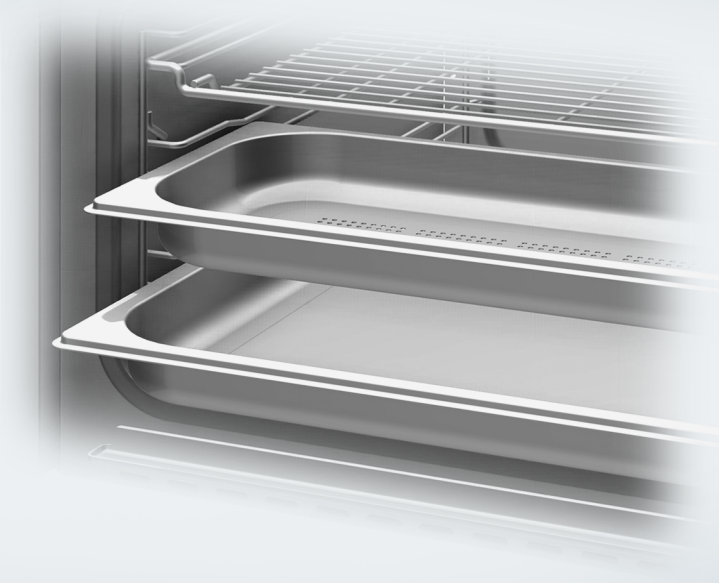


Operating and Installation Instructions

Steam Oven



DG 6500

DG 6600

To prevent accidents and appliance damage
read these instructions **before** installation or use.

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IMPORTANT SAFETY INSTRUCTIONS

WARNING- When using your appliance follow basic precautions, including the following:

Read all instructions before installation or use of the steam oven to prevent injury and appliance damage.

Use the steam oven only for its intended purpose. This appliance is intended for residential cooking only.

This appliance conforms to all uniform safety codes and regulations.

Keep these operating instructions in a safe place and pass them on to any future user.

SAVE THESE INSTRUCTIONS

Correct usage

▶ This steam oven is intended for use in households and similar residential environments.

▶ This steam oven is not intended for outdoor use.

▶ Only use this steam oven for residential cooking and the purposes described in this manual. Other uses are not permitted.

▶ Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

IMPORTANT SAFETY INSTRUCTIONS

Safety with children

- ▶ Activate the Child Safety Lock so that children cannot turn the steam oven on inadvertently.
- ▶ Children must not clean the steam oven unless they are under supervision.
- ▶ Always supervise any children in the vicinity of the steam oven. Do not allow children to play with the appliance.
- ▶ Risk of suffocation!
Children could wrap themselves in packaging materials (e.g. foil) or pull it over their heads during play and suffocate.
Keep packaging materials out of the reach of children.
- ▶ Danger of burning.
Children's skin is more sensitive to high temperatures than that of adults. Do not allow children to open the oven door when in use. Keep children away from the oven until it has cooled down enough that there is no longer any danger of burning.
- ▶ Risk of injury! The oven door can support a maximum weight of 17 lb (8 kg). Children could hurt themselves on the open door.
- ▶ Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed sit or stand on any part of the oven

IMPORTANT SAFETY INSTRUCTIONS

Technical safety

► Installation, repair and maintenance work should be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.

► Before installing the steam oven, check for externally visible damage. Do not operate a damaged appliance. A damaged appliance is dangerous to your safety.

► Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

► Before installation make sure that the voltage and frequency listed on the data plate correspond to the household electrical supply.

This data must match in order to avoid damage to the appliance. If in doubt, consult a qualified electrician.

► Hardwiring the appliance should be performed by a certified electrician in compliance with all local and national codes, and requirements.

► Power bars and extension cords do not guarantee the required safety of this appliance (risk of fire). Do not use them to connect the steam oven to the electrical power supply.

► To ensure safe operation, use the steam oven only after it has been properly installed.

► This appliance is not to be used in mobile locations such as ships.

► Never open the outer casing of the appliance. Tampering with electrical connections or components and mechanical parts is dangerous and could cause machine damage.

► Defective components should be replaced by Miele original spare parts only. Only with these parts can the manufacturer guarantee the safety of the appliance.

► Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician

► Do not operate any appliance with a damaged cord or plug, or if the appliance has been damaged in any manner. Contact Miele's Technical Service Department.

► If the power cord is damaged, it must be replaced with a special cord (Type H 05 VV-F, PVC insulated), obtainable from the Miele Customer Service.

► Before installation or service, disconnect the appliance from the power supply by either removing the fuse, "tripping" the circuit breaker or unplugging the unit. Pull the plug not the cord.

IMPORTANT SAFETY INSTRUCTIONS

User safety

▶ The steam oven should be installed at a safe height for users to safely access all cooking levels and pans. Otherwise spills could cause burns or scalding and children may be put at risk by the hot appliance door.

▶ Protect your hands with oven mitts or potholders when using the appliance. Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns.

▶ When handling cooking pans take care not to let the contents spill. Danger of burns.

▶ **Danger of burning!**
At the end of a cooking process there will be some residual hot water in the steam generator. This will be pumped back into the water container. Take care not to spill the contents when taking the water container out of the appliance.

▶ Do not heat unopened food containers. Pressure can build up causing an explosion that will damage the cooking compartment. There is also a danger of personal injury and scalding.

▶ Use care when opening the door - let hot air or steam escape before removing or replacing food.

▶ You could injure yourself on the open oven door or trip over it. Do not leave the door open unnecessarily.

▶ Plastic dishes that are not heat- and steam resistant melt at high temperatures and can damage the oven. Use temperature- (up to 212° F/100° C) and steam-resistant plastic dishes. Follow the manufacturer's instructions.

▶ Food that is left in the oven to be kept hot can dry out, and the moisture that is released can lead to corrosion damage in the appliance. Do not leave cooked foods in the oven, and do not use items that may rust in the steam oven. The door can support a maximum weight of 17 lbs (8 kg). Do not stand or sit on an open door, and do not place heavy objects on it. Also make sure that nothing gets jammed between the door and the oven. This could damage the appliance.

▶ Flammable materials should not be stored in an oven or near surface units.

▶ Wear proper apparel - Loose-fitting or hanging garments should never be worn while using the appliance.

▶ Never use the oven for warming or heating the room.

▶ Keep the oven vent ducts open.

▶ Always place oven racks and containers in desired location while the oven is cool. If they must be removed while the oven is hot, do not let the potholders contact hot heating elements in the oven.

IMPORTANT SAFETY INSTRUCTIONS

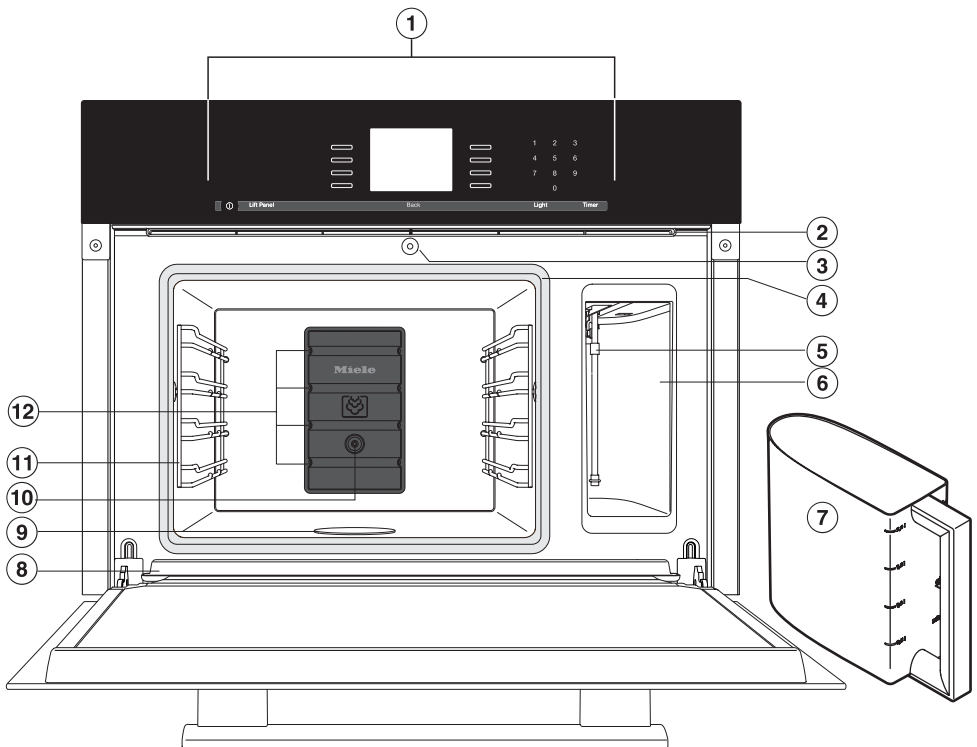
Cleaning and care

- ▶ Never use a steam cleaner to clean the steam oven. The steam can reach the electrical components and cause a short circuit.
- ▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges or brushes or sharp metal scrapers for cleaning the door glass.
- ▶ The side runners can be removed for cleaning purposes (see "Cleaning and care"). Ensure that they are replaced correctly, and do not use the oven without them.

**SAVE THESE INSTRUCTIONS
AND REVIEW THEM
PERIODICALLY**

Guide to the Steam Oven

Front view

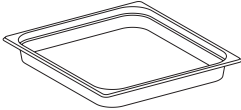


- ① Control panel
- ② Ventilation outlet
- ③ Automatic door opener for steam reduction
- ④ Door seal
- ⑤ Suction tube
- ⑥ Compartment for water container
- ⑦ Water container
- ⑧ Drip channel
- ⑨ Floor heater
- ⑩ Temperature sensor
- ⑪ Side runners
- ⑫ Steam inlets

Included accessories

All standard and additional accessories can be reordered if necessary (see "Optional accessories").

Drip tray DGG 21



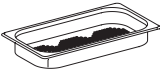
To catch excess liquid
12 3/4" x 17" x 1 1/2" (W x D x H) /
325 x 430 x 40 mm (W x D x H)

DGGL 8



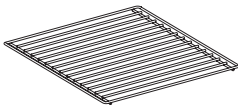
1 perforated cooking pan
12 3/4" x 10 1/2" x 1 1/2" (W x D x H) /
325 x 265 x 40 mm (W x D x H)

DGGL 1



2 perforated cooking pans
12 3/4" x 7" x 1 1/2" (W x D x H) /
325 x 175 x 40 mm (W x D x H)

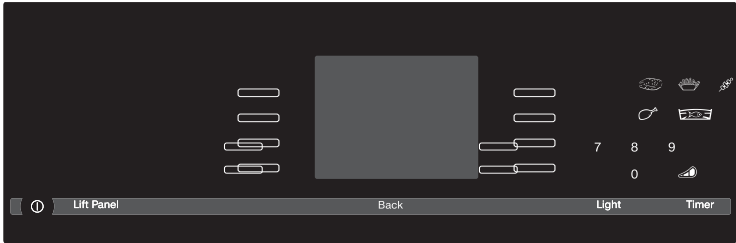
Wire Oven Rack



For use with your own stainless steel cooking pans

Guide to the Steam Oven

Control panel






Sensor buttons

Lightly touch the sensor buttons to operate the appliance. An audible tone will sound each time a button is touched. Use the Settings menu to change the volume of the tone or to switch the tone off (see "Settings").

	Function
ⓘ	For turning the appliance on and off
○	For scrolling through the menu For selecting menu options or values in the adjacent display (The buttons are illuminated when a selection can be made.)
Back	To move back to the previous screen
Light	Oven lighting
Timer	For turning the timer on and off For setting the timer
0, 1, ..	Numeric keypad For entering the time of day (The buttons are illuminated when an entry is possible or required)

Display

In addition to the text, the following symbols appear in the display:

Symbol	Meaning
—	Appears with a menu item or a prompt, e. g. "Continue", and is associated with a button. Select the desired option by touching the adjacent button.
	A maximum of 4 options can be shown in the display. This scroll bar indicates that more options are available.
----	A dotted line will appear under the last option. Then the beginning of the list will appear again.
+ / -	For entering the date. (These only appear when an entry is possible or necessary).
✓	The currently selected setting is indicated by this checkmark.
i	Operating information and tips are displayed. This information can be cleared by selecting OK or by following the instructions in the display.
	Start time
	Process finished

Guide to the Steam Oven

Drip tray

When you are using perforated pans, place the drip tray on the lowest side runners to collect any dripping liquid and allow it to be removed easily. You can also use the drip tray as a cooking pan if necessary.

Water container

The maximum amount of water is approx. ½ gallon (2 liters), the minimum is approx. ½ pint (0.5 liters). These levels are indicated on the container. Never exceed the maximum level.

The amount of water required for cooking depends on the type of food. Opening the door during cooking will increase the amount used.

Depending on the food being cooked, you may need to refill the water container after 90 minutes. The appliance will advise you when to refill the container.

At the end of the cooking process, residual water in the steam generator is pumped back into the water container. The water container should be emptied after each use.

Noises

You can hear a noise (humming) when the appliance is turned on, when it is operating, and after it has been turned off.

This noise does not indicate a malfunction or a defect. This noise occurs when the appliance pumps water.

Temperature

Some programs have recommended temperatures. This temperature can be changed for one-time use or every time that process is used (see "Settings").

Cooking time (duration)

You can set a cooking time between 1 minute (00:01) and 10 hours (10:00).

If the cooking time exceeds 59 minutes you will need to enter hours and minutes.

Example: Cooking time 80 minutes = 1:20.

Preheating phase

While the oven is heating up to the set temperature, the display will show the rising temperature inside the oven together with "Preheating" (Exceptions: MasterChef programs and Menu Cooking).

The preheating time depends on the quantity and the temperature of the food. It will be longer if you are preparing refrigerated or frozen food.

Cooking phase

The cooking phase begins when the set temperature is reached. During the cooking phase, the remaining time is displayed.

Steam reduction

Just before the end of the cooking time, the door opens slightly to release some of the steam from the oven. The door will then close again automatically.

You can turn the steam reduction function off (see "Settings"). If turned off, the "Keeping warm" function will also be deactivated.

If "Steam reduction" is turned off, a lot of steam will come out of the oven when the door is opened.

Keeping warm

If you wish to use this function you must change the default setting (see "Settings").

If the steam oven is not turned off at the end of a cooking program, the food will be kept warm for a maximum of 15 minutes.

Please note that delicate food, especially fish, can continue cooking while being kept warm.
--

Guide to the Steam Oven

Interior lighting

The oven light has been factory-set to go out when cooking starts. If you want it to stay on all the time you can change the default setting (see "Settings").


If the door is left open at the end of cooking, the oven light will turn off automatically after 5 minutes.

Please refer to "Steam Cooking" and "Special Modes" for more information and tips on how to use your steam oven.

The steam oven will turn on automatically when it is connected to the power supply.

A welcome screen will appear in the display and you will then be asked to select some basic settings which are needed to set the appliance up for first use.

Set language and country

- 
- Touch one of the buttons next to the bar until the language you want appears in the display.
 - Touch the button to the left of the desired language.
- A checkmark ✓ will appear beside the selected language. If you have chosen the wrong language by mistake you can follow the flag symbol 🇬🇧 to return to the Language menu.
- Touch the button next to "OK" to confirm your selection.
 - Touch the button to the left of the desired country, and confirm with "OK".

Set the time of day

- Enter the time of day using the numeric keypad, and confirm with "OK".

Set the date

- Enter the year, month and day using the buttons next to + and -, and confirm with "OK".

Initial settings

Select the time display format

You can choose from the following options:

- **On:** The time of day is always displayed even when the oven is turned off.
 - **Off:** The time of day is not displayed when the oven is turned off.
 - **Night Dimming:** The time is only displayed between 5 a.m. and 11 p.m.
- Touch the button next to the desired time format.
 - Touch the button next to "OK" to confirm your selection.

Before using for the first time

A functional test is carried out on the appliance at the factory, this may cause some water may drip from the lines into the oven cavity during transport.

Cleaning for the first time

- Remove any protective wrappings.

Water container

- Take the water and condensate containers out of the appliance wash in the dishwasher or by hand.

Accessories / Oven interior

- Take all accessories out of the oven and clean them by hand or in the dishwasher.

The steam oven has been treated with a conditioning agent at the factory.

- To remove this conditioner, clean the oven interior with a soft sponge, liquid dish soap and warm water.

Set the water hardness level

The steam oven is factory-set to the water hardness setting "Hard". It must be adjusted to the local water hardness to ensure trouble-free operation and timely descaling. The harder the water, the more often the oven requires descaling.

- Check the hardness of your local water supply and adjust the water hardness as necessary (see "Settings").

Before using for the first time

Set the correct boiling point of water


Before cooking food for the first time, you must set the boiling point of the water, as this varies according to the altitude where the appliance is located. This procedure also flushes the waterlines.

This procedure **must** be carried out to ensure trouble-free functioning of your appliance.

- Run the Steam Cooking (212° F/100° C) program for 15 minutes. Proceed as described in "Quick guide".

If you move the appliance to a new location, it will need to be re-set for the new altitude if this differs from the old one by more than 984 ft. (300 m). To do this, run the descale program (see "Cleaning and care - Descale").

Modes / Programs / Menus

Main menu	Recommended temperature	Temperature range
Steam Cooking Retains the flavor and nutrients of the food without added fats or oils.	212° F / 100° C	105 - 212° F / 40 - 100° C
MasterChef The list of available MasterChef programs is displayed.	-	-
Special Modes		
Menu Cooking Simultaneous cooking of various foods	-	-
Defrost For gentle thawing of frozen foods	140° F / 60° C	120 -140° F / 50 - 60° C
Reheat To gently reheat already cooked foods	212° F / 100° C	175 - 212° F / 80 - 100° C
Blanch	-	-
Canning	195° F / 90° C	175 - 212° F / 80 - 100° C
Sanitize Cookware	-	-
Proof	-	-
Favorites Create and save your favorite dishes	-	-
Settings  Changing the factory settings	-	-
Descaling	-	-

Quick guide

Preparation

- Fill the water container to at least the "min" mark.

Only use tap water. Never use distilled or mineral water or other liquids.

- Push the water container as far as possible into the appliance.
- Place the food in the oven.

Select a mode

- Turn the oven on ①.
- If the desired mode is not displayed, touch one of the illuminated buttons to the right of the display until the mode appears.
- Select the mode by touching the button to the left of it.

Set the temperature

- Confirm the recommended temperature with "OK".
- or
- Set the desired temperature using the numeric keypad, and then select "OK" to confirm.

Set a cooking time

- Use the numeric keypad to enter the cooking time.
- Confirm with "OK".

At the end of the cooking time

At the end of the cooking time an audible tone sounds. "Steam Reduction" and "Program Finished" appear in the display. The door will open slightly during steam reduction.

Wait until "Steam reduction" goes out in the display before opening the door and removing the food.

- Turn the oven off.

The fan will continue to run for a while after the oven is turned off.

Danger of burning!

You could burn yourself on the oven interior, spilled food and the accessories.

Use pot holders when removing hot food from the oven.

After use

- Remove the drip tray and empty it.
- Remove and empty the water container.
- After each use, clean and dry the whole oven as described in "Cleaning and care".

Leave the oven door open until the oven interior is completely dry.

Operation

During operation

Interrupting a program or cooking process

Operation is interrupted as soon as the door is opened. The heating element is turned off and the remaining cooking time is stored in memory.

Steam will escape when you open the door. Step back from the appliance and wait until the steam has dissipated.

Danger of burns!

You could burn yourself on the oven interior, spilled food, accessories and hot steam.

Wear pot holders when placing food in the oven or removing it and when handling hot food and shelves etc. inside the hot oven.

Operation will resume when the door is closed.

When the door is closed, the pressure equalizes, which can cause a whistling sound.

The oven will heat up again and the display will show the temperature of the oven interior as it rises. Once the set temperature is reached, the display changes to show the remaining cooking time as it counts down.

Changing settings

You can change the settings at any time during operation.

- Select "Change".
- Select the setting you want to change, e.g. "Temperature", and then make the change.
- Confirm with "OK".

Saving a cooking program

You can save a cooking program as one of the "Favorites".

"Save" appears in the display at the end of a cooking program.

- Select "Save".

A summary of the program is displayed.

- Select "Accept".

You can save the program using a name of your choice. The name can have up to 10 characters. Confirm each with "OK".

- Select the desired name.

After entering the name, select "Save" and confirm with "OK".

Information about the program is displayed.

- Confirm with "OK".

Insufficient water

If the steam oven runs out of water during operation, an audible tone will sound and the display will prompt you to fill the water container with fresh tap water.

- Remove the water container and fill it with fresh tap water.
- Push the water container back into the appliance.
- Close the door.

Operation will continue.

Operation

Favorites

You can save up to 20 cooking programs under their own individual names in the "Favorites" menu.

If you have not saved a program of your own yet, the display will show:

Create program

You can now create you own Favorite program.

Already created and saved Favorites are displayed. You can choose from the following options:

Edit programs

Create programs

Use this option to create a new Favorite.

Change program

Use this option to display and change an existing Favorite.

Delete program

Use this option to delete existing Favorites.

Creating a Favorite

- Select "Favorites" from the main menu.
- Select "Create program" or "Edit program".
- Enter the settings in the usual way and then press "OK" to confirm.

If you want to add a cooking step, select "Add cooking stage" and proceed as described above.

- Select "Complete program".

A summary of the program is displayed.

- Confirm with "OK".

You can save the program using a name of your choice. The name can have up to 10 characters. Confirm each with "OK".

- Select "Save".
- Select the name you want.

After entering the name, select "Save".

Information about the program is displayed.

- Confirm with "OK".

Changing a Favorite

- Select "Favorites".
- Select "Edit programs".
- Select "Change program".
- Select the desired program.

Now you can change the cooking steps or the program name. Enter the settings in the usual way.

Deleting a Favorite

- Select "Favorites".
- Select "Edit programs".
- Select "Delete program".
- Select the desired program.

Additional functions

Start time / Finish time

You can delay the start time. Delay start cannot be used for running the descaling program.

Use "Start at" to enter the time of day at which you want the program to start. Use "Ready at" to enter the time of day at which you want the program to end.

The difference between the start time and ready time is the entered cooking time plus the preheating time calculated by the steam oven.

If the temperature in the oven is too high, e.g. just after a cooking program, you will not be able to use this function. "Start at" / "Ready at" will not appear in the display if this is the case.
Open the oven door until the appliance has cooled down.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking.

Setting the times

- Select the program, temperature and cooking time as usual.
- Select "Change".
- Then select "Start at" or "Ready at" and enter the time you want the cooking program to begin or end.
- Confirm with "OK".

Deleting a set time

- Select "Change".
- Select "Start at" or "Ready at".
- Select "Reset".

Timer

The timer can be used to time separate kitchen activities.

You can also use the timer while a program is running.

You can set a time between 1 second and 9 hours 59 minutes, 59 seconds.


A time of up to 10 minutes will be shown in min:sec in the display, and a time of more than 10 minutes in h:min.

The time must be entered in minutes and seconds or hours, minutes and seconds.

Example: 8 minutes = 0:08:00.

At the end of the time you will hear an audible tone. Turn the timer off by touching "Timer". If you do not turn the timer off, the time will continue counting upwards in seconds and the "Timer" symbol will flash in the display. This will tell you how much time has passed since the set time elapsed.

Setting the timer

If the time of day display has been turned off (see "Settings - Time of day"), you must turn the appliance on  to set the timer.

- Touch "Timer".
- Use the numeric keypad to enter the desired time.
- Confirm with "OK".

Changing the timer setting

- Touch "Timer", enter the new time, and confirm with "OK".

Deleting a timer setting

- Touch "Timer", and select "Reset".

Additional functions

System lock

The system lock prevents the steam oven from being turned on inadvertently.

The oven is delivered with the system lock deactivated. If you wish to use this function you have to change the default setting (see "Settings - Safety").

Unlocking

- Touch the On/Off button ①.

A message is displayed.


- Touch "OK" until the message disappears.

Now you can use the oven as usual.

The system lock will activate itself again automatically a few seconds after turning the oven off.

Sensor lock

The oven is equipped with a sensor lock to prevent settings from being changed inadvertently during cooking.

When sensor lock is activated, with the exception of On/Off , the sensor buttons will not respond. An elapsed timer can still be confirmed.

The oven comes with the sensor lock deactivated. If you wish to use this function you have to change the default setting (see "Settings - Safety").

Unlocking

- Touch any button.

A message is displayed.

- Press and hold "OK" until the message disappears.

Now you can use the oven as usual.

The sensor lock will activate itself again a few seconds after the last sensor is pressed.

Important and useful information

The advantages of cooking with steam

Vitamins and minerals are retained better, as the food is not immersed in water.

When cooked with steam, food retains its natural taste better than with conventional cooking. We therefore recommend not to season the food at all or only after it has been cooked. Food retains its fresh, natural color.

Suitable cooking utensils

Cooking pans

Included with the steam oven are stainless steel cooking pans. Other pans, in a variety of sizes, both perforated and solid, are available as optional extras (see "Optional accessories"). This enables you to choose the most suitable pan for the food you are preparing.

It is best to use perforated pans for Steam Cooking. This enables the steam to reach the food from all sides and the dish is evenly cooked.

Your own pans

You can also use your own pans. However, please note the following:

- Pans must be heat-resistant to 212°F / 100°C and able to withstand hot steam. Plastic pans can only be used for Steam Cooking if the manufacturer specifies that they are suitable for such use.
- Thick-sided pans made of porcelain, china or stoneware, for example, are less suitable for Steam Cooking. They do not conduct heat well, thus cooking times will be considerably longer than those given in the charts.

Important and useful information

- Place the cooking pans on the inserted rack, not on the oven floor.
- Ensure that there is a gap between the upper rim of the pan and the top of the cooking compartment to allow sufficient steam into the pan.

Drip tray

Always place the drip tray on the lowest shelf runner when using perforated pans. The tray will collect any dripping liquid.

You can also use the drip tray as a cooking pan.

Shelf levels

You can select any shelf level and can also cook on several levels at the same time.

When using more than one deep pan at the same time it is best to offset them on their shelves. Leave at least one level open in between them.

To prevent the cooking pans and rack from tipping, always insert them between the rails of the side runners.

Frozen food

The heating up time for frozen food is longer than for fresh food. The greater the quantity of frozen food, the longer the preheating phase.

Important and useful information

Temperature

The maximum temperature in the steam oven is 212° F / 100° C. Most types of food can be cooked at this temperature. Some more delicate types of food, such as berries, must be cooked at lower temperatures, otherwise they will burst. More information is provided in the relevant chapters.

Cooking time

In general, the cooking times for cooking with steam are the same as for cooking food on a cooktop. More information about any factors that may affect the cooking time is provided in the following chapters.

The quantity of food does not affect the cooking time. 1 lb of potatoes will take the same time to cook as ½ lb.

The cooking times given in the charts are guidelines only. We recommend selecting the shorter cooking time to start with, additional time can be added if necessary.

Cooking with liquid

When cooking with liquid, only fill the cooking pan $\frac{2}{3}$ full to prevent the liquid from spilling when the cooking container is removed from the oven.

Your own recipes

Any food and recipes which are prepared in a pot or a pan can also be cooked using steam. The cooking times in the steam oven will be the same. Please note that food will not brown when cooked with steam.

Vegetables

Fresh vegetables

Prepare fresh vegetables in the usual way, i.e. wash, clean and cut into pieces.

Frozen vegetables

Frozen vegetables do not need to be defrosted beforehand. Exception: Vegetables that have been frozen together in a block.

Frozen and fresh vegetables with the same cooking time can be cooked together.

If vegetables have frozen together in clumps, break them up.

Cooking pans

For even cooking of smaller items, it is best to use a shallow pan for these types of foods and only fill it to a depth of 1 1/4" - 2" (3 - 5 cm). Distribute large quantities of food between several shallow cooking pans.

Use solid cooking pans for vegetables that are cooked in liquid, for example red cabbage.

Shelf levels

When cooking vegetables with a distinctive color (e.g. beets) in a perforated pan, do not place any other foods beneath this pan. This prevents any discoloration from dripping liquid.

Steam Cooking

Cooking duration

When cooking vegetables with steam, the cooking duration will depend on the size and desired degree of doneness.

Settings

MasterChef > Vegetables > ... > Steam Cooking

or

Steam Cooking

Temperature: 212 ° F / 100° C

Cooking time: see table

The cooking times given in the table are guidelines for fresh vegetables. We recommend selecting the shorter cooking time to start, additional time can be added if necessary.

	Cooking time in minutes
Artichokes	32–38
Cauliflower, Whole	27–28
Cauliflower, Florets	8
Beans, Green	10–12
Broccoli, Florets	3–4
Carrots, Whole	7–8
Carrots, Halved	6–7
Carrots, Chopped	4
Chicory, Halved	4–5
Chinese Cabbage, Chopped	3
Peas	3
Fennel, Halved	10–12
Fennel, Cut in Strips	4–5
Kale, Chopped	23–26

Steam Cooking

	Cooking time in minutes
Potatoes, Waxy, Peeled	
Whole	27–29
Halved	21–22
Quartered	16–18
Potatoes, Fairly waxy, Peeled	
Whole	25–27
Halved	19–21
Quartered	17–18
Potatoes, Floury, Peeled	
Whole	26–28
Halved	19–20
Quartered	15–16
Kohlrabi, Cut into Sticks	6–7
Pumpkin, Diced	2–4
Corn on the Cob	30–35
Swiss Chard, Chopped	2–3
Peppers, Diced / Cut into Strips	2
New Potatoes, Waxy	30–32
Mushrooms	2
Leeks, Sliced	4–5
Leeks, Halved Lengthwise	6
Romanesco, Whole	22–25
Romanesco, Florets	5–7
Brussels Sprouts	10–12
Red Beets, Whole	53–57
Red Cabbage, Chopped	23–26
Black Salsify, Whole, 3/4" Width	9–10
Celery Root, Cut into Sticks	6–7

Steam Cooking

	Cooking time in minutes
Green Asparagus	7
White Asparagus, 3/4" Width	9-10
Carrots, Chopped	6
Spinach	1-2
Pointed Cabbage, Chopped	10-11
Celery, Chopped	4-5
Rutabaga, Chopped	6-7
White Cabbage, Chopped	12
Savoy Cabbage, Chopped	10-11
Zucchini, Sliced	2-3
Snap Peas	5-7

Meat

Fresh meat

Prepare the meat as usual.

Frozen meat

Meat should be thoroughly defrosted before cooking (see "Defrost").

Preparation

For meat that needs to be seared before being cooked, e.g. stewing meat, sear the meat in a pan on the cooktop.

Cooking time

The cooking time depends on the thickness and consistency of the food. The thicker the meat, the longer the cooking time.

Tips

Use a perforated pan to retain the **flavor** when cooking meat. Place a solid pan underneath to catch the juices. The juices can be used to make a gravy or be frozen for later use.

Steam Cooking

Settings

MasterChef > Meat > ... > Steam Cooking

or

Steam Cooking

Temperature: 212° F / 100° C

Cooking time: see table

The cooking times given in the chart are guidelines only. We recommend selecting the shorter cooking time to start, additional time can be added if necessary.

Meat	Cooking time in minutes
Shank, Covered with Water	110–120
Pork Knuckle	135–145
Chicken Breast Filet	8–10
Leg (Joint)	105–115
Prime Rib, Covered with Water	110–120
Veal Strips	3–4
Smoked Pork Chops	6–8
Lamb Stew	12–16
Spring Chicken	60–70
Roulade of Turkey	12–15
Turkey Breast	4–6
Cross Rib, Covered with Water	130–140
Beef Stew	105–115
Whole Chicken, Covered with Water	80–90
Boiled Beef	110–120

Sausage

Settings

MasterChef > Sausage > ... Steam Cooking

or

Steam Cooking

Temperature: 195° F / 90° C

Cooking time: see table

Sausage	Cooking time in minutes
Boiled Sausage	6–8
Pork Sausage	6–8
Veal Sausage	6–8

Steam Cooking

Fish

Fresh fish

Prepare fresh fish in the usual way, i.e. clean, gut and filet.

Frozen fish

Frozen fish should be slightly defrosted before cooking (see "Defrost").

Preparation

Add some lemon or lime juice to fish before cooking. The citric acid helps the flesh stay firm.

It is not necessary to salt fish when cooking with steam, as this method retains the minerals which give the fish its unique flavor.

Cooking pans

Use greased, perforated pans to cook fish.

Shelf levels

When cooking fish in a perforated pan at the same time as cooking other types of food in other pans, place the pan with the fish directly above the drip tray to catch any liquid and so avoid any transfer of tastes to other food.

Temperature

185° F – 195° F / 85° C – 90° C

For gently cooking delicate types of fish, for instance Sole.

212° F / 100 °C

For cooking firmer types of fish, e.g. Cod and Salmon.
Also for cooking fish in sauce or stock.

Cooking duration

The cooking time depends on the thickness and consistency of the food.

The longer fish cooks, the firmer its flesh will become.

Observe the cooking times specified in the charts.

If you find that the fish is not cooked sufficiently, cook it for only a few minutes more.

When cooking fish in sauce or stock, we recommend that you increase the specified cooking time by a few minutes.

Tips

Cook larger fish on its belly (swimming position). So that you get the necessary stability, place a small cup or similar item upside down in the cooking pan. Set the fish with the opened belly side on that.

Settings

MasterChef > Fish > ... > Steam Cooking

or

Steam Cooking

Temperature: see table

Cooking time: see table

Steam Cooking

The cooking times specified in the chart are guidelines for fresh fish. We recommend selecting the shorter cooking time to start, additional time can be added if necessary.

	Temperature in ° F / ° C	Cooking time in minutes
Eel	212 / 100	5–7
Perch Filet	212 / 100	8–10
Mahi Mahi, Fileted	185 / 85	3
Trout, ½ lb (250 g)	195 / 90	10–13
Halibut Filet	185 / 85	4–6
Cod Filet	212 / 100	6
Carp, 3.3 lbs (1.5 kg)	212 / 100	18–25
Salmon Filet	212 / 100	6–8
Salmon Steak	212 / 100	8–10
Rainbow Trout	195 / 90	14–17
Pangasius Filet	185 / 85	3
Ocean Perch Filet	212 / 100	6–8
Haddock Filet	212 / 100	4–6
Flounder Filet	185 / 85	4–5
Monkfish Filet	185 / 85	8–10
Sole Filet	185 / 85	3
Turbot Filet	185 / 85	5–8
Tuna Filet	212 / 100	6–8
Pike Perch Filet	185 / 85	4

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

Peel, clean and wash the shellfish.

Cooking pans

Use greased, perforated pans to cook shellfish.

Cooking time

The longer shellfish are cooked, the firmer they become. Observe the cooking times given in the chart.

When cooking shellfish in sauce or stock, we recommend that you increase the specified cooking time by a few minutes.

Settings

MasterChef > Shellfish > ... > Steam Cooking

or

Steam Cooking

Temperature: see table


Cooking time: see table

	Temperature in ° F / ° C	Cooking time in minutes
Shrimp	195 / 90	3
King Prawns	195 / 90	4
Small Shrimp	195 / 90	3
Crayfish	203 / 95	10–15
Large Shrimp	195 / 90	3

Steam Cooking

Mussels

Fresh mussels

 Prepare only mussels that are closed. Do not eat mussels that have not opened after being cooked. Risk of food poisoning!

Soak fresh mussels in water for a few hours before cooking to rinse out any sand. Then scrub the mussels thoroughly to remove all fibers.

Frozen mussels

Defrost frozen mussels before cooking.

Cooking time

The longer mussels are cooked, the tougher they become. Use the cooking times given in the chart.

Settings

MasterChef > Mussels > ... > Steam Cooking

or

Steam Cooking

Temperature: see table

Cooking time: see table

	Temperature in ° F / ° C	Cooking time in minutes
Barnacles	212 / 100	2
Cockles	212 / 100	2
Bearded Mussels	195 / 90	12
Scallops	195 / 90	5
Razor Clams	212 / 100	2–4
Clams	195 / 90	4

Rice

Rice swells when cooked, so it needs to be cooked in liquid. The proportion of rice to liquid will vary depending on the type of rice.

The rice absorbs all the liquid, so none of the nutrients are lost.

Settings

MasterChef > Rice > ... > Steam Cooking

or

Steam Cooking

Temperature: 212° F / 100° C

Cooking time: see table

	Ratio Rice : Liquid	Cooking time in minutes
Basmati Rice	1 : 1.5	15
Parboiled Rice	1 : 1.5	23–25
Round Grain Rice		
Pudding Rice	1 : 2.5	30
Risotto Rice	1 : 2.5	18–19
Brown Rice	1 : 1.5	26–29
Wild Rice	1 : 1.5	26–29

Steam Cooking

Pasta

Dry pasta

Dry pasta swells when it is cooked, so it needs to be cooked in liquid. The liquid must completely cover the pasta. Using hot liquid gives better results.

Fresh pasta

Fresh noodles and pasta, for example, from the store refrigerator, do not swell. Fresh pasta should be cooked in a perforated pan.

Separate any pieces of pasta that have stuck together and spread them out evenly in the cooking pan.

Settings

MasterChef > Pasta > ... > Steam Cooking

or

Steam Cooking

Temperature: 212° F / 100° C

Cooking time: see table

Fresh pasta	Cooking time in minutes
Gnocchi	3
Round Knöpfli	2
Ravioli	3
Spätzle	2
Tortellini	3
Dry pasta, covered with water	
Flat Pasta	14
Soup Pasta	8

Dumplings

Fresh dumplings should be cooked in a greased, perforated pan.

Settings

MasterChef > Dumplings > ... > Steam Cooking

or

Steam Cooking

Temperature: 212° F / 100° C

Cooking time: see table

	Cooking time in minutes
Sweet Dumplings	30
Yeast Dumplings	20
Boil-in-the-Bag Potato Dumplings	20
Boil-in-the-Bag Bread Dumplings	18–20

Steam Cooking

Grains

Grain swells when cooked, so it needs to be cooked in liquid. The grain to liquid ratio depends on the type of grain.

Grain can be cooked whole or cracked.

Settings

MasterChef > Grains > ... > Steam Cooking

or

Steam Cooking

Temperature: 212° F / 100° C

Cooking time: see table

	Ratio Grain: Liquid	Cooking time in minutes
Amaranth	1 : 1.5	15–17
Bulgur	1 : 1.5	9
Green Spelt, Whole	1 : 1	18–20
Green Spelt, Cracked	1 : 1	7
Oats, Whole	1 : 1	18
Oats, Cracked	1 : 1	7
Millet	1 : 1.5	10
Polenta	1 : 3	10
Quinoa	1 : 1.5	15
Rye, Whole	1 : 1	35
Rye, Cracked	1 : 1	10
Wheat, Whole	1 : 1	30
Wheat, Cracked	1 : 1	8

Legumes

Soak legumes for at least 10 hours in cold water before cooking. Soaking makes the pulses more digestible and shortens the cooking time.

Exception: **Lentils** do not need to be soaked before cooking.

Soaked legumes must be covered with liquid during cooking. With unsoaked legumes, a specific ratio of legumes to water is required.

Settings

MasterChef > Legumes > ... > Steam Cooking

or

Steam Cooking

Temperature: 212° F / 100° C

Cooking time: see table

Soaked	
	Cooking time in minutes
Beans	
Kidney Beans	55–65
Black Beans	55–60
Pinto Beans	55–65
White Beans	34–36
Peas	
Yellow Peas	40–50
Green Peas, Shelled	27

Steam Cooking

Settings

Steam Cooking
Temperature: 212° F / 100° C
Cooking time: see table

Not soaked		
	Cooking time in minutes	Ratio Legumes: Liquid
Beans		
Kidney Beans	130–140	1 : 3
Black Beans	100–120	1 : 3
Pinto Beans	115–135	1 : 3
White Beans	80–90	1 : 3
Lentils		
Brown Lentils	13–14	1 : 2
Red Lentils	7	1 : 2
Peas		
Yellow Peas	110–130	1 : 3
Green Peas, Shelled	60–70	1 : 3

Eggs

Use a perforated pan to boil eggs.

The eggs do not need to be pierced before cooking as they are gradually warmed during the heating up phase and so do not burst when they are cooked with steam.

Use a greased, solid pan for preparing egg dishes, e.g. custard.

Settings

MasterChef > Eggs > ... > Steam Cooking

or

Steam Cooking

Temperature: 212° F / 100° C

Steam Cooking

Fruit

Cook fruit in a solid pan so that none of the juice is lost.

If you wish to cook fruit in a perforated pan, place a solid pan directly underneath it to collect the juice.

Tip:

You can use the juice which has collected in the solid pan to make a glaze for a tart.

Settings

MasterChef > Fruit > ... > Steam Cooking

or

Steam Cooking

Temperature: 212° F / 100° C

Cooking time: see table

	Cooking time in minutes
Apple Chunks	1–3
Pear Chunks	1–3
Cherries	2–4
Mirabelle Plums	1–2
Nectarine / Peach Chunks	1–2
Plums	1–3
Quince, Diced	6–8
Rhubarb Pieces	1–2
Gooseberries	2–3

Menu Cooking - Manual

Turn the steam reduction off when Menu Cooking (see "Settings").

With Menu Cooking you can cook a whole meal containing types of food which have different cooking times, e.g. tilapia filet with rice and broccoli. The food is placed in the oven at the appropriate time so that the whole meal is ready at the same time.

Shelf level

When cooking dripping food (e.g. fish) or food with a distinctive color (e.g. beets) in a perforated pan, place the drip tray / universal tray underneath. This avoids any transfer of flavors from dripping liquid.

Temperature

The temperature for Menu Cooking should be 212°F / 100°C, as this is the temperature required to cook the majority of foods.

Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 185°F / 85°C for sea bream and 212°F / 100°C for potatoes.

If the default cooking temperature for the food is 185°F / 85°C, for example, try cooking it at 212°F / 100°C and testing the result. Some delicate types of fish with a soft structure, e.g. sole and plaice, will become very firm when cooked at 212°F / 100°C.

Cooking duration

If you increase the default temperature, shorten the cooking duration by approx. $\frac{1}{3}$.

Steam Cooking

Example

Rice 20 minutes
 Tilapia Filets 6 minutes
 Broccoli 4 minutes

20 minutes minus 6 minutes =
 14 minutes (first cooking duration: rice)
 6 minutes minus 4 minutes =
 2 minutes (second cooking duration: tilapia filet)
 remainder =
 4 minutes (third cooking duration: broccoli)

Cooking Times	20 min. Rice		
		6 min. Tilapia Filet	
			4 min. Broccoli
Setting	14 minutes	2 minutes	4 minutes

- Check that steam reduction has been turned off.
- Place the rice in the oven first.
- Set the first cooking time: 14 minutes.
- After 14 minutes, place the tilapia filet in the oven.
- Set the second cooking time: 2 minutes.
- After 2 minutes, place the broccoli in the oven.
- Set the third cooking time: 4 minutes.

Reheat

Always follow USDA guidelines on food safety.

The steam oven is very effective at reheating food gently without drying it out or over-cooking it. The food will reheat evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

Suitable cooking utensils

Small quantities can be reheated on a plate, larger quantities should be placed in a cooking pan.

Duration

The number of plates or pans has no bearing on the duration.

The durations specified in the chart relate to an average portion per plate/pan. Increase the duration for larger quantities.

Tips

Compact items such as stuffed bell peppers or roulades should be cut in half.

Please note that breaded items will not retain their crispness when they are reheated.

Reheat sauces separately. Exceptions are dishes such as stew and casseroles where the sauce is part of the dish.

Special Modes

Procedure

- Cover the food with a deep plate, a lid, or with foil that is resistant to temperatures up to 212° F / 100° C and to steam.
- Then place the plate on the rack in the oven.

Settings

Special Modes > Reheat,

or

Steam Cooking

Temperature: 212° F / 100° C

Duration: see table

	Duration in minutes
Side Dishes (pasta, rice, etc.)	8–10
Casserole	8–10
Fish Filet	6–8
Meat	8–10
Poultry	8–10
Vegetables	8–10
Soup	8–10
Plated Meals	8–10

Defrost

Always follow USDA guidelines on food safety.

It is much quicker to defrost items in the steam oven than at room temperature.

Temperature

140° F / 60° C is the best temperature for defrosting.

Exceptions: 122° F / 50° C for ground meat and game.

Before and after defrosting

Remove all packaging before defrosting.

Exceptions:

Leave bread and baked goods in their packaging as otherwise they will absorb moisture and become soft.

Cooking pans

When defrosting food which will drip, for example poultry, use a perforated cooking pan with the drip tray underneath it. This way food will not be lying in the defrosted liquid.

 Dispose of the liquid from defrosting meat or poultry - do not use! Danger of salmonella poisoning!

Food that does not drip can be defrosted in a solid pan.

When defrosting food which has frozen together, e.g. berries or chunks of meat, separate them about half-way through the defrosting time.

Do not refreeze food once it has thawed.

Settings

Special Modes > Defrost,

or

Steam Cooking

Temperature: see table

Duration: see table

Special Modes

Food to be defrosted	Weight in oz / g	Temperature in ° F / ° C	Defrosting time in minutes	Standing time in minutes
Fruit				
Apple Sauce	8.8 / 250	140 / 60	20–25	10–15
Apple Chunks	8.8 / 250	140 / 60	20–25	10–15
Apricots	1.1 lb / 500	140 / 60	25–28	15–20
Strawberries	10.6 / 300	140 / 60	8–10	10–12
Raspberries/ Black Currants	10.6 / 300	140 / 60	8	10–12
Cherries	5.3 / 150	140 / 60	15	10–15
Peaches	1.1 lb / 500	140 / 60	25–28	15–20
Plums	8.8 / 250	140 / 60	20–25	10–15
Gooseberries	8.8 / 250	140 / 60	20–22	10–15
Vegetables				
Frozen in a block, e.g. Kale, Spinach, Red Cabbage	10.6 / 300	140 / 60	20–25	10–15
Fish				
Fish Filets	14 / 400	140 / 60	15	10–15
Trout	1.1 lb / 500	140 / 60	15–18	10–15
Lobster	10.6 / 300	140 / 60	25–30	10–15
Shrimp	10.6 / 300	140 / 60	4–6	5

Special Modes

Food to be defrosted	Weight in oz / g	Temperature in ° F / ° C	Defrosting time in minutes	Standing time in minutes
Meat				
Roast	sliced	140 / 60	8–10	15–20
Ground Meat	8.8 / 250	122 / 50	15–20	10–15
Ground Meat	1.1 lb / 500	122 / 50	20–30	10–15
Stew	1.1 lb / 500	140 / 60	30–40	10–15
Stew	2.2 lb / 1000	140 / 60	50–60	10–15
Liver	8.8 / 250	140 / 60	20–25	10–15
Cutlets / Chops / Sausage	1.7 lb / 800	140 / 60	25–35	15–20
Poultry				
Chicken	2.2 lb / 1000	140 / 60	40	15–20
Chicken Legs	5.3 / 150	140 / 60	20–25	10–15
Chicken Filets	1.1 lb / 500	140 / 60	25–30	10–15
Turkey Drumsticks	1.1 lb / 500	140 / 60	40–45	10–15
Baked goods				
Puff Pastry/ Yeast Baked Goods		140 / 60	10–12	10–15
Cake and Cookies	14 / 400	140 / 60	15	10–15
Breads and buns				
Rolls		140 / 60	30	2
Rye Bread, Sliced	8.8 / 250	140 / 60	40	15
Whole Grain Bread, Sliced	8.8 / 250	140 / 60	65	15
White Bread, Sliced	5.3 / 150	140 / 60	30	20

Special Modes

Canning

Always follow USDA guidelines on food safety.

Only use unblemished, fresh produce that is in good condition.

Glass jars

Only use clean glass jars and accessories and check them for any defects. Glass jars with twist-off lids or glass lids with a rubber seal are suitable.

Make sure that all the glass jars are the same size so that canning is carried out evenly.

After you have filled the jars with the produce, clean the glass rims with a clean cloth and hot water and then seal the jars.

Fruit

Sort fruit carefully, rinse it briefly but thoroughly and allow to drain. Take great care when cleaning berries as they are very delicate.

Remove any peel, stalks and pits.

Cut up large fruit. For example, cut apples into slices.

If you are canning fruit with pits (e.g. plums, apricots) without removing the pits, pierce the fruit several times with a fork or wooden skewer, otherwise they will burst.

Vegetables

Rinse, clean and cut up vegetables.

Vegetables should be blanched before canning to help them retain their color (see "Blanching").

Filling volume

Fill the glass jars with produce up to a maximum of 1 1/4" (3 cm) below the rim. Do not pack down as this would damage the cell walls of the produce. Bang the jar gently on a cloth to help distribute the contents evenly.

Fill the jars with liquid. The produce must be completely covered.

Tips

Make use of residual heat by leaving the jars in the oven for 30 minutes after it has turned off.

Cover the jars with a cloth and allow to cool for approx. 24 hours.

Procedure

- Slide the rack into the lowest shelf level.
- Place the equal size, open jars on the rack. Make sure that they do not touch one another.

Settings

MasterChef > (Fruit / Vegetables) > ... > Canning

or

Special Modes > Canning, or
Steam Cooking

Special Modes

Juicing

You can use the steam oven to extract juices from soft fruit such as berries and cherries.

Overripe fruit is perfect, as the riper the fruit the greater the quantity of juice produced and the more intense the flavor.

Preparation

Sort and clean the fruit. Cut out any blemishes.

Remove the stems from grapes and cherries as these are bitter. The stalks do not need to be removed from berries.

Tips

Try mixing mild and tart fruit.

The juice quantity and aroma are improved if sugar is added to the fruit and is allowed to soak in for several hours. We recommend 1/4 - 1/2 cup (50-100 g) sugar per 2 lbs (1 kg) of sweet fruit and 1/2 - 3/4 cup (100-150 g) sugar for 2 lbs (1 kg) tangy fruit.

If you wish to bottle the juice rather than consume it straight away, while still hot pour it into clean bottles and seal immediately.

Procedure

- Put the prepared fruit into a perforated cooking pan.
- Place a solid pan or the drip tray underneath to catch the juice.

Settings

Steam Cooking
Temperature: 212° F / 100° C
Duration: 40–70 minutes

Menu Cooking

You can select up to three ingredients, e.g. fish, rice and vegetables.

The various components can be selected in any order. The Steam Oven uses cooking duration for its calculations so that food with the longest cooking duration must be placed in the oven first.

- Turn the oven on "On/Off".
- Fill the water container and push it into the appliance.
- Then place the drip tray in the oven.
- Select "Special Modes > Menu Cooking".
- Select the type of food.

Depending on the type of food selected, the display will prompt you to enter the size and how well done you want the food.

- Select or enter the values you want and confirm with "Continue".
- Select "Add food".
- Select the food you want and proceed in the same way as with the first one.
- Repeat the process for the third food type, if applicable.

After you have confirmed "Start Menu Cooking", the display will tell you which food to put in the oven.

At the end of the heating-up phase, the display will show when the next food type is to be placed in the oven. This process will be repeated for the third food type, if applicable.

You can also cook a menu using types of food which do not appear in the display list. See "Menu Cooking - Manual" for details on how to do this.

Special Modes

Making Yogurt

Always follow USDA guidelines on food safety.

To make yogurt, you will need milk and either fresh live yogurt or a yogurt culture, obtainable from health food stores.

Use natural yogurt with live culture and without additives. Heat-treated yogurt is not suitable.

The yogurt must be fresh (short storage time).

You can use either pasteurized or fresh whole milk. Pasteurized milk can be used without any further treatment. Fresh milk must first be heated to 195° F / 90° C (not boiled!) and then cooled down to 95° F / 35° C. Fresh milk will give a firmer yogurt than long-life milk.

The yogurt and the milk should have the same percentage of fat.

Do not move or shake the jars while the yogurt is thickening.

Immediately after preparation leave the yogurt to cool in the fridge.

How firm home-made yogurt is will depend on the consistency, fat content and the cultures used in the starter yogurt. Not all yogurts are suitable for use as starter yogurt.

Possible reasons for unsatisfactory results

Yogurt is not firm:

Incorrect storage of starter yogurt, too much time out of the refrigerator (e.g. in transportation), damaged packaging, milk not sufficiently heated.

Liquid has separated:

The jars were moved, yogurt was not cooled down quickly enough.

Yogurt is gritty:

Milk was overheated or in poor condition, milk and starter yogurt not evenly stirred.

Tip:

If you are using yogurt starter powder, you can prepare the yogurt from a mixture of milk and cream. Mix 3 cups (3/4 liter) milk with 1 cup (1/4 liter) of cream.

Procedure

- Mix ½ cup (100 g) yogurt with 4 cups (1 liter) of milk or make up the mixture with yogurt starter powder, following the instructions on the packaging.
- Pour the mixture into glass jars and seal them.
- Place the sealed jars in a cooking pan or on the rack. Make sure that they do not touch one another.
- Place the jars in the refrigerator immediately after completion of the process. Avoid moving the jars unnecessarily.

Settings

see table > Special > Making Yogurt

or

Steam Cooking

Temperature: 105° F / 40° C

Duration: 5:00 hours

Special Modes

Proofing

Procedure

- Prepare the dough according to the recipe.
- Place the dough in a covered bowl on the rack.

Settings

Special Modes > Proof

or

Steam Cooking

Temperature: 105° F / 40° C

Duration: as per recipe

Dissolving Gelatin

Procedure

- Soak **gelatin sheets** for five minutes in a bowl with cold water. The gelatin sheets must be completely covered with water. Remove the gelatin sheets from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatin sheets back in the bowl.
- Place the **gelatin powder** in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and put it on the rack.

Settings

Master Chef > Special > Dissolving Gelatin

or

Steam Cooking

Temperature: 155° F / 90° C

Duration: 1 minute

Melting Chocolate

You can melt any type of chocolate in the steam oven.

Procedure

- Break the chocolate into small pieces.
- Place large quantities in a non-perforated pan and small quantities in a cup or a dish.
- Cover the pan or the dish with temperature- (up to 212° F / 100 °C) and steam-resistant plastic wrap or a lid.
- Stir large quantities once during cooking.

Settings

MasterChef > Special > Melting Chocolate

or

Steam Cooking

Temperature: 150° F / 65° C

Duration: 20 minutes

Special Modes

Skinning Fruits and Vegetables

Procedure

- Cut a cross at the stem end of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the fruit/vegetables in a perforated cooking pan
- For almonds, it is important to plunge them into cold water as soon as they are taken out of the oven as otherwise the skin cannot be removed.

Settings

Steam Cooking

Temperature: 212° F / 100° C

Duration: see table

Food	Duration in minutes
Apricots	1
Almonds	1
Nectarines	1
Bell Peppers	4
Peaches	1
Tomatoes	1

Preserving Apples

The storage life of untreated apples can be increased. The apples will keep for 5 to 6 months when optimally stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

Settings

Steam Cooking
Temperature: 125° F / 50° C
Duration: 5 minutes

Blanching

Blanch fruit and vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original color.

Procedure

- Put the prepared vegetables or fruit into a perforated cooking pan.
- Once blanched, plunge the vegetables or fruit into ice cold water to cool them down quickly. Drain them well.

Settings

MasterChef > (Fruit/Vegetables) > ... > Blanch

or

Special Modes > Blanch

or

Steam Cooking
Temperature: 212° F / 100° C
Duration: 1 minute

Special Modes

Sweating Onions

Sweating means cooking the onions in their own juices, with the addition of a little fat if necessary.

Procedure

- Cut the onions into small pieces and place them in a solid cooking pan with a little butter.
- Cover the pan or the dish with temperature- (up to 212° F / 100 °C) and steam-resistant plastic wrap or a lid.

Settings

MasterChef > Special > Sweating Onions

or

Steam Cooking

Temperature: 212° F / 100 °C

Duration: 4 minutes

Rendering Fat

Bacon will not brown.

Procedure

- Place bacon (diced or sliced) in a solid cooking pan.
- Cover the pan with temperature- (up to 212° F / 100 °C) and steam-resistant plastic wrap or a lid.

Settings

MasterChef > Special > Rendering Fat

or

Steam Cooking

Temperature: 212° F / 100 °C

Duration: 4 minutes

Sanitizing Cookware

The steam oven will sanitize baby bottles and other cookware. Check beforehand that the manufacturer guarantees all components are to be heat resistant to 212° F / 100 °C and also steam resistant follow manufacturers instructions.

All parts of baby bottles must be completely dry before they are reassembled. This will ensure the bottles stay germ-free.

Procedure

- Dismantle the baby bottles into their individual components.
Place the parts on the rack or in a perforated cooking pan, making sure that they do not touch one another (on their sides or with the opening facing downwards) to allow hot steam to reach them from all sides.

Settings

Special Modes > Sanitize Cookware

or

Steam Cooking

Temperature: 212° F / 100 °C

Duration: 15 minutes

Heating Damp Towels

Procedure

- Moisten hand towels and then roll them up tightly.
- Place them beside one another in a perforated cooking pan.

Settings

MasterChef > Special > Heating damp towels

or

Steam Cooking

Temperature: 160° F / 70° C

Duration: 2 minutes

Special Modes

Decrystallizing Honey

Procedure

- Loosen the lid and place the jar (glass only) of honey in a perforated cooking pan or on the rack.
- Stir the honey once during the process.

Settings

MasterChef > Special > Decrystallize Honey

or

Steam Cooking

Temperature: 140° F / 60° C

Duration: 90 minutes (irrespective of jar size or amount of honey in the jar)

Your appliance has numerous MasterChef programs. Operating modes, temperatures and times are saved for the individual programs.

The degree of cooking is shown by a bar with seven segments. Factory setting is a medium doneness. Select the level of doneness by moving the slider to the left or right.

The weights shown refer to the weight per piece. You can cook a piece of salmon with a weight of ½ lb (250 g) or 10 pieces of salmon with a weight of ½ lb (250 g) at the same time.

Some programs will prompt you when to put the food in the oven. Follow or confirm the instructions.

Let the appliance cool down to room temperature after cooking before starting an automatic program.

If you place food items into a hot oven, be careful when opening the door. Hot steam can escape. Step back from the oven and wait until the steam has dissipated.

Take care that you do not come into contact with either hot steam or the hot oven walls. Risk of scalding and burns!

The starting time can be delayed using "Start at" or "Ready at".

To stop an automatic program prematurely, turn off the appliance.

If the food item is not yet cooked the way you want after an automatic program has run, select "Continue cooking".

MasterChef programs can also be saved as "Favorites" and added to the main menu.

MasterChef

- Select "MasterChef".
- Select the respective submenu (e.g. Vegetables).
- Select the desired vegetable (e.g. Cauliflower).
- Select and confirm the corresponding preset settings.
- Select the cooking method and set the degree of cooking as required.

Continue cooking

If the food is not yet cooked the way you want after an automatic program has run, you can continue cooking.


- Select "Continue cooking".
- Select how well cooked you want the food to be and confirm with "OK".


Your appliance has a number of standard default settings. You can select and change these via the "Settings" menu.

Currently selected settings are highlighted.

"Back" takes you back to the previous level.

After confirming with "OK" or if you do not make a selection within approx. 15 seconds, the display will go back to the previous level.

There are a number of language choices available for the display. If you have selected the wrong language by mistake you can follow the flag symbol  to return to the Language menu.

- Turn the appliance on.
- From the main menu, select "Settings .
- Select the sub-menu you want and press "OK" to confirm.
- Select the desired settings.
- Confirm with "OK".


Settings

The factory setting for the respective option is shown in **bold**.

Menu item	Available settings
Language 🏠	German , English, other languages Country
Time of Day	Display On / Off / Night Dimming Clock format 24 h / 12 h Set
Date	Set the date
Lighting	On / On for 15 seconds
Display Brightness	Set the brightness
Volume	Buzzer tones On / Off Keypad tones On / Off
Units	Weight g or lb/oz Temperature °C or °F
Keeping Warm	On / Off
Steam Reduction	On / Off
Recommended Temperatures	Change recommended temperatures
Safety	System lock 🔒 On / Off Unlock sensors On / Off

Menu item	Available settings
Water Hardness	Soft (< 8.7 gr/gal, < 8.4° dH, < 1.5 mmol/l) Medium (< 8.7 - 14.6 gr/gal, 8.4 - 14° dH, 1.5 - 2.5 mmol/l) Hard (> 14.6 gr/gal, > 14° dH, > 2.5 mmol/l)
Showroom Program	Demo mode On / Off
Factory Default	Settings Reset appliance settings Favorites Delete Favorites Recommended temperatures Reset recommended temperatures

Cleaning and care

 Risk of injury!

Never use a steam cleaner to clean the appliance. The steam can reach the electrical components and cause a short circuit.

Risk of damage!

Unsuitable cleaning agents can damage the surfaces of the appliance. Only use cleaning agents designed for domestic use.

Do not use cleaning agents or dishwashing liquids containing aliphatic hydrocarbons. These could cause the seals to swell.

Clean and dry the appliance and accessories after each use. Allow the appliance to cool down first.

Make sure the appliance is completely dry before closing the door.

If you are going to leave the appliance unused for an extended period, clean it once more thoroughly to prevent the build-up of odors. Leave the door open afterwards.

Appliance front

Remove soiling on the appliance front right away. If soiling is left on, it may be impossible to remove and the surfaces can discolor or change.

Glass cleaners may be used to clean the exterior. However do not allow them to sit or "puddle", this can cause damage to the surface. Remove the cleaner promptly.

Clean the appliance front with a clean sponge, dishwashing liquid and warm water. Then wipe them dry with a soft cloth. You can also use a clean, damp microfiber cloth without detergent.

All surfaces are susceptible to scratches. Scratches on glass surfaces could even cause a breakage.

All surfaces may become discolored or change, when they come into contact with unsuitable cleaning materials.

To better maintain your appliance avoid the following:

- cleaning agents containing soda, ammonia, alkaline, acid or chloride,
- limescale removers,
- abrasive cleaning agents, e.g. powder or cream cleansers, pumice stone,
- cleaners containing solvents,
- stainless steel cleaners,
- dishwasher detergent,
- oven cleaners,
- glass cleaners,
- abrasive hard sponges and brushes, such as pot scrubbers,
- magic erasers,
- sharp metal scrapers.

Cleaning and care

Oven interior

Dry the oven interior, door seal, drip channel, inside of the door and the compartment for the water container after each use. Use a sponge or absorbent cloth to wipe off any condensate that has built up.

Remove grease deposits with a clean sponge, liquid dish soap and warm water. Then wipe with clean water.

After prolonged use, the **floor heater** can become discolored from dripping liquids. This discoloration can be easily removed with the Miele ceramic and stainless steel cleaner (see "Optional accessories"). After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.

Automatic door opener

Take care that food residues do not get in the door opener. Any soiling should be wiped away using a clean sponge with liquid dish soap and warm water. Then wipe with clean water.

Accessories

Drip Tray, Wire Oven Rack and Cooking pans

Wash and dry the drip tray, rack and cooking pans after each use. They are all dishwasher safe.

Use a little vinegar to remove any bluish discoloration from the cooking pans.

You can also use the Miele ceramic and stainless steel cleaner (see "Optional accessories"). Rinse the pans thoroughly with clean water to remove any residual cleaning agents.

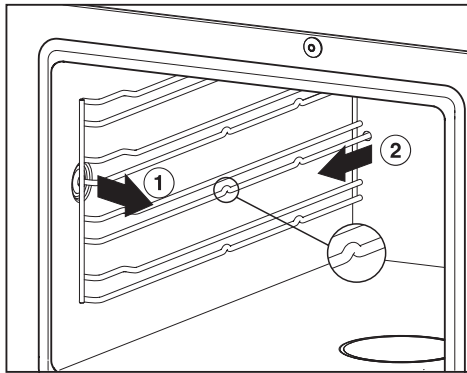
Water container

Remove and empty the water container after each use. Rinse it by hand and then dry it to prevent limescale deposits.

Side runners

The runners can be cleaned with water and liquid dish soap or in the dishwasher.

- Pull the runners sideways first ①, then forward ② and out.



- When replacing the runners, make sure that they are inserted correctly (see illustration). Press them in firmly.

If the side runners are not inserted correctly the cooking pans could tip or be pulled out. The temperature sensor could also be damaged when cooking pans are placed in the oven.

Cleaning and care

Descaling

We recommend that you use Miele Descaling Tablets (see "Optional accessories") for descaling the appliance. They have been specifically designed for optimal descaling of Miele products. Other descaling agents, which - in addition to citric acid - may contain other acids and/or other undesirable substances such as chlorides, might damage the product. Also, the desired effect cannot be guaranteed if the descaling solution does not have the required concentration.

Ensure that the descaling agent does not come into contact with the door handle or the metal panels, as this could cause stains. Wipe off the descaling agent immediately.

The appliance will need descaling after a certain number of operating hours. When it needs descaling, the number of times the steam oven can still be used before it has to be descaled will appear in the display.

The appliance will lock after the last possible use. It is recommended to descale before the appliance locks. The descaling takes approx. 40 minutes.

■ Turn the appliance on and select "Descale".

A message is displayed.

■ Confirm with "OK".

■ Fill the water container with cold tap water up to the level marker and add 2 Miele descaling tablets.

■ Push the water container as far as possible into the appliance.

The time remaining will count down in the display. The descaling process begins.

It is only possible to cancel the descaling process during the first 6 minutes.
Do not turn the appliance off during the descaling process.
If it is turned off before the end, the whole process will have to be started from the beginning again.

The water container will need emptying and refilling with fresh tap water twice during descaling.

Follow the instructions in the display.

A message will appear in the display when the descaling process has been completed.

After descaling

- Turn the oven off.
- Remove, empty and dry the water container.
- Dry the oven interior.

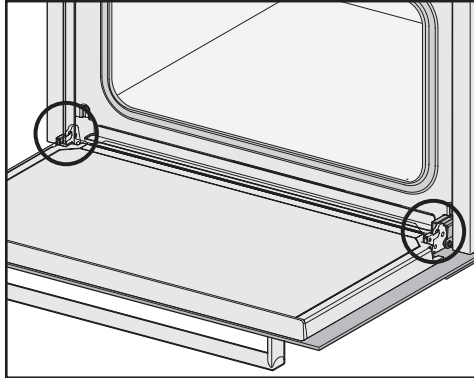
Leave the oven door open until the oven interior is completely dry.

Cleaning and care

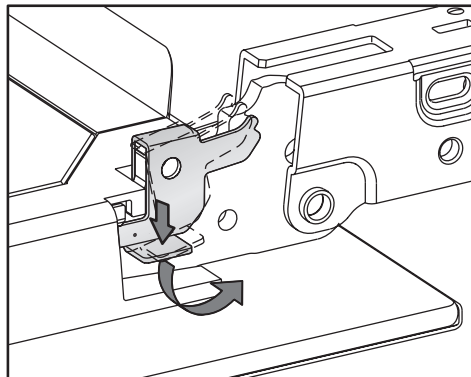
Oven door

Removing the door

Before the door can be removed the release levers on both door hinges must be unlocked.



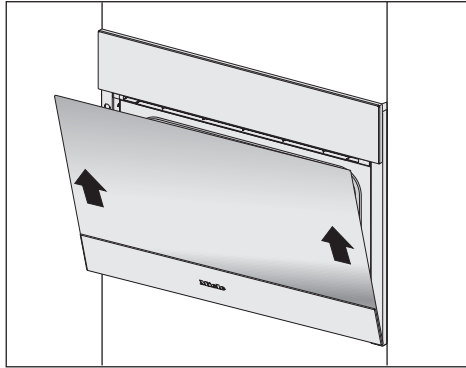
- Open the door fully.
- Unlock the release levers on both door hinges by pushing on them. Turn the release levers until they click and are in a slanted position.



Risk of injury.

Never pull the door off the brackets in the horizontal position. This will cause them to snap back, and damage the device.

- Close the door until it stops.
- Holding the door evenly with both hands, lift the door up at a slant and off the hinges.



Do not lift the door at the door handle. The handle and door panels could be damaged.
Make sure that the door is not tilted during removal.

Refitting the door


- Insert the back of the door on the hinges.

Make sure that the door is not tilted.

- Open the door fully.
- Turn the release levers until they click in the vertical position.

It is essential that the release levers are locked again after cleaning, otherwise the door could work itself loose from the hinges and be damaged.

Frequently asked questions

 Repairs should only be carried out by an authorized technician in accordance with local and national safety regulations. Unauthorized repairs could cause injury or appliance damage.

Problem	Possible cause and solution
The appliance cannot be turned on.	<p>The circuit breaker has tripped.</p> <ul style="list-style-type: none">■ Reset the circuit breaker (see data plate for the correct fuse rating). <p>There may be a technical fault.</p> <ul style="list-style-type: none">■ Disconnect the appliance from the electric power supply for approx. 1 minute. <p>Reconnect the power and turn the appliance on. If it still does not heat, contact Miele Technical Service.</p>
The demo program is set and the device does not heat.	<ul style="list-style-type: none">■ Turn the demo program off. Follow the instructions on the display.
The fan can still be heard after the appliance has been turned off.	<p>The appliance is equipped with a fan that directs vapors from the oven interior to the outside. The fan will continue to run for a while after the appliance has been turned off. It will stop automatically.</p>
You can hear a noise (humming) when the appliance is turned on, when it is operating, and after it has been turned off.	<p>This noise does not indicate a malfunction or a defect. This noise occurs when the appliance pumps water.</p>
After moving to a new location, the appliance no longer switches from the preheating phase to the cooking phase.	<p>The boiling point of water has changed because the altitude at the new location differs by at least 984 ft. (300 meters) from the old.</p> <ul style="list-style-type: none">■ To adjust the boiling point of water, descale the appliance (see "Cleaning and care - Descaling").

Frequently asked questions

Problem	Possible cause and solution
<p>During use, an unusually large amount of steam escapes from parts of the steam oven where it does not usually.</p>	<p>The door is not properly closed.</p> <ul style="list-style-type: none"> ■ Close the door. <p>The door seal is not seated properly.</p> <ul style="list-style-type: none"> ■ Press the door seal all the way around the door to make sure it is fitted evenly. <p>The door seal is damaged, e.g. cracks.</p> <ul style="list-style-type: none"> ■ Replace the seal.
<p>A whistling sound is heard when the appliance is turned on again.</p>	<p>When the door is closed, the pressure equalizes, which can cause a whistling sound. This does not indicate a defect.</p>
<p>The "Start at" and "Ready at" functions are not displayed.</p>	<p>These functions are not available for the "Descaling" program.</p> <p>The oven interior is too hot, e.g. at the end of a cooking program.</p> <ul style="list-style-type: none"> ■ Open the door and let the oven cool down.
<p>The oven light does not work.</p>	<p>The lighting is defective.</p> <p>Contact Miele to replace the lighting.</p>
<p>F and a number are displayed.</p>	
<p>F 44</p>	<p>Communication error</p> <ul style="list-style-type: none"> ■ Turn the appliance off and then on again after a few minutes. <p>If the error message is still there, contact Miele.</p>
<p>F .. Other error messages</p>	<p>Technical defect.</p> <ul style="list-style-type: none"> ■ Turn the appliance off and contact Miele.

Optional accessories

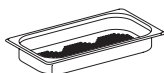
Miele offers a variety of additional accessories for its appliances including Miele cleaning and conditioning products.

These products can be easily ordered from the Miele website, Miele or your Miele dealer.

Cooking pans

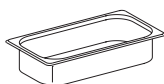
There is a wide range of perforated and solid cooking pans available in different sizes:

DGGL 1



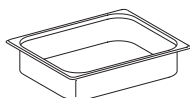
Perforated cooking pan
12 3/4" x 7" x 1 1/2" (WxDxH)
325 x 175 x 40 mm (WxDxH)

DGG 2



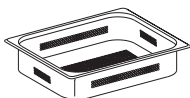
Solid cooking pan
12 3/4" x 7" x 2 1/2" (WxDxH)
325 x 175 x 65 mm (WxDxH)

DGG 3



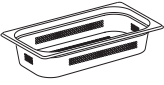
Solid cooking pan
12 3/4" x 10 1/2" x 2 1/2" (WxDxH)
325 x 265 x 65 mm (WxDxH)

DGGL 4



Perforated cooking pan
12 3/4" x 10 1/2" x 2 1/2" (WxDxH)
325 x 265 x 65 mm (WxDxH)

DGGL 5



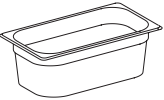
Perforated cooking pan
12 3/4" x 7" x 2 1/2" (WxDxH)
325 x 175 x 65 mm (WxDxH)

DGGL 6



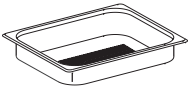
Perforated cooking pan
12 3/4" x 7" x 4" (WxDxH)
325 x 175 x 100 mm (WxDxH)

DGG 7



Solid cooking pan
12 3/4" x 7" x 4" (WxDxH)
325 x 175 x 100 mm (WxDxH)

DGGL 8



Perforated cooking pan
12 3/4" x 10 1/2" x 1 1/2" (WxDxH)
325 x 265 x 40 mm (WxDxH)

DGG 11



Solid cooking pan
11 3/4" x 14" x 3/4" (WxDxH)
300 x 350 x 20 mm ((WxDxH)

DGD 1/3



Lid for 12 3/4" x 7" (325 x 175 mm) cooking pans

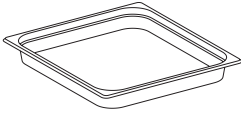
Optional accessories

DGD 1/2



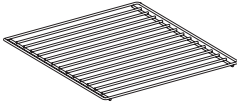
Lid for 12 3/4" x 10 1/2" (325 x 265 mm) cooking pans

Drip tray DGG 21



To catch dripping liquids
12 3/4" x 17" x 1 1/2" (WxDxH)
325 x 430 x 40 mm (WxDxH)

Wire Oven Rack



For use with your own cooking pans

Cleaning and conditioning products

Descaling tablets

Qty 6



To descale the appliance

Glass ceramic and stainless steel cleaner

250 ml



Removes discoloration from the floor heater caused by dripping liquids.
Removes discoloration from cooking pans.

In the event of a fault which you cannot correct yourself please contact the Miele Technical Service Department at the phone numbers listed on the back of this booklet.

When contacting the Technical Service Department, please quote the model and serial number of your appliance. These are shown on the data plate.

MieleCare

(USA only)

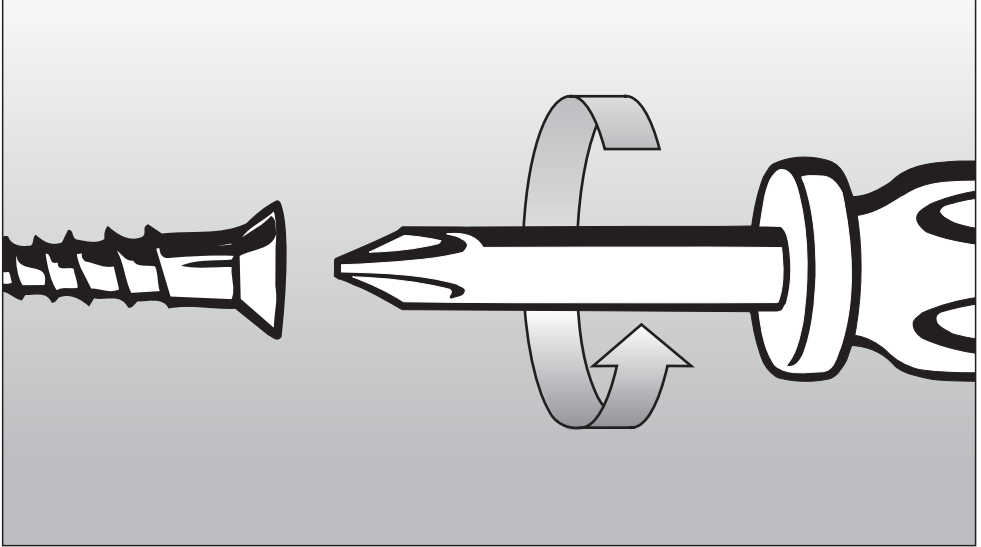
MieleCare, our Extended Service Contract program, gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership.

MieleCare is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts. Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability, and longevity of your Miele appliance.

Please note that unless expressly approved in writing by Miele's Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:

<http://mieleusa.com/mielecare>




Installation Instructions

Information is subject to change. Please refer to our website to obtain the most current product specification, technical & warranty information.

To prevent accidents
and appliance damage
read these instructions
before
installation or use.

IMPORTANT INSTALLATION SAFETY INSTRUCTIONS

 **WARNING** - Read all instructions before installation or use of the steam oven to prevent injury and machine damage.

- ▶ Before installation, make sure that the voltage and frequency on the appliance's data plate correspond with the household electrical supply. These ratings must match to prevent damaging the steam oven. If in doubt, consult a qualified electrician.
- ▶ Installation, repair and maintenance work should be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.
- ▶ Power bars or extension cords are not safe (risk of fire). Do not use them to connect the steam oven to the electrical power supply.
- ▶ The electrical outlet should be easily accessible after the appliance has been installed.
- ▶ The appliance must be positioned so that you can see the contents of a cooking pan placed on the top level. Otherwise you may risk scalding or burning yourself with hot water and food when taking pans out of the oven.

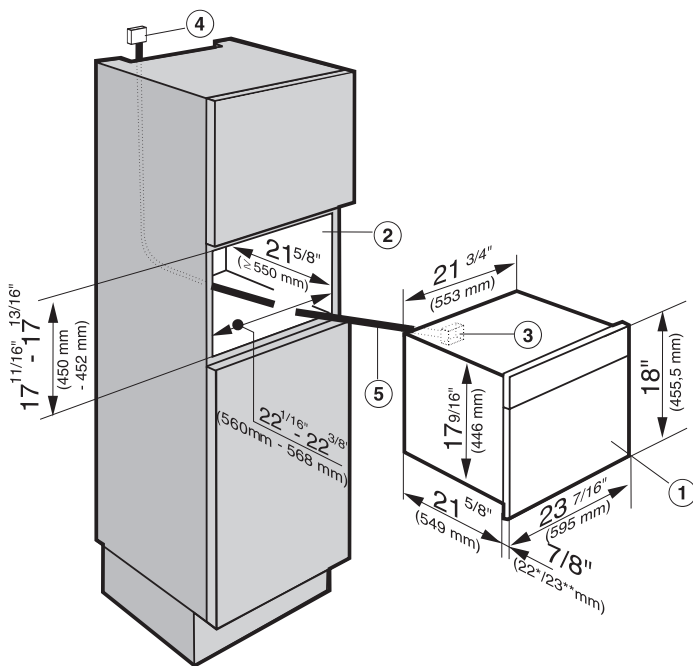
Note to the installer:

Please leave these instructions with the consumer of the appliance for the local building inspectors use.

SAVE THESE INSTRUCTIONS

Appliance and installation dimensions

Installation in a tall cabinet



* Appliances with glass front

** Appliances with metal front

① Built-in steam oven

② Installation niche

③ Power cord - Connection on the appliance

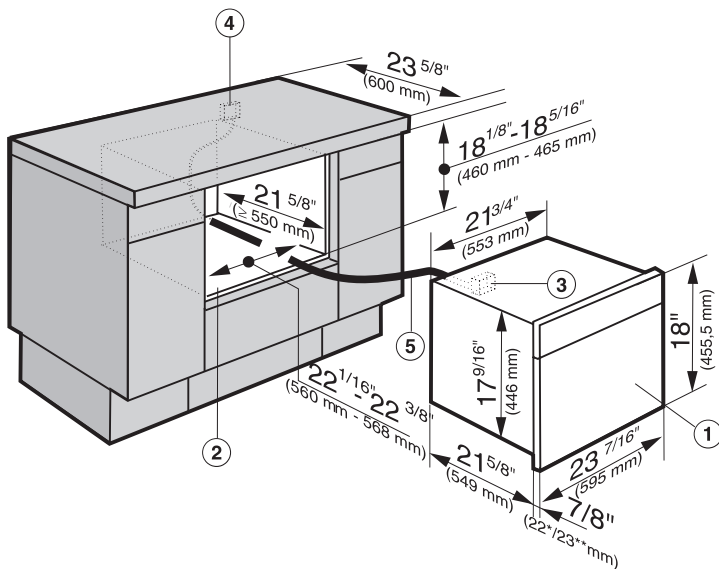
④ Recommended location of the electrical outlet

⑤ Power cord

Appliance and installation dimensions

Installation under a countertop

If the appliance is to be installed under a cooktop, observe the instructions for installation of the cooktop as well as its installation height.



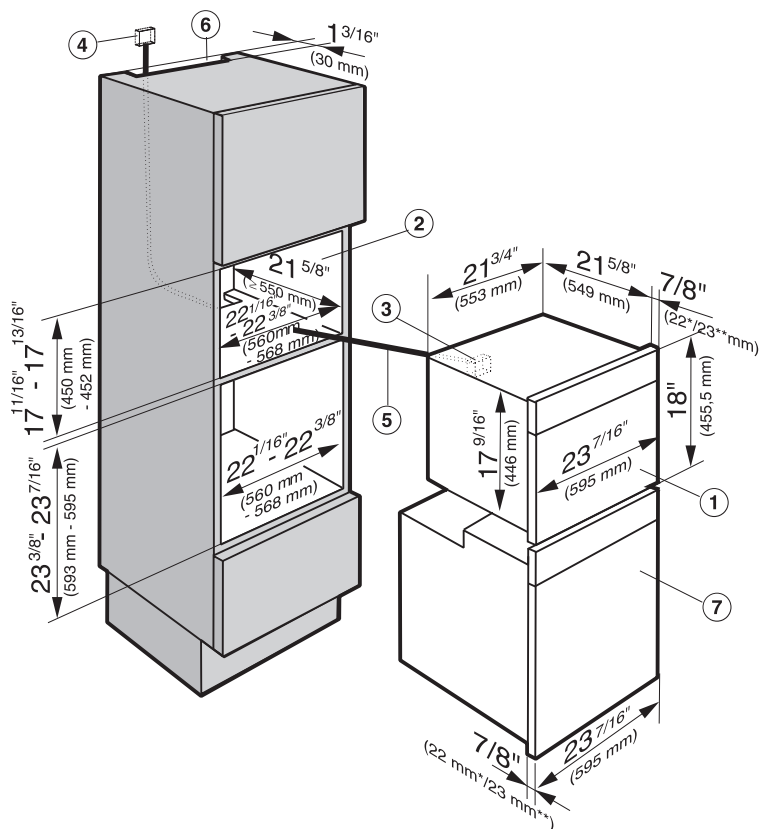
* Appliances with glass front

** Appliances with metal front

- ① Built-in steam oven
- ② Installation niche
- ③ Power cord - Connection on the appliance
- ④ Recommended location of the electrical outlet
- ⑤ Power cord

Appliance and installation dimensions

Installation in combination with an oven



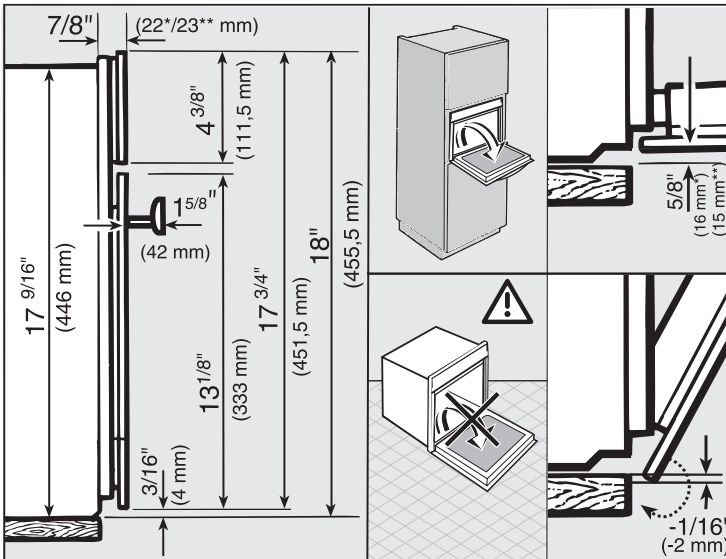
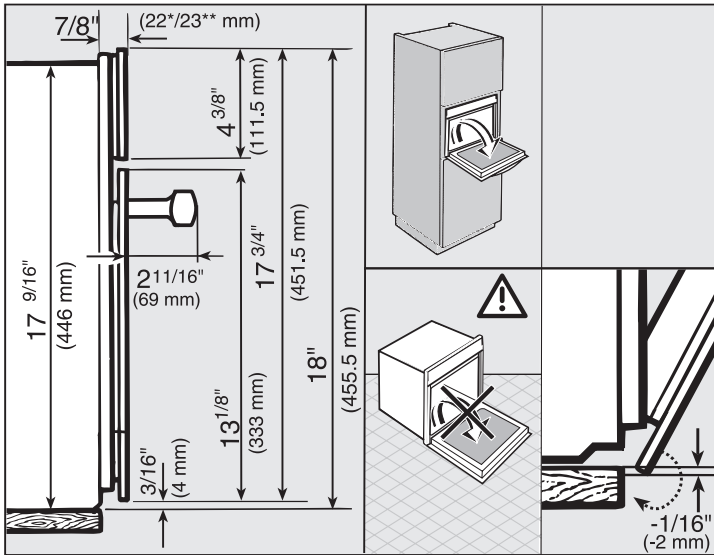
* Appliances with glass front

** Appliances with metal front

- ① Built-in steam oven
- ② Installation niche
- ③ Power cord - Connection on the appliance
- ④ Recommended location of the electrical outlet
- ⑤ Power cord
- ⑥ Cut-out for ventilation when combined with a self-cleaning oven
- ⑦ Oven

Appliance and installation dimensions

Detailed dimensions of the steam oven front



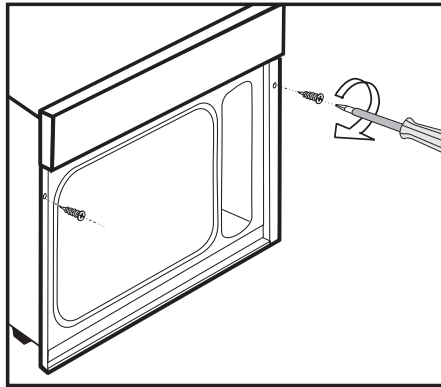
* Appliances with glass front

** Appliances with metal front

Installing the appliance


- Push the appliance into the installation niche and align it.

The appliance must be level, so that the steam generator can operate properly.
Deviation from the horizontal should not exceed 2°.



- Secure the appliance to the left and right side of the cabinet with the two supplied 1/8" x 1" (3.5 x 25 mm) wood screws.

Electrical connection

 **CAUTION:** Before installation or servicing, disconnect the power supply by either removing the fuse, shutting off the main power or manually "tripping" the circuit breaker.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. This data must correspond to prevent appliance damage.

Only operate the appliance after it has been installed.

If there is any question concerning the electrical connection of this appliance to your power supply, please consult a licensed electrician or contact Miele's Technical Service Department.

Power supply

Installation, repairs and other work by unqualified persons could be dangerous.

- Be sure your electrical supply matches the data plate.

Power supply

This appliance is equipped with a 5 ft (1.5 m) long power cord with a three-prong grounding plug ready for connection to a 240 V, 20 A, 60 Hz power supply.

Further installation details are on the wiring diagram.

NEMA 6-20P, 20 amp, L1, L2, G

Installer:

Please leave these instructions with the consumer.

Disposal of packing material

The transport and protective packing materials are environmentally friendly for disposal and may be recyclable.

Ensure that any plastic wrap is disposed of safely and kept out of the reach of children. Danger of suffocation! Danger of suffocation!

Disposal of an old appliance

Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

Before discarding an old appliance ensure that it presents no danger to children while being stored for disposal. Unplug it from the outlet, cut off its power cord and remove any doors to prevent hazards.

Please have the model and serial number of your appliance available before contacting Technical Service.

Miele

U.S.A.

Miele, Inc.

National Headquarters

9 Independence Way
Princeton, NJ 08540
Phone: 800-843-7231
609-419-9898
Fax: 609-419-4298
www.mieleusa.com

Technical Service & Support Nationwide

Phone: 800-999-1360
Fax: 888-586-8056
TechnicalService@mieleusa.com



Canada

**Importer
Miele Limited**

Headquarters and Miele Centre

161 Four Valley Drive
Vaughan, ON L4K 4V8
www.miele.ca

Customer Care Centre

Phone: 800-565-6435
905-532-2272
customercare@miele.ca

Germany

Manufacturer
Miele & Cie. KG
Carl-Miele-Straße 29
33332 Gütersloh

INFORMATION IS SUBJECT TO CHANGE. PLEASE REFER TO OUR WEBSITE TO OBTAIN THE MOST CURRENT PRODUCT SPECIFICATIONS, TECHNICAL & WARRANTY INFORMATION.

DG 6500 / DG 6600



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