

Design for life.

Combination Steam-Convection Ovens



Rediscover the Joy of Cooking!

Contents



Today, dining is much more than simply satisfying a basic need. It's the journey of how the food is prepared, savoured and then shared between friends and family in the heart of the home.



Enjoy food, while living healthy? These two statements now easily come together with the Miele Combination Steam-Convection Oven – bringing together modern, healthy and flavourful eating.

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The Next Innovation In Cooking

With True Gourmet Results

As the pioneer in steam oven technology, Miele has perfected the art of steam oven cooking. Building on that expertise, the Miele Combination Steam-Convection Oven promises gourmet results – whether using steam, convection or a combination of both. Use the steam mode to prepare fish or vegetables without losing nutrients. Use convection bake to serve the perfect batch of chocolate chip cookies. Or, lock in moisture by steaming poultry or beef, and then switch to convection bake to brown for the finishing touch.

More flavour, more vitamins

The principle of steam cooking is as simple as it is effective. Miele achieves this by delivering a superior balance of heat and moisture, creating a protective layer of steam. The immediate exchange of heat ensures rapid cooking without the need for heat-up time. The food is not immersed in water and thus retains flavour and vitamins, reducing the loss of nutrients. The result? A transformation of your fresh ingredients into delicious, health-conscious meals.

The right operating mode for every type of food

With multiple operating modes such as Surround, Broil and Convection Bake, the Combination Steam-Convection Oven is also a fully functioning conventional oven.

Incredible results are achieved via a unique, advanced European convection system. Even heat allows multiple levels to be utilized simultaneously. Heated air is directionally channeled by the convection fan to all corners of the oven and ensures a constant movement of air over the food, producing perfect cooking results.

The art of gourmet cooking through combination modes

A combination of steam and convection cooking creates a perfect fusion of moist cooking with a touch of browning or roasting. Combination cooking makes heat transfer faster and more efficient, offering you the best quality food an oven can offer.





Various Types of Steam Generation

Perfect Results





External steam generation

In a Miele Combination Steam-Convection Oven, steam is generated outside the oven cavity. This allows for optimal regulation and gentle cooking. There's never a chance of the interior cavity overheating and causing loss of flavor or dehydration. Your dish will stay moist, flavourful and ready-to-serve.

**Exclusive
to Miele**

MultiSteam

MultiSteam is a system which perfects external steam generation. It is specifically geared to the requirements of large cavities. The powerful steam generator ensures fast generation of steam and hence shorter heat-up times. The strategic arrangement and direction of the 6 steam inlet ports integrated into the rear cabinet panel results in faster distribution of steam throughout the cavity and around the cooking pans. This ensures uniform results and perfectly prepared culinary delights.



Form and Function Come Together

Creating Complete Meals



The Miele Combination Steam-Convection Oven is the ideal oven to prepare a complete meal. With the full functionality of a steam oven, the full functionality of a convection oven and the option to use both technologies together, you have the option to prepare a culinary masterpiece for multiple people. You may opt to pair your Combination Steam-Convection Oven underneath a coffee system or on top of a warming drawer, covering every aspect of your entertaining needs.

Combination Steam-Convection Oven

The Miele Combination Steam-Convection Oven offers all the functions of our 'steam only' oven. It also features all the operating modes of a convection oven, with the addition of an innovative wired roast probe. With features such as additional combination options with moisture (0% to 100%), the ability to cook in different programmable stages (up to 10 steps), and an XL cavity, the Combination Steam-Convection Oven is a truly versatile appliance.



Innovative Features for Gourmet Results

Highlighting the Combination Steam-Convection Oven

**Exclusive
to Miele**

MultiSteam

The Miele Combination Steam-Convection Oven is versatile enough to be the only oven needed in your kitchen. Creating appetizers, soups, fish, meat, vegetables, side-dishes or dessert individually or as a complete meal in one cooking process becomes an easy task. Individual tastes for cooking results – al dente or well-done – can also be catered to.





Exclusive to Miele Fully fledged steam oven, convection oven and combination steam-convection oven

With this 3-in-1 appliance, achieving perfect cooking, roasting and baking results is simple.



XL Cavity

The extra large capacity of the Combination Steam-Convection Oven allows for more flexibility and larger dishes. Complete meals can be prepared simultaneously for multiple people.



Exclusive to Miele Lift Panel

With the simple touch of a button, the control panel automatically lifts up, allowing for easy access to the dishwasher-safe water and condensate containers.



MasterChef and MasterChef Gourmet Center

MasterChef offers over 100 easy-to-use programs for items such as baked goods, pizza, turkey and much more, making preparation a breeze. MasterChef Gourmet offers automatic programs that use slow roasting methods to cook meat at lower temperatures for longer cooking times.



Roast Probe

The Miele roast probe accurately records the internal temperatures of meats being cooked in the oven cavity. It replaces a meat thermometer, and by presetting a desired core temperature, the oven will shut off automatically when the desired temperature is reached.

Additional Features

Product Benefits of the Miele Combination Steam-Convection Oven



Combination Cooking

A combination of steam and convection cooking creates a perfect fusion of moisture cooking with an accent of browning or roasting. This combination makes heat transfer faster and more efficient.



Exclusive to Miele

Keep Warm Function

Food is automatically kept at serving temperature for 15 minutes after the program has ended.



Electronic Climate Control

The climate sensor in the oven cavity ensures perfect cooking results.



Exclusive to Miele

Condensate Container

Excess steam is collected in the condensate container to avoid any excess moisture being released into the kitchen.



Exclusive to Miele

PerfectClean

The PerfectClean finish keeps spills or food residue from sticking to the interior surface. It is easily cleaned with a damp soapy cloth.



Exclusive to Miele

Menu Cooking

Use Menu Cooking to prepare multiple dishes simultaneously. Select the desired food items from the menu, and the sequence and timing of each food item is automatically calculated by the oven.



Cooking on Three Levels

Save time and electricity: steam multiple dishes on each level and enjoy each course without the fear of flavour transfer.



Favourites

Operating mode, time and temperature can be set individually. This allows you to easily call up the settings for your favourite meal.



Quantity-Independent Steaming

Regardless of the volume of food you are steaming, the cooking duration is always the same.



Exclusive to Miele **Optional Accessories with PerfectClean Finish**

Miele PerfectClean multi-purpose trays and combination racks have excellent non-stick properties.



CleanTouch Steel™

This innovative finish resists fingerprints, scratches and smudges. The exterior of the oven stays cleaner and is easier to maintain.



Clock/Timer Functions

Miele is always on time: start time, finish time and duration of the cooking process are easy to select.



Halogen Lighting

Halogen lighting provides optimum light and visibility in the oven cabinet.



Cooling System and Cool-Touch Fronts

For maximum protection, all surfaces around the appliance remain cool - offering safety and protection against burns.



Safety Functions

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

A Program for Every Recipe

Program Guide for the Miele Combination Steam-Convection Oven

One Appliance, Total Control

The Combination Steam-Convection Oven creates a universal cooking experience. You can use it as a fully functional steam oven, a fully functional convection oven or fuse the technologies together for the best cooking results an oven can produce. In addition to traditional cooking methods, the Combination Steam-Convection Oven offers special applications to bring your culinary spectrum to a new level.



Combi Steam with Convection Bake

Moisture with Convection Bake mode creates ideal results on bread, cakes, pastries, pies and baked goods.



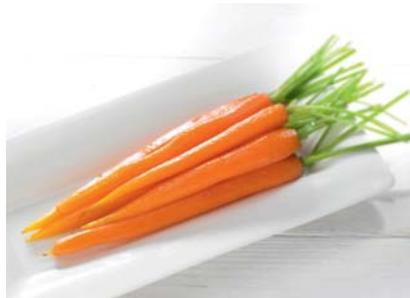
Combi Steam with Surround

Adding moisture to Surround mode and utilizing heat from the top and bottom is ideal for baking bread and baked goods.



Combi Steam with Broil

Adding moisture to the traditional Broil Mode cooks fish and poultry exceptionally well.



Steam Cooking

Preparation in the steam oven retains the flavor and nutrients of the food, without added fats and oils.



Convection Bake

Convection bake is ideal for baking on several levels (e.g. 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.



Maxi Broil

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



Broil

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



Intensive

Increased heat from the bottom with convection ensures a crispy base, great for items such as pizza, quiche or focaccia.



Browning

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



Bake

Traditional baking techniques use browning from underneath. Perfect for pies and biscuits.



Convection Broil

Creating a crisp exterior yet succulent interior, this program is ideal for roasting smaller cuts of meat, roulade dishes and much more.



Humidity Plus

A special baking program, developed for light pastries, cakes and baked goods.



Special Modes

The Combination Steam-Convection Oven also includes specialty modes such as Defrost, Reheat, Proof, Dehydrate and Canning.



Sabbath Program

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



MasterChef

MasterChef offers over 100 easy-to-use programs for items such as baked goods, pizza, turkey and much more. MasterChef takes the guesswork out of cooking.



MasterChef Gourmet

MasterChef Gourmet offers automatic programs that use slow roasting methods to cook meat at lower temperatures for longer cooking times.

Additional Information

Miele Combination Steam-Convection Oven Glossary

CleanTouch Steel™

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

Climate Sensor

The climate sensor measures and regulates the humidity level inside the oven cavity. Even the moisture content of food is taken into account. This allows for the adjustment of the microclimate to suit different types of food.

Clock/Timer Functions

Miele ovens offer various clock/timer functions. By selecting a start and finish time or the duration of the cooking process, your meals will be 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 approx. 200 hours.

Combination Cooking

Combinations of steam and other operating modes are easily selectable. Temperatures and humidity levels are adjustable and can be used in combination for up to 10 different steps in the cooking process. This offers maximum flexibility for best baking and roasting results.

Condensate Container

The condensate container collects excess condensed steam, ensuring a pleasant room climate. This also makes cleaning the oven cavity extremely easy. The condensate container is dishwasher-safe.

Cooking on Three Levels

You can cook on up to three levels at a time in the Combination Steam-Convection Oven. Different dishes such as a main course and dessert can be cooked at the same time, without transfer of taste or smell. Every dish retains its own authentic flavor. This allows you to cook a complete menu for several people.

Cooling System and Cool-Touch Fronts

All surfaces on and around the Combination Steam-Convection Oven remain cool. This ensures that controls, handles and adjacent cabinets stay cool to the touch, offering a high degree of safety and protection against burns.

Energy Efficiency

Miele Combination Steam-Convection Ovens excel with low energy consumption - saving money and protecting the environment.

Favourites

Miele ovens allow you to create and save up to 20 of your favourite programs: operating mode, time and temperature can be set individually. This allows you to call up the settings for your favourite meal or your grandmother's prized apple pie recipe.

Fully Fledged Steam Oven and all the Functions of a Convection Oven

A combination of steam and convection cooking creates a perfect fusion - moist cooking with an accent of browning or roasting. Combination cooking makes heat transfer faster and more efficient, offering you the best quality food an oven can offer.

Halogen Lighting

Halogen lighting provides optimum light and visibility in the oven cabinet.

Keep Warm Function

Food is kept at serving temperature for up to 15 minutes after the program has ended, without loss of quality.

Lift Panel

The unique control panel opens at the touch of a button to reveal the water reservoir and condensate container - for extra convenience and more space in the oven cavity. The panel opens at the touch of a button and the water reservoir and condensate container move forward for easy removal. The water reservoir can be filled and the condensate container emptied without opening the appliance door. The fascia panel is also angled for greater convenience and a clear view of the display.

MasterChef and MasterChef Gourmet

Simplify everyday cooking with automatic programs. Manual selection of temperature and duration is not required. For many dishes the level of doneness can also be individually set for perfect cooking results, every time.

Menu Cooking

Up to three different dishes can be cooked simultaneously with the automatic menu cooking program. Temperature, cooking time and the sequence in which dishes are added are automatically controlled. The appliance indicates when and on which level the dishes should be placed in the oven, so each one is ready at the same time. Cooking a complete menu - stress-free in one single process.

MultiSteam

MultiSteam is a system which perfects external steam generation. It is specifically geared to the requirements of large cavities. The powerful steam generator ensures fast generation of steam and hence shorter heat-up times. The special arrangement and direction of the 6 steam inlet ports, integrated into the rear cabinet panel, results in faster distribution of steam throughout the cavity and around cooking containers. This ensures uniform results and perfectly prepared dishes.

PerfectClean

The oven cavity and side racks have superb non-stick properties for easy cleaning.

Quantity-Independent Cooking

Whether preparing one portion or a meal for the whole family, frozen or fresh food, the cooking duration remains the same in a Miele Combination Steam-Convection Oven. Weighing and working out cooking times is no longer required.

Roast Probe

The roast probe accurately records the internal temperatures of meats being cooked in the oven cavity. It replaces a meat thermometer, and by presetting a desired core temperature, the oven will shut off automatically when the desired temperature is reached.

Safety Functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. Miele ovens switch off automatically if the maximum operating time is exceeded, so you don't need to worry if you forget to switch the appliance off by mistake.

Wide Range of Accessories with PerfectClean Finish

Apart from stainless steel cooking pans – perforated or solid - the Miele Combination Steam-Convection Oven comes with a Universal Tray and a Wire Rack, both with a superior anti-stick PerfectClean finish.

XL Cavity

Lots of room for creativity: Miele's XL cavity offers flexible capacity for larger dishes. Complete meals can be prepared simultaneously for multiple people. There is even ample room for large items such as a 17lb turkey or a different course on each rack.

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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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- (CL) Miele Electrodomésticos Ltda., Santiago de Chile
- (CN) Miele Shanghai Trading Ltd., Shanghai
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