

Operating instructions

Dual Fuel Upright Cooker 48"

(Gourmet warming drawer)



It is **essential** to read all instructions supplied before installing and using the appliance for the first time. This prevents both personal injury and damage to the appliance.

Important installation information

This Upright Cooker can be used in countries other than those specified on the appliance. It is, however, set up for connection to the gas and electricity supplies in these countries. For trouble-free operation of the appliance, it is best to use it in the countries specified.

For use in other countries, please contact Miele in your country.

 Risk of death from tipping!

If the Upright Cooker is not yet secured it could tip over and fatally injure children or adults.

Secure the Upright Cooker with the anti-tip device in accordance with the installation instructions.

- ▶ The Upright Cooker must be secured and connected according to the installation instructions.
- ▶ If you have moved the Upright Cooker, slide the locking latch onto the anti-tip device until you feel it lock into place.
- ▶ Do not use the Upright Cooker if the anti-tip device has not been properly installed and engaged.

Important installation information	2
Warning and Safety instructions	5
Caring for the environment	12
Overview Upright Cooker	13
Gourmet warming drawer	13
Gourmet warming drawer controls	14
Features	15
Model numbers	15
Data plate	15
Items supplied	15
Before using for the first time	16
Cleaning for the first time	16
Heating up the drawer for the first time	16
Operation	17
Opening and closing the door	17
Operating principles	17
Oven functions	18
Selecting a function	18
Temperature settings	19
Duration	20
Keeping food warm	21
Heating crockery	23
Useful tips	23
Heating-up times	23
Capacity	24
Low temperature cooking	25
Other uses	32
Cleaning and care	33
Unsuitable cleaning agents	33
Problem solving guide	35
Service	37
Contact in case of fault	37
Data plate	37

Contents

Warranty 37

Copyright and licences 38

Warning and Safety instructions

This appliance complies with all current local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

Read the installation instructions carefully before installing and connecting the Upright Cooker.

Read the operating instructions carefully before using the Upright Cooker. The installation and operating instructions are always jointly applicable and both contain important information on its installation, safety, use and maintenance. This prevents both personal injury and damage to the appliance.

Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep the installation instructions and the operating instructions in a safe place and pass them both on to any future owner.

Warning and Safety instructions

Correct application

- ▶ This drawer is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ This drawer is not suitable for outdoor use.
- ▶ The warming drawer must only be used as described in these instructions. Any other usage is not supported by the manufacturer and could be dangerous.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

Safety with children

- ▶ Young children must not be allowed to use the warming drawer.
- ▶ Older children may use the appliance without supervision if its operation has been clearly explained to them and they are able to use it safely. Children must be able to recognise and understand the potential risks of improper use.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Please supervise children in the vicinity of the drawer, and do not let them play with it.
- ▶ The warming drawer gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the drawer until it has cooled sufficiently so that there is no longer any danger of burning.

Warning and Safety instructions

▶ Danger of suffocation!

Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

Warning and Safety instructions

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Do not lift or carry the Upright Cooker by the oven door handle or control panel.
- ▶ A damaged drawer can be dangerous. Always check for visible signs of damage. Never use a damaged appliance.
- ▶ Reliable and safe operation of the Upright Cooker can only be guaranteed if it is connected to the mains electricity supply.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is essential that this basic safety requirement is present and tested regularly. If in doubt, consult a suitably qualified electrician.
- ▶ Before connecting the Upright Cooker to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.
Compare this data before connecting the appliance to the mains. If in doubt, consult a qualified electrician.
- ▶ If the mains connection cable is damaged, it must only be replaced by a Miele approved service technician in order to avoid a hazard.
- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (fire hazard). Do not use these to connect the Upright Cooker to the mains electricity supply.
- ▶ This Upright Cooker must not be installed and operated in mobile installations (e.g. on a ship).

Warning and Safety instructions

- ▶ Any contact with live connections or tampering with the electrical or mechanical components of the Upright Cooker will endanger your safety and may lead to appliance malfunctions. Do not open the Upright Cooker housing under any circumstances.
- ▶ While the Upright Cooker is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ The connection to the gas supply must be carried out by a suitably qualified and competent person in accordance with current local and national safety regulations. If the plug is removed from the connection cable or if the cable is supplied without a plug, the Upright Cooker must be connected to the electricity supply by a suitably qualified electrician.
- ▶ During installation, maintenance and repair work, e.g. if the oven lighting is faulty, the Upright Cooker must be completely disconnected from the household electricity supply (see “Problem solving guide”). The gas inlet valve must be closed. To ensure this:
 - Switch off the mains circuit breaker, or
 - Remove the screw-out fuse (in countries where this is applicable), or
 - Switch off at the wall socket and withdraw the plug. Do not pull on the cable, but pull the plug to do this.
 - Close the gas inlet valve.
- ▶ If the Upright Cooker is to be built in behind a furniture front (e.g. a door) do not close the door while the Upright Cooker is in use. Heat and moisture can build up behind the closed door. This can result in damage to the Upright Cooker, surrounding cupboards and the floor. Leave the furniture door open until the Upright Cooker has cooled down completely.

Warning and Safety instructions

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

▶ You could burn yourself on a hot drawer or on hot crockery. Protect your hands with heat-resistant pot holders or gloves when working with the hot appliance. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Fire hazard!

Do not store any plastic containers or combustible objects in the warming drawer. They can melt or catch fire when the appliance is switched on.

▶ Due to the high temperatures radiated by the drawer, nearby combustible objects can catch fire while the appliance is in use. Do not use the warming drawer to heat the room.

▶ Never replace the anti-slip mat supplied with the appliance with paper kitchen towels or similar.

▶ The telescopic runners can support a maximum load of 25 kg. Overloading or leaning or sitting on the drawer will damage the telescopic runners.

▶ The underside of the drawer gets hot when switched on. Be careful not to touch it when the drawer is open.

▶ The anti-slip mat is heat-resistant up to 200 °C. It is possible for the bottom of cookware to exceed this temperature, especially after it has been used to sear food. Allow the cookware to cool down for a minute or two before placing it in the drawer.

▶ Items made of plastic or aluminium foil will melt at high temperatures. When keeping food warm, use only heat-resistant containers made of porcelain, glass, etc.

Warning and Safety instructions

- ▶ If liquids get into the appliance through the vents, it can cause a short circuit. Take care when opening and closing the loaded drawer so that liquids do not spill over.
- ▶ The  “Keep food warm” function is designed to keep hot food warm and not to warm up cold food. Ensure food is sufficiently hot when placed inside the drawer.
- ▶ Bacteria can develop in certain foods if the temperature is too low. Make sure that you set a high enough temperature to keep food warm.

Stainless steel appliances

- ▶ The coated stainless steel surface can be damaged by adhesives and will lose its dirt-repelling properties. Do not adhere sticky notes, transparent tape, masking tape or other adhesives onto the stainless steel surface.
- ▶ The surface is susceptible to scratching. Even magnets can cause scratches.

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean the drawer. The steam could reach electrical components and cause a short circuit.
- ▶ Do not wash the anti-slip mat in the dishwasher or washing machine. Never place it in the oven to dry.

Caring for the environment

Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

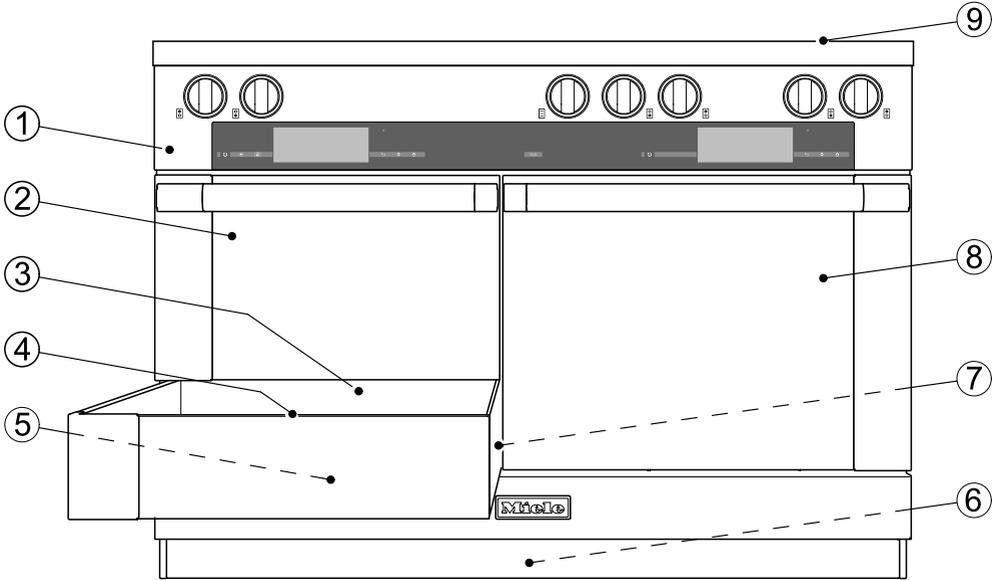
Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

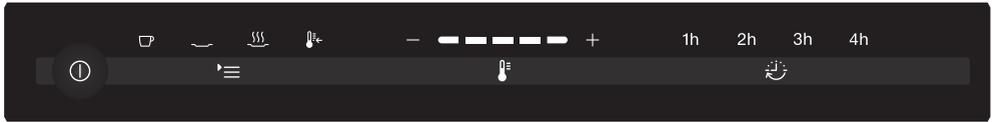
Gourmet warming drawer



- ① Speed oven, oven and cooktop controls
- ② Speed oven
- ③ Gourmet warming drawer with anti-slip mat
- ④ Control panel
- ⑤ Air vents

- ⑥ Data plate
The data plate is located behind the plinth cover.
- ⑦ Wireless food probe holder
- ⑧ Oven
- ⑨ Cooktop

Gourmet warming drawer controls



Sensor controls

Sensor	Description
①	On/Off sensor
☰	Selecting a function
🌡️	Setting the temperature
🕒	Setting the duration

Display

Display	Description
☐	For warming cups and glasses
—	For warming plates and dishes
☺	For keeping food warm
🌡️←	For low temperature cooking
— ■■■■■ +	Temperature display with segment bars
1h	Duration 1 hour
2h	Duration 2 hours
3h	Duration 3 hours
4h	Duration 4 hours

Model numbers

A list of the model numbers described in these operating instructions can be found on the back page.

Data plate

The data plate is located behind the plinth cover. The plinth cover is attached to the plinth of the Upright Cooker by magnets so it can be removed and re-attached easily.

The data plate states the model number of your Upright Cooker, the serial number as well as the connection data (voltage, frequency and maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Items supplied

The oven is supplied with:

- Installation instructions for the Upright Cooker
- Operating instructions for the Upright Cooker:
 - Gas Cooktop
 - Oven
 - Speed oven
 - Gourmet warming drawer
- Cookbook “Baking - Roasting - Cooking in the speed oven”
- Descaling tablets and a plastic tube with suction cup for descaling the steam injection system
- Anti-tip device including screws for securing the Upright Cooker
- Various accessories

Before using for the first time

Cleaning for the first time

- Remove any protective foil.
- Remove the anti-slip mat from the drawer and clean it with a solution of hot water and a little washing-up liquid applied with a clean sponge or clean, damp microfibre cloth.
- Dry the anti-slip mat with a soft cloth.
- Wipe the drawer inside and out with a damp cloth to remove any dust or left-over packaging.
- Dry all surfaces with a soft cloth.
- Replace the anti-slip mat in the drawer.

Heating up the drawer for the first time

Heat the empty drawer for at least two hours.

- Switch the drawer on by touching the On/Off  sensor.
- Touch the  sensor repeatedly until the  symbol lights up.
- Touch the  sensor repeatedly until the segment on the far right-hand side of the temperature display lights up.
- Touch the  sensor repeatedly until 2h lights up.
- Close the drawer.

The drawer will switch itself off automatically after two hours.

The drawer is fitted with a contact switch. This ensures that the heating element and fan in the appliance only work when the drawer is closed.

The metal components have a protective coating. This may give off a slight smell when the drawer is heated up for the first time. The smell and any vapours given off will dissipate after a short time and do not indicate a faulty connection or appliance.

Ensure that the kitchen is well ventilated.

Opening and closing the door

The base of the drawer is fitted with an anti-slip mat which stops crockery sliding about when the drawer is opened and closed.

- Open and close the drawer by pressing lightly on the middle of the drawer front.

Operating principles

The On/Off sensor  must be kept clean. Otherwise the sensors will fail to react or switch on or off unintentionally.

Liquids that get inside the drawer can cause a short circuit.

Open and close a loaded drawer carefully to prevent liquids from spilling.

- Open the drawer.
- Switch the drawer on by touching the On/Off  sensor.
- Touch the  sensor repeatedly until the required function lights up.
- Touch the  sensor repeatedly until the segment for the required temperature lights up in the temperature display.
- Touch the  sensor repeatedly until the required duration (in hours) lights up.
- Close the drawer.

Operation

Oven functions

The following functions are available:

-  For warming cups and glasses
-  For warming plates and dishes
-  For keeping food warm
-  Low temperature cooking

Selecting a function

The last function selected is automatically activated the next time the drawer is switched on, and this is shown in the display.

- Touch the '≡ sensor repeatedly until the required function lights up.

The Gourmet warming drawer has a fan which distributes the warm air evenly through the drawer.

The fan runs continuously in the “Warming cups and glasses” and “Warming plates and dishes” functions, and at intervals in the “Keeping food warm” and “Low temperature cooking” functions.



Caution!

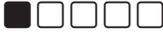
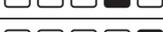
Plates and dishes will take longer to warm up using the “Keeping food warm” function than with the “Warming plates and dishes” function, but they can get very hot.

The Gourmet warming drawer can be used to keep food warm at the same time as warming plates and dishes. Select the “Keeping food warm” function for this.

Temperature settings

Each function has its own temperature range. The factory default recommended temperatures are printed in bold. The temperature can be altered in 5° steps by touching the  sensor.

The last temperature selected is automatically activated the next time the drawer is switched on, and this is shown in the display (Exception: Low temperature cooking).

Temperature display	Temperature [°C]*			
				
	40	60	65	65
	45	65	70	70
	50	70	75	75
	55	75	80	80
	60	80	85	85

* Approximate temperature values, measured in the middle of the drawer when empty

Operation

Duration

Do not leave the Gourmet warming drawer unattended for long periods in continuous operation. Keeping food warm for a long time can result in it drying out or even self-igniting. Your drawer is fitted with a safety switch-off mechanism which switches it off after a maximum of 12 hours' continuous operation.

The drawer is set for continuous operation mode (Exception: Low temperature cooking).

A limited duration can be selected by touching the  sensor. One touch for 1 hour (1h), two touches for 2 hours (2h) etc., up to a maximum of 4 hours.

Continuous operation is restored by touching the sensor a fifth time.

Do not allow the warming drawer to fall below the minimum required temperature for keeping food warm (65 °C).

Use only the “Keeping food warm”  function to ensure that the minimum temperature is maintained.

This function is for keeping food warm which has just been cooked and is still hot. It is not for reheating food that has gone cold.

- Select the  function.
- Select the desired duration.
- Pre-heat the drawer for 15 minutes to ensure that the interior reaches the required temperature. While the appliance is heating up, place the empty dishes in the drawer.

The dishes will become hot.
Use oven gloves to remove hot dishes from the drawer.

- Remove the pre-heated dishes from the drawer after 15 minutes and fill them with the hot food.
- Then place the dishes in the drawer and close it carefully to prevent any liquid food from spilling.

Useful tips

- Place the hot food into pre-heated dishes. Place the empty dishes in the drawer while it pre-heats.
- Do not cover roasted or fried foods which you want to keep crisp. These types of food need to be kept warm at a higher temperature.
- Cover food with a high moisture content or liquid, and food which can develop a skin, with aluminium foil or a plate.
- To avoid spillages, do not overfill dishes.
- Freshly cooked food is hotter than food which is being kept warm. Serve food which is being kept warm on pre-heated plates.
- Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients.
- We do not recommend food being kept warm for too long, as it will continue to cook.
- Food may cool down if the drawer is opened and shut too often.
- Do not slam the drawer open or shut. Liquids could spill over and get into the vents or into the inner parts of the drawer.

Keeping food warm

Settings

Food	Cooking containers	Cover the dish?	Temperature for the  setting
Steak (rare)	Plate	No	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Bakes / Gratin	Shallow dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Roast	Plate	Yes	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Casserole	Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Fish fingers	Pan	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Meat in a sauce	Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Vegetables in a sauce	Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Stew	Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Mashed potato	Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Plated meal	Plate	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Baked potatoes / Jacket potatoes	Plate / Dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Schnitzel	Pan	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Pancakes / Potato pancakes	Plate	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Pizza	Plate	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Boiled potatoes	Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Gravy	Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Strudel	Plate	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Warming bread	–	No	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Warming bread rolls	–	No	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

Useful tips

- Distribute the crockery over the whole area of the drawer. Stacks of plates heat up more slowly than individual pieces of crockery. If large stacks of plates are unavoidable, place them at the front of the drawer.
- Do not place large serving dishes right up against the vents. They will cover the warm air outlets. The crockery will not heat up evenly.
- For cups and glasses, only select the  “Warming cups and glasses” function to ensure that the maximum temperature (60 °C) is not exceeded.
- Heated crockery cools down very quickly. Do not remove it from the drawer until just before you need it.

Heating-up times

Various factors will affect the heating-up times:

- The material and thickness of the crockery
- Load size
- How the crockery is arranged
- The temperature setting

It is therefore not possible to state precise times. However, the following information can be used as a guide.

With the  function, it takes approx. 30–35 minutes for 6 place settings to heat up evenly.

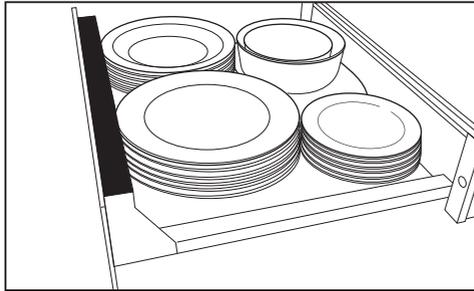
As you use the plate warmer, you will get to know which setting suits your own needs best.

Heating crockery

Capacity

The quantity that can be loaded will depend to a great extent on the size and weight of your crockery. Do not overload the drawer. The maximum load bearing capacity of the drawer is **25 kg**. Overloading the drawer will damage the runners

The loading examples shown here are suggestions:



6 place settings	6 dinner plates	Ø 26 cm
	6 soup bowls	Ø 23 cm
	6 dessert plates	Ø 19 cm
	1 oval serving dish	32 cm
	1 serving dish	Ø 16 cm
	1 serving dish	Ø 13 cm
or alternatively	12 dinner plates	Ø 26 cm
	18 soup bowls	Ø 23 cm
	16 soup cups	Ø 10 cm
	6 dinner plates and 6 soup bowls	Ø 26 cm Ø 23 cm
	6 pizza plates	Ø 36 cm
	72 espresso cups	Ø 5.9 cm
	30 cappuccino cups	Ø 8.8 cm
	30 punch glasses	Ø 6.7 cm / 8 cm high

Low temperature cooking

With low temperature cooking, meat is cooked at a low temperature over a long period of time. Using this method, meat loses less liquid as it is cooked gently and so remains succulent and tender.

The Miele oven receives inaccurate information when the food probe supplied with the oven is used in the warming drawer.

Do not use the food probe supplied with a Miele oven in the warming drawer.

For precision we recommend using a proprietary food probe to monitor the core temperature. The meat can then be cooked to an exact temperature.

Core temperature

Food can be cooked in the Gourmet warming drawer up to a core temperature of 70 °C. Meat which needs to be cooked to a core temperature higher than 70 °C cannot be cooked in the warming drawer.

The core temperature indicates the degree of doneness in the middle of a piece of meat. The lower the core temperature, the less cooked the meat is in the middle:

- 45–50 °C = rare
- 55–60 °C = medium
- 65 °C = well done

Cooking duration

The cooking duration depends on the size of the individual pieces of meat, and can be between 1 and 6 hours.

Pre-heat the drawer for 15 minutes to ensure that the interior reaches the required temperature.

Example: selected duration 1h

Actual operating time 1 hour
15 minutes.

Notes

- Use meat that has been properly hung.
- The quality of the meat is of vital importance for a good result.
- The meat must be at room temperature. Remove it from the refrigerator approx. 1 hour before cooking.
- Sear the meat on all sides over a high heat on the cooktop.

Low temperature cooking

Using the Low temperature cooking function.

- Select the “Low Temperature”  function.

The drawer will pre-heat automatically for 15 minutes and then operate at the preset temperature and duration, e.g. 85 °C for 4 hours (Setting for medium sirloin joint, 1 kg, approx. 3 cm thick).

- While the drawer is heating up, sear the meat on all sides over a high heat on the cooktop.
- Put the meat in a heat-resistant dish.
- Place the dish on the floor of the drawer.

 Do not use the food probe from a Miele steam combination oven or a Miele oven in the food warming drawer.

- If you wish to use a proprietary food thermometer:
Push the food thermometer into the meat so that the tip is in the centre. Make sure that it does not come into contact with bones or layers of fat as these can cause a false reading.

If you wish to cook on a different setting, please see the table on the following pages.

- Select the “Low Temperature”  function.
- Select the desired temperature.
- Select the desired duration.

Useful tips

- The meat can be carved straight away. It does not need to rest.
- Serve the meat on pre-heated plates to prevent it cooling too quickly.

Low temperature cooking

Beef cooking chart

Cut of meat	⌚ [min]	🌡️* [°C]	🕒 [min]	🌡️←
Fillet approx. 1200 g	4–6 in total 6–8 in total 8 in total	45–50 55–60 65	105–135 160–190 195–225	☐☐☐☐☐ ☐☐☐☐☐ ☐☐☐☐☐
Fillet approx. 600 g	4–6 in total 6–8 in total 8 in total	45–50 55–60 65	90–120 130–155 160–190	☐☐☐☐☐ ☐☐☐☐☐ ☐☐☐☐☐
Medallions 3–4 cm thick	1 per side 1–2 per side 2 per side	45–50 55–60 65	40–50 60–80 90–110	☐☐☐☐☐ ☐☐☐☐☐ ☐☐☐☐☐
Sirloin joint approx. 400 g	4–6 in total 6 in total 8 in total	45–50 55–60 65	90–120 120–145 145–175	☐☐☐☐☐ ☐☐☐☐☐ ☐☐☐☐☐
Sirloin joint approx. 600 g	4 in total 6–8 in total 8 in total	45–50 55–60 65	115–135 150–180 225–255	☐☐☐☐☐ ☐☐☐☐☐ ☐☐☐☐☐
Sirloin joint approx. 1500 g	8 in total 8–10 in total 10–12 in total	45–50 55–60 65	120–150 250–280 300–330	☐☐☐☐☐ ☐☐☐☐☐ ☐☐☐☐☐
Rump steak approx. 180 g	1 per side 1–2 per side 2 per side	45–50 55–60 65	50–60 80–90 120–140	☐☐☐☐☐ ☐☐☐☐☐ ☐☐☐☐☐

⌚ Searing time / 🌡️ Core temperature / 🕒 Duration / 🌡️← Temperature setting

* 45–50 °C rare / 55–60 °C medium / 65 °C well-done

Low temperature cooking

Veal cooking chart

Cut of meat	⌚ [min]	🌡️* [°C]	🕒 [min]	🌡️←
Fillet approx. 1200 g	5 in total 6 in total 6–7 in total	45–50 55–60 65	115–145 150–180 155–185	☐ <input checked="" type="checkbox"/> ☐☐☐☐ ☐☐☐☐ <input checked="" type="checkbox"/> ☐ ☐☐☐☐☐ <input checked="" type="checkbox"/>
Fillet approx. 600 g	4–6 in total 6 in total 6–8 in total	45–50 55–60 65	75–95 90–120 125–155	☐ <input checked="" type="checkbox"/> ☐☐☐☐ ☐☐☐☐ <input checked="" type="checkbox"/> ☐ ☐☐☐☐☐ <input checked="" type="checkbox"/>
Medallions 3–4 cm thick	1 per side 1–2 per side 2 per side	45–50 55–60 65	40–50 60–80 90–110	☐ <input checked="" type="checkbox"/> ☐☐☐☐ ☐☐☐☐ <input checked="" type="checkbox"/> ☐ ☐☐☐☐☐ <input checked="" type="checkbox"/>
Steak approx. 160 g 2 cm thick	1 per side 1–2 per side 2 per side	45–50 55–60 65	35–50 60–80 75–90	☐ <input checked="" type="checkbox"/> ☐☐☐☐ ☐☐☐☐ <input checked="" type="checkbox"/> ☐ ☐☐☐☐☐ <input checked="" type="checkbox"/>

⌚ Searing time / 🌡️ Core temperature / 🕒 Duration / 🌡️← Temperature setting

* 45–50 °C rare / 55–60 °C medium / 65 °C well-done

Poultry cooking chart

Cut of meat	⌚ [min]	🌡️* [°C]	🕒 [min]	🌡️←
Duck breast approx. 350 g	5–6 in total	65 70	45–65 80–95	☐☐☐☐ <input checked="" type="checkbox"/> ☐ ☐☐☐☐☐ <input checked="" type="checkbox"/>
Chicken breast approx. 160 g	2–3 per side	70	45–60	☐☐☐☐☐ <input checked="" type="checkbox"/>
Poularde breast approx. 250 g	2–3 per side	70	60–80	☐☐☐☐☐ <input checked="" type="checkbox"/>
Turkey breast approx. 800 g	6–8 in total	70	150–180	☐☐☐☐☐ <input checked="" type="checkbox"/>

⌚ Searing time / 🌡️ Core temperature / 🕒 Duration / 🌡️← Temperature setting

* Duck breast = 65 °C medium / 70 °C well-done

Low temperature cooking

Pork cooking chart

Cut of meat	 [min]	 * [°C]	 [min]	 ←
Fillet approx. 350 g	5–6 in total	60 65	90–110 120–140	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Boned gammon approx. 700 g	6–8 in total	65	180–200	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Boned gammon approx. 1500 g	8 in total	65	195–225	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Pork loin approx. 700 g	6–8 in total	65	180–210	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Pork loin approx. 1500 g	8–10 in total	65	210–240	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Medallions approx. 4 cm thick	2 per side 2–3 per side	60 65	75–95 100–120	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Roulades approx. 150 g ½ cm thick	4–6 in total	65	150–180	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Spare ribs	4–6 per side	65	165–195	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>

 Searing time /  Core temperature /  Duration / ← Temperature setting

* 60 °C medium / 65 °C well-done

Low temperature cooking

Lamb cooking chart

Cut of meat	 [min]	 * [°C]	 [min]	
Rack of lamb ¹ approx. 170 g	3 in total 4 in total	60 65	90–110 110–130	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rack of lamb ¹ approx. 400 g	3–4 in total 4–6 in total	60 65	100–130 120–150	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Boned rack of lamb ¹ approx. 600 g	3 in total 6 in total	60 65	90–120 130–160	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Boned leg of lamb ² approx. 1200 g	8–10 in total	65	330–360	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>

 Searing time /  Core temperature /  Duration /  Temperature setting

* 60 °C medium / 65 °C well-done

¹ Use an ovenproof dish.

² Use a roasting dish or pan.

Low temperature cooking

Game cooking chart

Cut of meat	 [min]	 * [°C]	 [min]	 ←
Venison medallions ¹ 3–4 cm thick	1–2 per side 2 per side	60 65	80–100 110–140	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Saddle of venison off the bone ¹ approx. 800 g	5–6 in total 6–8 in total	60 65	135–150 165–180	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Saddle of roebuck off the bone ¹ approx. 800 g	4 in total 6 in total	60 65	120–135 150–165	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Haunch of hare ² approx. 250 g	5–7 in total	65	210–230	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Roast wild boar ² approx. 600 g	6–8 in total	70	190–220	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>

 Searing time /  Core temperature /  Duration / ← Temperature setting

* 60 °C medium / 65 °C well-done / 70 °C well-done

¹ Use an ovenproof dish.

² Use a roasting dish or pan.

Other uses

Food	Cooking containers	Cover the dish?	Temperature for the setting 🌡️← setting	Temperature for the setting 🍵 setting	Duration [h:min]
Defrosting berries	Bowl / Plate	No	■ □ □ □ □		00:50
Dissolving gelatine	Bowl	No	□ □ □ □ ■		00:15
Proving yeast dough	Bowl	Yes, with plate		■ □ □ □ □	00:30
Making yoghurt	Yoghurt jars with lids	–		□ ■ □ □ □	5:00
Rice pudding (to finish off the cooking process)	Oven-safe dish	Yes, with lid	□ □ □ □ ■		00:40
Melting chocolate	Bowl	No	□ □ □ □ ■		00:20
Defrosting frozen vegetables	Bowl	No	□ □ ■ □ □		1:00



Danger of burning!

Before cleaning the Gourmet warming drawer make sure that you have switched it off and that it has cooled down.



Danger of injury!

The steam from a steam cleaner could reach electrical components and cause a short circuit.

Never use a steam cleaning appliance to clean the warming drawer.



Risk of damage!

Unsuitable cleaning agents can damage the surfaces.

Only use cleaning agents designed for domestic use.

All surfaces can become discoloured or damaged if unsuitable cleaning agents are used. The front of the oven, in particular, will be damaged by oven cleaners.

All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.

Remove all cleaning agent residues immediately.

Unsuitable cleaning agents

To avoid damaging the surfaces of your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- stainless steel cleaning agents
- dishwasher cleaner
- oven sprays
- glass cleaning agents
- hard, abrasive sponges and brushes, e.g. pot scourers
- sharp metal scrapers.

Clean and dry the entire Gourmet warming drawer thoroughly after every use. Allow the drawer to cool down.

Cleaning and care

Cleaning the door front and the inner compartment

The On/Off sensor must be kept clean. Otherwise the sensor will fail to react or switch on or off unintentionally.

- It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid, or a clean, damp microfibre cloth.
- Remove any residual cleaning agent thoroughly with clean water. This is particularly important when cleaning surfaces treated with PerfectClean enamel, as cleaning agent residues can impair the non-stick properties.
- After cleaning, wipe the surfaces dry using a soft cloth.

Cleaning the anti-slip mat

Do not wash the anti-slip mat in the dishwasher or washing machine. Never place it in the oven to dry.

- Remove the anti-slip mat for cleaning.
- Clean the anti-slip mat by hand only using a solution of hot water and mild washing-up liquid. After cleaning, dry with a cloth.
- Only replace the anti-slip mat when it is completely dry.

Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you will not need a service call. If, after reading this guide, you cannot remedy the problem yourself, please call Miele (see back cover for details).

 Danger of injury.

Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

Do not attempt to open the casing of the appliance yourself.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Problem	Possible cause and remedy
The warming drawer does not heat up.	There is no power to the warming drawer. <ul style="list-style-type: none"> ■ Check if the circuit breaker has tripped. If it has, contact a qualified electrician or Miele.
The food is not hot enough.	The  function for keeping food warm is not selected. <ul style="list-style-type: none"> ■ Select the correct function.
	The temperature setting is too low. <ul style="list-style-type: none"> ■ Select a higher temperature.
	The vents have been covered up. <ul style="list-style-type: none"> ■ Ensure that the air can circulate freely.
The food is too hot.	The  function for keeping food warm is not selected. <ul style="list-style-type: none"> ■ Select the correct function.
	The temperature setting is too high. <ul style="list-style-type: none"> ■ Select a lower temperature.

Problem solving guide

Problem	Possible cause and remedy
The crockery is not warm enough.	The  function for warming plates and dishes is not selected. ■ Select the correct function.
	The temperature setting is too low. ■ Select a higher temperature.
	The vents have been covered up. ■ Ensure that the air can circulate freely.
	The crockery has not been allowed to heat up for a sufficiently long time. ■ Various factors will affect how long crockery will take to heat up (see “Warming crockery”).
The crockery is too hot.	The function for warming plates and dishes  or warming cups and glasses  is not selected. ■ Select the correct function.
	The temperature setting is too high. ■ Select a lower temperature.
A noise can be heard when the drawer is in use.	The noise is caused by the fan which distributes the heat evenly throughout the drawer. The fan operates at intervals when the “Keeping food warm” or the “Low temperature cooking” functions are being used. This is not a fault.

Contact in case of fault

In the event of any faults which you cannot remedy yourself, please contact Miele.

Contact information for Miele can be found at the end of this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.

Data plate

The data plate is located behind the plinth cover. The plinth cover is attached to the plinth of the Upright Cooker by magnets so it can be removed and re-attached easily.

The data plate states the model number of your Upright Cooker, the serial number as well as the connection data (voltage, frequency and maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Copyright and licences

Miele utilises software for the operation and control of the appliance.

The copyright authorisation of Miele and other software providers (e.g. Adobe) is to be respected at all times.

Miele and its providers reserve all rights to software components.

The following actions are prohibited:

- Reproduction and distribution of the software,
- Generating modifications and derivative versions,
- Decompilation, reverse engineering, disassembling and other reductions of the software.

This product contains Adobe® Flash® Player Software under licence from Adobe Systems Incorporated, Adobe Macromedia Software LLC. Adobe and Flash are registered trademarks of Adobe Systems Incorporated.

Components are integrated in the software which fall under GNU General Public Licence and Open Source licences.

You can obtain an overview of the integrated Open Source components, along with a copy of the relevant licence, at www.miele.com/device-software-licences after entering your appliance's model code.

Miele can provide the source code for all software components licenced under GNU General Public Licence and comparable Open Source licences.

To obtain the relevant source code, please send an e-mail to info@miele.com.

Miele Australia Pty. Ltd.

ACN 005 635 398
ABN 96 005 635 398

**Miele Experience Centre and
Head Office Melbourne:**

1 Gilbert Park Drive
Knoxfield, VIC 3180

Miele Experience Centre South Melbourne:

206-210 Coventry Street
South Melbourne, VIC 3205

Miele Experience Centre and Office Sydney:

3 Skyline Place
Frenchs Forest, NSW 2086

Miele Experience Centre and Office Brisbane:

Tenancy 4C, 63 Skyring Terrace
Newstead, QLD 4006

Miele Experience Centre Gold Coast:

131 Ferry Road
Southport, QLD 4215

Miele Experience Centre and Office Adelaide:

83-85 Sir Donald Bradman Drive
Hilton, SA 5033

Miele Experience Centre and Office Perth:

205-207 Stirling Highway
Claremont, WA 6010



www.miele.com.au



Miele New Zealand Limited

IRD 98 463 631

Head Office:

Level 2, 10 College Hill
Freemans Bay, Auckland 1011

**Miele Experience Centre
Auckland:**

8 College Hill
Freemans Bay, Auckland 1011
Telephone:
0800 464 353 (0800 4 MIELE)
www.miele.co.nz

Miele Global Headquarters

Germany

Miele & Cie. KG

Carl-Miele-Straße 29
33332 Gütersloh
Federal Republic of Germany

HR1956

en-AU, NZ

M.-Nr. 10 931 340 / 00