

Steam Ovens



Miele Steam Ovens





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Steam ovens

Introduction: Gentle cooking



**Tradition meets innovation:
Steam cooking is a century-old
tradition**

The origins of today's steam cooking lie in China, where the steaming of food has been the most important method of cooking for centuries. Long before our time, steaming took place in double-skinned vessels in which food was cooked separate from liquids. The benefits of this gentle method of cooking were underestimated for a long time in the west. With a Miele steam oven you can now enjoy this convenient and delicious method at home every day!



More flavour, more vitamins:

Why steam cooking is so healthy.

Food prepared in the steam oven is a real feast for the senses, from the intensive, authentic taste to the pleasantly al dente consistency. The principle of steam cooking is as simple as it is effective: food is gently enveloped in hot steam from all sides. The food is not immersed in water resulting in less nutrients leaching away, retaining flavour and vitamins. This gentle cooking method is particularly suitable for delicate foods such as tender vegetables, grains and pulses, fish, but also for meat and potatoes.

Steam ovens

Introduction: Gentle cooking

Benefitting you and your health: Steamed food contains more vitamins and minerals

In Miele steam ovens, fresh food is prepared extremely gently. You can taste the difference – and even measure it in a laboratory! Steam ovens not only preserve intense, natural flavours, but even more importantly precious vitamins, minerals and trace elements. Scientific tests have proven the clear benefits of steam cooking compared with conventional methods. Steamed food has a vitamin content of up to 50% more than boiled food. Steam cooking ensures the best possible food quality and contributes significantly to a vitamin-rich and healthy diet.



Nutrients

"Tested to scientific standards, steam cooking proved to be superior to traditional methods in terms of retaining sensitive nutrients (e.g. vitamin C, minerals, trace elements)."

The senses

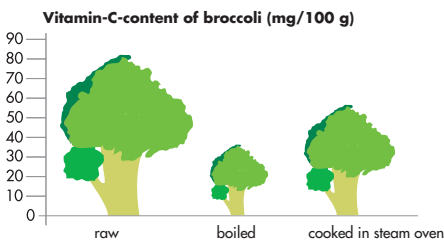
"Tested according to scientific standards, it can be said that steam-cooking vegetables is far superior to traditional methods with respect to sensory properties." For all foodstuffs tested, the Miele steam oven achieved first place ahead of boiling in all sensory test categories."

Prof. Dr.-Ing. Elmar Schlich
from

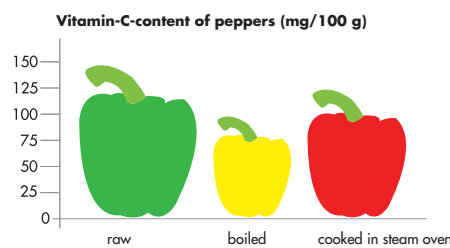
Dr. oec. troph. Michaela Ziems
from



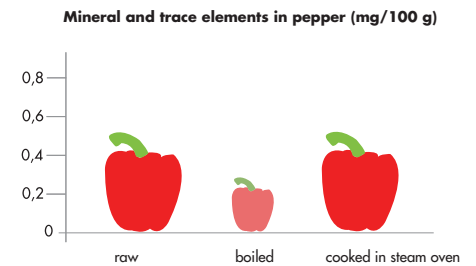
More vitamins! More minerals!



Broccoli from the steam oven contains 50% more vitamin C than boiled broccoli.

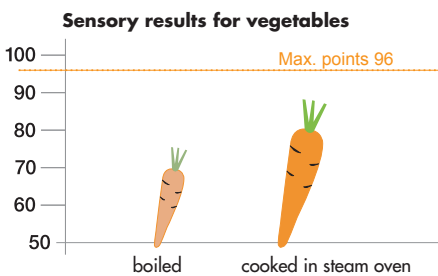


Steamed peppers have over 25% more vitamin C than boiled peppers.

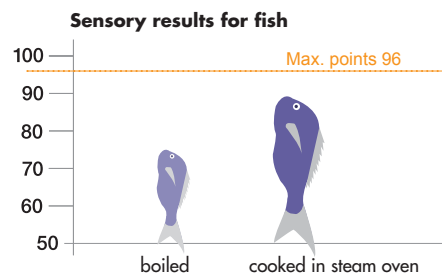


Red pepper from the steam oven contains as many minerals as raw pepper. By comparison, boiled pepper has approx. 45% less nutrients than raw pepper.

More flavour!



In laboratory tests, four criteria were tested which define the quality of enjoyment, according to a scientific points system: appearance, taste, aroma and texture. The unequivocal result: Steam cooking is both the tastiest and the most healthy method of cooking vegetables, irrespective of whether produce is fresh or frozen before processing.



Enveloped in steam and gently cooked, fish retains its texture and typical flavour. The above chart shows clearly that steam cooking proves to be far superior in terms of sensory properties.

Steam ovens

Introduction: Design



Miele Steam Oven Designs

Miele offers steam ovens in both Signature and Design Series. Whichever model you choose, you can look forward to delicious, healthy food.

'Steam only' Ovens

Miele 'steam only' ovens operate without pressure in the temperature range of 40 – 100°C. Ideal to prepare vegetables, fish, side dishes, desserts and many other dishes.



Steam ovens

Miele Steam Oven size

The Miele steam oven comes both in Signature Series and Design Series. The steam oven integrates perfectly anywhere in your kitchen - not requiring a plumbing connection. Choose to showcase it alone, next to or on top of another Miele appliance such as an oven, warming drawer or coffee system.



60 cm wide (24"), 45 cm high

The appliance can either be built under or into a tall unit. The steam oven combines perfectly in design with Miele conventional ovens and other compact appliances, both vertically and horizontally. A combination with a Miele warmer drawer fits perfectly in a 60 cm high niche.



Combine with 70 cm wide (27")

You would like to combine your steam oven with a 70 cm wide Miele oven? For this option, Miele can supply an appropriate trim kit for your steam oven which will give you the clean, finished look over your 70cm Convection oven. (EBA5470).



Combine with 76 cm (30") wide

Miele steam ovens can also be combined with special 30" wide ovens. Miele can supply an appropriate trim kit for your steam oven which will give you the clean, finished look over your 76cm Convection oven. (EBA5476)

Steam ovens

Introduction: VitaSteam

Miele VitaSteam technology



Perfection guaranteed to suit personal tastes.

The Miele steam oven is a real all-rounder and is the perfect partner for an oven and hob. As the cooking times for steaming and boiling are almost identical, you don't have to change your cooking habits. You can prepare starters, soups, fish, meat, vegetables, side-dishes or puddings individually or as a complete meal in one cooking process. Individual preferences for cooking results – firm or tender, juicy or dry, can all be accommodated with the Miele steam oven. Whatever your preference, perfect results every time with Miele VitaSteam technology!

vitasteam



External steam generation.

The secret of VitaSteam technology is in the external steam generation. In contrast to other systems, the steam generator is situated outside the oven cavity in all Miele steam ovens. This gives considerable advantages for the cooking process: ideal steam quantity, optimum temperature maintained, volume-independent cooking times as well as rapid heating-up and cooking. And because lime scale cannot build up in the oven cavity, cleaning is quick and easy.

Steam ovens

Product benefits: Highlights*



Miele steam oven highlights



VitaSteam

With VitaSteam technology, steam is generated outside the oven cavity. This allows the steam input to be regulated to perfection and protects the oven cavity from lime scale deposits.



CleanTouch Steel

Miele appliances with stainless-steel casing feature a particularly high-end CleanTouch Steel finish. CleanTouch Steel is very easy to clean, without the need for proprietary cleaners. Thanks to CleanTouch Steel, fingerprints are barely visible.



Cooking on three levels

You can cook on up to three levels at a time in Miele steam ovens. Even different dishes can be cooked together because there is no cross-over of taste or smell. Every dish retains its own authentic aroma.



Automatic programs

Intelligent automatic programs for cooking, reheating, defrosting and bottling simplifies daily chores in the kitchen. Manual selection of operating mode, temperature and duration is not required. For many dishes the level of "doneness" can be individually set for perfect cooking results every time. Achieving utmost culinary delights simply and safely.

Own programs

Miele steam ovens allow you to create and save up to 25 of your favourite dishes: Operating mode, time and temperature can be set individually. This allows you to call up the settings for your favourite food at the touch of a button – and excellent cooking results are achieved every time.

Steam ovens

Further Product benefits*

User convenience



Exclusive to MIELE **Navitronic TouchControl**
All functions of your Miele steam oven are visible at the lightest touch of a sensor control. The clear text display keeps you informed throughout the current cooking process. Simple, intuitive controls, backlit numerical keypad, flush touch display... Miele offers a unique and innovative user interface in an advanced appliance design.



Digital Display

The minimalistic display shows temperature and cooking times. Select functions by touching the integrated touch controls.

Recommended temperatures

A recommended temperature, which can be easily altered if desired, is displayed for every operating mode. No need to work it out yourself. Operating the appliance could not be simpler!



Electronic temperature regulation

Cooking temperature is electronically monitored and reliably regulated. Holding the precise temperature achieves the best cooking results every time.

User convenience



Steam reduction before end of program

Before the end of a program, steam is discharged in a controlled manner, ensuring that the volume of steam discharged when the user opens the oven door is reduced to a minimum.

Exclusive to MIELE Keep-warm function

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

Individual settings

On many Miele models it is possible to modify default parameters such as language, keypad tone volume, etc.



Clock battery backup

The time-of-day remains on display for up to 200 hours in the event of a power failure. When the power supply is restored, the actual time appears in the display – no need to reset.

Wide range of accessories

Miele steam ovens come with a variety of cooking containers as standard. A large range of additional accessories for more specific use is also available from Miele.

Steam ovens

Product benefits*

Safety



System lock

The appliance can be locked at the touch of a button to prevent unintentional operation, for example, by children.



Cooling system and touch-cool fronts

Miele ovens are cooled during the cooking process. Controls, handles and adjacent cabinets remain cool to the touch. The system prevents steam condensate on the fascia and ensures low contact temperature on the machine front and door. For a high degree of safety and protection against burns.

Cleaning convenience



Stainless-steel oven cabinets

The high-end stainless-steel cabinets have no sharp edges or corners and are very easy to clean. As steam is generated externally, limescale cannot build up in the oven cabinet!



Safety switch-off

Miele steam ovens switch off automatically if the maximum operating time is exceeded. So you don't need to worry if you forget to switch the appliance off by mistake.

Steam ovens

The Range



Model#	DG 4084	DG 4086
Series	Signature	Design
Size	60 cm (24")	60 cm (24")
Navitronic Control Pad	●	●
Multi-lingual LCD Display	●	●
Delay Start and Time remaining calculator	●	●
Metric/Imperial Conversion	●	●
Food Driven Menu System	●	●
Favourites	●	●
Available Finishes		
CleanTouch Steel with Signature Handle	●	
CleanTouch Steel with Square Handle		●
Accessories Included		
Perforated stainless steel pan	3	3
Wired Racks (Stainless Steel)	1	1
Cooking container (2L)	1	1
Cooking container (1.5L)	2	2
Accessories Available		
Matching CleanTouch Steel Trim Kit 27" Opening	EBA5470 ss	
Matching Design Series Trim Kit 27" Opening		EBA5570 ss
Matching CleanTouch Steel Trim Kit 30" Opening	EBA5476 ss	
Matching Design Series Trim Kit 30" Opening		EBA5576 ss
Miele Pricing	\$ 3,699.00	\$ 3,699.00
Miele Advantage	\$ 4,009.00	\$ 4,009.00
Miele Advantage Plus	\$ 4,469.00	\$ 4,469.00

Combination Convection-Steam Ovens



Combination Convection-Steam Oven

Introduction*

What additional benefits does the Miele convection-steam oven offer?

Miele's convection-steam oven combines all the functions of a fully fledged convection wall oven with those of a steam oven. Its trump card is combination cooking – the application of moisture and hot air in timed sequence to give perfect results, particularly for baking and roasting.

Pleasure



Convection-Steam Oven

Combinations of steam and hot air: hot-air temperature (40°C to 225°C - 85°F to 437°F) and humidity (20% to 100%) are selectable and can be varied up to 6 times in quick succession. This offers maximum flexibility for best baking and roasting results.



Steam cooking

A healthy and practical cooking process with unique benefits:

- Same cooking time for frozen and fresh food
- Quantity-independent cooking
- Ideal for vegetables, fish, side dishes, desserts and much more
- Perfect for reheating and defrosting
- Best method to retain vitamins and nutrients
- Simple preparation of food
- Food does not burn or boil over

*depending on model

Pleasure



Exclusive to MIELE **Electronic climate control**
Miele's climate sensor measures and regulates the humidity level inside the oven cabinet. Even the moisture content of food is taken into account. This allows for the adjustment of the microclimate to suit different types of food.



User convenience



AUTOMATIC PROGRAMMES **Additional automatic baking and roasting programs**
Additional automatic programs for baking and roasting, e.g. bread, cakes and meat. Manual selection of operating mode, temperature and duration is not required. Cooking and browning is set individually for perfect results and maximum enjoyment.



Cleaning convenience



Exclusive to MIELE **PerfectClean**
The oven cavity and side runners have superb non-stick properties for easy cleaning. Benefits: food does not stick. Extremely easy to clean.



Convection Fan Plus
Thanks to an integrated convection fan and element, baking and roasting are just as much part of the Miele convection-steam oven's repertoire as that of a conventional oven.



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



CleanGlass door
The flush inner door panel of the Miele convection-steam oven is completely smooth without nooks or crannies and therefore easy to clean. It also provides a safe surface to rest items on.

Combination Convection-Steam Ovens

Product benefits*

What additional benefits does the Miele XL combination convection-steam oven offer?

Miele convection-steam ovens leave nothing to be desired. As a fully-fledged steam oven, it has all the benefits as described on the previous pages. It is also a fully-fledged oven, offering a full-size cabinet, Convection Plus as well as Surround, Bake, Intensive baking and Broil cooking modes. It really shows its mettle with 'Combi cooking' – a combination of moist and hot air in timed sequences ensuring outstanding baking and roasting results.

Pleasure



Fully fledged oven

This appliance is not only a first-class steam oven and combination convection-steam oven, but also a fully fledged conventional oven. The XL combination convection-steam oven with all the traditional oven functions offers a vast range of preparation options for sophisticated meals.

Exclusive to MIELE Gourmet settings

Special automatic programs cook meat at low temperatures with precise steam delivery and prolonged cooking times. The result: extremely tender, restaurant-quality meat. Using the timer, cooking processes can be programmed, ensuring that meat is ready to eat when you are.

Economy



Energy efficient

Miele XL convection-steam ovens excel with low energy consumption. This saves money and protects the environment.

Additional wide range of combination options

Miele's combination convection-steam ovens offer a wealth of new options allowing you to unleash your culinary skills. Combine steam cooking with convection plus, surround, or broil. Enjoy greater flexibility when cooking and perfectly cooked aromatic meals.

User convenience



XL cabinet

Lots of room for creativity: Miele's XL convection-steam oven offers 48 l usable capacity. Complete meals can be prepared simultaneously for eight to ten persons. There is even sufficient room for large items such as poultry and whole fish.



Exclusive to
MIELE **Motorized lift-up fascia**



The panel opens at the touch of a button to reveal the water container, condensation container and the food probe – easily accessible.



Exclusive to
MIELE **Water container and condensation container behind the fascia panel**

The water container and condensation container on Miele XL convection-steam ovens are located behind the fascia panel for extra convenience and more space in the oven cavity. The panel opens at the touch of a button and the water tank and condensation container move forward for easy removal. The water container can be filled and the condensation container emptied without opening the oven door. The condensation container collects excess condensed steam which ensures a pleasant room climate.



Exclusive to
MIELE **Optional accessories with PerfectClean finish**



Apart from stainless steel cooking containers, Miele's XL convection-steam ovens come with a multi-purpose tray and a combi rack, both with a superior anti-stick PerfectClean finish.

Combination Convection-Steam Ovens



	Convection-Steam Oven	Convection-Steam Oven	Convection-Steam Oven
Model #	DGC 4084 XL ss	DGC 4086 XL ss	DGC 4086 XL brws
Series	Signature	Design	Brilliant White
Size	60 cm (24")	60 cm (24")	60 cm (24")
Combination Convection-Steam Oven	●	●	●
Navitronic control pad	●	●	●
Multi-lingual LCD display	●	●	●
Combination modes (Convection plus, Surround, Broil)	3	3	3
Steam modes (Universal, Menu cooking)	2	2	2
Oven modes (Convection plus, Surround, Browning, Bake, Broil, Eco-broil, Convection broil, Intensive, MasterChef, Reheat, Defrost and Humidity plus)	12	12	12
MasterChef programs	●	●	●
Digital clock	●	●	●
Timer	●	●	●
Time remaining calculator	●	●	●
Temperature display	F,C	F,C	F,C
Metric/Imperial conversion	●	●	●
Defrost	●	●	●
Favourites	●	●	●
Halogen lighting	●	●	●
Stainless steel cavity with PerfectClean finish	●	●	●
Available Finishes			
CleanTouch Steel with Signature Handle	●		
CleanTouch Steel with Square Handle		●	
Brilliant White with Chrome Square Handle			●
Accessories Included			
Perforated stainless steel pan (1.8 L)	1	1	1
Perforated stainless steel pan (3.3 L)	1	1	1
Stainless steel plan (1.8 L)	1	1	1
Wire racks (stainless steel)	1	1	1
Baking tray	1	1	1
Accessories Available			
Matching Trim Kit for 27" wide opening	EBA5470 ss		
Matching Trim Kit for 30" wide opening	EBA5476 ss	EBA5576 ss	EBA5578 brws+
Miele Pricing	\$ 4,999.00	\$ 4,999.00	\$ 5,499.00
Miele Advantage	\$ 5,309.00	\$ 5,309.00	\$ 5,809.00
Miele Advantage Plus	\$ 5,769.00	\$ 5,769.00	\$ 6,269.00

Miele ForeverCare

Delivery, Installation, Customer Service



Miele ForeverCare

Miele ForeverCare

With Miele ForeverCare, you get a guarantee. A guarantee that our commitment to you extends far beyond the time you buy, throughout the very long life of your machine. We are confident in offering you unparalleled customer service.

Visit The Miele Gallery

Miele Galleries are open to the public to provide the complete Miele experience and are located in four cities across Canada: Montreal, Toronto, Calgary, and Vancouver.

TOLL FREE:

1.800.565.6435

EMAIL:

customercare@miele.ca

HAVE QUESTIONS?

Please ask your Miele Chartered Agent for more information or go to miele.ca

Miele Custom Plans.

The chart below illustrates how you can upgrade the benefits of ForeverCare.

What is Miele ForeverCare?

Miele provides unique advantages to our customers with a combination of features unparalleled in the appliance category, namely:

Manufacturer-Direct Service.

If you ever have a problem with your Miele machine, it's our own Miele Factory Service Technicians who take care of it. Most problems can be solved on the first visit, as we know the exact model you have and carry the genuine Miele parts you will need.

Extended Warranty from the Manufacturer.

We want you to enjoy a long and trouble-free experience with our machines. In addition to the standard warranty, we have Miele Extended Warranties. This direct offer from Miele allows you to increase your hassle free coverage up to ten years. The extended warranty relationship remains directly with Miele, so you can deal with us if you have any issues.

Miele Delivery.

We offer delivery to your home ourselves. We want to be with you every step of the way, and your delivery is tracked with GPS so we can provide you with a nearly exact time of delivery.

Miele Certified Installation Program

We want your machine to work perfectly from the first time you use it. So, we offer Miele Certified Installation in your home ourselves, with our fully Miele Certified Installation Team. Installation can be organized through the Miele Customer Care Centre, and when you choose Miele Certified Installation you will receive an additional year (total 2 Yr) manufacturer's warranty on the appliance and the installation.

Miele CareCollection.

To ensure you make the most of your Miele appliance, we've created a range of everyday and specialty products available for purchase. From laundry detergent, to dishwasher tablets and a variety of cooking accessories, these products are designed specifically for your appliance, ensuring better results and a longer hassle-free lifespan. mieleboutique.ca

Benefits	Miele Pricing	Miele Advantage	Miele Advantage Plus
One-on-one relationship with Miele Canada	●	●	●
Instant Access to Miele Customer Care Centre	●	●	●
Automatic Warranty Registration	●	●	●
1 Yr Manufacturer's Warranty	●	●	●
2 Yr Total Miele Extended Warranty	with Purchase of Miele Installation		
5 Yr Total Miele Extended Warranty Included		●	
10 Yr Total Miele Extended Warranty Included			●
Miele Culinary Institute Events		Priority Registration	Priority Registration
Miele Culinary Institute: MasterChef Class		Complimentary Pass	Complimentary Pass Plus One
V.I.P Invitation to Miele Gallery Events	●	●	●
Miele CareCollection Bonus		\$25 Savings	\$50 Value
Miele Email Concierge Service		●	●
Miele Complete Appliance Check-up			●
Miele Appliance Recycling Pick-up			●

Terms and conditions apply to Miele Pricing, Miele Advantage and Miele Advantage Plus benefits. Miele reserves the right to change these benefits at anytime. For full terms and conditions, please visit www.miele.ca.

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Tel: 1.866.758.0462

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Tel: 1.866.758.0462

Customer Care:
Questions about your Miele Appliances?
Service à la clientèle:
Une question sur votre appareil Miele?
Email: customercare@miele.ca
Tel: 1.800.565.6435

Effective Date / Date Effective : 03/13

Note: Product information and prices subject to change without notice. Please verify with latest information on miele.ca.

Note: Les informations sur les produits ainsi que les prix peuvent changer. Merci de vérifier les dernières informations sur le site miele.ca.

Miele dans le monde Foreign Sales Companies

(A)	Miele Ges.m.b.H., Wals/Salzburg
(AUS)	Miele Australia Pty. Ltd., Melbourne
(B)	N.V. Miele S.A., Mollem
(CDN)	Miele Limited, Vaughan/Ontario
(CH)	Miele AG, Spreitenbach
(CL)	Miele Ltda., Santiago de Chile
(CN)	Miele Shanghai Trading Ltd., Shanghai
(CZ)	Miele spol.s.r.o., Brno
(D)	Miele & Cie. KG, Gütersloh
(DK)	Miele A/S, Glostrup/Copenhagen
(E)	Miele S.A., Alcobendas/Madrid
(EST)	Miele OÜ, Tallinn
(F)	Miele S.A.S., Le Blanc-Mesnil/Paris
(FIN)	Miele Oy, Vantaa/Helsinki
(GB)	Miele Company Ltd., Abingdon
(GR)	Miele Hellas E.P.E., Psychiko-Athens
(H)	Miele Kft., Budapest
(HK)	Miele Hong Kong Ltd., Hongkong
(HR)	Miele d.o.o., Zagreb
(I)	Miele Italia S.R.L., Eppan
(IND)	Miele Appliances India Private Ltd., New Delhi
(IRL)	Miele Ireland Ltd., Dublin
(J)	Miele Japan Corp., Shibuya-ku/Tokyo
(KZ)	Miele Liability Partnership, Almaty
(L)	Miele s.à.r.l., Luxembourg
(LT)	Miele Appliances UAB, Vilnius
(LV)	Miele SIA, Riga
(MEX)	Miele S.A. de C.V., Mexico City
(N)	Miele AS, Rud/Oslo
(NL)	Miele Nederland B.V., Vianen
(NZ)	Miele New Zealand Ltd., Auckland
(P)	Miele Portuguesa Lda., Carnaxide/Lisbon
(PL)	Miele Sp. z o. o., Warsaw
(RO)	Miele Appliances S.R.L., Otopeni
(ROK)	Miele Korea Ltd., Seoul
(RU)	OOO Miele CIS, Moscow
(S)	Miele AB, Solna/Stockholm
(SGP)	Miele Pte. Ltd., Singapore
(SK)	Miele spol.s.r.o., Bratislava
(SLO)	Miele d.o.o., Ljubljana
(TR)	Miele Elektrikli Ltd. Sti., Levent/ Istanbul
(UA)	Miele LLC, Kiev
(UAE)	Miele Appliances Ltd., Dubai
(USA)	Miele, Inc., Princeton/New Jersey
(ZA)	Miele (PTY) Ltd., Bryanston/ Johannesburg