filter system				
Stainless steel grease filters	1	1	1	2
Lighting				
LED	•	•	•	•
Number x W	1 x 3,2 W	1 x 3,2 W	1 x 3 W	1 x 3 W
Light intensity in Lx	310 lx	275 lx	330 lx	300 lx
Colour temperature in K	3500 Kelvin	3500 Kelvin	3500 Kelvin	3500 Kelvin
Blower				
DC motor	–	–	•	•
Extraction				
Air throughput in Level 3 (m³/h)	410	410	400	380
Sound power in Level 3 (dB(A))	61.0	61.0	56.0	52.0
Sound pressure in Level 3 (dB(A))	47.0	47.0	42.0	39.0
Recirculation				
Air throughput in Level 3 (m³/h)	415	415	380	405
Sound power in Level 3 (dB(A))	68.0	68.0	62.0	61.0
Sound pressure in Level 3 (dB(A))	54.0	54.0	48.0	48.0
Safety				
Safety switch-off	•	•	•	•
Technical data				
Overall height extraction and external use in mm	–	–	–	–
Overall height recirculation in mm	–	–	–	–
Canopy dimensions (W x H x D) in mm	596 x 36 x 273	896 x 36 x 273	596 x 36 x 273	561 x 68 x 307
Min. height above electric hobs in mm	450	450	450	450
Min. safety distance above gas hobs in mm	650	650	650	–
Total rated load in kW	0.20	0.20	0.16	0.08
Voltage in V	230	230	230	230
Fuse rating in A	10	10	10	10
Installation notes				
Extraction ducting connection at top	•	•	•	•
Ø of exhaust duct in mm	150	150	150	150
Combi with WiFi hob	–	–	–	–
Optional accessories				
Active charcoal filter	Nein	Nein	Nein	Nein
Active charcoal filter, can be reactivated	–	–	–	–
Article colour				
Stainless steel	•	•	–	–
Obsidian black	–	–	•	–
Transp. glass	–	–	–	•

Model number	DAS 4940
Construction type	
Slimline cooker hood	•
Operating modes	
Type of air guide	Convertible
External operation	–
Recircul. conversion kit (order sep.)	DUU 151
Active charcoal filter (order separately)	–
Design	
Colour	Transp. glass
User convenience	
Miele@home	•
Con@ctivity 3.0	•
Touch controls	–
Run-on time 5/15 min.	•
Grease filter saturation indicator programmable	•
Active charcoal filter saturation indicator programmable	•
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	A++
Filter system	
Stainless steel grease filters	2
Lighting	
LED	•
Number x W	1 x 3 W
Light intensity in Lx	285 lx
Colour temperature in K	3500 Kelvin
Blower	
DC motor	•
Extraction	
Air throughput in Level 3 (m³/h)	400
Sound power in Level 3 (dB(A))	51.0
Sound pressure in Level 3 (dB(A))	38.0
Recirculation	
Air throughput in Level 3 (m³/h)	425
Sound power in Level 3 (dB(A))	61.0
Sound pressure in Level 3 (dB(A))	47.0
Safety	
Safety switch-off	•
Technical data	
Overall height extraction and external use in mm	–
Overall height recirculation in mm	–
Canopy dimensions (W x H x D) in mm	861 x 68 x 307
Min. height above electric hobs in mm	450
Min. safety distance above gas hobs in mm	–
Total rated load in kW	0.08
Voltage in V	230
Fuse rating in A	10
Installation notes	
Extraction ducting connection at top	•
Ø of exhaust duct in mm	150
Combi with WiFi hob	–
Optional accessories	
Active charcoal filter	Nein
Active charcoal filter, can be reactivated	–
Article colour	
Stainless steel	–
Obsidian black	–
Transp. glass	•

Built-in cooker hoods
Product overview
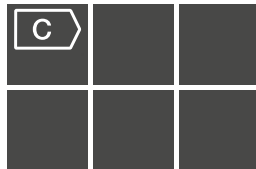
Model number	DA 1867
Construction type	
Slot-in cooker hood	•
Operating modes	
Type of air guide	Convertible
Recircul. conversion kit (order sep.)	–
Active charcoal filter (order separately)	–
Design	
Colour	Stainless steel
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	C
Filter system	
Stainless steel grease filters	2
Lighting	
Halogen	–
LED	•
Number x W	2 x 1,1 W
Light intensity in Lx	210 lx
Colour temperature in K	–
Extraction	
Air throughput in Level 3 (m^3/h)	610
Sound power in Level 3 (dB(A))	67.0
Sound pressure in Level 3 (dB(A))	–
Recirculation	
Air throughput in Level 3 (m^3/h)	315
Sound power in Level 3 (dB(A))	75.0
Sound pressure in Level 3 (dB(A))	–
Technical data	
Overall height extraction and external use in mm	–
Overall height recirculation in mm	–
Canopy dimensions (W x H x D) in mm	599 x 450 x 275
Min. height above electric hobs in mm	650
Min. safety distance above gas hobs in mm	650
Total rated load in kW	0.25
Voltage in V	230
Fuse rating in A	5
Installation notes	
Extraction ducting connection at top	•
Ø of exhaust duct in mm	150
Optional accessories	
Active charcoal filter	Nein
Article colour	
Stainless steel	•

	A+	Con@ctivity 3.0	
	Filter Indicator	Eco Motor	
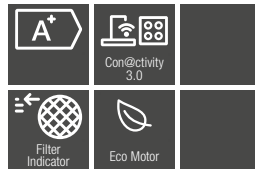
Model number	DA 2808
Construction type	
Ceiling extractor	•
Operating modes	
Type of air guide	Convertible
External operation	–
Recircul. conversion kit (order sep.)	DUU 2900
Active charcoal filter (order separately)	DKF 20-P
User convenience	
Miele@home	•
Con@ctivity 3.0	•
Run-on time 5/15 min.	•
Grease filter saturation indicator programmable	•
Active charcoal filter saturation indicator programmable	•
Silence package	–
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	A+
Cleaning convenience	
Easy-to-clean canopy interior – CleanCover	•
Filter system	
Stainless steel grease filters	2
Lighting	
LED	•
Number x W	4 x 3 W
Light intensity in Lx	720 lx
Colour temperature in K	3500 Kelvin
Blower	
DC motor	•
Extraction	
Air throughput in Level 3 (m³/h)	450
Sound power in Level 3 (dB(A))	53.0
Sound pressure in Level 3 (dB(A))	38.0
Recirculation	
Air throughput in Level 3 (m³/h)	335
Sound power in Level 3 (dB(A))	62.0
Sound pressure in Level 3 (dB(A))	47.0
Safety	
Safety switch-off	•
Technical data	
Overall height extraction and external use in mm	339
Overall height recirculation in mm	339
Canopy dimensions (W x H x D) in mm	880 x 345 x 500
Min. height above electric hobs in mm	450
Min. safety distance above gas hobs in mm	650
Total rated load in kW	0.11
Voltage in V	230
Fuse rating in A	10
Installation notes	
Extraction ducting connection at top	•
Extraction ducting connection on side	•
Ø of exhaust duct in mm	150
Combi with WiFi hob	required
Optional accessories	
Active charcoal filter	Ja
Active charcoal filter, can be reactivated	–
Article colour	
Brilliant white	•
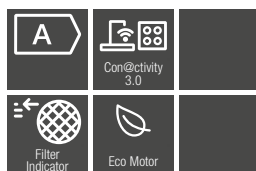
Model number	DAD 4840 Black Levantar
Construction type	
Downdraft extractor system	●
Operating modes	
Type of air guide	Convertible
External operation	–
Recircul. conversion kit (order sep.)	–
Active charcoal filter (order separately)	–
Design	
Colour	Matt black
User convenience	
Miele@home	●
Con@ctivity 3.0	●
Touch controls	–
Run-on time 5/15 min.	●
Grease filter saturation indicator programmable	●
Active charcoal filter saturation indicator programmable	●
Motor-operated cooker hoods	●
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	A
Filter system	
Stainless steel grease filters	2
Lighting	
LED	●
Number x W	1 x 11,2 W
Light intensity in Lx	400 lx
Colour temperature in K	3500 Kelvin
Blower	
DC motor	●
Extraction	
Air throughput in Level 3 (m^3/h)	440
Sound power in Level 3 (dB(A))	62.0
Sound pressure in Level 3 (dB(A))	49.0
Recirculation	
Air throughput in Level 3 (m^3/h)	415
Sound power in Level 3 (dB(A))	69.0
Sound pressure in Level 3 (dB(A))	56.0
Safety	
Safety switch-off	●
Technical data	
Overall height extraction and external use in mm	–
Overall height recirculation in mm	–
Canopy dimensions (W x H x D) in mm	–
Total rated load in kW	0.25
Voltage in V	230
Fuse rating in A	10
Installation notes	
Ø of exhaust duct in mm	150
Optimal combination with hob	KM 7684 FL; KM 7689 FL
Optional accessories	
Active charcoal filter	Nein
Active charcoal filter, can be reactivated	–
Article colour	
Matt black	●

Model number	DA 6708 D Aura Ed. 6000	DA 7078 D Aura 3.0 White Loom	DA 7378 D Aura 4.0 Ambient	PUR 98 D
Construction type				
Island cooker hood	–	•	•	–
Operating modes				
Type of air guide	Convertible	Recirculation	Recirculation	Convertible
External operation	–	–	–	–
Recircul. conversion kit (order sep.)	–	–	–	–
Active charcoal filter (order separately)	–	–	–	–
Design				
Colour	Stainless steel	Brilliant white	Brilliant white	Stainless steel
User convenience				
Miele@home	–	–	•	–
Con@ctivity 3.0	–	•	•	–
Touch controls	–	–	–	–
Run-on time 5/15 min.	–	•	•	–
Grease filter saturation indicator programmable	–	•	•	–
Active charcoal filter saturation indicator programmable	–	•	•	–
Silence package	–	–	–	–
Motor-operated cooker hoods	–	–	•	–
Efficiency and sustainability				
Energy efficiency class (A+++ to D)	C	A	A+	A
Filter system				
Stainless steel grease filters	2	2	1	3
Lighting				
LED	–	•	•	–
Number x W	4 x 3 W	14 W	2x5 W / 2x7,7 W	4 x 3 W
Light intensity in Lx	720 lx	475 lx	350 lx	500 lx
Colour temperature in K	3500 Kelvin	3500 Kelvin	3500 Kelvin	3000 Kelvin
Blower				
DC motor	–	•	•	–
Extraction				
Air throughput in Level 3 (m³/h)	–	–	–	400
Sound power in Level 3 (dB(A))	–	–	–	57.0
Sound pressure in Level 3 (dB(A))	–	–	–	39.0
Recirculation				
Air throughput in Level 3 (m³/h)	470	420	440	330
Sound power in Level 3 (dB(A))	67.0	65.0	66.0	66.0
Sound pressure in Level 3 (dB(A))	53.0	51.0	52.0	49.0
Safety				
Safety switch-off	•	•	•	•
Technical data				
Overall height extraction and external use in mm	–	–	–	690–990
Overall height recirculation in mm	500–1500	700–1000	700–1000	750–1060
Canopy dimensions (W x H x D) in mm	1000 x 112 x 700	700 x 170 x 700	700 x 440 x 500	898 x 70 x 598
Min. height above electric hobs in mm	450	450	450	450
Min. safety distance above gas hobs in mm	650	–	–	650
Total rated load in kW	0.15	0.07	0.13	0.23
Voltage in V	230	230	230	230
Fuse rating in A	10	10	10	10
Installation notes				
Extraction ducting connection at top	–	–	–	•
Extraction ducting connection on side	–	–	–	–
Ø of exhaust duct in mm	–	–	–	150
Optional accessories				
Active charcoal filter	Nein	Nein	Nein	Nein
Active charcoal filter, can be reactivated	–	DKF 27-R	DKF 28-R	–
Article colour				
Stainless steel	•	–	–	•
Brilliant white	–	•	•	–
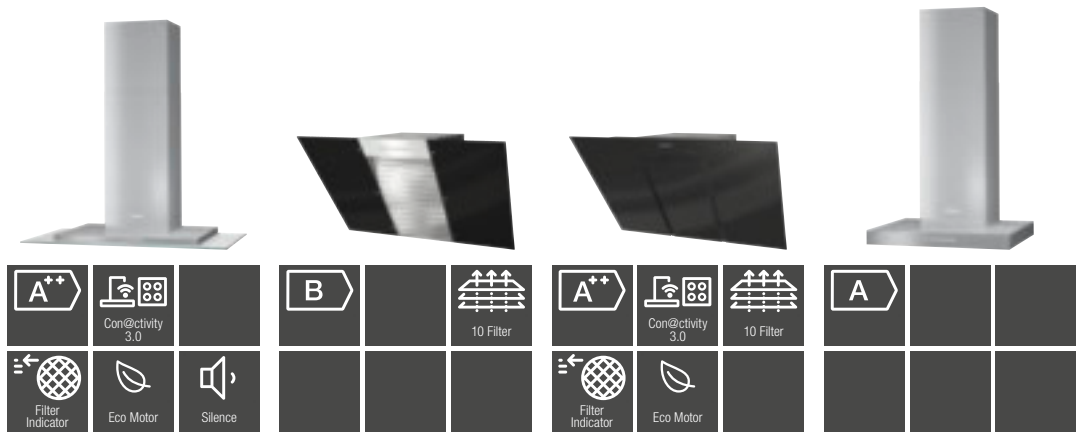
	A++ Con@ctivity 3.0 / Filter Indicator / Eco Motor / Silence	**B** 10 Filter	**A++** Con@ctivity 3.0 / 10 Filter / Filter Indicator / Eco Motor	**A**
Model number	**DA 5798 W Next Step**	**DA 6096 W Wing**	**DA 6498 W Pure Black**	**PUR 68 W**
Construction type				
Wall mounted cooker hood	•	•	•	•
Operating modes				
Type of air guide	Convertible	Convertible	Convertible	Convertible
External operation	–	–	–	–
Recircul. conversion kit (order sep.)	DUW 20	–	–	DUW 20
Active charcoal filter (order separately)	DKF 12-P	DKF 25-P	DKF 25-P	DKF 12-P
Design				
Colour	Stainless steel	Obsidian black	Obsidian black	Stainless steel
User convenience				
Miele@home	•	–	•	–
Con@ctivity 3.0	•	–	•	–
Touch controls	–	–	•	–
Run-on time 5/15 min.	•	–	•	–
Grease filter saturation indicator programmable	•	–	•	–
Active charcoal filter saturation indicator programmable	•	–	•	–
Silence package	•	–	–	–
Efficiency and sustainability				
Energy efficiency class (A+++ to D)	A++	B	A++	A
Cleaning convenience				
Easy-to-clean canopy interior – CleanCover	•	•	•	•
Filter system				
Stainless steel grease filters	2	1	1	2
Lighting				
LED	•	•	•	•
Number x W	2 x 3 W	2 x 4,5 W	2 x 3 W	2 x 3 W
Light intensity in Lx	550 lx	380 lx	440 lx	330 lx
Colour temperature in K	3500 Kelvin	3500 Kelvin	3500 Kelvin	3000 Kelvin
Ambient lighting white	–	–	–	–
Ambient lighting colour	–	–	–	–
Blower				
DC motor	•	–	•	–
Extraction				
Air throughput in Level 3 (m^3/h)	380	400	380	395
Sound power in Level 3 (dB(A))	52.0	54.0	53.0	56.0
Sound pressure in Level 3 (dB(A))	37.0	39.0	38.0	41.0
Recirculation				
Air throughput in Level 3 (m^3/h)	320	320	330	330
Sound power in Level 3 (dB(A))	63.0	62.0	60.0	64.0
Sound pressure in Level 3 (dB(A))	48.0	47.0	46.0	48.0
Safety				
Safety switch-off	•	•	•	•
Technical data				
Canopy dimensions (W x H x D) in mm	893 x 34 x 520	898 x 547 x 523	899 x 550 x 530	598 x 62 x 500
Min. height above electric hobs in mm	450	450	450	450
Min. safety distance above gas hobs in mm	650	650	650	650
Total rated load in kW	0.08	0.20	0.08	0.22
Voltage in V	230	230	230	230
Fuse rating in A	10	10	10	10
Installation notes				
Extraction ducting connection at top	•	•	•	•
Extraction ducting connection on side	–	–	–	–
Ø of exhaust duct in mm	150	150	150	150
Optional accessories				
Active charcoal filter	Nein	Ja	Ja	Nein
Active charcoal filter, can be reactivated	DKF 12-R	DKF 25-R	DKF 25-R	DKF 12-R
Article colour				
Stainless steel	•	–	–	•
Obsidian black	–	•	•	–
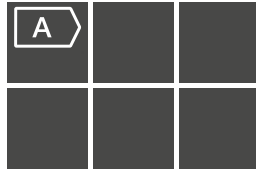
Model number	PUR 98 W
Construction type	
Wall mounted cooker hood	•
Operating modes	
Type of air guide	Convertible
External operation	–
Recircul. conversion kit (order sep.)	DUW 20
Active charcoal filter (order separately)	DKF 12-P
Design	
Colour	Stainless steel
User convenience	
Miele@home	–
Con@ctivity 3.0	–
Touch controls	–
Run-on time 5/15 min.	–
Grease filter saturation indicator programmable	–
Active charcoal filter saturation indicator programmable	–
Silence package	–
Efficiency and sustainability	
Energy efficiency class (A+++ to D)	A
Cleaning convenience	
Easy-to-clean canopy interior – CleanCover	•
Filter system	
Stainless steel grease filters	3
Lighting	
LED	•
Number x W	3 x 3 W
Light intensity in Lx	450 lx
Colour temperature in K	3000 Kelvin
Ambient lighting white	–
Ambient lighting colour	–
Blower	
DC motor	–
Extraction	
Air throughput in Level 3 (m³/h)	395
Sound power in Level 3 (dB(A))	56.0
Sound pressure in Level 3 (dB(A))	41.0
Recirculation	
Air throughput in Level 3 (m³/h)	330
Sound power in Level 3 (dB(A))	64.0
Sound pressure in Level 3 (dB(A))	48.0
Safety	
Safety switch-off	•
Technical data	
Canopy dimensions (W x H x D) in mm	898 x 62 x 500
Min. height above electric hobs in mm	450
Min. safety distance above gas hobs in mm	650
Total rated load in kW	0.22
Voltage in V	230
Fuse rating in A	10
Installation notes	
Extraction ducting connection at top	•
Extraction ducting connection on side	–
Ø of exhaust duct in mm	150
Optional accessories	
Active charcoal filter	Nein
Active charcoal filter, can be reactivated	DKF 12-R
Article colour	
Stainless steel	•
Obsidian black	–

Coffee machines

Miele coffee machines

What type of appliance would you like?

The Miele coffee machine construction types and user interfaces

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

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

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

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

User interfaces

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

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

Miele coffee machines

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Which convenience features would you like?

The product highlights* of Miele built-in coffee machines

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

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

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

Exclusive to Miele **CoffeeSelect[1]**
Your choice: with three bean containers, your coffee speciality is always prepared with the right coffee bean.

Exclusive to Miele **Automatic cleaning[2]**
Convenient and effortless: your Miele coffee machine will take care of cleaning and descaling for you.

Exclusive to Miele **CupSensor[3]**
Ideal distance: the CupSensor recognises the rim of the cup and positions the central spout accordingly.

Miele coffee machines

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What do the icons mean?

All icons for Miele built-in coffee machines at a glance

M Touch

Control philosophy
Intuitive control at the touch of a fingertip

DirectSensor

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

Aromatic System Fresh

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

CupSensor

CupSensor[1]
Recognises the height of the cup and positions the central spout accordingly

DirectWater

DirectWater
Appliance can be switched to fresh water connection

CoffeeSelect

CoffeeSelect
Three bean containers are available for different types of beans.

AutoDescale

AutoDescale
Patented[2] automatic descaling
for more convenience
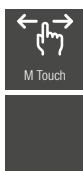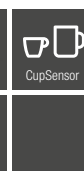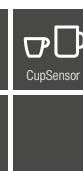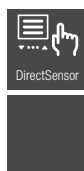
	CVA 7440	CVA 7445	CVA 7840	CVA 7845
	DirectSensor / Aromatic System Fresh / CupSensor	DirectSensor / Aromatic System Fresh / CupSensor / DirectWater	M Touch / Aromatic System Fresh / CupSensor / CoffeeSelect 3 / AutoDescale	M Touch / Aromatic System Fresh / CupSensor / DirectWater / CoffeeSelect 3 / AutoDescale
Model number	**CVA 7440**	**CVA 7445**	**CVA 7840**	**CVA 7845**
Convenience features				
AromaticSystemFresh	•	•	•	•
CoffeeSelect	–	–	•	•
OneTouch for Two preparation	•	•	•	•
DoubleShot	•	•	•	•
Programmable User profiles	10	10	10	10
Aroma-friendly conical grinder	•	•	•	•
User convenience				
Display	DirectSensor	DirectSensor	M Touch	M Touch
Networking with Miele@home	•	•	•	•
MotionReact: light comes on when movement is detected	–	–	•	•
CupSensor	•	•	•	•
PerformanceMode	•	•	•	•
EasyClick milk container	•	•	•	•
DirectWater	–	•	–	•
BrilliantLight	•	•	•	•
Expert mode	•	•	•	•
MultiLingua	•	•	•	•
No. of bean types	1	1	3	3
No. of bean containers	2	2	3	3
bean container A in g	300	300	300	300
bean container B in g	300	300	150	150
bean container C in g	–	–	150	150
Bean container total in g	600	600	600	600
Capacity of water container in l	2.7	2.7	2.7	2.7
Beverages				
Ristretto, single and double	•	•	•	•
Espresso, single and double	•	•	•	•
Coffee, single and double	•	•	•	•
Cappuccino, single and double	•	•	•	•
Latte macch. single and double	•	•	•	•
Hot milk single and double	•	•	•	•
Milk froth single and double	•	•	•	•
Espr. macch. single and double	•	•	•	•
Tea drinks single and double	•	•	•	•
Coffee pot	•	•	•	•
Teapot	•	•	•	•
Cleaning convenience				
AutoDescale function	–	–	•	•
AutoClean	–	–	•	•
Convenient cleaning programmes	•	•	•	•
Automatic rinsing function	•	•	•	•
ComfortClean	•	•	•	•
Removable milk pipework	•	•	•	•
Removable brew unit	•	•	•	•
Technical data				
Dimensions (H x W x D) in mm	595 x 455 x 475	595 x 455 x 475	595 x 455 x 475	595 x 455 x 475
Total rated load in kW	1.45	1.45	1.45	1.45
Voltage in V	220-240	220-240	220-240	220-240
Fuse rating in A	13	13	13	13
Length of water inlet hose in m	–	1.5	–	1.5
Length of supply lead in m	2.0	2.0	2.0	2.0
Article colour				
Stainless steel/Clean Steel	•	•	•	•

Miele coffee machines

What do the icons mean?

All icons for Miele countertop coffee machines at a glance

CM Touch

Control philosophy
Intuitive control at the touch of a fingertip directly on a TFT colour display

DirectSensor

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

Aromatic System

AromaticSystem
Ground coffee is mixed very thoroughly with water, enabling the coffee aroma to unfold even better

Miele@home

Miele@home[1]
Thanks to Miele@home, you can cleverly network your domestic appliances – for more options.

CupSensor

CupSensor[2]
Recognises the height of the cup and positions the central spout accordingly

AutoDescale

AutoDescale
Patented[3] automatic descaling for more convenience

CoffeeSelect

CoffeeSelect
Three bean containers are available for different types of beans.

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

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

Refrigeration appliances and wine units

What type of appliance would you like?

The construction types and wide range of Miele refrigeration appliances and wine units

Construction types

Freestanding appliances

Built-in appliances

Wine units

MasterCool

Appliance range
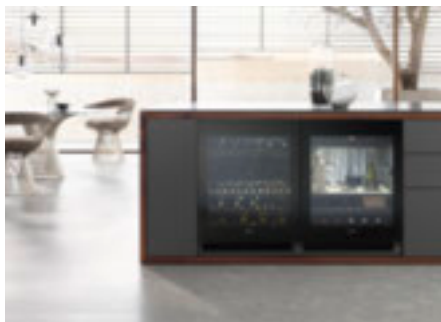
Refrigerators

Fridge-freezers

Freezers

Do you want to place appliances side by side?

The flexibility of Miele refrigeration appliances and wine units

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

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

178 cm niche	
FNS7770E, FNS7794E	K 7733 E, K 7743 E, K 7763 E & K 7793 C

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

KWT6322UG	KWY6321UG

MasterCool

All built-in refrigeration appliances from the MasterCool series can be installed in a row in any configuration that meets your requirements. This requires a KSK 200x conversion kit, available as an optional extra, to be fitted between the two appliances.

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

45 cm niche	
KWT7112iG	KWT7112iG
88 cm niche	
KWT6422iG	KWT6422iG
178 cm niche	
KWT672iGS	KWT672iGS

What type of appliance would you like?

User interfaces – Miele built-in refrigeration appliances

User interfaces

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

FreshTouch controls

Sensor touch controls
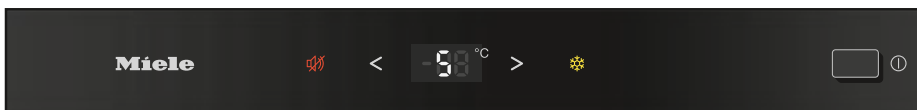
TouchControl panels
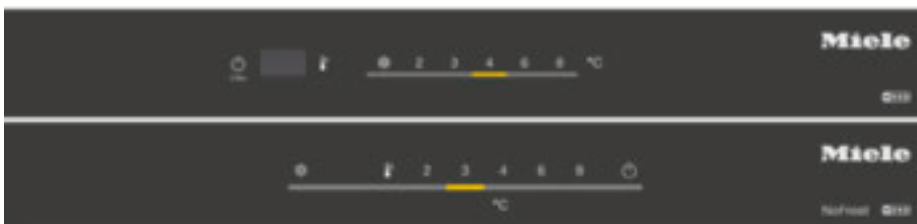
EasyControl

MasterSensor interface (MasterCool appliances only)
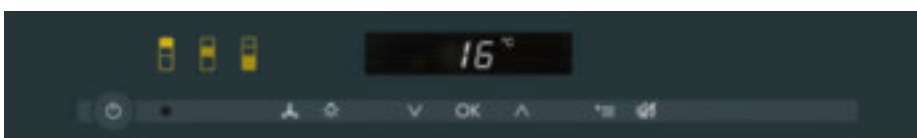
TouchControl panels (wine units only)
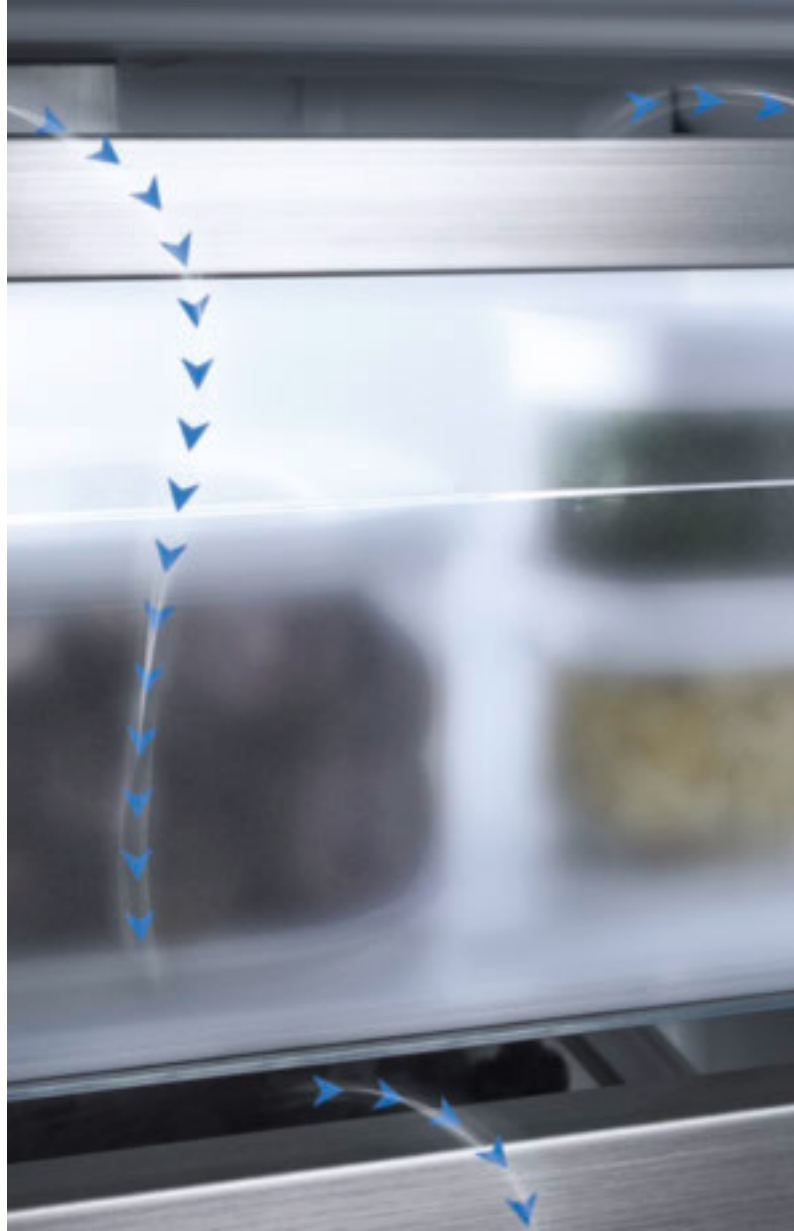
Which freshness system would you like?
Pure enjoyment and natural taste

PerfectFresh Active
More freshness is not possible: active and visible humidification in the drawer is provided by a humidifier, thus preventing moisture from being extracted from the food. Even when the drawer is only partially filled, fruit and vegetables are optimally stored. In addition to the active humidification function, this freshness system offers an automatically controlled temperature zone between 0 and +3 °C. This ensures that meat, fish and many dairy products stay fresh for 3 times longer or up to 5 times longer in the case of fruit and vegetables. Function and aesthetic appeal combined – a genuine and instant eye-catcher!

PerfectFresh Pro
Food stays fresh for up to 5 times longer. In the automatically controlled temperature range between 0 and +3 °C, meat, fish and many types of dairy products remain fresh for up to 3 times longer. Fruit and vegetables retain their freshness for up to 5 times longer – thanks to an individually adjustable humidity level on the drawer.

DailyFresh
The spacious drawers in the fridge offer space for a lot of fresh food. A good level of moisture is kept within the drawer. This results in fruit and vegetables staying fresh for up to 2 times longer.
Selected models have an ExtraCool drawer in which the temperature is lower than in the rest of the refrigerator, making it the ideal place to store meat, fish and dairy products.

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

NoFrost
With the NoFrost system, you'll never have to defrost your Miele refrigeration appliance again. The circulation cooling system distributes cold, dry air evenly so that ice cannot form in the interior cabinet. Furthermore, ice deposits do not form on your frozen food and, without layers of ice on the interior, drawers can always be opened and closed easily. NoFrost offers maximum convenience for freezing food and saves the hassle of defrosting – forever.

ComfortFrost
With ComfortFrost, the freezer needs much less defrosting. The ice inside the appliance builds up much more slowly. This saves you the effort of frequent defrosting.

DuplexCool
The fridge and freezer have separate air circuits which ensure an optimum climate in both. In addition, there is no air exchange between the two areas. This prevents odours from food such as fish, onions or cheese from being transferred to other food in the freezer. DuplexCool ensures the safest storage conditions for your food in fridge-freezers.

Pull

Push

Which convenience features would you like?

The product highlights* of Miele built-in refrigeration appliances

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

PerfectFresh Pro
Long-lasting freshness: ideal temperatures and high humidity keep fruit and vegetables fresh up to 5 times longer.

Exclusive to Miele **FlexiLight 2.0**
Entirely glare-free: the illuminated shelves can be custom-positioned in the fridge for maximum flexibility.

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

Exclusive to Miele **Fine adjustment of inner door**
Adaptable: the position of the inner door shelves can be adjusted to make the best use of space.

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

Refrigerators, freezers, wine units

What type of appliance would you like?

The models and sizes of Miele freestanding refrigeration appliances

Appliance range

Refrigerators

Fridge-freezers

Freezers

Size range

55 cm wide

60 cm wide

70/75 cm wide

Miele freestanding appliances with particularly generous interiors offer considerably more space and convenience for storing food.

XL interior
More space for bulky items. The greater useable depth in the fridge provides sufficient space for large and bulky items; even a baking tray full of food can be chilled in the refrigerator until it is time to slide it into the oven for cooking.

XXL box
More space for bulky frozen food. The extra high freezer drawer offers noticeably more volume. This gives you more space and flexibility for frozen food.

Which exterior design would you like?

Perfect integration of Miele freestanding refrigeration appliances in your kitchen environment

Perfect integration

■	**Graphite grey***
□	**Brilliant white***
■	Blackboard edition
■	BlackSteel
■	Stainless steel/CleanSteel
■	Stainless steel effect
□	White

Which handle would you like?

Miele freestanding appliance opening concepts

The Miele opening concepts take into account individual customer requirements regarding design and convenience. Concealed recessed grip or elegant handle? With or without a door opening aid? Your choice!

Click2open
With Click2open, the appliance can be opened particularly easily and elegantly. Click2open disappears discreetly into the side panel of the door, providing more room for the new exterior design.

Click2open
...

EasyOpen lever handle
The elegant handle has an opening aid with lever action. The door can be opened very easily.
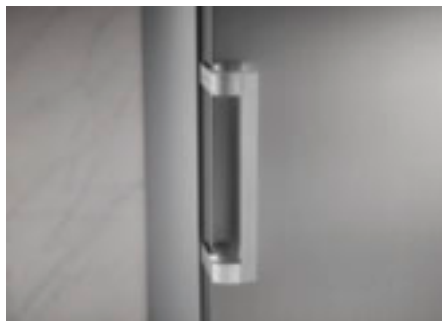
EasyHandle
A high-quality elegant handle emphasises Miele's premium appearance and offers the classic method of opening from the front.

SideOpen
Depending on the model, the side panel of the door offers a short or long recessed grip. The handleless, linear design blends perfectly into many different kitchen environments.

* Available from Q1 2023

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Refrigerators, freezers, wine units

Which user interface do you prefer?

User interfaces – Miele freestanding refrigeration appliances

User interfaces

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

FreshTouch controls
FreshTouch is based on a TFT colour display with touch functions and does not require additional control buttons. All functions and features can be easily selected via the central interface, and set with the touch of a fingertip on the display.

Sensor touch controls
The sensor touch controls are based on a LCD display. Users can navigate through the various menus intuitively at the touch of a fingertip and the three touch buttons to the right of the display.

TouchControl panels
TouchControl panels offer a completely smooth operating interface with sensor controls and a precise digital temperature display. A light touch of a finger is all that is needed to select a function.

EasyControl
Easy to select: extra options can be selected simply by toggling the sensor controls. Depending on the model, EasyControl precisely sets the temperature of the fridge, freezer or both.

Manual temperature control
The temperature is set via a manual temperature control which is particularly easy to use.

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

PerfectFresh Pro
Food stays fresh for up to 5 times longer. In the automatically controlled temperature range between 0 and +3 °C, meat, fish and many types of dairy products remain fresh for up to 3 times longer. Fruit and vegetables retain their freshness for up to 5 times longer – thanks to optimised humidity controls on the drawer. Furthermore, bright integrated LED lighting ensures a perfect overview of the food.

PerfectFresh
With PerfectFresh, food stays fresh for up to 3 times longer. The temperature range from 0 to +3 °C offers ideal conditions for a significantly longer shelf life of meat, fish and many dairy products. Fruit and vegetables in the humidity-controlled compartment are stored in ideal conditions. Vital nutrients, flavour and texture are retained for a long time – for noticeably more freshness.

DailyFresh
The spacious drawers in the fridge offer space for a lot of fresh food. The adjustable openings in the drawer ensure that humidity is retained efficiently. This results in fruit and vegetables staying fresh and crisp for noticeably longer.

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

NoFrost
With the NoFrost system, you'll never have to defrost your Miele refrigeration appliance again. The circulation cooling system distributes cold, dry air evenly so that ice cannot form in the interior cabinet. Furthermore, ice deposits do not form on your frozen food and, without layers of ice on the interior, drawers can always be opened and closed easily. NoFrost offers maximum convenience for freezing food and saves the hassle of defrosting – forever.

ComfortFrost
With ComfortFrost, the freezer needs much less defrosting. The ice inside the appliance builds up much more slowly. This saves you the effort of frequent defrosting.

DuplexCool
The fridge and freezer have separate air circuits which ensure an optimum climate in both. In addition, there is no air exchange between the two areas. This prevents odours from food such as fish, onions or cheese from being transferred to other food in the freezer. DuplexCool ensures the safest storage conditions for your food in fridge-freezers.

Which convenience features would you like?

The product highlights* of Miele freestanding refrigeration appliances

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

Freeze&Cool
New possibilities: use the freezer as a fridge and benefit from even more storage space.

Exclusive to Miele **FlexiLight 2.0**
Entirely glare-free: the illuminated shelves can be custom-positioned in the fridge for maximum flexibility.

FlexiBoard
Particularly flexible: the FlexiBoard creates space for tall containers and preserves storage space in the rear.

Exclusive to Miele **Fine adjustment of inner door**
Adaptable: the position of the inner door shelves can be adjusted to make the best use of space.

Click2open
Opening made easy: even handle-free appliances can be opened with ease thanks to the lever action.

Refrigerators, freezers, wine units

Miele MasterCool

High-end design and technology on a large scale

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

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

Award for design: the new MasterCool appliances from Miele.

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

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

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

Miele MasterCool

MasterFresh freshness system – pure enjoyment and natural taste
DuplexCool Pro freezing system – long storage times for greater convenience

MasterFresh

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

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

The drawers of your Miele MasterCool appliance provide the perfect climate for the gentle storage of your food. Thanks to the innovative MasterFresh function, the refrigerator temperature is particularly low, so that vitamins and minerals are preserved for a long time. The air humidity is also perfectly adjusted to suit fruit, vegetables, dairy products, fish and meat. This ensures that food stays fresh for up to 3 times longer.

DuplexCool Pro

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

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

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

Refrigerators, freezers, wine units

Which convenience features would you like?

The product highlights* of Miele MasterCool

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

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

MasterFresh
Food stays fresh for up to 3 times longer: the ideal storage temperature for fruit, vegetables, fish, meat and dairy products.

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

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

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

Refrigerators, freezers, wine units

16°

Miele

Which convenience features would you like?

The product highlights* of Miele wine units

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

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

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

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

Selector bottle presenter
Presentation in style: the bottles appear slightly raised in the dimmed light of the wine unit.
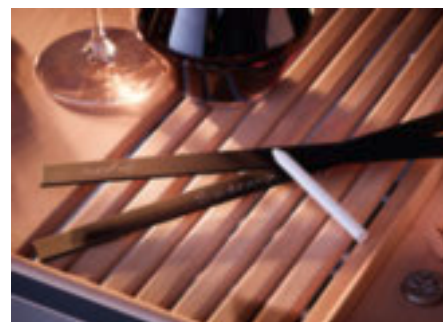
NoteBoard
For individual labelling: every bottle rack features a removable, magnetic strip for labelling bottles.

Refrigerators, freezers, wine units

What do the icons mean?

All icons for Miele refrigeration appliances at a glance

Energy efficiency
Energy efficiency classes A to F are indicated. Miele's best rating for freestanding refrigeration appliances is A*.

Sound emissions
States the exact sound emissions in decibel (dB).

Freshness system
Optimum storage with active humidification – fresh for up to five times longer even when only partially loaded.

Spacious drawers with adjustable humidity levels for fresh fruit and vegetables.

Spacious drawers for fresh fruit and vegetables.

Lighting
Individually adjustable glass shelf lighting for optimum illumination thanks to FlexiLight 2.0

Maintenance-free, energy-saving and excellent illumination of the interior cabinet.

My Ice
The automatic IceMaker with integrated water container for up to 100 ice cubes a day.

Freezer system
No need for defrosting thanks to the circulation cooling system.

* Models with energy efficiency class A available from Q1 2023
** Available from Q1 2023

Built-in freezers, 178 cm niche height
Product overview
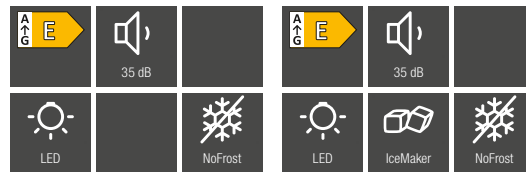
	FNS 7770 E	FNS 7794 E
	E · 35 dB · LED · NoFrost	E · 35 dB · LED · IceMaker · NoFrost
Model number	**FNS 7770 E**	**FNS 7794 E**
Construction type		
Integrated appliance	•	•
Convertible door hinging	•	•
Design		
Freezer compartment lighting	LED	LED
IceMaker lighting	–	•
User convenience		
NoFrost	•	•
SoftClose	•	•
MyIce (water container)	–	–
Controls		
Operating concept	FreshTouch	FreshTouch
SuperFreeze	•	•
Sabbath mode	•	•
Freezer/Freezer section		
Number of freezer drawers	–	–
of which Ice&PizzaBox	–	2
Efficiency and sustainability		
Energy efficiency class (A–G)	E	E
Annual energy consumption in kWh	236.84	236.84
Energy consumption in 24 h in kWh	0.64	0.64
Safety		
Acoustic door alarm	•	•
Acoustic door alarm	–	–
Technical data		
Dimensions (H x W x D) in mm	559 x 1770 x 544	559 x 1770 x 544
Door hinge technology	Fixed door	Fixed door
Max. door front weight – freezer, in kg	26	26
Total usable capacity in l	–	–
Storage time in case of fault in h	9	–
Freezer capacity in kg/24 h	10.00	10.00
Sound power in dB(A) re 1 pW	35	35

Product overview

A–G E

35 dB
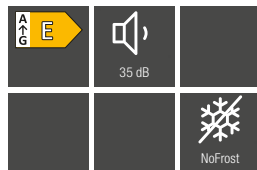
NoFrost

Model number	FNS 7140 E
Construction type	
Integrated appliance	•
Convertible door hinging	•
Design	
Freezer compartment lighting	–
IceMaker lighting	–
User convenience	
NoFrost	•
SoftClose	–
MyIce (water container)	–
Controls	
Operating concept	SensorTouch
SuperFreeze	•
Sabbath mode	•
Freezer/Freezer section	
Number of freezer drawers	–
of which Ice&PizzaBox	–
Efficiency and sustainability	
Energy efficiency class (A–G)	E
Annual energy consumption in kWh	191.42
Energy consumption in 24 h in kWh	0.52
Safety	
Acoustic door alarm	•
Acoustic door alarm	–
Technical data	
Dimensions (H x W x D) in mm	559 x 872 x 544
Door hinge technology	Fixed door
Max. door front weight – freezer, in kg	16
Total usable capacity in l	–
Storage time in case of fault in h	10
Freezer capacity in kg/24 h	10.00
Sound power in dB(A) re 1 pW	35

Built-in freezers (built-under), 82 cm niche height
Product overview
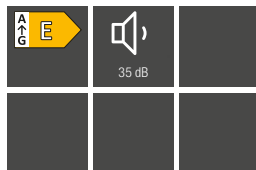
Model number	F 31202 Ui
Construction type	
Integrated appliance	•
Convertible door hinging	•
Design	
Freezer compartment lighting	–
IceMaker lighting	–
User convenience	
NoFrost	–
SoftClose	–
MyIce (water container)	–
Controls	
Operating concept	–
SuperFreeze	–
Sabbath mode	–
Freezer/Freezer section	
Number of freezer drawers	–
of which Ice&PizzaBox	–
Efficiency and sustainability	
Energy efficiency class (A–G)	E
Annual energy consumption in kWh	167.90
Energy consumption in 24 h in kWh	0.46
Safety	
Acoustic door alarm	–
Technical data	
Dimensions (H x W x D) in mm	597 x 820 x 550
Door hinge technology	Fixed door
Max. door front weight – freezer, in kg	20
Total usable capacity in l	95
Storage time in case of fault in h	10
Freezer capacity in kg/24 h	5.74
Sound power in dB(A) re 1 pW	35

Refrigerators, freezers, wine units

	KDN 7713 E Active	KDN 7724 E Active	KFN 7764 D	KFN 7785 D
Energy class	E / 35 dB / DailyFresh / LED / NoFrost	E / 35 dB / DailyFresh / LED / NoFrost	D / 34 dB / DailyFresh / FlexiLight 2.0 / NoFrost	D / 34 dB / DailyFresh / FlexiLight 2.0 / MyIce / NoFrost
Model number	**KDN 7713 E Active**	**KDN 7724 E Active**	**KFN 7764 D**	**KFN 7785 D**
Construction type				
Integrated appliance	•	•	•	•
Undercounter appliance	–	–	–	–
Convertible door hinging	•	•	•	•
Design				
Freezer compartment lighting	–	–	LED	LED
User convenience				
Fine adjustment inner door	–	–	•	•
ComfortClean	–	–	•	•
DynaCool	–	–	•	•
NoFrost	•	•	•	•
DuplexCool	•	•	•	•
SoftClose	–	–	•	•
SelfClose	–	–	–	–
IceMaker mains water conn.	–	–	–	–
MyIce (water container)	–	–	–	•
Controls				
Operating concept	EasyControl	EasyControl	FreshTouch	FreshTouch
Fridge compartment can be switched off	No	No	Yes	Yes
Automatic SuperCool	•	•	•	•
SuperFreeze	•	•	•	•
No. of temperature zones	2	2	2	2
Fridge/Fridge section				
No. of shelves	4	4	5	4
Bottle rack (chrome-plated)	•	•	–	–
No. of vegetable drawers	–	–	–	–
No. of crisper drawers	2	2	1	1
CompactCase	–	–	–	–
FlexiTray	–	–	–	•
Freezer/Freezer section				
Number of freezer drawers	–	–	–	–
Efficiency and sustainability				
Energy efficiency class (A–G)	E	E	D	D
Annual energy consumption in kWh	233.97	233.97	181.40	182.50
Energy consumption in 24 h in kWh	0.64	0.64	0.49	0.50
Safety				
Acoustic door alarm	•	•	•	•
Acoustic door alarm	–	–	•	•
Technical data				
Dimensions (H x W x D) in mm	541 x 1772 x 548	541 x 1772 x 548	559 x 1770 x 545	559 x 1770 x 546
Door hinge technology	Sliding door connection	Fixed door	Fixed door	Fixed door
Max. door front weight – refrigerator, in kg	15	15	18	18
Max. door front weight – freezer, in kg	15	15	12	12
Refrigerator compartment in l	184	184	184	184
incl. PerfectFresh zone in l	–	–	–	–
4* freezer compartment in l	76	76	70	71
Total usable capacity in l	260	260	254	255
Storage time in case of fault in h	9	9	9	9
Freezer capacity in kg/24 h	4.00	4.00	6.00	6.00
Sound power in dB(A) re 1 pW	35	35	34	34

Built-in fridge-freezers, 178.5 cm
Product overview

A—G: D	34 dB	PerfectFresh Active
FlexiLight 2.0	IceMaker	NoFrost
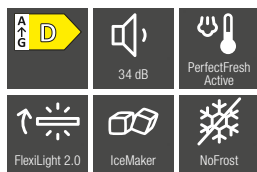
Model number	KFN 7795 D
Construction type	
Integrated appliance	•
Undercounter appliance	–
Convertible door hinging	•
Design	
Freezer compartment lighting	LED
User convenience	
Fine adjustment inner door	•
ComfortClean	•
DynaCool	•
NoFrost	•
DuplexCool	•
SoftClose	•
SelfClose	–
IceMaker mains water conn.	•
MyIce (water container)	–
Controls	
Operating concept	FreshTouch
Fridge compartment can be switched off	Yes
Automatic SuperCool	•
SuperFreeze	•
No. of temperature zones	3
Fridge/Fridge section	
No. of shelves	4
Bottle rack (chrome-plated)	–
No. of vegetable drawers	–
No. of crisper drawers	2
CompactCase	–
FlexiTray	•
Freezer/Freezer section	
Number of freezer drawers	–
Efficiency and sustainability	
Energy efficiency class (A–G)	D
Annual energy consumption in kWh	207.70
Energy consumption in 24 h in kWh	0.56
Safety	
Acoustic door alarm	•
Acoustic door alarm	•
Technical data	
Dimensions (H x W x D) in mm	559 x 1770 x 546
Door hinge technology	Fixed door
Max. door front weight – refrigerator, in kg	18
Max. door front weight – freezer, in kg	12
Refrigerator compartment in l	175
incl. PerfectFresh zone in l	71
4* freezer compartment in l	71
Total usable capacity in l	246
Storage time in case of fault in h	9
Freezer capacity in kg/24 h	6.00
Sound power in dB(A) re 1 pW	34

A G	E	35 dB	DailyFresh
LED			
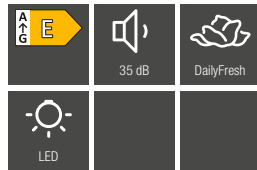
Model number	K 7433 E
Construction type	
Integrated appliance	•
Undercounter appliance	–
Convertible door hinging	•
User convenience	
Networking with Miele@home	•
Fine adjustment inner door	–
ComfortClean	•
DynaCool	•
ComfortSize	•
SoftClose	–
SelfClose	–
Controls	
Operating concept	SensorTouch
Automatic SuperCool	•
No. of temperature zones	1
Sabbath mode	•
Fridge/Fridge section	
No. of shelves	6
Bottle rack (chrome-plated)	•
No. of vegetable drawers	–
No. of crisper drawers	1
Dry back wall	–
Removable bottle carrier	–
CompactCase	–
FlexiTray	–
Efficiency and sustainability	
Energy efficiency class (A–G)	E
Annual energy consumption in kWh	105.50
Energy consumption in 24 h in kWh	0.29
Safety	
Acoustic door alarm	•
Acoustic door alarm	–
Technical data	
Dimensions (H x W x D) in mm	559 x 1395 x 546
Door hinge technology	Fixed door
Max. door front weight – refrigerator, in kg	21
Max. door front weight – freezer, in kg	–
Refrigerator compartment in l	236
incl. PerfectFresh zone in l	–
4* freezer compartment in l	0
Total usable capacity in l	235
Storage time in case of fault in h	–
Freezer capacity in kg/24 h	–

Built-in refrigerators, 178.5 cm niche height
Product overview

| | LED | 35 dB | DailyFresh | | FlexiLight 2.0 | 35 dB | DailyFresh |

Model number	K 7733 E	K 7763 E
Construction type		
Integrated appliance	•	•
Undercounter appliance	–	–
Convertible door hinging	•	•
User convenience		
Networking with Miele@home	•	•
Fine adjustment inner door	–	•
ComfortClean	•	•
DynaCool	•	•
ComfortSize	•	•
SoftClose	–	•
SelfClose	–	–
Controls		
Operating concept	SensorTouch	FreshTouch
Automatic SuperCool	•	•
No. of temperature zones	1	1
Sabbath mode	•	•
Fridge/Fridge section		
No. of shelves	7	7
Bottle rack (chrome-plated)	•	•
No. of vegetable drawers	–	–
No. of crisper drawers	2	2
Dry back wall	–	–
Removable bottle carrier	–	–
CompactCase	–	–
FlexiTray	–	–
Efficiency and sustainability		
Energy efficiency class (A–G)	E	E
Annual energy consumption in kWh	114.30	114.60
Energy consumption in 24 h in kWh	0.31	0.31
Safety		
Acoustic door alarm	•	•
Acoustic door alarm	–	–
Technical data		
Dimensions (H x W x D) in mm	559 x 1770 x 546	559 x 1770 x 546
Door hinge technology	Fixed door	Fixed door
Max. door front weight – refrigerator, in kg	26	26
Max. door front weight – freezer, in kg	–	–
Refrigerator compartment in l	309	311
incl. PerfectFresh zone in l	–	–
4* freezer compartment in l	0	0
Total usable capacity in l	308	311
Storage time in case of fault in h	–	–
Freezer capacity in kg/24 h	–	–

A G **F**	🔊 33 dB	🥕 VeggieBox
☼ LED		

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

A ↓ G **F**	35 dB	VeggieBox
LED		
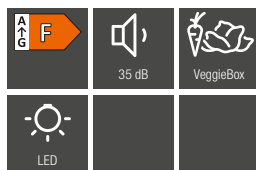
Model number	K 31222 Ui
Construction type	
Integrated appliance	–
Undercounter appliance	•
Convertible door hinging	•
User convenience	
Networking with Miele@home	–
Fine adjustment inner door	–
ComfortClean	•
DynaCool	–
ComfortSize	–
SoftClose	–
SelfClose	–
Controls	
Operating concept	PicTronic
Automatic SuperCool	•
No. of temperature zones	1
Sabbath mode	–
Fridge/Fridge section	
No. of shelves	4
Bottle rack (chrome-plated)	–
No. of vegetable drawers	–
No. of crisper drawers	–
Dry back wall	–
Removable bottle carrier	–
CompactCase	–
FlexiTray	–
Efficiency and sustainability	
Energy efficiency class (A–G)	F
Annual energy consumption in kWh	114.61
Energy consumption in 24 h in kWh	0.31
Safety	
Acoustic door alarm	•
Acoustic door alarm	–
Technical data	
Dimensions (H x W x D) in mm	597 x 820 x 550
Door hinge technology	Fixed door
Max. door front weight – refrigerator, in kg	10
Max. door front weight – freezer, in kg	–
Refrigerator compartment in l	137
incl. PerfectFresh zone in l	–
4* freezer compartment in l	0
Total usable capacity in l	136
Storage time in case of fault in h	0
Freezer capacity in kg/24 h	–

Refrigerators, freezers, wine units

Model number	F 2412 Vi	F 2812 Vi
Appliance category		
Freezer	•	•
Refrigerator	–	–
Fridge-freezer	–	–
Construction type		
Integrated appliance	•	•
Door hinge	Left	Left
Design		
Freezer compartment lighting	–	–
User convenience		
Ice/Water dispenser	–	–
Networking with Miele@home	•	•
Freshness system	–	–
DynaCool	–	–
NoFrost	•	•
DuplexCool Pro	–	–
SelfClose	–	–
IceMaker (mains water)	•	•
Controls		
Operating concept	MasterSensor	MasterSensor
SuperFreeze	•	•
No. of temperature zones	1	1
Sabbath mode	•	•
Fridge/Fridge section		
Door baskets – small	1	1
No. of crisper drawers	–	–
Door baskets – large	3	3
Freezer/Freezer section		
No. of shelves/surfaces	2	2
Number of freezer drawers	–	–
Efficiency and sustainability		
Energy efficiency class (A–G)	F	F
Energy consumption in 24 h in kWh	0.75	0.98
Safety		
Acoustic door alarm	•	•
Acoustic temperature alarm	•	•
Technical data		
Weight in kg	118.0	162.6
Door hinge technology	Fixed door	Fixed door
Max. door front weight – refrigerator, in kg	59	28
Max. door front weight – freezer, in kg	–	–
Refrigerator compartment in l	–	–
incl. PerfectFresh zone in l	–	–
4* freezer compartment in l	240	445
Total usable capacity in l	268	–
Storage time in case of fault in h	6	10
Freezer capacity in kg/24 h	16.00	23.00
Sound power in dB(A) re 1 pW	42	42

Built-in fridge-freezers, XXL MasterCool
Product overview
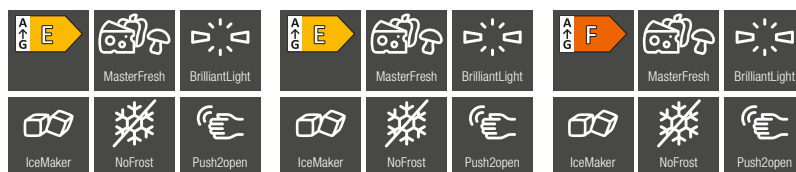
	KF 2802 Vi	KF 2902 Vi	KF 2982 Vi
	MasterFresh / BrilliantLight / IceMaker / NoFrost / Push2open	MasterFresh / BrilliantLight / IceMaker / NoFrost / Push2open	MasterFresh / BrilliantLight / IceMaker / NoFrost / Push2open
Model number	**KF 2802 Vi**	**KF 2902 Vi**	**KF 2982 Vi**
Appliance category			
Freezer	–	–	–
Refrigerator	–	–	–
Fridge-freezer	•	•	•
Construction type			
Integrated appliance	•	•	•
Door hinge	right	right	Left and right
Design			
Freezer compartment lighting	–	–	–
User convenience			
Ice/Water dispenser	–	–	–
Networking with Miele@home	•	•	•
Freshness system	MasterFresh	MasterFresh	MasterFresh
DynaCool	•	•	•
NoFrost	•	•	•
DuplexCool Pro	•	•	•
SelfClose	•	•	•
IceMaker (mains water)	•	•	•
Controls			
Operating concept	MasterSensor	MasterSensor	MasterSensor
SuperFreeze	•	•	•
No. of temperature zones	2	2	2
Sabbath mode	•	•	•
Fridge/Fridge section			
Door baskets – small	–	–	–
No. of crisper drawers	2	2	2
Door baskets – large	–	–	–
Freezer/Freezer section			
No. of shelves/surfaces	–	–	–
Number of freezer drawers	–	–	–
Efficiency and sustainability			
Energy efficiency class (A–G)	E	E	F
Energy consumption in 24 h in kWh	0.80	0.89	1.13
Safety			
Acoustic door alarm	•	•	•
Acoustic temperature alarm	•	•	•
Technical data			
Weight in kg	181.0	201.0	214.0
Door hinge technology	Fixed door	Fixed door	Fixed door
Max. door front weight – refrigerator, in kg	45	40	68
Max. door front weight – freezer, in kg	18	10	10
Refrigerator compartment in l	316	389	386
incl. PerfectFresh zone in l	–	–	–
4* freezer compartment in l	136	166	166
Total usable capacity in l	452	555	552
Storage time in case of fault in h	13	13	13
Freezer capacity in kg/24 h	14.00	14.00	14.00
Sound power in dB(A) re 1 pW	42	42	42
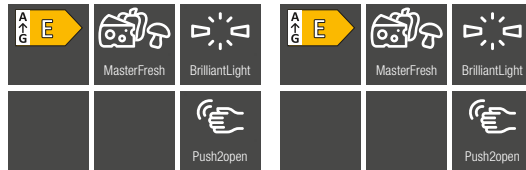
	MasterFresh BrilliantLight Push2open	MasterFresh BrilliantLight Push2open
Model number	**K 2802 Vi**	**K 2902 Vi**
Appliance category		
Freezer	–	–
Refrigerator	•	•
Fridge-freezer	–	–
Construction type		
Integrated appliance	•	•
Door hinge	right	right
Design		
Freezer compartment lighting	–	–
User convenience		
Ice/Water dispenser	–	–
Networking with Miele@home	•	•
Freshness system	MasterFresh	MasterFresh
DynaCool	•	•
NoFrost	–	–
DuplexCool Pro	–	–
SelfClose	•	•
IceMaker (mains water)	–	–
Controls		
Operating concept	MasterSensor	MasterSensor
SuperFreeze	–	–
No. of temperature zones	2	2
Sabbath mode	•	•
Fridge/Fridge section		
Door baskets – small	–	–
No. of crisper drawers	2	2
Door baskets – large	–	–
Freezer/Freezer section		
No. of shelves/surfaces	–	–
Number of freezer drawers	–	–
Efficiency and sustainability		
Energy efficiency class (A–G)	E	E
Energy consumption in 24 h in kWh	0.45	0.49
Safety		
Acoustic door alarm	•	•
Acoustic temperature alarm	•	•
Technical data		
Weight in kg	157.5	176.0
Door hinge technology	Fixed door	Fixed door
Max. door front weight – refrigerator, in kg	27	48
Max. door front weight – freezer, in kg	–	–
Refrigerator compartment in l	467	579
incl. PerfectFresh zone in l	69	85
4* freezer compartment in l	0	0
Total usable capacity in l	467	579
Storage time in case of fault in h	0	0
Freezer capacity in kg/24 h	–	–
Sound power in dB(A) re 1 pW	40	40

Refrigerators, freezers, wine units

What do the icons mean?

All icons for Miele MasterCool appliances at a glance
WITH WINE

Energy efficiency

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

Lighting

The stylish LEDs fully illuminate every area of the appliance.

BrilliantLight

SommelierSet

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

SommelierSet

Storage racks

Secure hold for every bottle with individually adjustable slats

FlexiFrame

Door opening aid

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

Push2open

XXL MasterCool
Product overview

	BrilliantLight			BrilliantLight	SommelierSet
A↑G **G**			A↑G **G**		
FlexiFrame	Push2open		FlexiFrame	Push2open	
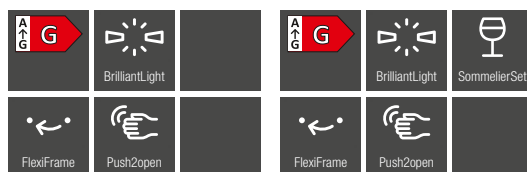
Model number	KWT 2612 Vi	KWT 2672 ViS
Appliance category		
Wine conditioning unit	•	•
Construction type		
Integrated appliance	•	•
Door hinge	Left	Left
Convertible door hinging	•	•
User convenience		
DynaCool	•	•
Push2open	•	•
MaxLoad hinge	•	•
FlexiFrame	•	•
Number of FlexiFrame wooden racks	13	9
Material of wooden racks	Beech	Beech
SommelierSet	–	•
NoteBoard	•	•
Controls		
Operating concept	MasterSensor	MasterSensor
No. of temperature zones	3	3
Sabbath mode	•	•
Efficiency and sustainability		
Energy efficiency class (A–G)	G	G
Annual energy consumption in kWh	155.13	155.13
Energy consumption in 24 h in kWh	0.42	0.42
Safety		
Acoustic door alarm	•	•
Technical data		
Dimensions (H x W x D) in mm	603 x 2127 x 610	603 x 2127 x 610
Weight in kg	148.4	144.2
Door hinge technology	Fixed door	Fixed door
Max. door front weight – refrigerator, in kg	73	73
Total usable capacity in l	441	370
0.75 l Bordeaux bottle capacity (no. of bottles)	–	–
Sound power in dB(A) re 1 pW	42	42

What do the icons mean?

All icons for Miele wine units at a glance

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

Sound emissions
States the exact sound emissions in decibel (dB).

Lighting
The stylish halogen lights fully illuminate every area of the refrigerator.

Maintenance-free, energy-saving and excellent illumination of the interior cabinet

Storage racks
Even magnum bottles can be stored thanks to slats which can be repositioned in two directions.

Secure hold for every bottle with individually adjustable slats

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

Built-in wine unit, 178 cm niche
Product overview

A	G

32 dB

FlexiFrame Plus   SommelierSet
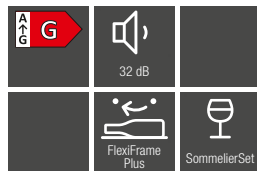
Model number	KWT 6722 iGS
Construction type	
Freestanding appliance	–
Integrated appliance	•
Undercounter appliance	–
Convertible door hinging	•
Design	
Casing colour	–
Tinted glass door	–
User convenience	
DynaCool	•
SoftClose	•
No. of wooden racks	8
Material of wooden racks	Beechwood
Number of FlexiFrame wooden racks	8
Number of FlexiFrame Plus wooden racks	–
SommelierSet	•
Bottle presenter	–
3 D bottle presenter	•
Controls	
Operating concept	TouchControl
No. of temperature zones	2
Sabbath mode	–
Efficiency and sustainability	
Energy efficiency class (A–G)	G
Annual energy consumption in kWh	178.12
Energy consumption in 24 h in kWh	0.48
Safety	
Acoustic door alarm	•
Acoustic door alarm	–
Technical data	
Dimensions (H x W x D) in mm	557 x 1770 x 572
Door hinge technology	–
Max. door front weight – refrigerator, in kg	–
0.75 l Bordeaux bottle capacity (no. of bottles)	83 bottles
Sound power in dB(A) re 1 pW	32
Glass door	

Built-in wine unit, 45 cm niche
Product overview
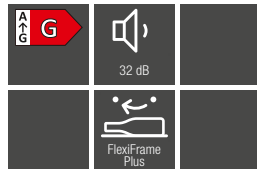
Model number	KWT 7112 iG
Construction type	
Freestanding appliance	–
Integrated appliance	•
Undercounter appliance	–
Convertible door hinging	–
Design	
Casing colour	–
Tinted glass door	–
User convenience	
DynaCool	•
SoftClose	•
No. of wooden racks	3
Material of wooden racks	–
Number of FlexiFrame wooden racks	–
Number of FlexiFrame Plus wooden racks	2
SommelierSet	–
Bottle presenter	–
3 D bottle presenter	–
Controls	
Operating concept	TouchControl
No. of temperature zones	1
Sabbath mode	–
Efficiency and sustainability	
Energy efficiency class (A–G)	G
Annual energy consumption in kWh	116.00
Energy consumption in 24 h in kWh	0.31
Safety	
Acoustic door alarm	•
Acoustic door alarm	–
Technical data	
Dimensions (H x W x D) in mm	595 x 455 x 559
Door hinge technology	–
Max. door front weight – refrigerator, in kg	–
0.75 l Bordeaux bottle capacity (no. of bottles)	18 bottles
Sound power in dB(A) re 1 pW	32
Stainl. steel CleanSteel glass	

Built-in wine unit, 88 cm niche
Product overview
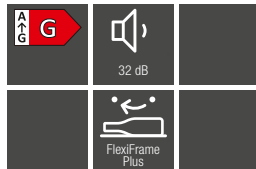
Model number	KWT 6422 iG
Construction type	
Freestanding appliance	–
Integrated appliance	•
Undercounter appliance	–
Convertible door hinging	•
Design	
Casing colour	–
Tinted glass door	–
User convenience	
DynaCool	•
SoftClose	•
No. of wooden racks	2
Material of wooden racks	Beechwood
Number of FlexiFrame wooden racks	2
Number of FlexiFrame Plus wooden racks	–
SommelierSet	–
Bottle presenter	–
3 D bottle presenter	•
Controls	
Operating concept	TouchControl
No. of temperature zones	2
Sabbath mode	–
Efficiency and sustainability	
Energy efficiency class (A–G)	G
Annual energy consumption in kWh	151.48
Energy consumption in 24 h in kWh	0.41
Safety	
Acoustic door alarm	•
Acoustic door alarm	–
Technical data	
Dimensions (H x W x D) in mm	595 x 909 x 572
Door hinge technology	–
Max. door front weight – refrigerator, in kg	–
0.75 l Bordeaux bottle capacity (no. of bottles)	33 bottles
Sound power in dB(A) re 1 pW	32
Obsidian Black glass	

Built-under wine units
Product overview

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

Freestanding wine units
Product overview

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

Dishwashers

Innovation AutoDos:
Automatic dispensing with integrated PowerDisk.

Superior cleaning system, unparalleled freedom!

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

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

For around one month, you won't have to worry about your dishwasher having sufficient detergent whenever you start a programme, as the innovative dispensing technology with PowerDisk contains enough powder granulate for an average of 20 dishwashing programmes[1]. This gives you a new kind of freedom.

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

Miele dishwashers

[1] In the ECO programme

What type of appliance would you like?

The construction types of Miele dishwashers

Miele offers different dishwasher construction types
for your kitchen.

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

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

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

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

Miele dishwashers

Eye level installation
Loading without having to stoop: all Miele built-in dishwashers can be installed at an ergonomic height.

For maximum convenience and perfect design harmony

The wide variety of installation options for Miele dishwashers

Miele FrontFit
All Miele built-in dishwashers can be installed at an ergonomic height. Miele FrontFit provides the right appearance: an innovative technique that reduces gaps between the kitchen fronts to the maximum. This creates perfect gaps and joints. The intelligent sliding mechanism makes operation very convenient.

For perfect gaps and joints
For a consistent look: the new Miele FrontFit technique ensures a perfect design in all installation situations.

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

Plinthless run of kitchen cabinets
An even more appealing design: thanks to FrontFit, Miele dishwashers can be installed without a plinth.

Which niche size is available in your kitchen?

Miele dishwasher sizes

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

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

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

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

AutoDos

Exclusive to Miele **Superior cleaning system**
Great results: AutoDos is the world's first automatic dispensing system with integrated PowerDisk[1]. Transforming the dishwasher and exclusive powder granulate into a finely tuned system, the PowerDisk dispenses detergent depending on the selected programme at exactly the right time. Enjoy the freedom: the PowerDisk lasts for 20 dishwashing programmes[2], without having to replenish the reservoir. Furthermore, it always dispenses the right amount of powder granulate.

[1] Patent: EP2798995, US9962062
[2] In the ECO programme

Which convenience features would you like?

The product highlights* of Miele dishwashers

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

Exclusive to Miele **Miele@home**
Make your life smarter: thanks to Miele@home you can cleverly network your domestic appliances – for more options.
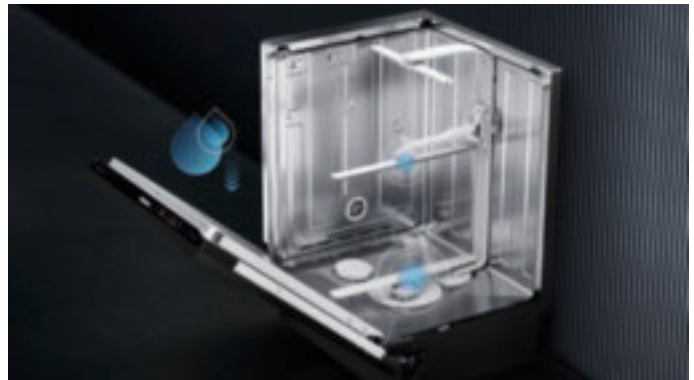
QuickPowerWash
Short programme: best cleaning results for normally soiled crockery in 58 minutes.

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

LEVEL 3 VIRUS HYGIENE

InFluenc_H

INSTITUTE FOR
INTEGRATIVE HYGIENE
AND VIROLOGY

Test-No.: LI-020-351-3
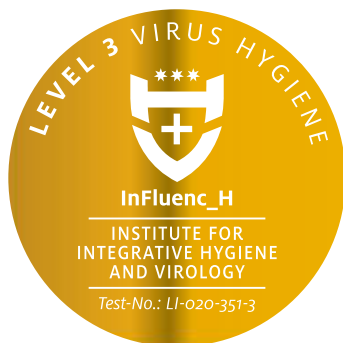
Proven hygiene
Hygienically clean: all Miele dishwashers reliably remove over 99.9 % of viruses[1].

* Features vary depending on model
[1] According to certification by the Institute for Integrative Hygiene and Virology with respect to the removal of enveloped and non-enveloped viruses (e.g. coronaviruses, influenza or noroviruses) in the tested Hygiene and Intensive programmes, in all cases using PowerDisk/UltraTabs. Details on the test criteria can be found at www.miele.com/g7000-c.

Miele dishwashers

What do the icons mean?

All icons for Miele dishwashers at a glance

Energy efficiency
Energy efficiency classes A to G are indicated.

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

Cutlery cleaning
The patented 3D MultiFlex tray[1] offers perfect convenience for the highest demands. The height, width and depth can be perfectly adjusted.

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

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

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

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

	A→G D	🔊 40 dB**	MultiFlex ⇕
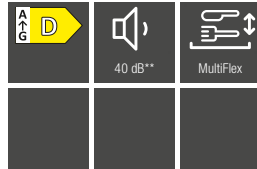
Model number	G 5640 SC SL
Design	
Control panel version	Straight fascia
Control type	Programme selector button
Display	1-line text display
MultiLingua	•
Convenience	
Networking with Miele@home	–
AutoDos	–
Knock2open	–
Door closing aid	ComfortClose
Time left and delay start	•
In-operation indicator light	Control indicator
Efficiency and sustainability	
Water consumption in the Automatic programme in litres from	6.0
Water consumption in the ECO programme in litres	7.7
Electricity consumption in the ECO programme in kWh	0.62
Electricity consumption in kWh in the ECO programme (hot water)	0.41
Number of place settings	–
EcoFeedback	•
EcoPower Technology	•
Half load	•
Quality of results	
Fresh water dishwasher	•
AutoOpen drying	•
SensorDry	•
BrilliantGlassCare	•
Wash programmes	
QuickPowerWash	•
PowerWash	–
Hygiene	–
Appliance care	•
ExtraQuiet	•
Dishwashing options	
IntenseZone	•
Express	•
Extra Clean	•
Extra Dry	•
Basket design	
Basket design	ExtraComfort 45 cm
Safety	
Waterproof system	•
Filter indicator light	–
Safety lock	•
System lock	–
Technical data	
Total rated load in kW	2.00
Voltage in V	230
Fuse rating in A	10
Length of water inlet hose in m	1.50
Length of water drain hose in m	1.50
Length of supply lead in m	1.80
Fascia colour	
Brilliant White	•

Miele dishwashers

Freestanding dishwasher, 60 cm

Product overview

	G 5210 SC Active Plus	G 7110 SC AutoDos	G 7410 SC AutoDos
Model number			
Design			
Control panel version	Straight fascia	Straight fascia	Straight fascia
Control type	Programme selector button	Programme selector button	Softkeys
Display	3-digit 7-segment display	1-line text display	1-line text display
MultiLingua	–	•	•
Convenience			
Networking with Miele@home	–	•	•
AutoDos	–	•	•
Knock2open	–	–	–
Door closing aid	ComfortClose	ComfortClose	ComfortClose
Time left and delay start	•	•	•
In-operation indicator light	Control indicator	Display	Display
Efficiency and sustainability			
Water consumption in the Automatic programme in litres from	6.0	6.0	6.0
Water consumption in the ECO programme in litres	8.9	8.4	8.4
Electricity consumption in the ECO programme in kWh	0.74	0.64	0.54
Electricity consumption in kWh in the ECO programme (hot water)	0.52	0.40	0.29
Number of place settings	–	–	–
EcoFeedback	–	•	•
EcoPower Technology	•	•	•
Half load	•	•	•
Quality of results			
Fresh water dishwasher	•	•	•
AutoOpen drying	•	•	•
SensorDry	•	•	•
BrilliantGlassCare	•	•	•
Wash programmes			
QuickPowerWash	•	•	•
PowerWash	–	•	•
Hygiene	–	–	•
Pasta/Paella	–	–	–
Appliance care	–	•	•
ExtraQuiet	•	•	•
Dishwashing options			
IntenseZone	–	–	•
Express	•	•	•
Extra Clean	•	•	•
Extra Dry	•	•	•
Basket design			
Basket design	Comfort	ComfortPlus 60 cm	ExtraComfort
Safety			
Waterproof system	•	•	•
Filter indicator light	–	•	•
Safety lock	•	•	•
System lock	–	–	–
Technical data			
Total rated load in kW	2.00	2.00	2.00
Voltage in V	230	230	230
Fuse rating in A	10	10	10
Length of water inlet hose in m	1.50	1.50	1.50
Length of water drain hose in m	1.50	1.50	1.50
Length of supply lead in m	1.80	1.80	1.80
Fascia colour			
Brilliant White	•	•	•
CleanSteel	•	•	•

A-G: D	40 dB**	MultiFlex
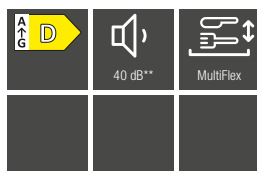
Model number	G 5690 SCVi SL
Design	
Control panel version	Straight fascia
Control type	Programme selector button
Display	1-line text display
MultiLingua	•
Convenience	
Networking with Miele@home	–
AutoDos	–
Knock2open	–
Door closing aid	ComfortClose
Time left and delay start	•
In-operation indicator light	Control indicator
Efficiency and sustainability	
Water consumption in the Automatic programme in litres from	6.0
Water consumption in the ECO programme in litres	7.7
Electricity consumption in the ECO programme in kWh	0.62
Electricity consumption in kWh in the ECO programme (hot water)	0.41
Number of place settings	–
EcoFeedback	•
EcoPower Technology	•
Half load	•
Quality of results	
Fresh water dishwasher	•
AutoOpen drying	•
SensorDry	•
BrilliantGlassCare	•
Wash programmes	
QuickPowerWash	•
PowerWash	–
Hygiene	–
Pasta/Paella	–
Appliance care	•
ExtraQuiet	•
Dishwashing options	
IntenseZone	•
Express	•
Extra Clean	•
Extra Dry	•
Basket design	
Basket design	ExtraComfort 45 cm
Safety	
Waterproof system	•
Filter indicator light	–
Safety lock	•
System lock	–
Technical data	
Total rated load in kW	2.00
Voltage in V	230
Fuse rating in A	10
Length of water inlet hose in m	1.50
Length of water drain hose in m	1.50
Length of supply lead in m	1.80
Min. front panel weight in kg	2.0
Max. front panel weight in kg	8.0
Fascia colour	
Stainless steel/CleanSteel	•

Miele dishwashers

Fully integrated dishwashers 60 cm
Product overview

	G 5260 SCVi Active Plus	G 7160 SCVi AutoDos	G 7165 SCVi XXL AutoDos	G 7280 SCVi FrontFit
Energy label	C	B	B	A
Noise	45 dB	40 dB**	40 dB**	40 dB**
Features	3D MultiFlex	3D MultiFlex / AutoDos	3D MultiFlex / AutoDos	3D MultiFlex
Model number	**G 5260 SCVi Active Plus**	**G 7160 SCVi AutoDos**	**G 7165 SCVi XXL AutoDos**	**G 7280 SCVi FrontFit**
Design				
Control panel version	Fully integrated fascia	Fully integrated fascia	Fully integrated fascia	Fully integrated fascia
Control type	Programme selector button	Programme selector button	Programme selector button	Programme selector button
Display	3-digit 7-segment display	1-line text display	1-line text display	1-line text display
MultiLingua	–	•	•	•
Convenience				
Networking with Miele@home	–	•	•	–
AutoDos	–	•	•	–
Knock2open	–	–	–	–
Door closing aid	ComfortClose	ComfortClose	ComfortClose	ComfortClose
Time left and delay start	•	•	•	•
In-operation indicator light	acoustic	optical and acoustic	optical and acoustic	optical and acoustic
Efficiency and sustainability				
Water consumption in the Automatic programme in litres from	6.0	6.0	6.0	6.0
Water consumption in the ECO programme in litres	8.9	8.4	8.4	8.4
Electricity consumption in the ECO programme in kWh	0.74	0.64	0.64	0.54
Electricity consumption in kWh in the ECO programme (hot water)	0.52	0.40	0.40	0.29
Number of place settings	–	–	–	–
EcoFeedback	–	•	•	•
EcoPower Technology	•	•	•	•
Half load	•	•	•	•
Quality of results				
Fresh water dishwasher	•	•	•	•
AutoOpen drying	•	•	•	•
SensorDry	•	•	•	•
BrilliantGlassCare	•	•	•	•
Wash programmes				
QuickPowerWash	•	•	•	•
PowerWash	–	•	•	•
Hygiene	–	–	–	–
Pasta/Paella	–	–	–	–
Appliance care	–	•	•	•
Dishwashing options				
IntenseZone	–	–	–	•
Express	•	•	•	•
Extra Clean	•	•	•	•
Extra Dry	•	•	•	•
Basket design				
Basket design	Comfort	ComfortPlus 60 cm	ComfortPlus 60 cm	ComfortPlus 60 cm
Safety				
Waterproof system	•	•	•	•
Filter indicator light	–	•	•	•
Safety lock	–	–	–	–
System lock	–	–	–	–
Technical data				
Total rated load in kW	2.00	2.00	2.00	2.00
Voltage in V	230	230	230	230
Fuse rating in A	10	10	10	10
Length of water inlet hose in m	1.50	1.50	1.50	1.50
Length of water drain hose in m	1.50	1.50	1.50	1.50
Length of supply lead in m	1.80	1.80	1.80	1.80
Min. front panel weight in kg	4.0	4.0	4.0	4.0
Max. front panel weight in kg	11.0	11.0	12.0	10.0
Fascia colour				
Stainless Steel.	•	•	•	•
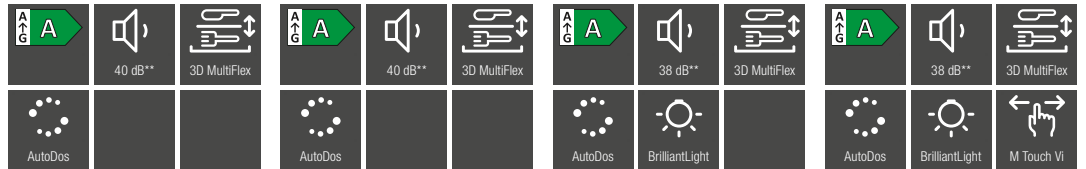
Model number	G 7460 SCVi AutoDos	G 7465 SCVi XXL AutoDos	G 7660 SCVi AutoDos	G 7970 SCVi AutoDos Knock2Open
Design				
Control panel version	Fully integrated fascia	Fully integrated fascia	Fully integrated fascia	Fully integrated fascia
Control type	Softkeys	Softkeys	Softkeys	Touch control
Display	1-line text display	1-line text display	1-line text display	M Touch Vi
MultiLingua	•	•	•	•
Convenience				
Networking with Miele@home	•	•	•	•
AutoDos	•	•	•	•
Knock2open	–	–	–	•
Door closing aid	ComfortClose	ComfortClose	ComfortClose	AutoClose
Time left and delay start	•	•	•	•
In-operation indicator light	optical and acoustic	optical and acoustic	optical and acoustic	optical and acoustic
Efficiency and sustainability				
Water consumption in the Automatic programme in litres from	6.0	6.0	6.0	6.0
Water consumption in the ECO programme in litres	8.4	8.4	8.4	8.4
Electricity consumption in the ECO programme in kWh	0.54	0.54	0.54	0.54
Electricity consumption in kWh in the ECO programme (hot water)	0.29	0.29	0.29	0.29
Number of place settings	–	–	–	–
EcoFeedback	•	•	•	•
EcoPower Technology	•	•	•	•
Half load	•	•	•	•
Quality of results				
Fresh water dishwasher	•	•	•	•
AutoOpen drying	•	•	•	•
SensorDry	•	•	•	•
BrilliantGlassCare	•	•	•	•
Wash programmes				
QuickPowerWash	•	•	•	•
PowerWash	•	•	•	•
Hygiene	•	•	•	•
Pasta/Paella	–	–	•	•
Appliance care	•	•	•	•
Dishwashing options				
IntenseZone	•	•	•	•
Express	•	•	•	•
Extra Clean	•	•	•	•
Extra Dry	•	•	•	•
Basket design				
Basket design	ExtraComfort	ExtraComfort	MaxiComfort	MaxiComfort 60 cm
Safety				
Waterproof system	•	•	•	•
Filter indicator light	•	•	•	•
Safety lock	–	–	–	–
System lock	–	–	–	–
Technical data				
Total rated load in kW	2.00	2.00	2.00	2.00
Voltage in V	230	230	230	230
Fuse rating in A	10	10	10	10
Length of water inlet hose in m	1.50	1.50	1.50	1.50
Length of water drain hose in m	1.50	1.50	1.50	1.50
Length of supply lead in m	1.80	1.80	1.80	1.80
Min. front panel weight in kg	4.0	4.0	4.0	4.0
Max. front panel weight in kg	11.0	12.0	11.0	11.0
Fascia colour				
CleanSteel/Obsidian black	•	•	•	•

Fully integrated dishwashers 60 cm
Product overview
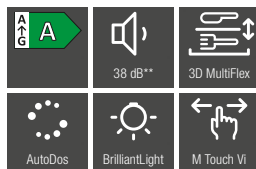
Model number	G 7975 SCVi XXL AutoDos Knock2Open
Design	
Control panel version	Fully integrated fascia
Control type	Touch control
Display	M Touch Vi
MultiLingua	•
Convenience	
Networking with Miele@home	•
AutoDos	•
Knock2open	•
Door closing aid	AutoClose
Time left and delay start	•
In-operation indicator light	optical and acoustic
Efficiency and sustainability	
Water consumption in the Automatic programme in litres from	6.0
Water consumption in the ECO programme in litres	8.4
Electricity consumption in the ECO programme in kWh	0.54
Electricity consumption in kWh in the ECO programme (hot water)	0.29
Number of place settings	–
EcoFeedback	•
EcoPower Technology	•
Half load	•
Quality of results	
Fresh water dishwasher	•
AutoOpen drying	•
SensorDry	•
BrilliantGlassCare	•
Wash programmes	
QuickPowerWash	•
PowerWash	•
Hygiene	•
Pasta/Paella	•
Appliance care	•
Dishwashing options	
IntenseZone	•
Express	•
Extra Clean	•
Extra Dry	•
Basket design	
Basket design	MaxiComfort
Safety	
Waterproof system	•
Filter indicator light	•
Safety lock	–
System lock	–
Technical data	
Total rated load in kW	2.00
Voltage in V	230
Fuse rating in A	10
Length of water inlet hose in m	1.50
Length of water drain hose in m	1.50
Length of supply lead in m	1.80
Min. front panel weight in kg	4.0
Max. front panel weight in kg	12.0
Fascia colour	
Stainless Steel.	–
CleanSteel/Obsidian black	•

A-G / A	
40 dB**	3D MultiFlex

Model number	G 7200 SCi
Design	
Control panel version	Straight fascia
Control type	Programme selector button
Display	1-line text display
MultiLingua	•
Convenience	
Networking with Miele@home	–
AutoDos	–
Knock2open	–
Door closing aid	ComfortClose
Time left and delay start	•
In-operation indicator light	Display
Efficiency and sustainability	
Water consumption in the Automatic programme in litres from	6.0
Water consumption in the ECO programme in litres	8.4
Electricity consumption in the ECO programme in kWh	0.54
Electricity consumption in kWh in the ECO programme (hot water)	0.29
Number of place settings	–
EcoFeedback	•
EcoPower Technology	•
Half load	•
Quality of results	
Fresh water dishwasher	•
AutoOpen drying	•
SensorDry	•
BrilliantGlassCare	•
Wash programmes	
QuickPowerWash	•
PowerWash	•
Hygiene	–
Pasta/Paella	–
Appliance care	•
Dishwashing options	
IntenseZone	•
Express	•
Extra Clean	•
Extra Dry	•
Basket design	
Basket design	ComfortPlus 60 cm
Safety	
Waterproof system	•
Filter indicator light	•
Safety lock	•
System lock	–
Technical data	
Total rated load in kW	2.00
Voltage in V	230
Fuse rating in A	10
Length of water inlet hose in m	1.50
Length of water drain hose in m	1.50
Length of supply lead in m	1.80
Fascia colour	
Brilliant White	•

Dialog oven installation drawings

**Dialog oven
60 cm**

DO 7860
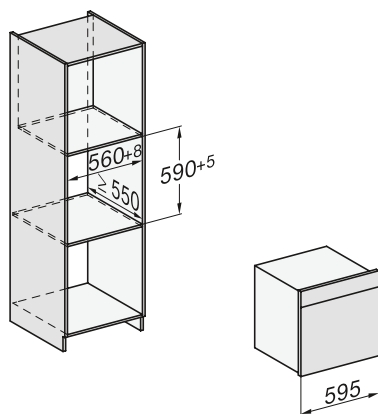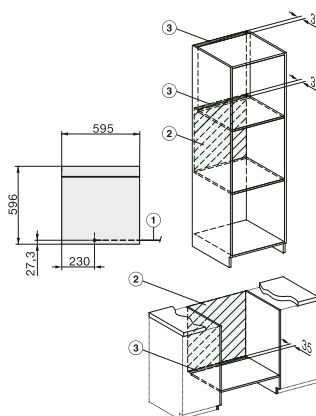
560⁺⁸
≥ 550
≥ 600
595

DO 7860

22
22*/23,3*
111,5
581
473,5
592
596
546
min.2
4

22 mm – glass, 23.3 mm – stainless steel

DO 7860

560⁺⁸
≥ 550
590⁺⁵
595

DO 7860

35
35
595
596
27,3
230
35

1) Mains connection cable, L = 1500 mm,
2) No connections permitted in this area,
3) Ventilation cut-out, min. 150 cm^2

Handle DO 7860 PureLine
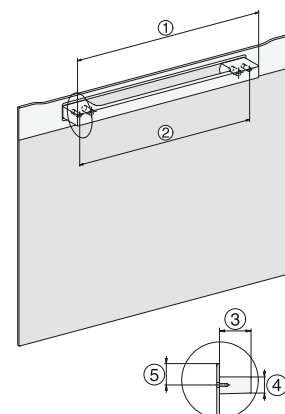
1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 24 mm, 5) 32.5 mm

Handle DO 7860 PureLine
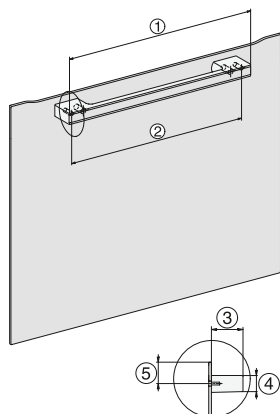
1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 27 mm, 5) 32.5 mm

**Cookers and ovens
60 cm**

H 2000 E/EP, I/IP, B/BP, H 7000 B/BP/BPX
76 l oven compartment

When building the oven into a base unit underneath a hob, please observe the installation instructions for the hob as well as the casing depth required for the hob.

H 2000 E/EP, I/IP, B/BP H 7000 B/BP/BPX
76 l oven compartment
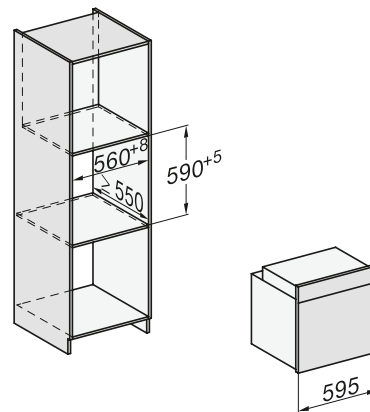
H 2000 E/EP, I/IP, B/BP, H 7000 B/BP/BPX
76 l oven compartment
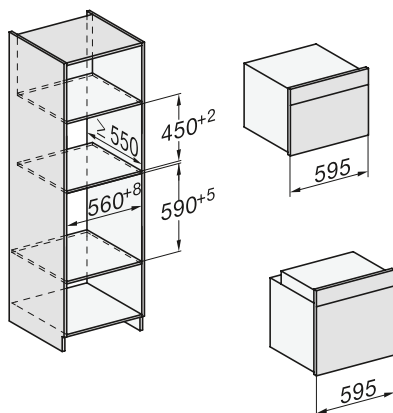
H 2000 E/EP, I/IP, B/BP H 7000 B/BP/BPX
76 l oven compartment
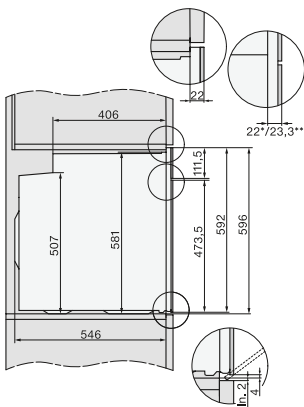
22 mm – glass, 23.3 mm – stainless steel

H 2000 E/EP, I/IP, B/BP, H 7000 B/BP/BPX
76 l oven compartment
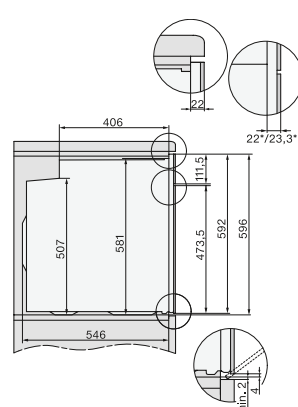
22 mm – glass, 23.3 mm – stainless steel

H 2000 E/EP, I/IP, B/BP, H 7000 B/BP/BPX
76 l oven compartment
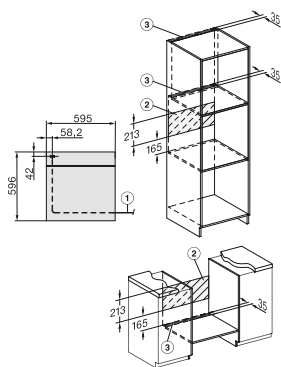
1) Mains connection cable, L = 1500 mm,
2) No connections permitted in this area,
3) Ventilation cut-out, min. 150 cm²

H 2000 E/EP, I/IP, B/BP, H 7000 B/BP/BPX
76 l oven compartment
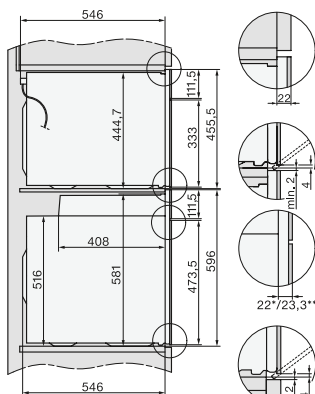
22 mm – glass, 23.3 mm – stainless steel

H 2000 E/EP, I/IP, B/BP, H 7000 B/BP/BPX
76 l oven compartment
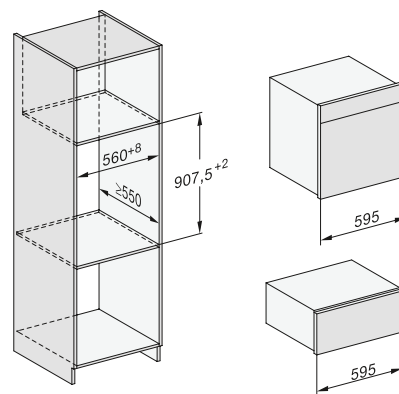
Cooker and oven installation drawings, 60 cm

**Cookers and ovens
60 cm**

H 2000 E/EP, I/IP, B/BP, H 7000 B/BP/BPX
76 l oven compartment

595
77
67,6
455,5
①
595
58,2
42
596
①
③ 35
③ 35
③ 35
② 213
165
①

1) Mains connection cable, L = 2000 mm, 2) No connections permitted in this area, 3) Ventilation cut-out, min. 150 cm^2

Handle H 2000, H 7000 VitroLine

①
②
③
④
⑤

1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm, 5) 32.5 mm

Handle H 2000, H 7000 PureLine

①
②
③
④
⑤

1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 24 mm, 5) 32.5 mm

Handle H 2000, H 7000 PureLine

①
②
③
④
⑤

1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 27 mm, 5) 32.5 mm

Handle H 2000, H 7000 ContourLine

①
②
③
④
⑤

1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm, 5) 53.75 mm

Oven installation drawings, 90 cm

Oven 90 cm

H 7890 BP, 90 l oven compartment
H 2890 BP
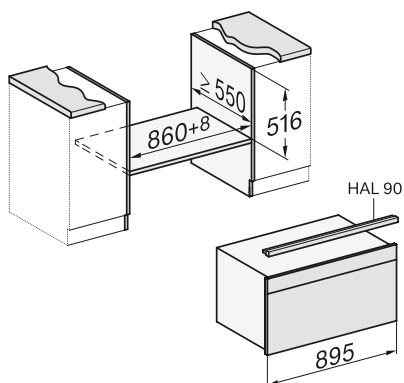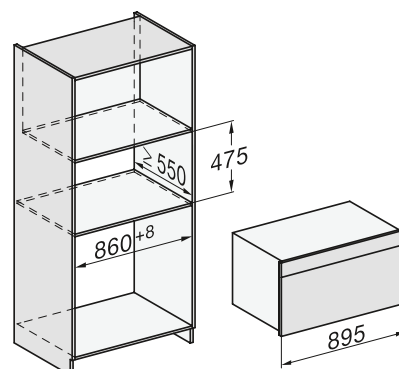
≥ 550
516
860+8
HAL 90
895

H 7890 BP, 90 l oven compartment
H 2890 BP

≥ 550
475
860+8
895

H 7890 BP, 90 l oven compartment
H 2890 BP

35
35
895
46
478
20
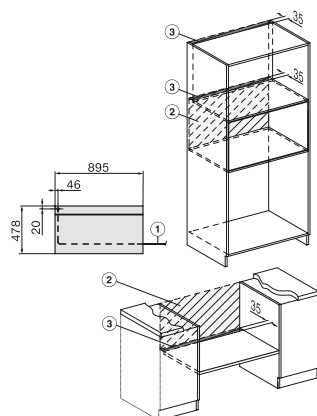
1) Mains connection cable, L = 2000 mm,
2) No connections permitted in this area,
3) Ventilation cut-out, min. 150 cm²

H 2890 BP, 90 l oven compartment

HAL 90
4
30
4
22
82,1
472,7
474
478
382
22*/23,3**
545
min. 2
4
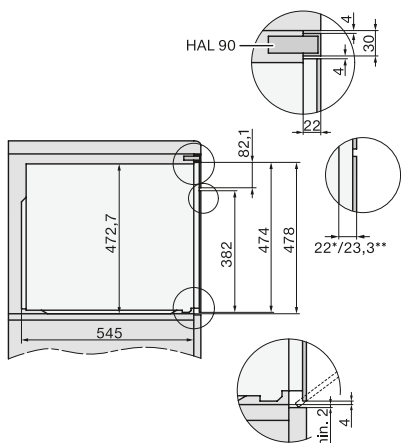
22 mm – glass, 23.3 mm – stainless steel

Handle H 2890 BP, 90 l oven compartment
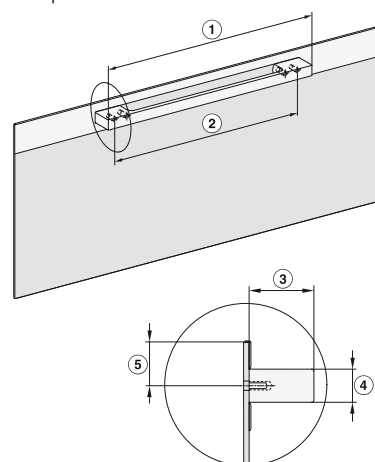
1) 500 mm, 2) 444 mm, 3) 47 mm, 4) 24 mm, 5) 32.5 mm

H 7890 BP, 90 l oven compartment

HAL 90
4
30
22
4
22*/23,3**
82,1
472,7
474
480
382
545
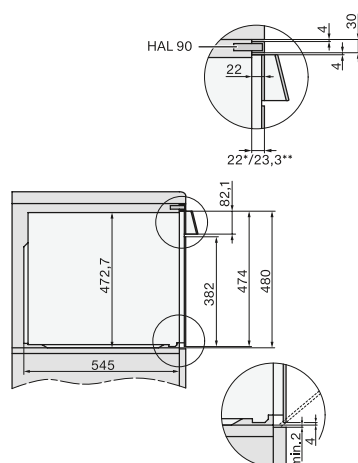
22 mm – glass, 23.3 mm – stainless steel

H 7890 BP, 90 l oven compartment

22
82,1
472,7
474
480
382
22*/23,3**
545
min. 2
4
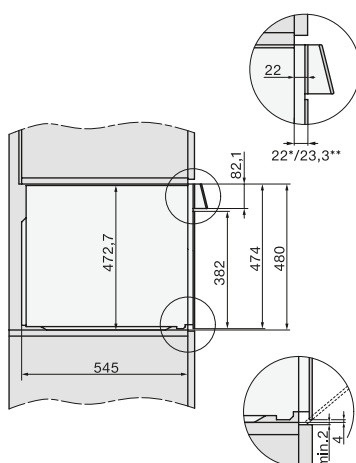
22 mm – glass, 23.3 mm – stainless steel

Handle H 7890 BP, 90 l oven compartment
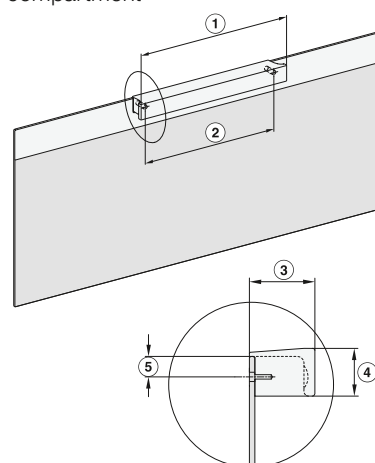
1) 350 mm, 2) 300 mm, 3) 48 mm, 4) 35 mm, 5) 16.5 mm

Microwave combination ovens

H 7000 BM
43 l oven compartment
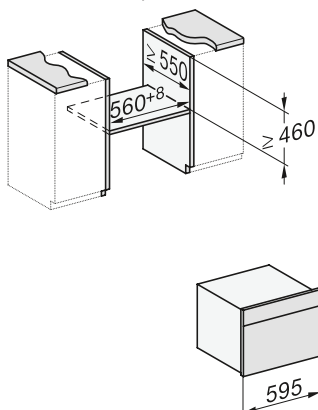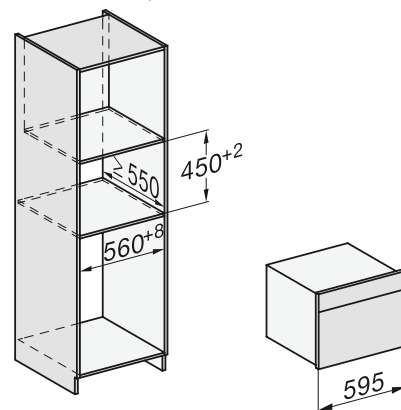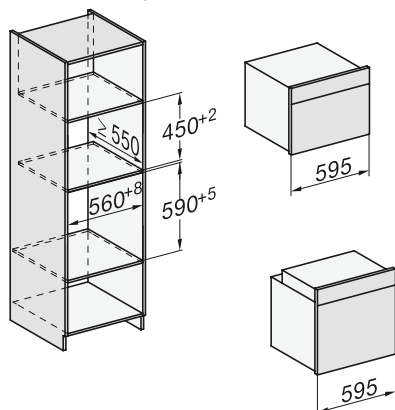
H 7000 BM
43 l oven compartment

H 7000 BM
43 l oven compartment

H 7000 BM
43 l oven compartment
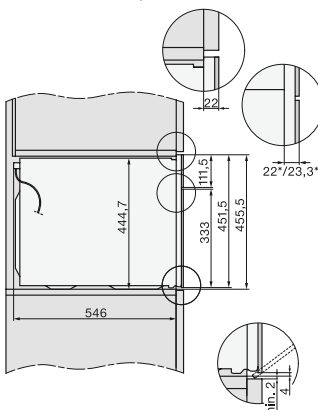
22 mm – glass, 23.3 mm – stainless steel

H 7000 BM
43 l oven compartment
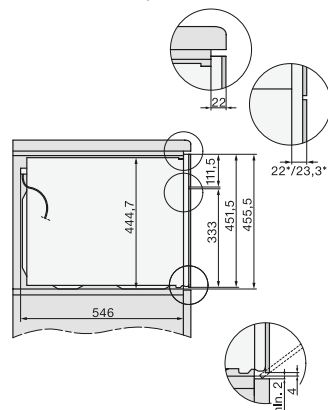
22 mm – glass, 23.3 mm – stainless steel

H 7000 BM
43 l oven compartment
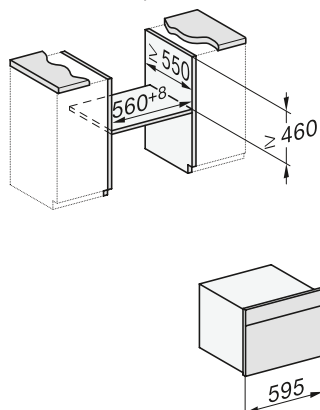
When building the oven into a base unit underneath a hob, please observe the installation instructions for the hob as well as the casing depth required for the hob.

H 7000 BM
43 l oven compartment
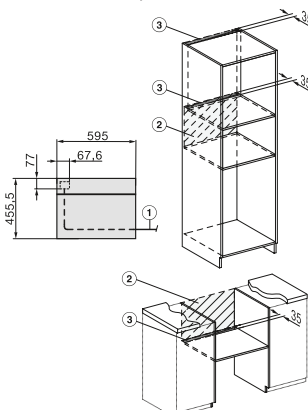
1) Mains connection cable, L = 2000 mm,
2) No connections permitted in this area,
3) Ventilation cut-out, min. 150 cm^2

H 7000 BM
43 l oven compartment
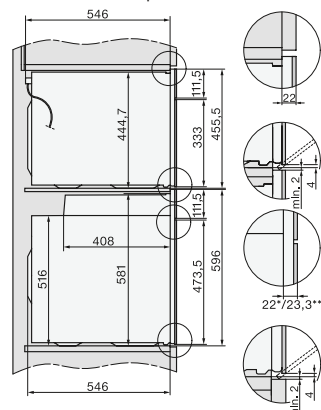
22 mm – glass, 23.3 mm – stainless steel

H 7000 BM
43 l oven compartment
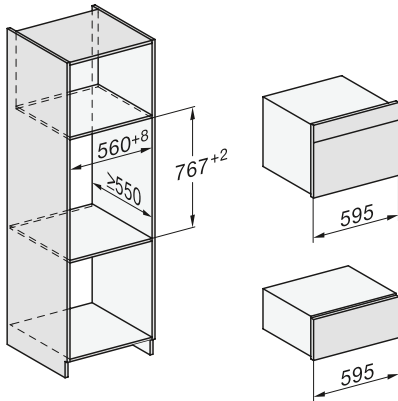
H 7000 BM
43 l oven compartment
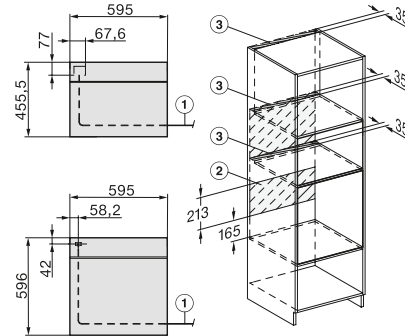
1) Mains connection cable, L = 2000 mm,
2) No connections permitted in this area,
3) Ventilation cut-out, min. 150 cm^2

Handle H 7000 PureLine
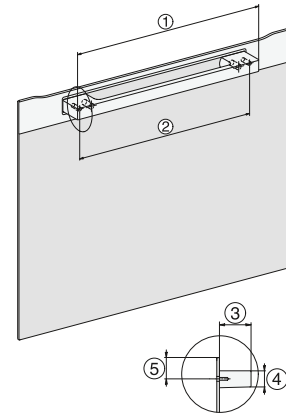
1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 24 mm, 5) 32.5 mm

Handle H 7000 PureLine
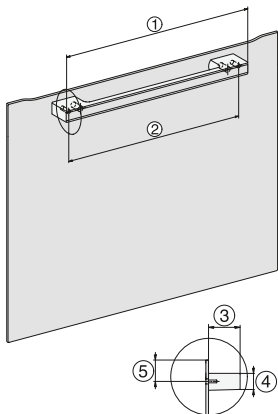
1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 27 mm, 5) 32.5 mm

Handle H 7000 ContourLine
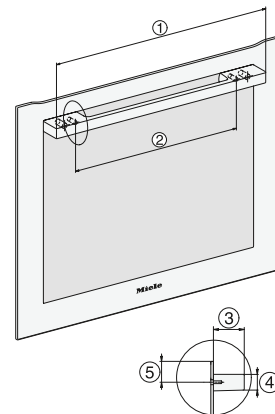
1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm,
5) 53.75 mm

Steam ovens/ Steam ovens with microwave

DG 6001, DG 6019, 24 l oven compartment

DG 6001, DG 6019, 24 l oven compartment
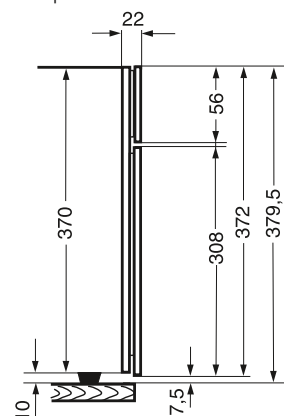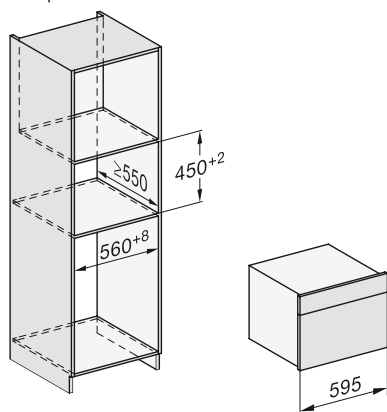
DG 7000, DGM 7000, 24 l oven compartment

DG 7000, DGM 7000, 24 l oven compartment

22 mm glass, 23.3 mm stainless steel

DG 7000, DGM 7000, 24 l oven compartment

DG 7000, DGM 7000, 24 l oven compartment

A 22 mm glass, 23.3 mm stainless steel

DG 7000, DGM 7000, 24 l oven compartment

DG 7000, DGM 7000, 24 l oven compartment

A 22 mm glass, 23.3 mm stainless steel

DG 7000, DGM 7000, 24 l oven compartment

DG 7000, DGM 7000, 24 l oven compartment

≥ 550
560+8
≥460
595

DG 7000, DGM 7000, 24 l oven compartment

35
35
35
35
122,8
41,5
444,5
595
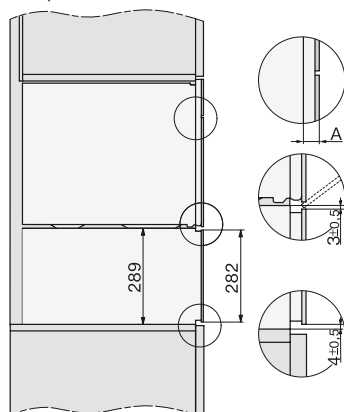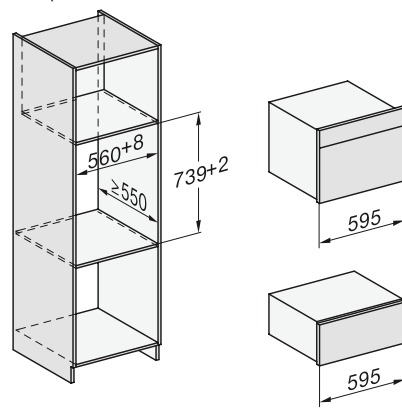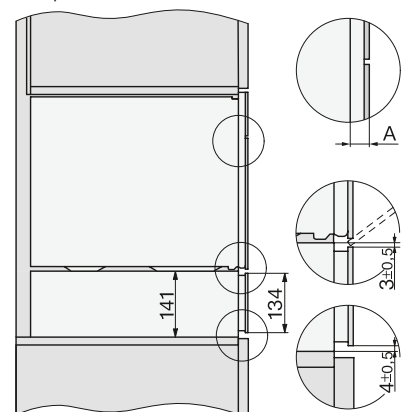
1) Mains connection cable, L = 2000 mm,
2) No connections permitted in this area, 3
) Ventilation cut-out, min. 180 cm²

DG 7000, DGM 7000, 24 l oven
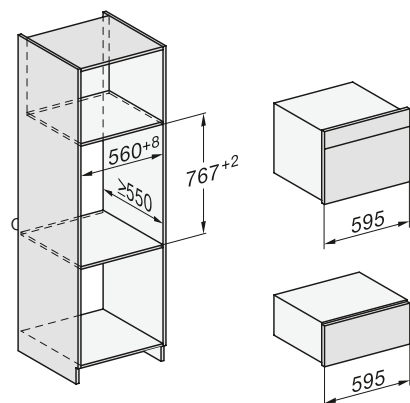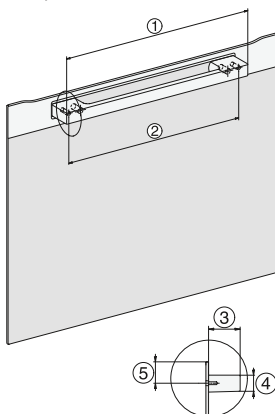
560+8
767+2
≥550
595
595

Handle DG 7000, DGM 7000, 24 l oven compartment PureLine

① ② ③ ④ ⑤

1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 24 mm, 5) 32.5 mm

Handle DG 7000, DGM 7000, 24 l oven compartment PureLine

① ② ③ ④ ⑤
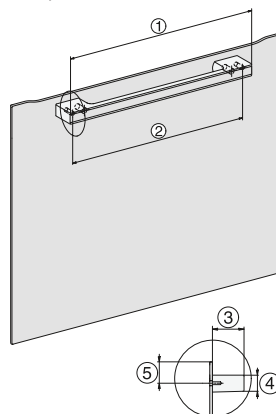
1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 27 mm, 5) 32.5 mm

Handle DG 7000, DGM 7000, 24 l oven compartment ContourLine

① ② ③ ④ ⑤
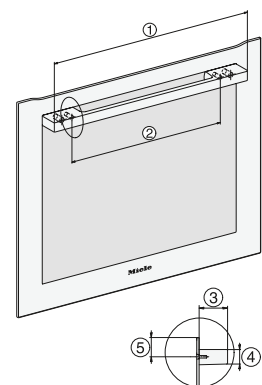
1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm,
5) 53.75 mm

DGC Pro combination steam ovens 45 cm – installation drawings

DGC Pro combination steam ovens
45 cm

DGC 7x4x, 48 l oven compartment

≥550
560+8
≥460
595

DGC 7x4x, 48 l oven compartment

≥550
450+2
560+8
595

DGC 7x4x, 48 l oven compartment

111.5
446,8
333
451,5
455,5
A
min. 2
4±0,5

A 22 mm glass, 23.3 mm stainless steel

DGC 7x4x, 48 l oven compartment

74
(19)
55
80
75
135

DGC 7x4x, 48 l oven compartment

560+8
≥550
590+2
595
595

DGC 7x4x, 48 l oven compartment

560+8
≥550
739+2
595
595
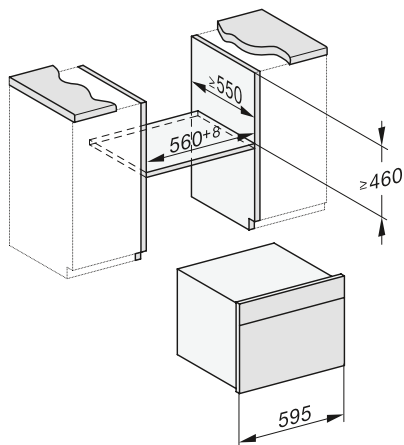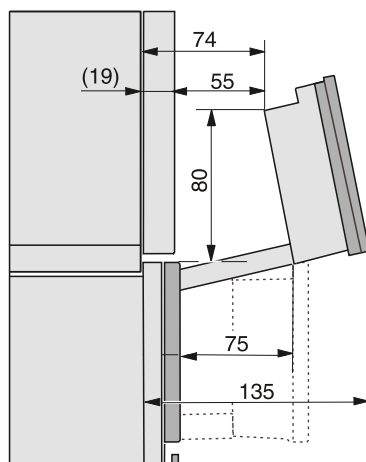
DGC 7x4x, 48 l oven compartment

DGC 7x4x, 48 l oven compartment
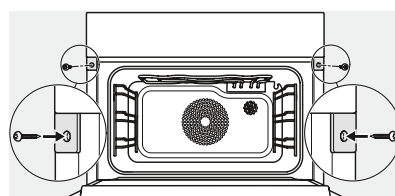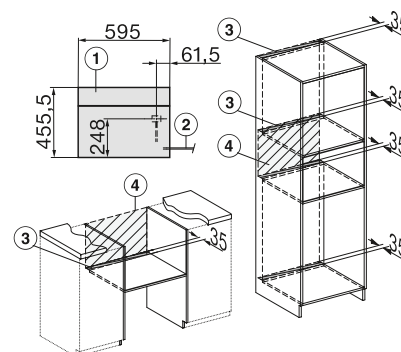
595
61,5
455,5
248
35
35
35
35
1
2
3
3
4
4
3

1) View from front, 2) Mains connection cable,
L=2,000 mm, 3) Ventilation cut-out min. 180 cm², 4) No
connections permitted in this area

DGC 7x4x, 48 l oven compartment

560^{+8}
≥ 550
767^{+2}
595
595
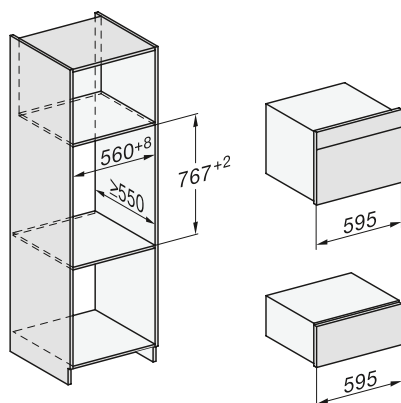
DGC 7x45, 48 l oven compartment

98
71
455.5
388
248
25
111
595
≤ 500
35
35
35
35
35

1) View from the front, 2) Mains connection cable, L=2,000 mm, 3) Water inlet hose (stainless steel), L=2,000 mm, 4) Water drain hose (plastic), L=3,000 mm, the top end of the water drain hose to where it connects to the siphon must not be higher than 500 mm, 5) Ventilation cut-out, min. 180 cm², 6) No connections permitted in this area

DGC 7000 handle VitroLine
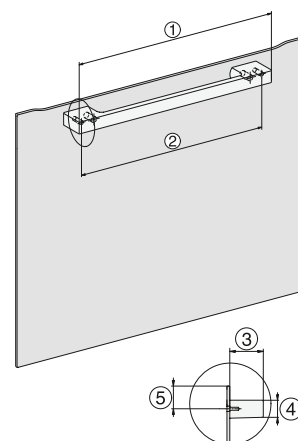
1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm, 5) 32.5 mm

DGC 7000 handle PureLine

1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 27 mm, 5) 32.5 mm

DGC 7000 handle PureLine

1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 27 mm, 5) 32.5 mm

DGC 7000 handle ContourLine

1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm, 5) 53.75 mm

DGC Pro combination steam ovens 60 cm – installation drawings

DGC combination steam ovens 60 cm

DGC 7x5x, 68 l oven compartment
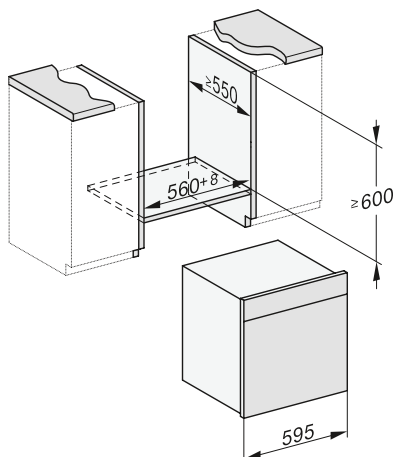
≥ 550
560⁺⁸
≥ 600
595

DGC 7x5x, 68 l oven compartment

≥ 550
590⁺⁵
560⁺⁸
595

DGC 7x5x, 68 l oven compartment

111,5
587,3
596
473,5
545
22*/23,3*
min. 2
4
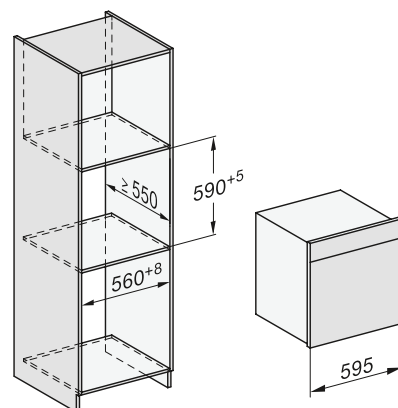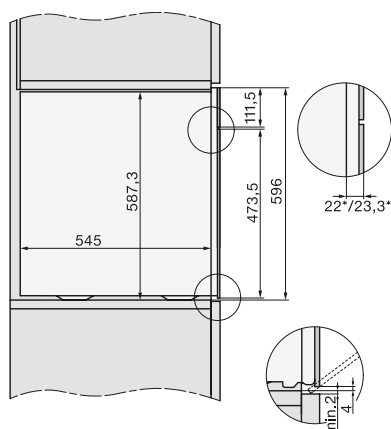
22 mm glass, 23.3 mm stainless steel

DGC 7x5x, 68 l oven compartment
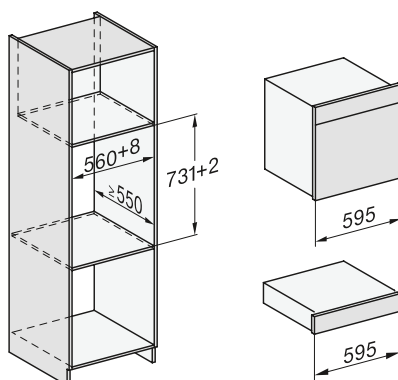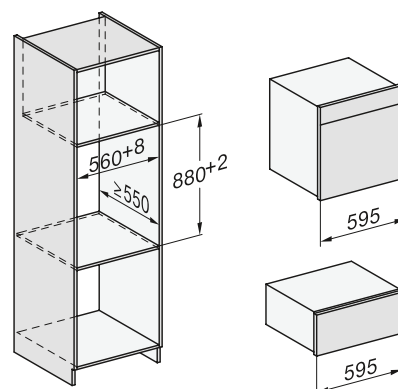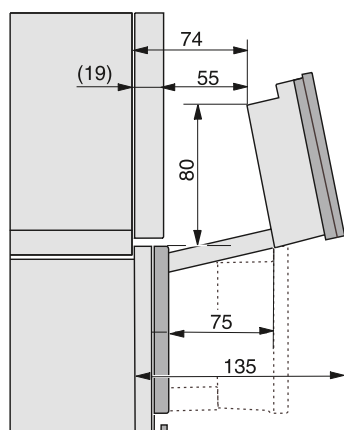
560⁺⁸
≥ 550
731⁺²
595
595

DGC 7x5x, 68 l oven compartment

560⁺⁸
≥ 550
880⁺²
595
595

DGC 7x5x, 68 l oven compartment

74
(19)
55
80
75
135

DGC 7x5x, 68 l oven compartment

DGC 7x5x, 68 l oven compartment

35
35
595
58,2
213
165
596
42
213
165
35
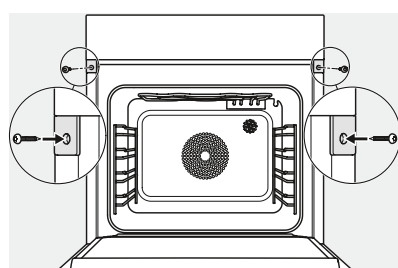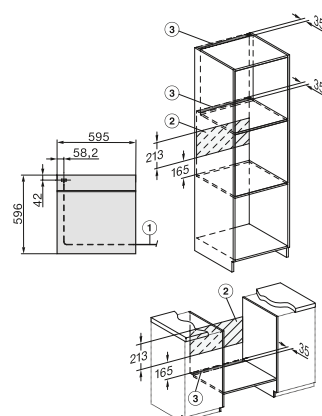
1) Mains connection cable, L = 1500 mm,
2) No connections permitted in this area,
3) Ventilation cut-out, min. 150 cm²
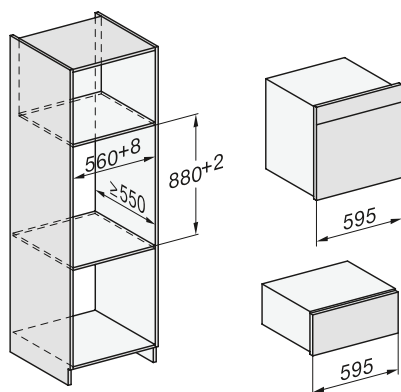
DGC 7x5x, 68 l oven compartment	DGC 7x5x, 68 l oven compartment	DGC 7000 handle VitroLine

1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm, 5) 32.5 mm

DGC 7000 handle PureLine	DGC 7000 handle PureLine	DGC 7000 handle ContourLine

1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 24 mm, 5) 32.5 mm

1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 27 mm, 5) 32.5 mm

1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm, 5) 53.75 mm

DGC Pro combination steam ovens 60 cm – installation drawings

DGC Pro combination steam ovens
60 cm

DGC 7x6x, 68 l oven compartment
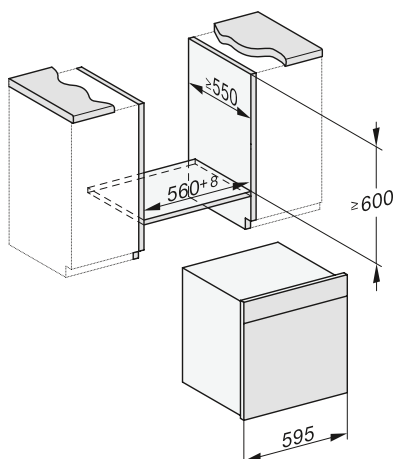
DGC 7x6x, 68 l oven compartment
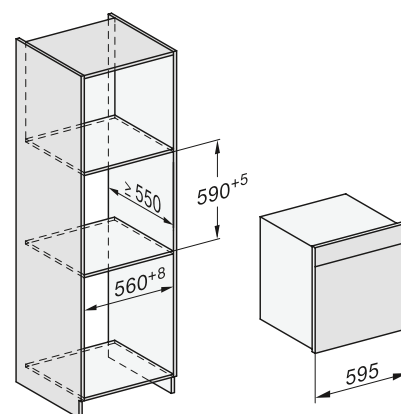
DGC 7x6x, 68 l oven compartment
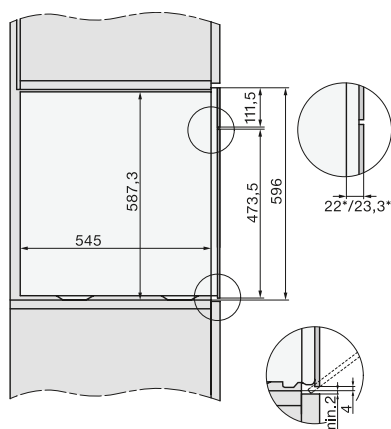
22 mm glass, 23.3 mm stainless steel

DGC 7x6x, 68 l oven compartment
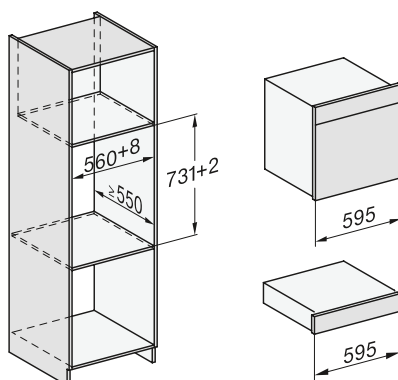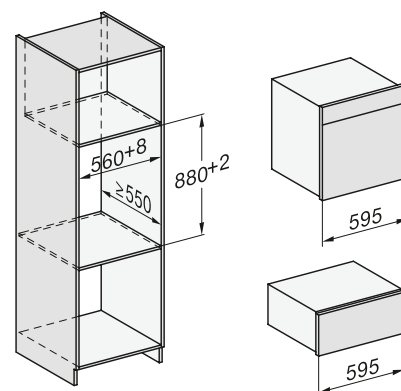
DGC 7x6x, 68 l oven compartment

DGC 7x6x, 68 l oven compartment
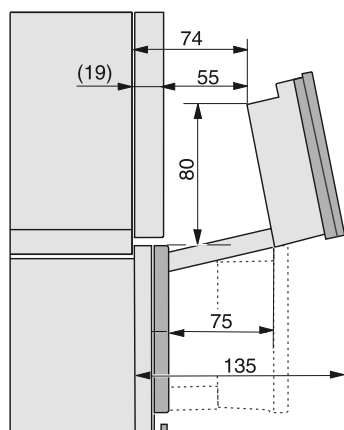
DGC 7x6x, 68 l oven compartment
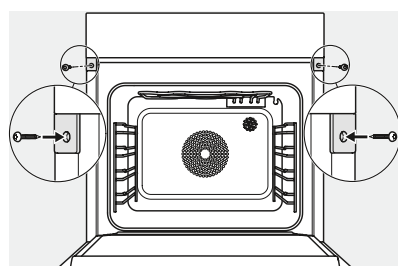
DGC 7x6x, 68 l oven compartment
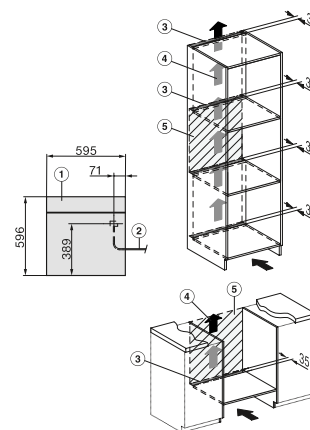
1) View from front, 2) Mains connection cable,
L=2000 mm, 3) Ventilation cut-out min. 180 cm^2,
4) Ventilation, 5) No connections permitted in this area

DGC 7x6x, 68 l oven compartment

560+8
≥550
880+2
595
595

DGC 7x6x, 68 l oven compartment

560+8
≥550
907,5+2
595
595
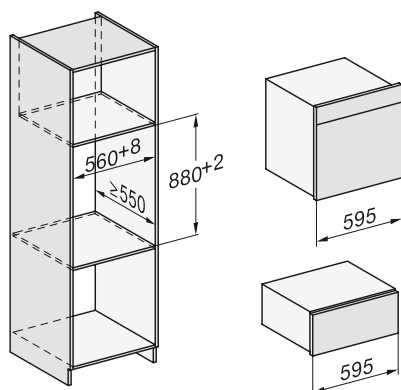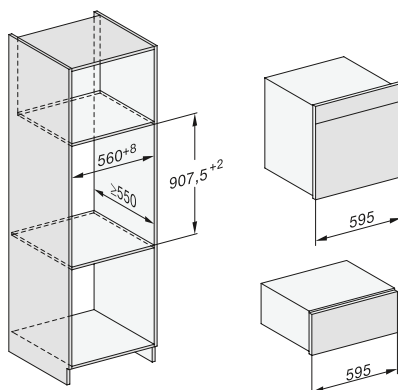
DGC 7x65, 68 l oven compartment
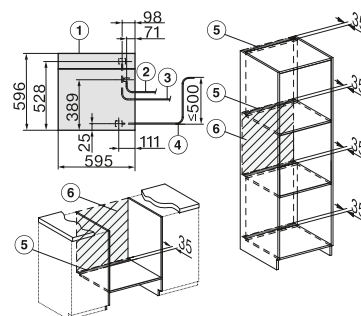
1) View from the front, 2) Mains connection cable, L=2,000 mm, 3) Water inlet hose (stainless steel), L=2,000 mm, 4) Water drain hose (plastic), L=3,000 mm, the top end of the water drain hose to where it connects to the siphon must not be higher than 500 mm, 5) Ventilation cut-out, min. 180 cm², 6) No connections permitted in this area

DGC 7000 handle VitroLine
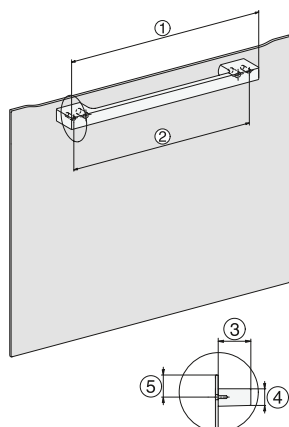
1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm, 5) 32.5 mm

DGC 7000 handle PureLine
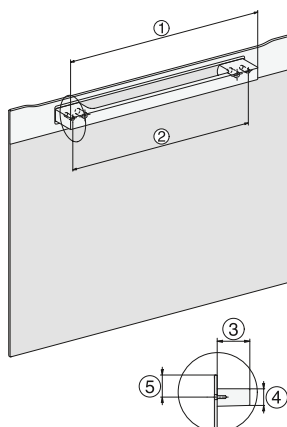
1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 24 mm, 5) 32.5 mm

DGC 7000 handle PureLine
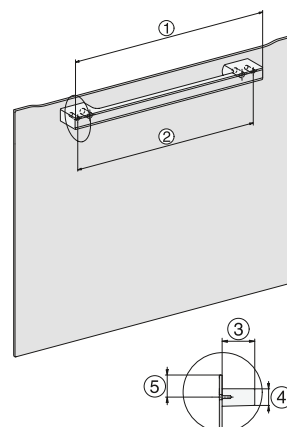
1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 27 mm, 5) 32.5 mm

DGC 7000 handle ContourLine
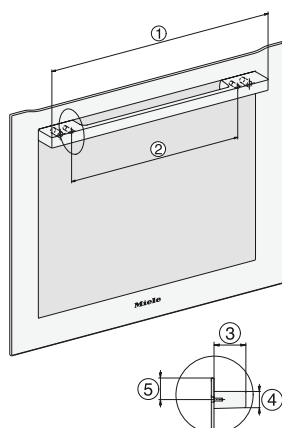
1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm, 5) 53.75 mm

Microwave oven – installation drawings

Microwave ovens

M 6012, 26 l oven compartment
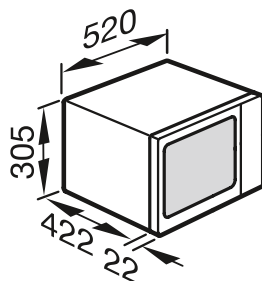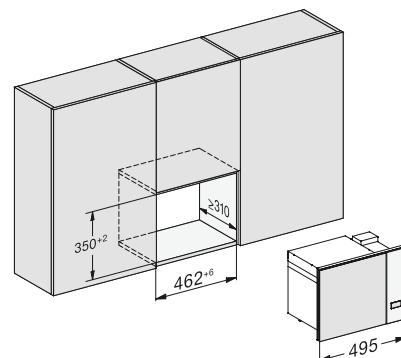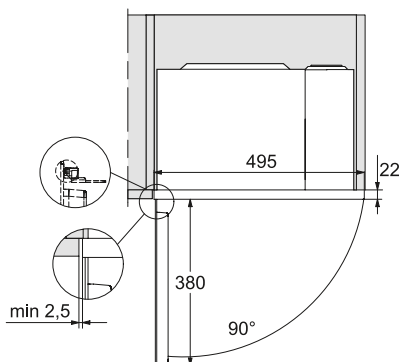
520

305

422

22

M 2224 SC, 17 l oven compartment

350⁺²

≥310

462⁺⁶

495

M 2224 SC, 17 l oven compartment

495

22

380

90°

min 2,5

M 2224 SC, 17 l oven compartment

495

62

15

372
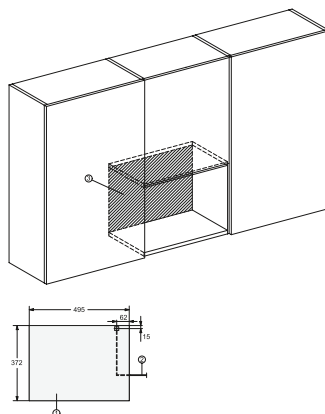
1) View from front, 2) Mains connection cable
L=1600 mm, 3) No connections permitted in this area

M 2224 SC, M 2230 SC, M 2234 SC

372

22

16

M 2224 SC, M 2230 SC, M 2234 SC

372

22

6
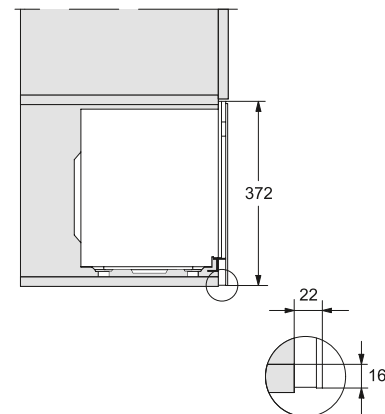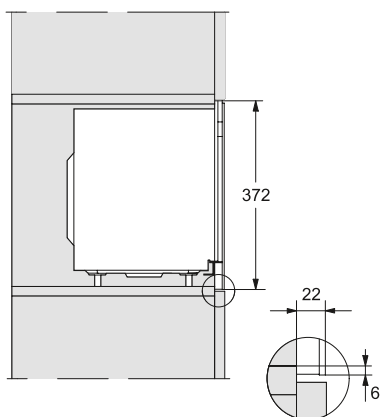
M 223x, 17 l oven compartment

360⁺²

≥310

562⁺⁶

595
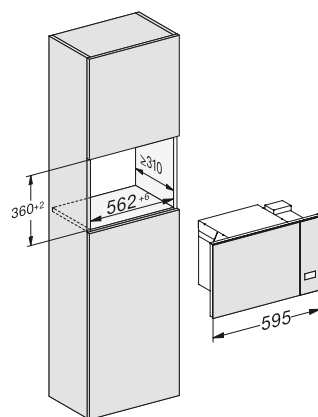
M 223x, 26 l oven compartment
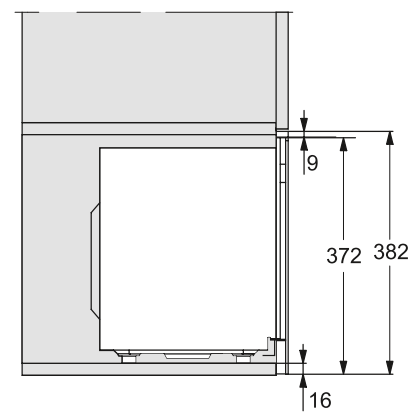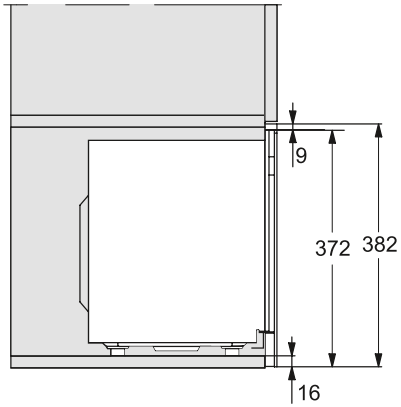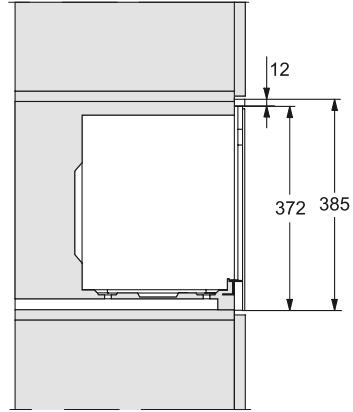
9

372

382

16

M 2230 SC, M 2234 SC

M 2230 SC, M 2234 SC
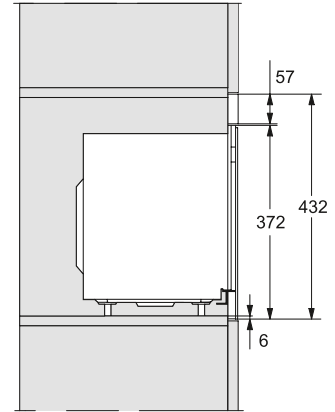
M 2230 SC, M 2234 SC
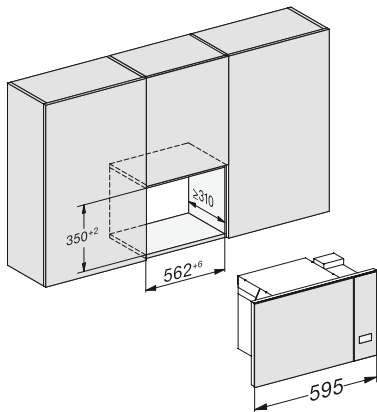
M 2230 SC, M 2234 SC
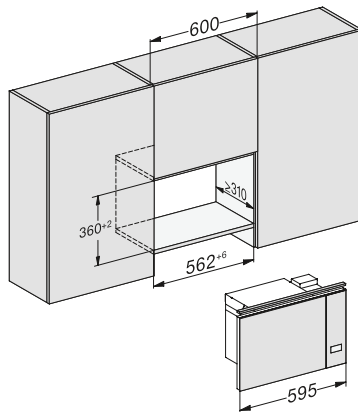
M 2230 SC, M 2234 SC
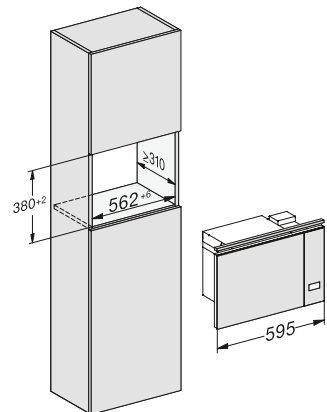
M 2230 SC, M 2234 SC
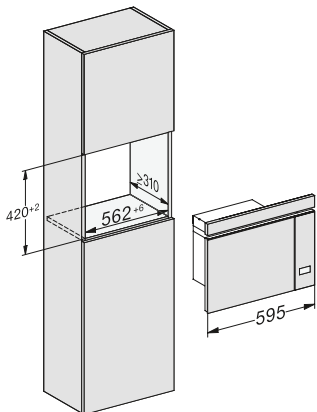
M 2230 SC, M 2234 SC

M 2230 SC, M 2234 SC

Microwave ovens

M 2230 SC, M 2234 SC
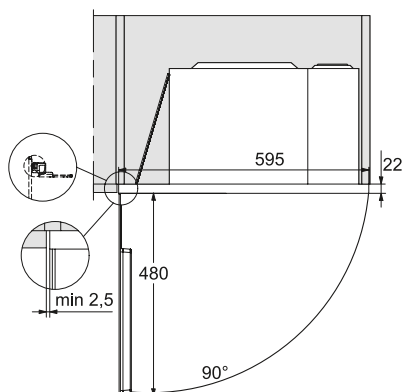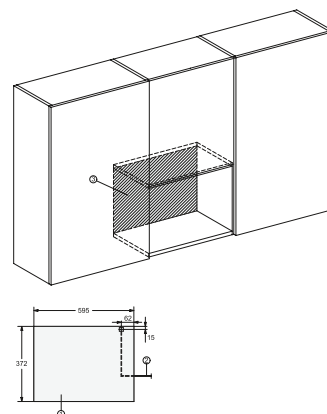
595

22

480

min 2,5

90°

M 2230 SC, M 2234 SC

595

62

15

372

1) View from front, 2) Mains connection cable
L=1,600 mm, 3) No connections permitted in this area

M 2230 SC, M 2234 SC
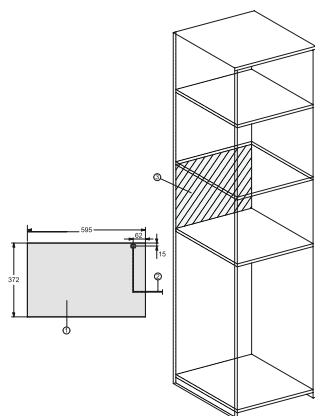
595

62

15

372

1) View from front, 2) Mains connection cable
L=1,600 mm, 3) No connections permitted in this area

M 2240, 46 l oven compartment

≥500

562^{+8}

450^{+2}

595

M 2240, 46 l oven compartment

20

455,5   460,5

5
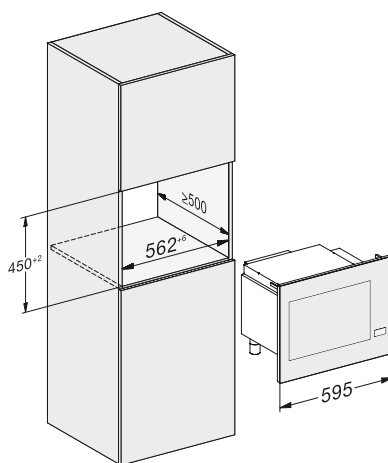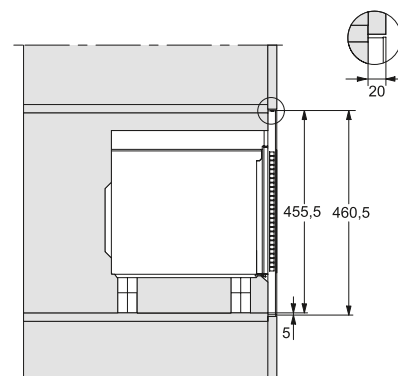
Cannot be combined horizontally with other appliances

M 2240, 46 l oven compartment
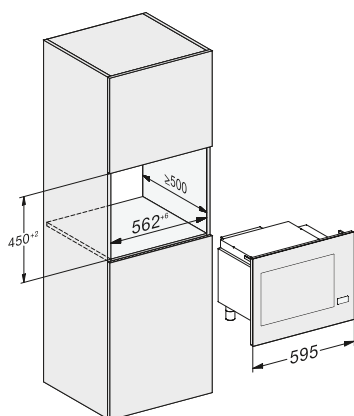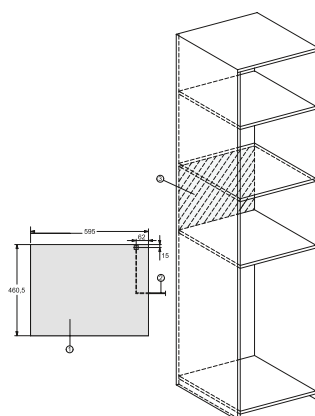
≥500

562^{+8}

450^{+2}

595

M 2240, 46 l oven compartment

595

62

15

460,5

1) View from front, 2) Mains connection cable
L=1,600 mm, 3) No connections permitted in this area

M 724x TC, 46 l oven compartment
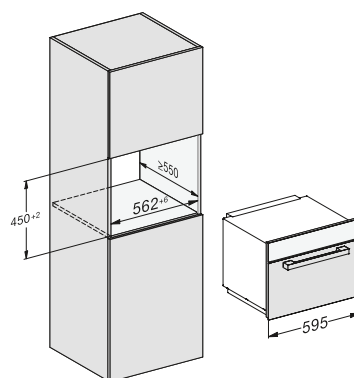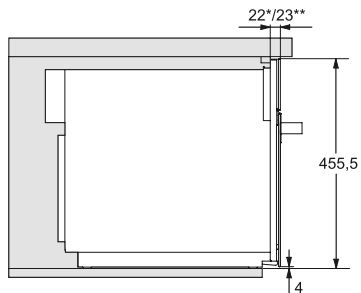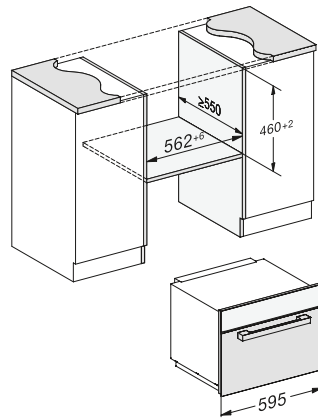
≥550

562^{+8}

450^{+2}

595

M 7xxx TC, 46 l oven compartment

22*/23**

455,5

4

M 7xxx TC, 46 l oven compartment

≥550

562⁺⁶

460⁺²

595

M 7xxx TC, 46 l oven compartment

595

451,5
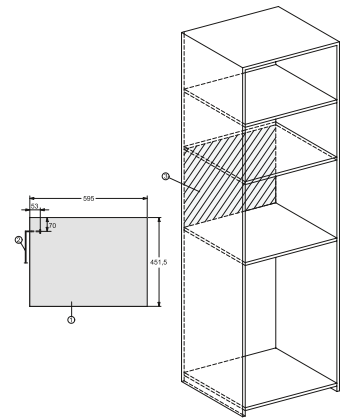
1) View from front, 2) Mains connection cable
L=1,600 mm, 3) No connections permitted in this area

M 7xxx TC, 46 l oven compartment
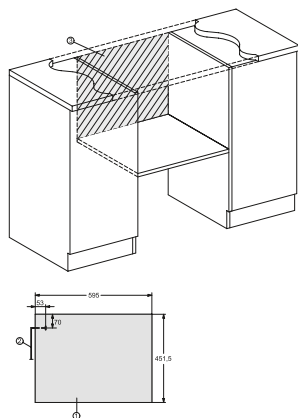
595

451,5

1) View from front, 2) Mains connection cable
L=1,600 mm, 3) No connections permitted in this area

M 724x, 46 l oven compartment

22

111,5

451,5 455,5

333

22* / 23,3**

4   min.2
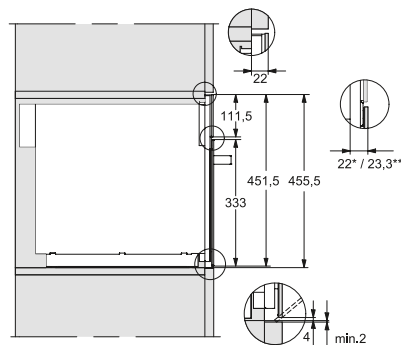
22 mm – glass, 23.3 mm – stainless steel

Gourmet drawers – installation drawers

Gourmet drawers

ESW 7010, 14 cm
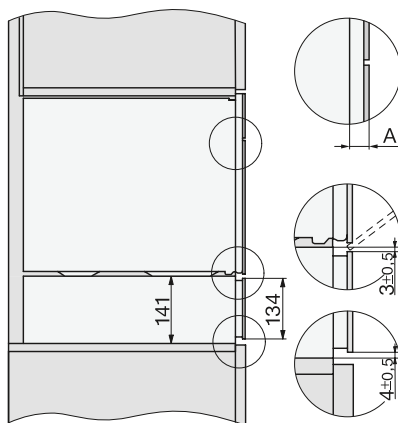
A 22 mm glass, 23.3 mm stainless steel

ESW 7010, 14 cm
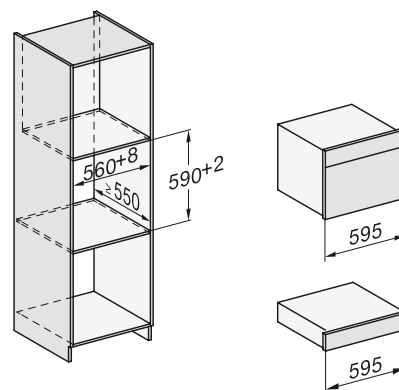
ESW 7010/7110
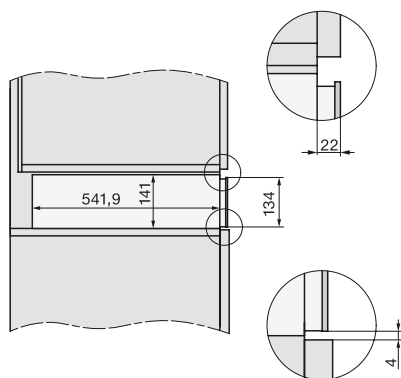
ESW 7010/7110
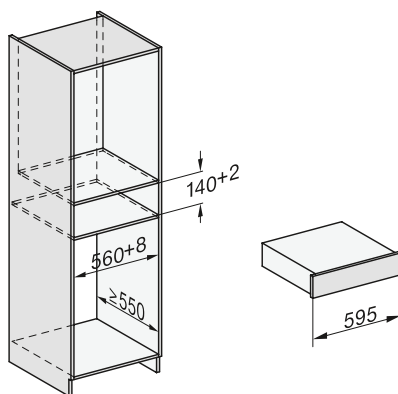
ESW 7010/7110
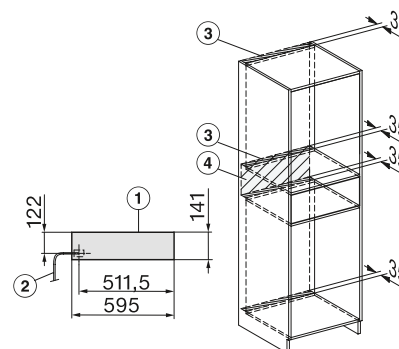
1) View from front, 2) Mains connection cable, L=2,000 mm, 3) Ventilation cut-out min. 180 cm², 4) No connections permitted in this area

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ESW 7020, 29 cm
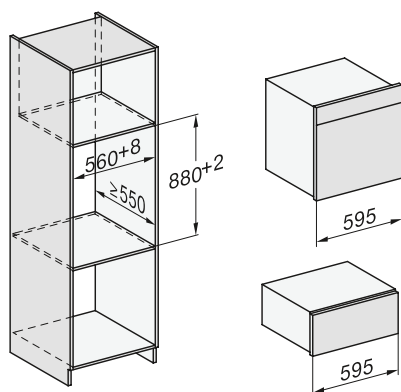
ESW 7020/7120
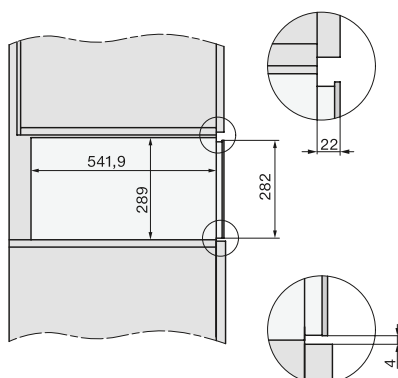
ESW 7020/7120
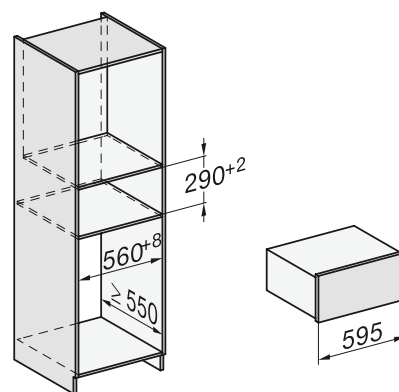
ESW 7020/7120
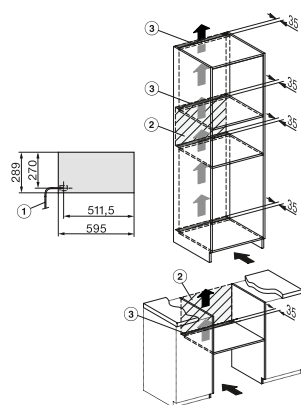
35
③
③
35
②
35
289
270
35
①
511,5
595

②
③
35

1) Mains connection cable, L=2000 mm, 2) No connections permitted in this area, 3) Ventilation cut-out min. 180 cm²

ESW 7020/7120

560+8
≥550
739+2

595

595
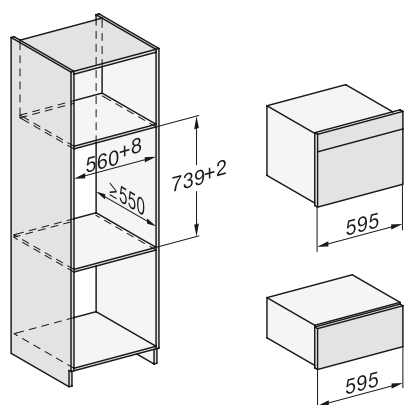
Vacuum sealing drawers – installation drawings

Vacuum sealing drawers

EVS 7010, 14 cm

560+8
731+2
≥550
595
595

EVS 7010, 14 cm

141
134
A
3±0,5
4±0,5
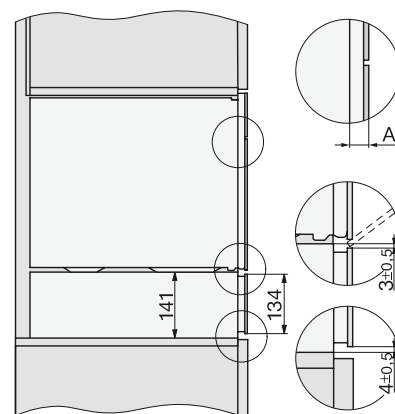
A 22 mm glass, 23.3 mm stainless steel

EVS 7010, 14 cm

541,9
141
134
22
4

EVS 7010, 14 cm

140+2
560+8
≥550
595

EVS 7010, 14 cm

≥550
560+8
≥142
595
①
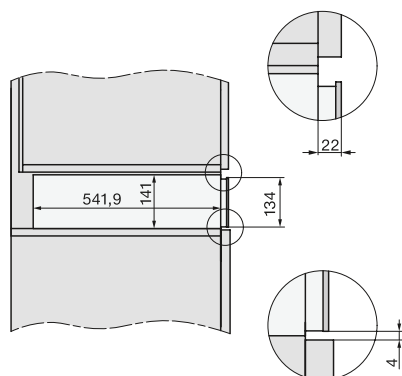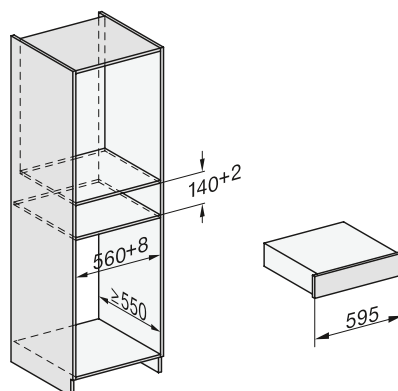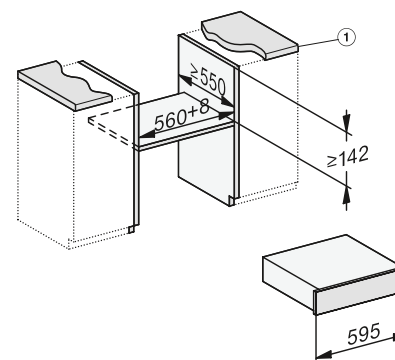
1) Worktop overhang ≤ 29 mm

EVS 7010, 14 cm

35
35
35
35
35
43
141
56,5
595
①
②
③

1) Mains connection cable, L = 2000 mm,
2) No connections permitted in this area,
3) Ventilation cut-out, min. 180 cm²

288

EVS 7010, 14 cm

141
134
A
3±0,5
4±0,5
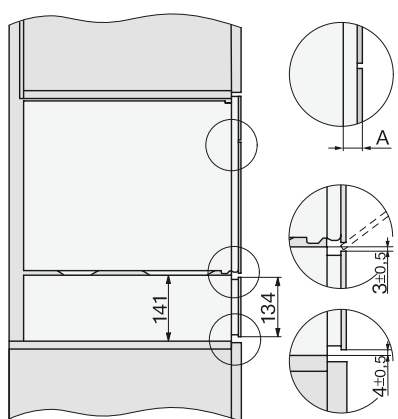
A) 22 mm glass, 23.3 mm stainless steel

Electric hobs – installation drawings

Electric hobs

KM 6520 FR
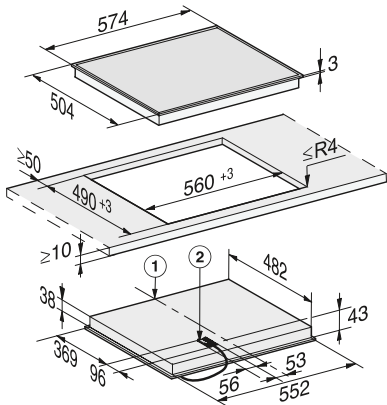
1) Front, 2) Mains connection box with mains connection cable, casing depth = 43 mm, mains connection cable L = 1440 mm

KM 6522 FR
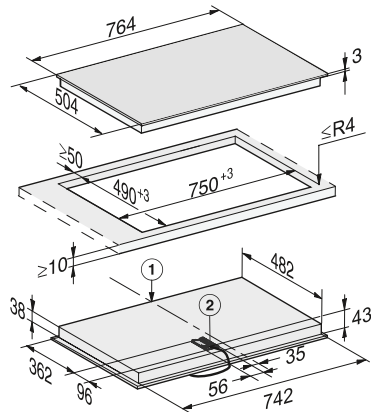
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, casing depth = 43 mm

Induction hobs – installation drawings

Induction hobs

KM 7201 FR
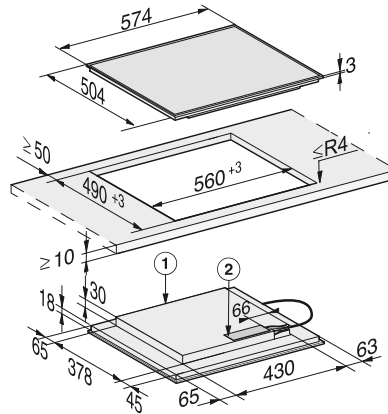
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, supplied with appliance

KM 7210 FR
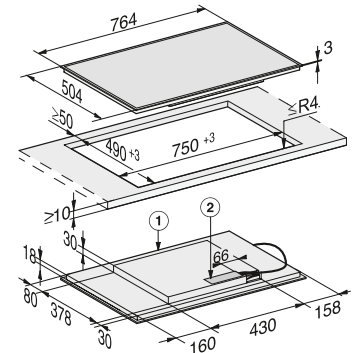
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, supplied with appliance

KM 7464 FL
Flush-fit installation
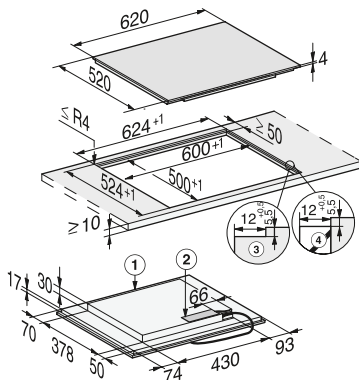
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm 3) Stepped cut-out, natural stone worktop, 4) Wooden support frame 12 mm (not included with appliance)

KM 7464 FL
Surface-mounted installation
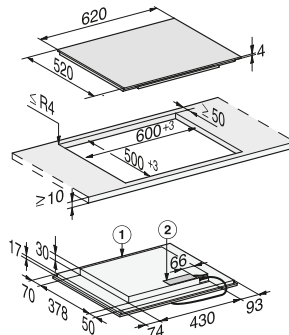
1) Front 2) Mains connection box with mains connection cable, L = 1440 mm

KM 7464 FR
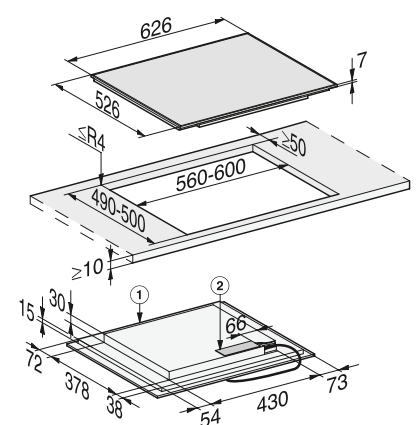
1) Front 2) Mains connection box with mains connection cable, L = 1440 mm

KM 7474 FL
Flush-fit installation
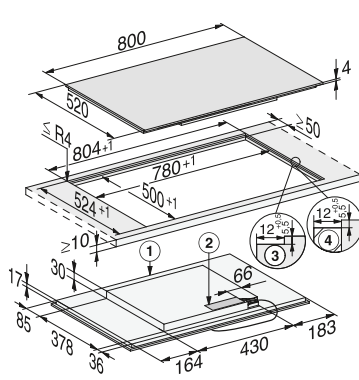
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, 3) Stepped cut-out, natural stone worktop, 4) Wooden support frame 12 mm (not supplied)

KM 7474 FL
Surface-mounted installation
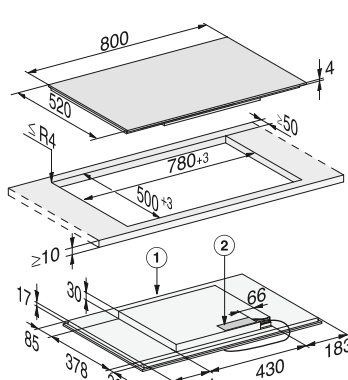
1) Front 2) Mains connection box with mains connection cable, L = 1440 mm

KM 7474 FR
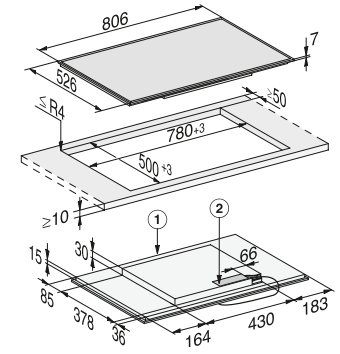
1) Front 2) Mains connection box with mains connection cable, L = 1440 mm

KM 7564 FL
Flush-fit installation
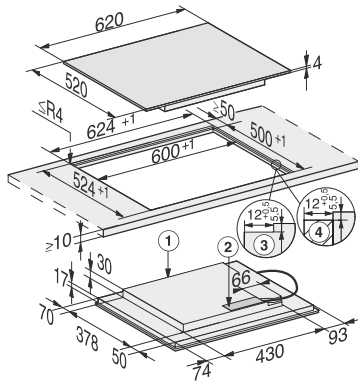
620
520
4
≤R4
624 +1
≤50
500 +1
600 +1
524 +1
12 +0.5 -0.5
12 +0.5 -0.5
① ② ③ ④
≥10
30
66
17
70
378
50
74
430
93

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

KM 7564 FL
Surface-mounted installation
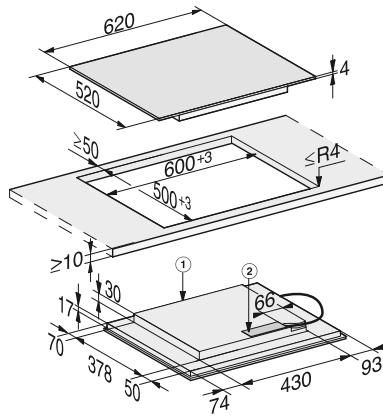
620
520
4
≥50
≤R4
600 +3
500 +3
① ②
≥10
30
66
17
70
378
50
74
430
93

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

KM 7564 FR

626
526
7
≤50
≤R4
500 +3
600 +3
≥10
① ②
15
30
66
70
378
50
74
430
93

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

KM 7575 FR

806
526
7
≥50
≤R4
500 +3
780 +3
≥10
① ②
15
30
66
90
378
30
52
662
63
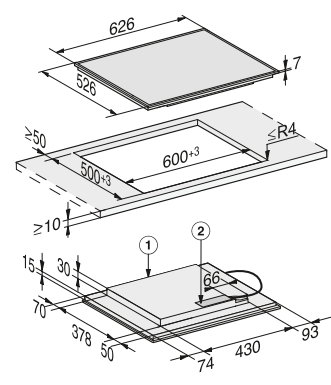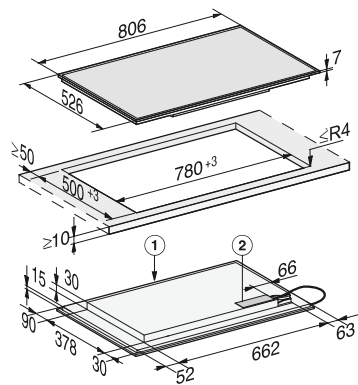
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, supplied with appliance

Induction hobs – installation drawings

KM 7667 FL
Flush-fit installation
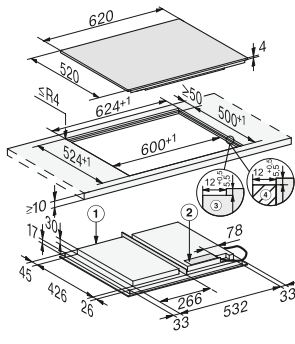
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, supplied with appliance 3) Stepped cut-out, natural stone worktop, 4) Wooden support frame 12 mm (not included with appliance)

KM 7667 FL
Surface-mounted installation
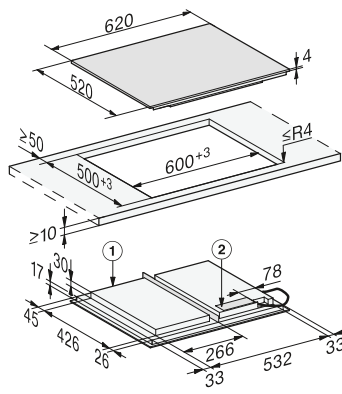
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, supplied with appliance

KM 7678 FL, KM 7878 FL,
KM 7878-1 FL Diamond,
KM 7878-2 FL Diamond
Flush-fit installation
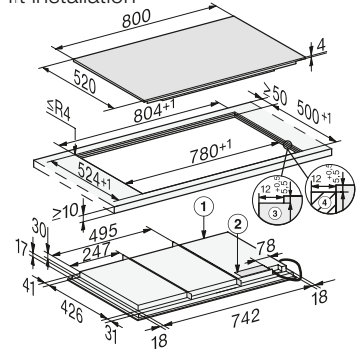
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, supplied with appliance 3) Stepped cut-out, natural stone worktop, 4) Wooden support frame 12 mm (not included with appliance)

KM 7678 FL, KM 7878 FL, KM 7878-1 FL
Diamond, KM 7878-2 FL Diamond
Surface-mounted installation
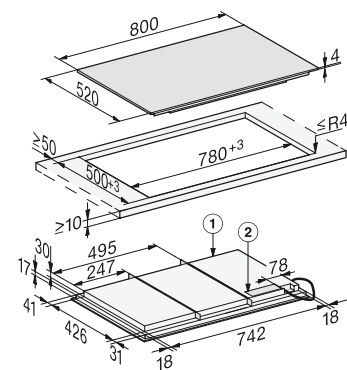
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, supplied with appliance

KM 7678 FR
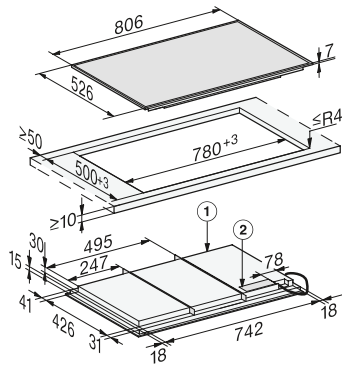
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, supplied with appliance

KM 7697 FL, KM 7897 FL,
KM 7897-1 FL Diamond,
KM 7897-2 FL Diamond
Flush-fit installation
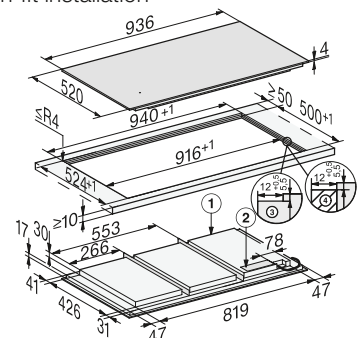
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, supplied with appliance 3) Stepped cut-out, natural stone worktop, 4) Wooden support frame 12 mm (not included with appliance)

KM 7697 FL, KM 7897 FL, KM 7897-1 FL
Diamond, KM 7897-2 FL Diamond
Surface-mounted installation
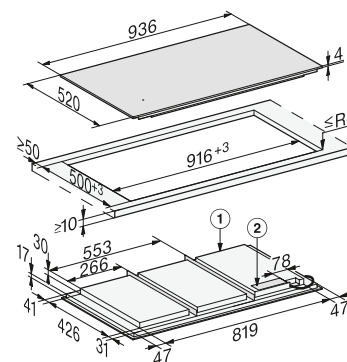
1) Front, 2) Mains connection box with mains connection cable, L = 1440 mm, supplied with appliance

KM 7262 FR
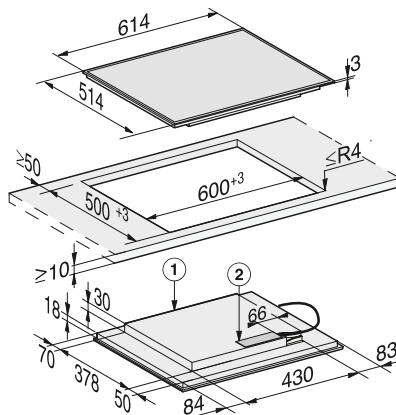
1) Front
2) Mains connection box with mains connection cable, L = 1440 mm, supplied with the appliance

KM 7574 FL
Flush-fit installation
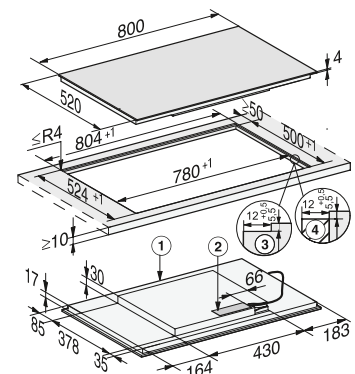
1) Front
2) Mains connection box with mains connection cable, L = 1440 mm, supplied with the appliance
3) Stepped cut-out, natural stone worktop
4) Wooden support frame 12 mm (not supplied)

KM 7574 FL Surface-mounted installation
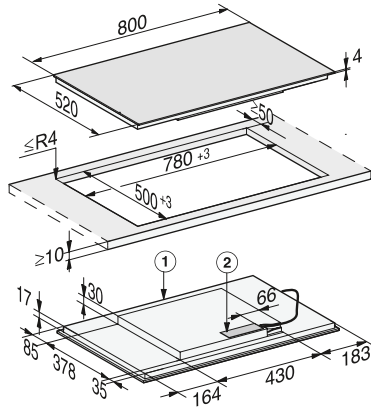
1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm, supplied with appliance

KM 7574 FR
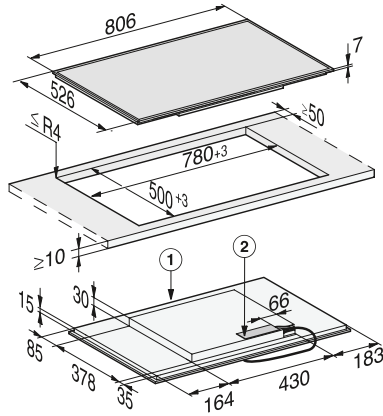
1) Front
2) Mains connection box with mains connection cable,
L = 1440 mm

Induction hobs – installation drawings

KM 7999 FL Flush-fit installation
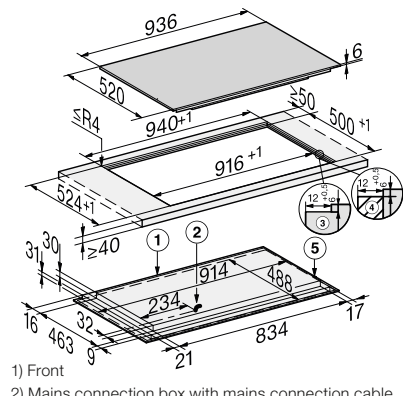
1) Front
2) Mains connection box with mains connection cable,
L = 1280 mm, supplied with appliance
3) Stepped cut-out, natural stone worktop
4) Wooden support frame 12 mm (not included with appliance)
5) WiFi stick connection

KM 7999 FL Surface-mounted installation
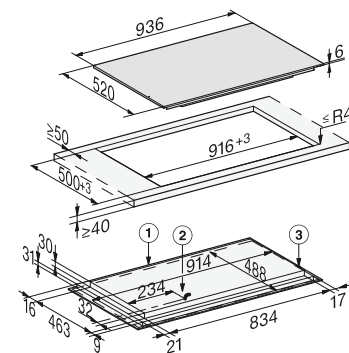
1) Front
2) Mains connection box with mains connection cable,
L = 1280 mm, supplied with appliance
3) WiFi stick connection

KM 7999 FR
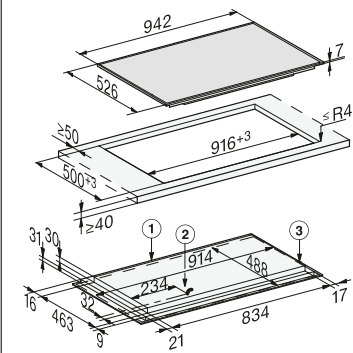
1) Front
2) Mains connection box with mains connection cable,
L = 1280 mm, supplied with appliance
3) WiFi stick connection

Planning notes for KMDA 7476 and KMDA 7634

Models KMDA 7476 and KMDA 7634 feature a rotatable ECO motor with a flat ducting connection. All models can be operated either in vented or ducted recirculation mode using the appropriate accessories.

Checklist for KMDA 7476 and KMDA 7634 planning:
• Minimum depth of worktop is 600 mm
• Installation from cabinet width of 900 mm
• Observe max. casing depth of max. 200 mm
• For maintenance work it must be possible to remove the rear cabinet wall
• Minimum safety distance to easily combustible materials above 500 mm for KDMA
• Removable drip tray must be accessible
• The hob must be installed so that the drip tray is easily accessible and can be removed for cleaning.
• Minimum plinth height is 100 mm
• Miele recommends the DMK 150-1 for extraction mode
• Miele recommends the DUU 1000-2 for recirculation
• Airflow from the DUU 1000-2 should be directed into an open space where possible. A sufficient distance from walls, furniture, etc. must be observed.
• Some installation situations may require the plinth feet to be moved
• Delivered with direction of air discharge to the rear
• Direction of air discharge can be rotated to the right or left
• Air discharge collar is designed for flat ducting (222 x 89 mm)
• With a flat ducting height of 95 mm and a worktop depth of 600 mm, the drawers must be shortened. Drawer heights may vary. A fixed panel must be installed in the upper area of a drawer unit.
• We recommend using Miele's flat ducting components. Please note that they are not supplied with the KMDA. To simplify planning and installation, DFKS-x flat ducting sets are available to cover most installation situations.
• We advise against highly flexible ducting.

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

Induction hob with integrated vapour extraction
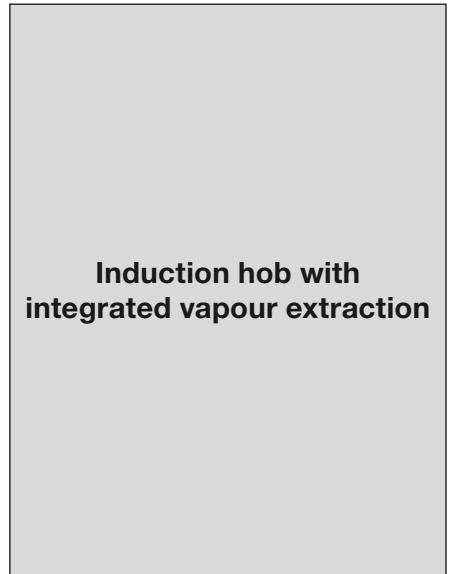
KMDA 7476 FR, KMDA 7634 FR
Frame – Surface-mounted installation

1) Front
2) The removable drip tray must be accessible after installation
3) Mains connection box with mains connection cable, L = 1440 mm
4) Exhaust duct, rear >220–222 x 89–90 / R1–R19 (default setting)
5) Exhaust duct, right >220–222 x 89–90 / R1–R19 (requires conversion)
6) Exhaust duct, left >220–222 x 89–90 / R1–R19 (requires conversion)

KMDA 7476 FL, KMDA 7634 FL
Frameless – Surface-mounted installation
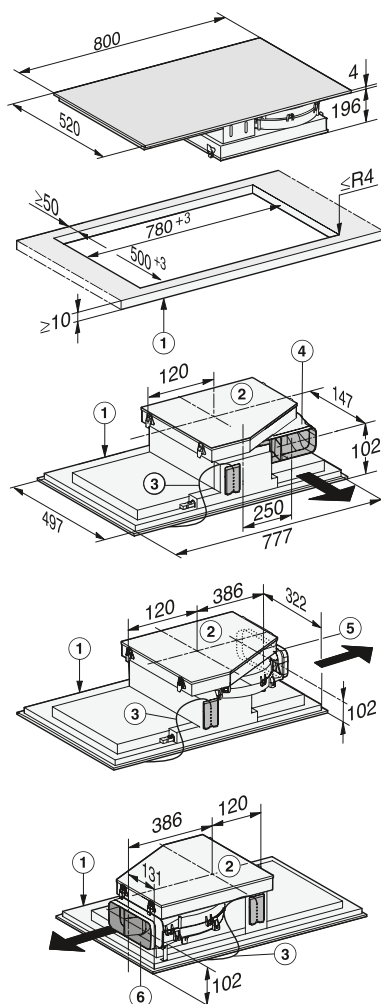
1) Front
2) The removable drip tray must be accessible after installation
3) Mains connection box with mains connection cable, L = 1440 mm, 4) Exhaust duct, rear >220–222 x 89–90 / R1–R19 (factory default)
5) Exhaust duct, right >220–222 x 89–90 / R1–R19 (requires conversion) 6) Exhaust duct, left >220–222 x 89–90 / R1–R19 (requires conversion)

KMDA 7476 FL, KMDA 7634 FL
Frameless – Flush-fit installation
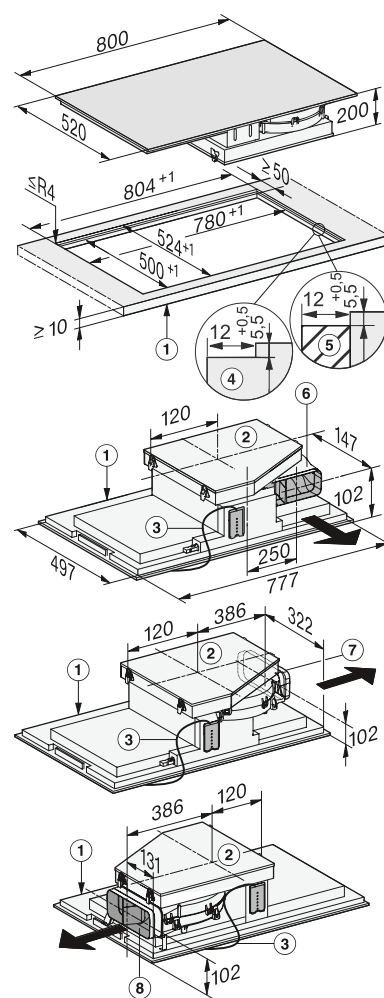
1) Front
2) The removable drip tray must be accessible after installation
3) Mains connection box with mains connection cable,
L = 1440 mm, 4) Stepped cut-out
5) Wooden support frame (not supplied),
6) Exhaust duct, rear >220–222 x 89–90/R1–R19 (factory default)
7) Exhaust duct, right >220–222 x 89–90/R1–R19 (requires conversion), 8) Exhaust duct, left >220–222 x 89–90/R1–R19 (requires conversion)

KMDA 7476 and KMDA 7634 ventilation technology drawings

Installation in worktop with depth of more than 600 mm

KMDA 7476 FR, KMDA 7634 FR
Frame – Surface-mounted installation

1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting.
2) Variable length of the spacer piece
3) After installation, the removable drip tray must be accessible. Two quick-release catches on both sides have to be opened to remove the tray.
x = Measure by which the worktop depth is greater than 600 mm

KMDA 7476 FL, KMDA 7634 FL
Frameless – Surface-mounted installation

1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting.
2) Variable length of the spacer piece
3) After installation, the removable drip tray must be accessible. Two quick-release catches on both sides have to be opened to remove the tray.
x = Measure by which the worktop depth is greater than 600 mm

KMDA 7476 FL, KMDA 7634 FL
Frameless – Flush-fit installation

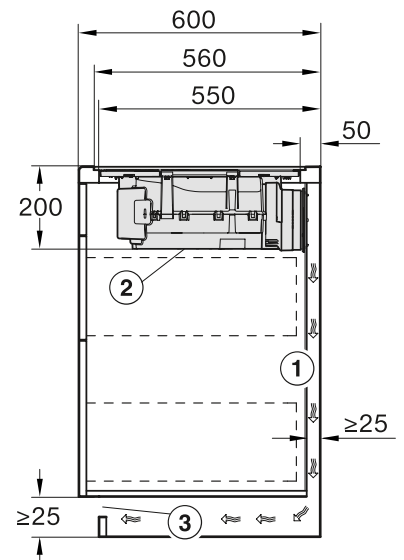1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting.
2) Variable length of the spacer piece
3) After installation, the removable drip tray must be accessible. Two quick-release catches on both sides have to be opened to remove the tray.
x = Measure by which the worktop depth is greater than 600 mm

The fan motor on the KMDA 7476/KMDA 7634 is rotatable. Both a side or rear exhaust duct is possible.
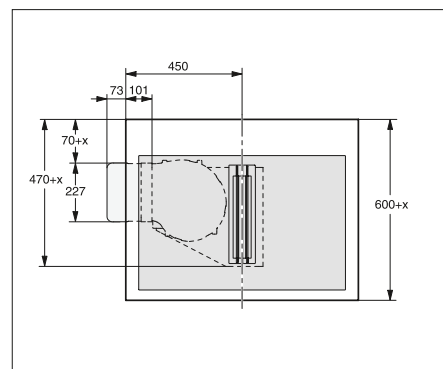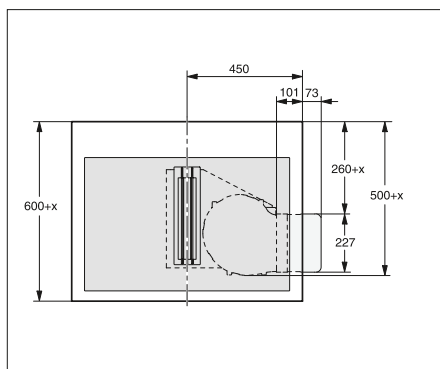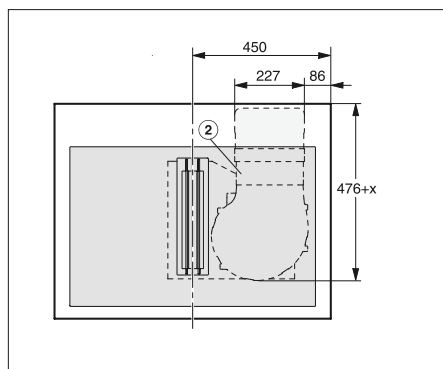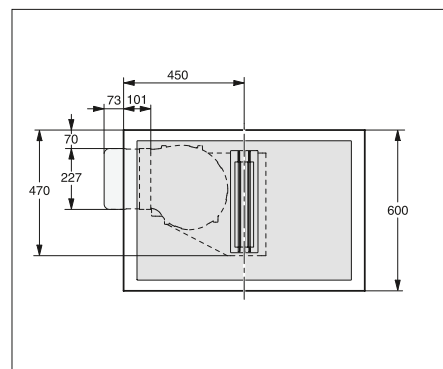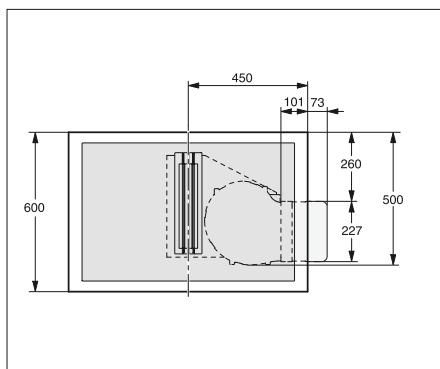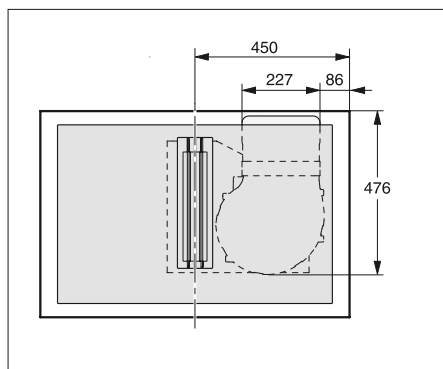
DFKS-U (material number 11250350)

Flat ducting set for air recirculation, allowing ducts to be joined to cover the most common installation situations on all sides of the appliance with consideration of the various worktop depths.

Consisting: 2 x DFK-BV 90, 1 x DFK-BH 90, 1 x DFK-V, 1 x DFK-L, 2 x DFK-R1000, 1 x DFK-DB, 1 x DUU 1000-2,

A

1) DFK-BV 90
2) DFK-R 1000
3) DFK-V
4) DFK-BH 90
5) DUU 1000-2

C

1) DFK-BV 90
2) DFK-R 1000
3) DFK-V
4) DFK-BH 90
5) DUU 1000-2

D

1) DFK-BV 90
2) DFK-R 1000
3) DFK-V
4) DUU 1000-2

E

1) DFK-BV 90
2) DFK-R 1000
3) DFK-V
4) DFK-BH 90
5) DUU 1000-2

F
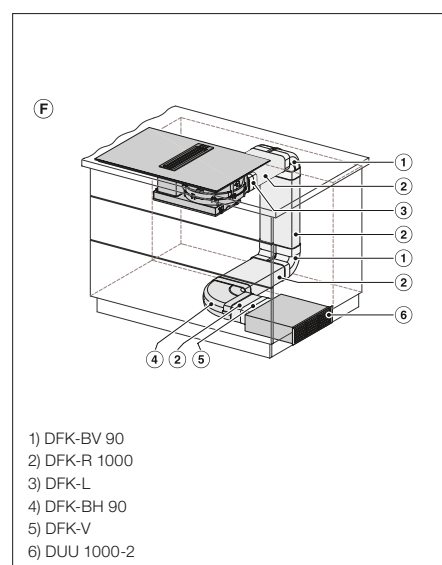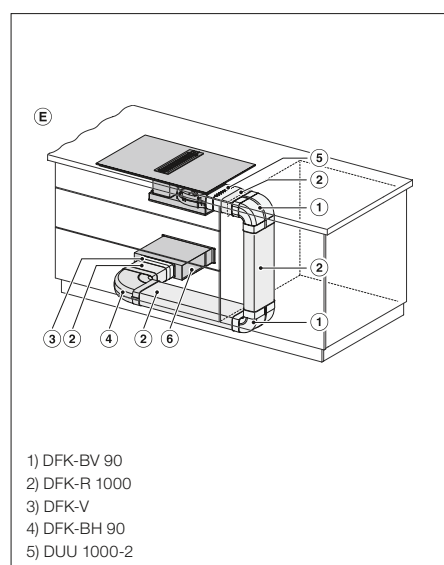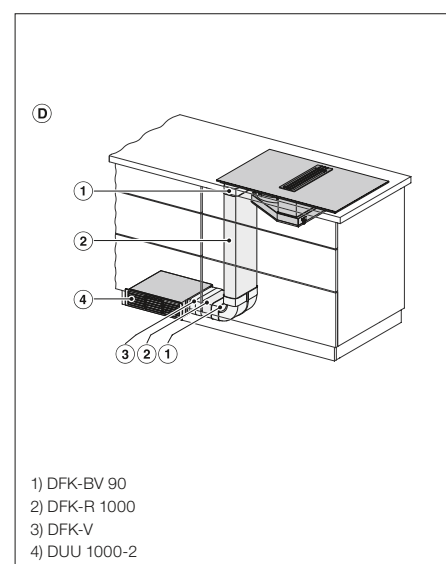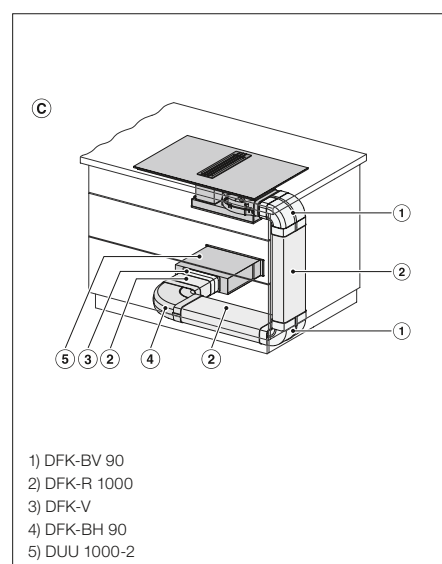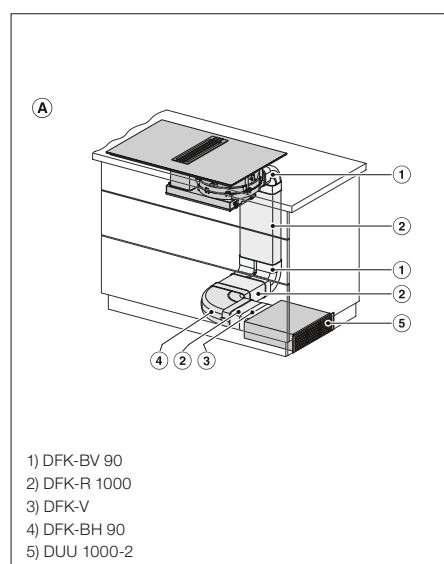
1) DFK-BV 90
2) DFK-R 1000
3) DFK-L
4) DFK-BH 90
5) DFK-V
6) DUU 1000-2

DFKS-A 1 (material number 11250360)

Flat ducting set for extraction, allowing ducts to be joined to cover the most common installation solutions.

Consisting of 1 x DFK-BV 90, 1 x DFK-R 1000, 1 x DFK-BH 90, 1 x DFK-A, 1 x DFK-AK90, 1 x DFK-DB, 1 x DMK 150, DMK 150-1

1) DFK-BV 90
2) DFK-R 1000
3) DFK-BH 90
4) DMK 150-1
5) DFK-A

1) DFK-BV 90
2) DFK-R 1000
3) DMK 150-1
4) DFK-AK 90
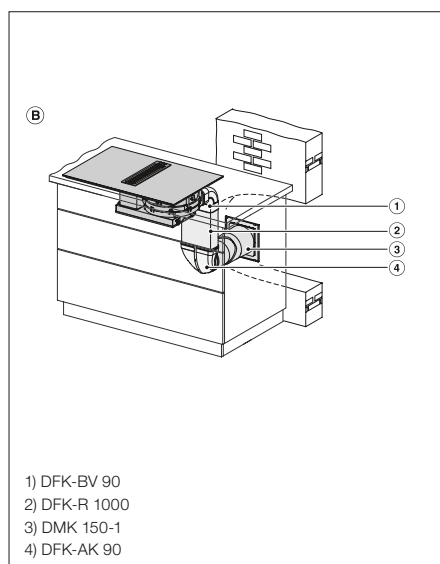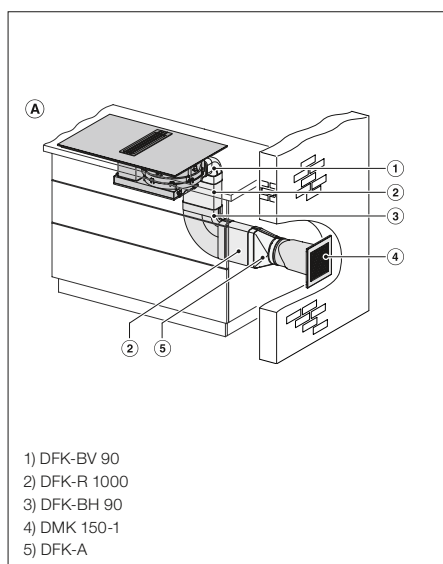
DFKS (material number 11306320)

Basic set for further individual installation situations
Consisting of 2 x DFK-BV 90, 1 x DFK-BH 90, 1 x DFK-R1000, 1 x DFK-DB,

1) DFK-BV 90
2) DFK-R 1000
3) DFK-BH 90
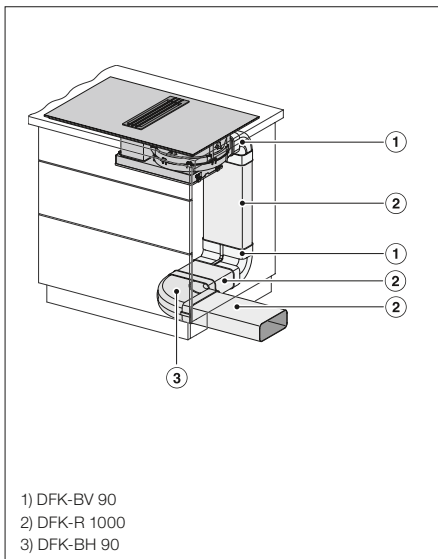
Planning notes for KMDA 7272 and KMDA 7473

Models KMDA 7272 and KMDA 7473 feature Miele's Silence motor. This version has a round exhaust duct and is not rotatable. Alongside the usual extraction and ducted recirculation installation options, Plug&Play installation can also be used. A suitable model for the installation situation at hand must be chosen (e.g. for KMDA 7272):

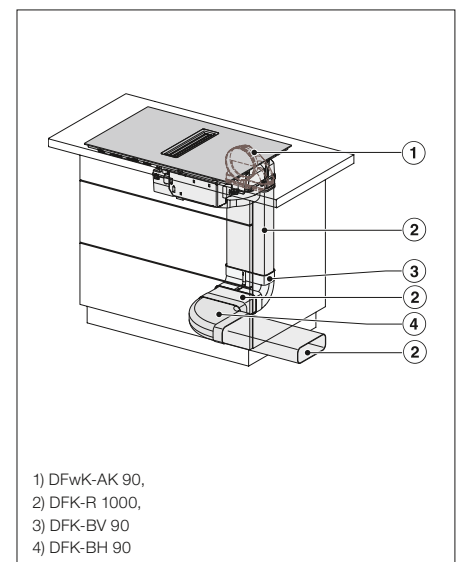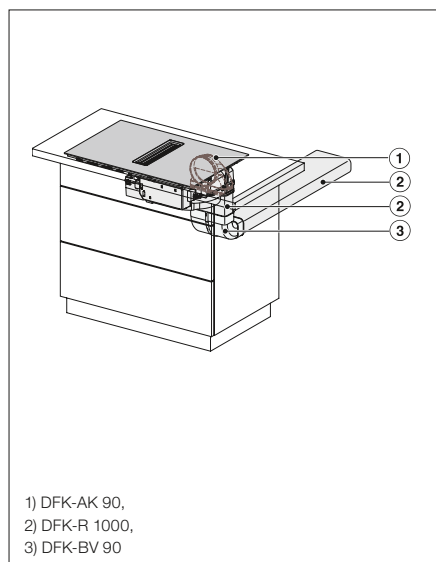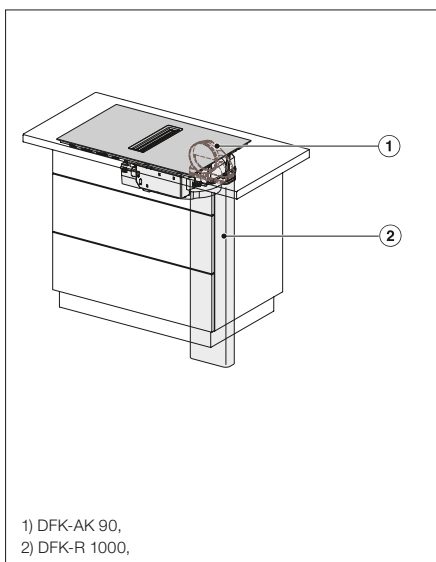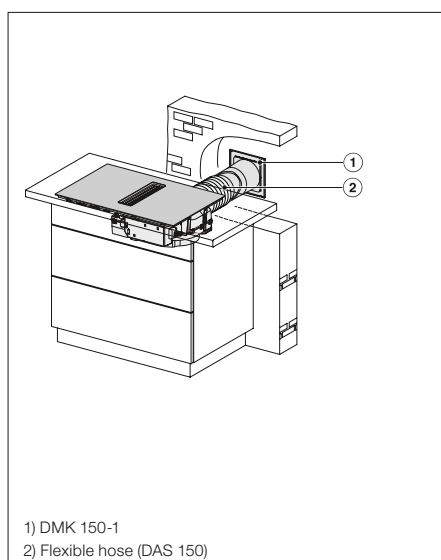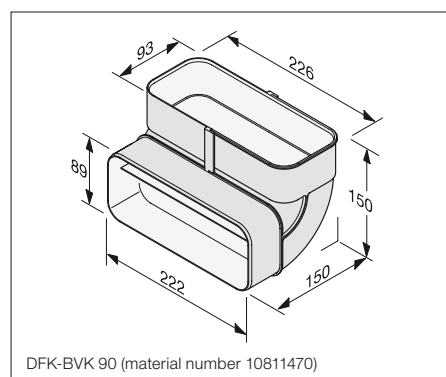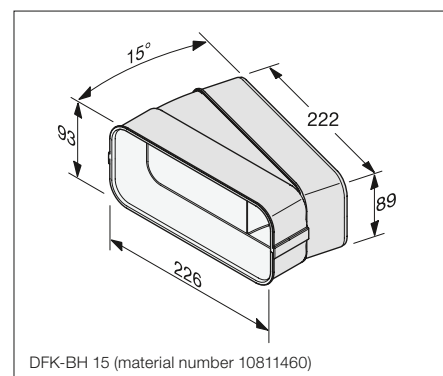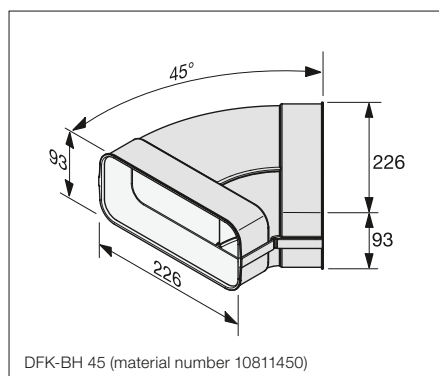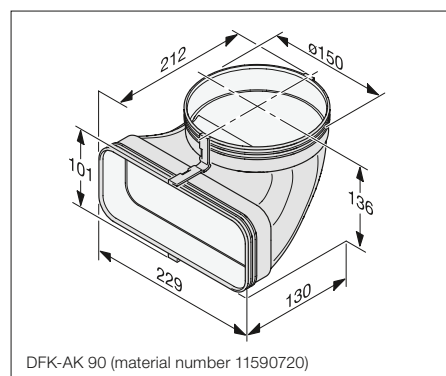|	Extraction mode	Guided recirculation mode	Plug&Play mode
KMDA 7272 FR-A No accessories included Factory default settings: • Active carbon filter saturation indicator is disabled • Fan start-up process is adjusted so that the wall vent can be opened even in low operation mode.	✓ (Accessories needed: flat ducting components + wall vent e.g. Miele DFKS-AR)	–	–
KMDA 7272 FR-U Accessories included: • Plug&Play adapter • Active carbon filter Factory default settings: • Active carbon filter saturation indicator is switched on • Extended run-on time to dry the active carbon filter and fan unit	–	✓ (Accessories needed: flat ducting components + recirculation box e.g. Miele DFKS-UR; Plug&Play adapter is not required)	✓ ✓ (No other accessories required)
KMDA 7272 FL-A No accessories included Factory default settings: • Active carbon filter saturation indicator is disabled • Fan start-up process is adjusted so that the wall vent can be opened even in low operation mode.	✓ (Accessories needed: flat ducting components + wall vent e.g. Miele DFKS-AR)	–	–
KMDA 7272 FL-U Accessories included: • Plug&Play adapter • Active carbon filter Factory default settings: • Active carbon filter saturation indicator is switched on • Extended run-on time to dry the active carbon filter and fan unit	–	✓ (Accessories needed: flat ducting components + recirculation box e.g. Miele DFKS-UR; Plug&Play adapter is not required)	✓ ✓ (No other accessories required)

✓ ✓ Possible
✓ Possible – additional accessories required
– Programming has to be adjusted – additional accessories required

Checklist for KMDA 7272 and KMDA 7473 planning:

• Minimum depth of worktop is 600 mm
• Installation from cabinet width of 900 mm
• Observe casing depth of 200 mm
• In extraction and ducted recirculation mode, it must be possible to remove the rear cabinet wall for maintenance work.
• The removable cleaning hatch and access for intensive cleaning must remain accessible at all times.
• The hob must be installed so that the drip tray and the cleaning flap are easily accessible and can be removed for cleaning.
• In the case of extraction and ducted recirculation mode, the minimum plinth height is 100 mm.
• Miele recommends the DMK 150-1 for extraction mode.
• Miele recommends the DUU 1500 for ducted recirculation.
• Airflow from the DUU 1500 should be directed into an open space where possible. A sufficient distance from walls, furniture, etc. must be observed.
• Some installation situations may require the plinth feet to be moved.
• Air discharge to the rear (non-rotatable), round exhaust duct, 150 mm diameter.
• We recommend using Miele's flat ducting components. Please note that they are not supplied with the KMDA. To simplify planning and installation, DFKS-xR flat ducting sets are available to cover most installation situations.
• We advise against highly flexible ducting.

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

Note for recirculation mode:
Please add the installation option to be used to the kitchen order. (Vented recirculation mode or Plug&Play installation)

Requirements and peripheral conditions for non-ducted recirculation (Plug&Play installation):

- **The heat transfer coefficient to adjacent walls and floors should be no higher than 0.5 W/(m^{2}K). If this is the case, ducting and a plinth box should be used. Further information is provided below and in the operating instructions.**
- Adequate ventilation via the plinth must be guaranteed. To achieve this, the plinth panel must be shortened or cut-outs created. The cross-sectional area should be at least 425 cm^2. The minimum plinth height is 25 mm.
- The distance between the vent and the rear panel must be at least 25 mm.
- In the case of base units with a depth of more than 60 cm, special accessories include an extension set (DVS 150) to bridge the distance between the fan connection and the opening in the housing unit.
- A drilling template is provided with the appliance to assist in creating a cut-out in the rear panel with a diameter of 150 mm. Miele recommends the use of a compass saw to prepare the rear panel for installation. Further information on the template is provided below and in the operating instructions.
- The automatic fan run-on in Plug&Play mode should not be interrupted in order to ensure that residual moisture is expelled from the housing unit.

Further notes on the U value in non-ducted recirculation mode (Plug&Play installation)

Plug&Play operation is possible in younger or renovated buildings. If the adjacent wall or the floor is in contact with the ground or the outside air, it must have a heat transfer coefficient (U value) of ≤ 0.5 W/(m^{2}K).

Material	Material thickness	U value (from 1995)
Solid wall (Vertical coring brick, floating brick or comparable porous or highly perforated materials)	≥ 30 cm	0.5
Solid timber wall (e.g. log cabin, prefabricated house, timber frame or timber panel wall with insulating filling)	–	0.4
Passive house (KfW 55, 40, 40 Plus)	–	0.15–0.2

The U values for other materials can be found on the websites of the German Federal Ministry for Economic Affairs and Climate Action and the German Federal Ministry of the Interior and Community. If you have any other questions about your building, please contact a construction expert or energy adviser.

Planning notes for KMDA 7272 and KMDA 7473

Plug&Play adapter
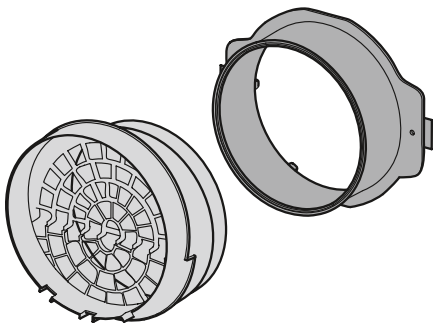
The Plug&Play adapter included with the hob is required for operation in Plug&Play mode.
The rotating Plug&Play adapter is designed for various installation positions.

This accessory is supplied ex works with the following KMDAs:
KMDA 7272 FR-U, KMDA 7272 FL-U, KMDA 7473 FR-U, KMDA 7473 FL-U

Installation depth	Installation situation	Drilling template number	Position
20 cm[1]	Flush-fit installation	1	1
	Surface-mounted installation	2	2
21 cm[2]	Surface-mounted installation	3a	3
	Flush-fit installation	3b	

[1] The template is supplied with the appliance
[2] The templates can be found on the Miele homepage

Drilling template
This accessory is supplied ex works with the following KMDAs:
KMDA 7272 FR-U, KMDA 7272 FL-U, KMDA 7473 FR-U, KMDA 7473 FL-U

Drilling template printed on both sides, used to create the cut-out for the Plug&Play adapter with an installation depth of 20 cm.

Drilling templates used to create a cut-out for the Plug&Play adapter with an installation depth of 21 cm can be found on the Miele homepage.

Cut-out in rear panel for non-ducted recirculation (Plug&Play installation)

Where possible, make use of the drilling template included with the appliance in its original size. If you do not have the drilling template to hand, please follow the following instructions:

Flush-fit installation:
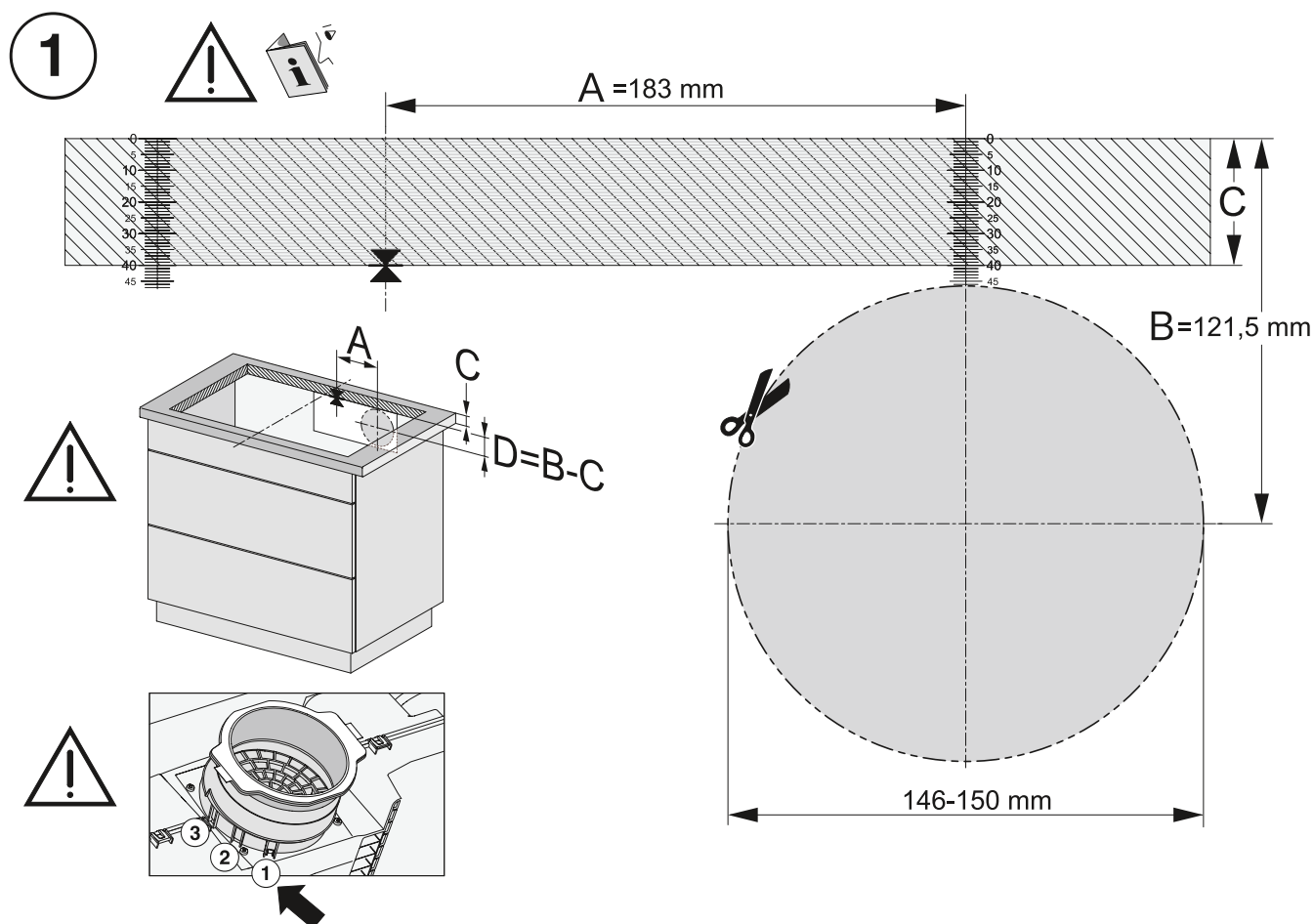
Image of drilling template, side 1. Not shown to scale.
- Measure the thickness of the worktop (C).
- Locate the centre of the long axis of the cut-out.
- Mark the point 183 mm to the right of the centre (A).
- Mark the point (D) below the right-hand end of line A (121.5 mm - C (worktop thickness)).
- Saw a hole with a diameter of 146–150 mm around this point.
- Connect the Plug&Play adapter in position 1.

Surface-mounted installation:

A =177,5 mm

B =123 mm

C

$D=B-C$

146-150 mm
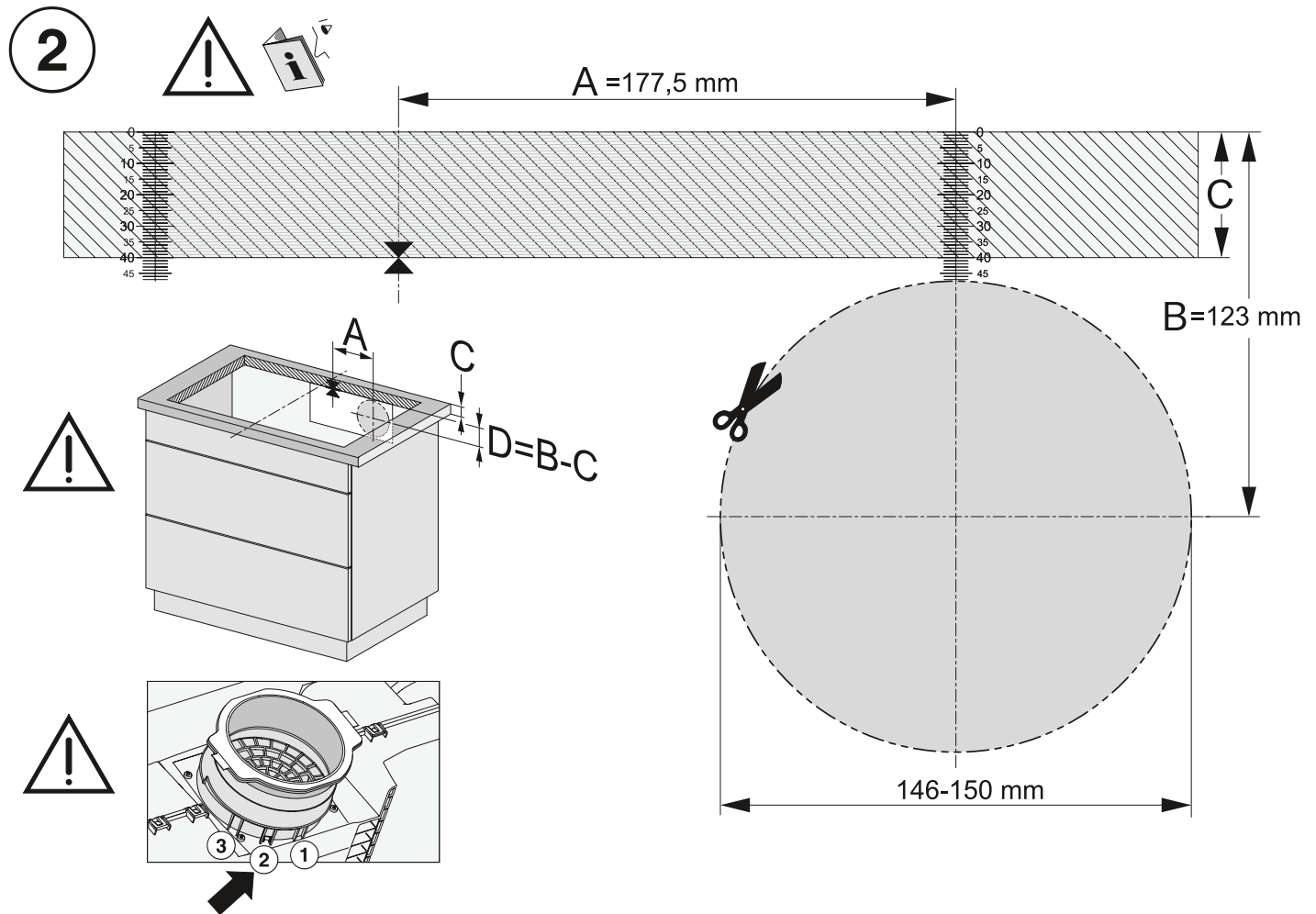
Image of drilling template, side 2. Not shown to scale.
- Measure the thickness of the worktop (C).
- Locate the centre of the long axis of the cut-out.
- Mark the point 177.5 mm to the right of the centre (A).
- Mark the point (D) below the right-hand end of line A (123 mm - C (worktop thickness)).
- Saw a hole with a diameter of 146–150 mm around this point.
- Connect the Plug&Play adapter in position 2.

Surface-mounted installation – 21 cm installation depth:
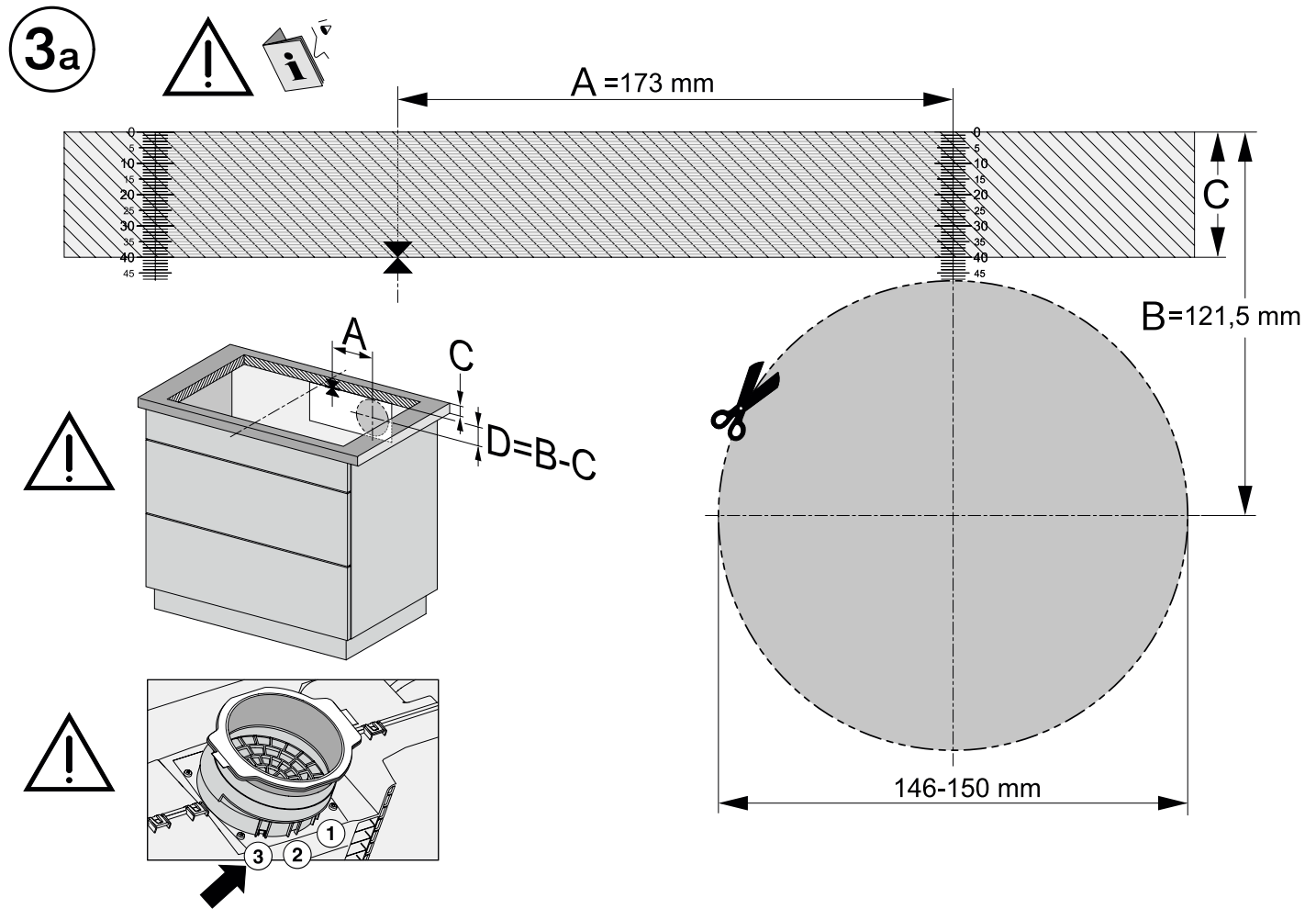
View of the drilling template, side 3a. Not to scale.
- Measure the thickness of the worktop (C).
- Locate the centre of the long axis of the cut-out.
- Mark the point 173 mm to the right of the centre (A).
- Mark the point (D) below the right-hand end of line A (121.5 mm - C (worktop thickness)).
- Saw a hole with a diameter of 146–150 mm around this point.
- Plug&Play mode only: engage the Plug&Play adapter in position 3.

Planning notes for KMDA 7272 and KMDA 7473

Flush-fit installation – 21 cm installation depth:

$A = 173$ mm

$B = 125,5$ mm

$D = B-C$

146-150 mm
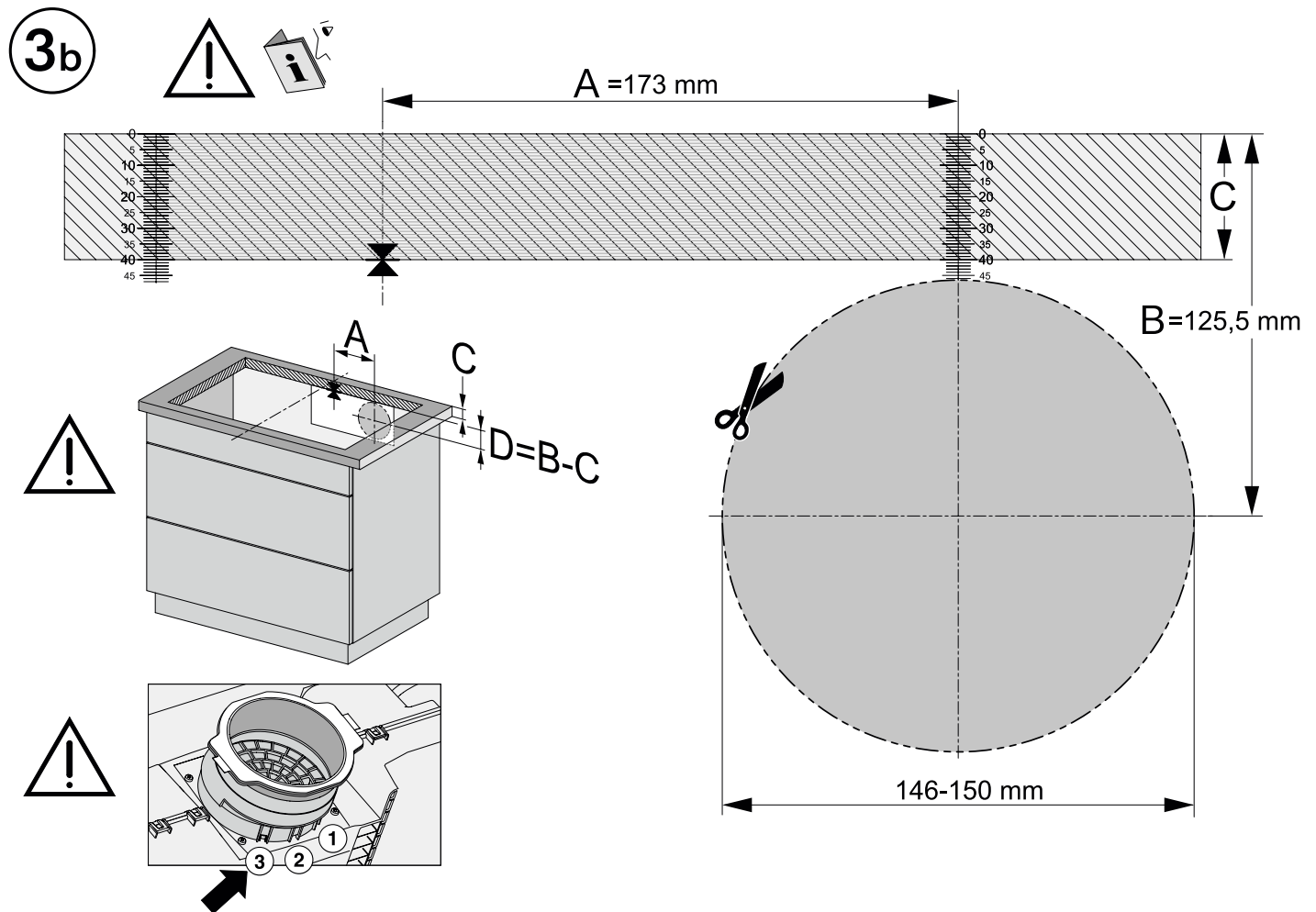
View of the drilling template, side 3b. Not to scale.
- Measure the thickness of the worktop (C).
- Locate the centre of the long axis of the cut-out.
- Mark the point 173 mm to the right of the centre (A).
- Mark the point (D) below the right-hand end of line A (125.5 mm - C (worktop thickness)).
- Saw a hole with a diameter of 146–150 mm around this point.
- Plug&Play mode only: engage the Plug&Play adapter in position 3.

Installation with DVS 150 Plug&Play extension set
For Plug&Play installations in cabinets with a depth > 60 cm

A =170 mm

B =83 mm

144 mm

DVS 150 PP

1x

1x

2x

4x

4x T20 ⊕⊜ 4x15 mm
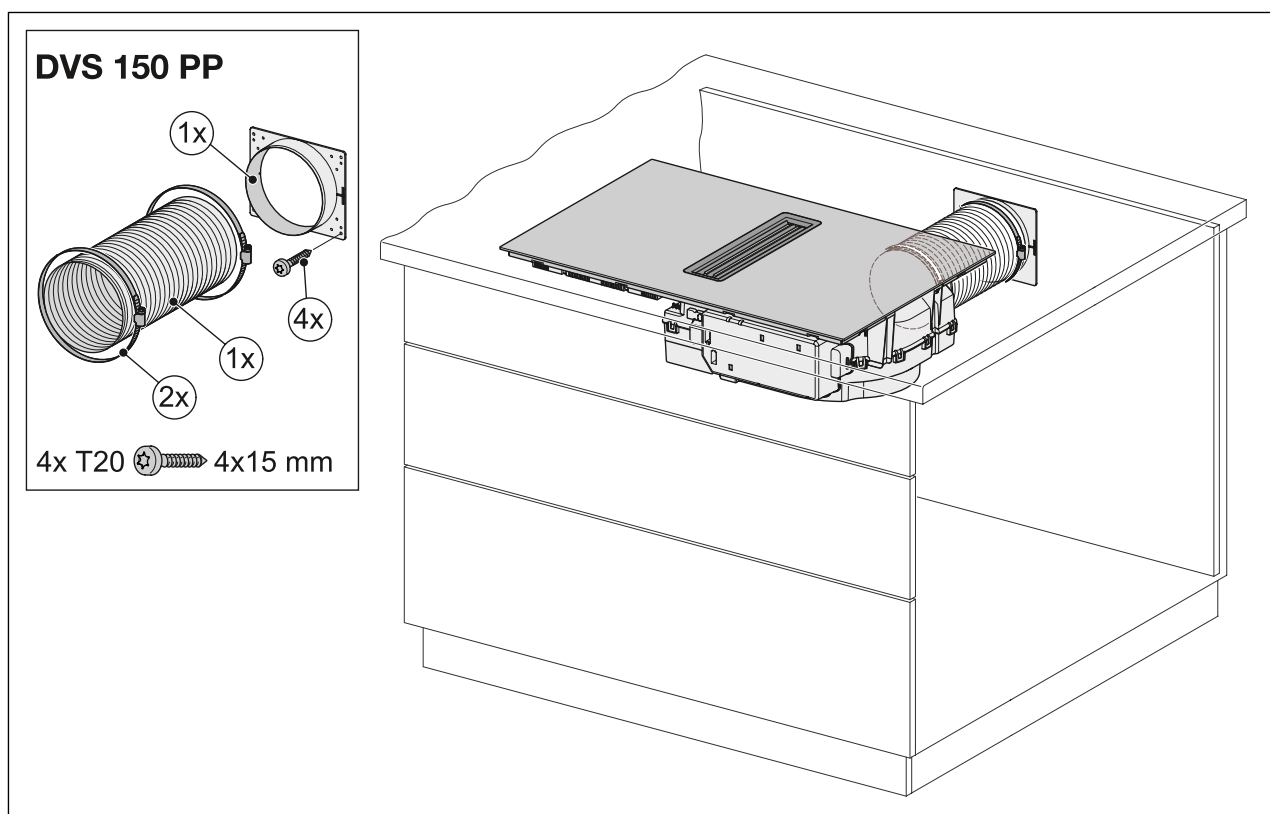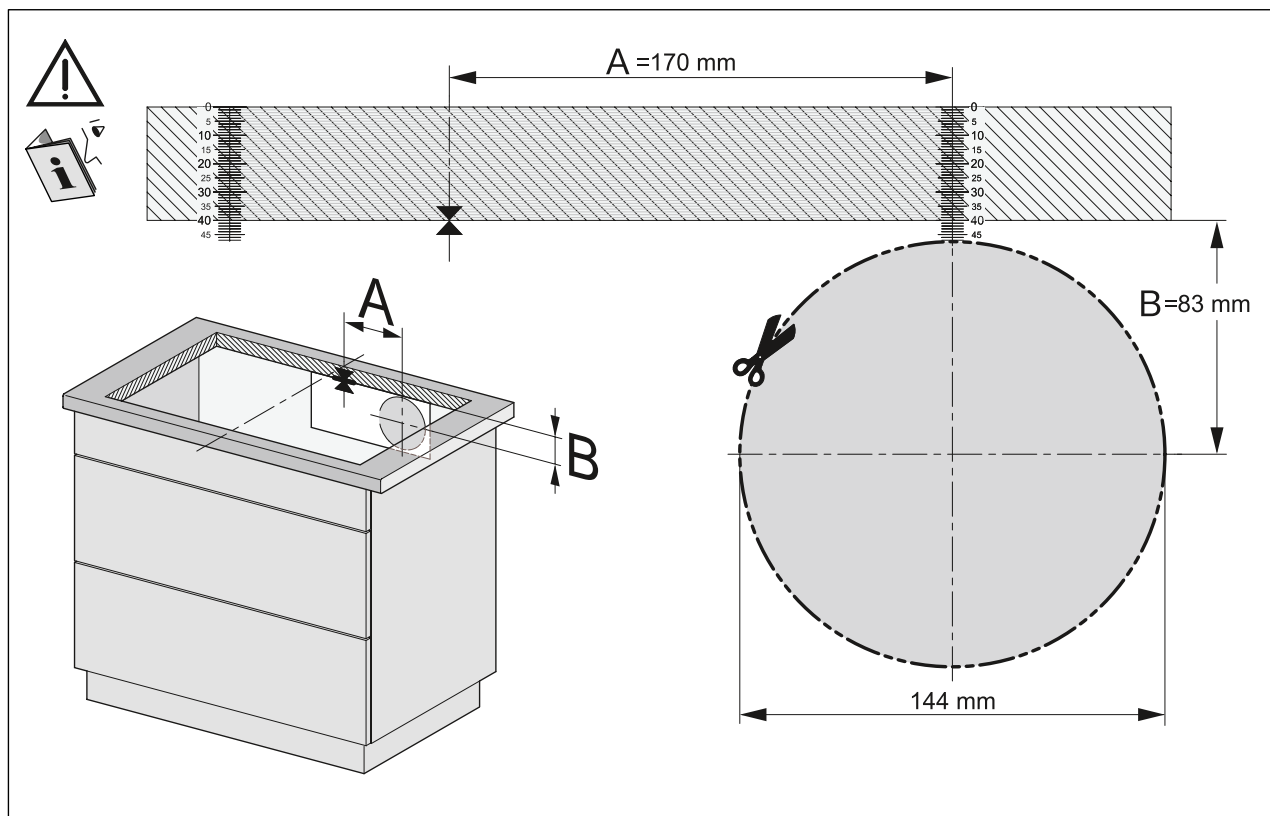
KMDA 7272, KMDA 7473, hob unit cut-out drawings

KMDA 7272 FR, KMDA 7473 FR
Frame – Surface-mounted installation

1) Front
2) Removable drip tray
3) Cleaning flap
4) Mains connection box with mains connection cable,
L = 1600 mm
5) Worktop thickness, extraction and vented recirculation mode: ≥ 10 mm,
Plug&Play operation: ≥ 10 mm - ≤40 mm

KMDA 7272 FL, KMDA 7473 FL
Frameless – Surface-mounted installation
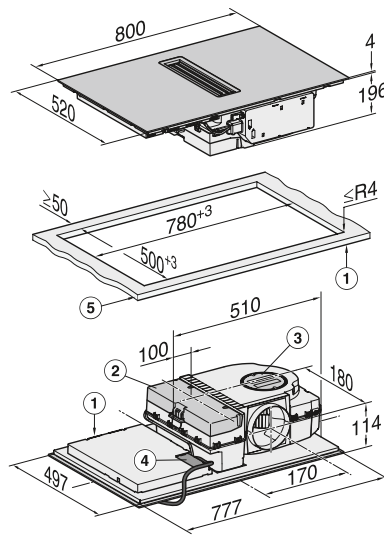
1) Front
2) Removable drip tray
3) Cleaning flap
4) Mains connection box with mains connection cable, L = 1600 mm
5) Worktop thickness, extraction and vented recirculation mode: ≥ 10 mm,
Plug&Play operation: ≥ 10 mm - ≤40 mm

KMDA 7272 FL, KMDA 7473 FL
Frameless – Flush-fit installation

1) Front
2) Removable drip tray
3) Cleaning flap
4) Mains connection box with mains connection cable,
L = 1600 mm
5) Stepped cut-out, natural stone worktop
6) Wooden support frame 12 mm (not included with appliance)
7) Worktop thickness, extraction and vented recirculation mode: ≥ 10 mm, Plug&Play operation: ≥ 10 mm - ≤40 mm

KMDA 7272 and KMDA 7473 ventilation technology drawings

Extraction and vented recirculation

Installation in worktop with depth of 600 mm

KMDA 7272 FR, KMDA 7473 FR
Frame – Surface-mounted installation

600
563
550
50
194
2
1
≥110
≥100

1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet panel and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting.
2) After installation, the removable drip tray and cleaning flap must remain accessible.

KMDA 7272 FL, KMDA 7473 FL
Frameless – Surface-mounted installation

600
560
550
50
196
2
1
≥110
≥100

1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet panel and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting.
2) After installation, the removable drip tray and cleaning flap must remain accessible.

KMDA 7272 FL, KMDA 7473 FL
Frameless – Flush-fit installation

600
560
550
50
200
2
1
≥110
≥100

1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet panel and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting.
2) After installation, the removable drip tray and cleaning flap must remain accessible.

KMDA 7272 and KMDA 7473 ventilation technology drawings

Extraction and vented recirculation

Installation in worktop with depth of more than 600 mm

KMDA 7272 FR, KMDA 7473 FR
Frame – Surface-mounted installation

600+x
563+x
550+x
50+x
194
②
↓↓
①
≥110
≥100

1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet panel and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting.
2) After installation, the removable drip tray and cleaning flap must remain accessible
x) Dimension by which the worktop is deeper than 600 mm.

KMDA 7272 FL, KMDA 7473 FL
Frameless – Surface-mounted installation

600+x
560+x
550+x
50+x
196
②
↓↓
①
≥110
≥100

1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet panel and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting.
2) After installation, the removable drip tray and cleaning flap must remain accessible.
x) Dimension by which the worktop is deeper than 600 mm.

KMDA 7272 FL, KMDA 7473 FL
Frameless – Flush-fit installation

600+x
560+x
550+x
50+x
200
②
↓↓
①
≥110
≥100

1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet panel and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting.
2) After installation, the removable drip tray and cleaning flap must remain accessible.
x) Dimension by which the worktop is deeper than 600 mm.

Non-ducted recirculation Plug&Play

Installation in worktop with depth of 600 mm

KMDA 7272 FR, KMDA 7473 FR
Frame – Surface-mounted installation

600
563
550
50
194
2
1
≥25
≥25
3

1) The cabinet panel and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure a minimum safety distance for the ducting.
2) After installation, the removable drip tray and cleaning flap must remain accessible. 3) The cross-sectional area of the vent must be at least 425 cm².

KMDA 7272 FL, KMDA 7473 FL
Frameless – Surface-mounted installation

600
560
550
50
196
2
1
≥25
≥25
3

1) The cabinet panel and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure a minimum safety distance for the ducting.
2) After installation, the removable drip tray and cleaning flap must remain accessible. 3) The cross-sectional area of the vent must be at least 425 cm².

KMDA 7272 FL, KMDA 7473 FL
Frameless – Flush-fit installation

600
560
550
50
200
2
1
≥25
≥25
3

1) The cabinet panel and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure a minimum safety distance for the ducting.
2) After installation, the removable drip tray and cleaning flap must remain accessible. 3) The cross-sectional area of the vent must be at least 425 cm².

Planning notes for KMDA 7272 and KMDA 7473

Non-ducted recirculation Plug&Play
Installation in worktop with depth of more than 600 mm

KMDA 7272 FR, KMDA 7473 FR
Frame – Surface-mounted installation

1) The cabinet panel and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure a minimum safety distance for the ducting. If the housing unit rear panel is more than 555 mm from the front edge of the worktop, the extension set from Miele must be used in addition to the Plug&Play adapter.
2) After installation, the removable drip tray and cleaning flap must remain accessible. 3) The cross-sectional area of the vent must be at least 425 cm².
3) The cross-sectional area of the vent must be at least 425 cm².
x) Dimension by which the worktop is deeper than 600 mm

KMDA 7272 FL, KMDA 7473 FL
Frameless – Surface-mounted installation

1) The cabinet panel and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure a minimum safety distance for the ducting. If the housing unit rear panel is more than 555 mm from the front edge of the worktop, the extension set from Miele must be used in addition to the Plug&Play adapter.
2) After installation, the removable drip tray and cleaning flap must remain accessible. 3) The cross-sectional area of the vent must be at least 425 cm².
3) The cross-sectional area of the vent must be at least 425 cm².
x) Dimension by which the worktop is deeper than 600 mm

KMDA 7272 FL, KMDA 7473 FL
Frameless – Flush-fit installation

1) The cabinet panel and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure a minimum safety distance for the ducting. If the housing unit rear panel is more than 555 mm from the front edge of the worktop, the extension set from Miele must be used in addition to the Plug&Play adapter.
2) After installation, the removable drip tray and cleaning flap must remain accessible. 3) The cross-sectional area of the vent must be at least 425 cm².
3) The cross-sectional area of the vent must be at least 425 cm².
x) Dimension by which the worktop is deeper than 600 mm.

KMDA 7272 and KMDA 7473 flat ducting set drawings

DFKS-UR (material number 12226890)

Flat ducting set for air recirculation, allowing ducts to be joined to cover the most common installation situations on all sides of the appliance with consideration of the various worktop depths.

Consisting of: 1 x DFK-AK 90, 1 x DFK-BV 90, 1 x DFK-BH 90, 2 x DFK-R 1000, 1 x DFK-L, 1 x DFK-V, 1 x DFK-DB, 1 x DUU 1500

1) DFK-AK 90,
2) DFK-R 1000,
3) DFK-BV 90
4) DFK-BH 90,
5) DFK-V
6) DUU 1500

1) DFK-AK 90,
2) DFK-R 1000,
3) DFK-BV 90
4) DFK-BH 90,
5) DFK-V
6) DUU 1500

1) DFK-AK 90,
2) DFK-R 1000,
3) DFK-BV 90
4) DFK-V
5) DUU 1500

1) DFK-AK 90,
2) DFK-R 1000,
3) DFK-BV 90
4) DFK-BH 90,
5) DFK-V
6) DUU 1500

1) DFK-AK 90,
2) DFK-R 1000,
3) DFK-BV 90
4) DFK-BH 90,
5) DFK-V
6) DUU 1500
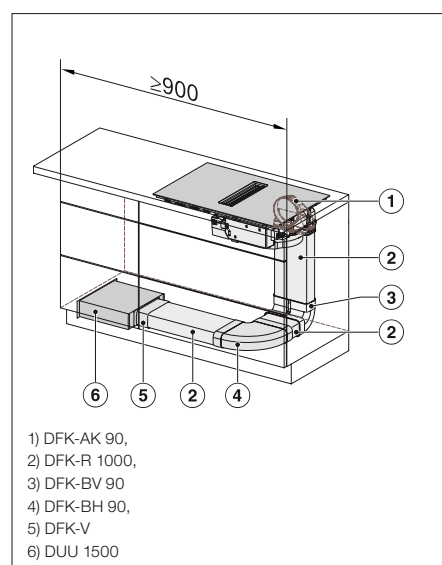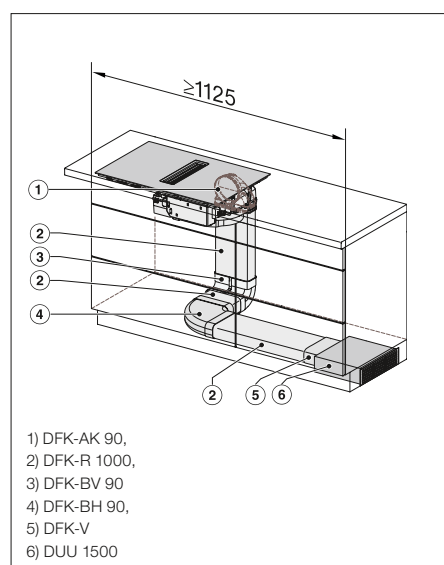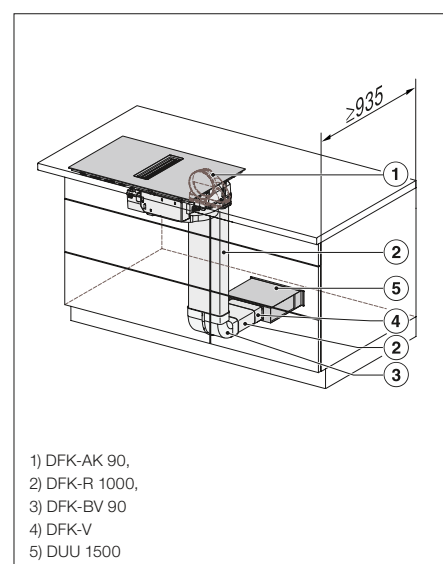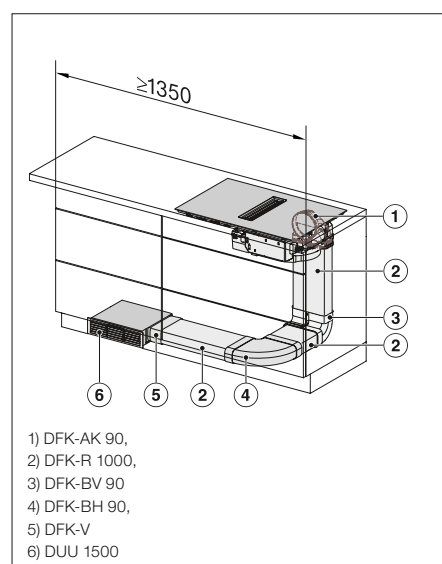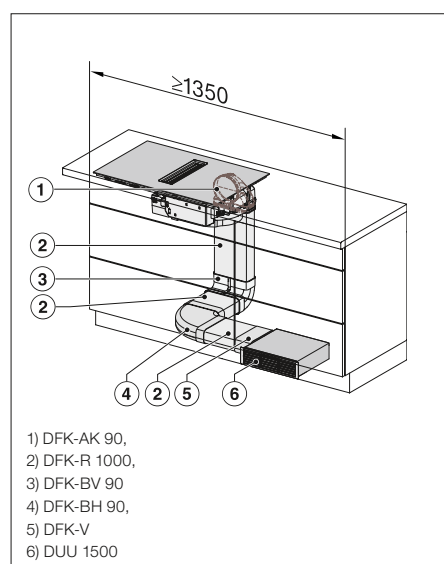
KMDA 7272 and KMDA 7473 flat ducting set drawings

DFKS-AR (material number 12226910)

Flat ducting set for extraction, allowing ducts to be joined to cover the most common installation solutions.

Consisting of 2 x DFK-AK 90, 1 x DFK-BH 90, 2 x DFK-R 1000, 1 x DFK-A, 1 x DFK-DB, 1 x DMK 150-1

1) DFK-AK 90
2) DFK-R 1000,
3) DFK-BH 90,
4) DFK A
5) DMK 150-1

1) DFK-AK 90
2) DFK-R 1000,
3) DFK-BH 90,
4) DFK A
5) DMK 150-1

1) DFK-AK 90
2) DFK-R 1000,
5) DMK 150-1
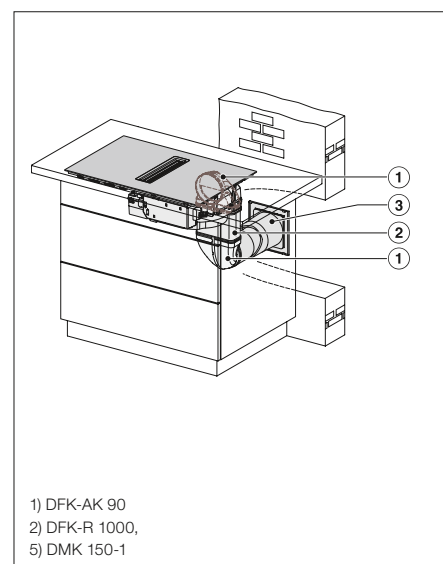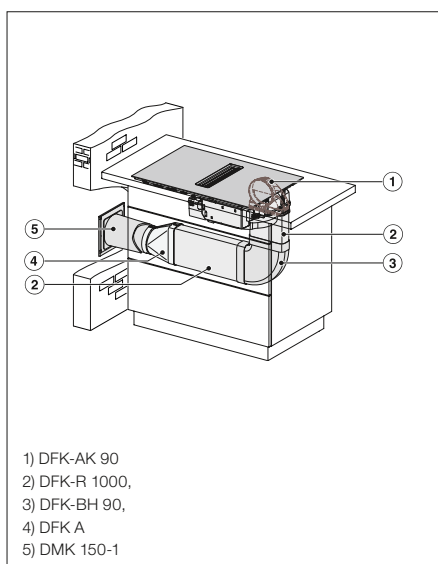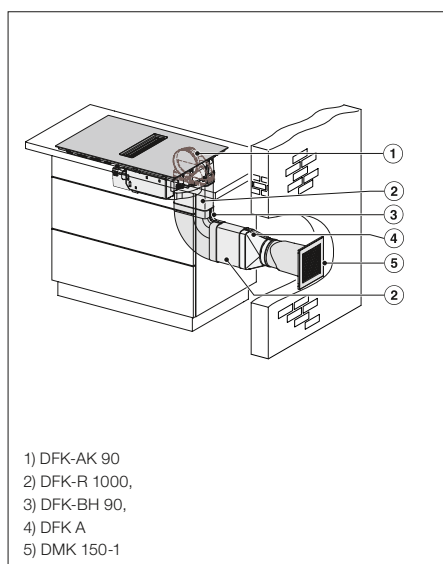
DFKS-R (material number 12226740)

Basic set for further individual installation situations

Consisting of 1 x DFK-AK 90, 1 x DFK-BV 90, 1 x DFK-BH 90, 1 x DFK-R 1000 ,
1 x DFK-DB

1) DFK-AK 90,
2) DFK-R 1000,

1) DFK-AK 90,
2) DFK-R 1000,
3) DFK-BV 90

1) DFwK-AK 90,
2) DFK-R 1000,
3) DFK-BV 90
4) DFK-BH 90

4.3.4 Exhaust air installation without flat ducting set

1) DMK 150-1
2) Flexible hose (DAS 150)

KMDA 7272 and KMDA 7473 flat ducting set drawings

Flat ducting sections

DFK-R 1000 (material number 10811340)

DFK-V (material number 10811360)

DFK-BH 90 (material number 10811390)

DFK-L (material number 11051270)

DFK-BV 90 (material number 10811410)

DFK-A (material number 10811430)

DFK-AK 90 (material number 11590720)

DFK-BH 45 (material number 10811450)

DFK-BH 15 (material number 10811460)

DFK-BVK 90 (material number 10811470)

DFK-DB (material number 10820390)

Installation notes for SmartLine

Checklist for the installation of SmartLine elements:

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

General SmartLine drawings

Cable lengths
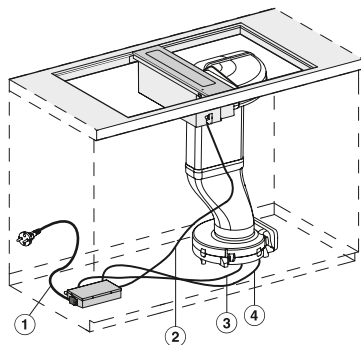
1) Mains connection cable, at least 190 cm
2) Control unit cable, at least 145 cm
3) Fan operating voltage cable, at least 60 cm
4) Fan control cable, at least 60 cm

Plinth fan
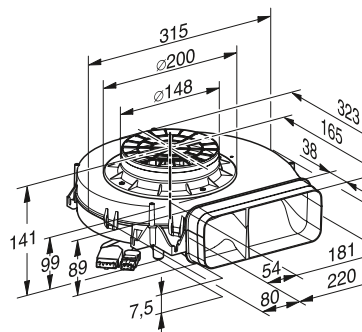
SmartLine installation drawings

SmartLine

CS 7612 FL Flush-fit installation
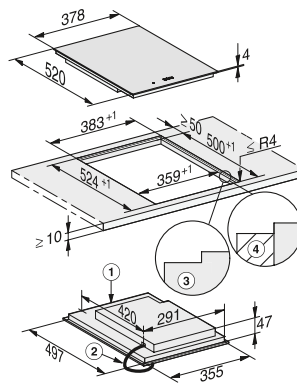
1) Front
2) Mains connection cable, L = 2000 mm
3) Stepped cut-out
4) Wood support 12 mm (not supplied)

CS 7632 FL Flush-fit installation
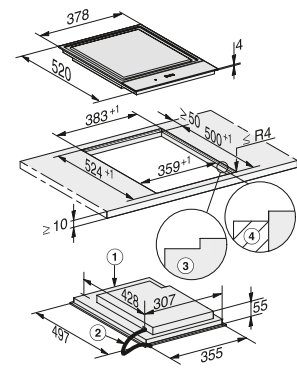
1) Front
2) Mains connection box with mains connection cable, L = 2000 mm
3) Stepped cut-out
4) Wood support 12 mm (not supplied)

CS 7641 FL Flush-fit installation
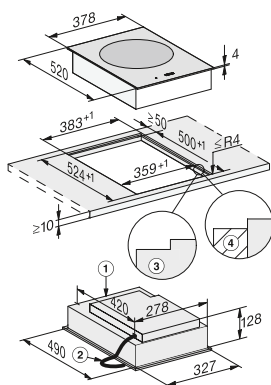
1) Front
2) Mains connection cable, L = 2000 mm
3) Stepped cut-out
4) Wood support 12 mm (not supplied)

CS 7101-1 FL Flush-fit installation
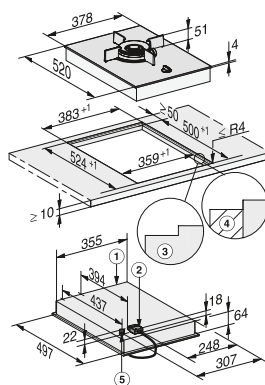
1) Front
2) Mains connection box with mains connection cable, L = 2000 mm
3) Stepped cut-out
4) Wood support 12 mm (not supplied)
5) Gas connection R 1/2 – ISO 7-1 (DIN EN 10226)

CS 7102-1 FL Flush-fit installation
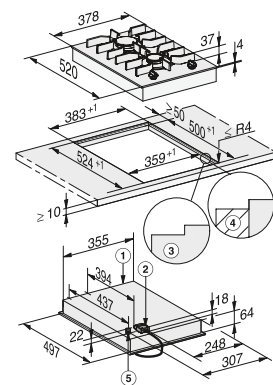
1) Front
2) Mains connection box with mains connection cable, L = 2000 mm
3) Stepped cut-out
4) Wood support 12 mm (not supplied)
5) Gas connection R 1/2 – ISO 7-1 (DIN EN 10226)

SmartLine installation drawings

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

All dimensions are given in mm.
When installing multiple elements, a distance of 2 mm must be maintained between the individual elements: calculating cut-out dimension A = total width of the elements plus 2 mm distance between the elements plus 2 mm on the right and 2 mm on the left. Calculating cut-out dimension B = cut-out dimension A minus 12 mm on the right and 12 mm on the left
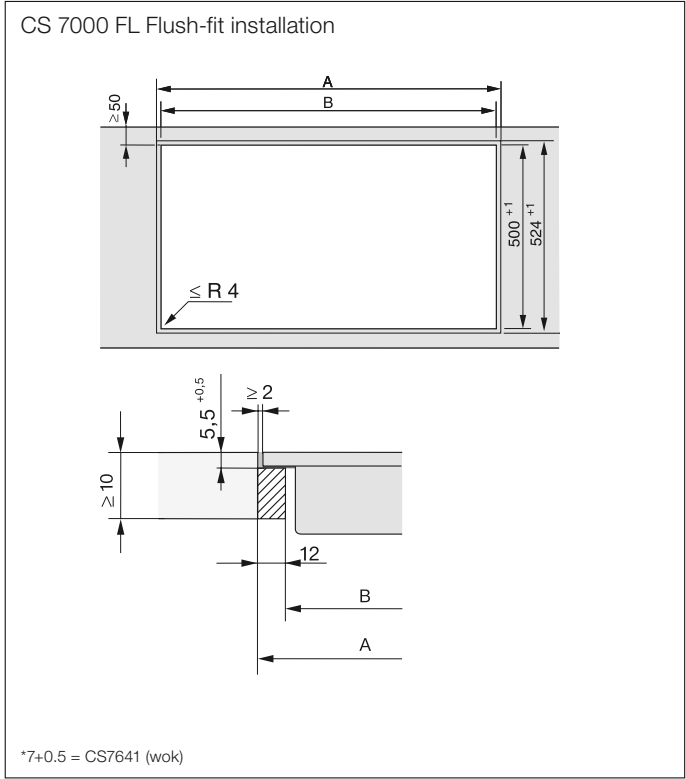
CS 7000 FL Flush-fit installation

*7+0.5 = CS7641 (wok)

When installing several SmartLine elements, an additional spacer bar must be fitted in between the individual elements. The clips supplied with the spacer bars are only required for installing a CSDA 700x FL. Installing 3 elements and 2 spacer bars:
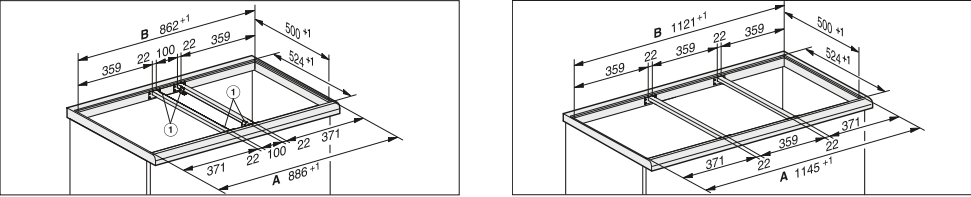
CSDA 7001
Flush-fit installation with
worktop depth of 600 mm
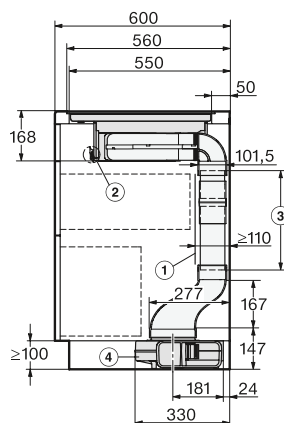
1) For maintenance work, it must be possible to
remove the rear cabinet wall. The cabinet wall and
an adjoining room wall or a piece of furniture must
be at least 110 mm apart to ensure a minimum
safety distance for the ducting. 2) After installation,
the removable drip tray must be accessible. 2
quick-release catches on both sides have to be
opened for removal. 3) Duct length must be
adapted to the height of the base unit. Standard
delivery 500 mm. 4) Plinth fan

3) After installation the removable drip tray must
be accessible. 2 quick-release catches on both
sides have to be opened for removal. 5) Plinth fan
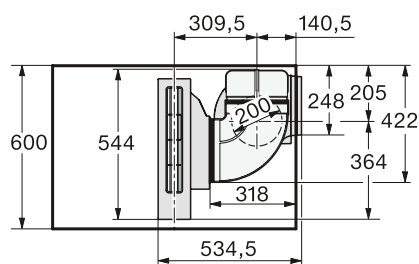
CSDA 7001 FL
Flush-fit installation with
worktop depth over 600 mm
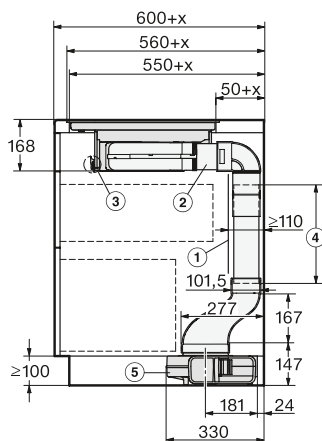
1) For maintenance work, it must be possible to
remove the rear cabinet wall. The cabinet wall and an
adjoining room wall or a piece of furniture must be at
least 110 mm apart to ensure a minimum safety
distance for the ducting. 2) Variable length of the
spacer piece. 3) After installation, the removable drip
tray must be accessible. 2 quick-release catches on
both sides have to be opened for removal. 4) Duct
length must be adapted to the height of the base unit
5) Plinth fan, x = Dimension by which the worktop is
deeper than 600 mm
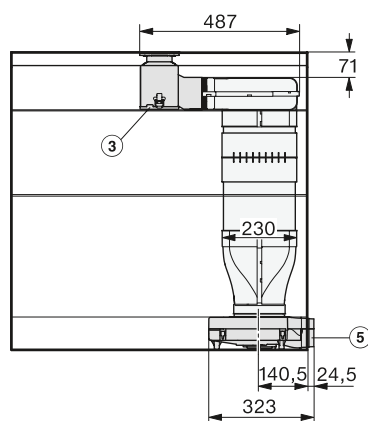
3) After installation the removable drip tray must
be accessible. 2 quick-release catches on both
sides have to be opened for removal 5) Plinth fan
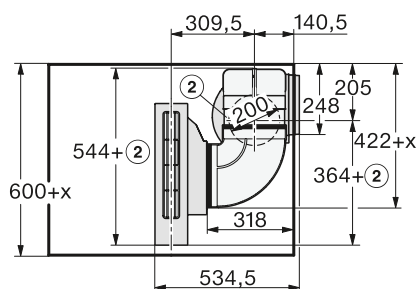
2) Variable length of the spacer piece, x = Dimension
by which the worktop is deeper than 600 mm

SmartLine installation drawings

CS 7612 FL Surface-mounted installation
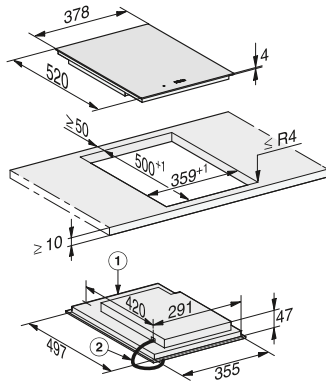
1) Front
2) Mains connection cable, L = 2000 mm

CS 7632 FL Surface-mounted installation
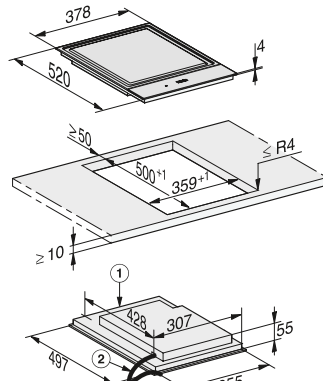
1) Front
2) Mains connection box with mains connection cable, L = 2000 mm

CS 7641 FL Surface-mounted installation
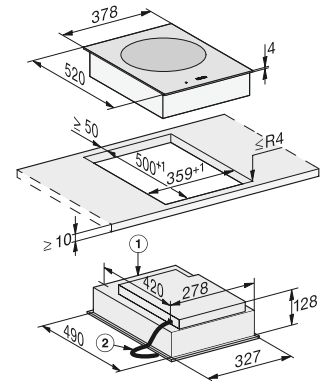
1) Front
2) Mains connection cable, L = 2000 mm

CS 7101-1 FL Surface-mounted installation
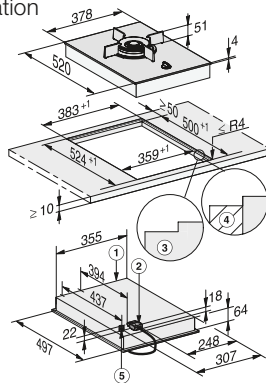
1) Front
2) Mains connection box with mains connection cable, L = 2000 mm
3) Stepped cut-out
4) Wood support 12 mm (not supplied)
5) Gas connection R 1/2 – ISO 7-1 (DIN EN 10226)

CS 7102-1 FL Surface-mounted installation
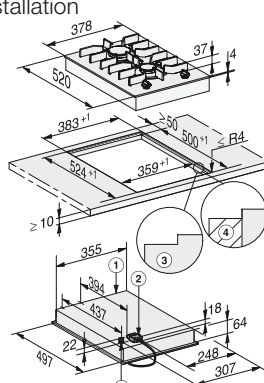
1) Front
2) Mains connection box with mains connection cable, L = 2000 mm
3) Stepped cut-out
4) Wood support 12 mm (not supplied)
5) Gas connection R 1/2 – ISO 7-1 (DIN EN 10226)

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

All dimensions are given in mm. A distance of 2 mm must be maintained between the individual elements: The elements overlap the worktop by 10 mm all the way round.
Calculating cut-out dimension B = total width of the elements plus 2 mm distance between the elements, minus 10 mm on the right and 10 mm on the left
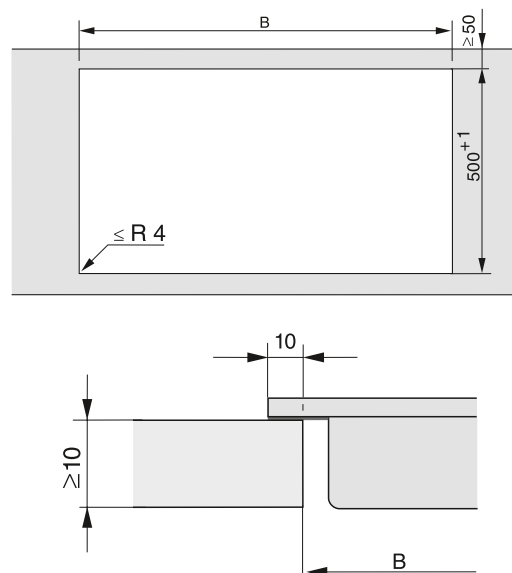
When installing several SmartLine elements, an additional spacer bar must be fitted in between the individual elements. The clips supplied with the spacer bars are only required for installing a CSDA 700x FL. Installing 3 elements and 2 spacer bars:
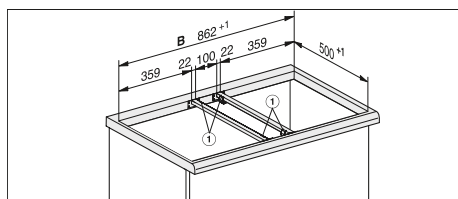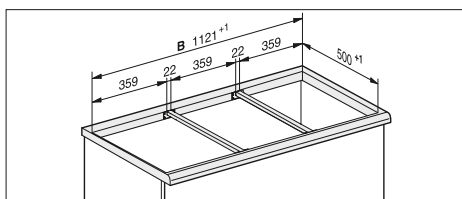
SmartLine installation drawings

CSDA 7001
Frameless surface-mounted installation for 600 mm worktop depth
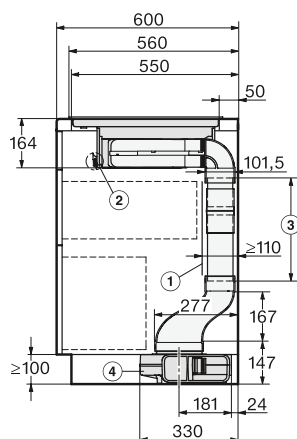
1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting. 2) After installation the removable drip tray must be accessible. 2 quick-release catches on both sides have to be opened for removal. 3) Duct length must be adapted to the height of the base unit. Standard delivery 500 mm. 4) Plinth fan

3) After installation the removable drip tray must be accessible. 2 quick-release catches on both sides have to be opened for removal. 5) Plinth fan
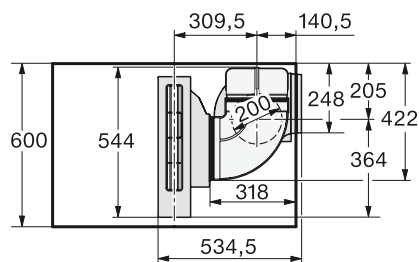
CSDA 7001 FL
Frameless surface-mounted installation in worktop with depth over 600 mm
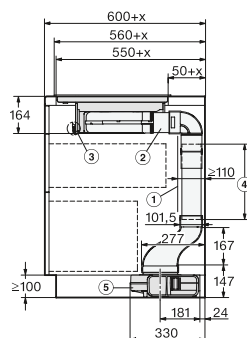
1) For maintenance work, it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure a minimum safety distance for the ducting. 2) Variable length of the spacer piece 3) After installation, the removable drip tray must be accessible. 2 quick-release catches on both sides have to be opened for removal. 4) Duct length must be adapted to the height of the base unit. Standard delivery 500 mm 5) Plinth fan, x = Dimension by which the worktop is deeper than 600 mm
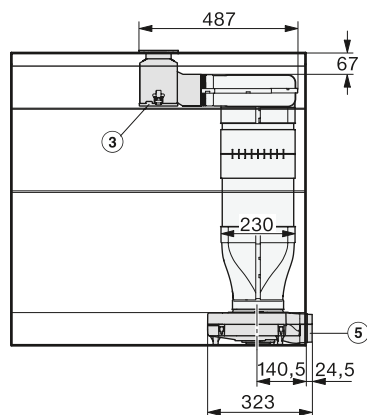
3) After installation the removable drip tray must be accessible. 2 quick-release catches on both sides have to be opened for removal. 5) Plinth fan
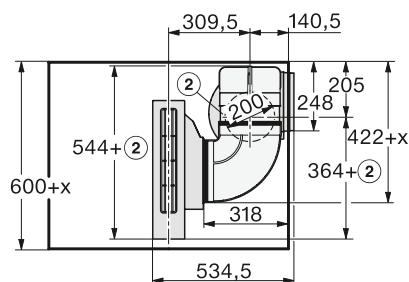
2) Variable length of the spacer piece, x = Dimension by which the worktop is deeper than 600 mm

Recirculation installation variants
Included flat ducting components CSDA 7001
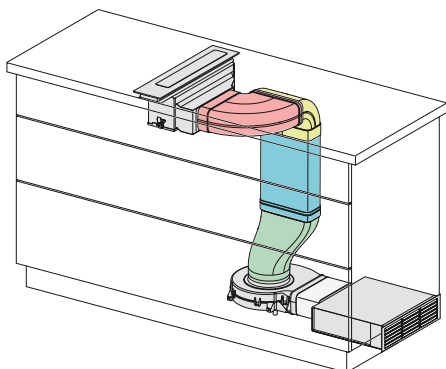
Red – Horizontal pipe bend 90°
Yellow – Vertical pipe bend 90°
Blue – Flat ducting, length 50 cm (can be shortened)
Green – Adapter from flat ducting to plinth fan connection

1 x Countertop extractor CSDA 7001
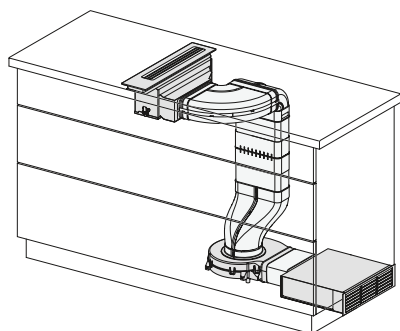
2 x Countertop extractors CSDA 7001
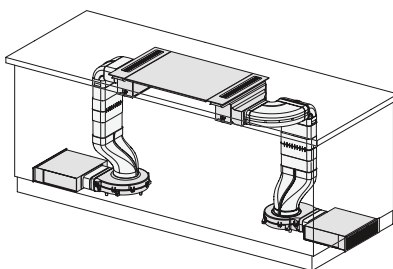
Installation of SmartLine gas elements

DUU 1000-2

99

385

1) 222x89

29   348   29   40

323

197

3,5
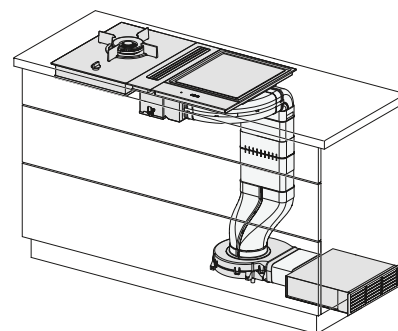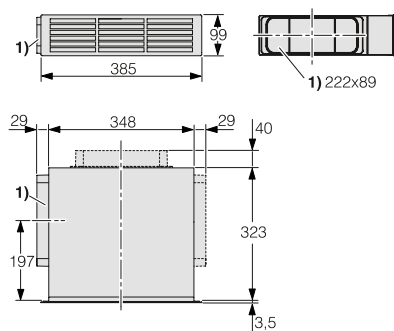
1) Connection for exhaust duct. A second connection for a further extraction box is supplied. Connections can be fitted to the right, left and at the back. Exhaust duct for flat ducting system 222 x 89 mm, cut-out dimension in plinth 350 x 98 mm

Extraction installation variants
1 x Countertop extractor CSDA 7001
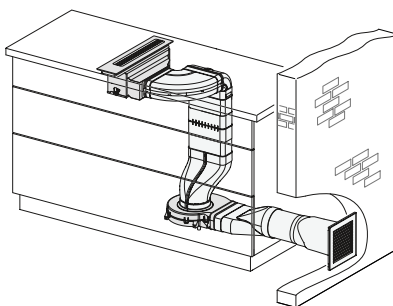
Gas hob installation drawings

KM 3010
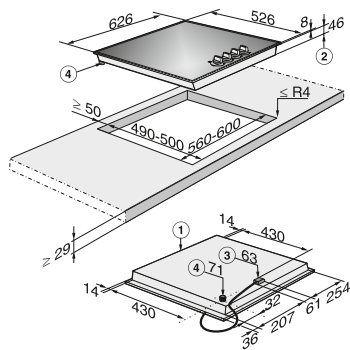
1. Front
2. Casing depth
3. Mains connection box with mains connection cable
L = 2000 mm
4. Gas connection R 1/2" – ISO 7-1 (DIN EN 10226)

KM 3014
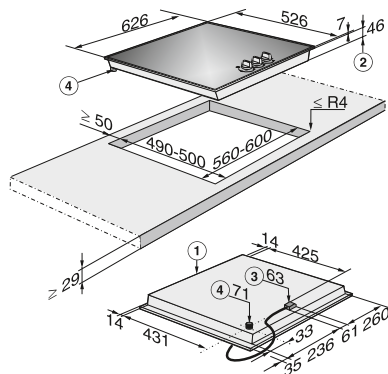
1. Front
2. Casing depth
3. Mains connection box with mains connection cable
L = 2000 mm
4. Gas connection R 1/2" – ISO 7-1 (DIN EN 10226)

KM 3034-1
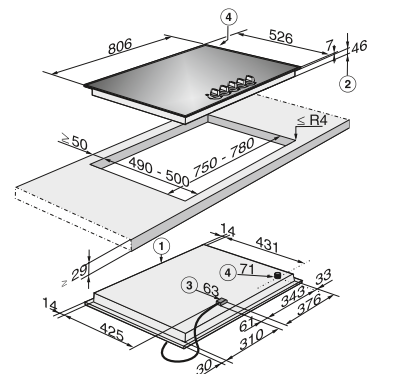
1. Front
2. Casing depth
3. Mains connection box with mains connection cable
L = 2000 mm
4. Gas connection R 1/2" – ISO 7-1 (DIN EN 10226)

KM 3054-1
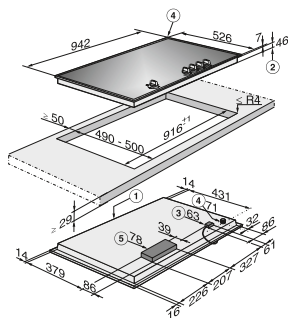
1. Front
2. Casing depth
3. Mains connection box with mains connection cable,
L = 2000 mm
4. Gas connection R 1/2" – ISO 7-1 (DIN EN 10226)
5. Electronic module housing – maximum casing depth
78 mm

Planning notes for Black Levantar downdraft extractor

DAD 4840

KM 7689 FL
KM 7684 FL
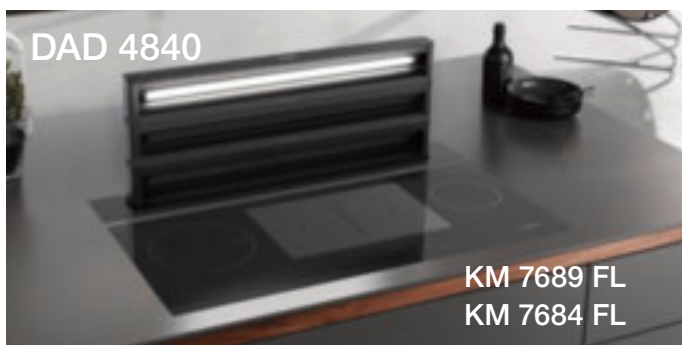
1. Design of the DAD 4x40

The DAD 4x40 Black Levantar downdraft extractor is a cooker hood that retracts down into the worktop and is fitted inside the base unit.

When the extractor is retracted, only the glass frame and the surface of the canopy complete with SmartControl touch panel are visible. The fan and the electronic module for the cooker hood are hidden inside the base unit.

When the extractor is extended, the extraction area at the top covers the entire width of the canopy. The Hood-in-Motion function pulls the cooker hood out 30 cm.
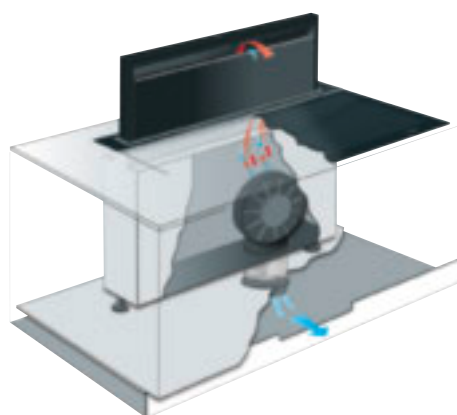
The 10-ply stainless steel grease filters are located behind the glass panel. The filters are fitted upright at an angle inside the panel. Held in place by magnets, the panel is pulled forwards for opening and then lifted up and out.

An additional condensate tray below the filter can collect approx. 100 ml of liquid. We recommend wiping the tray dry every time you use a cooking process that produces a lot of condensation.

Either disposable DKF 30-P Active AirClean filters or reactivatable DKF 30-R Longlife AirClean filters for recirculation mode can be fitted in the internal extraction area underneath the condensate tray. Each set contains 2 filters.

Thanks to the integration of the filter at the top and the adaptation of the electronic module, the downdraft extractor can be installed without the need for additional ducting to be laid. See Section 4. a) for more detailed information.

Planning notes for Black Levantar downdraft extractor

2. Combination and installation

a) Installation in the worktop

The downdraft extractor is installed in the worktop (inside the base unit behind a hob). The appliance's dimensions are as follows:
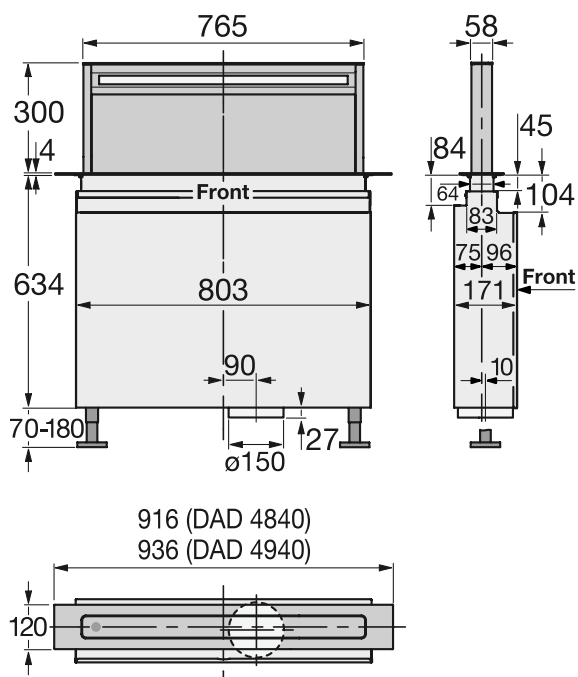
If necessary, a distance can be maintained between the DAD and KM. In this case, the following dimensional drawings apply:
Surface-mounted installation

1) Cut-out for vent ducting in unit floor.
2) Ensure that the worktop is sufficiently stable.

Flush-fit installation

1) Cut-out for vent ducting in unit floor
2) Ensure that the worktop is sufficiently stable
3) Stepped cut-out for flush-fit installation in a worktop. Note the different milling widths for the hob and the downdraft extractor. Instead of a stepped cut-out, a wooden frame (not supplied) that has been moved downwards by 5.5 mm can be installed as an alternative. Exhaust duct, diameter 150 mm.

It is possible to install the KM and DAD in a shared cut-out. The downdraft extractor must be delivered or retrofitted with the requisite accessories (DWL 80) for this purpose. Information on this subject is available separately. The following dimensions apply in this installation scenario:

Surface-mounted installation

1) Cut-out for vent ducting in unit floor.
2) Ensure that the worktop is sufficiently stable.

Flush-fit installation

1) Cut-out for vent ducting in unit floor
2) Ensure that the worktop is sufficiently stable.
3) Stepped cut-out for flush-fit installation in a worktop. Note the different milling widths for the hob and the downdraft extractor. Instead of a stepped cut-out, a wooden frame (not supplied) that has been moved downwards by 5.5 mm can be installed as an alternative. Exhaust duct, diameter 150 mm.

Planning notes for Black Levantar downdraft extractor

b) Panorama hobs

The DAD 4840 can be combined with panorama hobs including the KM 7684 FL. The advantage of this is that both appliances can be accommodated in a base unit 60 cm deep. To create the necessary space, the depth of possible drawers is reduced, but up to 37.5 cm is permitted depending on the design of the base unit.

Flush-fit or surface-mounted installation in a 60 cm deep unit with distance / without distance
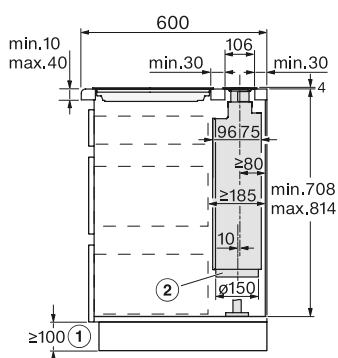
1. Only necessary if flat ducting is laid under the cabinet or the DUU 600 recirculation box is used.
2. Exhaust duct, diameter 150 mm.

1. Exhaust duct, diameter 150 mm.

1. Exhaust duct, diameter 150 mm.

≥425cm^2

1. DUP 150
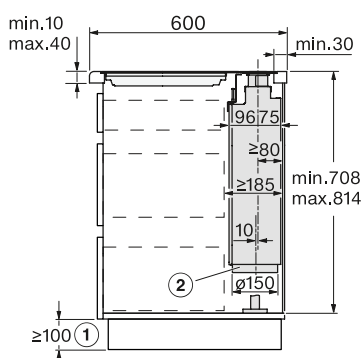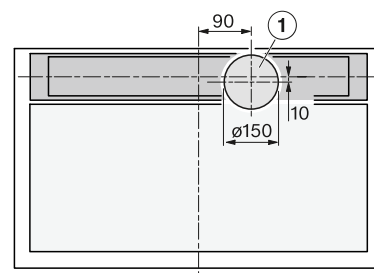
3. Installation based on operating mode

a) Recirculation as Plug&Play option

In what is known as Plug&Play operation, the filtered air is routed into the plinth. Additional pipework and a plinth box are not fitted. To use the downdraft extractor as a Plug&Play appliance, please note that the heat transfer coefficient must not exceed 0.5 W/(m2K). If it does, a ducting system and a plinth box must be laid to prevent possible build-up of moisture in the plinth.

Sufficient ventilation of the plinth area is important. To achieve this, the plinth panel can be shortened or gaps can be cut into it. The cross-section of the openings cut into the panel should be at least 425 cm^2. Please note that the performance of the cooker hood will be reduced and the noise level increased depending on the height of the plinth.

In addition, Plug&Play operation must be activated so that the cooker hood will run on in order to remove possible moisture. This procedure and the associated run-on times are described in the operating and installation instructions.
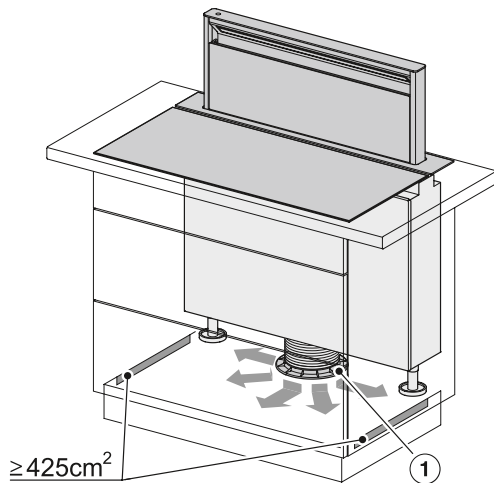
1 DFK-AK 90
2 DKF-R 1000
3 DKF-BH 45
4 DUU 600

b) Recirculation with additional plinth box and pipework (planning example)

If Plug&Play is not possible or not required, the Miele flat ducting system can be laid in the plinth and then the air can be guided out of the plinth with the DUU 600 plinth box. The DUU 600 is not fitted with an active carbon filter.

Planning notes for Black Levantar downdraft extractor
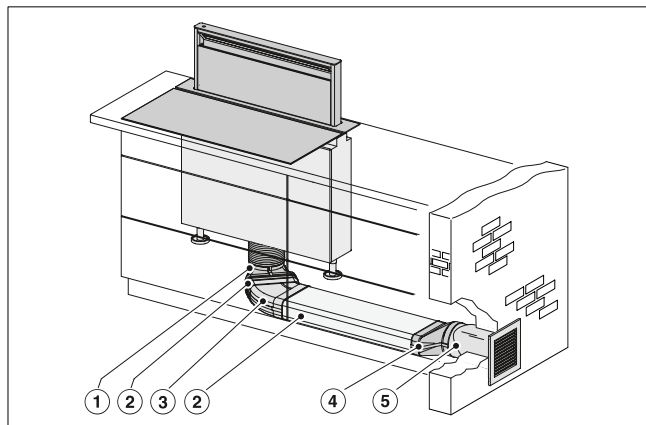
1 DFK-AK 90
2 DFK-R 1000
3 DKF-BH 45
4 DFK-A
5 DMK 150-1

c) Extraction mode

The DAD 4x40 can also be used in extraction mode. The Miele flat ducting system can also be used for this purpose.
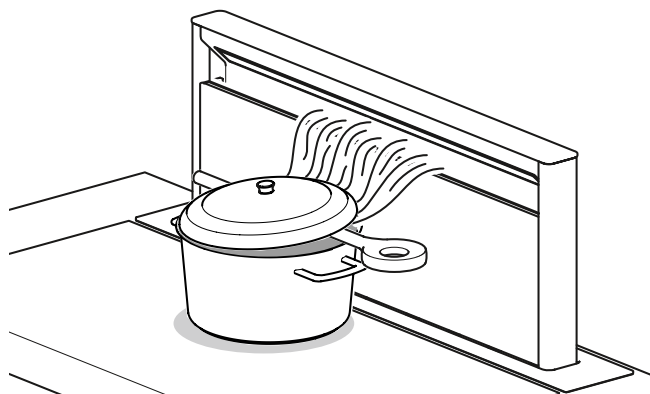
4. Tips on use:

To assist the downdraft extractor with extraction, cookware should always be placed as close as possible to the extraction opening. With open pots, a lid should be placed at an angle and a wooden spoon should also be placed between the pot and the lid.

Planning notes for ceiling extractors

Distance between hob and cooker hood

The distance between the ceiling extractor and hob should be between 70 cm and 130 cm. We do not recommend exceeding the maximum distance as the vapour extraction performance is significantly reduced as the distance increases. Cold hobs, such as induction hobs or electric hobs, do not help vapours to lift up as much as gas hobs, for example. The vapours cool down more quickly and condense while rising. Condensed elements of the vapours do not reach the cooker hood's collection zone and fall back towards the floor.

Hob heating types and vapour collection

Due to the different types of heating in hobs, the way in which vapours rise can differ (thermal lift).

Cold hobs: In hobs that work with low thermal support in the cooking zones (e.g. electric and induction), the vapours are mainly supported by the temperature of the heated medium while rising. The rising vapours, which have a temperature of around 200 °C, cool down as they move towards the ceiling because they mix with the ambient air.
Some elements of the vapours condense and do not reach the cooker hood's suction zone. The condensed elements that fail to reach the cooker hood's extraction zone fall back down again. The rising vapours of these colder hobs are visible and develop in a cloud shape.

Hot hobs, e.g. gas hobs, provide high thermal support to the rising vapours because they use open flames. Temperatures up to 1100 °C are reached at the tips of the flames from the gas hob, which significantly increase the speed of the rising vapours and support thermal lift. The vapours are not usually visible. You usually just see the air "flickering" and the vapours rise at high speed.

Planning notes for ceiling extractors

Important:

Negative impacts during vapour extraction:

• Disruptive flows of air in the room affect the vapours, e.g. a draft

• Cooling of the rising vapours – Vapours do not reach the cooker hood

• Climate: The room and canopy are cold – Condensation forms

• Relative humidity in the room is too high – Condensation forms quickly on cold objects

Additional impact zone if items are suspended from the ceiling

If the ceiling extractor is used in rooms with high ceilings and the ceiling is lowered in the cooker hood area, a suitable impact surface must be ensured in the area around the edge of the cooker hood. The size of this area is calculated from the distance between the hob and the ceiling extractor around the outside of the cooker hood. The distance between the cooker hood and ceiling extractor is multiplied by a factor of 0.3. This gives you the size of the surrounding impact zone.
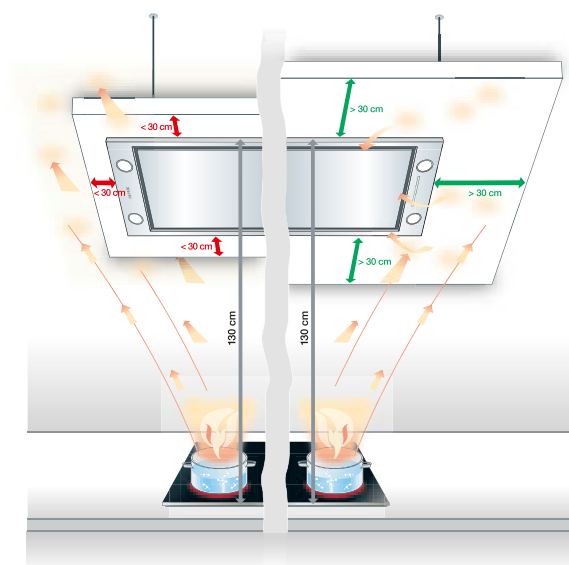
Positioning of a ceiling extractor above a hob

To ensure the most effective vapour collection performance possible, the distance between the hob and cooker hood is not the only important factor; the cooker hood also has to be positioned accurately above the hob. The ceiling extractor should be positioned in the middle above the hob. Any displacement could reduce the performance of the cooker hood.

336
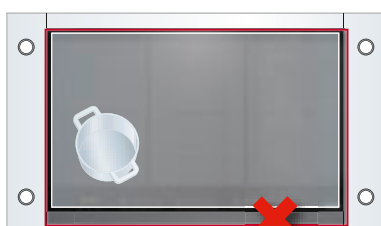
Ceiling extractors as a recirculation variant

If the ceiling extractor is used in conjunction with the DUU 2900 recirculation box, the distance between the recirculation box and ceiling extractor must be at least 300 cm if both appliances are at the same level.

If the recirculation box is installed laterally in a suspended ceiling, it is important to note that the DUU 2900 must be installed in a way that ensures the discharged air cannot have a negative impact on the vapours rising from the hob.
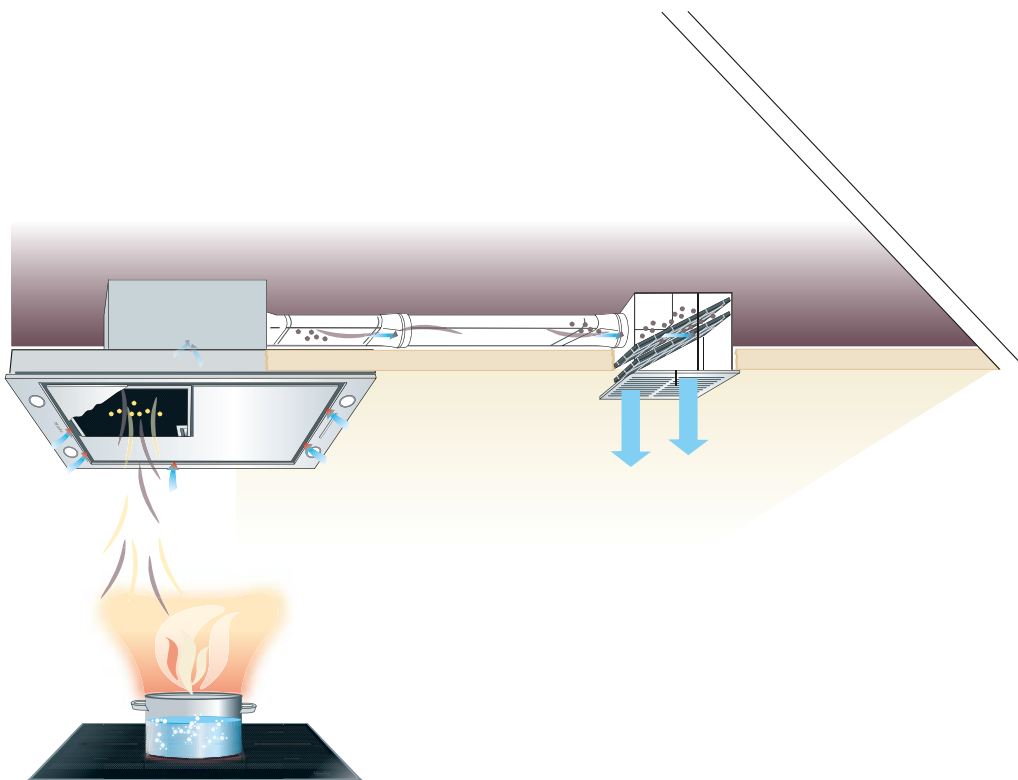
DA 2808 with external fan

If a greater distance needs to be bridged, an external version of the ceiling extractor can be used. This decreases the appliance's installation height to 175 mm. This solution blends in perfectly, even in rooms with a standard ceiling height.

Any external fan available from Miele can be used. To reduce noise levels in the kitchen, we recommend installing an external fan 5 m or more away.
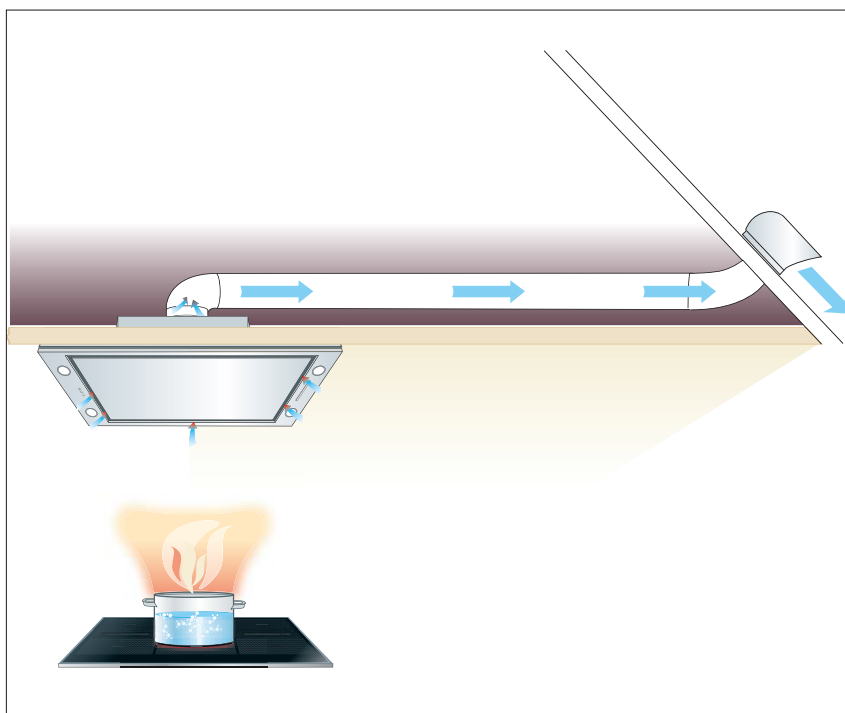
Cooker hood installation drawings

Wall-mounted cooker hoods

PUR 68 W
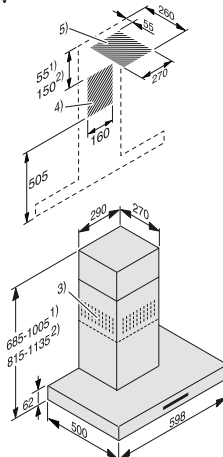
1) Extraction mode 2) Recirculation 3) Ventilation grille positioned at the top for recirculation
4+5) Installation area (only 4 is required for recirculation)

PUR 98 W
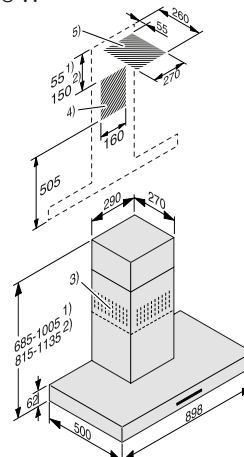
1) Extraction mode 2) Recirculation 3) Ventilation grille positioned at the top for recirculation
4+5) Installation area (only 4 is required for recirculation)

DA 6096 W
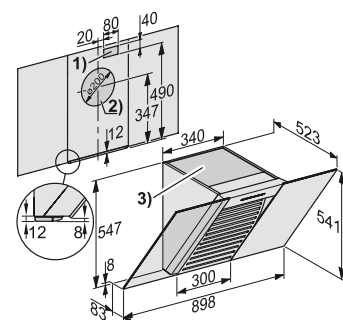
1) Cut-out for cooker hoods with hard-wired power connection rather than a plug.
2) Cut-out for extraction ducting to the rear. Alternative exhaust duct at the top.
3) Air vent for recirculation. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 6698 W
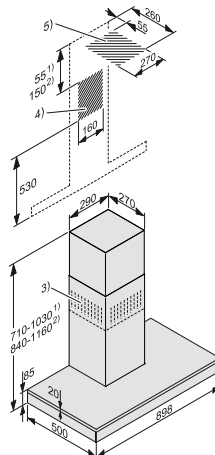
1) Extraction mode
2) Recirculation
3) Ventilation grille positioned at the top for recirculation
4+5) Installation area (only 4 is required for recirculation mode)

DA 6798 W
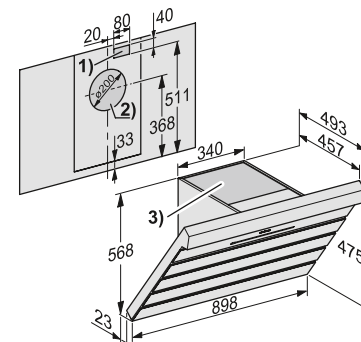
1) Cut-out for electrical connection
2) Cut-out for exhaust ducting to the rear. Alternative exhaust duct at the top.
3) Air vent for recirculation. A distance of at least 200 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 9091 W
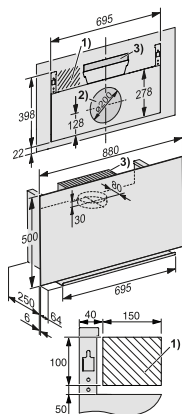
1) Installation area for power connection. 2) Cut-out for extraction ducting to the rear. Alternative exhaust duct to the rear. 3) Air vent for recirculation. A distance of at least 200 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 9298 W
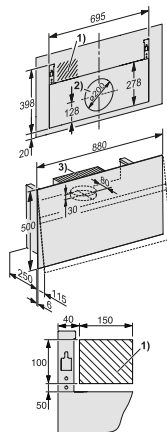
1) Installation area for power connection. 2) Cut-out for extraction ducting to the rear. 3) Air vent for recirculation. A distance of at least 200 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DAW 1620
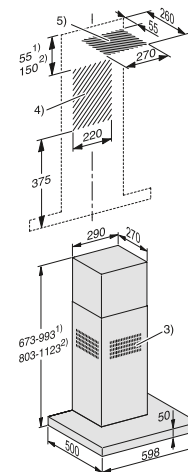
1) Extraction mode, 2) Recirculation, 3) Ventilation grille positioned at the top for recirculation, 4+5) Installation area (only 4 is required for recirculation)

DAW 1920
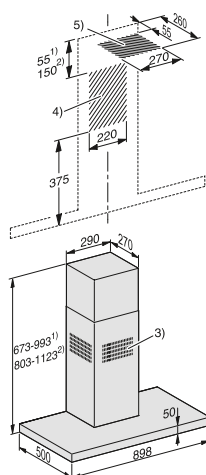
1) Extraction mode, 2) Recirculation, 3) Ventilation grille positioned at the top for recirculation, 4+5) Installation area (only 4 is required for recirculation)

Island cooker hoods

PUR 98 D, DA 4208 D / DA 4208 D EXTA
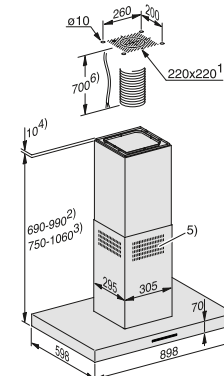
1) Installation area
2) Extraction mode
3) Recirculation
4) Alternative installation with spacer frame
5) Ventilation grille positioned at the top for recirculation
6) A mains connection cable is required to connect the cooker hood to the socket in the ceiling. In extraction mode, flexible ducting is also required.

DA 4208 VD
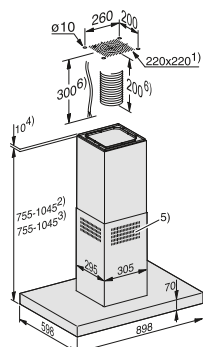
1) Installation area
2) Extraction mode (factory default)
3) Interval options in recirculation.
4) Alternative installation with spacer frame
5) Ventilation grille positioned at the top for recirculation.
6) A mains connection cable is required to connect the cooker hood to the socket in the ceiling. In extraction mode, flexible ducting is also required.

DA 4248 VD
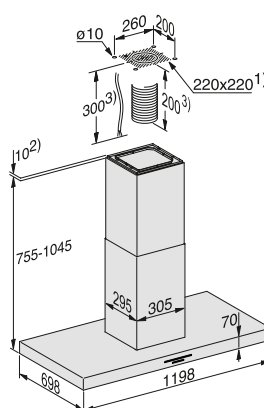
1) Installation area, 2) Alternative installation with spacer frame. 3) A mains connection cable is required to connect the cooker hood to the socket in the ceiling; flexible ducting is also required.

DA 6698 D
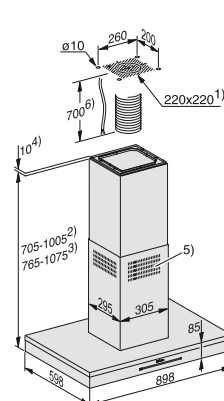
1) Installation area
2) Extraction mode
3) Recirculation
4) Alternative installation with spacer frame
5) Ventilation grille positioned at the top for recirculation
6) A mains connection cable is required to connect the cooker hood to the socket in the ceiling. In extraction mode, flexible ducting is also required.

Cooker hood installation drawings

DA 6708 D
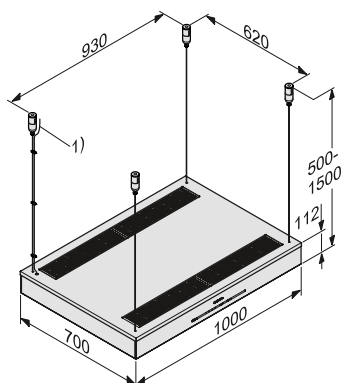
1) Mains connection cable
A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 7078 D
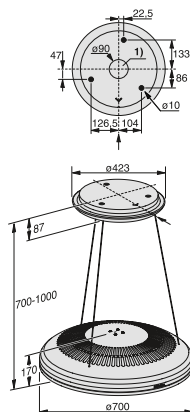
1) Cut-out for mains connection cable
A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 7378 D
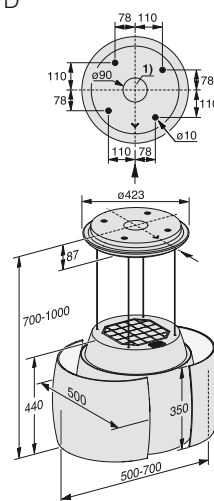
1) Cut-out for mains connection cable

Ceiling extractors

DA 2808
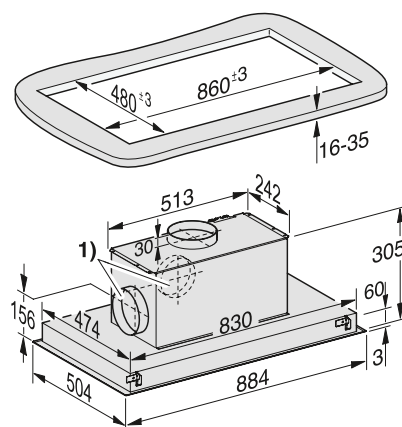
1) Alternative exhaust duct to the rear and to the left

DA 2808 External
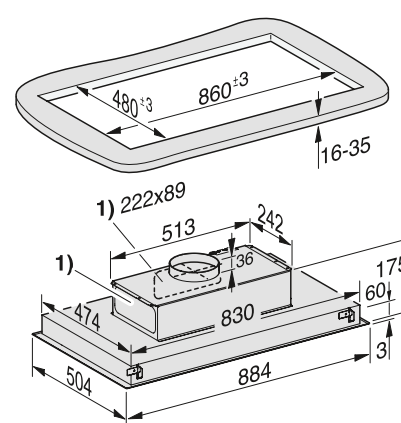
1) Exhaust duct for flat ducting system 222 x 89 mm, alternative to the rear and left

Downdraft extractors

DAD 4840

58
765
120
300
4
916
75 96
634
171
803
312
86
27
70-180
(ø150)

106
815
min. 30 ②
min. 30 ②
min. 10
max. 40
min. 708
max. 814
③
min. 100*

+0,5
5,5
106 ≤R4
① 815 124
920

≤R4
920 ①
815
124
+0,5
5,5
106
+0,5
5,5 124
106

1. Stepped cut-out for flush-fit installation in stone worktops (granite, marble).
2. Ensure that materials are sufficiently stable.
3. Cut-out off-centre, exhaust duct, diameter 150 millimetres
* Only required if flat ducting is laid under the cabinets or the DUU 600 recirculation box is used.

Cooker hood installation drawings

Slimline cooker hoods

DAS 2620 / DAS 2620 EXTA / DAS 4620
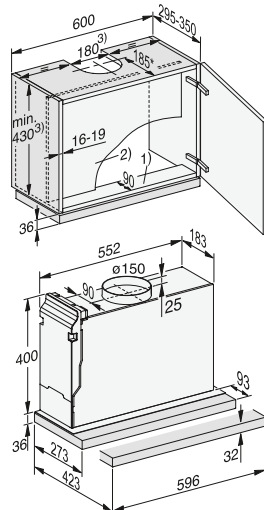
1) The front section of the wall unit must be fitted with a base panel to secure the cooker hood. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be deeper accordingly.
2) If a partition wall is to be provided in the unit, it must be removable.
3) Extraction, recirculation with conversion kit DUU 150.
* In this installation situation, the deflector plate is flush with the front edge of the housing unit.
If you wish to position the cooker hood further forward or further back (e.g. because it has a front panel), dimensions have to be adapted accordingly.
The height of the wall unit and the cut-out dimensions must take into account any accessories fitted, (e.g. silencer, recirculation hood conversion kit).

DAS 2920 / DAS 2920 EXTA / DAS 4920
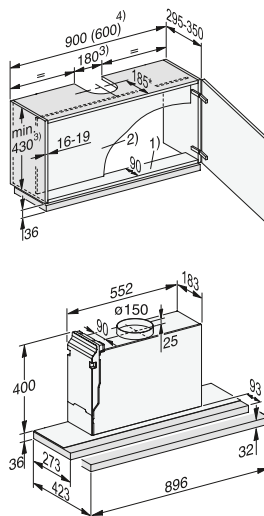
1) The front section of the wall unit must be fitted with a base panel to secure the cooker hood. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be deeper accordingly.
2) If a partition wall is to be provided in the unit, it must be removable.
3) Extraction, recirculation with conversion kit DUU 150.
4) Installation is also possible in a 600 mm wide cabinet.
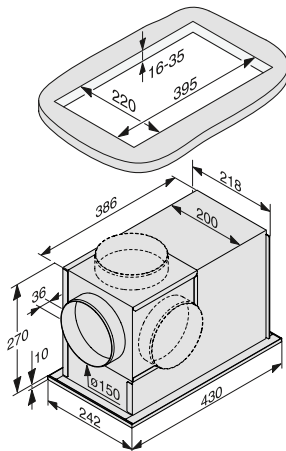* In this installation situation, the deflector plate is flush with the front edge of the housing unit.
If you wish to position the cooker hood further forward or further back (e.g. because it has a front panel), dimensions have to be adapted accordingly.
The height of the wall unit and the cut-out dimensions must take into account any accessories fitted, (e.g. silencer, recirculation hood conversion kit).

DAS 4640

1) Extraction, recirculation with conversion kit DUU 150. 2) Alternative exhaust duct to the rear. 3) Accessory DSM module 4) Wall unit can be fitted with partition wall after installation. Compartments for the grease filters, and for the charcoal filters in recirculation mode, must remain accessible. The height of the wall unit and the cut-out dimensions must take into account any accessories fitted (e.g. silencer, recirculation hood conversion kit, DSM module).

DAS 4940

1) Extraction, recirculation with conversion kit DUU 150.
2) Alternative exhaust duct to the rear.
3) Accessory DSM module
4) Wall unit can be fitted with partition wall after installation. Compartments for the grease filters, and for the charcoal filters in recirculation mode, must remain accessible.
The height of the wall unit and the cut-out dimensions must take into account any accessories fitted (e.g. silencer, recirculation hood conversion kit, DSM module).

Cooker hood installation drawings

DA 2450
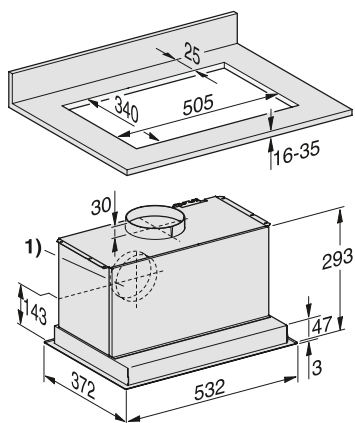
1) Alternative exhaust duct to the rear and left
See the operating instructions for more in-depth dimensions!

DA 2558 EXTA
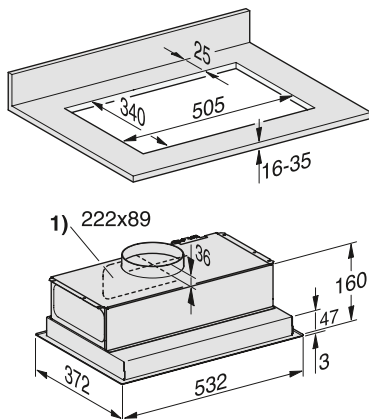
1) Exhaust duct for flat ducting system 222 x 89 mm, alternative to the rear and left.
See the operating instructions for more in-depth dimensions!

DA 2578
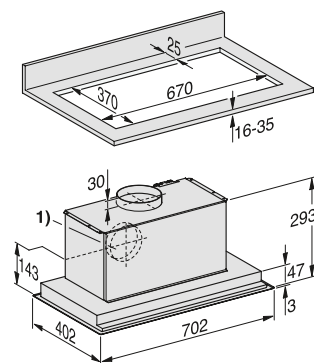
1) Alternative exhaust duct to the rear and left
See the operating instructions for more in-depth dimensions!

DA 2668
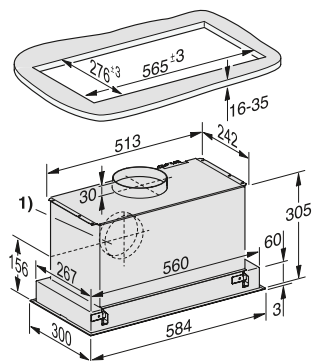
The cooker hood is fastened in the cut-out using clamps. A solid installation surface, e.g. one made of wood, is required. Make sure that the structure can support the load. Around the clamps, components such as supports and ducting must be at least 25 mm from the cut-out 1) Alternative exhaust duct to the rear.

DA 2698
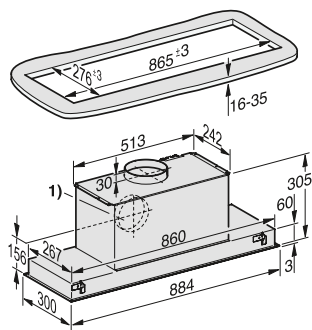
The cooker hood is fastened in the cut-out using clamps. A solid installation surface, e.g. one made of wood, is required. Make sure that the structure can support the load. Around the clamps, components such as supports and ducting must be at least 25 mm from the cut-out 1) Alternative exhaust duct to the rear.

DA 2628
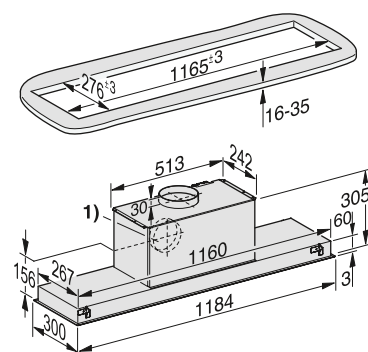
The cooker hood is fastened in the cut-out using clamps. A solid installation surface, e.g. one made of wood, is required. Make sure that the structure can support the load. Around the clamps, components such as supports and ducting must be at least 25 mm from the cut-out 1) Alternative exhaust duct to the rear

Built-under and slot-in cooker hoods

DA 1260

85
ø125
379
ø150
85
125
500
598

DA 1200

85
ø125
379
ø150
85
125
500
998

DA 1867

599
175
ø150
ø120
40
450
450*
275-360
200
595*
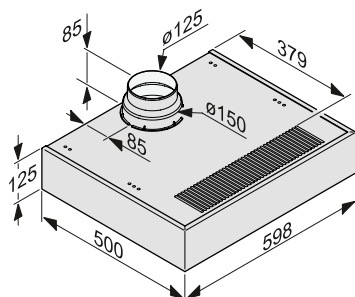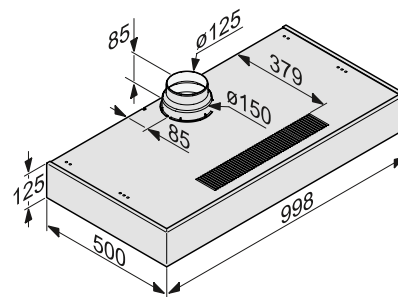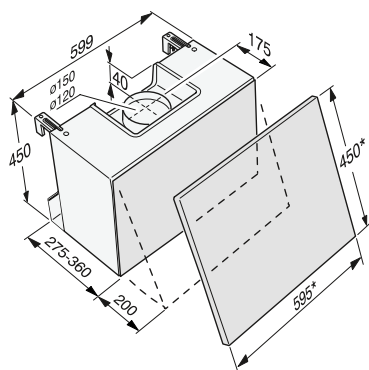
* Cabinet door dimensions

External fan motors

ABLG 202 Extractor

1)
95
270
ø150
300
30
245
122
153
ø150
15
340
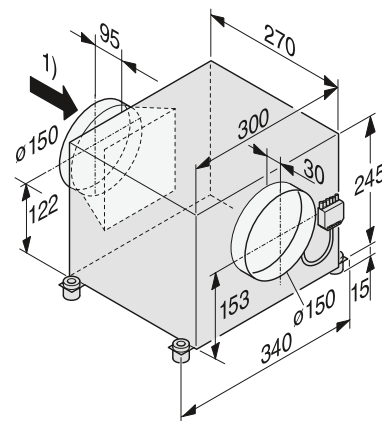
1) Suction side

AWG 102 Exterior wall fan

382
ø 150/125
462
412
145
221
161
182

DDG 102 Roof fan

462
382
270
700
700
336
160
237
310
380
560
ø150/125

345
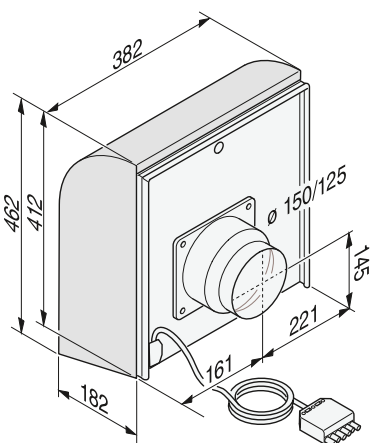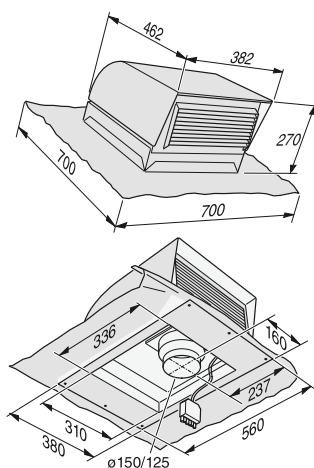
Cooker hood installation drawings

Further accessories

DMK 150-1 wall vent

L = 260 - 500
240
(ø148)
260
Ø190-Ø210
10
240
240
200
290
170
26 (ø143)
22 (ø150)

DUU 600 recirculation box

99
686
1) 222x89
40
1)
140
45°
280
667
75
665
2
min. 100
670
102
670
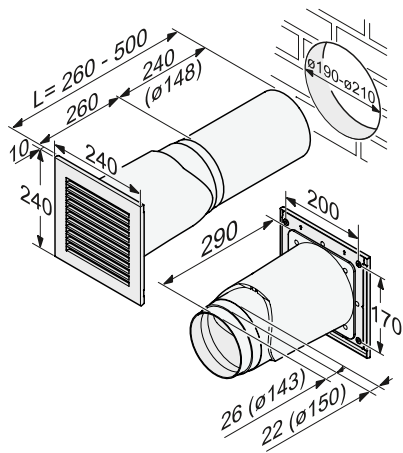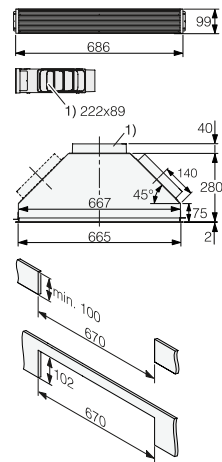
DUU 1000-2 recirculation box, DUU 1500 recirculation box

99
1)
385
1) 222x89
29
348
29
40
1)
323
197
3,5

DUU 2900 recirculation box

16-35
220
395
218
386
200
36
270
10
Ø150
242
430
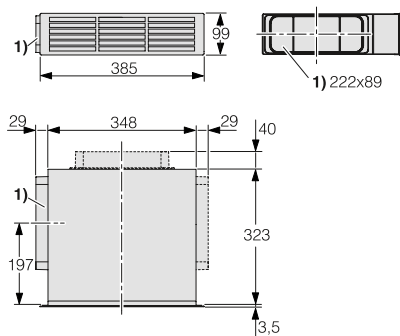
Coffee machine installation drawings

Coffee machines

CVA 7440, CVA 7445, CVA 7840, CVA 7845

≥ 500 450+2 562+6 595

CVA 7440, CVA 7445, CVA 7840, CVA 7845

22*/23,3** 111,5 451,5 455,5 333 min. 2 4±0,5

22 mm – glass, 23.3 mm – stainless steel

CM 5300

241 [mm] 360 460

CM 7350, CM 7550, CM 7750

311 [mm] 397 445
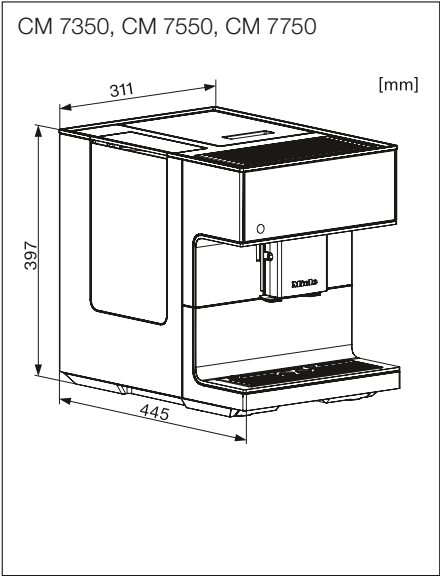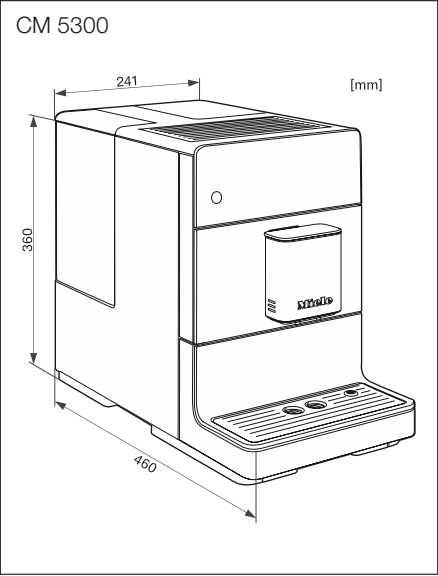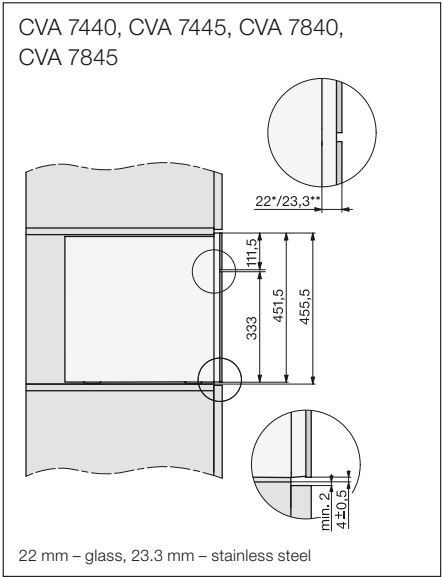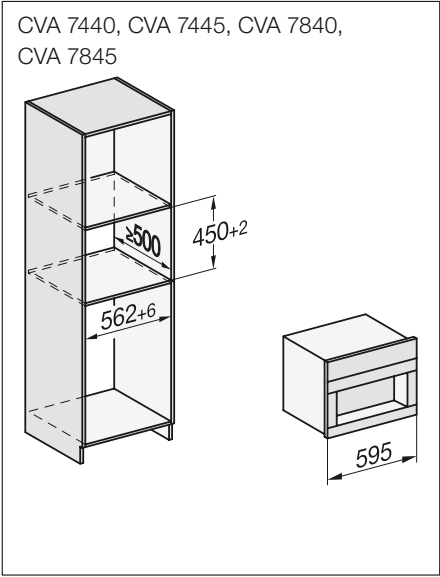
Installation drawings for refrigeration appliances and wine units

Refrigeration and wine units

K 7113 D, K 7113 F, K 7114 E, K 7103 D, K 7103 E, K 7103 F

[mm]

≥40
558
54
84
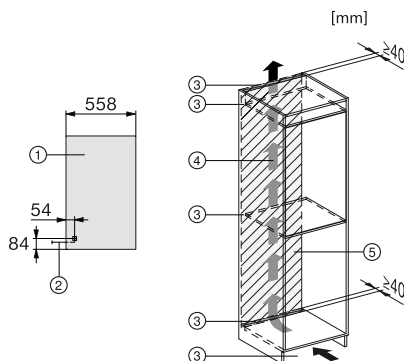
1. View from front
2. Mains connection cable, L=2300 mm
3. Ventilation cut-out min. 200 cm²
4. Ventilation
5. No connections permitted in this area

K 7113 D, K 7113 F, K 7114 E, K 7103 D, K 7103 E, K 7103 F
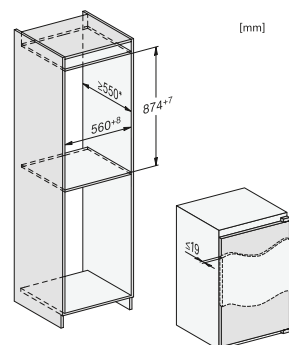
[mm]

≥550*
560⁺⁸
874⁺⁷
≤19

* The declared energy consumption was calculated in a 560 mm deep niche. The refrigeration appliance is fully functional in a 550 mm niche but the energy consumption will be slightly higher.

K 7113 D, K 7113 F, K 7114 E, K 7103 D, K 7103 E, K 7103 F
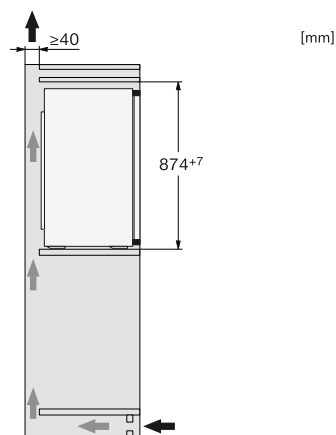
[mm]

≥40
874⁺⁷

KFN 7734 D, KFN 7734 F, KFN 7764 D, KFN 7785 D, KFN 7744 E, KFN 7774 D

[mm]

≥500
≥550*
560⁺¹⁰
1772⁺¹⁶
≤19
≤19
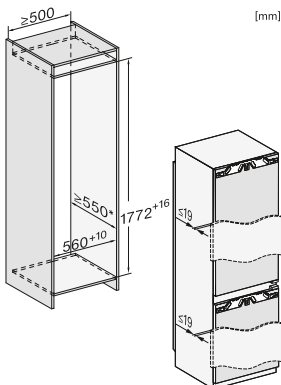
* The declared energy consumption was calculated in a 560 mm deep niche. The refrigeration appliance is fully functional in a 550 mm niche but the energy consumption will be slightly higher.

KFN 7734 D, KFN 7734 F, KFN 7764 D, KFN 7785 D, KFN 7744 E, KFN 7774 D
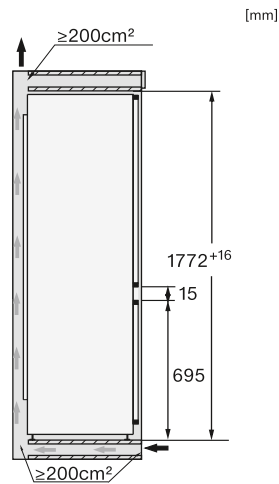
[mm]

≥200cm²
1772⁺¹⁶
15
695
≥200cm²

KFN 7734 D, KFN 7734 F, KFN 7764 D, KFN 7785 D, KFN 7744 E, KFN 7774 D

[mm]

225
145
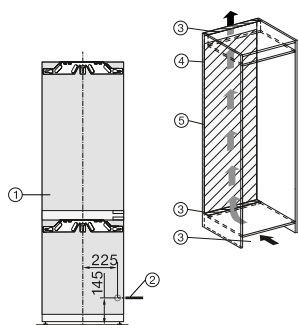
1. View from front
2. Mains connection cable, L=2200 mm
3. Ventilation cut-out min. 200 cm²
4. Ventilation
5. No connections permitted in this area

KFN 7795 D with mains water connection
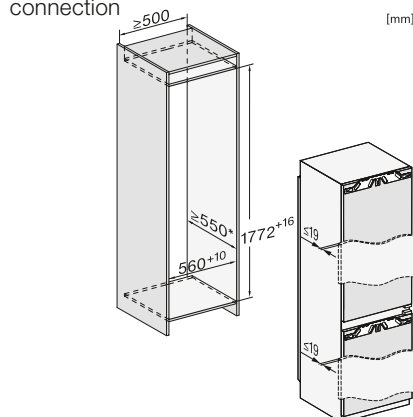
[mm]

≥500
≥550*
560⁺¹⁰
1772⁺¹⁶
≤19
≤19

* The declared energy consumption was calculated in a 560 mm deep niche. The refrigeration appliance is fully functional in a 550 mm niche but the energy consumption will be slightly higher.

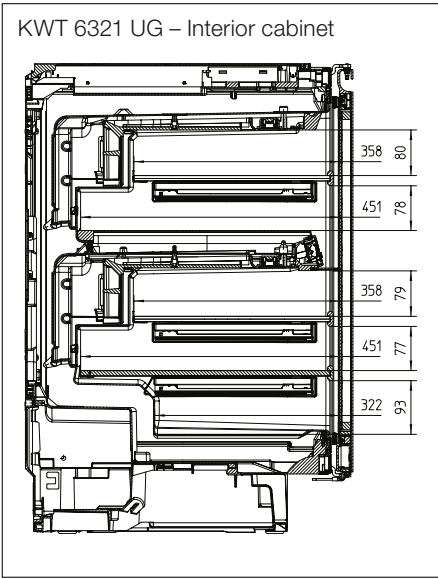## KFN 7795 D with mains water connection
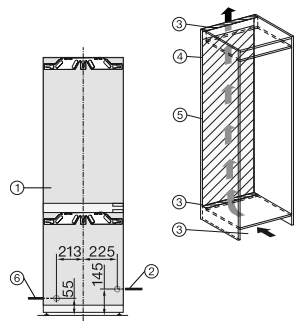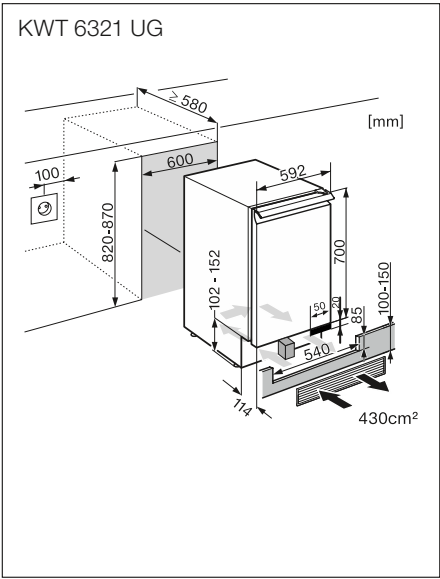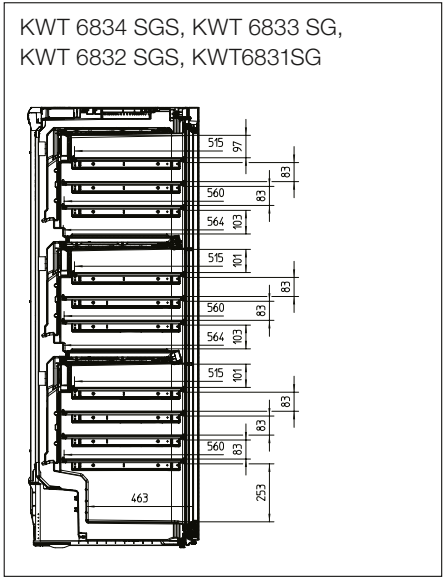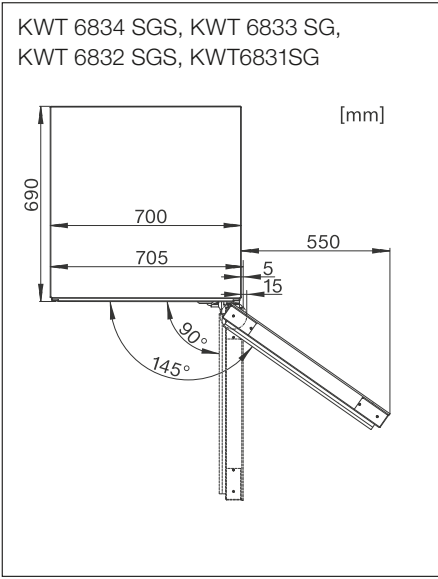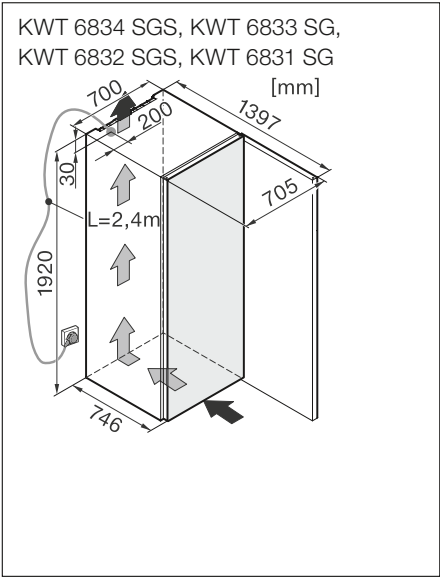
[mm]

≥200cm²
1772⁺¹⁶
15
695
≥200cm²

KFN 7795 D with mains water connection

[mm]

1. View from front
2. Mains connection cable, L = 2200 mm
3. Ventilation cut-out min. 200 cm²
4. Ventilation
5. No connections permitted in this area
6. Water connection L = 2000 mm

Installation drawings for refrigeration appliances and wine units

KWT 6834 SGS, KWT 6833 SG, KWT 6832 SGS, KWT 6831 SG

[mm]

700
200
30
1397
705
L=2,4m
1920
746

KWT 6834 SGS, KWT 6833 SG, KWT 6832 SGS, KWT6831SG

[mm]

690
700
705
550
5
15
90°
145°

KWT 6834 SGS, KWT 6833 SG, KWT 6832 SGS, KWT6831SG

515 97
560 83 83
564 103
515 101 83
560 83
564 103
515 101 83
560 83 83
463 253

KWT 6321 UG

≥ 580
[mm]
600
100
592
820-870
700
102 - 152
50 20
85
100-150
540
114
430cm²

KWT 6321 UG – Interior cabinet

358 80
451 78
358 79
451 77
322 93

KWT 6322 UG, KWT 6312 UGS

≥ 580
[mm]
600
100
596
820-870
717
102 - 152
85
100-150
540
115
430cm²

KWT 6322 UG, KWT 6312 UGS

240 mm
1128 mm
115°

KWT 6322 UG – Interior cabinet

353 | 80
451 | 78
353 | 79
449 | 77
323 | 84

KWT 6312 UGS – Interior cabinet

139
133
449 | 77
323 | 84

KWT 7112 iG

≥200 cm² 500 40
595
15
455,5

* Appliances with glass front
** Appliances with metal front
1) View from front
2) Mains connection cable, L= 2200 mm
3) No electrical connections permitted in this area

KWT 7112 iG

550
562^{+6}
450^{+2}
595

KWT 7112 iG

22*/23**
451,5 455,5
4 min.2

* Appliances with glass front
** Appliances with metal front

KWT 7112 iG

313 | 81
313 | 83
318 | 83

KWT 6422 iG

347 | 92
410 | 99
347 | 94
306 | 259 | 309
51

KWT 6422 iG

≥ 200 cm²
≥ 500
≥ 550
[mm]
(40)
560^{+10}
874^{+16}
≥ 500
(40)
909
595
≥ 200 cm²

KWT 6422 iG – Side view

[mm]
28
874^{+16}
909
7,5
19

351

Installation drawings for refrigeration appliances and wine units

KWT 6422 iG – Front view: KWT 6422 iG (right) with two 45 cm Miele appliances (left).
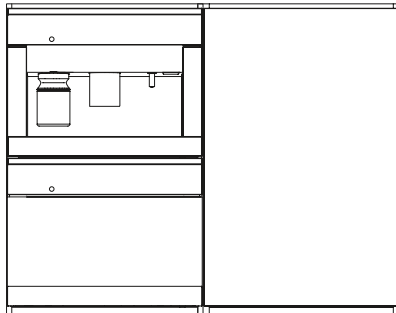
KWT 6422 iG – Side view: Combination of KWT 6422 iG (left) with two 45 cm Miele appliances (right).
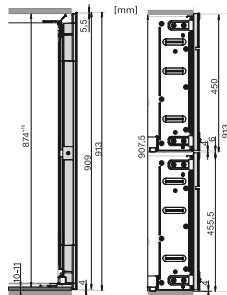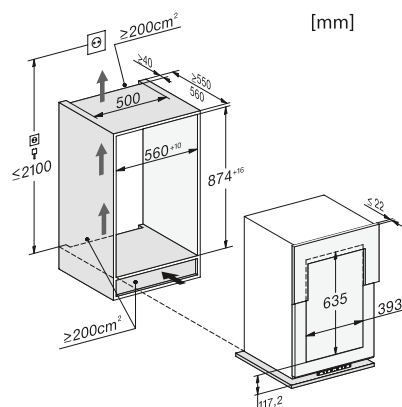

Planning note: The ENB 1060 base insert in the 45 cm Miele appliances must be taken into account for this combination. Furthermore, the niche for the KWT 6422 iG must be 10–11 mm (can be adjusted using the adjustable appliance feet) higher than the niche for the two 45 cm Miele appliances.
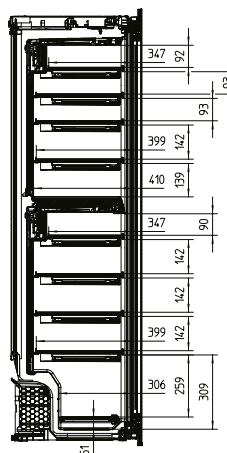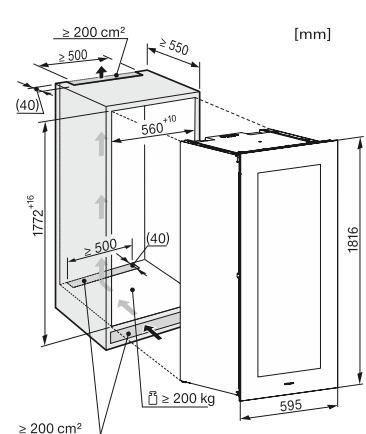
KWT 6422 i
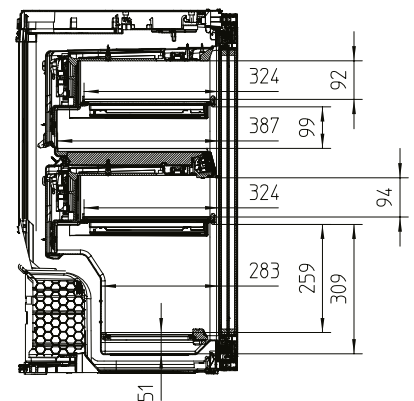
KWT 6422 i

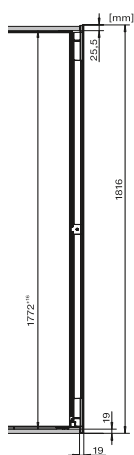Do not plan an ESW Gourmet drawer under the wine unit.
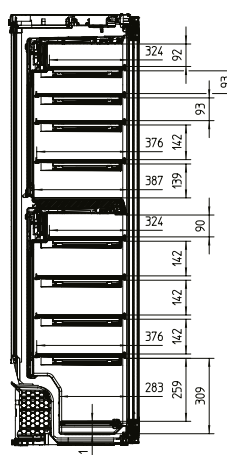
KWT 6722 iGS

KWT 6722 iGS
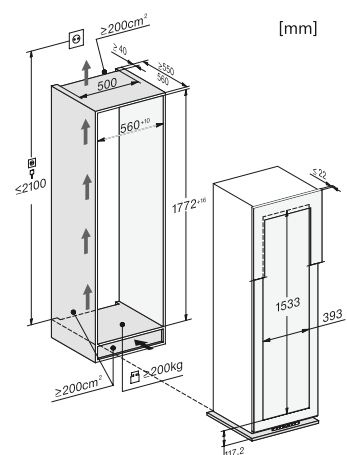

Do not plan an ESW Gourmet drawer under the wine unit.

KWT 6722 iGS

KWT 6722 iS

KWT 6722 iS

Do not plan an ESW Gourmet drawer under the wine unit.

MasterCool

Planning notes

1. **Side-by-Side:** if the appliances are to be installed next to each other without a partition wall or a panel between them, they will need to be joined together. You will need the "KSK 2001 Side-by-Side installation kit including side panel heater" (material number 10.984.120) for this purpose. A VDE 0701/0702: 2008 test is required after installation. Important: parallel earth connection!

The partition wall must be at least 160 mm thick. The "Side-by-Side installation kit including side panel heater" is also necessary if the partition wall or panel is less than 160 mm thick. The installation niche width must be increased by 4 mm in this case due to the side panel heater.

[mm]

① With partition wall …

A+5/32" (4)
B
<6"(160)
View from above
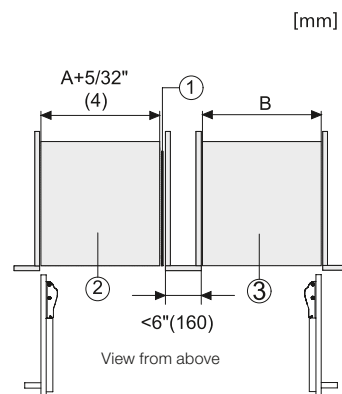
① KSK 2001

② Niche for appliance A

③ Appliance B,
A = niche dimension for appliance A,
B = niche dimension for appliance B

If the distance between the appliances is >160 mm, you do not need a Side-by-Side installation kit with side panel heater.

MasterCool

Planning notes

2. Air vents in the plinth ensure ventilation of the appliances. The air vents above the plinth panel must not be covered or obstructed. The plinth panel has a height of 102 mm and should be at least 13 mm thick (19 mm recommended). The plinth return should be at least 71.7 mm to ensure sufficient air circulation. More detailed diagrams can be found in the installation drawings for each appliance.

3. **Mains water connection:** the water pressure must be between 2 and 8.25 bar.
   The stainless steel hose is 2 m long.

4. A stopcock must be provided between the stainless steel hose and the household water supply to ensure that the water supply can be cut off if necessary.

5. The surrounding walls of the installation niche must be at least 16 mm thick.

6. MasterCool sample dimensions
   ① = KSK 2001 Side-by-Side installation kit including side panel heater already installed
   ② = Plinth 102–132 mm
      (height-adjustable by up to 30 mm)
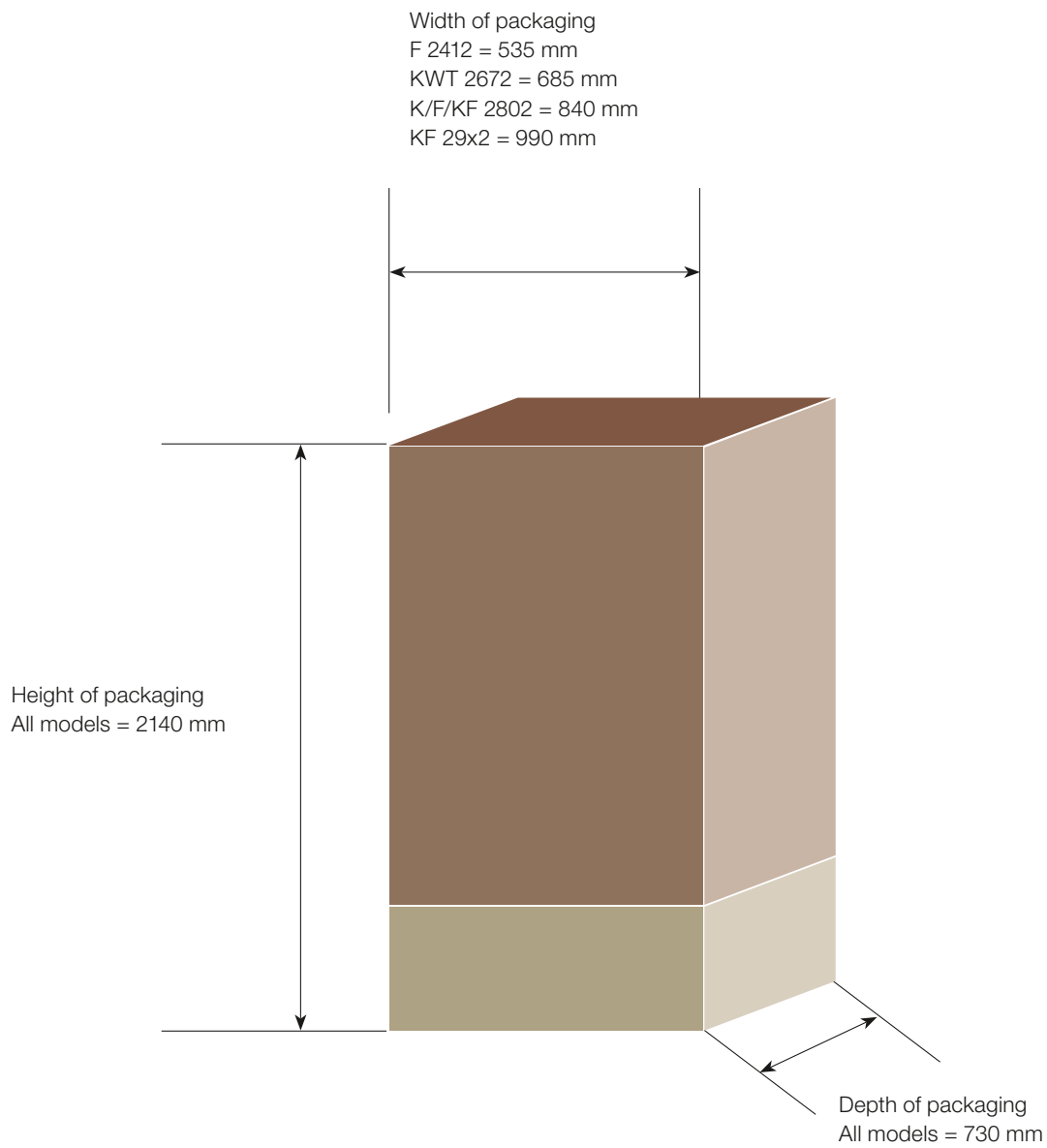   ③ = Total niche width 1220 mm (458 mm + 762 mm)
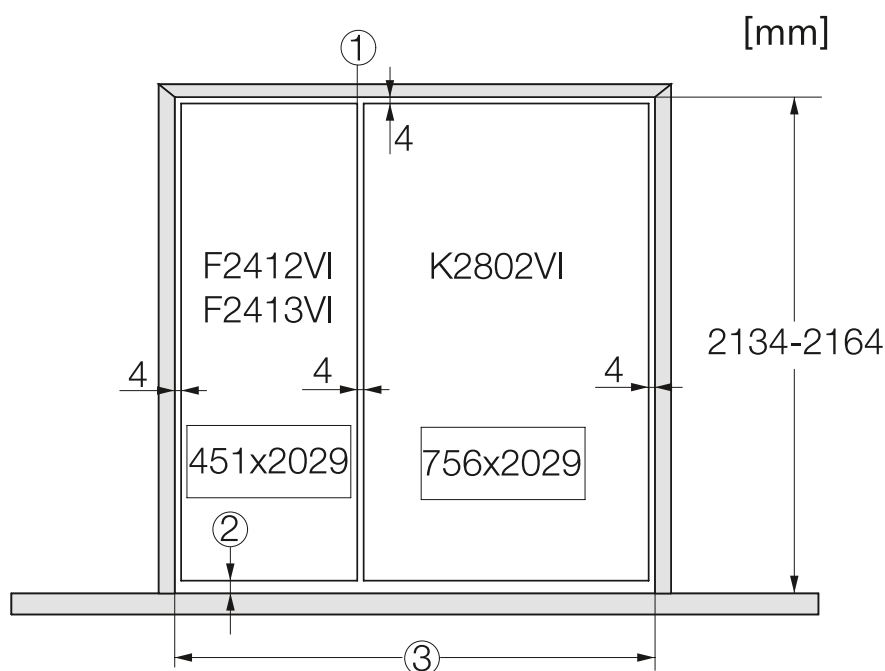
MasterCool

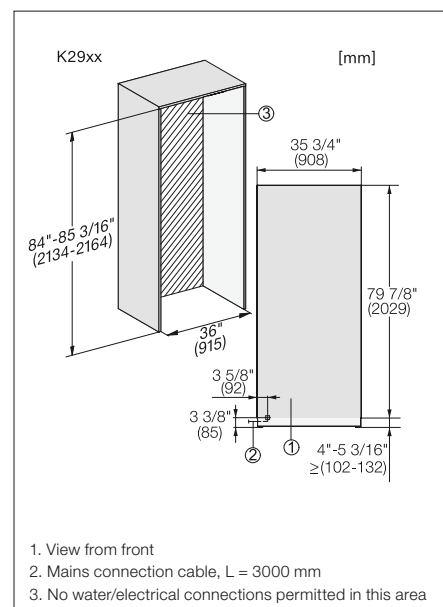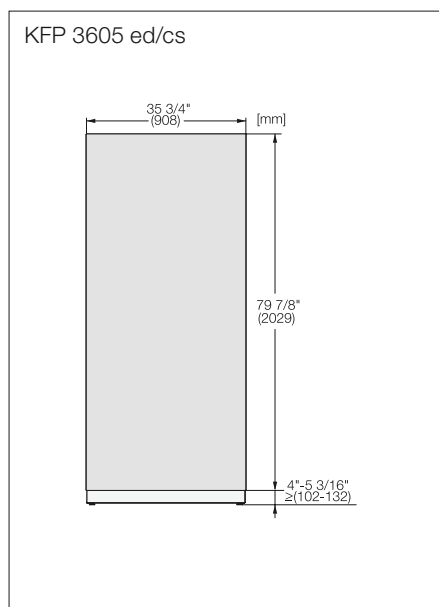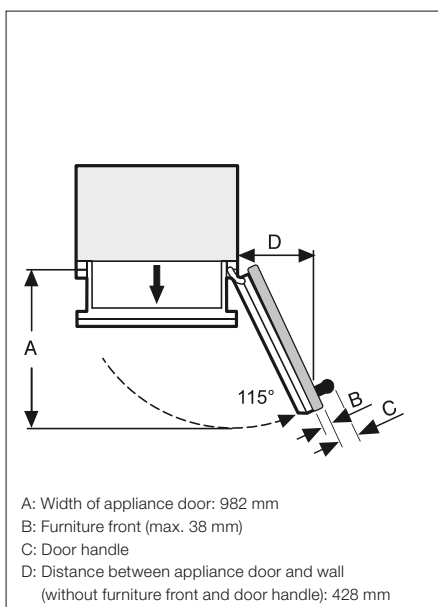Miele service portfolio for MasterCool

Installation: our sales order processing team will coordinate all of the delivery details with you. We offer free delivery to the point of use for MasterCool appliances. This includes site access and delivery incl. contractual services to the point of use, as well as unpacking and taking away and disposing of the packaging.

Furthermore, our service technician will install the appliances in the designated niche. It must be ensured that all connections (electrical and water connections as per diagram) are present, the necessary niche has been planned correctly, all accessories required for installation (e.g. KSK 2001 Side-by-Side kit) are present and all necessary work in relation to the kitchen furniture has been completed.

MasterCool

Packaging dimensions

Width of packaging
F 2412 = 535 mm
KWT 2672 = 685 mm
K/F/KF 2802 = 840 mm
KF 29x2 = 990 mm

Height of packaging
All models = 2140 mm

Depth of packaging
All models = 730 mm

MasterCool refrigerator

K 2902 Vi dimensional drawings

[mm]

1 3/16" (30)

10 5/16" ≥(262)
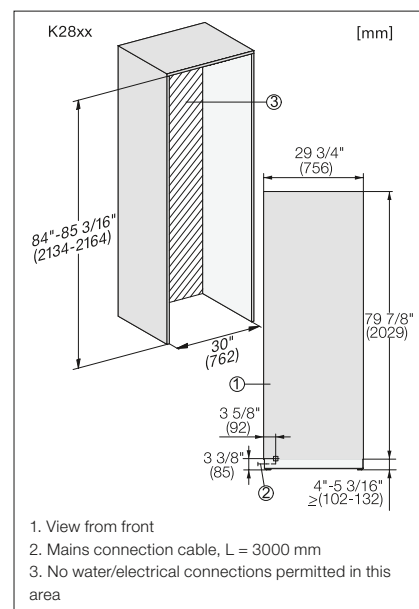
7/8" (22)

3 3/8" ≥(85)

2 7/8" - 4" (73 - 102)

4" ≥(102)

≥ 24 3/4" (≥ 629) [mm]

35 3/4" (908)

84"-85 3/16" (2134-2164)

83 3/4" (2127)

36" (915)

24" (610)

3/8" (10) [mm]

D

A

90° 115°

B

C

A: Width of appliance door: 982 mm
B: Furniture front (max. 38 mm)
C: Door handle
D: Distance between appliance door and wall
   (without furniture front and door handle): 428 mm

D

A

115° B C

A: Width of appliance door: 982 mm
B: Furniture front (max. 38 mm)
C: Door handle
D: Distance between appliance door and wall
   (without furniture front and door handle): 428 mm

KFP 3605 ed/cs

35 3/4" (908) [mm]

79 7/8" (2029)

4"-5 3/16" ≥(102-132)

K29xx [mm]

35 3/4" (908)

84"-85 3/16" (2134-2164)

79 7/8" (2029)

36" (915)

3 5/8" (92)

3 3/8" (85)

4"-5 3/16" ≥(102-132)

③

② ①

1. View from front
2. Mains connection cable, L = 3000 mm
3. No water/electrical connections permitted in this area

MasterCool refrigerator

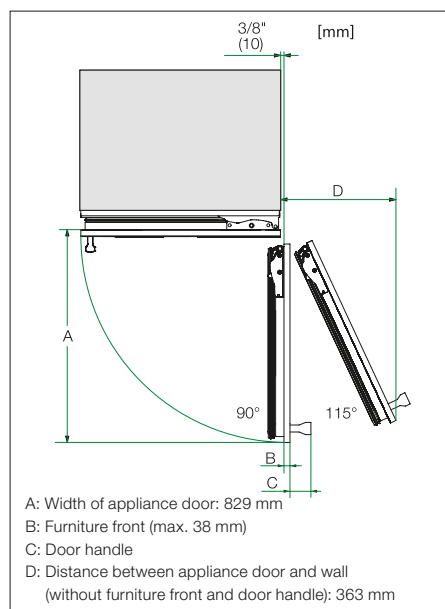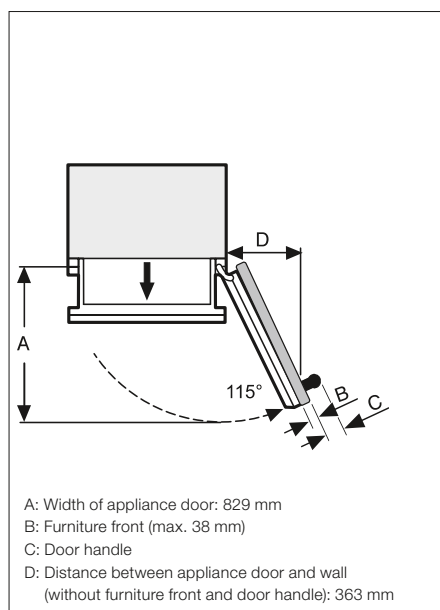## K 2802 Vi dimensional drawings

[mm]

1 3/16" (30)
7/8" (22)
10 5/16" ≥(262)
3 3/8" ≥(85)
2 7/8" - 4" (73 - 102)
4" ≥(102)

[mm]

≥ 24 3/4" (≥ 629)
84"-85 3/16" (2134-2164)
29 3/4" (756)
83 3/4" (2127)
30" (762)
24" (610)

D
A
115°
B
C

A: Width of appliance door: 829 mm
B: Furniture front (max. 38 mm)
C: Door handle
D: Distance between appliance door and wall
   (without furniture front and door handle): 363 mm

3/8" (10)   [mm]

D
A
90°
115°
B
C

A: Width of appliance door: 829 mm
B: Furniture front (max. 38 mm)
C: Door handle
D: Distance between appliance door and wall
   (without furniture front and door handle): 363 mm

KFP 3005 ed/cs

756
2029
102-132

K28xx   [mm]

③
29 3/4" (756)
84"-85 3/16" (2134-2164)
30" (762)
79 7/8" (2029)
①
3 5/8" (92)
3 3/8" (85)
②
4"-5 3/16" ≥(102-132)

1. View from front
2. Mains connection cable, L = 3000 mm
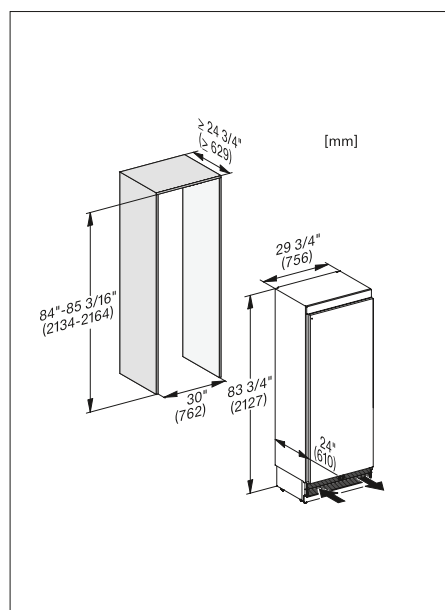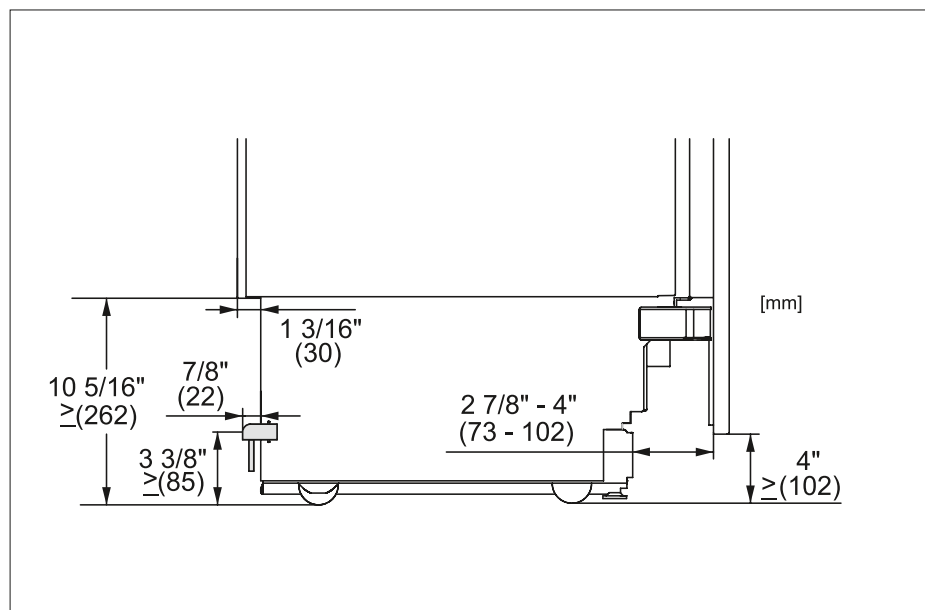3. No water/electrical connections permitted in this area

MasterCool – french door fridge-freezer

KF 2982 Vi dimensional drawings

[mm]

1 3/16"
(30)

7/8"
(22)

10 5/16"
≥(262)

3 3/8"
≥(85)

2 7/8" - 4"
(73 - 102)

4"
≥(102)

KF29xx   [mm]

84"-85 3/16"
(2134-2164)

35 3/4"
(908)

36"
(915)

6 3/4"
(171)

3 5/8"
(92)

3 3/8"
(85)

79 7/8"
(2029)

1 1/4"
(39)

4"-5 3/16"
≥(102-132)

1. View from front
2. Mains connection cable, L = 3000 mm
3. Water inlet hose, L = 2000 mm
4. No water/electrical connections permitted in this area

KFP 3625/35 ed/cs

35 3/4"
(908)

17 13/16"
(452,5)

17 13/16"
(452,5)

[mm]

1/8"
(3)

51 3/8"
(1304)

79 7/8"
(2029)

1/8"
(3)

28 7/13"
(722)

4"-5 3/16"
≥(102-132)

36"
(915)

[mm]

1/8"
(3)

1/8"
(3)

11 1/4"
(286)

35 3/4"
(908)

4"
(102)

3/4"-1 1/2"
(19-38)

1/8"
(3)

17 5/6"
(453)

115°

90°

115°

90°

24"
(610)

19"
(483)

19 3/4"
(502)

≥ 24"
≥ 610

[mm]

35 3/4"
(908)
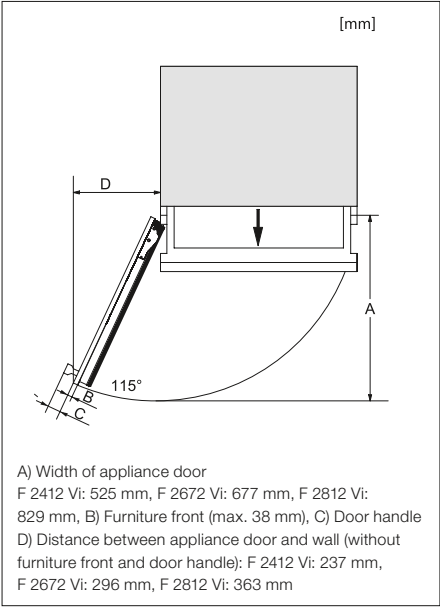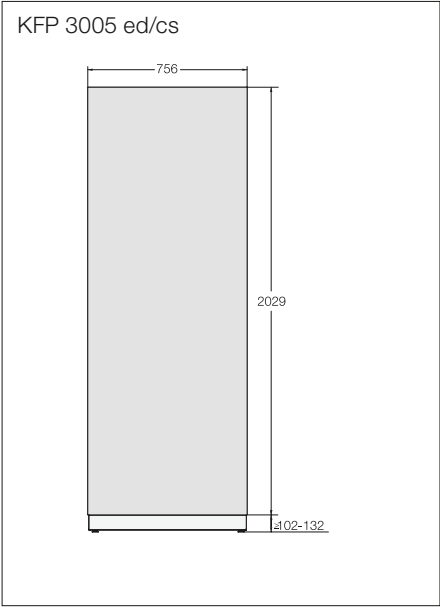
84"-85 3/16"
(2134-2164)

36"
(915)

83 3/4"
(2127)

24"
(610)

MasterCool freezer

F 2812 Vi L dimensional drawings

[mm]

10 5/16"
≥(262)

7/8"
(22)

1 3/16"
(30)

3 3/8"
≥(85)

2 7/8" - 4"
(73 - 102)

4"
≥(102)

KF28xx   [mm]

84"-85 3/16"
(2134-2164)

30"
(762)

29 3/4"
(756)

79 7/8"
(2029)

5 1/4"
(133)

3 5/8"
(92)

3 3/8"
(85)

1 1/4"
(39)

4"-5 3/16"
≥(102-132)

1. View from front
2. Mains connection cable, L = 3000 mm
3. Water inlet hose, L = 2000 mm
4. No water/electrical connections permitted in this area

KFP 3005 ed/cs

756

2029

102-132

[mm]

D

A

115°

B
C

A) Width of appliance door
F 2412 Vi: 525 mm, F 2672 Vi: 677 mm, F 2812 Vi:
829 mm, B) Furniture front (max. 38 mm), C) Door handle
D) Distance between appliance door and wall (without
furniture front and door handle): F 2412 Vi: 237 mm,
F 2672 Vi: 296 mm, F 2812 Vi: 363 mm

[mm]

≥ 24 3/4"
≥ 629)

29 3/4"
(756)
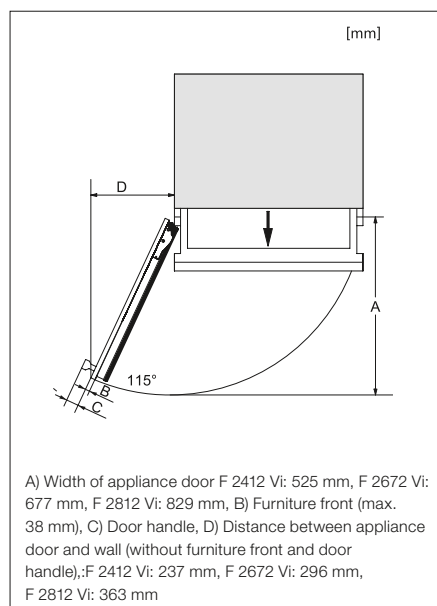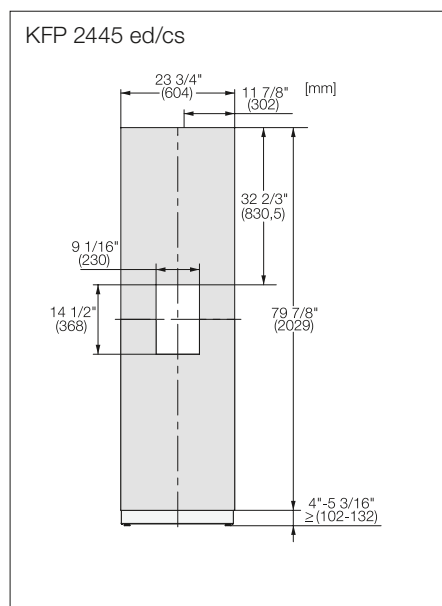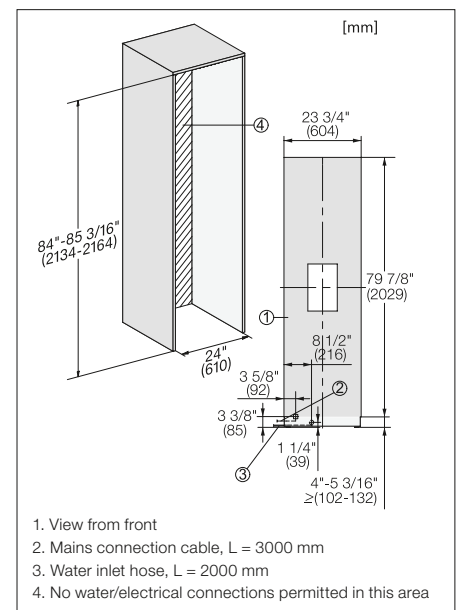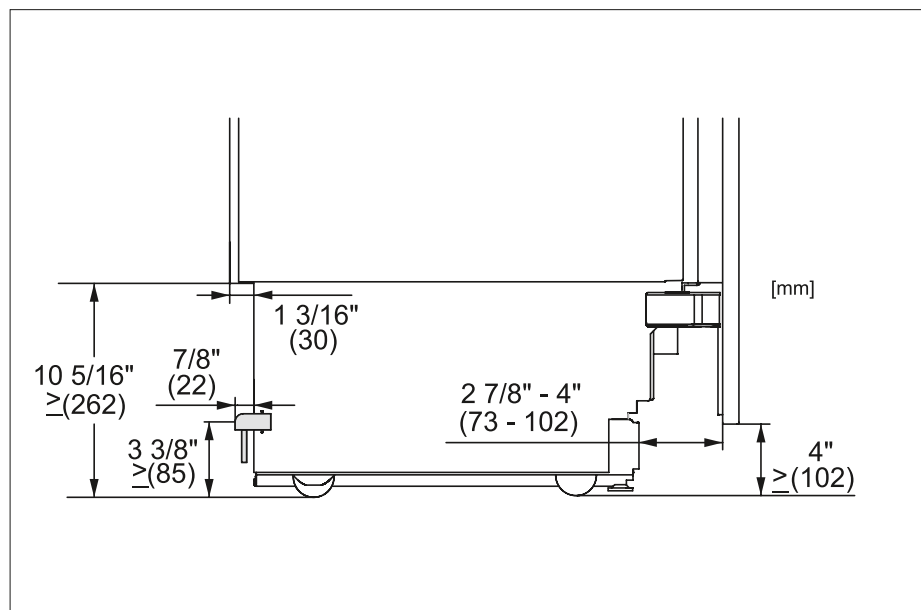
84"-85 3/16"
(2134-2164)

83 3/4"
(2127)

30"
(762)

24"
(610)

MasterCool freezer

F 2672 Vi L dimensional drawings

[mm]

1 3/16"
(30)

7/8"
(22)

10 5/16"
≥(262)

3 3/8"
≥(85)

2 7/8" - 4"
(73 - 102)

4"
≥(102)

[mm]

23 3/4"
(604)

84"-85 3/16"
(2134-2164)

79 7/8"
(2029)

24"
(610)

8 1/2"
(216)

3 5/8"
(92)

3 3/8"
(85)

1 1/4"
(39)

4"-5 3/16"
≥(102-132)

④

①

②

③

1. View from front
2. Mains connection cable, L = 3000 mm
3. Water inlet hose, L = 2000 mm
4. No water/electrical connections permitted in this area

KFP 2445 ed/cs

23 3/4"
(604)

11 7/8"
(302)

[mm]

32 2/3"
(830,5)

9 1/16"
(230)

14 1/2"
(368)

79 7/8"
(2029)

4"-5 3/16"
≥(102-132)

[mm]

D

A

115°

B

C

A) Width of appliance door F 2412 Vi: 525 mm, F 2672 Vi:
677 mm, F 2812 Vi: 829 mm, B) Furniture front (max.
38 mm), C) Door handle, D) Distance between appliance
door and wall (without furniture front and door
handle),:F 2412 Vi: 237 mm, F 2672 Vi: 296 mm,
F 2812 Vi: 363 mm

≥ 24 3/4"
(≥ 629)

[mm]

23 3/4"
(603)

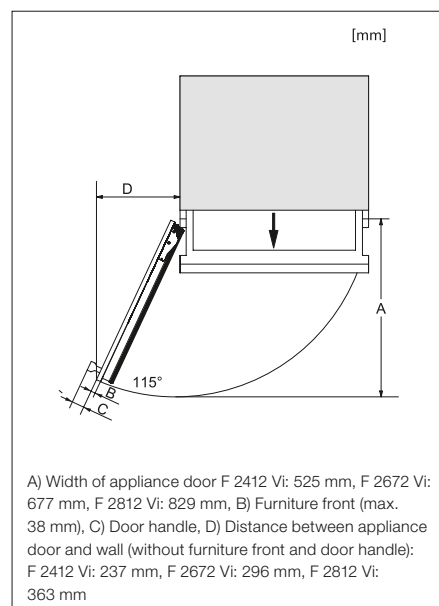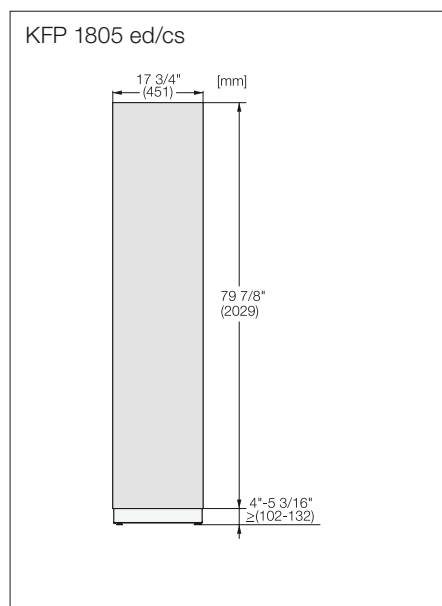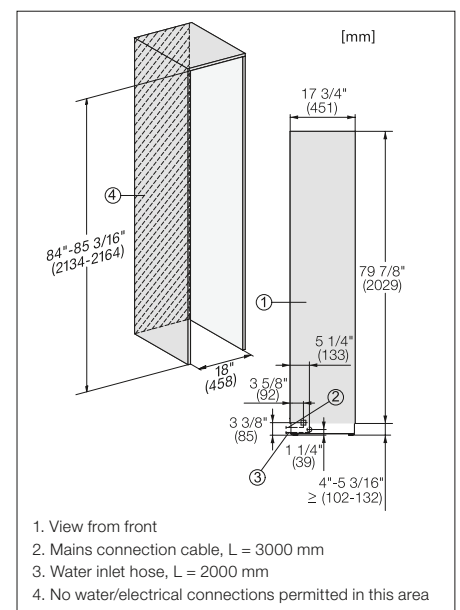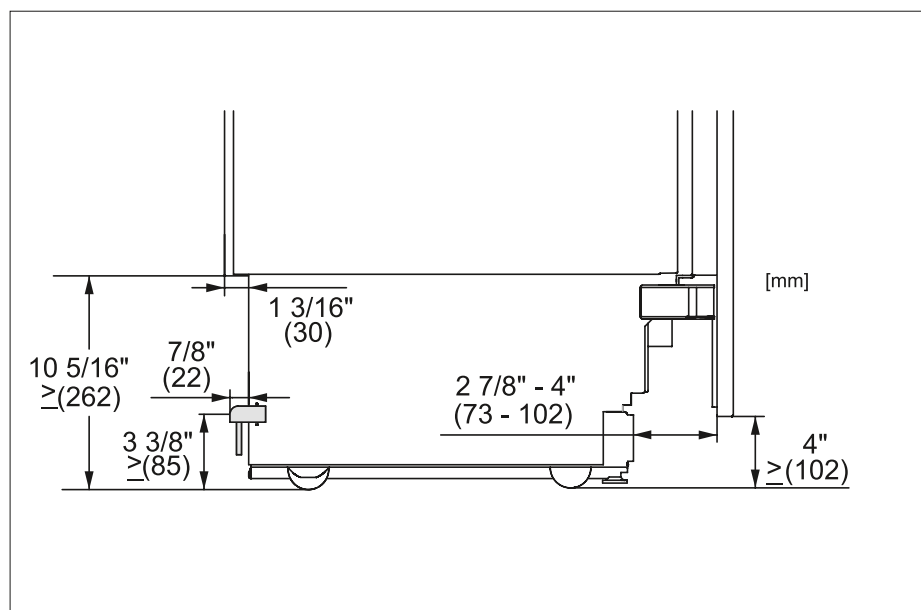84"-85 3/16"
(2134-2164)

83 3/4"
(2127)

24"
(610)

24"
(610)

MasterCool freezer

F 2412 Vi L dimensional drawings

[mm]

1 3/16"
(30)

7/8"
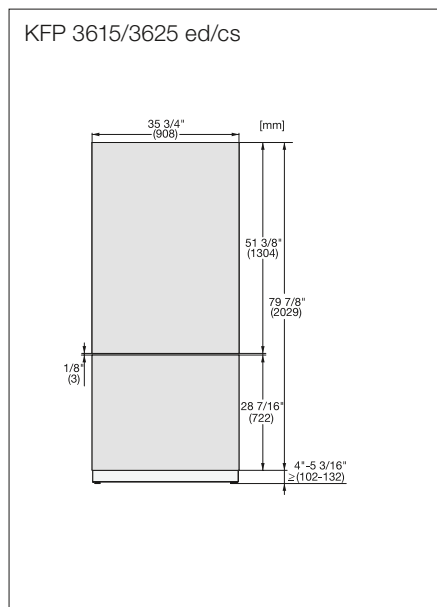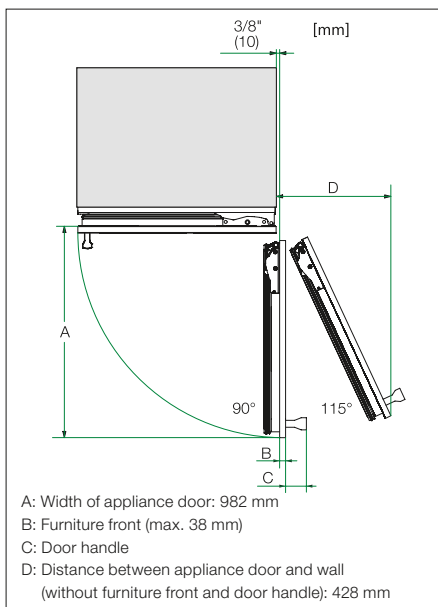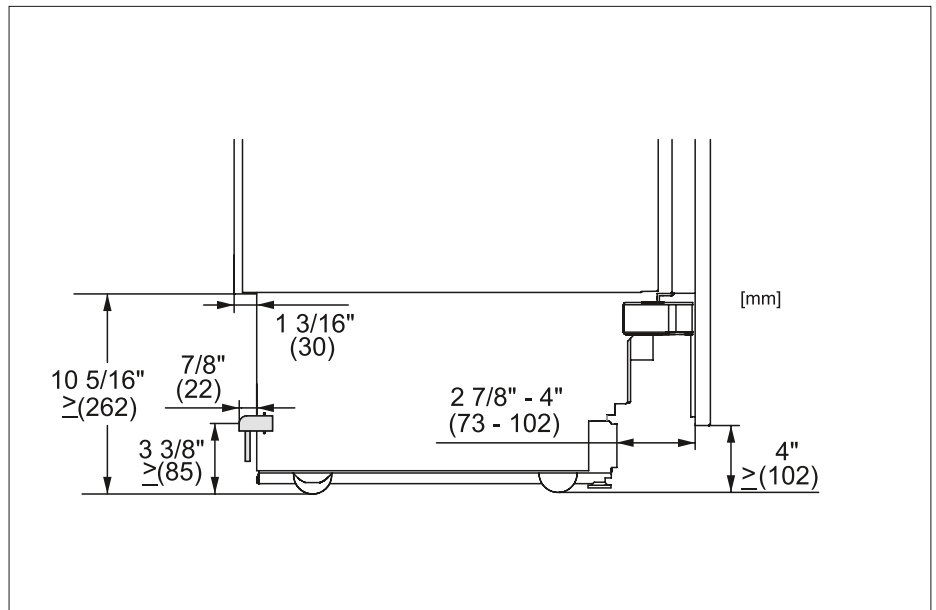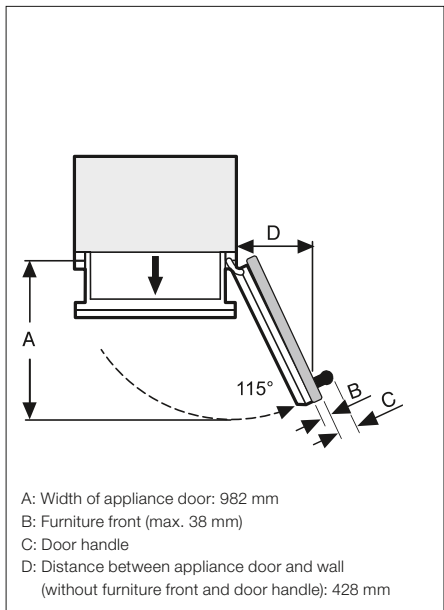(22)

10 5/16"
≥(262)

3 3/8"
≥(85)

2 7/8" - 4"
(73 - 102)

4"
≥(102)

[mm]

17 3/4"
(451)

84"-85 3/16"
(2134-2164)

79 7/8"
(2029)

5 1/4"
(133)

18"
(458)

3 5/8"
(92)

3 3/8"
(85)

1 1/4"
(39)

4"-5 3/16"
≥ (102-132)

① ② ③ ④

1. View from front
2. Mains connection cable, L = 3000 mm
3. Water inlet hose, L = 2000 mm
4. No water/electrical connections permitted in this area

KFP 1805 ed/cs

17 3/4"
(451)

[mm]

79 7/8"
(2029)

4"-5 3/16"
≥(102-132)

[mm]

D

A

115°

B
C

A) Width of appliance door F 2412 Vi: 525 mm, F 2672 Vi:
677 mm, F 2812 Vi: 829 mm, B) Furniture front (max.
38 mm), C) Door handle, D) Distance between appliance
door and wall (without furniture front and door handle):
F 2412 Vi: 237 mm, F 2672 Vi: 296 mm, F 2812 Vi:
363 mm

≥ 24 3/4"
(≥ 629)

[mm]

17 3/4"
(451)

84"-85 3/16"
(2134-2164)

83 3/4"
(2127)

18"
(458)

24"
(610)

MasterCool fridge-freezers

KF 2902 Vi / KF 2912 Vi dimensional drawings

KF29xx   [mm]
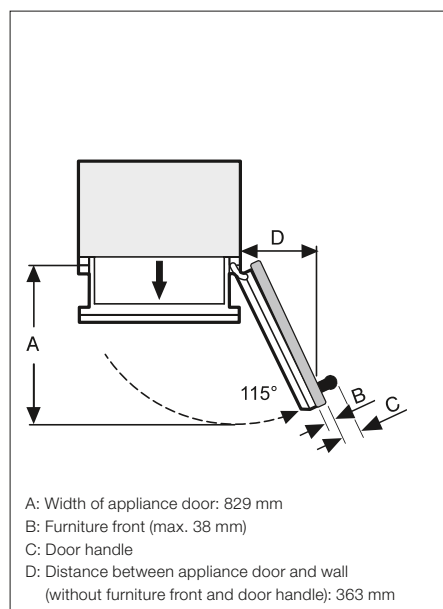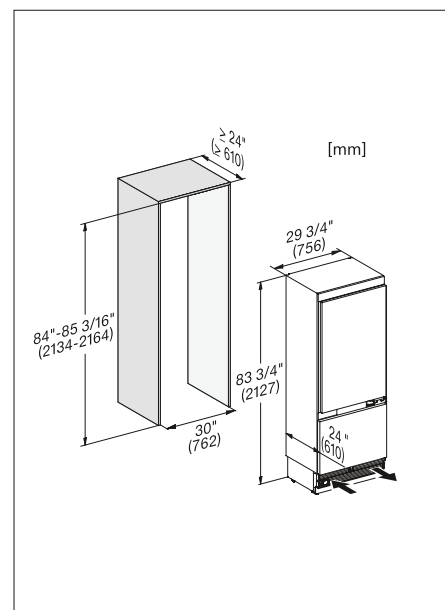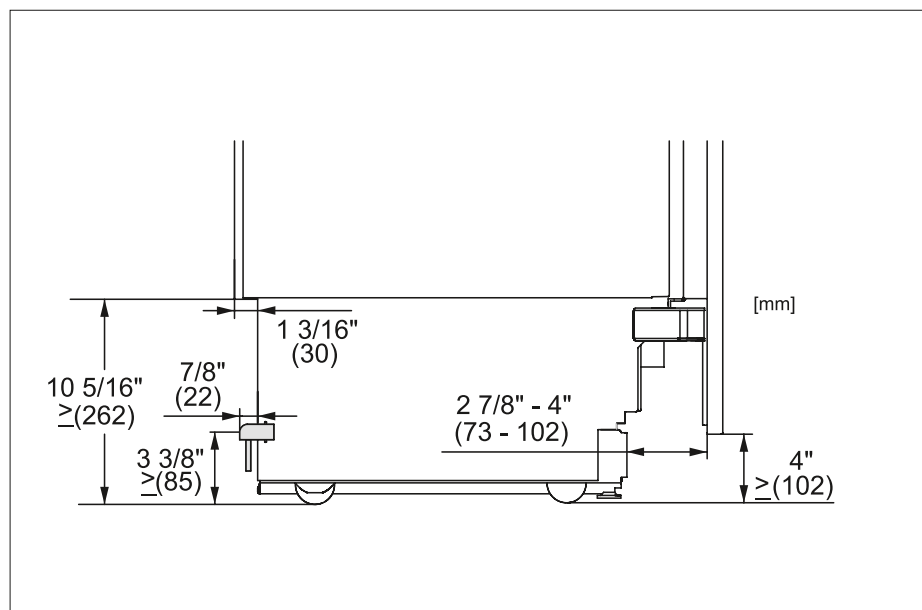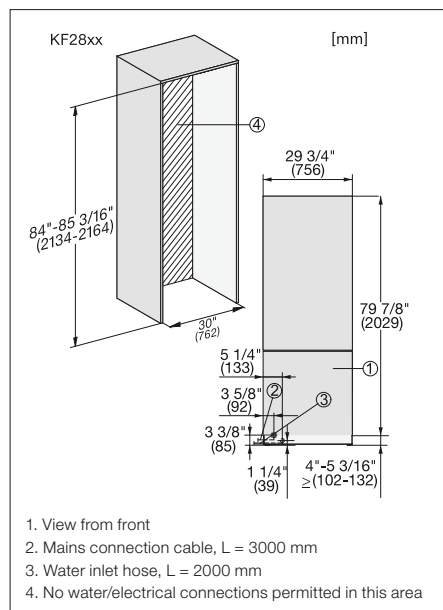
④

35 3/4"
(908)

84"-85 3/16"
(2134-2164)

79 7/8"
(2029)

①

36"
(915)

6 3/4"
(171)

3 5/8"
(92)

②

3 3/8"
(85)

1 1/4"
(39)

③

4"-5 3/16"
≥(102-132)

1. View from front
2. Mains connection cable, L = 3000 mm
3. Water inlet hose, L = 2000 mm
4. No water/electrical connections permitted in this area

D

A

115°

B C

A: Width of appliance door: 982 mm
B: Furniture front (max. 38 mm)
C: Door handle
D: Distance between appliance door and wall
(without furniture front and door handle): 428 mm

[mm]

1 3/16"
(30)

10 5/16"
≥(262)

7/8"
(22)

2 7/8" - 4"
(73 - 102)

3 3/8"
≥(85)

4"
≥(102)

3/8"
(10)
[mm]

D

A

90°

115°

B

C

A: Width of appliance door: 982 mm
B: Furniture front (max. 38 mm)
C: Door handle
D: Distance between appliance door and wall
(without furniture front and door handle): 428 mm

KFP 3615/3625 ed/cs

35 3/4"
(908)
[mm]

51 3/8"
(1304)

79 7/8"
(2029)

1/8"
(3)

28 7/16"
(722)

4"-5 3/16"
≥(102-132)

≥ 24
(≥610)

[mm]

84"-85 3/16"
(2134-2164)

35 3/4"
(908)

36"
(915)

83 3/4"
(2127)

24"
(610)

MasterCool fridge-freezers

KF 2802 Vi dimensional drawings

KF28xx   [mm]

29 3/4" (756)
84"-85 3/16" (2134-2164)
30" (762)
79 7/8" (2029)
5 1/4" (133)
3 5/8" (92)
3 3/8" (85)
1 1/4" (39)
4"-5 3/16" ≥(102-132)

1. View from front
2. Mains connection cable, L = 3000 mm
3. Water inlet hose, L = 2000 mm
4. No water/electrical connections permitted in this area

[mm]

1 3/16" (30)
7/8" (22)
10 5/16" ≥(262)
3 3/8" ≥(85)
2 7/8" - 4" (73 - 102)
4" ≥(102)

[mm]

≥ 24" (≥ 610)
29 3/4" (756)
84"-85 3/16" (2134-2164)
83 3/4" (2127)
30" (762)
24" (610)

A: Width of appliance door: 829 mm
B: Furniture front (max. 38 mm)
C: Door handle
D: Distance between appliance door and wall
(without furniture front and door handle): 363 mm

115°

A: Width of appliance door: 829 mm
B: Furniture front (max. 38 mm)
C: Door handle
D: Distance between appliance door and wall
(without furniture front and door handle): 363 mm

3/8" (10)   [mm]
90°   115°

KFP 3015/3025 ed/cs

29 3/4" (756)   [mm]
51 3/8" (1304)
79 7/8" (2029)
1/8" (3)
28 7/16" (722)
4"-5 3/16" ≥ (102-132)

MasterCool wine unit

KWT 2672 ViS dimensional drawings

K26xx KWT26xx [mm]

84"-85 3/16" (2134-2164)
23 3/4" (604)
79 7/8" (2029)
24" (610)
3 5/8" (92)
3 3/8" (85)
4"-5 3/16" ≥ (102-132)

1. View from front
2. Mains connection cable, L = 3000 mm
3. Water inlet hose, L = 2000 mm
4. No water/electrical connections permitted in this area

[mm]

16 27/32" (428) — 4 1/64" (102)
16 27/32" (428) — 3 5/34" (80)
16 27/32" (428) — 3 5/34" (80)
15 5/16" (390)
16 27/32" (428) — 3 15/16" (99)
16 27/32" (428) — 3 5/34" (80)
16 27/32" (428) — 3 5/34" (80)
16 27/32" (428) — 3 5/34" (80)
16 27/32" (428) — 2 29/32" (75)
16 27/32" (428) — 2 29/32" (75)

[mm]

1 3/16" (30)
7/8" (22)
10 5/16" ≥(262)
3 3/8" ≥(85)
2 7/8" - 4" (73 - 102)
4" ≥(102)

[mm]

≥ 24 3/4" (≥ 629)
23 3/4" (603)
84"-85 3/16" (2134-2164)
83 3/4" (2127)
24" (610)
24" (610)

[mm]

D
A
115°
B
C

[mm]

3/8" (10)
D
A
90°
115°
B
C

A: Width of appliance door: 677 mm
B: Furniture front (max. 38 mm)
C: Door handle
D: Distance between appliance door and wall
   (without furniture front and door handle): 299 mm

KFP 2455 ed/cs [mm]

23 3/4" (604)
17 3/4" (450)
3" (77)
5 7/8" (149,5)
79 7/8" (2029)
63 7/8" (1622)
10 1/8" (257,5)
4"-5 3/16" ≥(102-132)

Dishwasher installation drawings

Dishwashers

Semi-integrated dishwashers, 45 cm wide
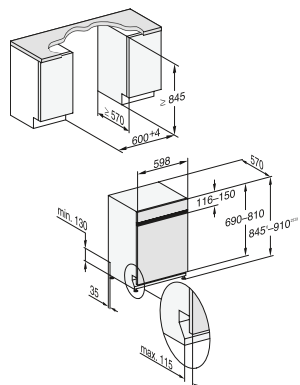

1) Plinth height 35–155 mm,
2) Plinth height 100–220 mm,
3) Appliance height max. 930 mm with conversion kit plinth height-1
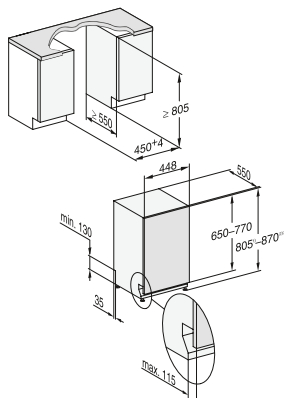
Semi-integrated dishwashers, 60 cm wide

1) Plinth height 35–155 mm,
2) Plinth height 100–220 mm,
3) Appliance height max. 930 mm with conversion kit plinth height-1
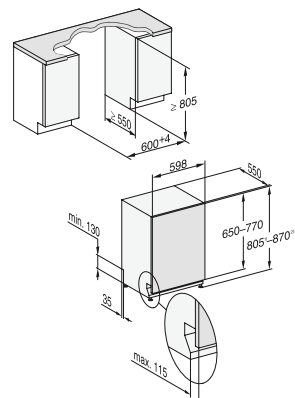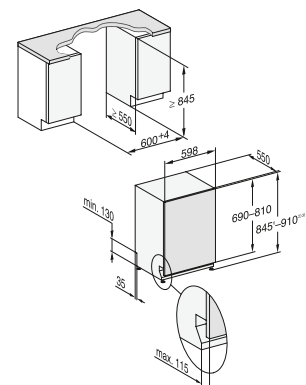
Semi-integrated XXL dishwashers, 60 cm wide

1) Plinth height 35–155 mm
2) Plinth height 100–220 mm
3) Appliance height max. 970 mm with conversion kit plinth height-1

Fully integrated dishwashers, 45 cm wide

1) Plinth height 35–155 mm,
2) Plinth height 100–220 mm,
3) Appliance height max. 930 mm with conversion kit plinth height-1
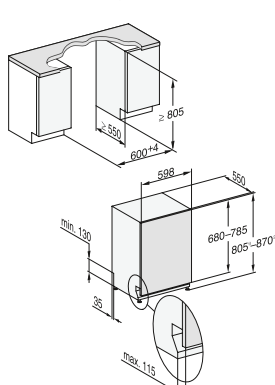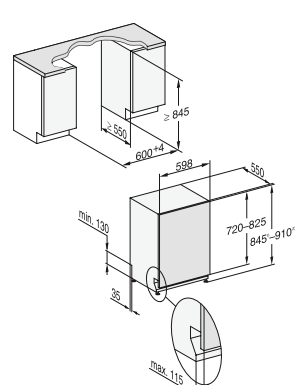
Fully integrated dishwashers, 60 cm wide

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

Fully integrated XXL dishwashers, 60 cm wide

1) Plinth height 35–155 mm,
2) Plinth height 100–220 mm,
3) Appliance height max. 970 mm with conversion kit plinth height-1

Fully integrated dishwashers, 60 cm wide, FrontFit

1) Plinth height 20–125 mm,
2) Plinth height 85–190 mm,
3) Appliance height max. 930 mm with conversion kit plinth height-1 (material number 6.394.761)

Fully integrated XXL dishwashers, 60 cm wide, FrontFit

1) Plinth height 20–125 mm,
2) Plinth height 85–190 mm,
3) Appliance height max. 970 mm with conversion kit plinth height-1 (material number 6.394.761)

Tall installation G 7000

ProfiLine

PG 8131 i ProfiLine

1) Plinth height 35–155 mm
2) Plinth height 100–220 mm
3) Appliance height max. 930 mm with conversion kit plinth height-1 (mat. no. 6.394.761), length of mains connection cable 1.7 m; cross-section of mains connection cable 5 x 2.5 mm

PG 8132 SCi ProfiLine

1) Plinth height 35–155 mm
2) Plinth height 100–220 mm
3) Appliance height max. 970 mm with conversion kit plinth height-1 (mat. no. 6.394.760), length of mains connection cable 1.7 m; cross-section of mains connection cable 5 x 2.5 mm

PG 8133 SCVi XXL ProfiLine

1) Plinth height 35–155 mm
2) Plinth height 100–220 mm
3) Appliance height max. 970 mm with conversion kit plinth height-1 (mat. no. 6.394.760), length of mains connection cable 1.7 m; cross-section of mains connection cable 5 x 2.5 mm

Delivery and Installation Service

When convenience can be relied upon

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

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

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

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

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

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

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

Further information on our Delivery and Installation Service can be obtained from miele.co.uk/service.

Individual Product Consultation
When information creates excitement

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

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

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

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

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

Tips and tricks for perfect results
You will be given helpful information on how to use and look after your appliances.

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

Further information on our Individual Product Consultation can be obtained from miele.co.uk/service.

Maintenance Service
When longevity is part of our philosophy

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

The Maintenance Service contract provides your appliances with professional maintenance checks by the Miele Customer Service Department. A diagnostic system, specially designed by Miele, is used to check your appliances and make sure they are kept up to date.

As well as making sure your appliances are in good working order, they will also be cleaned thoroughly using Miele care products. You will also be provided with valuable advice on how to operate your Miele appliance.

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

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

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

Further information on our Maintenance Service can be obtained from miele.co.uk/service.

Miele Customer Service Department

Your partner for all servicing needs

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

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

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

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

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

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

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

Contact made easy
You can request a call-out either online at miele.co.uk/service or by phoning 0330 160 6600. Contact us by phone:
Mon–Fri 8.00am – 6.00pm and
Sat 8.00am – 4.00pm

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

Miele

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