





The Miele Company, founded in 1899, has always been synonymous with quality and innovation. Our goal of "Immer Besser", which translates as "Forever Better", has been the guiding principle in creating a brand which is identified with unsurpassed product quality worldwide. Our new generation of Miele appliances uses professional technology that enables you to give free rein to your culinary creativity and helps you to relax and enjoy the experience of cooking.

Design your dream kitchen – a kitchen that meets your every need, where the outward appearance is just as important as the experience of using it. This is the principle on which our new built-in kitchen appliances are based. With world class designers and engineers, Miele are proud to showcase the 2013 range of new products that perfectly complement one another in terms of form, function and materials. This new generation of appliances takes design consistency to a completely new level. Discover your favourites on the following pages.

For further information on Miele appliances please go to our website or contact Miele.

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### ContourLine Self-confident and familiar

5

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ContourLine is your self-assured partner in the kitchen. You can sense the technology that lies behind it. The focus is on professionalism and a passion for cooking.

Some familiar features have been reinterpreted. The solid handle forms part of a robust frame, using high-quality materials and carefully designed structures. Clear boundaries separate different elements, allowing materials and functional features to be cleverly combined.

ContourLine in Clean Steel (clst) offers a first-class cooking experience in a classic kitchen environment. The pure geometric lines of the handle and frame create a technical, modern effect, while at the same time feeling familiar and accessible.

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## **ContourLine Controls**

### Premium appliances with SensorTronic controls

A five-line TFT display with sensor controls to the side presents all the menu options clearly. The key feature is easy navigation.



### Reference II appliances with DirectControls

The dial on the left is turned to select the operating mode. Settings in the four-line text display, such as temperatures and cooking times, are chosen with the right-hand dial and confirmed using the sensor controls.



### Discovery and Reference I appliances with EasyControls

The control elements are designed in a similar way to DirectControl, but with status information, such as temperature and time settings, appearing on a large seven-segment LC display.





## Do

### Vertical 2-niche array

The bottom product should always be a 60 cm oven for ergonomic reasons.



# Vertical 3-niche array

For aesthetic reasons, the coffee machine should be fitted in the top niche.



45 cm tall coffee machine

60 cm tall appliance



#### 4-niche 'matrix' array

For ergonomic reasons, the coffee machine should be fitted in the top right and the steam oven in the top left niche, with the option of 2 warming drawers fitted in the bottom niche.



+ 14 cm warming drawer

45 cm coffee machine + 60 cm tall appliance + 14 cm warming drawer

### Horizontal 3-niche 'panoramic' array

For aesthetic reasons, the centre appliance should be the coffee machine. A warming drawer can also be installed underneath each main appliance.



45 cm tall	45 cm tall	45 cm tall
appliance	coffee machine	appliance
+ 14 cm warming	+ 14 cm warming	+ 14 cm warming
drawer	drawer	drawer

### 4-niche 'T' array

For aesthetic reasons, the centre appliance on the top row should be the coffee machine. A warming drawer should not feature under the 45 cm units due to the height difference compared with the oven fascia. Optionally, a warming drawer can be fitted below the 60 cm oven.



### 5-niche array

A 60 cm standard oven can also be the centre piece, with a warming drawer underneath each of the 45 cm units.



45 cm tall appliance 60 cm tall oven + 14 cm warming drawer

45 cm tall appliance + 14 cm warming drawer

## Don't

## Niche Considerations 35 cm tall appliances 35 cm tall appliances with 10 cm high warming/system drawers 45 cm Niche 35 cm tall appliances should not be fitted horizontally with other built-in The 10 cm high drawer and the 10 cm high trim was designed as appliances. They should only be installed in vertical arrays. a solution for the replacement market. They enable 35 cm tall appliances to be fitted in a 45 cm niche. 35 cm tall appliances should only be fitted in a 35 cm niche above another built-in appliance such as an oven. 45 cm X 60 cm Niche 45 cm tall appliance 60 cm Horizontal 3-niche 'panoramic' array 60 cm wide fascia dishwashers For aesthetic reasons, the centre appliance should be the coffee Due to technical design, the control panel on dishwashers is machine. A warming drawer can also be installed underneath wider than the control panel on built-in cooking appliances. each main appliance. They can be planned in horizontal combinations if required (e.g. next to an oven), but should not be used in vertical combinations. 88 cm Nichestanda 45 cm tall 45 cm tall 45 cm tall coffee machine appliance appliance

### Ovens, Microwave & Microwave Combination Ovens

#### Moisture Plus

By adding a burst of steam to the cooking process at just the right time, the Moisture Plus function will help you achieve outstanding results when baking bread and roasting meats, for example.

### **Combination programmes**

Microwave Combination programmes use a standard cooking function together with microwave energy to cook and reheat food quickly, with even browning results.

#### Pyrolytic cleaning 10

For effortless maintenance, this self-cleaning programme reduces food residues to ash which can be simply wiped away.

#### **PvroFit**

FOOD

With the new PyroFit oven accessories, manual cleaning of the side runners, racks and FlexiClips is now a thing of the past. They can simply be left in the oven during the pyrolytic cleaning process.

#### Wireless food probe

Individual and accurate roasting of meat, fish and poultry by measuring the core temperature.

#### Automatic programmes

With Miele's Automatic programmes there is no need to set the cooking function, temperature or duration so you can be sure of perfect results every time for a wide variety of food, including national dishes such as Shepherd's pie and Beef Wellington.

#### Popcorn button

Perfect popcorn at the press of a button. The Popcorn button on microwave and microwave combination ovens is suitable for preparing most types of popcorn available from supermarkets.

## Steam & Steam Combination Ovens

#### Mono steam

The Mono steam system is ideal for small oven compartments as steam is generated in the water container outside the oven cavity and then injected when it is needed.

#### Multi steam

For larger steam ovens the Multi steam system with a new, powerful steam generator enables shorter heat-up times. Steam is distributed guickly and evenly via several inlets which on some models are also LED illuminated.

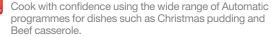
#### Menu cooking MENU

Cook up to 3 different foods at the same time. Temperature, cooking time and sequence are automatically set.

#### Lift-up fascia

Motorised lift-up control panel. Conceals water container, condensate container and food probe.

#### Automatic programmes



#### **Plumbed-in connection**

For added convenience water intake and drainage functions are automatic without the need to fill the water container or empty after use.

#### **Combination cooking**

You can enjoy new freedom in cooking by combining steam cooking with conventional oven functions, such as Fan plus or the grill, for guite simply unparalleled results.

### **Coffee Machines**

### **Built-In Nespresso®**

Built-In Nespresso® capsule machine - worldwide exclusive.

#### Front-opening door

Patented front-opening door for easy access to coffee, water and waste container.



Just press 'OneTouch for Two' to prepare two delicious cups of espresso, coffee, cappuccino or latte macchiato automatically and at the same time.

#### EasyClick glass milk system

The new and unique EasyClick milk system with high-quality glass milk flask simply clicks into place at the front of the coffee machine. It is also very easy to remove without the need to open the door.

#### CupSensor

The CupSensor detects the rim of the cup and automatically adjusts the spout height into the correct position for the perfect cup of coffee.

## Hobs & CombiSets



#### DirectSelection / DirectSelection Plus

Intuitive and quick selection of power settings and durations.

#### Twin booster

Twin booster (induction only) - concentrated power for faster cooking.

#### ExtraSpeed

The fastest highlight hob in the world.



Hob to cooker hood communication for ultimate controllability. The cooker hood will switch on automatically when the hob is switched on.

#### Gas Stop

Gas supply automatically shuts off when flame is extinguished, e.g. by a draught.

#### Gas Stop & Restart

Re-ignition when flame is unintentionally extinguished.

#### ComfortClean pot rests

Easy to clean, dishwasher proof pot rests.

#### WaterBoost



The WaterBoost function has a high 5.0 kW output for superfast boiling and features a dual circuit to suit multiple pan sizes.

#### PowerFlex

For flexible cooking options, PowerFlex combines two separate cooking zones into one - ideal for those large casserole dishes.

## Warming Drawers

#### Touch controls

Touch controls for total convenience. Recommended temperatures for cups, plates and food.

#### SoftClose

The SoftClose mechanism guides the drawer gently and softly into position, protecting the contents.

## Cooker Hoods

### Con@ctivitv

Hob to cooker hood communication for ultimate controllability. The Cooker hood will switch on automatically when the hob is switched on.

## **Refrigeration including Wine**

#### Active AirClean filter

Active charcoal filter for odour free interior.

#### PerfectFresh

Food stays fresh for up to 3 times longer than in a conventional refrigerator. Better taste, better quality, less waste.

#### PerfectFresh Pro

The PerfectFresh Pro system with even more controlled humidity and temperature allows food to stay fresh for up to 4 times as long as in a conventional refrigerator.

#### Dynamic cooling

Air circulation for even cabinet temperatures and fast cool down times.

### Dishwashers

#### **3D Cutlery tray**

The intelligent 3D Cutlery tray can be varied in width, depth and height to accommodate every load perfectly.

### BrilliantLight

Perfect lighting for easier loading.

### Comfort basket design

Versatile lower basket and innovations in the upper basket.

#### Auto open drving

The dishwasher door opens automatically at the end of the programme for perfect drying.

### In door salt

Patented salt container located in the door for easy salt replenishment.



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## Timer for complete peace of mind.

Sous An appliance with temperature control and fan heating which can be used for low temperature cooking as well as a food and plate warmer.

#### Filter indicator

An LED will remind you when to clean the grease filters or to replace the charcoal filters.

#### Charcoal filters

In addition to grease filters, recirculation mode cooker hoods have active charcoal filters which help bind and neutralise unpleasant odours.

#### SoftClose

The SoftClose door mechanism is designed to stop the door at the last moment leaving it to gently close on its own. No need to worry about bottles and jars falling over.

#### FlexiLight

FlexiLight LED glass edge lighting provides optimum, elegant and glare-free illumination inside the appliance.

#### Mylce Maker

SoftClose

7 litres

38 dB

Perfect GlassCare system

Intensive lower basket

items in the top basket.

As little as 7 litres per load.

So quiet you can hardly hear it.

Miele's Mylce Maker has the advantage of a water tank, so there is no need to plumb the appliance into the water supply.

Easy opening and soft closing doors throughout the range can be

This option boosts the cleaning performance in the lower basket.

Ideal for heavily soiled pots and pans whilst giving a gentle clean to

Automatic softening of rinse water for total glass care.

adjusted to perfectly balance the weight of furniture doors.

#### Run-on function 3/15 mins

Run-on for 5 or 15 minutes with auto switch-off to clear the air after cookina

#### Special build

Cooker hoods that can be bespoke handmade, including special heights and up to 200 RAL colours.

### Frost free

Frost free refrigeration means there is no build-up of frost and ice on the food or in the appliance. This eliminates the need to defrost the appliance.

#### SommelierSet ÷

The SommelierSet includes an accessory storage box, glass holder and 2 decanting racks so you can decant wine in the unit. Any unfinished opened bottles can be stored in perfect conditions in the ConvinoBox.

## Laundry



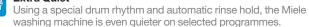
#### Honeycomb drum

Patented Miele Honeycomb drum. Optimum garment care.

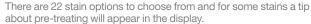
#### AutoClean

Automatic rinsing of the detergent drawer during every programme.

#### Extra Quiet



#### Stain removal



#### PerfectDrv

The PerfectDrv system monitors the residual moisture in the load and adjusts the drving time accordingly.









## Cooking

Discovery	Reference I	Reference II	Premium
Ovens			
H 2361 B	H 6160 B	H 6360 BP	H 6560 BP
		藍油 and a to a	
		MOISTURE PUBUS	MOISTURE PLUS
<ul> <li>W x H*: 60 x 60 cm</li> <li>Capacity: 76 litres</li> </ul>	<ul> <li>W x H*: 60 x 60 cm</li> <li>Capacity: 76 litres</li> </ul>	<ul> <li>W x H*: 60 x 60 cm</li> <li>Capacity: 76 litres</li> </ul>	<ul> <li>W x H*: 60 x 60 cm</li> <li>Capacity: 76 litres</li> </ul>
Colour: clst fascia	Colour: clst	Colour: clst	Colour: clst
<ul><li>EasyControls</li><li>7 cooking functions</li></ul>	<ul> <li>EasyControls</li> <li>8 cooking functions including Moisture Plus</li> </ul>	<ul> <li>DirectControls</li> <li>9 cooking functions including Moisture Plus</li> </ul>	<ul> <li>SensorTronic controls</li> <li>11 cooking functions including Moisture Plus</li> </ul>
		<ul> <li>Pyrolytic cleaning including PyroFit accessories</li> <li>Automatic programmes</li> </ul>	<ul> <li>Pyrolytic cleaning including PyroFit accessories</li> <li>Automatic programmes</li> </ul>
H 2361 BP	H 6160 BP		Food probe
PYROLYSIS	PYROUVSIS		
As <b>H 2361 B</b> , plus:	As <b>H 6160 B</b> , plus:		
Pyrolytic cleaning	<ul> <li>Pyrolytic cleaning including PyroFit accessories</li> </ul>		

### H 2161 B





- W x H\*: 60 x 60 cm
  Capacity: 56 litres
  Colour: clst fascia

- EasyControls7 cooking functions

# Cooking

Freestanding	50 cm	60 cm	
Aicrowave Ovens			
M 6012	M 6022 SC	M 6032 SC	
<ul> <li>Freestanding</li> <li>Capacity: 26 litres</li> <li>Colour: clst</li> <li>Dial controls</li> <li>Microwave power: 80 - 900 W</li> <li>Grill 800 W</li> <li>Quick microwave button</li> <li>Automatic programmes</li> </ul>	<ul> <li>W x H*: 50 x 45 cm</li> <li>Capacity: 17 litres</li> <li>Colour: clst</li> <li>Dial controls</li> <li>Microwave power: 80 - 800 W</li> <li>Grill 800 W</li> <li>Quick microwave button</li> <li>Automatic programmes</li> </ul>	<ul> <li>W x H*: 60 x 45 cm</li> <li>Capacity: 17 litres</li> <li>Colour: clst</li> <li>Dial controls</li> <li>Microwave power: 80 - 800 W</li> <li>Grill 800 W</li> <li>Quick microwave button</li> <li>Automatic programmes</li> </ul>	
Vicrowave Combination Ovens	Reference I	Reference II	Premium
vicrowave combination ovens	H 6100 BM	H 6300 BM	H 6500 BM
	E3	<b>建工具</b> 1450	- 12.00 - E
	<ul> <li>W x H*: 60 x 45 cm</li> <li>Capacity: 43 litres</li> <li>Colour: clst</li> <li>EasyControls</li> <li>Microwave power: 80 - 1000 W</li> <li>6 oven functions</li> <li>2 microwave combi programmes</li> <li>Quick microwave button</li> <li>Popcorn button</li> </ul>	<ul> <li>W x H*: 60 x 45 cm</li> <li>Capacity: 43 litres</li> <li>Colour: clst</li> <li>DirectControls</li> <li>Microwave power: 80 - 1000 W</li> <li>7 oven functions</li> <li>4 microwave combi programmes</li> <li>Quick microwave button</li> <li>Popcorn button</li> <li>Automatic programmes</li> </ul>	<ul> <li>W x H*: 60 x 45 cm</li> <li>Capacity: 43 litres</li> <li>Colour: clst</li> <li>SensorTronic controls</li> <li>Microwave power: 80 - 1000 W</li> <li>9 oven functions</li> <li>4 microwave combi programmes</li> <li>Quick microwave button</li> <li>Popcorn button</li> <li>Automatic programmes</li> <li>Food probe</li> </ul>

# Cooking

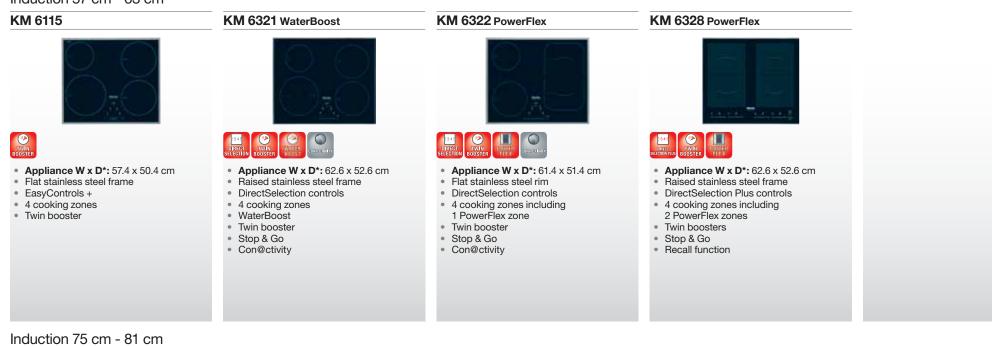
Freestanding	Reference I	Reference II	
Steam Ovens			
DG 6010	DG 6100	DG 6300	
./ 11000	P. 1697.	<u>a - 1</u> + 1 / 10	
	ALTOWARE PROGRAMMES		
<ul> <li>Freestanding</li> <li>Capacity: 24 litres</li> <li>Colour: ob</li> <li>EasySensor</li> <li>Steam cooking by time &amp; temperature</li> <li>Mono steam</li> </ul>	<ul> <li>W x H*: 60 x 45 cm</li> <li>Capacity: 38 litres</li> <li>Colour: clst</li> <li>EasySensor</li> <li>Steam cooking by time &amp; temperature</li> <li>Multi steam</li> <li>Automatic programmes</li> </ul>	<ul> <li>W x H*: 60 x 45 cm</li> <li>Capacity: 38 litres</li> <li>Colour: clst</li> <li>DirectControls</li> <li>Steam cooking</li> <li>Multi steam with LED illumination</li> <li>Automatic programmes</li> <li>User programmes</li> </ul>	
Steam Combination Ovens		Reference II DGC 6300	DGC 6500 XL
		Ē ]] ■ 1740 - C = 1	€ 
			ACTIONARE ACTIONARE PROGRAMMES COOKING COOKING COOKING
		<ul> <li>W x H*: 60 x 45 cm</li> <li>Capacity: 33 litres</li> <li>Colour: clst</li> <li>DirectControls</li> <li>Mono steam</li> <li>Steam cooking</li> <li>Combination cooking</li> <li>Automatic programmes</li> <li>User programmes</li> </ul>	<ul> <li>W x H*: 60 x 45 cm</li> <li>Capacity: 48 litres</li> <li>Colour: clst</li> <li>SensorTronic controls</li> <li>Multi steam</li> <li>Steam cooking</li> <li>Combination cooking</li> <li>9 oven functions including 3 grill functions</li> <li>Automatic programmes</li> <li>User programmes</li> <li>Menu cooking</li> <li>Motorised fascia panel</li> <li>Food probe</li> </ul>

# Coffee Machines and Warming Drawers

Freestanding	Nespresso®	Reference II Touch	
Coffee Machines			
CM 5100	CVA 6431	CVA 6401	_
Wuxuro CUPS			
<ul> <li>Colours: black, white</li> <li>Cup heating</li> <li>Bean-to-Cup</li> <li>Auto coffee, espresso</li> <li>Cappuccino, latte macchiato</li> <li>Milk froth, hot milk</li> </ul>	<ul> <li>W x H*: 60 x 35 cm</li> <li>Colour: clst</li> <li>DirectSensor controls</li> <li>Nespresso® capsule system</li> <li>Auto coffee, espresso</li> <li>Cappuccino, latte macchiato</li> <li>Milk froth, hot milk</li> <li>10 user programmes</li> <li>Glass cappuccinatore</li> </ul>	<ul> <li>W x H*: 60 x 45 cm</li> <li>Colour: clst</li> <li>DirectSensor controls</li> <li>Bean-to-Cup</li> <li>Auto coffee, espresso</li> <li>Auto cappuccino, latte macchiato</li> <li>Auto milk froth, hot milk, hot water</li> <li>10 user programmes</li> <li>EasyClick glass milk system</li> <li>Height adjustable spout</li> </ul>	
10 cm	14 cm	14 cm	29 cm
Narming Drawers			
GW 6210	ESW 6214	ESW 6114	ESW 6129 SousChef
		Name	TIMER Sous Chef
• W x H*: 60 x 10 cm • Colour: clst	<ul> <li>W x H*: 60 x 14 cm</li> <li>Colour: clst</li> <li>Food and crockery warming drawer</li> </ul>	As <b>ESW 6214</b> , plus: • <b>Colour:</b> clst • Broad lower trim	<ul> <li>W x H*: 60 x 29 cm</li> <li>Colour: clst fascia</li> <li>Food and crockery warming drawer</li> <li>Temperature 40°C to 85°C</li> </ul>

## Hobs

## Induction 57 cm - 63 cm



KM 6118	KM 6347 PowerFlex	KM 6357 PowerFlex	KM 6358 PowerFlex	KM 6366 PowerFlex
	8.E			
TWN BOUSTER				Constitution of the second sec
• Appliance W x D*: 76.4 x 50.4 cm	• Appliance W x D*: 76.4 x 50.4 cm	• Appliance W x D*: 80.6 x 52.6 cm	• Appliance W x D*: 79.2 x 51.2 cm	• Appliance W x D*: 80.6 x 52.6 cm
Flat stainless steel frame	Flat stainless steel frame	Raised stainless steel frame	• Flush fit	Raised stainless steel frame
<ul> <li>EasyControls +</li> </ul>	DirectSelection controls	DirectSelection Plus controls	DirectSelection Plus controls	DirectSelection Plus controls
4 cooking zones	4 cooking zones including	4 cooking zones including	<ul> <li>4 cooking zones including</li> </ul>	6 cooking zones including
Twin booster	1 PowerFlex zone	1 PowerFlex zone	1 PowerFlex zone	3 PowerFlex zones
	<ul><li>Twin booster</li><li>Stop &amp; Go</li></ul>	<ul><li>Twin booster</li><li>Stop &amp; Go</li></ul>	<ul><li>Twin booster</li><li>Stop &amp; Go</li></ul>	Twin booster
				<ul><li>Stop &amp; Go</li><li>Recall function</li></ul>
	<ul> <li>Con@ctivity</li> </ul>	Con@ctivity	Con@ctivity	<ul> <li>Recail function</li> </ul>

## Induction 90 cm - 95 cm



## Ceramic 57 cm - 77 cm

KM 520 HiLight	KM 5600 HiLight	KM 6200 ExtraSpeed	KM 6204 ExtraSpeed	KM 5617 HiLight
• Appliance W x D*: 57.4 x 50.4 cm	• Appliance W x D*: 57.4 x 50.4 cm	Appliance W x D*: 57.4 x 50.4 cm	Action of the second seco	• <b>Appliance W x D*:</b> 76.4 x 50.4 cm
<ul><li>Flat stainless steel frame</li><li>4 cooking zones</li></ul>	<ul><li>Flat stainless steel frame</li><li>4 cooking zones</li></ul>	<ul> <li>Flat stainless steel frame</li> <li>4 cooking zones including</li> </ul>	<ul> <li>Flat stainless steel frame</li> <li>4 cooking zones including</li> </ul>	<ul> <li>Flat stainless steel frame</li> <li>4 cooking zones including</li> </ul>
Onset dials	EasyControls	1 vario zone • DirectSelection controls • Stop & Go • Con@ctivity	1 vario zone & 1 extended zone • DirectSelection controls • Stop & Go • Con@ctivity	1 vario zone & 1 extended zone • EasyControls+

## Hobs

### Gas<sup>†</sup> 65 cm - 90 cm



## Gas on Glass<sup>†</sup> 62 cm - 95 cm

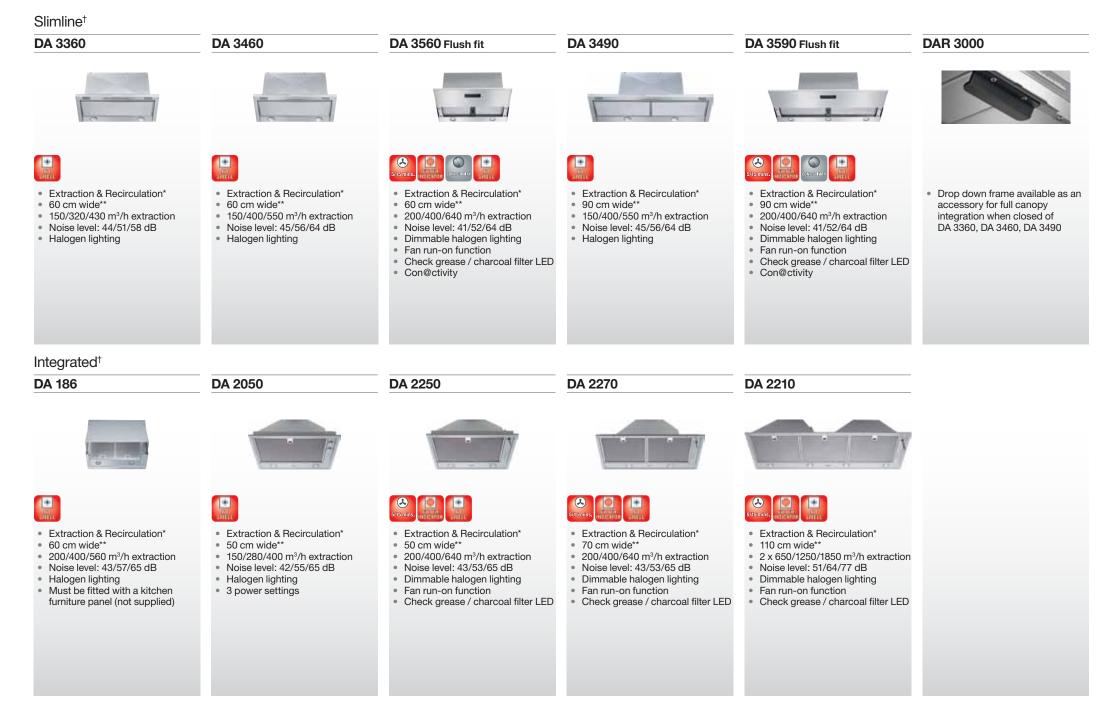
KM 3010	KM 3014	KM 3034	KM 3054	
ØAS Stop	GAS STOP	GAS,SJOP RESTART	GAS STOP RESTART	
<ul> <li>Appliance W x D*: 62.6 x 52.6 cm</li> <li>Onset stainless steel frame</li> <li>Stainless steel dial controls</li> <li>Electronic ignition</li> <li>4 cooking zones</li> <li>Dishwasher proof pot rests</li> </ul>	<ul> <li>Appliance W x D*: 62.6 x 52.6 cm</li> <li>Onset stainless steel frame</li> <li>Stainless steel dial controls</li> <li>Electronic ignition</li> <li>3 cooking zones including 1 dual wok</li> <li>Dishwasher proof pot rests</li> </ul>	<ul> <li>Appliance W x D*: 80.6 x 52.6 cm</li> <li>Onset stainless steel frame</li> <li>Stainless steel dial controls</li> <li>Quick start electronic ignition</li> <li>5 cooking zones including 1 dual wok</li> <li>Dishwasher proof pot rests</li> </ul>	<ul> <li>Appliance W x D*: 94.2 x 52.6 cm</li> <li>Onset stainless steel frame</li> <li>Stainless steel dial controls</li> <li>Quick start electronic ignition</li> <li>5 cooking zones including 1 dual wok</li> <li>Dishwasher proof pot rests</li> </ul>	

<sup>†</sup> In the UK gas hobs must be fitted by a GasSafe registered fitter. \* Please refer to the Miele Built-in appliances brochure or www.miele.co.uk for full specifications and detailed building-in drawings and installation instructions.

## Hobs

CombiSets⁺					
CS 1012-1 G Gas Hob	CS 1011 G Gas Wok	CS 1212-1 i Induction Hob	CS 1222-1 i Induction Hob	CS 1223-1 i Induction Wok	CS 1122 E Ceramic Hob
GAS STOP	GAS STOP	TIVIN BOOSTER			
<ul> <li>Appliance W x D*: 28.8 x 52 cm</li> <li>Stainless steel trough &amp; frame</li> <li>Solid metal controls</li> <li>Rapid ignition</li> <li>2 cooking zones</li> </ul>	<ul> <li>Appliance W x D*: 28.8 x 52 cm</li> <li>Stainless steel trough &amp; frame</li> <li>Solid metal control</li> <li>Rapid ignition</li> <li>1 dual wok cooking zone</li> </ul>	<ul> <li>Appliance W x D*: 28.8 x 52 cm</li> <li>Stainless steel frame</li> <li>Solid metal controls</li> <li>2 cooking zones</li> <li>Twin booster</li> </ul>	<ul> <li>Appliance W x D*: 38 x 52 cm</li> <li>Stainless steel frame</li> <li>Solid metal controls</li> <li>2 cooking zones including 1 extended zone</li> <li>Twin booster</li> </ul>	<ul> <li>Appliance W x D*: 38 x 52 cm</li> <li>Stainless steel frame</li> <li>Solid metal controls</li> <li>1 wok cooking zone</li> <li>Wok pan</li> </ul>	<ul> <li>Appliance W x D*: 38 x 52 cm</li> <li>Stainless steel frame</li> <li>Solid metal controls</li> <li>2 cooking zones including 1 extended zone</li> </ul>
			Tepans		
CS 1312 BG BBQ Grill	CS 1411 F Fryer	CS 1418 WA Weighing Scales	CS 1327 Y Tepan Yaki	CT 400 P Tepan Plate	CT 400 MP Mobile Tepan P
		_			
Appliance W x D*: 28.8 x 52 cm Stainless steel frame Solid metal controls 12 power settings 2 cooking zones Lava rocks Optional griddle	<ul> <li>Appliance W x D*: 28.8 x 52 cm</li> <li>Stainless steel frame</li> <li>Solid metal controls</li> <li>Temperature: 80°C to 200°C</li> <li>Frying insert</li> <li>Lid</li> </ul>	<ul> <li>Appliance W x D*: 28.8 x 52 cm</li> <li>Tempered glass surface</li> <li>Sensor controls</li> <li>Imperial/metric weight display</li> <li>Tare function</li> </ul>	<ul> <li>Appliance W x D*: 38 x 52 cm</li> <li>Stainless steel frame &amp; cooking surface</li> <li>Solid metal controls</li> <li>2 cooking zones</li> </ul>	<ul> <li>Tepan plate diameter: 57 cm</li> <li>650 cm worktop depth required</li> <li>Stainless steel cooking surface</li> <li>Rotary control</li> <li>Cooking area 40 cm diameter dips 1.8 cm in centre</li> </ul>	<ul> <li>Tepan plate diameter: 57 cm</li> <li>Mobile housing unit, stainless steel &amp; multiplex ply</li> <li>Stainless steel cooking surface</li> <li>Rotary control</li> <li>Cooking area 40 cm diameter dips 1.8 cm in centre</li> <li>Stainless steel handles</li> <li>4 castor wheels, lockable</li> </ul>

## **Cooker Hoods**



18 <sup>†</sup> Unless stated - all hoods have 4 settings including Intensive. Throughput and dB are Level 1 / Level 3 and Intensive. Extraction rate per hour and noise level are measured on extraction models with 150 mm diameter ducting. \* Please order recirculation conversion kit and charcoal filters separately when you order your cooker hood. \*\* Please refer to the Miele Built-in appliances brochure or www.miele.co.uk for full specifications and detailed building-in drawings and installation instructions.

## **Cooker Hoods**





Glass touch controls

Headroom free canopy

Glass edge feature LED lighting

19 <sup>†</sup> Unless stated - all hoods have 4 settings including Intensive. Throughput and dB are Level 1 / Level 3 and Intensive. Extraction rate per hour and noise level are measured on extraction models with 150 mm diameter ducting. \* Please order recirculation conversion kit and charcoal filters separately when you order your cooker hood. \*\* Please refer to the Miele Built-in appliances brochure or www.miele.co.uk for full specifications and detailed building-in drawings and installation instructions.

## **Cooker Hoods**



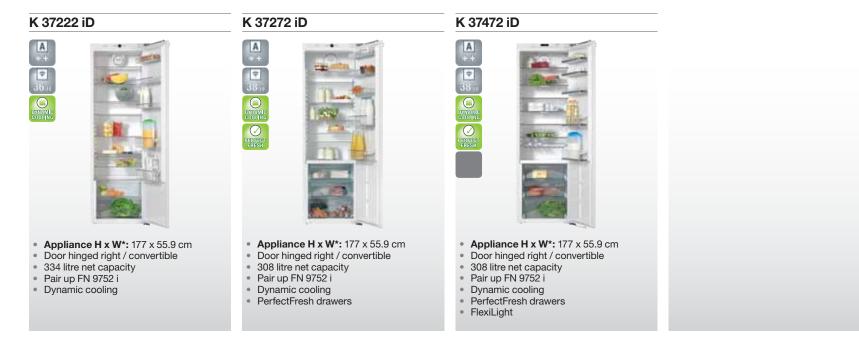
### Island Décor<sup>†</sup>

DA 420 V (+ EXT)	DA 6290 D Lumen (+ EXT)	DA 6690 D	DA 5100 D (+ EXT)	DA 7000 D Aura	DA 424 V (+ EXT)
SFECIAL SUID SITE IN CONCERNEN	SPECIAL BUILD 5/15 mins.	SPECIAL BUILD 5/15 mins. Intering Consecutory	SPECIAL SUID SITE IN THE ACTION OF CONSISTENT	S/15 mins.	SRECIAL SITE MINE, CARACTERY
<ul> <li>Extraction &amp; Recirculation*</li> <li>90 cm wide**</li> <li>200/480/700 m<sup>3</sup>/h extraction</li> <li>Noise level: 42/59/67 dB</li> <li>Dimmable halogen lighting</li> <li>Special build available to order</li> <li>Fan run-on function</li> <li>Check grease / charcoal filter LED</li> <li>Con@ctivity</li> <li>Available with external motor</li> <li>Motorised variable height</li> </ul>	<ul> <li>Extraction only</li> <li>90 cm wide**</li> <li>200/480/700 m<sup>3</sup>/h extraction</li> <li>Noise level: 42/59/67 dB</li> <li>Dimmable halogen lighting</li> <li>Special build available to order</li> <li>Fan run-on function</li> <li>Check grease filter LED</li> <li>Con@ctivity</li> <li>Available with external motor</li> <li>Glass edge feature LED lighting</li> </ul>	<ul> <li>Colour: clst</li> <li>Extraction only</li> <li>90 cm wide**</li> <li>200/400/640 m<sup>3</sup>/h extraction</li> <li>LED lighting</li> <li>Fan run-on function</li> <li>Check grease filter LED</li> <li>Con@ctivity 2.0</li> <li>Available with external motor</li> <li>Power management system</li> </ul>	<ul> <li>Extraction only</li> <li>100 cm wide**</li> <li>160/450/620 m<sup>3</sup>/h extraction</li> <li>Noise level: 43/61/69 dB</li> <li>Dimmable halogen lighting</li> <li>Special build available to order</li> <li>Fan run-on function</li> <li>Check grease filter LED</li> <li>Con@ctivity</li> <li>Available with external motor</li> </ul>	<ul> <li>Recirculation only</li> <li>100 cm wide**</li> <li>250/500/600 m<sup>3</sup>/h extraction</li> <li>Noise level: 55/67/70 dB</li> <li>Dimmable halogen lighting</li> <li>Floating design: white canopy with black glass</li> <li>Fan run-on function</li> <li>Check grease / charcoal filter LED</li> <li>Con@ctivity</li> <li>Glass touch controls</li> </ul>	<ul> <li>Extraction only</li> <li>120 cm wide**</li> <li>200/480/700 m<sup>3</sup>/h extraction</li> <li>Noise level: 42/59/67 dB</li> <li>Dimmable halogen lighting</li> <li>Special build available to order</li> <li>Fan run-on function</li> <li>Check grease filter LED</li> <li>Con@ctivity</li> <li>Available with external motor</li> <li>Motorised variable height</li> </ul>

<sup>†</sup> Unless stated - all hoods have 4 settings including Intensive. Throughput and dB are Level 1 / Level 3 and Intensive. Extraction rate per hour and noise level are measured on extraction models with 150 mm diameter ducting. \* Please order recirculation conversion kit and charcoal filters separately when you order your cooker hood. \*\* Please refer to the Miele Built-in appliances brochure or www.miele.co.uk for full specifications and detailed building-in drawings and installation instructions.

## Refrigeration





\* Please refer to the Miele Built-in appliances brochure or www.miele.co.uk for full specifications and detailed building-in drawings and installation instructions.

## Refrigeration



## Fridge Freezers

KDN 37132 iD	KDN 37232 iD	KFN 37432 iD	KFN 37452 iDE	KFN 37682 iD
<ul> <li>Appliance H x W*: 177 x 54 cm</li> <li>Sliding door hinges right / convertible</li> <li>262 litre net capacity</li> <li>Frost free</li> <li>Dynamic cooling</li> </ul>	<ul> <li>Appliance H x W*: 177 x 55.9 cm</li> <li>Door hinged right / convertible</li> <li>262 litre net capacity</li> <li>Frost free</li> <li>Dynamic cooling</li> </ul>	<ul> <li>Appliance H x W*: 177 x 55.9 cm</li> <li>Door hinged right / convertible</li> <li>261 litre net capacity</li> <li>Frost free</li> <li>Dynamic cooling</li> <li>FlexiLight</li> </ul>	<ul> <li>Appliance H x W*: 177 x 55.9 cm</li> <li>Door hinged right / convertible</li> <li>256 litre net capacity</li> <li>Frost free</li> <li>Dynamic cooling</li> <li>FlexiLight</li> <li>Mylce Maker (no plumbing required)</li> </ul>	<ul> <li>Appliance H x W*: 177 x 55.9 cm</li> <li>Door hinged right / convertible</li> <li>242 litre net capacity</li> <li>Frost free</li> <li>Dynamic cooling</li> <li>FlexiLight</li> <li>PerfectFresh Pro</li> </ul>

\* Please refer to the Miele Built-in appliances brochure or www.miele.co.uk for full specifications and detailed building-in drawings and installation instructions.

# Wine Conditioning Units

Built-In				
KWT 4154 UG-1				
<ul> <li>Appliance H x W*: 82 x 60 cm</li> <li>Door hinged right / convertible</li> <li>126 litre net capacity</li> <li>2 independently controlled zones</li> </ul>				
Freestanding	KINT 0000 000 - 1			
Image: With the second seco	KWT 6832 SGS ed         Image: Comparison of the system o			
<ul> <li>Appliance H x W*: 192 x 70 cm</li> <li>Door hinged right / convertible</li> <li>505 litre net capacity</li> <li>3 independently controlled zones</li> <li>Stores 178 x 0.75l Bordeaux bottles</li> <li>Dynamic cooling</li> <li>Active air clean filter</li> <li>Tinted, tempered glass door</li> </ul>	<ul> <li>Appliance H x W*: 192 x 70 cm</li> <li>Door hinged right / convertible</li> <li>505 litre net capacity</li> <li>3 independently controlled zones</li> <li>Stores 178 x 0.75l Bordeaux bottles</li> <li>Dynamic cooling</li> <li>Active air clean filter</li> <li>Tinted, tempered glass door</li> <li>SommelierSet</li> </ul>			
23 * Please refe	r to the Miele Built-in appliances brochure or www.miele.co.uk fo	r full specifications and detailed building-in	drawings and installation instructions.	

## Dishwashers



G 4501 SCi





• Appliance H x W\*: 80.5 x 45 cm

- Fascia panel: clst, white
- 9 place settings
- Cutlery tray5 programmes
- b programm
  Delay start
- Time left display
- Turbo option
- SoftClose
- AutoSensor
- 11 18 litres water 1)



\* Please refer to the Miele Built-in appliances brochure or www.miele.co.uk for full specifications and detailed building-in drawings and installation instructions. 1) In accordance with EN 50242 in the Sensor Wash or Energy Save Programme (depending on model). Sound emissions in accordance with the new EU energy label.

## Dishwashers





iteda ----

- Appliance H x W\*: 80.5 x 45 cm
- 9 place settings
- Cutlery tray
- 6 programmes
- SoftClose
- Eco sensor plus
- 11 18 litres water 1)

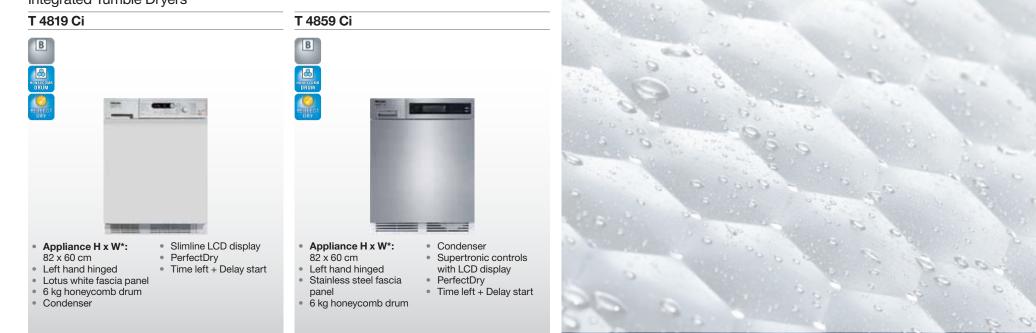


\* Please refer to the Miele Built-in appliances brochure or www.miele.co.uk for full specifications and detailed building-in drawings and installation instructions. 1) In accordance with EN 50242 in the Sensor Wash or Energy Save Programme (depending on model). Sound emissions in accordance with the new EU energy label.

## Laundry



## Integrated Tumble Dryers



\* Please refer to the Miele Built-in appliances brochure or www.miele.co.uk for full specifications and detailed building-in drawings and installation instructions. Important: Front panel for laundry appliances not supplied







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