

Cooking and Cooling Solutions





Rediscover the joy of cooking!



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Welcome to Miele

IMMER BESSER (forever better) - our pledge

When our two great grandfathers founded the Miele company, they had to make sure they stood apart from the competition in order to be successful. There are effectively only two ways of doing this: either by being cheaper than the rest or by being better than the rest. It is not really possible to be both at the same time.

They decided to be "better" than the rest.

Numerous best in class awards and certificates attest to the fact that Miele has continued to renew its commitment to being "immer besser" throughout the past 118 years. However, the millions of satisfied customers around the world are perhaps the most important endorsement.

At the heart of this success lies a continuity of values and goals which are typically only found in companies which have been family-run for generations, rather than in businesses which are guided by the often short-term interests of the stock market.

It is in this sense that Miele has embodied first-class product quality and German engineering since 1899. Miele also stands in equal measure for respect, fairness and mutual esteem towards sales partners, customers, suppliers, employees and neighbours. Buying a Miele is an environmentally friendly decision. We ensure this by using methods of production that save resources as well as by producing products which set new standards in terms of their consumption of electricity, water and detergent – and save you money at the same time.*

As directors and co-proprietors of the fourth generation of our business we promise you that this will not change.

Markus Miele *Reinhard Zinkann*

Dr. Markus Miele

Dr. Reinhard Zinkann

* Please visit www.miele-sustainability.com for more information on our efforts and guiding principles

IMMER BESSER (forever better)

Our brand promise



There are many good reasons for choosing Miele.

Here are just six of them.

Since the company was founded in 1899, Miele has remained true to its "Immer Besser" brand promise. This means that we will do all that we can to be forever better than our competitors and forever better than we already are. For our customers this means the peace of mind of knowing that choosing Miele is a good decision – and probably the decision of a lifetime!



Miele quality

For more than 100 years it has been a proven adage that you can trust Miele and rely on our appliances. We are the only manufacturer in our branch of industry to test products such as our washing machines, tumble dryers, dishwashers and ovens to the equivalent of 20 years' use. Once a Miele, always a Miele: Miele customers around the world remain loyal to Miele and recommend Miele to others. Looking to the future, we promise not to entertain any compromises when it comes to the dependability and durability of our appliances.



Miele technology

Miele stands for excellent results combined with the lowest possible energy consumption. This applies to the hygienic and gentle care of your laundry, your flooring and your crockery as well as when conjuring up exquisite culinary delights. The key to this is a wealth of innovative features available only from Miele. This is borne out by numerous first places in leading product tests conducted around the world.



Miele convenience

Whether conventional rotary switch, discreet sensor controls or a high-resolution touch display like the one on your smartphone: operating a Miele is both easy and fun. Add to this a multitude of convenient and reliable automatic programmes and a great love of detail - success is guaranteed - on board both laundry and kitchen appliances. Make life easier for yourself with Miele.



Miele design

Miele believes in clean lines and timeless elegance. Nowhere else will you find such a comparable range of built-in kitchen appliances, with consistency in design lines and colour options, to suit the most diverse of interior designs and kitchen furniture fronts. Great care is taken to coordinate appliance design across the range. Whatever the style of your kitchen: Miele is the perfect match.



Miele service

Miele customers enjoy preferential treatment: thanks to our fast and efficient after-sales service operation which has been voted best in its branch of industry many times over. If you need personalised instructions on appliance use or professional cleaning of your appliances, Miele will gladly make a home visit. We will always be there for you. That's a promise!



Miele brand

In many countries Miele is the most coveted brand in its branch of industry. In its German home market, Miele was even voted 'best brand ever' in 2013, across all product branches. And the ownership of products from such a brand reveals much about its users: Miele customers have high expectations for the performance and the environmental friendliness of their domestic appliances. People who buy Miele are quality conscious and have style.

New: Miele ArtLine – the new design line.

Minimalism at its best





Innovative technology, exclusive and timeless – this is what drives Miele's product design and development teams. The Miele ArtLine Designer range has taken PureLine to the next level with this latest generation of built-in appliances. The pure elegance of the handleless fronts is an interior designer's dream in a class of its own. See for yourself the first truly handleless kitchen. This is Miele. This is immer besser.

Miele ArtLine in Graphite grey

The latest colour choice for your kitchen

Graphite grey is the latest colour trend in designer kitchens. With dark and cool accents it emanates pure elegance and is perfectly suited to the new flush design. It takes the edge off hard lines and lends an unmistakable ambience to the kitchen.

Touch2Open and SoftOpen

The innovations behind this handleless design





All Miele ArtLine appliances have totally flush fronts to fit in with the spirit of a minimalist kitchen design. Exclusive Miele technology in the form of Touch2Open and SoftOpen is used for opening the door:

Touch2Open

releases and then opens the door, simply and easily, with just a light touch of a sensor.

SoftOpen

ensures that the door opens smoothly before gently stopping in its end position.

Handleless perfection

Miele kitchen appliances for the perfect premium kitchen



Everything from the same manufacturer: in addition to Miele ArtLine Designer range appliances, a wide range of other premium kitchen appliances are available to complete your kitchen. For perfection down to the smallest detail – from coffee machines to hobs:



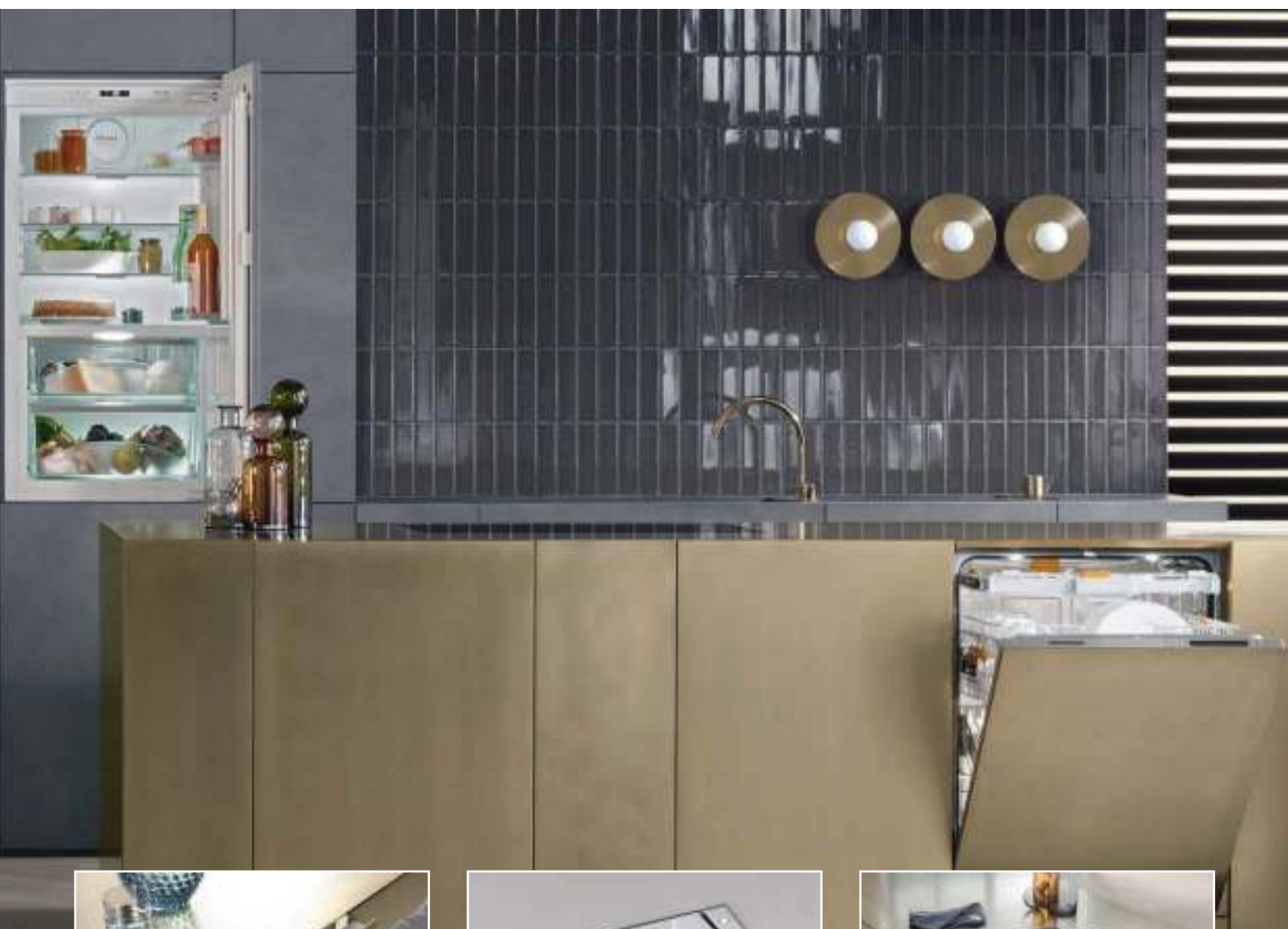
Coffee machines

Our fully automatic bean-to-cup coffee machines know it all when it comes to perfect coffee and they fit seamlessly into a run of ArtLine built-in appliances.



Refrigerators and freezers

Built-in refrigeration appliances ensure efficient and first class storage of your food to keep it fresh. An impressive choice of appliances awaits you.



Dishwashers

A simple knock on the door is all it takes to open our fully integrated **Knock2Open** dishwashers.



Cooker hoods

Even our cooker hoods and extractors come in a wide range of styles to create a completely harmonious and perfectly integrated kitchen design.



Hob units

Our induction hobs are available for a flush-fit installation and are operated using flush sensor controls.

Miele ArtLine appliances

Product overview



Oven, 60x60cm H 6860 BPX

- Touch2Open/SoftOpen
- M Touch/Full Touch screen
- Clear text LCD with Chinese
- Pyrolysis/PyroFit acc.
- Wireless food probe/Moisture plus
- Auto roast/100+ auto programmes
- Quadruple glass door
- Graphite grey
- Country of Origin: Germany

HK\$ 58,000



Microwave combination oven, 60x45cm H 6800 BMX

- Touch2Open/SoftOpen
- M Touch/Full Touch screen
- Clear text LCD with Chinese
- PerfectClean/food probe
- 1000 W MW
- 100+ auto programmes
- Popcorn/Quick MW
- Graphite grey
- Country of Origin: Germany

HK\$ 52,000



Steam combination oven, 60x60cm DGC 6860 X

- Touch2Open/SoftOpen
- M Touch/Motorised fascia
- Clear text LCD with Chinese
- MultiSteam/Ext. steam generation
- Combi cooking modes/sous vide cooking
- Wireless food probe/PerfectClean
- 200+ auto programmes
- Graphite grey
- Country of Origin: Germany

HK\$ 91,000



**Steam combination oven, 60x45cm
DGC 6800 X**

- Touch2Open/SoftOpen
- M Touch/Motorised fascia
- Clear text LCD with Chinese
- MultiSteam/Ext. steam generation
- Combi cooking modes/sous vide cooking
- Wireless food probe/PerfectClean
- 200+ auto programmes
- Graphite grey
- Country of Origin: Germany

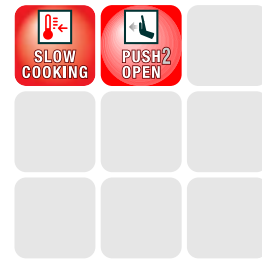
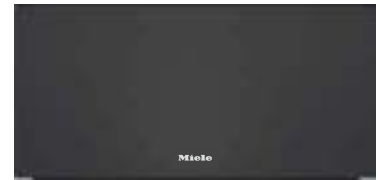
HK\$ 72,000



**Built-in coffee machine, 60x45cm
CVA 6805**

- M Touch/Full touch screen
- Clear text LCD with Chinese
- Plumbed in water connection
- OneTouch for Two
- CupSensor/10 user profiles
- Temperature/Pre-brew settings
- Ground amount/Portion settings
- Graphite grey
- Country of origin: Switzerland

HK\$ 63,000



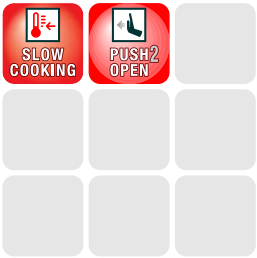
**Gourmet warming drawer, 60x29 cm
ESW 6229 X**

- Handleless/Push2Open
- Touch control
- 23 cm usable height/Half rack
- 12 place settings
- 40°C to 85°C
- Slow cook
- Max. load 25kg/SoftClose
- Graphite grey
- Country of origin: Germany

HK\$ 18,000

Miele ArtLine appliances

Product overview



Gourmet warming drawer, 60x14 cm ESW 6214

- Handleless/Push2Open
- Touch control
- 8 cm usable height
- 6 place settings
- 40°C to 85°C
- Slow cook
- Max. load 25 kg
- Graphite grey
- Country of origin: Germany

HK\$ 15,000



Vacuum sealing drawer, 60x14 cm EVS 6214

- Handleless/Push2Open
- Touch control
- 3 vacuum level settings
- Preparing food for sous-vide cooking
- Vacuum sealing of food
- Marinating and portioning of food
- Resealing original packing
- Graphite grey
- Country of origin: Slovakia

HK\$ 36,000







PureLine

Space for the essentials

PureLine is understated. It can easily be integrated as a design element into a modern kitchen where the focus is on a minimalist range of materials. The high proportion of glass in the PureLine design creates a calm and aesthetic appearance. Horizontal stainless-steel elements and an eye-catching handle which almost appears to be floating in front of jet black glass elements are characteristic features of these appliances.

Full-glass appliances in Brilliant white also follow the puristic approach of this design line perfectly.



Individual designs with colours and materials

Choose between two options



Stainless steel/CleanSteel

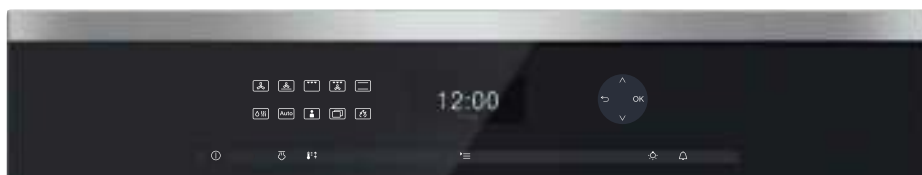


Brilliant white

Which user interface do you prefer?

The user interfaces on Miele built-in appliances

All appliances from the Generation 6000 are equipped with controls based on a common underlying logic. For example, the display is always positioned centrally, regardless of which operating concept you choose. The array of sensors is the central element of all user interfaces. It displays functions which are always directly available to you.



DirectSensor: Selecting an operating mode with a single touch of one of the symbols positioned to the left of the four-line clear text display. Touch elements to the right of the display navigate the operator through the different levels.



EasyControl: The dial on the left is turned to select the operating mode in the traditional way. Settings in the seven-segment LCD display, such as temperature and cooking times, can be chosen with the right-hand dial and confirmed using the sensor touch controls.



EasySensor: The minimalistic 7-segment display shows temperature and cooking time. Settings are selected and confirmed using integrated sensor-touch buttons.

M Touch: Achieving results fast with the innovative touch display - the innovative M Touch display is fast, easy to use and self-explanatory, just like a smartphone. This display enables you to operate the appliances fast and intuitively by using touch controls or swiping the display. Many functions can be selected with a single touch of a fingertip. The central display has white text and symbols on a black background, ensuring perfect visibility of information. Where help with navigation is useful, prompts are in colour.





Main menu



Oven functions

Auto

Automatic programmes



Special applications



User programmes

Se





Are you familiar with combination appliances from Miele?

A wide range of applications for perfect baking, roasting, steaming and heating

Miele built-in appliances are available as solo and as combination appliances.

Solo appliances have one function. These appliances, such as conventional ovens, steam ovens, microwave ovens and Gourmet warming drawers, are equipped with their relevant individual classic functions.

Miele combination appliances are ideal additions to a classic conventional oven. 45 cm high units in combination with a 14 cm high Miele Gourmet warming drawer fit perfectly in a 60 x 60 cm niche. This opens up untold cooking opportunities. A 60 x 60 cm steam combination oven is also available.

Combination appliances are also ideal for small kitchens. It is possible, for example, to accommodate operating modes of a conventional oven, microwave, steam oven and warming drawer in a tall unit in a niche that is 120 cm high, making best use of their traditional and combination functions.

Solo appliances



The conventional oven - an all-round talent



The steam oven - guarantor for healthy food preparation



The microwave oven - always ready for quick use

Combination appliances



Conventional oven with microwave (microwave combination oven) - compact and powerful



The steam combination oven - perfect in combination mode



The steam oven with microwave - healthy and fast preparation guaranteed



Gourmet warming drawer - the perfect partner in your kitchen

Would you like to find out more? Detailed information on these appliances is available from our website (www.miele.hk).



Built-in ovens





Which niche size is available in your home?

Which oven size do you prefer?

The niche dimensions of Miele built-in ovens

Miele built-in ovens are available in various sizes – ensuring you will find the perfect one for your kitchen.



Extra-large
90 cm wide, 48 cm high



Large-capacity
60 cm wide, 60 cm high

The range of Miele built-in ovens

Do you enjoy preparing large roasts in the oven or baking a lot? However consuming your love of cooking may be, Miele ovens offer you sufficient space!



Extra-large
90 litres, 3 shelf levels



Large-capacity
76 litres, 5 shelf levels



What is important to you regarding cleaning and care?

The cleaning systems* of Miele built-in ovens

The food - simply delicious. But what about the cleaning?

Miele offers two different systems which make cleaning extremely simple: PerfectClean and pyrolytic cleaning.



**Exclusive
to Miele**

PerfectClean¹⁾

Cleaning made easy: many components in your Miele oven such as oven interior, baking trays, and baking and roasting racks feature a patented surface finish with unique non-stick properties. Persistent soiling is easily removed using water with a dash of washing-up liquid and a sponge.



Pyrolytic cleaning

Pyrolytic cleaning is an automatic process in which residue in the oven is incinerated to ash at a very high temperature. This makes arduous scrubbing and abrasive cleaners a thing of the past. The pyrolytic self-cleaning process turns all food residue to ash which can be easily removed from the oven surfaces without a trace. In terms of energy usage this process uses as much as it needs and as little as possible.



PyroFit

Thanks to PyroFit not just the oven cabinet, but also the side racks, baking and roasting racks and FlexiClip fully telescopic runners are sparklingly cleaned during every pyrolytic cleaning process. During the pyrolytic cleaning process, these accessories can remain inside the oven and are cleaned at the same time as the oven.

* Depends on model

¹⁾ Patent: EP 0 937 012 B1



Which convenience features would you like?

The product highlights* of built-in ovens

**Exclusive
to Miele**

Moisture plus¹⁾

Each type of food has its own specific properties. Knowing them and making the most of them is the true art of cooking. In the past, the baker held the monopoly on baking perfect bread and rolls. Now you can too: with a Miele oven with Moisture plus. Targeted bursts of steam increase the humidity in the oven and optimise the baking and cooking results of a variety of foods: soft, delicious-smelling bread with a shiny, appetising crust; bread rolls and croissants as if from the local baker; succulent, tender meat with a nicely browned crust; perfect oven bakes, delicious soufflés and so much more.



**Exclusive
to Miele**

Wireless food probe²⁾

No supervision necessary: the countdown indicator provides information on when meat or fish is ready.

**Exclusive
to Miele**

FlexiClip fully telescopic runners³⁾

Flexible and safe: turning and basting meat outside the hot oven without the risk of getting burned.

Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or meat – fully automatically regulated food preparation.

Special applications

For rarely used food preparation methods: user convenience with various special programmes such as drying fruit.

**Exclusive
to Miele**

Special automatic programmes

Perfect results guaranteed: your favourite local recipes are saved as automatic programmes.

* Depends on model

¹⁾ with patented water intake function Patent: EP 2 190 295 B1

²⁾ Patent: EP 1 985 983 B1

³⁾ Patent: DE 10 2006 015 444 B4 (HFC 70, 71, 72, 92)

For every recipe the right setting

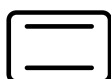
The baking and roasting programmes* of Miele built-in ovens

Baking and roasting programmes*



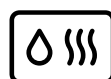
Fan plus

Perfectly soft and light: ideal for fast and gentle baking and roasting on up to three levels.



Top and bottom heat

Multi-purpose, classic function: perfect results on all traditional baking and roasting dishes.



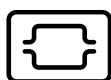
Moisture plus

As if fresh from the baker: moisture ensures an incredibly light dough and a nicely browned crust.



Intensive bake

Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.



Auto roast

Meat remains tender and succulent: the meat is seared at a high temperature, then cooked at a lower roasting temperature.



Fan grill

Crisp on the outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat and many other meat dishes.



Full grill

Versatile function for indoors: for grilling large quantities of steaks, sausages, kebabs, etc.



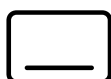
Economy grill

Designed for small quantities: ideal for small amounts of food such as steaks and sausages. Perfectly grilled every time.



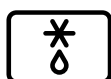
Top heat

Perfect finish: for a perfect topping when cooking gratins, baking toppings and browning.



Bottom heat

Individual requirements: for cooking food in Bain Marie or for browning from underneath.



Defrost

Gentle on frozen food: frozen food is gently defrosted under ideal conditions using cool air.



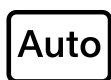
Rapid heat-up

For those who lead a busy life: if you only have little time for cooking, you will appreciate this programme.



Gentle bake

Extremely energy saving: perfectly cooked succulent roasts or oven bakes, depending on the model.



Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or meat – fully automatically regulated cooking process.



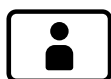
Low temperature cooking

For perfect results: this method brings out the best in any type of meat - automatically.



Special applications

For rarely used food preparation methods: user convenience with various special programmes such as drying fruit.



User programmes

For up to 20 favourite dishes: simply select operating mode, temperature and programme duration and save the settings for repeated use.

* depends on model

Ovens

Product overview

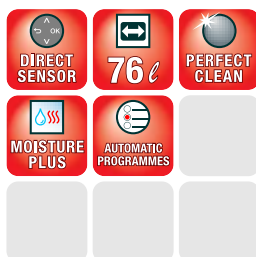
PureLine, built-in oven, 60 x 60 cm,
oven cabinet 76 litres



H 6860 BP

- M Touch/Full touch screen
- Clear text LCD with Chinese
- Pyrolysis/PyroFit acc.
- Wireless food probe/Moisture Plus
- Auto roast/100+ auto programmes
- Quadruple glass door
- CleanSteel
- Country of origin: Germany

HK\$ 55,000



H 6461 B

- DirectSensor
- Clear text LCD with Chinese
- Perfect Clean
- Moisture Plus/Auto roast
- 60+ auto programmes
- Catalytic back, side & roof
- CleanSteel
- Country of origin: Germany

HK\$ 35,000

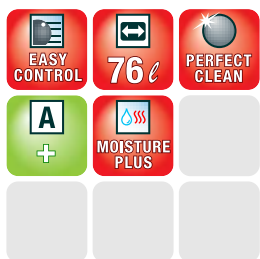


H 6461 B

- DirectSensor
- Clear text LCD with Chinese
- Perfect Clean
- Moisture Plus/Auto roast
- 60+ auto programmes
- Catalytic back, side & roof
- Brilliant white
- Country of origin: Germany

HK\$ 35,000

PureLine, built-in oven, 60 x 60 cm,
oven cabinet 76 litres



H 6260 B

- EasyControl
- Retractable knobs
- Perfect Clean
- Moisture Plus
- Catalytic back, sides & roof
- CleanSteel
- Country of origin: Germany

HK\$ 28,000

PureLine, built-in oven, 90 x 48 cm,
oven cabinet 90 litres



H 6890 BP

- M Touch/Full touch screen
- Clear text LCD with Chinese
- Pyrolysis/PyroFit acc.
- Wireless food probe
- Auto roast/100+ auto programmes
- Twin fan/Quadruple glass door
- CleanSteel
- Country of origin: Germany

HK\$ 108,000



Built-in microwave combination ovens





Which convenience features would you like?

The product highlights* of built-in Miele microwave combination ovens

Exclusive to Miele Stainless-steel cabinet with PerfectClean finish and linen-weave pattern¹⁾

The inner cabinet of an oven with microwave is made from stainless steel with a special linen-weave structure and PerfectClean finish. It is therefore less sensitive to scratching and considerably easier to clean than a conventional stainless steel oven interior. The PerfectClean finish has excellent non-stick properties making it hard for soiling to stick to the oven interior during cooking.



Microwave combination modes

Flexible and time saving: combining microwave energy with conventional heating methods saves up to 30% time compared to cooking without microwave power.

Quick microwave

Full power at your fingertips: fast selection of microwave function via a separate sensor control.

Exclusive to Miele Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or meat – fully automatic food preparation.

Food probe

Stress-free menu planning: the remaining time left for the programme to run can be easily viewed; supervising the process is no longer necessary.

Exclusive to Miele Popcorn button

At the touch of a button: fast and easy preparation of one packet of popcorn.

* Depends on model

¹⁾ Patent: EP 1 345 474 B1



Fan plus

Perfectly soft and light: ideal for gentle baking and roasting on up to two levels.



Top and bottom heat

Multi-purpose, classic function: perfect results on all traditional baking and roasting dishes.



Intensive bake

Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.

For every recipe the right setting

The operating modes* of Miele microwave combination ovens



Auto roast

Meat remains tender and succulent: meat is seared at a high temperature, then cooked at a lower roasting temperature.



Fan grill

Crisp on the outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat and many other meat dishes.



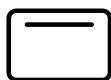
Grill

Fast and uniform results: all dishes are browned perfectly in a short time.



Gentle bake

Extremely energy saving: perfectly cooked succulent roasts or oven bakes, depending on the model.



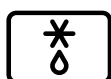
Top heat

Perfect finish: for a perfect topping when cooking gratins, baking toppings and browning.



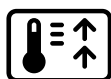
Bottom heat

Individual requirements: for cooking food in Bain Marie or for browning from underneath.



Defrost

Gentle on frozen food: frozen food is gently defrosted under ideal conditions using cool air.



Rapid heat-up

For those who lead a busy life: if you only have little time for cooking, you will appreciate this programme.



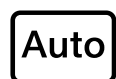
Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or poultry – fully automatically regulated cooking process.

* Depends on model

For every recipe the right setting

The operating modes* of Miele microwave combination ovens



Low temperature cooking

For perfect results: this method brings out the best in any type of meat - automatically.



Special applications

For rarely used food preparation methods: user convenience with various special programmes such as drying fruit.



User programmes

For 20 of your favourite dishes: simply select operating mode, temperature and programme duration and save the settings for repeated use.



Microwave mode

Wide range of applications: cooking, heating, bottling, defrosting and many more, such as popcorn.



Microwave plus Fan plus

Fast baking and roasting: ideal for gentle baking and roasting on up to two levels.



Microwave plus Grill

Rapid results: for grilling meat, fish and more.



Microwave plus Fan grill

Versatile for indoors: for grilling steaks, sausages, skewers, rolled meat, etc.



Microwave plus Auto roast

Succulent inside, crispy outside: meat is seared at a high temperature, cooking then continues using microwave power.



Microwave combination ovens

Product overview

PureLine, built-in microwave combination oven,
60 x 45 cm, oven cabinet 43 litres



H 6800 BM

- M touch/Full touch screen
- Clear text LCD with Chinese
- PerfectClean/Food probe
- 1000 W MW
- 100+ auto programmes
- Popcorn/Quick MW
- CleanSteel
- Country of origin: Germany

HK\$ 49,000



H 6401 BM

- DirectSensor
- Clear text LCD with Chinese
- PerfectClean
- 1000 W MW
- 60+ auto programmes
- Popcorn/Quick MW
- CleanSteel
- Country of origin: Germany

HK\$ 39,000



H 6401 BM

- DirectSensor
- Clear text LCD with Chinese
- PerfectClean
- 1000 W MW
- 60+ auto programmes
- Popcorn/Quick MW
- Brilliant White
- Country of origin: Germany

HK\$ 39,000





Built-in steam ovens



Miele



Which convenience features would you like?

The product highlights* of steam ovens

Exclusive to Miele MultiSteam

Perfection to suit personal tastes – the Miele steam oven is an all-round expert and the perfect partner for an oven and a hob. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can prepare starters, soup, fish, meat, vegetables, side dishes or desserts individually – or a complete menu in one single cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele steam oven. Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. 8 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.



Exclusive to Miele Large cooking cabinet and large tray size

Using the entire depth: cooking large quantities at the same time saves time and energy.



Exclusive to Miele Automatic menu cooking

A complete menu: temperature, cooking duration and sequence in which the food is added are automatically determined with "Menu cooking".



Simple cleaning

No limescale: thanks to external steam generation cleaning is quick and easy.



Cooking on three levels

Saving time and electricity: simultaneous cooking of different types of food without the transfer of flavours.



Sous-vide cooking

The ultimate sensation in taste: cook meat, vegetables, fruit or fish in a steam oven after vacuum sealing in Miele vacuum sealing drawer.

* Depends on model



Bottling and more

A Miele steam oven comes into its own with such a variety of functions and additional uses. It is a valuable helper when blanching food before freezing and for bottling. It is also ideal for gently defrosting frozen food. And when re-heating cooked food, this appliance showcases another of its many talents with short, gentle regeneration times.



Desserts

Sweet temptations for dessert: the steam oven can be used to make different sorts of delicious desserts.



Reheating

Tastes as if freshly cooked: dishes can be reheated at 80°C to 100°C in approx. 5 minutes.

For every recipe the right setting

The wide range of Miele steam oven applications



Vegetables

Nature at its best: gentle cooking in the steam oven retains flavour and is also very healthy.



Fish/Seafood

Good for body and soul: fish prepared in the steam oven is cooked to perfection and retains its own unique flavour.



Meat

Particularly tender and juicy: most nutrients in the meat are retained when cooked in the steam oven.



Side dishes

Simply indispensable: potatoes, rice and pasta are an extremely nutritious part of any meal.



Sous-vide cooking

The ultimate sensation in taste: cook meat, vegetables, fruit or fish cooked in a steam oven after vacuum sealing drawer.



Making yoghurt

Always fresh, always delicious: yoghurt is easy to make in a steam oven in just 5 hours at 40°C.



Soups

A popular starter: all sorts of soups can be made in the steam oven for a tasty starter.



Blanching

Perfect retention of quality: blanching for preparing fruit and vegetables for bottling.



Disinfecting baby bottles

Bacteria-free in only 15 minutes: quick and uncomplicated disinfection of baby bottles at 100°C.

For every recipe the right setting

The wide range of Miele steam oven applications



Defrost

Gentle on frozen food: gentle defrosting at approximately 60°C.



Proving yeast dough

Soft bread and delicious cake: another talent the all-rounder has to offer – proving yeast dough at 40°C.



Heating damp flannels

Perfect hospitality: flannels can be steamed and offered to guests after a fine meal.



Keeping warm function

Delays are no problem: dishes are automatically kept warm in the steam oven for up to 15 minutes.



Extracting juice

Home-made fruit juice and jelly: gentle juice extraction using steam.



Melting chocolate

No burning or lumps: chocolate melts to perfection at 90°C.



Cooking eggs

The perfect breakfast egg: soft, medium or hard boiled in only 4 to 10 minutes at 100°C.



Preserving

No monitoring necessary: particularly convenient for preserving fruit, vegetables, meat and sliced meats in a steam oven.



Skinning

Skinning made fast and simple: tomatoes, nectarines and almonds skinned in just 1 to 4 minutes in the steam oven.



Sterilising

The perfect preparation for bottling: jars are perfectly sterilised for the preservation of fruit, etc.



Steam ovens

PureLine, built-in steam oven, 60 x 45 cm, steam oven cabinet 38 litres



DG 6800

- M Touch/Full touch screen
- Clear text LCD with Chinese
- MultiSteam/Ext. steam generation
- Precise 40-100°C /sous vide cooking
- 150+ auto programmes
- LED lighting/Windowed door
- CleanSteel
- Country of Origin: Germany

HK\$ 46,000



DG 6401

- DirectSensor
- Clear text LCD with Chinese
- MultiSteamm/Ext. steam generation
- Precise 40-100°C/sous vide cooking
- 75+ auto programmes
- LED lighting/Windowed door
- CleanSteel
- Country of Origin: Germany

HK\$ 36,000



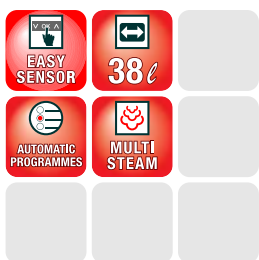
DG 6401

- DirectSensor
- Clear text LCD with Chinese
- MultiSteamm/Ext. steam generation
- Precise 40-100°C/sous vide cooking
- 75+ auto programmes
- LED lighting/Windowed door
- Brilliant White
- Country of Origin: Germany

HK\$ 36,000

Steam ovens

PureLine, built-in steam oven, 60 x 45 cm, steam oven cabinet 38 litres



DG 6200

- Easy Sensor
- MultiSteam
- Ext. steam generation
- Precise 40-100°C
- 20 auto programmes
- CleanSteel
- Country of Origin: Germany

HK\$ 28,000



Built-in Steam combination ovens





Stunning perspectives for your kitchen

Designs and dimensions of steam combination ovens

Models

Miele offers steam combination ovens in two convenient designs. Whichever one you choose, you can look forward to delicious, healthy food.



XL steam oven with all the functions of a fully-fledged conventional oven

The Miele 45 x 60 cm steam combination oven is the ideal addition to a conventional oven. In combination with a Miele Gourmet warming drawer with a height of 14 cm, they fill a 60 x 60 cm niche.

This opens up untold cooking opportunities.



XXL steam combination oven

Apart from niche dimensions of 60 x 45 cm, Miele also offers a 60 x 60 cm XXL model as steam oven with fully-fledged conventional oven functions.



Which convenience features would you like?

The product highlights* of steam combination ovens

Exclusive to Miele **MultiSteam**
Perfection to suit personal tastes – the Miele steam oven is an all-round expert and the perfect partner for an oven and a hob. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can prepare starters, soup, fish, meat, vegetables, side dishes or desserts individually – or a complete menu in one single cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele steam combination oven. Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. Multi-steam inlet ports ensure quick steam generation, heating up times and steam distribution for more even results.



Exclusive to Miele **Steam oven with fully-fledged conventional oven functions, fully-fledged combination oven**

Many functions in one appliance: achieving perfect cooking, roasting and baking results with unlimited combination options.

XL and XXL cabinet

Ample space: complete meals can be prepared simultaneously for up to 10 people; sufficient room for poultry or a whole fish.

Exclusive to Miele **Motorised lift-up fascia panel**
Convenient: the panel opens and closes at the touch of a button to reveal the water container and food probe.

Combination cooking

Crispy on the outside, succulent on the inside: combination of, for example, moist and hot air for excellent baking and roasting results.

Exclusive to Miele **Wireless food probe**
No supervision necessary: the countdown indicator provides precise information on when meat, fish or poultry is ready.

* Depends on model

For every recipe the right setting

The baking and roasting programmes of steam combination ovens



Vegetables

Nature at its best: gentle cooking in the steam oven retains flavour and is also very healthy.



Fish/Seafood

Good for body and soul: fish prepared in the steam oven is cooked to perfection and retains its own unique flavour.



Meat

Particularly tender and juicy: most nutrients in the meat are retained when cooked in the steam oven.



Side dishes

Simply indispensable: potatoes, rice and pasta are an extremely nutritious part of any meal.



Sous-vide cooking

The ultimate sensation in taste: meat, vegetables, fruit or fish cooked in a vacuum.



Combination cooking/Fan plus

Perfect results: additional moisture guarantees excellent results on bread, bread rolls, meat, etc.



Combination cooking/Top heat/Bottom heat

Perfect from top to bottom: ideal for baking bread.



Combination cooking/Grill

Particularly crispy and succulent: fish and meat with a high fat content are very well suited for this operating mode.



Fan plus

Perfectly soft and light: ideal for fast and gentle baking and roasting on up to three levels.



Top/Bottom heat

Multi-purpose, classic function: perfect results on all traditional baking and roasting dishes.



Full grill

Versatile for indoors: for grilling steaks, sausages, skewers, etc.



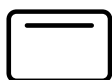
Economy grill

Designed for small quantities: ideal for small amounts of food such as steaks and sausages. Perfectly grilled every time.



Intensive bake

Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans - crispy base, moist on top.



Top heat

Perfect finish: for a perfect topping when cooking gratins, baking toppings and browning.



Bottom heat

Individual requirements: for cooking food in Bain Marie or for browning from underneath.



Fan grill

Crisp on the outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat and many other meat dishes.



Cake plus

Forever better: special baking programme, developed for choux pastry, cake mixtures and lye rolls.



Special applications

For rarely used food preparation methods: user convenience with various special programmes such as drying fruit.

Steam combination ovens

Product overview

PureLine, built-in steam combination oven,
60 x 45cm, oven cabinet 48 litres



DGC 6800

- M Touch/Motorised fascia
- Clear text LCD with Chinese
- MultiSteam/Ext. steam generation
- Combi cooking modes/Sous vide cooking
- Wireless food probe/PerfectClean
- 200+ auto programmes
- CleanSteel
- Country of Origin: Germany

HK\$ 69,000



DGC 6800

- M Touch/Motorised fascia
- Clear text LCD with Chinese
- MultiSteam/Ext. steam generation
- Combi cooking modes/Sous vide cooking
- Wireless food probe/PerfectClean
- 200+ auto programmes
- Brilliant white
- Country of Origin: Germany

HK\$ 69,000

PureLine, built-in steam combination oven,
60 x 60cm, oven cabinet 68 litres



DGC 6860

- M Touch/Motorised fascia
- Clear text LCD with Chinese
- MultiSteam/Ext. steam generation
- Combi cooking modes/Sous vide cooking
- Wireless food probe/PerfectClean
- 200+ auto programmes
- CleanSteel
- Country of Origin: Germany

HK\$ 88,000





Built-in steam ovens with microwave





Which convenience features would you like?

The product highlights* of built-in steam ovens with microwave

Exclusive to Miele MultiSteam

Perfection to suit personal tastes – the Miele steam oven is an all-round expert and the perfect partner for an oven and a hob. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can prepare starters, soup, fish, meat, vegetables, side dishes or desserts individually – or a complete menu in one single cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele steam oven.

Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. With an output of 3.3 kW, 8 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.

The incoming steam completely fills the cabinet and displaces the oxygen. This ensures that the food looks as good after the steaming process as it did before.



Exclusive to Miele Large cooking cabinet and large tray size

Using the entire depth: cooking large quantities at the same time saves time and energy.

Exclusive to Miele Automatic menu cooking

A complete menu: temperature, cooking duration and sequence in which the food is added are automatically determined with "Menu cooking".

Simple cleaning

No limescale: thanks to external steam generation cleaning is quick and easy.

Sous vide cooking

The ultimate sensation in taste: cook meat, vegetables, fruit or fish in a steam oven after vacuum sealing in Miele vacuum sealing drawer.

Exclusive to Miele Popcorn button

At the touch of a button: fast and easy preparation of one packet of popcorn.

* Depends on model

For every recipe the right setting

The wide range of applications of Miele built-in steam ovens with microwave



Vegetables

Nature at its best: gentle cooking in the steam oven retains flavour and is also very healthy.



Fish/Seafood

Good for body and soul: fish prepared in the steam oven is cooked to perfection and retains its own unique flavour.



Meat

Particularly tender and juicy: most nutrients in the meat are retained when cooked in the steam oven.



Side dishes

Simply indispensable: potatoes, rice and pasta are an extremely nutritious part of any meal.



Desserts

Sweet temptations: different sorts of desserts which form the finale of a fine meal can be prepared in the steam oven.



Cooking eggs

The perfect breakfast egg: soft, medium or hard boiled in only 4 to 10 minutes at 100°C.



Sous-vide cooking

The ultimate sensation in taste: meat, vegetables, fruit or fish cooked in a vacuum.



Making yoghurt

Always fresh, always delicious: yoghurt is easy to make in a steam oven in just 5 hours at 40°C.



Disinfecting baby bottles

Bacteria-free in only 15 minutes: quick and uncomplicated disinfection of baby bottles at 100°C.



Soups

A popular starter: all sorts of soups can be made in the steam oven for a tasty starter.



Blanching

Perfect retention of quality: blanching for preparing fruit and vegetables for bottling.



Reheating

Tastes as if freshly cooked: gentle cooking in the steam oven at 80°C to 100°C or quicker using the microwave mode at 450 W.



Defrost

Gentle on frozen food: frozen food is gently defrosted at approx. 60°C in the steam oven or at 150 W in the microwave mode.



Proving yeast dough

Soft bread and delicious cake: another talent the all-rounder has to offer – proving yeast dough at 40°C.



Popcorn button

Quick and easy: a packet of microwave popcorn for an evening in front of the TV.



Keeping warm function

Delays are no problem: dishes are automatically kept warm in the steam oven for up to 15 minutes.



Extracting juice

Home-made fruit juice and jelly: gentle juice extraction using steam.



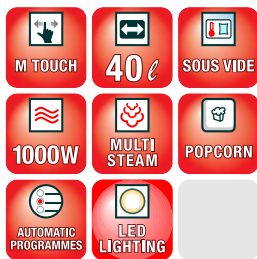
Melting chocolate

No burning or lumps: chocolate melts to perfection at 90°C.

Steam ovens with microwave

Product overview

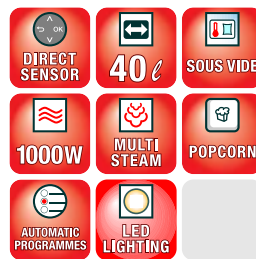
PureLine, built-in steam oven with microwave, 60 x 45cm, oven cabinet 40 litres



DGM 6800

- M Touch/Full touch screen
- Clear text LCD with Chinese
- MultiSteam/Ext. steam generation
- 1,000 W MW/LED lighting
- Popcorn/Quick MW/Sous vide cooking
- 150+ auto programmes
- CleanSteel
- Country of Origin: Germany

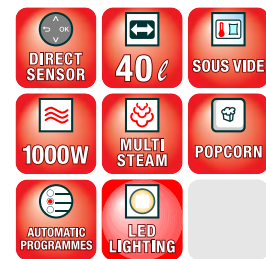
HK\$ 66,000



DGM 6401

- DirectSensor
- Clear text LCD with Chinese
- MultiSteam/Ext. steam generation
- 1,000 W MW/LED lighting
- Popcorn/Quick MW/Sous vide cooking
- 75+ auto programmes
- Clean Steel
- Country of Origin: Germany

HK\$ 39,000



DGM 6401

- DirectSensor
- Clear text LCD with Chinese
- MultiSteam/Ext. steam generation
- 1,000 W MW/LED lighting
- Popcorn/Quick MW/Sous vide cooking
- 75+ auto programmes
- Brilliant white
- Country of Origin: Germany

HK\$ 39,000



Built-in microwave





Which appliance would you like?

The variety of Miele microwave oven applications

Design

Miele built-in TopControl appliances

Miele microwave ovens with controls positioned at the top offer excellent user benefits. Their design allows them to be installed in combination with any other Miele appliance in the kitchen - fleet design in perfection. The glass door opens downwards at the front – as on the ovens. Thanks to the controls along the top there is more space on the inside.

User interface

TopControl (EasyControl): The desired wattage and temperature is selected classically by turning the left knob. Settings within the 7-segment LC-display are selected via the right control knob and entered via the sensor buttons.

The operating modes

Solo microwave ovens

Warm a glass of milk, make jam, melt chocolate, cook vegetables, defrost fish, blanch almonds – a Miele microwave can do all this and much more in solo mode.

Microwave ovens with integrated grill

The integrated quartz grill will brown food after cooking quickly and conveniently. Or it can be used for roasting and grilling. It turns cheese-on-toast, vegetables or scampi into a crispy, grilled delicacy. Vegetable bakes can be perfected with a crispy baked cheese topping.

The niche dimension



45 cm high, 60 cm wide

The wide range of sizes



46 l oven compartment



Which convenience features are particularly important to you?

The product highlights* of Miele microwave ovens

XL oven compartment

In the spacious stainless steel cooking compartments of the appliance with TopControl operation, larger dishes such as chicken or casseroles can be perfectly cooked. The turntable with 40 cm diameter allows a particularly flexible use of different cooking containers or several containers, cups or plates simultaneously. Food preparation on a larger scale.



40 cm turntable

Plenty of space: Perfect for several glasses, cups, plates or containers of various sizes.



LED lighting

High-quality and durable: LEDs place your food in the spotlight during preparation.



Popcorn button

At the touch of a button: Fast and easy preparation of one packet of popcorn.



Quartz grill

Fast and uniform results: All dishes are browned perfectly in a short time.



Automatic programmes

Conjuring up dishes with ease: Select the programme and the weight of the food - the appliance will do the rest.

* Features depend on model

Microwave Ovens

The product overview of Miele microwave ovens

PureLine, built-in microwave oven, 60 x 45 cm, oven cabinet 46 litres.



- M 6262**
- EasyControl/TopControl
 - Retractable knobs
 - 40 cm XL turntable
 - 900 W MW/1500 W Grill
 - MW + grill mode
 - Popcorn/Quick MW
 - CleanSteel
 - Country of Origin: Great Britian

HK\$ 23,000



- M 6262**
- EasyControl/TopControl
 - Retractable knobs
 - 40 cm XL turntable
 - 900 W MW/1500 W Grill
 - MW + grill mode
 - Popcorn/Quick MW
 - Brilliant White
 - Country of Origin: Great Britian

HK\$ 23,000

Installation accessories for wall units



Decor set DS 6003

PureLine handle for your kitchen furniture

- Set consist of 3 handles
- CleanSteel handle with CleanSteel pedestals
- To match appliance handles and handles on kitchen furniture
- For appliances and cabinets

HK\$ 2,800



Cover strip HKL 60

Paneling for concealing the furniture edge when different types of appliances are installed in combination

- Harmonious installation appearance thanks to cover strip
- For vertical combination of 45cm and 60cm high appliances

HK\$ 600



Built-in gourmet drawers





The perfect complement to ovens, steam ovens and coffee machines

Miele's wide range of drawers

Select your Miele drawer from a wide range to match your other Miele appliances perfectly.



The classic drawer - 14 cm high, 60 cm wide

Gourmet warming drawers are available in medium height. It can be perfectly combined with a 45 cm compact appliance, such as a Miele coffee machine, steam oven, steam combination oven, or oven with microwave. A 60 cm niche can be used to its best advantage. To enable you to install these drawers with various appliance designs, Miele has developed different design versions which integrate perfectly into your cabinetry.



The extra-large drawer - 29 cm high, 60 cm wide

The convenient 29 cm high built-in Gourmet warming drawer is the highest drawer from Miele, which is also suitable for pre-heating crockery and cooking food). In combination with a conventional 60 cm high oven, it teams up perfectly for an 88 cm niche.



Which convenience features would you like?

The product highlights of Miele drawers

Exclusive to Miele Low-temperature cooking brings out the best in any type of meat

Low temperature cooking is a professional cooking method which top chefs use routinely. Your meat remains tender, aromatic and succulent. Aroma and nutrients are retained at a high degree. Good chefs have been using this type of cooking method to produce tender food for many years and it is becoming increasingly popular in private households. Cooking at a low temperature is a stress-free cooking method as the process does not need to be supervised and the remaining preparations can be completed without time pressure. The meat can be sliced straight after cooking. There is no need to allow the meat to rest first as the meat juices are evenly distributed.



4 operating modes

Multi-purpose use: for warming cups and plates, for keeping food at serving temperature or for using the slow cooking function to suit your individual requirements.

Exclusive to Miele Touch controls

Simple and convenient: programme selection is via a flush touch panel which is easy to clean.

Timer

Heat guaranteed: all built-in food warming drawers feature a 4-hour timer which switches off automatically.

Push2open mechanism

Easy to open: slight pressure is sufficient to activate this function.

Fully opening drawer

Simply practical: the drawer can be pulled out completely for easy loading and unloading.

For every application the right setting

The wide range of applications of Miele drawers

The perfect partner in your kitchen

Miele drawers can be used for a wide range of applications. Not only can crockery be warmed and food kept at serving temperature inside the drawers, the Gourmet drawer can also be used as a cooking appliance. Miele drawers also have a fourth feature – a low-temperature operating mode for stress-free preparation of meat and other food. Although this is an unusual feature on warming drawers, Miele drawers show their full potential when cooking. They easily maintain the selected low temperature for a long time. Miele drawers – so much more to offer.

Low temperature cooking



Veal and beef

Low-temperature cooking brings out the strong aromatic flavours of these types of meat, and guarantees that they are cooked perfectly.



Lamb and poultry

Low-temperature cooking guarantees gentle preparation of these types of meat and achieves succulent and tender results.



Fish

Fish is good for body and soul.



Desserts

Sweet temptations for dessert: for example meringue



Side dishes

Side dishes are not usually the centre of attention and yet choosing the right one can be crucial to the whole menu.



Breakfast cereals

An ideal start to the day with a good breakfast.

Further applications



Melting chocolate

Something everyone has experienced – chocolate has to be melted to the exact temperature for cakes.



Proving yeast dough

Yeast dough is particularly suited for German style crumble cake and bee sting cake, biscuits and pizza. The preparation is simpler than often assumed.



Making yoghurt

For various applications: for baking or as a dessert.



Allowing rice to swell

Perfect in all variations, particularly puddings.



Dissolving gelatin

Panna cotta is prepared to perfection with gelatin.



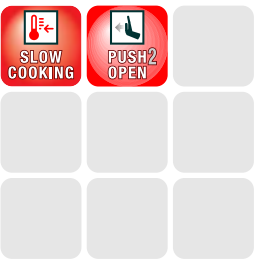
Defrost

Gentle defrosting guaranteed – without loss of quality.

Gourmet warming Drawers

Product overview

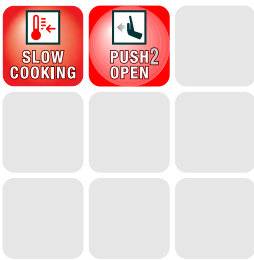
PureLine, Gourmet warming drawer, 60 x 29 cm



Gourmet warming drawer, 29 cm
ESW 6229 X

- 60 x 29 cm
- Broad trim/ Handleless
- 40°C to 85°C/Slow cooking
- 12 place settings
- 23cm usable height/Half rack
- Max. load 25 kg/Soft Close
- CleanSteel
- Country of origin: Germany

HK\$ 18,000

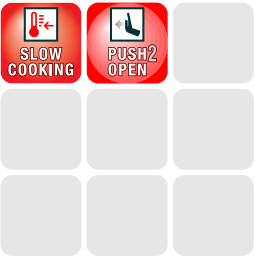


Gourmet warming drawer, 29 cm
ESW 6229 X

- 60 x 29 cm
- Handleless
- 40°C to 85°C/Slow cooking
- 12 place settings
- 23cm usable height/Half rack
- Max. load 25 kg/Soft Close
- Brilliant white
- Country of origin: Germany

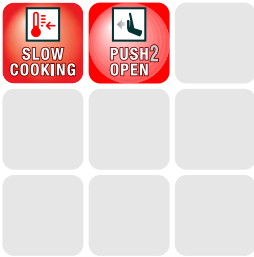
HK\$ 18,000

PureLine, Gourmet warming drawer, 60 x 14 cm



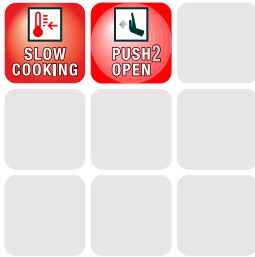
- Gourmet warming drawer, 14 cm**
ESW 6114
- 60 x 14 cm
 - Broad trim/ Handleless
 - 40°C to 85°C/Slow cooking
 - 6 place settings
 - 8cm usable height
 - Max. load 25 kg/Push-to-open
 - CleanSteel
 - Country of origin: Germany

HK\$ 15,000



- Gourmet warming drawer, 14 cm**
ESW 6214
- 60 x 14 cm
 - Narrow trim/ Handleless
 - 40°C to 85°C/Slow cooking
 - 6 place settings
 - 8cm usable height
 - Max. load 25 kg/Push-to-open
 - CleanSteel
 - Country of origin: Germany

HK\$ 15,000



- Gourmet warming drawer, 14 cm**
ESW 6214
- 60 x 14 cm
 - Handleless
 - 40°C to 85°C/Slow cooking
 - 6 place settings
 - 8cm usable height
 - Max. load 25 kg/Push-to-open
 - Brilliant white
 - Country of origin: Germany

HK\$ 15,000



Built-in vacuum sealing drawers





The Miele vacuum sealing drawer proves its worth every day. The numerous applications are amazing. It is a valuable aid in the storage of food, whether for a short time at room temperature or in the refrigerator, or for a longer period of time at minus temperatures in a freezer. It is also ideal for re-sealing food in its original packaging such as crisps, or marinating fish or meat for exceptional cooking results.



Storage

Vacuum-sealed food can be stored longer. For a short time it is well accommodated in the PerfectFresh zone in the refrigerator. Stored in a freezer the vacuum-sealing process prevents freezer burn and the transfer of odours or flavours. Bread and rolls also remain fresh for a long time when vacuum-sealed and stored at room temperature.

A real boost for your kitchen team

An astonishing variety of applications



Portioning

With small portions of herbs, cheese or cold cuts you always have fresh produce at hand. Soft cheese remains fresh considerably longer when stored in a vacuum-sealed bag in the refrigerator. A portion of lasagne can be conveniently reheated in a vacuum-sealed bag using a steam oven. For picnics or trips away food such as muesli can be portioned and stored dry and space-savily with the vacuum sealing drawer.



Marinating

Would you like to enjoy fish or meat with a rich flavour? Marinade your food in the usual way and vacuum-seal it with Miele's vacuum sealing drawer. The vacuum intensifies the flavour of the marinade considerably as, for example, aromas do not oxidise. Herbs and spices can directly and intensively penetrate the food.



Vacuum sealing in containers

Vacuum sealing containers are ideal for food sensitive to pressure such as vegetables and herbs as well as food consumed every day such as sliced meat. Placed inside the vacuum sealing drawer they are simply connected to a special adapter which extracts the air.



Re-sealing

After an evening in front of the TV you often have opened packets of crisps and popcorn that have not been finished. What can you do to keep the food fresh? The vacuum sealing drawer offers the perfect solution: it gently and safely re-seals the original packaging in setting 1. This ensures that the food is protected from odour or flavour transfer. So the next time you open the packet again, it's as good as the first time.



Sealing jars

An all too familiar situation: not letting small amounts of food like pesto or baby food go to waste. Sealing and storing such items in small jars is very convenient. Cooked food, compote, pickled vegetables or even antipasti can be conveniently sealed in preserving jars inside the vacuum sealing drawer.



Vacuum-sealing of liquids

The perfect solution for storing liquids: left over soup that was served as a starter can be simply vacuum-sealed in a bag. Another advantage is that it can be stored space-savily in the refrigerator. Marinades and salad dressings too are suitable for this storage method. If you want to transport liquids, then storing it inside a vacuum-sealed bag is the safest way.



Operation made simple

Step by step vacuum-sealing



Step 1:

Suitable bag for vacuum-sealing

Suitable plastic bags are supplied with the appliance. More bags are available from the Miele online shop (<http://shop.miele.hk>).



Step 2:

Filling the bag

Fill the bag with any type of food. Ensure there is still room in the bag.



Step 3:

Placing the bag inside the appliance

Open the vacuuming sealing drawer. Place the filled bag inside the drawer.



Step 4:

Selecting a setting

You have the choice between 3 vacuum settings. The time for the process is freely selectable in 3 settings.



Step 5:

Starting the vacuum sealing process

The vacuum sealing process begins when the lid is closed.



Step 6:

Extracting the air

During the vacuum-sealing process the air is extracted from the vacuum chamber and plastic bag.



Step 7:

Sealing the food

At the end of the process the bag is automatically sealed airtight.



Step 8:

Removing the food

Open the lid of the vacuum sealing drawer and take the vacuum-sealed food out.



Step 9:

Vacuum-sealing food

The vacuum-sealing process is finished and the food inside the bag can be used.



Which convenience features would you like?

The product highlights of built-in vacuum sealing drawers

Vacuum-sealing

Air, including oxygen, is extracted from the vacuum-sealing bag in the Miele vacuum sealing drawer. This provides the ideal conditions for keeping food for longer, but also for preparing it perfectly for sous-vide cooking in a steam oven. Depending on requirements, three vacuum-sealing settings are available. Setting 3 is good for marinated meat, setting 1 is perfect for delicate food such as berries.



Large useable space

Suitable for small and large quantities. The useable space is sufficient for bags of maximum 250 mm x 350 mm.

Vacuum-sealing bags suitable for food

Safely stored: Miele vacuum-sealing bags are heat-resistant, airtight and do not taste of anything.

Three vacuum-sealing settings

Always the right setting: you can choose between three settings – setting 3 is ideal for meat, setting 1 for fruit.

Variable sealing times

Perfect for every bag thickness: you can choose between three sealing settings depending on the material of the bag.

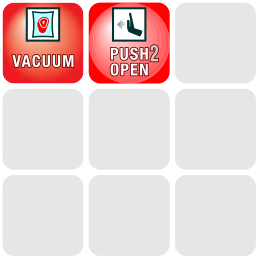
Reusable vacuum-sealing containers

Particularly sustainable: contrary to vacuum-sealing bags, vacuum-sealing containers can be reused time and time again.

Vacuum Sealing Drawer

Product overview

PureLine, vacuum sealing drawer, 60 x 14 cm



**Vacuum sealing drawer, 60 x 14 cm
EVS 6114**

- Handleless/Push2Open
- Touch control
- 3 vacuum level settings
- Preparing food for sous-vide cooking
- Vacuum sealing of food
- Marinating and portioning of food
- Resealing original packing
- CleanSteel/ Broad trim
- Country of origin: Slovakia

HK\$ 36,000



**Vacuum sealing drawer, 60 x 14 cm
EVS 6214**

- Handleless/Push2Open
- Touch control
- 3 vacuum level settings
- Preparing food for sous-vide cooking
- Vacuum sealing of food
- Marinating and portioning of food
- Resealing original packing
- CleanSteel/ Narrow trim
- Country of origin: Slovakia

HK\$ 36,000



**Vacuum sealing drawer, 60 x 14 cm
EVS 6214**

- Handleless/Push2Open
- Touch control
- 3 vacuum level settings
- Preparing food for sous-vide cooking
- Vacuum sealing of food
- Marinating and portioning of food
- Resealing original packing
- Brilliant White
- Country of origin: Slovakia

HK\$ 36,000





Induction hobs





Perfectly tailored to your requirements

The models, designs and frames of Miele electric and induction hobs

Designs



Induction hobs

Wide range of sizes



Standard – 60 cm wide with three or four cooking zones



Wide - 75 cm wide with three to six cooking zones



Extra wide – 90 cm wide with three to five cooking zones

Frame designs



Ceramic glass with **all-round stainless steel frame**



Ceramic glass for **flush-fit installation**



Bevelled glass edges

Miele hob controls and hob designs make cooking easy!

Controls, cooking zones and the speed of Miele electric and induction hobs

Controls



Exclusive
to Miele

SmartSelect White



DirectSelection

Versatile cooking zones



TempControl zone



Exclusive
to Miele

DirectSelection Plus



EasyControl Plus



PowerFlex



The speed of Miele hobs



**Exclusive
to Miele**

WaterBoost



**Exclusive
to Miele**

TwinBooster



**Exclusive
to Miele**

PowerFlex



Con@ctivity 2.0

Which convenience features would you like?

The product highlights* of Miele hobs

Exclusive to Miele **Con@ctivity 2.0**
Thanks to the future-proof automatic Con@ctivity 2.0 function you can concentrate fully on cooking. Apart from switching the cooker hood on and off, Con@ctivity 2.0 adjusts the hood's suction power automatically to what is happening on the hob below, guaranteeing a pleasant room micro-climate. The automatic Con@ctivity 2.0 function enables the cooker hood to communicate with the hob using RF technology. The installation is very simple as all cooker hoods with Con@ctivity 2.0 are supplied with a plug-in RF transmitter/receiver to be retrofitted on a Miele hob with Con@ctivity and can be retrofitted (Plug & Play).

On hobs with TempControl, Con@ctivity 2.0 works without the wireless RF stick.



Exclusive to Miele **PowerFlex**
Versatile and flexible: even large pots and pans can be heated quickly and easily.

Exclusive to Miele **DirectSelection Plus**
Fast and intuitive: power levels and times individually and intuitively selected for each cooking zone using the numerical display.

DirectSelection
So convenient: functions are selected via a centrally located number run.

Versatile cooking zones
For all types of cookware: perfect for a wide variety of pans.

Stop & Go
Food cannot burn on: all cooking zones can be turned to power setting 1 at the touch of a button.

* Depends on model

Induction hobs

Product overview



KM 6839

- Flush fit/75.2 x 49.2 cm
- SmartSelect white/TempControl
- 7.3 kW PowerFlex area
- 4 zones/9 power settings
- All TwinBooster
- Con@ctivity enabled
- Overheat protection/wipe protection
- Country of Origin: Germany

HK\$ 40,000



KM 6388

- Stainless steel frame/94.2 x 52.6 cm
- DirectSelection plus
- 7.3 kW PowerFlex areas
- 5.5 kW WaterBoost zone
- 5 zones/All TwinBooster
- Con@ctivity enabled
- Overheat protection/3 x 20 A fuse rating
- Country of Origin: Germany

HK\$ 43,000



KM 6381

- Bevelled edges/91.6 x 41.6 cm
- DirectSelection Plus
- 7.3 kW PowerFlex areas
- 4 zones/All TwinBooster
- Con@ctivity enabled
- Overheat protection
- Country of Origin: Germany

HK\$ 35,000



KM 6348

- Flush fit/75.2 x 49.2 cm
- DirectSelection
- 7.3 kW PowerFlex areas
- 4 zones/9 power settings
- All Booster/3 TwinBooster
- Con@ctivity enabled
- Overheat protection
- Country of Origin: Germany

HK\$ 29,000



KM 6115

- Stainless Steel frame
- 57.4 x 51.4 cm
- EasyControl Plus
- 4 zones/9 power settings
- All booster/1 TwinBooster
- Overheat protection
- Country of Origin: Germany

HK\$ 21,000



CombiSets





Which heat method do you prefer?

The construction types of Miele CombiSets

Miele CombiSet appliances are available with electric, induction and gas heat. There's a hob for every style of cooking.



Electric

The cooking zones are heated via a heating element underneath the ceramic glass. This is visible through the red glow of the cooking zone. Electric hobs in the CombiSet series offer various cooking zone sizes just like classic electric hobs.



Induction

The trendsetter. With induction cooking, the heat is generated directly in the pan base. The size of the pan is automatically recognised. The advantage: practically no energy is lost. Cooking is particularly safe as the areas surrounding the cooking zones stay relatively cool. Miele induction hobs also offer a number of high-end features for added user convenience.



Gas

Powerful or gentle cooking: both are possible with a Miele gas hob. They are available in various widths and with various features. The electronically-controlled CombiSet gas burners have innovative safety and convenience features.

Which size should your CombiSet element have?

The model range of Miele CombiSet elements

Do you cook with only a few pans or do you like to conjure up lavish meals for which many pots and pans are required? Miele offers two appliance widths, depending on the CombiSet element, which can be combined to create your personal cooking space. So you can individually create your own appliance combination and will always have enough space for your cookware.



Classic
288 mm wide



Convenient
380 mm wide





Would you like to use different cooking methods within one cooking system?

The exotic range of Miele CombiSet elements

Ambitious cooking requires professional technology. For this requirement Miele offers special appliances such as, for example, TepanYaki, Salamander grill, induction wok, deep-fat fryer, barbecue grill and much more. Discover a new spectrum of enjoyment!



Induction wok

The Miele wok pan sits in a custom-designed trough – for optimum heat distribution. The intelligent ControlInduc® system prevents oil and fat from overheating. The Miele induction wok also offers special user benefits such as booster technology.



Barbecue grill

Meat, fish or vegetables prepared on the grill are particularly tasty. Two separate grill zones with independent controls allow you to grill and keep food warm at the same time. Using the grill with water will make your food even more succulent. Using lava rock will give food the authentic aroma of an outdoor barbecue.



TepanYaki

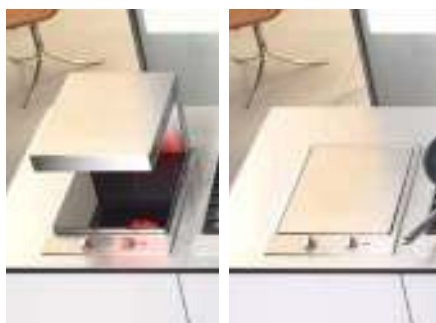
Food is cooked directly on the hot stainless steel surface. Miele's TepanYaki has two separate heating circuits: this allows you, for example, to cook food with different heat requirements at the same time, or to keep food warm.



Deep fat fryer

If you love crispy, tasty specialities, then the deep fat fryer is for you. The "temperature reached" indicator shows when the target oil temperature has been reached, for safe preparation and optimum cooking results. This prevents the build-up of acrylamides. You can use the deep fat fryer with more than just oil. With the help of the pasta insert you can prepare your favourite pasta quickly and easily.





Salamander grill

The salamander grill is a genuine all-rounder from the commercial kitchen. It is ideal for caramelising, gratins and browning toppings. Functional highlight: the Miele salamander grill appears at the push of a button and disappears back into the worktop when no longer needed.



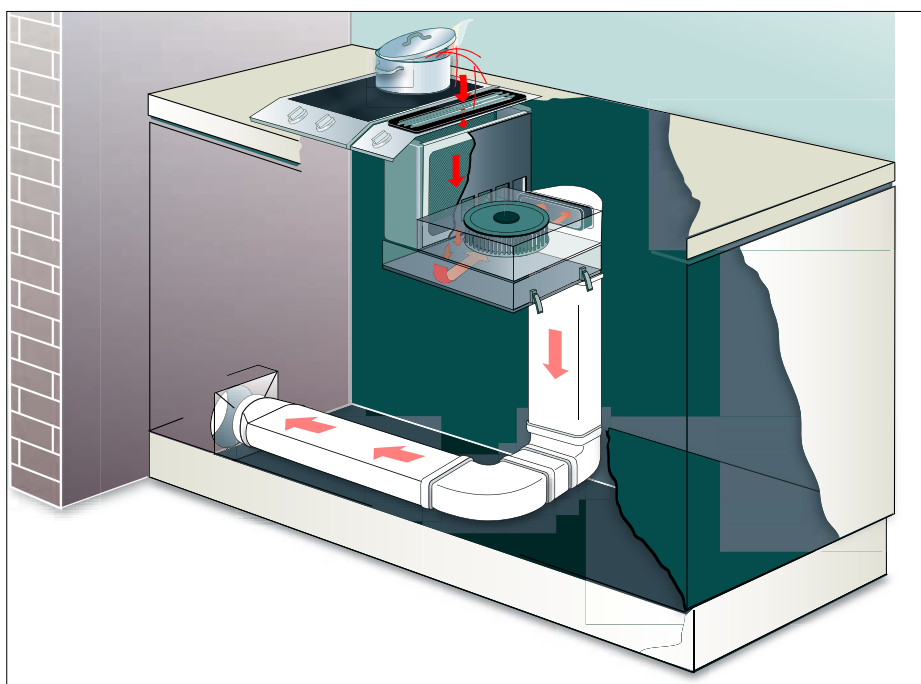
Countertop extractors

Cooking without unpleasant vapours and odours from food is possible thanks to the new Miele countertop extractor. As it is installed in the centre between two CombiSet elements, it extracts cooking vapours directly from where they are produced.

The new Miele countertop extractor

Convincing with its flexibility, quality and energy efficiency

Miele's countertop extractor is the highlight among cooker hoods. It excels through intelligent technology, convenience gains and the ease of installation in all kitchens. The installation of a countertop extractor in a base unit overcomes all problems - ceiling heights or other obstructions limiting the view during cooking are no longer an issue.



Flexible installation options

Miele's countertop extractor is flexible in all respects: the internal fan is suitable for the highly efficient extraction mode as well as for recirculation mode, in passive houses for example. Apart from the many technical benefits, the countertop extractor offers completely new installation options due to its compact design. It takes up very little space in a base unit, leaving sufficient room for drawers.



Simple cleaning

All removable parts of the countertop extractor can be removed by hand and washed in a dishwasher.

Exclusive features for exquisite taste!

The product highlights of Miele's countertop extractor

The new Miele CombiSet appliances with countertop extractor fascinate with their special design and convenience characteristics. Despite each appliance working independently of the others, all CombiSet models look as if they are from the same mould. Irrespective of the combination of the products, the perception is always that of a matching and coherent set of appliances. A design highlight in any kitchen!



ECO motor

Powerful and quiet: the DC motor saves up to 70% electricity compared with conventional fans.



Miele CleanCover

Protection and easy cleaning: the concealed and smooth interior prevents contact with electrical components and the motor.



Stainless-steel grease filter

Convenient cleaning: the high-quality 10-ply metal grease filters are dishwasher-proof and extremely durable.



Long-life AirClean filter

Efficient odour neutralisation: thanks to the durable honeycomb active charcoal unit which can be regenerated in the oven.



Energy efficiency class

Everything at a glance: the energy label tells you the efficiency and performance of your appliance.

CombiSets

Product overview

CombiSet Gas



- CS 1028 G**
- Powerful wok burner
 - Enamelled cast iron pan support
 - 8 kW Town gas
 - GasStop
 - Control knob
 - 38 cm wide
 - Country of Origin: Germany

HK\$ 19,000



- CS 1018**
- Dual work burner
 - Enamelled cast iron pan support
 - 5.4 kW (Town gas version)
 - 5.2 kW (LPG version)
 - GasStop
 - Control Knob
 - 28.8 cm wide
 - Country of Origin: Germany

HK\$ 15,500



- CS 1013-1**
- 1 large burner: 3 kW (Town gas & LPG version)
 - 1 medium burner: 1.8 kW (Town gas & LPG version)
 - Total 4.8 kW
 - Enamelled cast iron pan support
 - GasStop
 - 2 control knobs
 - 28.8 cm wide
 - Country of Origin: Germany

HK\$ 15,000

CombiSet Induction



- CS 1223-1 I**
- Induction wok
 - 3.2 kW/10 power settings
 - Pan recognition
 - Overheat protection
 - Control knob
 - Wok CSWP 1400 included
 - 38 cm wide
 - Country of Origin: Austria

HK\$ 36,000



- CS 1212-1 I**
- 2 zones/1 TwinBooster
 - Front: Ø 16 cm, 2.2 kW
 - Rear: Ø 23 cm, 3.7 kW
 - Total 3.7 kW/12 power settings
 - Overheat protection
 - Pan recognition/2 knobs
 - 28.8 cm wide
 - Country of Origin: Germany

HK\$ 20,000



- CS 1222 I**
- 2 zones/1 TwinBooster
 - Front: Ø 16 cm, 2.2 kW
 - Rear: Ø 20 cm, 3.0 kW
 - Casserole ring: 30 x 20 cm, 3.7 kW
 - Total 3.7 kW/12 power settings
 - Overheat protection/2 knobs
 - Pan recognition/38 cm wide
 - Country of Origin: Germany

HK\$ 26,000

CombiSets

Product overview

CombiSet HiLight Ceramic



- CS 1112 E**
- 2 zones, 1 as dual ring
 - Front: Ø 14.5 cm, 1.2 kW
 - Rear: Ø 18 cm, 1.8 kW
 - Total 3 kW/12 power settings
 - Overheat protection
 - 2 control knobs
 - 28.8 cm wide
 - Country of Origin: Germany

HK\$ 13,000

CombiSet Special



- CS 1322 BG**
- Barbecue grill
 - 2 zones/Total 3.4 kW
 - 12 power settings
 - Enamelled grill rack
 - Basin for lava rock and water
 - 2 control knobs
 - 38 cm wide
 - Country of Origin: Austria

HK\$ 24,000



- CS 1312 BG**
- Barbecue grill
 - 2 zones/Total 3.0 kW
 - 12 power settings
 - Enamelled grill rack
 - Basin for lava rock and water
 - 2 control knobs
 - 28.8 cm wide
 - Country of Origin: Austria

HK\$ 19,000

CombiSets

Product overview



- CS 1327 Y**
- TepanYaki
 - Heated stainless steel surface
 - 2 multi-layered zones
 - Total 2.4 kW/12 power settings
 - Drip channel
 - 2 control knobs
 - 38 cm wide
 - Country of Origin: Austria

HK\$ 32,000



- CS 1421 S**
- Salamander grill
 - Motorized retraction
 - 1 halogen heating element
 - 1.65 kW
 - 12 power settings
 - 2 control knobs
 - 38 cm wide
 - Country of Origin: Austria

HK\$ 42,000



- CS 1411 F**
- Deep-fat fryer
 - Hinged heater
 - 2.4 kW output
 - 80°C to 200°C
 - Control knob
 - Frying insert included
 - 28.8 cm wide
 - Country of Origin: Austria

HK\$ 19,500

Cooktop Extractors

Product overview



CSDA 1010

- Two induction hobs with extractor
- 4 zones/2 TwinBooster
- Front x 2: each Ø 16 cm, 2.2 kW
- Rear x 2: each Ø 20 cm, 3.0 kW
- Casserole ring x 2: each 30 x 20 cm, 3.7 kW
- Extraction/Recirculation
- 600 m³/h/10-ply filter/88.5 cm wide
- Country of Origin: Germany

HK\$ 59,000

Installation accessories for CombiSet



Connection strip CSZL 500

For installing several CombiSet elements in one single cut-out.

- Including spring clips for installation in a cut-out

HK\$ 900



Connection strip CSZL 1500

For installing several CombiSet elements in one single cut-out.

- Elegant - including stainless steel strips for covering gaps
- Including spring clips for installation in a cut-out

HK\$ 1,500



Stainless steel cover CSAD 1300 / CSAD 1400

For CombiSet elements

- The evenly uniform surface provides a nice uncluttered look
- Easy to clean thanks to CleanSteel finish
- Hinges with high-end soft-close feature, no risk of trapping fingers
- For covering switched off CombiSet elements

CSAD 1300 for 288 mm wide CombiSet elements

HK\$ 3,500

CSAD 1400 for 380 mm wide CombiSet elements

HK\$ 4,000



Recirculation conversion kit DUU 1000

For the conversion of CSDA 10x0 from vented to recirculation mode

- Flush installation in plinth heights from 100 mm
- Exhaust air connection for flat ducting system to the left, right or rear
- Incl. long-life AirClean filter (can be regenerated)
- Uniform airflow in recirculation mode
- Reduction of airflow noises

HK\$ 5,500



Cooker hoods



What should your cooker hood look like?

Miele cooker hood construction types

Optimum extraction of steam and odours, perfectly adapted to the size of the room and personal requirements. Whether modern, classic or unusual: Miele offers a broad spectrum of the most modern cooker hoods with the legendary Miele quality. No matter which Miele cooker hood you choose, enjoy intuitive operation, reliable functions and outstanding quality right down to the very last detail.

Most Miele cooker hoods are developed and produced in Miele's Arnshausen plant in Germany. Each cooker hood is unique. Every stage of the manufacturing process involves a certain amount of manual craftsmanship, from shaping the steel to welding and polishing. For the highest quality and best results.

Miele offers four standard cooker hood designs giving you great choice for your kitchen in terms of style and function. Miele cooker hoods boast clean, prominent lines and perfect workmanship. Whether installed on a wall or over an island, these cooker hoods always attract attention.

Make a clear statement with a minimalist design in stainless steel or a combination of stainless steel and glass. There is even a choice of a bowed or flat glass canopy: wall-mounted and island cooker hoods from Miele are a highlight in every kitchen in terms of functionality and design.





Island cooker hood

Are you planning a large-scale cooking island? Then the crowning glory for your kitchen should be an island cooker hood from Miele. It will be the attractive design highlight at the centre of your kitchen. Design your creative cooking centre with clear contours and concise design accents. Miele offers you high-quality designs for the most discerning demands.

Wall cooker hood

Turn your cooking area into an eye-catcher with a wall mounted cooker hood fitted in between two wall units or on its own to make a bold statement.

What should your cooker hood look like?

Miele cooker hood construction types

Ceiling extractors

In modern kitchens, a cooking island often marks the transition from kitchen to dining room or living room. An island cooker hood, while providing an attractive visual feature in an open plan design, can also obscure the view into the living area. Miele's ceiling extractors offer the perfect solution to this. Freeing up the space that would be taken up by an island hood, they sit discreetly out of the way. Perfect for open plan living.





Downdraft systems

Building Miele downdraft systems into a worktop frees up space in the kitchen. Room heights and other obstructions are no longer an issue. At the touch of a button, the downdraft extractor is raised and activated to extract cooking vapours and odours. When the extractor is no longer needed, it simply disappears into the worktop. In terms of form and function, this appliance is a highlight amongst cooker hoods and can be built into any kitchen.



What should your cooker hood look like?

Miele cooker hood construction types

Built-in cooker hoods include Miele slimline hoods, built-under hoods, integrated hoods and slot-in hoods. Cooker hoods from this category are suitable for installation underneath or in a wall unit and are offered in both recirculation and extraction mode.

Slimline cooker hoods

Miele slimline hoods can be fitted so that they are invisible once installed. All that you see when they are working is no more than a narrow stainless-steel trim beneath the wall unit. The perfect fit for a minimalistic kitchen. The powerful slim, pull-out canopy extracts kitchen vapours effectively from the kitchen. And there is still space in the wall unit for a spice rack.



Countertop extractors

A countertop extractor extracts steam where and when it is produced. Further information is provided in the chapter on hobs.



Which operation mode do you prefer?

Miele cooker hood operating modes

During cooking, and in particular when frying, vapours are given off which consist of a mixture of steam, particles of fat and odours. If air in the room is not extracted or filtered, these vapours will remain in the room and affect the kitchen environment. Over a period of time, fat and vapours will settle on the kitchen furniture, soft furnishings, paintwork etc. Three options are available for effective cleaning of the air: extraction mode, extraction mode in combination with an external fan and recirculation mode. All three methods have their advantages and disadvantages. Which one suits you best will depend on a number of factors which are explained on the next pages.



Vented mode: highly efficient

Vented cooker hoods draw the cooking vapours in and remove grease particles with the help of the grease filter. The filtered air is then transported out of the kitchen via vent ducting. Along with the filtered air, any excess moisture and odours are removed from the kitchen. To do this, vented cooker hoods need ducting and a wall or roof vent. At the same time a flow of fresh air must be provided, by an open window for example. Vented cooker hoods are particularly recommended above gas hobs as well as for frequent deep-fat frying, grilling or use of the wok. This type of cooking generates a lot of heat, grease and steam which these cooker hoods remove very efficiently. In regard to gas hobs, they also ensure air intake with an adequate supply of oxygen as the combustion of gas requires an ample supply of oxygen.



Extraction mode with an external fan – effective and particularly quiet

An extraction mode cooker hood can also be operated by an external fan, outside the cooker hood, for instance on the outside wall of the home or on the roof. External installation of the motor also means it can be installed where it causes the least nuisance. This reduces the noise at the hood to a minimum. For a significant reduction in noise levels, the ducting system should be at least 5-7 m long. Whether you are able to use an external fan will depend on the kitchen, where it is located and how the ducting system is installed.



Recirculation mode: simple and energy efficient

Recirculation cooker hoods draw in steam and vapours and remove grease and odours via various filters. The cleaned air is then redirected back into the kitchen. This air circulation takes place within the room. Recirculation cooker hoods need neither vent ducting nor wall or room vents. Recirculation mode cooker hoods are very easy to install and are very often the only option available because of building constraints, e.g. in a block of flats. A recirculation cooker hood is a good choice for installation above an electric hob. Over a gas hob, however, where lots of heat is created, an extraction hood should be installed if possible.



Customisation on request

Miele's promise: our cooker hoods should be as individual as your requirements. That is why Miele is able to offer a comprehensive range of products built to customer specification on request, in addition to the standard range of cooker hoods. With Miele you can have a taller or a shorter chimney section, a wider hood, and even have it in a colour to match your kitchen. Your cooker hood can even be built to suit the room in which it is going to be installed, so that your needs are perfectly met.



Customised chimney

On request, Miele ensures your cooker hood fits perfectly into the architectural constraints of your kitchen. For example, by making the chimney section longer or shorter, to fit a certain ceiling height. It can even be cut at an angle to fit perfectly under a sloping ceiling.



Customised canopy

Miele can also build cooker hood canopies to suit your requirements. Does your cooking area consist of several Miele CombiSet elements which need a wider cooker hood to cover them all? No problem – Miele can supply cooker hoods up to 240 cm wide.



Colour choices with RAL powder coating

Not only are all kitchens built differently, they also come in different colours. With Miele you can even choose the colour of your cooker hood. The high quality RAL-powder coated finish is available in a spectrum of 213 different colours, is easy to look after and keep clean.



Con@ctivity 2.0

Which convenience features would you like?

The product highlights* of Miele cooker hoods

Exclusive to Miele Con@ctivity 2.0 – the automatic function for Miele cooker hoods

Achieving optimum extraction of kitchen vapours and odours – while also saving energy: a Miele cooker hood equipped with Con@ctivity 2.0 does this automatically. Thanks to Miele Con@ctivity 2.0, your cooker hood can communicate with the hob. Con@ctivity 2.0 transmits information gathered from the hob to the cooker hood. Your Miele cooker hood then uses this data to automatically select the correct fan setting to ensure the optimum room microclimate at all times. So you can concentrate completely on the cooking process. You don't even have to remember to switch off the appliance. With the automatic run-on control, the cooker hood will switch off automatically after you have finished cooking so you do not use any more energy than is necessary. Manual operation is also possible.

Hob-to-hood communication is via RF transmission. The communication module is installed ex works in the cooker hood and the necessary module for the Miele hob is shipped with the cooker hood.



Energy efficiency class

Everything at a glance: the energy label tells you the efficiency and performance of your appliance.

Silence

Efficient and very quiet: the motor is effectively insulated with special soundproofing mats.

Stainless steel grease filters (with 10 layers)

Convenient cleaning: the high-quality metal grease filters are dishwasher-proof and extremely durable.

Miele CleanCover

Protection and easy cleaning: the smooth, enclosed surface prevents contact with electrical components and the motor.

Miele INDIVIDUAL

Just for you: you decide on the exhaust duct layout and we realise it.

* Depends on model

Wall mounted cooker hoods

Product overview



DA 6690 W

- 90 cm wide
- Extraction/Recirculation
- 640 m³/h
- Three 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Energy saving DC motor
- Stainless steel
- Country of Origin: Germany

HK\$ 33,000



DA 6690 W

- 90 cm wide
- Extraction/Recirculation
- 640 m³/h
- Three 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Energy saving DC motor
- Brilliant white
- Country of Origin: Germany

HK\$ 33,000

Wall mounted cooker hoods

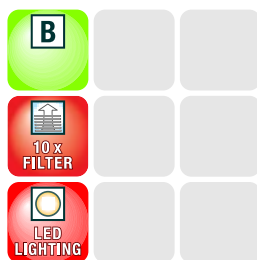
Product overview



DA 429-6 C

- 90 cm wide
- Extraction/Recirculation
- 910 m³/h
- Three 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Stainless steel
- Country of Origin: Germany

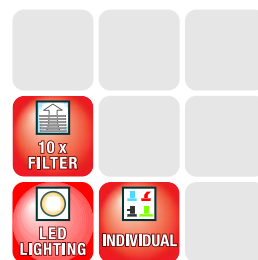
HK\$ 27,000



DA 6096 W

- 90 cm wide
- Slanted canopy headroom hood
- Extraction/Recirculation
- 650 m³/h
- One 10-ply filter
- LED lighting
- Stainless steel w/black glass
- Country of Origin: Germany

HK\$ 21,000



PUR 98 W

- 90 cm wide
- Extraction/Recirculation
- 790 m³/h
- Three 10-ply filters
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 20,000

Wall mounted cooker hoods

Product overview



DA 5320 W

- 120 cm wide
- Extraction
- Double acting radial fan
- 1300 m³/h/Four 10-ply filters
- Con@ctivity enabled
- Dimmable lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 40,000



DA 422-6 C

- 120 cm wide
- Extraction
- 910 m³/h
- Four 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 29,000

Island cooker hoods

Product overview



DA 6690 D

- 90 cm wide
- Extraction/Recirculation
- 750 m³/h / Three 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Energy saving DC motor
- Stainless steel
- Country of Origin: Germany

HK\$ 45,000



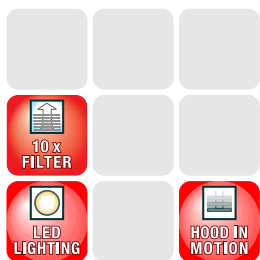
DA 6700 D

- 100 cm wide
- Recirculation
- 600 m³/h
- Two 10-ply filters
- Con@ctivity 2.0
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 55,000

Downdraft extractor

Product overview



DA 6890

- 92 cm wide
- Concealed under countertop
- Extraction/Recirculation
- Motorised canopy
- Edge extraction/710 m³/h
- Dimmable LED
- Perfect match with KM 6381
- Country of Origin: Italy

HK\$ 40,000

Ceiling extractors

Product overview



DA 2906 (stainless steel panel)

- 110 cm wide
- Extraction/Recirculation
- Edge extraction/740 m³/h
- Four 10-ply filters
- Con@ctivity 2.0
- Energy saving DC motor
- LED lighting/Remote control
- Country of Origin: Germany

HK\$ 60,000



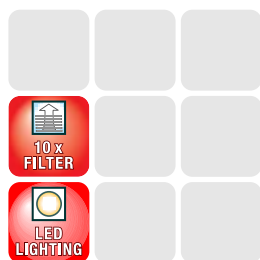
DA 2906 (glass panel)

- 110 cm wide
- Extraction/Recirculation
- Edge extraction/740 m³/h
- Four 10-ply filters
- Con@ctivity 2.0
- Energy saving DC motor
- LED lighting/Remote control
- Country of Origin: Germany

HK\$ 60,000

Slimline cooker hoods

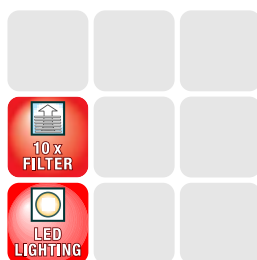
Product overview



DA 3466 HP

- 60 cm wide
- Pull-out fascia
- Extraction/ Recirculation
- 870 m³/h/ One 10-ply filters
- LED lighting
- Optional concealed installation
- Stainless steel
- Country of Origin: Germany

HK\$ 17,000



DA 3496 HP

- 90cm wide
- Pull-out fascia
- Extraction/ Recirculation
- 870 m³/h/ Two 10-ply filters
- LED lighting
- Optional concealed installation
- Stainless steel
- Country of Origin: Germany

HK\$ 19,000



DA 3690

- 90 cm wide/Motorised canopy
- Extraction/Recirculation
- 640 m³/h/Two 10-ply filters
- Con@ctivity 2.0
- Energy saving DC motor
- LED lighting/Remote control
- Stainless steel
- Country of Origin: Germany

HK\$ 35,000



Installation accessories for cooker hoods

Notes for the problem-free operation of a cooker hood

The diameter of vent ducting has a major impact on the power output and noise development of cooker hoods.

If the diameter of vent ducting is less than the largest possible diameter of the vent connection, the power output is reduced and operating noises are increased. For further information, please contact your dealer.



**Exterior wall fan
AWG 102**

External fan for exterior wall

- The fan is located outside the home
- Single-action radial fan
- Vent outlet socket 125/150 mm diameter
- Control lead, 75 cm long, with coupling plug for connecting the fan with the cooker hood
- Fan throughput: disconnected vent 410-1,000 m³/h

HK\$ 10,000



**Fan unit
ABLG 202**

External fan can be located anywhere inside the home

- Relocating the fan in another room
- Dual-action fan
- Vent outlet socket 125/150 mm diameter
- Connecting fan with the cooker hood via a coupling plug
- Fan throughput: disconnected vent 280-900 m³/h

HK\$ 9,000



**Wall vent
DMK 150**

For ventilation and aeration

- Wall vent Ø 100/110/125/150 mm for venting cooker hoods
- Heat insulation - no backdraught of cold air thanks to non-return flap
- Economical - Blower Door test carried out, suitable for low-energy houses

HK\$ 3,000



Control lead

Required for connecting an external fan with the cooker hood

STL-DA 5 (5 m)

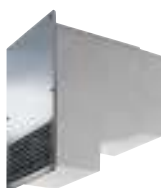
HK\$ 1,200

STL-DA 9 (9 m)

HK\$ 1,400

STL-DA 12 (12 m)

HK\$ 1,600

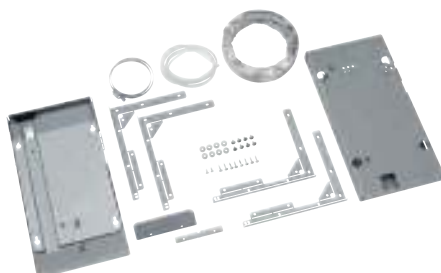


Masonry fan MG 100

External fan in masonry

- The fan is located outside the dwelling
- Single-sided radial fan
- Vent outlet 150 mm diameter
- Fan throughput: vented (disconnected) 240-850 m³/h

HK\$ 12,000



**Drop-down frame
DAR 3000**

Drop-down frame for full integration of DA 3466HP/DA 3496HP

HK\$ 4,000



**Recirculation conversion kit
DUW 20**

For conversion of wall hoods, from vented to recirculation mode

- Uniform airflow in recirculation mode
- Reduction of airflow noises
- Supplied as standard: air baffle with 150 mm diameter, 15 cm long flexible aluminium ducting, extendible to 60 cm

HK\$ 750



Recirculation conversion kit DUU 151

For converting DA 3466HP/ DA 3496HP/ DA 3690 units, from vented to recirculation mode

- Uniform airflow in recirculation mode
- Reduction of airflow noises
- Supplied as standard: stainless steel exhaust grille and a hose clip

HK\$ 1,200



Recirculation conversion kit DUU 2900

For converting DA 2906/ DA 6890 from vented to recirculation mode

- Uniform airflow in recirculation mode
- Reduction of airflow noises
- Incl. 2 active charcoal filters

HK\$ 6,300



Recirculation conversion kit DUU 1000

For the conversion of CSDA 10x0, from vented to recirculation mode

- Flush installation in plinth heights from 100 mm
- Exhaust air connection for flat ducting system to the left, right or rear
- Incl. long-life AirClean filter (can be regenerated)
- Uniform airflow in recirculation mode
- Reduction of airflow noises

HK\$ 5,500



Reducer adapter 200/150 mm DRS 200

Reducer adapter

- To adjust diameter of vent ducting material
- In line with fire protection regulations

HK\$ 500



Communication module XKM 2000 DA

For communication between hob and cooker hood, for convenient cooking

- Automatic - adjustment of cooker hood power settings to settings on the hob
 - Versatile - also for linking hob up to Miele@home
- Installation should only be performed by a qualified electrician.

HK\$ 1,500



Communication module XKM 2100 KM

For communication between hob and cooker hood, for convenient cooking

- Automatic - adjustment of cooker hood power settings to settings on the hob
 - Versatile - also for linking hob up to Miele@home
- Installation should only be performed by a qualified electrician.

HK\$ 1,500



Control module DSM 400

Control module with additional functions

- Extended control options
- Accessing external appliances with their own electrical power supply
- Light - ON/OFF of cooker hood via external controls
- Not for Con@ctivity 2.0 enabled cooker hoods

HK\$ 1,500



Silencer DASD 150

Reduction of air and motor noises

- Additional component to reduce cooker hood noises
- Noise reduction by up to 4.5 db(A) re 1 pW
- The DASD is 250 mm long and has a 150 mm connection sub on each side

HK\$ 1,200



Connection element DASDV 150

Connection between silencer and connecting piece

- Connection between hood connector and silencer
- Connector between two DASD 150

HK\$ 350

Installation accessories for cooker hoods



Condensate trap

Prevents condensation from flowing back into the canopy

- Collects condensation residue seeping back towards the canopy in the ducting system

DKS 125 for Ø 125 mm (DRM 125)	HK\$ 1,100
DKS 150 for Ø 150 mm (DRM 150)	HK\$ 1,300

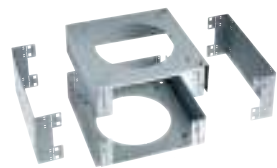


Aluminium ventilation ducting

Flexible aluminium ventilation ducting

- Flexible aluminium ducting with good airflow properties
- 1.25m long, extendable to 5m

DAS 100 for Ø 100 mm	HK\$ 1,000
DAS 125 for Ø 125 mm	HK\$ 1,200
DAS 150 for Ø 150 mm	HK\$ 1,400
DAS 200 for Ø 200 mm	HK\$ 1,600



Ceiling fixture DDB 150

For installing island cooker hoods in suspended ceilings

- Versatile - Accommodates height differences of 110-300 mm
- For all island decor hoods (except DA 6690 D) with 150 mm diameter connection

HK\$ 3,000



Remote control for cooker hoods DARC 6

For convenient control of Con@ctivity 2.0-enabled cooker hoods

- For switching the fan on and off
- For setting power levels
- For switching the hob lighting on and off independently
- To regulate the run-on function
- 10 m operating distance - including batteries

HK\$ 1,600



DADC 6000 tower

An alternative, for extracting exhaust air upwards

- Flexible chimney height from 365 mm to 660 mm
- Chimney width - 340 mm
- Chimney depth - 270 mm
- Incl. wall-mounting material

Stainless Steel for DA 6096W	HK\$ 2,500
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Coffee machines



What type of appliance would you like?

The construction types of Miele coffee machines

At Miele, you have the choice between different construction types and machine sizes. You are certain to find the perfect coffee machine for your home – all manufactured to Miele's legendary quality standards.



Built-in bean-to-cup coffee machines

This machine fits perfectly into a 45 cm high recess in a tall cabinet. Combined vertically or horizontally with other Miele built-in appliances, it creates a uniform appearance.



Freestanding bean-to-cup coffee machines

The Miele free-standing appliances are at home anywhere in your kitchen - or even in the living room, conservatory, or wherever you want to enjoy aromatic fresh coffee at the touch of a button.

Choose between the puristic CM7 with CM Touch controls and the compact CM6 with DirectSensor controls.





Which convenience features would you like?

The product highlights* of Miele built-in coffee bean machines

OneTouch and OneTouch for Two

Fully-automatic perfection: preparation of one or two coffee specialties at the touch of a button. The OneTouch for Two function allows two glasses of latte macchiato or two cups of cappuccino, coffee or espresso to be made at the same time.

Using the OneTouch function and pressing the button twice produces two hot beverages in succession in one process. Hot beverages are delivered conveniently via the central spout. Glasses and cups no longer need to be moved around.



AromaticSystem

Intelligent technology: the brew chamber mixes coffee and water perfectly.

Exclusive to Miele

CupSensor¹⁾

Ideal distance: the CupSensor recognises the rim of the cup and alters the position of the central spout accordingly.

Exclusive to Miele

EasyClick milk system²⁾

Innovative and only available from Miele: the milk system simply clicks into place at the front and is easily removed.

Exclusive to Miele

Automatic rinsing of milk lines

Excellent user convenience: after making special coffees with milk, the machine is cleaned automatically.

ComfortDoor – door system with fully opening front

Easy access: convenient access to bean container, water container, grounds container and drip tray.

* Depends on model

¹⁾ Patent: EP 2 454 977 B1

²⁾ Patent: EP 2 594 172 B1



Which convenience features would you like?

The product highlights* of Miele freestanding bean-to-cup coffee machines

OneTouch and OneTouch for Two

Fully-automatic perfection: preparation of one or two coffee specialties at the touch of a button. Thanks to the OneTouch function hot beverages are delivered conveniently via the central spout. Glasses and cups no longer need to be moved around even when preparing coffee specialties with milk. The OneTouch for Two function allows even two glasses of latte macchiato, cappuccino, coffee or espresso to be made at the same time.



Coffee & Tea

Variety for connoisseurs: the CM7 prepares 20 tea and coffee specialties to perfection. Fully automatically.

**Exclusive
to Miele**

CupSensor¹⁾

Ideal distance: the CupSensor recognises the rim of the cup and alters the position of the central spout accordingly.

C Touch

Tips for enjoyment: the CM7 is simply controlled with a few fingertips on the self-explanatory CM Touch display.

User profiles

Your choice: up to 10 individual user profiles for your personal coffee experience.

**Exclusive
to Miele**

AutoDescale²⁾

Never again manual descaling: the CM7500 descales automatically thanks to patented¹⁾ AutoDescale function.

Depends on model

¹⁾ Patent: EP2454976B1

²⁾ Patent: EP2705783B1, US201400060338A1

Built-in coffee machines

Product overview



- CVA 6800**
- M Touch/Full touch screen
 - Clear text LCD with Chinese
 - OneTouch for Two
 - CupSensor/10 users profiles
 - Temperature/Pre-brew settings
 - Ground amount/Portion settings
 - CleanSteel
 - Country of Origin: Switzerland

HK\$ 58,000



- CVA 6401**
- DirectSensor
 - Clear text LCD with Chinese
 - OneTouch for Two
 - 10 user profiles
 - Temperature/Pre-brew settings
 - Ground amount/Portion settings
 - CleanSteel
 - Country of Origin: Switzerland

HK\$ 48,000



- CVA 6401**
- DirectSensor
 - Clear text LCD with Chinese
 - OneTouch for Two
 - 10 user profiles
 - Temperature/Pre-brew settings
 - Ground amount/Portion settings
 - Brilliant White
 - Country of Origin: Switzerland

HK\$ 48,000

Freestanding coffee machines

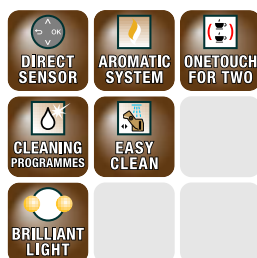
Product overview



CM 7500

-
- Clear text LCD with Chinese
- OneTouch for Two/12 users profiles
- Temperature/Pre-brew settings
- Coffee or Tea selection
- Auto descale
- Cup warmer/Milk flask included
- Obsidian Black
- Country of Origin: Switzerland

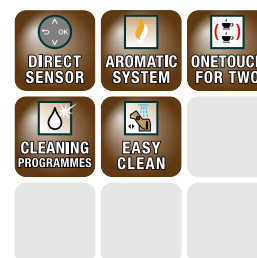
HK\$ 29,980



CM 6350

- DirectSensor/Blacklit buttons
- Clear text LCD with Chinese
- OneTouch for Two/4 users profiles
- Temperature/Pre-brew settings
- Ground amount/Portion settings
- Ristretto drink
- Cup warmer/Milk flask included
- Obsidian Black
- Country of Origin: Switzerland

HK\$ 17,980



CM 6150

- DirectSensor
- Clear text LCD with Chinese
- OneTouch for Two
- Temperature/Pre-brew settings
- Ground amount/Portion settings
- Ristretto drink
- Brilliant white
- Country of Origin: Switzerland

HK\$ 14,980



Dishwashers



The quality tests of Miele dishwashers

Quality is very high on Miele's agenda. That is the reason why special demands are placed on production and the materials used.

Performance test

In addition to cleaning and drying results, the acoustic values and consumption values for each programme are measured against the high Miele quality pledge in a performance test.



Basket load test

To create realistic test conditions, baskets are heavily laden: 3 kg in the 3D cutlery tray+, 10 kg in the upper basket and 20 kg in the lower basket. Under these extreme loads, baskets are automatically pulled out and pushed in 100,000 times.



Door endurance test

During the long life of an appliance the dishwasher door in particular is subjected to considerable strain. An endurance test simulates this strain: with a special device the dishwasher door is opened and closed automatically 100,000 times.



The impact test for cutlery basket

The impact test enables Miele to ensure that the cutlery basket can withstand the strain of everyday use. The cutlery basket is loaded with test cutlery (14 cutlery sets of 4 pieces each) and drops onto a hard surface from a height of one metre.







What type of appliance would you like?

Miele built-in dishwasher designs

Miele built-in dishwasher designs

Miele offers three different types of built-in dishwashers for optimum convenience and perfect design harmony.



Semi-integrated dishwashers

Appliance front can be matched to the cabinetry of your built-in kitchen - for a completely seamless kitchen design. Alternatively, front panels in stainless-steel with CleanSteel finish are also an option.

Fully integrated dishwashers

The entire front of the appliance is concealed either behind cabinet panelling or a Miele front made from stainless steel with CleanSteel finish. This allows the appliance to be perfectly integrated into the design of your kitchen.

Handleless dishwashers

Miele's dishwasher with Knock2open can be perfectly integrated into a kitchen design without handles. By tapping twice on the machine front the door of the dishwasher opens automatically – it does not require a handle.



Which convenience features would you like?

The product highlights of Miele dishwashers*

QuickPowerWash

An unbeatable combination: the new QuickPowerWash programme and the perfectly matching UltraTabs Multi achieve the best possible cleaning and drying results on normally soiled crockery in less than 60 minutes. These specially developed tabs only take two to three minutes to dissolve. This means that the cleaning ingredients are available right at the beginning of the programme. The result: cleaning performance class A despite shorter rinse times¹⁾



**Exclusive
to Miele**

Patented²⁾ 3D cutlery tray+

More flexibility: the middle section with hinged row of spikes can be lowered, offering space for large items.

**Exclusive
to Miele**

Patented³⁾ AutoOpen drying

To ensure perfect drying, the dishwasher door opens automatically at the end of a programme.

**Exclusive
to Miele**

BrilliantLight⁴⁾

Automatically controlled: four LEDs bathe the entire dishwasher interior in brilliant light.

**Exclusive
to Miele**

Half load⁵⁾

Full load not necessary: the automatic 'Half load' function adjusts water and electricity consumption to the load size.

**Exclusive
to Miele**

Knock2open⁶⁾

Unique: the appliance can be perfectly integrated into a handleless kitchen - the door opens automatically after two knocks.

* Features depend on model

¹⁾ Optimum cleaning performance A in less than one hour in combination with Miele Ultra Tabs Multi. Confirmed by TÜV Rheinland: "The measured cleaning performance index of the QuickPowerWash programme in conjunction with the Miele UltraTabs Multi of 1.14 corresponds to the best possible cleaning performance class A (reference machine tested with IEC type B detergent)."

²⁾ Patent: DE102008062761B3, EP2201887B1 < Patent: DE102014117225A1, EP 3025628A1

³⁾ Patent: DE102007008950B4, EP2120671B1, US 8671587B2

⁴⁾ Patent: EP2233061B1, US8297768B2

⁵⁾ Patent: EP1967121B1

⁶⁾ Patent: EP2428153B1, US8758524B2

Dishwasher

Product overview

Semi-integrated dishwashers, 60 cm wide, 14 place settings*



G 6921 SCi

- 5 line Clear text LCD with Chinese
- 3D cutlery tray+
- MaxiComfort basket
- 13 programmes/ QuickPowerWash
- 6 programme options
- AutoOpen/ AutoClose/ SoftClose
- Brilliant light/ EU ERR: A+++/ 41 dB
- Country of Origin: Germany

HK\$ 40,000



G 6620 SCi

- 3-digital display
- 3D cutlery tray+
- ExtraComfort basket
- 6 programmes/ QuickPowerWash
- 1 programme option
- AutoOpen/ SoftClose
- EU EER: A+++/ 44 dB
- Country of Origin: Germany

HK\$ 22,000

Dishwasher

Product overview

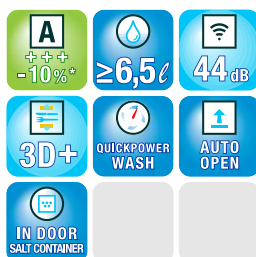
Fully-integrated dishwashers, 60 cm wide, 14 place settings*



G 6993 SCVi K20

- 2-line Clear text LCD with Chinese
- Touch on metal/ Knock2Open
- 3D cutlery tray+
- MaxiComfort basket/ TimeControl LED
- 13 programmes/ QuickPowerWash
- 6 programme options
- AutoOpen/ AutoClose/ SoftClose
- Brilliant light/ EU EER:A+++/ 41 dB
- Country of Origin: Germany

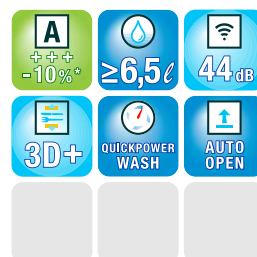
HK\$ 40,000



G 6770 SCVi

- 1-line Clear text LCD with Chinese
- 3D cutlery tray+
- ExtraComfort basket
- 9 programmes/ QuickPowerWash
- 2 programme options
- AutoOpen/ SoftClose
- EU EER: A+++/ 44 dB
- Country of Origin: Germany

HK\$ 29,000



G 6660 SCVi

- 3-digital display
- 3D cutlery tray+
- ExtraComfort basket
- 6 programmes/ QuickPowerWash
- 1 programme option
- AutoOpen/ SoftClose
- EU EER: A+++/ 44 dB
- Country of Origin: Germany

HK\$ 22,000

* Door Panel and handle not included

Accessories for dishwashers

CleanSteel front panel for dishwashers



Front panels for integrated dishwashers

In CleanSteel

- Perfect design harmony of front panels and fascia panel
- Simple removal of finger prints - stainless steel with CleanSteel finish
- Suitable for 60 cm wide Miele integrated dishwashers

GFV 60/57-1: W x H, 60 x 57 cm
HK\$ 2,800

GFV 60/60-1: W x H, 60 x 60 cm
HK\$ 2,800

GFV 60/62-1: W x H, 60 x 62 cm
HK\$ 2,800



Front panels for fully integrated dishwashers

In CleanSteel, with PureLine handle

- Perfect design harmony in the kitchen
- Simple removal of finger prints - stainless steel with CleanSteel finish
- Suitable for 60 cm wide Miele fully integrated dishwashers

GFVi 613/72-1: W x H, 60 x 72 cm
HK\$ 3,800

GFVi 613/77-1: W x H, 60 x 77 cm
HK\$ 3,800



Front panels for fully integrated dishwashers

In stainless steel with CleanSteel finish without handle and without bore holes

- Perfect design harmony in the kitchen
- Modification possible to match kitchen handle design
- Simple removal of finger prints - stainless steel with CleanSteel finish
- Suitable for 60 cm wide Miele fully integrated dishwashers

GFVi 603/72-1: W x H, 60 x 72 cm
HK\$ 3,300

GFVi 603/77-1: W x H, 60 x 77 cm
HK\$ 3,300



Cooling appliances





What type of appliance would you like?

The wide range of Miele refrigeration appliances and wine conditioning units

Miele appliances inspire with special highlights by ensuring that all types of food is kept fresh, frozen or stored under ideal conditions. Miele appliances contribute to a healthy and modern life.

Refrigeration appliances



Refrigerators

Miele refrigerators are designed to keep your groceries fresh in an efficient and well organised way. Intelligent PerfectFresh compartments guarantee that food is kept fresh expertly.



Fridge-freezers

These appliances offer plenty of storage space for fresh food and also for frozen food, each section with its own door. Miele fridge-freezer combinations combine convenient, gentle storage of fresh food - particularly in PerfectFresh drawers- as well as frozen food in one appliance.



MasterCool

A unique range of large capacity built-in cooling appliances. Majestic in design and functionality, each and every detail has been honed to meet the exacting requirements of your everyday food storage needs. Only the highest quality materials and cutting-edge cooling technology are used in these state-of-the-art MasterCool range.



Wine conditioning units

Miele wine units provide the optimum storage conditions for your wine collection. With individually controlled temperature zones for different types of wine, your reds and whites are guaranteed professional treatment. Miele wine units are not just professional equipment for wine connoisseurs, but are also a prestigious designer piece for your home.

Miele MasterCool

Design and technology on large-capacity flagship appliances

With the development of the large capacity MasterCool appliances, Miele sets new standards. High-end design, impressive innovations and inimitable convenience features are combined in refrigeration appliances of the highest calibre. With MasterCool you can experience pleasure and convenience on a whole new level. A wide range of refrigeration appliances are available in various widths for your individual requirements.



Impressive look

The formidable appearance of MasterCool appliances gives you an idea of the precision and devotion that was applied when selecting and working the materials. The inimitable appearance reflects the extreme attention to detail.



Unsurpassed quality

Perfection and precision of the highest quality. This begins when selecting the right materials. High-quality glass shelves, scratch-proof plastic and solid aluminium frames characterise the highest quality. Knowledge and experience are the best advisors on the path to high end products.



Design at its best

The unique interior features leave nothing to be desired. Horizontal lines emphasise the puristic design. The smooth, white lacquered side panels inside the appliance are easy to clean and contribute to perfect, glare-free illumination.



Stunning lighting

BrilliantLight is the sensational lighting concept of the MasterCool model series. A number of halogen emitters illuminate each area of the refrigerator and show the refrigerated items in a pleasant, soft light.



Maximum convenience

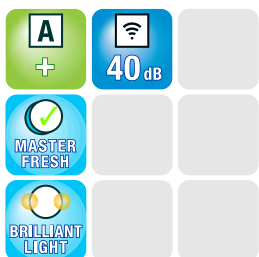
MasterCool appliances offer the best in terms of convenience each and every day, such as ideal food storage conditions, dispensing of ice and water, a brilliant light concept and convenient handling. MasterCool appliances meet exacting requirements of your everyday needs.



MasterCool

Product overview

Built-in refrigerators*

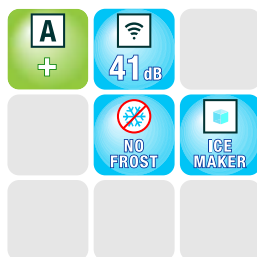


K 1801 Vi

- 75 cm wide/458 L/TouchControl
- BrilliantLight/MasterFresh/DynaCool
- White lacquered aluminium interior
- MaxLoad hinge right, convertible
- Drop & Lock/HK EER grade 3
- Country of Origin: Turkey

HK\$ 98,000

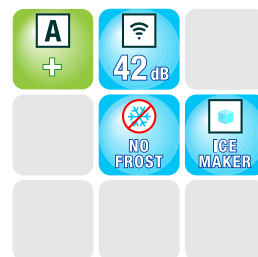
Built-in freezers*



F 1411 Vi

- 45 cm wide/206 L
- Internal IceMaker/NoFrost
- BrilliantLight/TouchControl
- White lacquered aluminium interior
- MaxLoad hinge left
- Drop & Lock/HK EER grade 3
- Country of Origin: Turkey

HK\$ 90,000

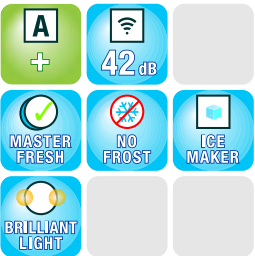


F 1472 Vi

- 45 cm wide/189 L
- Ice dispenser in door/NoFrost
- BrilliantLight/TouchControl
- White lacquered aluminium interior
- MaxLoad hinge left
- Drop & Lock/HK EER grade 3
- Country of Origin: Turkey

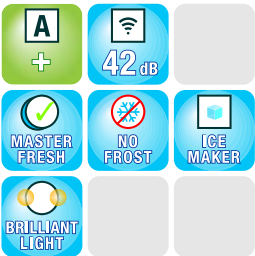
HK\$ 96,000

Built-in fridge-freezers*



- KF 1911 Vi**
- 90 cm wide/479 L/TouchControl
 - BrilliantLight/MasterFresh/DynaCool
 - NoFrost/Internal IceMaker
 - White lacquered aluminium interior
 - MaxLoad hinge left, convertible
 - Drop & Lock/HK EER grade 2
 - Country of Origin: Turkey

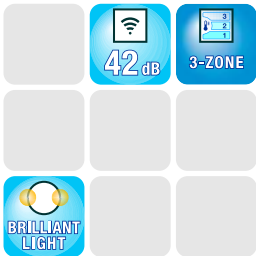
HK\$ 111,000



- KF 1801 Vi**
- 75 cm wide/390 L/TouchControl
 - BrilliantLight/MasterFresh/DynaCool
 - NoFrost/Internal IceMaker
 - White lacquered aluminium interior
 - MaxLoad hinge right, convertible
 - Drop & Lock/HK EER grade 2
 - Country of Origin: Turkey

HK\$ 106,000

Wine cooling unit*



- KWT 1602 Vi**
- 60 cm wide/365 L/102 bottles
 - 3 temperature zones/3°C - 18°C
 - DynaCool/UV filter glass door
 - TouchControl/BrilliantLight
 - MaxLoad hinge right
 - Country of Origin: Turkey

HK\$ 108,000

- KWT 1612 Vi**
- 60 cm wide/365 L/102 bottles
 - 3 temperature zones/3°C - 18°C
 - DynaCool/UV filter glass door
 - TouchControl/BrilliantLight
 - MaxLoad hinge left
 - Country of Origin: Turkey

HK\$ 108,000

* front panel not included

Installation accessories for MasterCool appliances



Stainless-steel front

KFP 3003 ed/cs

For the stylish integration of MasterCool refrigerators

- For 75 cm wide refrigerators K1801 Vi

HK\$ 10,500



Stainless-steel front

KFP 1803 ed/cs

For the stylish integration of MasterCool freezers in your kitchen.

- For 45 cm wide freezers without an ice cube/water dispenser in the door F1411 Vi

HK\$ 8,500



Stainless-steel front

KFP 1813 ed/cs

For the stylish integration of MasterCool freezers in your kitchen.

- For 45 cm wide freezers with an ice cube/water dispenser in the door F1472 Vi

HK\$ 10,500



Stainless-steel front

For the stylish integration of MasterCool refrigerators and freezers in your kitchen

KFP 3013 ed/cs

- For the upper door on 75 cm wide fridge-freezer combinations KF 1801 Vi

HK\$ 8,500



Stainless-steel front

For the stylish integration of MasterCool refrigerators and freezers in your kitchen

KFP 3613 ed/cs

- For the upper door on 90 cm wide fridge-freezer combinations KF 1911 Vi

HK\$ 8,500



Stainless-steel front

KFP 2403 ed/cs

For the stylish integration of MasterCool wine units in your kitchen

- For 60 cm wide wine units KWT 1602 Vi/ KWT 1612 Vi

HK\$ 13,000

KFP 3023 ed/cs

- For the lower door on 75 cm wide fridge-freezer combinations KF 1801 Vi

HK\$ 6,500

KFP 3623 ed/cs

- For the lower door on 90 cm wide fridge-freezer combinations KF 1911 Vi

HK\$ 6,500

Accessories for MasterCool appliances



Upper grille section KG 1082 W

For door re-hinging to the left on 75 cm wide MasterCool refrigerators/freezers K 1801 Vi/ KF 1801 Vi

HK\$ 1,600



Upper grille section KG 1093 W

For door re-hinging to the right on 90 cm wide MasterCool refrigerators/freezers KF 1911 Vi

HK\$ 1,600



Lower plinth vent grille KG 1380 SS

In stainless-steel look for a perfect panelwork appeal of MasterCool plinths.

- For 75 cm wide MasterCool refrigerators K 1801 Vi

HK\$ 2,200



Lower plinth vent grille KG 1560 SS

In stainless-steel look for a perfect panelwork appeal of MasterCool plinths.

- For 60 cm wide MasterCool wine conditioning units KWT 1602 Vi/ KWT 1612 Vi

HK\$ 2,200



Lower plinth vent grille KG 1140 SS

In stainless-steel look for a high-end panelwork appeal of MasterCool plinth

- For 45 cm wide MasterCool freezers F 1411 Vi/ F 1472 Vi

HK\$ 2,200



Lower plinth vent grille KG 1480 SS

In stainless-steel look for a high-end panelwork appeal of MasterCool plinths

- For 75 cm wide built-in fridge-freezer combinations KF 1801 Vi

HK\$ 2,200



Lower plinth vent grille KG 1490 ss

In stainless-steel look for a perfect panelwork appeal of MasterCool plinths

- For 90 cm wide built-in fridge-freezer combinations KF 1911 Vi

HK\$ 2,200



Side-by-side kit KSK 1002

For a high-quality side-by-side installation of MasterCool models

HK\$ 9,500



Decor set DS 6808

Handle for MasterCool appliances

- Share PureLine handle design character
- Two color options are available to suit individual furniture designs
- To match appliance handles and handles on kitchen furniture

Stainless Steel
Chrome

HK\$ 1,800
HK\$ 1,800



Refrigeration appliances





PerfectFresh

Which convenience features would you like?

The product highlights* of Miele refrigeration appliances

PerfectFresh

Food stays fresh for up to three times longer: the ideal storage temperature for fruit, vegetables, fish, meat and milk products.



**Exclusive
to Miele**

FlexiLight

The LED glass shelf lighting illuminates the interior of Miele refrigerators with no glare and with a unique luminosity.

DynaCool

Uniform distribution of temperature: a ventilator ensures excellent circulation and distribution of cold air.

**Exclusive
to Miele**

ComfortClean

Fast cleaning: the high-quality shelves on the inside of the door can be cleaned in the dishwasher.

**Exclusive
to Miele**

Active AirClean Filter

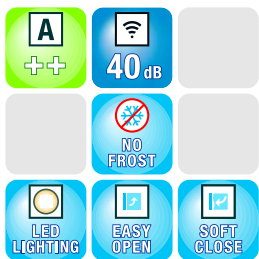
Aroma retainment: the combination of active charcoal filter and chitosan effectively prevents odours.

* Depends on model

Cooling

Product overview

Freestanding refrigerators and freezers



KFN 14943 SD ed/cs-1

- 75cm wide fridge-freezer
- 453L/ CleanSteel/ TouchControl
- EasyOpen lever handle
- DynaCool/ NoFrost
- SoftClose/ Hinged right, convertible
- HK EER grade 1
- Country of Origin: Austria

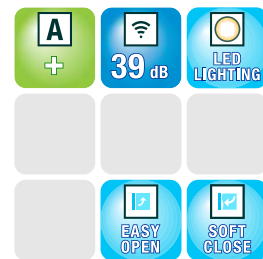
HK\$ 48,000



KFN 14827 SDE ed/cs-2

- Side-by-side model
- 60 cm wide fridge-freezer
- 272 L/ CleanSteel/ TouchControl
- EasyOpen lever handle
- PerfectFresh/ DynaCool/ NoFrost
- SoftClose/ Hinged left, convertible
- HK EER grade 1
- Country of Origin: Germany

HK\$ 43,000



K 14820 SD ed/cs

- Side-by-side model
- 60 cm wide fridge
- 382 L/ CleanSteel/ TouchControl
- EasyOpen lever handle
- DynaCool/ Auto defrost
- SoftClose/ Hinged right, convertible
- HK EER grade 3
- Country of Origin: Germany

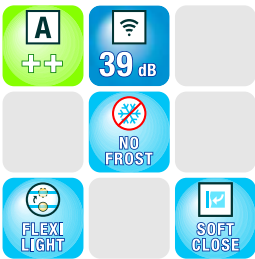
HK\$ 27,000

Integrated Refrigerators*



- KFNS 37432 iD**
- 56 cm wide fridge-freezer
 - 261 L/ Humidity range
 - FlexiLight/ TouchControl
 - DynaCool/ NoFrost
 - SoftClose/ Hinge right, convertible
 - HK EER grade 1
 - Country of Origin: Germany

HK\$ 34,000



- KFNS 37232 iD**
- 56 cm wide fridge-freezer
 - 261 L/ Humidity range
 - DynaCool/ NoFrost
 - Hinge right, convertible
 - HK EER grade 1
 - Country of Origin: Germany

HK\$ 31,000

* Door panel not included



Wine conditioning units





Which product features are particularly important to you?

The product highlights* of Miele wine conditioning units

Exclusive to Miele **SommelierSet**
Declare your wine storage unit an area of enjoyment for wine connoisseurs: with the unique SommelierSet. Now new on the market and only available from Miele. Prepare noble wines professionally for decanting. Enjoy champagne and white wine from chilled glasses. Drink perfectly conditioned wine even from opened bottles. And have all equipment you need for this always ready at hand.



Temperature zones

Individual controls: up to three different types of wine requiring different temperatures can be stored at the same time.

UV protection

UV rays can cause chemical reactions in wine. Miele glass doors with integrated UV filter protect your wine perfectly from exposure to ultra-violet light.

Low-vibration storage

To provide the right storage conditions for your wine, Miele wine conditioners feature special compressors. This ensures quiet, low-vibration storage conditions allowing wine to mature in peace.

Active charcoal filter

Fresh air intake guaranteed: the integrated active charcoal filter absorbs extraneous odours and protects your wine from transfer of odours.

FlexiFrame

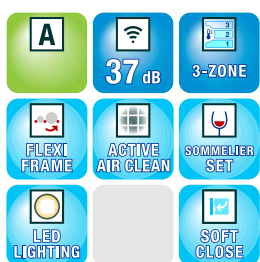
Simple to adjust: The individual slats can be adjusted for the bottle shape.

* Depends on model

Wine conditioning units

Product overview

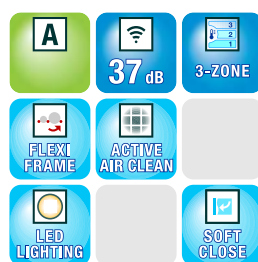
Freestanding wine-units



KWT 6834 SGS

- 70 cm wide/ 502 L/ 178 bottles
- 3 temperature zones/ 5°C - 20°C
- Sommerlier Set/ FlexiFrame
- NoteBoard/ TouchControl
- DynaCool/ UV filter glass door
- SoftClose/ Right hinged, convertible
- Country of Origin: Austria

HK\$ 95,000



KWT 6833 SG

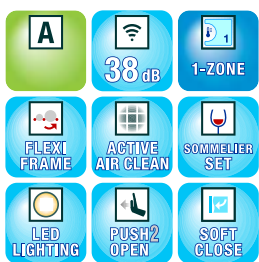
- 70 cm wide/502 L/178 bottles
- 3 temperature zones/5°C - 20°C
- FlexiFrame/NoteBoard/TouchControl
- DynaCool/UV filter glass door
- SoftClose/Right hinged, convertible
- Country of Origin: Austria

HK\$ 75,000

Wine conditioning units

Product overview

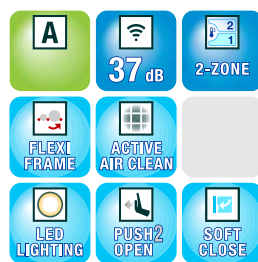
Built-under wine units



KWT 6312 UGS

- 60 cm wide/ 110 L/ 46 bottles
- 1 temperature zone/ 5°C - 20°C
- Sommerlier Set/ FlexiFrame
- NoteBoard/ TouchControl
- Handleless/ Push2Open
- DynaCool/ UV filter glass door
- SoftClose/ Right hinged, convertible
- Side-by-side installation possible
- Country of Origin: Austria

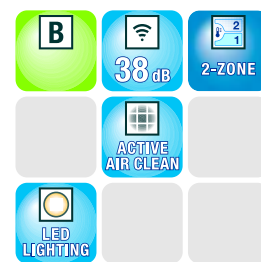
HK\$ 50,000



KWT 6322 UG

- 60 cm wide/ 94 L/ 34 bottles
- 2 temperature zones/ 5°C - 20°C
- FlexiFrame/ NoteBoard/ TouchControl
- Handleless/ Push2Open
- DynaCool/ UV filter glass door
- SoftClose/ Right hinged, convertible
- Side-by-side installation possible
- Country of Origin: Austria

HK\$ 50,000

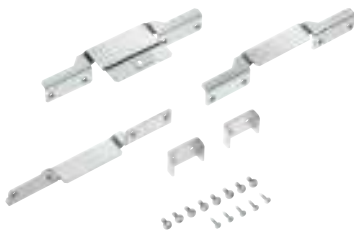


KWT 6321 UG

- 60 cm wide/ 95 L/ 34 bottles
- 2 temperature zones/ 5°C - 20°C
- DynaCool/ UV filter glass door
- Right hinged, convertible
- Side-by-side installation possible
- Country of Origin: Austria

HK\$ 40,000

Installation accessories for Wine conditioning units



Side-by-side kit KSK 6300

For a high-quality side-by-side combination of undercounter wine cabinets

HK\$ 2,500

Sustainability - assuming responsibility

At the heart of everything we do

Responsibility for generations – there is no better way of expressing how Miele defines sustainability. For more than 115 years we have been developing and producing high-performance and convenient domestic appliances which are peerless in terms of durability and dependability, resource-saving production and energy-efficiency. They are made by dedicated employees, who are respected and valued. In our supply chain, we take care to comply with social and environmental standards. We maintain a cooperative dialogue with the people and institutions that participate in the activities of Miele.

This position is reaffirmed by the membership of the company in the UN Global Compact sustainability initiative, the certification based on the international social standard SA8000 and the "Diversity Charter" for equal opportunity in the workforce. Certification according to ISO standards for quality, environment and energy management and, according to standards for health and occupational safety, offer a systematic frame for further optimisations: in the environmental protection in production and products and in the protection of our employees. This corresponds to the guiding principle "Immer besser" (Forever better) - a slogan printed on the very first appliances developed by the founding fathers.

Miele holds sustainability in the same esteem as integrity, respect and responsibility for people and our natural environment, continuity and quality consciousness. For all this our company was awarded the German Sustainability Prize 2014 and the B.A.U.M. environmental awareness prize 2014.

More on our efforts in terms of sustainability on www.miele.hk/domestic/sustainability.









Miele quality

Immer besser (Forever better)

Miele stands for quality, innovation and internationally recognised product developments. Miele is a worldwide established premium brand and highly valued. The foundation for this success was laid by the founders Carl Miele and Reinhard Zinkann. With their guiding motto of being "Immer besser" (Forever better), still valid to this day, they condensed the company's corporate philosophy to: "Success can only be had in the long run if one is totally and utterly convinced of the quality of one's products." The family-run Miele company has always kept this promise during its 110-year history and, in doing so, has helped to achieve a unique position worldwide within its branch of industry.

Quality

First-class technology, best functionality and the ultimate in longevity – these values define Miele products as real premium appliances. Since the company was founded, Miele has been proving its expertise with regard to perfect domestic appliances and hygiene. Miele appliances are highly reliable. This claim is endorsed by our in-house laboratory tests and ultimately over many years in your home.

Miele - First Class Installation

We would like to make sure that you have a smooth start with your Miele appliances.

If you wish, we deliver your new appliances to your home where they are installed by a Miele specialist. You also receive valuable tips and advice on how to use them.

Professional commissioning ensures the perfect functioning of your machines and is also a good time to get familiar with the wide selection of features. Miele wants to support you right from the outset and ensure that you get the most out of your appliances.

Get working quickly with an expert's tips

Your appliances are installed by a Miele specialist who will also instruct you on how to operate them. During this hands-on training you will get valuable tips and advice.

On the safe side right from the outset

With our Service we can ensure the correct installation of your appliances, meeting the prerequisite for our manufacturer's warranty. We also carry out an electrical safety check – just to be on the safe side!

Miele specialists make the difference

Nobody knows our Miele appliances better than our technicians. Trust your appliances to the one who built them.





Miele Home Program

Individual product advice
in the comfort of your own home

Miele machines are of high quality and innovative – by purchasing Miele, you have opted for the best. To ensure enjoyment and long-term satisfaction with your appliances and a multitude of functions, we would like to introduce you to an attractive offer: the Miele Home Program.

This service is tailored to suit your exact needs. You receive extensive advice on the functions and optimum use of your own Miele appliances in your own home.

Together with you we will program your machines to suit your personal needs. We will explain specific features and give you advice on maintenance and operation. We will also show you how you can achieve the best results and give you valuable tips to ensure that you can enjoy your Miele appliances for a very long time. With the Miele Home Program Plus we even go a step further and together with you cook up to three dishes.

Personal advice

Miele experts will give you individual advice in the comfort of your own home on your own machines.

Programming your favourite programmes

By customised programming, your appliances can be set up to suit your personal requirements and habits perfectly.

Tips & tricks for perfect results

You receive helpful information on the operation and maintenance of your appliances.

Cooking together

If you wish, we will cook together with you and show you how you can perfectly prepare old and new favourite dishes, and take advantage of the many functions of your new Miele appliances at the same time.

Further information on the Miele Home Program and Miele Home Program Plus can be obtained from www.miele.hk and from Miele's Customer service hotline 2610 1025.







Miele Service Certificate

Protect Your Appliances and Enjoy Ongoing Peace of Mind



The Miele Service Certificate for maximum peace of mind

By purchasing a Miele product, you have opted for durability, optimum user convenience and highest quality. Would you like maximum reassurance for your new appliance? Upon payment of a one-off charge, Miele offers extended warranty of top up to 10 years.

Throughout the 1-year statutory warranty period you have the opportunity to purchase a Miele Service Certificate for years. Miele's Service Certificate can also be purchased from a Miele Service Technician on his service visit. This applies to appliances which are not older than 7 years.

Exclusive Miele warranty

Miele is the only manufacturer to offer a comprehensive extended warranty for top up to 10 years.

Maximum security

During this extended warranty period, there will be no repair charges for faults, unless caused by wrongful intent or gross negligence.

New appliance free of charge

In the event of an uneconomical repair to your appliance being necessary, you will receive a new appliance free of charge.

Highest flexibility

You can enter into the contract at any time during the statutory warranty period.

Reliable and fast

In the event of repair, our highly-skilled service technicians will provide fast and reliable help.

Miele warranty

Prices are valid for one appliance only,

For 3 year: \$2,900 per certificate

For 8 years: \$5,500 per certificate

Select your exclusive extended warranty for a total of up to 10 years for the following Miele products

Rotary ironer, CombiSet, steam oven, cooker hood, FashionMaster, freezer, dishwasher, crockery and food warming drawer, oven, hob, refrigerator, fridge-freezer combination, microwave oven, washing machine, tumble dryer, washer-dryer, wine conditioning unit

Special service deals are available for coffee machines and vacuum cleaners. We are happy to provide you with the relevant information.

Further information on the Miele Service Certificate can be obtained from www.miele.hk and from Miele's Customer Service Hotline 2610-1025





Miele

Exclusive Care

Professional care, maintenance and functional checks

You have already made an excellent choice by buying Miele appliances with their legendary reputation for longevity. To give you total peace of mind for a very long time, Miele offers a special service: Miele Exclusive Care.

This service contract provides your appliances with professional maintenance checks by Miele service technicians. A diagnostic system, specially designed by Miele, is used to check your appliances and make sure they are kept up-to-date.

As well as making sure your appliances are in good working order. You will also be provided with some valuable advice on how to operate your Miele appliances.

Machines retain their value

Thorough cleaning and maintenance work carried out by a Miele expert ensures that your machines are always in perfect condition.

Perfect results

Regular care, maintenance, functional checks and programme up-dates guarantee excellent results at all times.

Valuable tips

The Miele experts are available to you with tips and tricks on everything regarding the optimal use of your appliances.

Miele in-house service

Your partner for prompt servicing

When you buy a Miele appliance you choose longevity and the best in quality. If, however, you require any help, Miele Service can provide rapid and reliable assistance.

The quality of Miele Service is regularly checked by customer surveys and is also confirmed by independent institutes.

Miele defines perfect service as more than simply providing expert service in the event of technical problems. Miele provides support right through from installing the machine to any matters concerning the use of appliances.

Never very far away

Our Miele technicians and selected service partners have representations throughout the country and can be at your home within a very short time.

Proficient

Our technicians are Miele appliance repair specialists, guaranteeing a quick and professional repair.

Quick and efficient

The Miele-specific PC fault diagnostic system quickly identifies faults with a first fix rate of over 90%.

Reliable supply of spare parts

Not only can you expect legendary Miele quality from original Miele spare parts, but also that they are readily available – even many years after purchasing your appliance.

Contact made easy

Contact us by 2610-1025 or customerservices@miele.com.hk if you require assistance:

Monday to Saturday: 9:00am - 6:00pm
except Sunday and public holidays

Further information on these topics is available from our website (www.miele.hk).







A photograph of a large, vibrant red wall with a grid-like pattern of horizontal and vertical lines. Mounted on the upper left portion of the wall is the Miele logo, consisting of the word "Miele" in a white, three-dimensional, sans-serif typeface. The letters are thick and have a slight shadow cast onto the red surface below them. The wall extends diagonally from the bottom left towards the top right. In the background, to the left, a glass-fronted building is partially visible, showing some interior lights and a sign that appears to say "Lotto".

Miele

Expand your repertoire in culinary art as you are inspired by
the finesse of the Miele suite of appliances, the seamless design
perfectly integrating with your décor. Every Miele appliance is inspired
by the love of cooking - beautifully crafted and thoughtfully designed,
allowing you to express your creativity.

Miele Experience Centre

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Authorized Dealers

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