

Design for life.

Convection Ovens



Culinary Perfection

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Continue your journey and discover how Miele ovens can create special moments... every day. Offering a versatile design which stands the test of time, functionality that simplifies everyday tasks and quality that will endure for decades to come.

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Tailored to Your Needs

Oven Options





Miele built-in ovens are available in a variety of sizes – ensuring you will find the perfect fit.



24" Oven



30" Oven



Double 30" Oven

Increased Capacity

The Miele Range of Built-In Ovens

Prepare a large turkey dinner or hors d'oeuvres for a large dinner party with the newly increased capacity of Miele ovens.





24" Ovens



30" Ovens

Easy Cleaning

Miele Built-In Ovens

Easy cleaning is an important feature for any appliance.

Each Miele convection oven offers one of two easy-cleaning systems: Self-Cleaning and PerfectClean.





Self Clean

Self-cleaning is an automated process in which residue in the oven is incinerated to ash at a very high temperature – making arduous scrubbing and abrasive cleaners a thing of the past. Select models even remind the user to run the self-clean program after a pre-determined number of uses, and give the option to choose the length of the program based on the level of soiling of the oven cavity.



PyroFit Accessories

Thanks to self-cleaning, not only are the cleaning results for the oven cavity pristine, but the side runners, wire racks and telescopic runners also come out beautifully clean. Additionally, PyroFit accessories can remain inside the cavity and be cleaned at the same time as the oven.



**Exclusive
to Miele**

PerfectClean Finish

Many components in your Miele oven such as the oven interior and baking trays feature a patented surface finish with unique non-stick properties. Persistent soiling is easily removed with water and liquid soap.

Oven Highlights

Exclusive Features for Gourmet Results

**Exclusive
to Miele**

Moisture Plus

Each type of food has its own specific properties. Knowing them and making the most of them is the true art of cooking. In the past, bakers held the monopoly on preparing the perfect bread and rolls. Now you can too, in a Miele oven with Moisture Plus. Increasing the humidity in the oven optimizes the cooking of a variety of foods: soft bread with a shiny appetizing crust, dinner rolls and croissants with bakery results, succulent, tender roasts, perfect casseroles, delicious pastries and so much more.



**Exclusive
to Miele**

Wireless Roast Probe

The countdown indicator provides correct-to-the-minute information on how long a program has yet to run. Now with a wireless connection, the roast probe can be inserted outside of the oven.



**Exclusive
to Miele**

MasterChef Plus Programs

MasterChef Plus contains 15 automatic bread programs found in the Gourmet Centre. Within each program, the oven mode, temperature, time, and integration of Moisture Plus is pre-programmed for perfect results every time.



MasterChef Programs

Choose from over 100 easy-to-use programs for items such as baked goods, pizza, turkey and much more. Miele delivers menu options that guide you step by step to the desired oven mode and temperature to create perfect dishes.



TwinPower Convection Fans

Two convection fans inside the oven provide rapid heat-up and optimum hot air distribution. The oven is quickly ready for use.



Telescopic Wire Rack

The flexible and safe telescopic wire rack easily slides in and out of the oven for ease of use, especially when the oven is already heated.

Additional Features

Product Benefits of Miele Built-In Ovens



Exclusive to Miele **Crisp Function**
The crisp function is a moisture-reducing option that allows moisture to be removed from the cavity during the cooking process. It is perfect for foods such as pizza.



Favourites
For your favourite dishes, simply select the operating mode, temperature and program duration and save the settings for future use of your favourite dish.



CleanTouch Steel™
This innovative finish resists fingerprints, scratches and smudges. It stands up to aggressive handling, keeping the exterior of the oven cleaner and easier to maintain.



Electronic Temperature Control
The temperature selected is constantly monitored and automatically maintained.



Roast Probe
The Miele roast probe is the perfect tool for stress-free menu planning. The remaining program time can be easily viewed, so supervising the process is no longer necessary.



Timer Function
Miele aids in timely meal preparation. Start time, finish time and duration of the cooking process are easy to select.



Self Cleaning Enamel Panels
This enamelled oven back wall continually breaks down the grease and residue during the cooking process.



AirClean Catalyzer
This helpful air filtration system reduces grease and odours and prevents deposits from collecting on furniture, walls and curtains. Use the AirClean Catalyzer at different levels to control odours from cooking.



Cooling System and Cool-Touch Fronts
The cooling system on a Miele oven means maximum protection. All surfaces around the appliance remain cool when the oven is running.



Safety Functions

We have you covered. Should you forget to switch the appliance off, the safety switch-off function will do it for you.



Residual Heat Utilization

Environmentally friendly and economical. Miele ovens switch off early and make use of residual heat to complete the cooking process.



Ergonomic Swivel Handle

The swiveling handle moves easily with your wrist to comfortably open and close the door.



CleanGlass Door

Offering a flush and smooth surface inside the door, the CleanGlass door makes cleaning up after your meal a breeze.

A Program for Every Recipe

The Complete Program Guide to Miele Built-In Ovens



Convection Bake

Convection bake is ideal for baking on several levels

(eg. baking trays of chocolate chip cookies).



Surround

Use heat from upper and lower elements to create

perfect results on all baking recipes in this premium baking mode.



Moisture Plus

Up to 3 bursts of moisture – manually or time driven –

release during the cooking program for a soft, moist interior with a crispy crust.



Intensive

Increased heat from the bottom with convection

ensures a crispy base, great for items such as pizza, quiche or focaccia.



Auto Roast

For premium results, meat is seared at a high temperature

and cooked to perfection, staying tender and juicy. Can be used with a roast probe.



Convection Roast

Ideal for cooking delicate cuts of meat, fish and crispy

poultry.



Bake

For traditional baking techniques. Perfect for pies and biscuits.



Crisp Function

With the flexibility to turn this option on or off in cooking modes, you have the ability to create an extra crispy exterior for items such as French fries, roasted potatoes and chicken cordon blue.



Gourmet Center

Over 100 easy-to-use MasterChef programs and 15 MasterChef Plus automatic bread programs, guiding you to perfect results.



Favourites

Save up to 20 of your favourite dishes! Simply select the operating mode, temperature and duration and save the settings. Ideal for your favourite repeated recipes.



Maxi Broil

Grill large quantities of steak, chops, kebabs, etc.



Broil

Grill smaller quantities of steak, chops, kebabs, fish, etc.



Browning

For a perfectly browned topping. Provides excellent results for melting a cheese topping or finishing a gratin.



Gentle Bake

The combination of different heating elements ensures excellent baked goods, gratins and lasagna.



Slow Roasting

Cooking at a lower temperature for a longer period of time, this method brings out the juiciest and most tender results for any type of meat.



Special Modes

Defrost, Reheat and Rapid PreHeat make every day cooking easier. Proof or Dehydrate aid in creating specialty bread or dried fruit.



Sabbath

Miele's unique Sabbath mode allows individuals up to 72 hours of pre-programmed cooking in their oven.



Rotisserie

The rotisserie evenly broils and adds a finishing touch to items such as stuffed meat, tied roasts, poultry, vegetables and kabobs.

Useful Information

Miele Built-In Ovens - Glossary

AirClean Catalyzer

The AirClean Catalyzer removes grease and odours from cooking vapors. This process prevents grease deposits on furniture, walls and curtains. The catalyzer can be easily activated and deactivated during cooking and self-cleaning.

Appliance Cooling System and Cool-Touch Fronts

All surfaces around Miele ovens remain cool. This ensures that controls, handles and adjacent cabinets stay cool to-the-touch. The multi-pane glass panel insulates the oven door and ensures a low temperature on the outside (122°F in normal mode, 316°F in self-cleaning mode) - offering a high degree of safety and protection against burns.

CleanTouch Steel™

This innovative finish resists fingerprints, scratches and smudges. A special treatment stands up to aggressive handling, keeping the exterior cleaner and easier to maintain.

Crisp Function

The controlled reduction of moisture in the oven creates a dry micro-climate. This results in particularly crispy French fries, croquettes, etc. The Crisp function can be added to any operating mode to suit individual preferences.

Electronic Temperature Control

Electronic sensors guarantee precise temperature control and monitoring. This ensures excellent baking and roasting results, as well as a wide range of applications varying from making yogurt to grilling kebabs.

Favourites

Miele ovens allow you to create and save up to 20 of your favourite programs. Operating modes, times and temperatures can be set individually. This allows you to easily call up the settings for your favourite meal.

Gourmet Center

With MasterChef programs for over 100 different foods, great results are guaranteed. No need to select the operating mode, temperature or cooking duration. Even the degree of cooking and browning of meat, for example, can be defined to suit your taste. Thanks to special automatic programs for low-temperature cooking, you can enjoy perfectly cooked meat comparable to that served in the finest restaurants. Also found in the Gourmet Center are 15 MasterChef Plus automatic bread programs, guiding you to create the perfect bread.

Moisture Plus

Moisture ensures perfect results when baking breads, cakes, or when roasting meat. The Moisture Plus mode makes it possible to program steam output at relevant times in the cooking process. Moisture Plus is also used in various automatic programs.

Residual Heat Utilization

Better energy efficiency can be achieved by using the food probe or by programming cooking duration. Miele ovens switch off before the end of the program and make use of residual heat to complete the cooking process.

Roast Probe

Like the wireless roast probe, the conventional probe (with cable) also enables the accurate roasting of meat, fish and poultry by measuring the core temperature and displaying the time remaining. Monitoring the cooking process is therefore no longer necessary. Using the roast probe is simple and convenient. It also turns menu planning into a pleasant task.

Sabbath Program

Miele ovens are specially programmed to provide observant Jewish homes with delicious hot meals during the Sabbath and religious holidays. The Sabbath mode allows you to program your oven to stay on for up to 72 hours. Additionally, the oven will not activate until the food is placed inside, further balancing Kosher cooking needs with energy consumption concerns. When set to Sabbath mode, the display and lighting remain unchanged. This is another critical feature for religious observance.

Safety Functions

The appliance can be locked at the touch of a button to prevent unintentional operation (e.g. by children). Miele ovens also switch off automatically if the maximum operating time is exceeded. No need to worry if you forget to switch the appliance off by mistake.

Self-Cleaning Enamel Panel

Miele ovens with a PerfectClean finish feature catalytic enamel on the difficult-to-reach rear panel. During the cooking process, grease residue is continually broken down. This helps to keep the rear panel of the oven clean.

Special Modes

To achieve perfect results, some foods require a particular temperature or a certain micro-climate inside the oven. This applies, for example, to proofing dough or drying fruit.

Telescopic Racks

Fully-telescopic runners allow universal trays and racks to be pulled clear of the oven safely and securely. This allows you to baste or turn a roast outside of the oven cavity without the risk of getting burned. Miele telescopic racks can be used on all shelf levels.

Timer Function

Miele ovens offer various clock/timer functions. By selecting a start and finish time or the duration of the cooking process, your meals are perfectly cooked at exactly the right time. The process is completed automatically at the programmed time. In the event of a power failure, the clock time is saved for up to approximately 200 hours.

TwinPower Convection Fans

Two convection fans inside the oven provide rapid heat-up and optimum hot air distribution. The oven is quickly ready for use.

Wireless Roast Probe

Placing the wireless roast probe in the meat outside of the oven cavity creates a safer cooking environment. In addition, a countdown indicator provides correct-to-the-minute information on how long a program has yet to run.

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Note: Product information and prices subject to change without notice. Please verify with latest information on miele.ca.

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