



Miele

A love that lasts a lifetime.
Once a Miele, **Always a Miele.**

Miele. Immer Besser.

Our pledge

Immer Besser

Welcome to Miele

When our 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” (forever better) throughout the past 120 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.

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 appliances 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.

Your

Markus Miele

and

Reinhard Zinkann



Dr Markus Miele and Dr Reinhard Zinkann

A love that lasts a lifetime.

Once a Miele, Always a Miele.

Appliances should not only perform the tasks they were made for, but be so impeccably designed that you want to keep them for a lifetime. Miele appliances are crafted for longevity, effortlessly blending both form and function. They are designed so that you fall in love with them, time and time again.



A kitchen you'll love for a lifetime.

The Miele kitchen appliances.



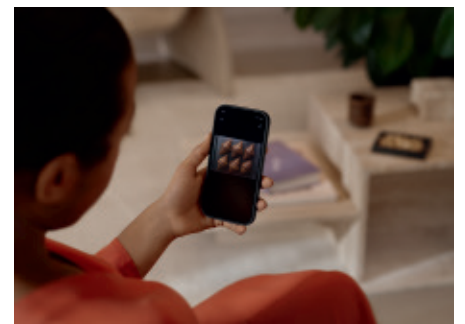
Design that makes you fall in love and Longevity that never makes you fall out of it. Achieve ultimate versatility with the elegant appearance of Miele kitchen appliances.



Experience unparalleled cooking versatility without the effort. Satisfy every food craving, from perfectly baked artisan bread to tender roasted chicken, and gourmet desserts.



Keep your kitchen smelling fresh, no matter what you're preparing. Miele hobs effectively remove odours and grease, while their sleek, premium design effortlessly complements any kitchen.



Cook a complete meal without worrying about the different cooking times and temperatures for each food item. Mix & Match automatically adjusts settings, ensuring everything finishes simultaneously. Enjoy delicious meals while saving energy and time.





Immer Besser

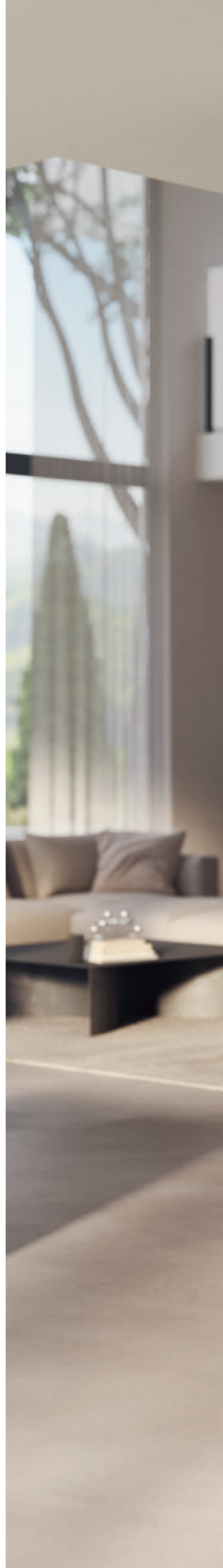
Always from Miele

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Good taste

starts with design

We take inspiration from Oscar Wilde, who said “I have the simplest of tastes. I am always satisfied with the best”. This is the principle on which our new built-in kitchen appliances are based: a strikingly clear design with no distracting features — and absolutely no complicated controls. Available in 3 design lines — be inspired and find the perfect appliance design for your kitchen.





ArtLine design line

Fully streamlined | Handleless | Perfectly integrated

Colour options:

Graphite grey | Obsidian black matt | Pearl beige



ArtLine design line

Fully streamlined | Handleless | Perfectly integrated

Colour options:

Graphite grey | Obsidian black matt | Pearl beige





VitroLine design line

Consistent design in glass | Timeless | Modern

Colour options: Graphite grey with glass handle | Pearl beige with stainless steel handle



PureLine design line

Horizontal accentuation | High proportion of glass | Striking handle

Flexibility

to suit all tastes

However you arrange your appliances, they will always be in perfect harmony.

The perfectly coordinated appliance fronts create a harmonious appearance no matter where you place the individual appliances, giving you more flexibility while ensuring a consistent kitchen design.

You can combine appliances horizontally in a panorama design, vertically in a tower design, centrally in a CubiQ design or in a T-shaped design. Whatever your space and usage requirements, there will be an option to suit you.



Panorama design

All in a line

Horizontal arrangement at eye level gives you the best view of all appliances and ensures convenient access. Aesthetically appealing: the elegant line in your kitchen design.



CubiQ design

Concentrated combinations

Providing the best view: the square arrangement concentrates your passion for cooking into one area – and ensures your appliances are at a convenient operating height.



T-shaped design

Open for everything

Room for more? Five appliances can be arranged symmetrically with the T-shaped design. This leaves plenty of space alongside and above the appliances for your kitchen cabinets.



Tower design

Perfect vertical arrangement

Conventional oven, combination steam oven, compact microwave combination oven, steam oven, steam oven with microwave, microwave oven, built-in coffee machine or Gourmet warming and vacuum drawer: the tower design provides an effective arrangement for your appliances and ensure good usability.

Operating systems

A simple touch

You can now enjoy intuitive touch operation: M Touch features full touch displays. DirectSensor and DirectSensor S appliances are operated via sensor controls and a clear text display. The display language can be changed to suit the user in question.

The different operating systems all draw on the same design concept, which is characterised by clarity, longevity and high-quality details.

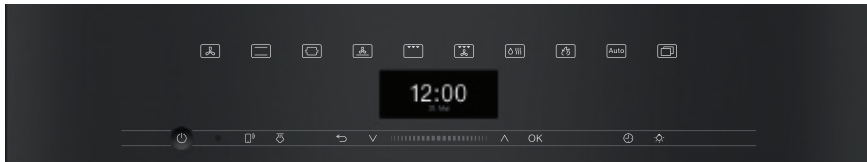
A touch of ingenuity.





M Touch – maximum elegance meets maximum convenience

The innovative full touch display offers unbeatable aesthetics and convenience: control your appliances quickly and intuitively by touching or swiping the display. Many functions can be selected with a single touch of a fingertip. Text and symbols are always clearly visible. New: colours can be switched to a light version – ideal if you are using a white appliance.



DirectSensor – direct selection plus four-line clear text display

Sensor controls enable options such as the operating mode to be selected directly. Further functions and settings are shown on the four-line clear text display.



DirectSensor S – direct selection plus single-line clear text display

Sensor controls enable options such as the operating mode to be selected directly. Further functions and settings are shown on the single-line clear text display.





Miele@Home

MIELE@
HOME

Domestic appliance networking with Miele@home

Product highlights of Miele@home*



Whether you are at home or out and about – you can access your domestic appliances at all times. Networking your appliances opens up new ways of providing more convenience, quality, and safety for your dynamic life. When it comes to networking domestic appliances, we place the potential benefit and usefulness for the user at the centre of our work. With functionalities developed in house, including a mobile control and a new connection technology, we offer a system that gives you more freedom and supports you in living every day as you want to effectively and sustainably: Miele@home.



WiFiConn@ct

Networking of individual Miele domestic appliances is via a direct connection to your home's WiFi router.

SuperVision

With SuperVision, the status of your domestic appliances is always visible at a glance without having to use your smartphone – instead, the information appears on the display of your kitchen appliances.

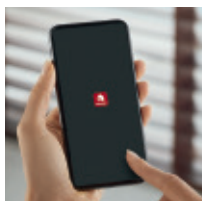


SmartStart

Your appliances start automatically when electricity is available.

Miele App*

The product highlights of the Miele App*



Miele App

The Miele App offers a wide range of functions that enable you to monitor and operate your appliances to achieve the best possible results.

Recipes

Here you quickly can find the right recipe for every occasion. Incorporated how-to videos make food preparation really easy.



MobileControl

With MobileControl you can select a programme on your washing machine and tumble dryer even if you are not at home.

Miele Service

Any questions? Using the Miele App, you can easily contact us directly by phone or e-mail.



Dashboard

Always up to date: the dashboard shows the status of all networked Miele appliances.

Remote Update*

Available software updates are easily transferred and downloaded onto the appliance in question – without having to call a service technician.



* depending on model, please see miele.hk for the set up requirement

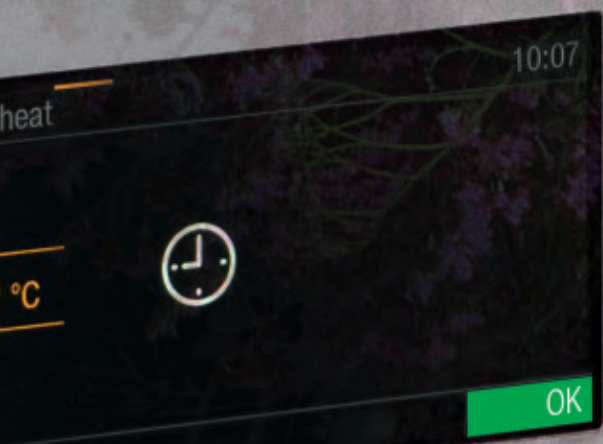


🏠 | Oven functions | Conventional

190
185
180
175
170

⏻ ● 📶

COOKER AND OVENS





The design styles

Built-in ovens

Our built-in ovens provide more flexibility in the design of your kitchen: they can be installed independently of the hob - for example directly at eye level. This allows you to work ergonomically and conveniently take your food out of the oven.



At eye level height or below the hob

Design styles, niche sizes, oven compartments and cleaning systems of Miele built-in ovens

The niche dimensions



60 cm wide, 60 cm high



Extra-large
90 cm wide, 48 cm high

The range of sizes



Large
76 litres, 5 shelf levels



Extra-large
90 litres, 3 shelf levels

The cleaning systems

The food – simply delicious. But what about the cleaning? Miele offers two different systems which make cleaning extremely simple: PerfectClean and pyrolytic cleaning.



PerfectClean



Pyrolytic cleaning



PyroFit



Which convenience features would you like?

The product highlights* of Miele built-in ovens

**Exclusive
to Miele**

Moisture plus¹⁾

Professional results can be achieved very easily with the help of moisture: when cooking with Moisture plus, steam is injected into the cooking compartment. Various operating modes are thus combined with humidity - for the best possible baking and roasting results. Meat becomes tender and juicy with a delicious crust. Bread rolls and bread are light, evenly browned and crispy on the outside, tasting as though they were fresh from the bakery. Particularly convenient: you can programme the times when you want the steam injections to occur, which provides great flexibility. Various automatic programmes also use Moisture plus to achieve best results.



Special automatic programmes

Conjuring up delicious dishes with ease: whether bread, cake or meat - fully automatically regulated cooking process.



**Exclusive
to Miele**

TasteControl²⁾

To the point: after time-controlled cooking processes, the oven door opens automatically and the cooking compartment is cooled down to prevent any further cooking.



New FoodView⁴⁾

What is the oven bake actually doing in the oven? The camera in the cooking compartment shows you what it looks like - no matter where you are.



**Exclusive
to Miele**

Wireless food probe³⁾

Cook fish and meat with perfect precision: the time left display informs you when your food is ready.



Domestic appliance networking with Miele@home⁴⁾

Whether at home or out and about - control or monitor your household appliances from anywhere, enabling you a flexible lifestyle every day.

* depending on model

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

²⁾ Patent: EP 1 714 083 B1

³⁾ Patent: EP 1 985 983 B1

⁴⁾ Please see miele.hk for the set up requirement

The right setting for every recipe

The cooking modes* of Miele built-in cookers and ovens



Fan plus

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



Conventional heat

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



Intensive bake

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



Auto roast

Meat remains tender and succulent: meat is seared at a high temperature, then cooked at a set 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: perfect for grilling larger quantities of steaks, sausages, kebabs and more.



Economy grill

Designed for small quantities: ideal for small amounts of food such as steaks and sausages.



Eco fan heat

Particularly energy-saving: cook succulent roasts or excellent oven bakes successfully.



Sabbath programme

The oven stays on for 72 hours: allowing you to cook during periods of religious observance.



Top heat

A perfect finish for the eyes and taste buds: excellent for gratinating, browning and glazing.



Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Defrosting

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



Booster

For those who lead a busy life: if you often find yourself with very little time for cooking, you will really appreciate this function.



(Special) automatic programmes

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



Low temperature cooking

Succulent and tender: meat is cooked particularly evenly at low temperatures without drying out on the outside.



Special applications

Extremely simple preparation of rather extraordinary food: various special programmes achieve excellent results, when drying fruit for example.



User programmes

For your favourite dishes: simply set the operating mode, temperature and programme duration for future use.



Moisture plus

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



Moisture plus with Auto roast

Successful roasting: searing is done at high temperature, then cooked with moisture at a lower temperature perfectly suited to the food.



Moisture plus with Fan plus

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



Moisture plus with Intensive bake

Whether pizza, quiche or fresh fruit flan: with the assistance of moisture, bases become crispy and toppings remain juicy.



Moisture plus with Conventional heat

Classic and good: all traditional baking and roasting results are achieved in the best possible way with the assistance of moisture.

* depending on model

What do the icons mean?

All built-in cooker and oven icons at a glance



Controls

Intuitive operation thanks to a large full touch display. Simple and fast operation at the touch of a finger.



Direct selection of functions and times via sensor controls; information appears on a 4-line text display.



Direct selection of functions and times via sensor controls; information appears on a 1-line text display.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Cleaning and care

Surface finish with non-stick properties offers unbeatable cleaning convenience.



Self-cleaning oven compartment.



Energy efficiency ratings

Shows the energy efficiency rating.



Moisture plus

Combination of a conventional operating mode and moisture. Various options are available depending on the appliance's features.



FlexiClip runners

Fully telescopic runners for flexible and secure handling of the baking and roasting racks outside the oven compartment.



TasteControl

Perfectly cooked: after a time-controlled process, the oven compartment is cooled down to stop the food cooking.



Food probe

Precise temperature controlled cooking.



FoodView

Keep an eye on your food - thanks to a camera inside the oven compartment.

Ovens

Product overview

Oven, 60 H x 60 W cm
built-in, cabinet 76 litres



- H 7860 BP**
- M Touch/ MotionReact
 - Miele@home/ FoodView/ SuperVision*
 - Wireless food probe/ TasteControl
 - Pyrolysis/PyroFit acc./ Moisture Plus
 - Auto roast/ approx. 80 auto programmes
 - Quadruple glass door
 - Clear text LCD with Chinese
 - Country of Origin: Germany

PureLine CleanSteel: HK\$ 68,000
VitroLine Grey: HK\$ 70,000



- H 7860 BPX**
- M Touch/ MotionReact/ Touch2Open
 - Miele@home/ FoodView/ SuperVision*
 - Wireless food probe/ TasteControl
 - Pyrolysis/PyroFit acc./ Moisture Plus
 - Auto roast/ approx. 80 auto programmes
 - Quadruple glass door
 - Clear text LCD with Chinese
 - Country of Origin: Germany

ArtLine Grey, Pearl Beige
Black with Black Matt door: HK\$ 70,000



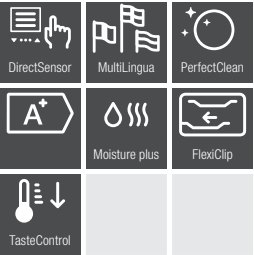
- H 7464 BPX**
- DirectSensor
 - Miele@home*
 - Wireless food probe/ TasteControl
 - Pyrolysis/ Pyrofit acc./ Moisture Plus
 - Auto roast/ approx. 40 auto programmes
 - Clear text LCD with Chinese
 - Country of Origin: Germany

ArtLine Pearl Beige: HK\$ 50,000

Ovens

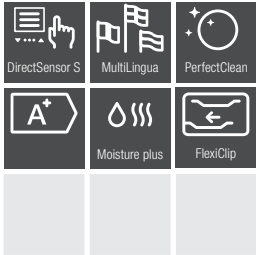
Product overview

Oven, 48 H x 90 W cm
built-in, cabinet 90 litres



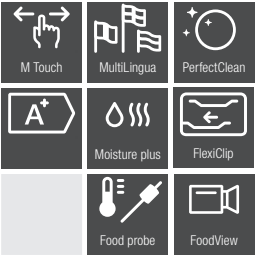
- H 7460 B**
- DirectSensor
 - Miele@home*
 - TasteControl
 - Perfect Clean/ Moisture Plus
 - Auto roast/ approx. 40 auto programmes
 - Catalytically enamelled liners
 - Clear text LCD with Chinese
 - Country of Origin: Germany

PureLine CleanSteel: HK\$ 43,000
VitroLine Pearl Beige: HK\$ 45,000



- H 7264 B**
- DirectSensor S
 - Miele@home*
 - Perfect Clean/ Moisture Plus
 - Auto roast/ approx. 25 auto programmes
 - Catalytically enamelled liners
 - Clear text LCD with Chinese
 - Country of Origin: Germany

PureLine CleanSteel: HK\$ 33,000



- H 7890 BP**
- M Touch/ MotionReact
 - Miele@home/ FoodView/ SuperVision*
 - Wireless food probe
 - Twin fan/ Rotisserie
 - Pyrolysis/PyroFit acc./ Moisture Plus
 - Auto roast/ approx. 80 auto programmes
 - Quadruple glass door
 - Clear text LCD with Chinese
 - Country of Origin: Germany

PureLine CleanSteel: HK\$ 120,000

🏠 | Automatic programmes

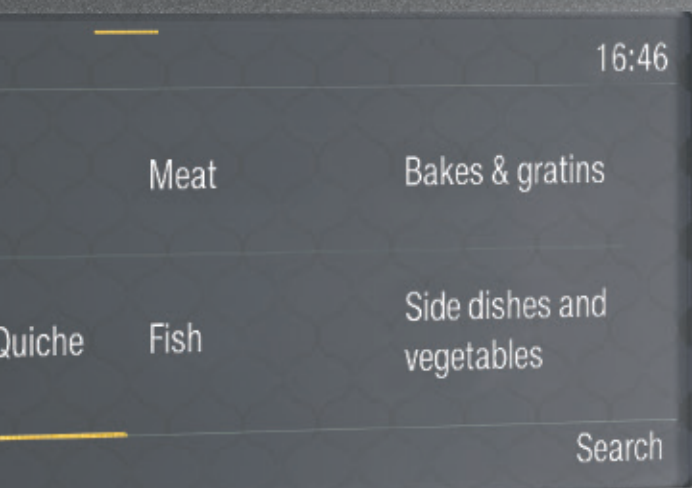
Cakes

Bread

Cookies/
Muffins

Pizza & C





COMPACT MICROWAVE COMBINATION OVENS

Three cooking functions in the smallest space

As individual as you!





The compact oven with microwave intelligently combines the benefits of two powerful appliances in a single 45 cm high niche: this appliance is a fully fledged oven with a wide variety of functions such as Fan plus. And at the same time, it is a powerful microwave. You have the choice: you can use the functions separately, for example to bake delicious bread and cakes with the oven functions or make a quick cup of hot chocolate with the microwave function. Or use both functionalities together: you can prepare many dishes much quicker by combining a conventional function and the microwave function – depending on the dish, you can make time savings of up to 30%.



Which convenience features would you like?

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

Quick & Gentle

The new Quick & Gentle feature allows you to combine conventional heat with an infinitely adjustable supply of microwave energy for the first time – precisely tailored to your needs. This saves time and ensures that food is cooked just the way you like it. This is all made possible by innovative inverter technology – for greater flexibility in your everyday cooking.



3 in 1

Choose between the microwave, oven and combination modes for perfect dishes from just one appliance.



Stainless steel oven compartment with patented linen structure¹⁾

Easy to clean: the special surface with a linen structure is scratch-proof and has a PerfectClean finish.



Automatic programmes

Conjuring up delicious dishes with ease: whether bread, cake or meat - fully automatically regulated cooking process.



Food probe

Cook fish and meat with perfect precision: the time left display lets you know when your food will be ready.



Miele@home**

Make your life smart: thanks to Miele@home you can cleverly network your domestic appliances – for more options.

* depending on model

** Please see miele.hk for the set up requirement

¹⁾ EP 1 345 474 B1

The right setting for every recipe

The operating modes* of Miele microwave combination ovens



Fan plus

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



Conventional heat

Multi-purpose, classic function: perfect results for all traditional baking and roasting recipes.



Intensive bake

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



Auto roast

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



Fan grill

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



Grill

Versatile function: perfect for grilling larger quantities of steaks, sausages, kebabs and more.



Eco fan heat

Particularly energy-saving: cook succulent roasts or excellent oven bakes successfully.



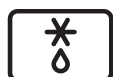
Sabbath programme

The oven stays on for 72 hours: allowing you to cook during periods of religious observance.



Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Defrost

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



Booster

For those who lead a busy life: if you often find yourself with very little time for cooking, you will really appreciate this function.



Automatic programmes

Conjure up over 100 dishes with no stress: whether bread, cakes or poultry – food is prepared fully automatically.



Low temperature cooking

Tender and succulent: meat is cooked incredibly evenly at low temperatures – without drying out.



Special applications

Making the extraordinary easy: special programmes such as the drying programme produce outstanding results.



User programmes

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



Microwave

Heat water for a cup of tea or warm up a meal: efficient convenience – fast.



Microwave + Fan plus

Whether cakes or a Sunday roast: ideal for quick and gentle baking and roasting on up to two levels.



Microwave + Grill

Cooking and grilling: a perfectly authentic barbecue flavour for meat, fish, vegetables and so much more.



Microwave + Fan grill

Versatile for indoors: for grilling steaks, sausages, kebabs, rolled meat, flash fried meat, etc.



Microwave + Auto roast

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

What do the icons mean?

All microwave combination oven icons at a glance



Controls

Intuitive operation thanks to a large full touch display. Simple and fast operation at the touch of a finger.



Direct selection of functions and times via sensor controls; information appears on a 1-line text display.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Cleaning and care

Surface finish with non-stick properties offers unbeatable cleaning convenience.



Quick & Gentle

Quick preparation and infinite selection of microwave power from 300 W thanks to inverter technology.



Microwave output

Microwave output: 1000 W.



Combination mode

Flexible and time-saving through combining conventional cooking functions with microwave energy, achieving time savings of up to 30%.



Food probe

Precise temperature controlled cooking.



Low temperature cooking

Low temperature cooking for perfectly cooked restaurant quality meat.

Microwave combination ovens

Product overview

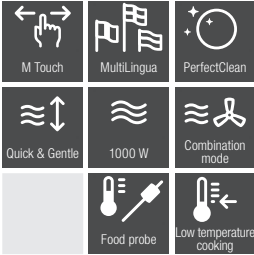
Microwave combination oven, 45 H x 60 W cm
built-in, cabinet 43 litres



H 7840 BM

- M Touch/ MotionReact
- Miele@home/ SuperVision*
- Food probe/ PerfectClean
- 1000 W MW/ approx. 80 auto programmes
- Popcorn/ Quick MW/ Bottom heat
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 63,000
VitoLine Grey: HK\$ 65,000



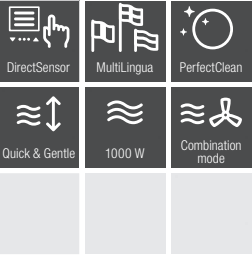
H 7840 BMX

- M Touch/ MotionReact/ Touch2Open
- Miele@home/ SuperVision*
- Food probe/ PerfectClean
- 1000 W MW/ approx. 80 auto programmes
- Popcorn/ Quick MW/ Bottom heat
- Clear text LCD with Chinese
- Country of Origin: Germany

ArtLine Grey, Pearl Beige,
Black with Black Matt door: HK\$ 65,000

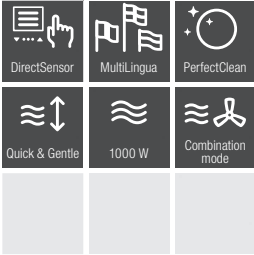
Microwave combination ovens

Product overview



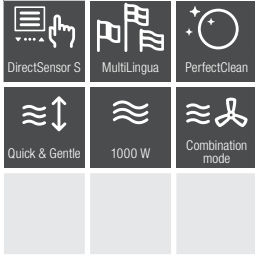
- H 7440 BM**
- DirectSensor
 - Miele@home*
 - PerfectClean
 - 1000 W MW/ approx. 45 auto programmes
 - Popcorn/ Quick MW
 - Clear text LCD with Chinese
 - Country of Origin: Germany

VitroLine Pearl Beige: HK\$ 50,000



- H 7440 BMX**
- DirectSensor
 - Miele@home*
 - PerfectClean
 - 1000 W MW/ approx. 45 auto programmes
 - Popcorn/ Quick MW
 - Clear text LCD with Chinese
 - Country of Origin: Germany

ArtLine Pearl Beige: HK\$ 50,000



- H 7240 BM**
- DirectSensor S
 - Miele@home*
 - PerfectClean
 - 1000 W MW/ approx. 20 auto programmes
 - Popcorn/ Quick MW
 - Clear text LCD with Chinese
 - Country of Origin: Germany

PureLine CleanSteel: HK\$ 38,000
VitroLine Grey: HK\$ 40,000

* Please see miele.hk for the set up requirement





A close-up, black and white photograph of a steam oven door. The image shows the handle and latch mechanism on the left side of the door. The door itself is made of a dark material with vertical ridges. The text "STEAM OVENS" is centered on the right side of the image.

STEAM OVENS



Built-in steam ovens

Miele steam ovens can be integrated into the kitchen design in a number of ways. Thanks to its compact construction, it fits perfectly in all standard niches, allowing you to choose the perfect location for your Miele steam oven.



Which niche size is available in your kitchen and which model do you prefer?

The niche dimensions

Construction type and size



Classic

60 cm wide, 45 cm high

Models



Steam ovens

Miele steam-only ovens operate in the temperature range of 40 - 100°C. Ideal for the gentle steaming of vegetables, fish, side dishes, desserts and many other types of food.

External steam generation



DualSteam

External steam generation for large oven compartments.

Unlike other systems, the steam is generated outside the oven compartment in all Miele steam ovens. This gives considerable advantages for the cooking process: ideal steam quantity, optimum temperature, volume-independent cooking times as well as rapid heating up. And because limescale cannot build up in the oven, cleaning is quick and easy.



Which convenience features would you like?

The product highlights* of Miele steam ovens

DualSteam

Perfection to suit your taste: the Miele steam oven with DualSteam technology is the ideal complement to the oven and hob and ensures best cooking results. You can even cook complete menus with several courses at the same time. Fast heat-up times, even steam distribution and optimum temperature accuracy enables convenient preparation of delicious food that is cooked to perfection. This success is thanks to external steam generation with DualSteam technology.



Stainless steel oven compartment with linen-weave pattern

High-quality and easy to clean: our steam ovens are all equipped with stainless steel cooking compartments.



Large oven compartment and large cooking containers

Maximum space: deep cooking compartment and large cooking containers for simultaneous preparation of several portions.



Automatic programmes

Always perfectly cooked: fish, meat or vegetables - they can all be cooked automatically.



External steam generation

Steam generated outside the oven compartment: food is cooked evenly and retains its colour.



Automatic keeping warm function

Prevents food from cooling down: food is automatically kept warm for 15 minutes after the programme has ended.

What do the icons mean?

All steam oven icons at a glance



Controls

Direct selection of functions and times via sensor controls; information appears on a 4-line text display.



Direct selection of functions and times via sensor controls; information appears on a 1-line text display.



Oven compartment sizes

Miele steam ovens have different compartment sizes – 24 and 40 litres.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Sous-vide cooking

A cooking method in which food is gently cooked in vacuum packaging.



Steam technology

Fast steam generation and uniform steam distribution via 2 steam inlet ports.



Stainless steel oven compartment

Easy-to-clean and corrosion-proof stainless steel oven compartment with linen structure.

Steam ovens

Steam oven, 45 H x 60 W cm
built-in, cabinet 40 litres



- DG 7440**
- DirectSensor
 - Miele@home*
 - DualSteam/ External steam generation
 - Precise 40-100°C/ sous vide cooking
 - Approx. 135 auto programmes
 - 2 LED lighting
 - Clear text LCD with Chinese
 - Country of Origin: Germany

PureLine CleanSteel: HK\$ 43,000



- DG 7240**
- DirectSensor S
 - Miele@home*
 - DualSteam/ External steam generation
 - Precise 40-100°C
 - Approx. 20 auto programmes
 - Clear text LCD with Chinese
 - Country of Origin: Germany

PureLine CleanSteel: HK\$ 33,000
VitroLine Grey: HK\$ 35,000

* Please see miele.hk for the set up requirement





COMBINATION STEAM OVENS



Pleasure without limits

Miele combination steam ovens

Space-saving and versatile

Miele combination steam ovens are available in DGC and DGC Pro models.

The DGC provides an introduction to the world of combination steam ovens. A fully fledged oven, it features an enamelled oven compartment plus a steam cooking function, so that you can prepare a variety of dishes in just one appliance.

The DGC Pro, meanwhile, provides numerous functions that are suitable for both everyday and professional settings. Its stainless steel oven compartment is highly durable, its HydroClean function makes cleaning a breeze – and it even comes with an innovative sous-vide function for adding another dimension to your cooking.

With the DGC, the Moisture plus operating mode allows you to add bursts of steam to the cooking process, creating more moisture – so you can enjoy beautifully soft bread with a glossy crust and succulent roasts.

And with the DGC Pro, you can adjust the cooking climate even more precisely by setting the moisture percentage and combining multiple cooking stages. The DGC Pro is able to combine moist and dry heat in the operating mode, Combination cooking, offering three functions in a single appliance.

Size range

Our combination steam ovens come in two different sizes – there's an appliance to suit every kitchen, so you can enjoy tasty, healthy food whatever your kitchen is like.



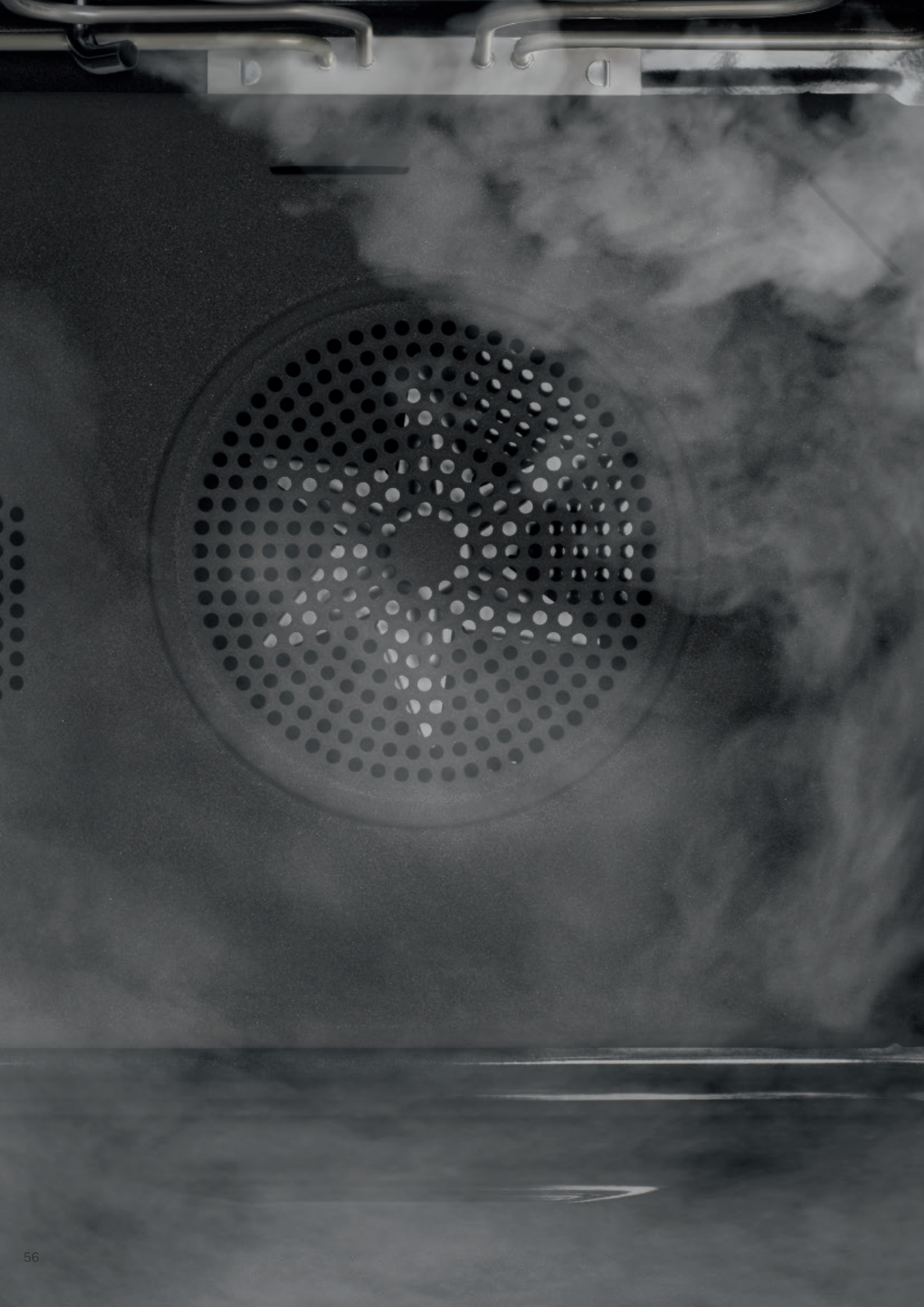
For compact niches – 60 cm wide, 45 cm high

Ideal for installation in a 45 cm high and 60 cm wide niche or together with a 14 cm high Gourmet drawer or vacuum sealing drawer in a 60 cm x 60 cm niche. The 47 l oven capacity of the DGC Pro gives you room to prepare a variety of dishes on three shelf levels.



Our classic appliance – 60 cm wide, 60 cm high

Ideal for installation in a classic 60 x 60 cm oven niche. It can be combined with a 29 cm high drawer to perfectly fill an 88 cm high niche. With four shelf levels distributed throughout the 67 l oven capacity, the DGC Pro offers endless possibilities. The DGC has a 76 l oven capacity and five shelf levels.



Which convenience features would you like?

The product highlights* of Miele DGC combination steam ovens

MonoSteam

With the tried-and-tested MonoSteam steam generation method (2.2 kW), the steam enters the oven compartment of your Miele appliance via a single steam nozzle. It is distributed around the food quickly and evenly, and ensures a gentle cooking process with perfect results.



**Exclusive
to Miele**

Moisture plus¹⁾

Better roasting and baking results: moisture ensures an incredibly light dough and nicely browned crusts.



Automatic programmes

Conjuring up delicious dishes with ease: be it bread, cakes or meat, the cooking process is regulated fully automatically.



**Exclusive
to Miele**

TasteControl²⁾

The automatic TasteControl function prevents food from continuing to cook or can be used to keep food warm if required.



Miele@home**

Make your life smart: thanks to Miele@home, you can cleverly network your domestic appliances – for more options.



PerfectClean equipment

Fast cleaning: as no food residue sticks to the PerfectClean surfaces, cleaning is extremely easy.

* depending on model

** Please see miele.hk for the set up requirement

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

²⁾ Patent: EP1714083B1



Which convenience features would you like?

The product highlights* of Miele DGC Pro combination steam ovens

DualSteam

Culinary perfection: DualSteam ensures even steam distribution and the best possible cooking results. Perfection to suit your taste: the Miele DGC Pro combination steam oven always ensures the best cooking results. Fast heat-up times and cooking durations as well as even steam distribution make it easier for you to prepare food – thanks to the external 3.3 kW steam generator and the special positioning of the two DualSteam steam inlets. This also minimises the loss of vitamins when cooking your food.



Combination cooking

Pure enjoyment: perfect results when baking and roasting with a combination of dry and moist heat over multiple cooking stages, set to an exact percentage.



Mix & Match

Fast & healthy: cook or reheat different types of food on one plate at the same time.



HydroClean

Spotlessly clean: with HydroClean, the oven compartment of your Miele combination steam oven is cleaned fully automatically.



Automatic menu cooking

Cooked to perfection: cook different types of food simultaneously with steam.



Exclusive to Miele Motorised lift-up control panel with SoftClose¹⁾

Convenient: open and close the lift-up control panel with a touch of a fingertip to reveal the water container.

* depending on model
¹⁾ Patent: EP2197326

The right setting for every recipe

The operating modes* of Miele DGC combination steam ovens



Fan plus

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



Conventional heat

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



Steam cooking

Gentle and healthy food preparation: cooking with steam retains many nutrients.



Intensive bake

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



Auto roast

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



Fan grill

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



Grill

Versatile function: perfect for grilling larger quantities of steaks, sausages, kebabs and more.



Eco fan heat

Extremely energy-efficient: oven bakes or gratins are cooked to perfection.



Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Defrost

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



Booster function

For those who lead a busy life: if you often find yourself with very little time for cooking, you will really appreciate the short heating-up time.



Automatic programmes

Conjure up a wide variety of dishes with ease: be it bread, cakes or poultry, food is cooked fully automatically.



Special applications

Making the extraordinary easy: special programmes such as the drying programme produce outstanding results.



User programmes

For your favourite dishes: simply set the operating mode, temperature and programme duration for future use.



Moisture plus

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



Moisture plus with Auto roast

Perfect roasts: meat is seared at a high temperature, then roasted at a customised temperature with added moisture.



Moisture plus with Fan plus

Perfectly soft and light: ideal for baking and roasting with added moisture on up to three levels.



Moisture plus with Intensive bake

Pizza, quiche or fresh fruit flans: added moisture makes bases crispy, while toppings stay moist.



Moisture plus with Conventional heat

Classic function: added moisture provides perfect results for all types of traditional baked and roasted dishes.

The right setting for every recipe

The baking and roasting programmes Miele DGC Pro combination steam ovens



Combination cooking/Fan plus

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



Combination cooking/Conventional heat

With the addition of moisture, food is cooked evenly from above and below – which makes for the perfect bread.



Combination cooking/Grill

With the addition of moisture, fish and meat with a high fat content are particularly tender and succulent when cooked – with a crispy skin or crust.



Fan plus

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



Conventional heat

Multi-purpose, classic function: perfect results for all traditional baking and roasting recipes.



Grill

Versatile function: perfect for grilling larger quantities of steaks, sausages, kebabs and more.



Intensive bake

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



Top heat

A finishing touch for the eye and palate: perfect results when cooking gratins, baking toppings and browning food.



Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Fan grill

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



Cake plus

Conjure up delicious cakes: perfect choux pastry and cakes as good as those from the bakery.



Special applications

Making the extraordinary easy: special programmes such as the drying programme produce outstanding results.



Eco fan heat

Saves energy and time: energy-saving ways to cook food.



Eco steam cooking

Environmentally friendly and sustainable: save energy when steam cooking your food.



Sabbath programme

The Sabbath programme allows the use of the appliance even while observing Jewish customs.



Sous-vide cooking

Outstanding enjoyment: meat, fish, vegetables or fruit cooked in a vacuum for the ultimate taste sensation.



Mix & Match

Fast & healthy: cook or reheat different types of food on one plate at the same time.



Steam cooking

Gentle and healthy food preparation: cooking with steam retains many nutrients as well as the colour and the flavour of food.

Steam combination ovens

Product overview

DGC

Steam combination oven,
60 H x 60 W cm,
built-in, cabinet 76 litres



DGC 7250

- DirectSensor
- Miele@home*
- MonoSteam/ External steam generation
- TasteControl
- PerfectClean/ MoisturePlus
- Auto roast/ approx. 40 auto programmes
- Clean text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel:
VitroLine Grey:

HK\$ 38,000
HK\$ 40,000

DGC Pro

Steam combination oven,
60 H x 60 W cm,
built-in, cabinet 67 litres

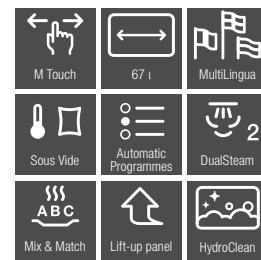


DGC 7860 HC Pro

- M Touch/ MotionReact/ Motorised fascia
- Miele@home/ SuperVision/ Mix & Match*
- DualSteam/ External steam generation
- Combi cooking modes/ Sous vide cooking
- Wireless food probe
- HydroClean
- Approx. 265 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel:
VitroLine Grey:

HK\$ 98,000
HK\$ 100,000



DGC 7860 HCX Pro

- M Touch/ MotionReact/ Motorised fascia
- Touch2Open
- Miele@home/ SuperVision/ Mix & Match*
- DualSteam/ External steam generation
- Combi cooking modes/ Sous vide cooking
- Wireless food probe
- HydroClean
- Approx. 265 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

ArtLine Grey, Pearl Beige,
Black with Black Matt door: HK\$ 100,000

Steam combination ovens

Product overview

Steam combination oven,
45 H x 60 W cm, built-in, cabinet 47 litres



- DGC 7460 HC Pro**
- DirectSensor/ Motorised fascia
 - Miele@home/ Mix & Match*
 - DualSteam/ External steam generation
 - Combi cooking modes/ Sous vide cooking
 - HydroClean
 - Approx. 265 auto programmes
 - Clear text LCD with Chinese
 - Country of Origin: Germany



- DGC 7460 HCX Pro**
- DirectSensor/ Motorised fascia
 - Touch2Open
 - Miele@home/ Mix & Match*
 - DualSteam/ External steam generation
 - Combi cooking modes/ Sous vide cooking
 - HydroClean
 - Approx. 265 auto programmes
 - Clear text LCD with Chinese
 - Country of Origin: Germany



- DGC 7840 HC Pro**
- M Touch/ MotionReact/ Motorised fascia
 - Miele@home/ SuperVision/ Mix & Match*
 - DualSteam/ External steam generation
 - Combi cooking modes/ Sous vide cooking
 - Wireless food probe
 - HydroClean
 - Approx. 265 auto programmes
 - Clear text LCD with Chinese
 - Country of Origin: Germany

VitroLine Pearl Beige:	HK\$ 70,000	ArtLine Pearl Beige:	HK\$ 70,000	PureLine CleanSteel: VitroLine Grey:	HK\$ 78,000 HK\$ 80,000
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Steam combination ovens

Product overview

Steam combination oven,
45 H x 60 W cm, built-in, cabinet 47 litres



DGC 7840 HCX Pro

- M Touch/ MotionReact/ Motorised fascia
- Touch2Open
- Miele@home/ SuperVision/ Mix & Match*
- DualSteam/ External steam generation
- Combi cooking modes/ Sous vide cooking
- Wireless food probe
- HydroClean
- Approx. 265 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

**ArtLine Pearl Beige,
Black with Black Matt door:** HK\$ 80,000



DGC 7440 HCX Pro

- DirectSensor/ Motorised fascia
- Touch2Open
- Miele@home/ Mix & Match*
- DualSteam/ External steam generation
- Combi cooking modes/ Sous vide cooking
- HydroClean
- Approx. 265 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

ArtLine Pearl Beige: HK\$ 55,000



DGC 7440 HC Pro

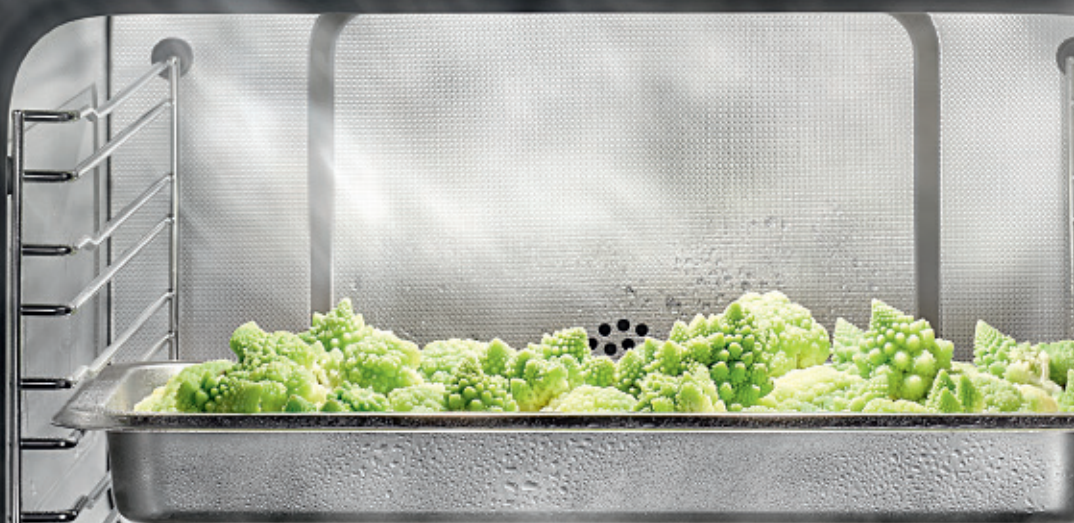
- DirectSensor/ Motorised fascia
- Miele@home/ Mix & Match*
- DualSteam/ External steam generation
- Combi cooking modes/ Sous vide cooking
- HydroClean
- Approx. 265 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 53,000
VitroLine Grey, Pearl Beige: HK\$ 55,000

Home | ... | Vegetables | Romanesco | Status 15:43

Auto Romanesco **Finished**
Steam reduction

Save Continue cooking Close





STEAM OVENS WITH MICROWAVE





Steam, cook and warm food in one single appliance

Miele is the first manufacturer to successfully combine the benefits of a steam oven and microwave oven - in the built-in steam oven with microwave.

Want to be able to use as many cooking methods as possible – without needing lots of different appliances? In addition to the heart and soul of the kitchen, the oven, there is often only space left for one more kitchen appliance.

This innovative and unique built-in combination appliance from Miele will complement your oven perfectly and is the ideal solution for kitchens where only two niches are available.



Which convenience features would you like?

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

DualSteam

Perfection to suit your taste. The Miele steam oven with DualSteam technology is the ideal complement to the oven and hob and ensures best cooking results. You can even cook complete menus with several courses at the same time. Fast heat-up times, even steam distribution and optimum temperature accuracy enables convenient preparation of delicious food that is cooked to perfection. This success is thanks to external steam generation with DualSteam technology.



3 in 1

A space-saving combination: microwave mode, steam cooking and rapid steam cooking for optimum results.



Rapid cooking

Saves time: combine steam cooking with microwave mode and enjoy faster cooking results without loss of quality.



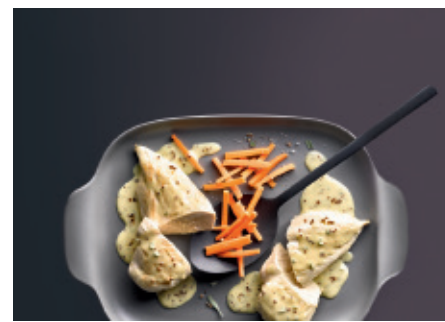
Stainless steel oven compartment with linen structure

High-quality and easy to clean: our steam ovens are all equipped with stainless steel cooking compartments.



Automatic programmes for steam cooking

Always perfectly cooked: fish, meat or vegetables - they can all be cooked automatically.



Quick & Gentle

Perfect results in the shortest of times: the microwave power is adjusted infinitely, thanks to inverter technology.

* depending on model

What do the icons mean?

All steam oven with microwave oven icons at a glance



Controls

Intuitive operation thanks to a large full touch display.
Simple and fast operation at the touch of a finger.



Direct selection of functions and times via sensor controls; information appears on a 4-line text display.



Oven compartment sizes

Oven compartment capacity: 40 litres.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Sous-vide cooking

A cooking method in which food is gently cooked in vacuum packaging.



Microwave output

Microwave output up to 1000 W.



Steam technology

Fast steam generation and uniform steam distribution via 2 steam inlet ports.



Automatic programmes

For cooking food automatically.



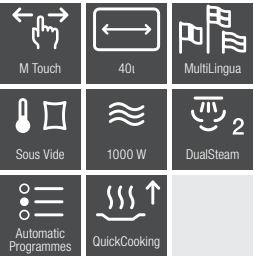
Rapid steam cooking

Shorter cooking times by combining steam with microwave.

Steam oven with microwave

Product overview

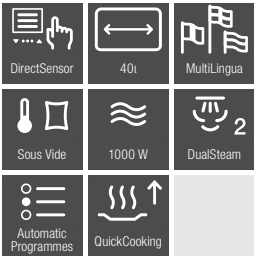
Steam oven with microwave, 45 H x 60 W cm
built-in, cabinet 40 litres



DGM 7840

- M Touch/ MotionReact
- Miele@home/ SuperVision*
- DualSteam/ External steam generation
- Combi cooking mode/ Sous vide cooking
- 1000 W MW/ Popcorn/ Quick MW
- Approx. 180 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 73,000



DGM 7440

- DirectSensor
- Miele@home*
- DualSteam/ External steam generation
- Combi cooking mode/ Sous vide cooking
- 1000 W MW/ Popcorn/ Quick MW
- Approx. 180 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 48,000
VitroLine Grey: HK\$ 50,000

* Please see miele.hk for the set up requirement

900

750

600

450



MICROWAVE OVENS



Grilled fish !

✓  ^ OK  Start



Which appliance would you like?

The Miele microwave ovens

Niche and appliance size

Whether you are planning a new kitchen or replacing an old appliance in an existing kitchen, Miele built-in microwave ovens can be integrated into any standard niche.



- 45 cm high, 60 cm wide

User interface



Miele built-in TopControl appliances

Create a kitchen with a perfectly matching design: Miele microwave ovens with a control panel at the top blend in seamlessly and harmoniously with other Miele built-in appliances. The appliance door is hinged along the bottom and opens downwards, just like standard ovens. As the controls are positioned at the top, more space is available in the interior cabinet.



- 46 l oven compartment

The operating modes

Discover the culinary wonders that are possible with a microwave oven – besides warming up and defrosting. You will be surprised by the broad range of options available with Miele microwave ovens.

Solo microwave ovens

Your Miele microwave oven can do more than you might have thought possible even in solo mode: warm a glass of milk, make jam, melt chocolate, cook vegetables, defrost fish or blanch almonds.

Microwave ovens with integrated grill

Even in your microwave oven, you can still achieve a crispy finish: the integrated Quartz grill will brown food quickly and conveniently after cooking. Or it can be used for roasting and grilling. It turns cheese on toast, vegetables or scampi into a crispy, grilled treat. Or you can add a delicious cheese topping to a vegetable bake for that perfect finishing touch.



Which convenience features are important to you?

The product highlights* of Miele microwave ovens

XL oven compartment

With a usable oven compartment volume of 46 litres, our appliances with TopControl provide all the space and flexibility you need to get creative in the kitchen.



Automatic programmes

Conjure up dishes with ease: simply select the appropriate programme and the weight of the food to be cooked – the appliance will do the rest.

Quick microwave

Saves time: activate maximum microwave power directly – to suit your habits.



Stainless steel oven compartment

Very efficient: the stainless steel oven compartment ensures perfect microwave distribution and is easy to clean.



Combination mode

Save time and achieve better results: in combination mode, food is cooked and browned at the same time.



900

750

600

450

450

300

Popcorn



OK

POPCORN

What do the icons mean?

All microwave oven icons at a glance



Control philosophy

Direct selection of functions and times via sensor controls; information appears on a 4-line text display.



Oven compartment sizes

Oven compartment capacity: 46 litres.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Power output

Microwave output up to 900 W.



LED lighting

Optimum illumination of the entire oven compartment.



Quartz grill

Ideal for browning and grilling food.



Popcorn

Quick and easy function for making microwave popcorn.



Automatic programmes

Easy defrosting and cooking of food.



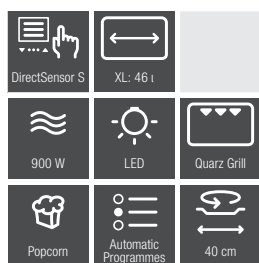
40 cm turntable

The 40 cm turntable provides plenty of room for different sized containers or several glasses, cups or plates.

Microwave ovens

The product overview of Miele microwave ovens

Microwave oven, 45 H x 60 W cm
built-in, cabinet 46 litres



M 7244 TC

- DirectSensor S / 40 cm turntable
- 900 W MW/ 1500 W Grill/ MW+ grill mode
- Approx. 45 auto programmes
- Popcorn/ Quick MW
- Clear text LCD
- Country of Origin: Great Britain

PureLine CleanSteel: HK\$ 28,000

Installation accessories for wall units



**Decor set
DS 7003**

- To match appliance handles and handles on kitchen furniture
- For appliances and cabinets

PureLine CleanSteel (Set of 3): HK\$ 2,700



**Decor set
DS 7000**

- To match appliance handles and handles on kitchen furniture
- For appliances and cabinets

PureLine CleanSteel (1pc): HK\$ 1,800
VitroLine Grey, White (1pc): HK\$ 3,600



GOURMET DRAWERS





Perfectly tailored to your requirements

The niche and Miele Gourmet warming drawer sizes

Niche and appliance sizes

Our Miele built-in drawers are available in two sizes – for different installation conditions and dimensions. This enables you to ensure optimum enjoyment in every situation and create a harmonious overall look in your kitchen.



Our classic appliance – 14 cm high, 60 cm wide

With a height of 14 cm, the Miele Gourmet warming drawer can be perfectly combined with a 45 cm high compact appliance such as a Miele coffee machine, steam oven, combination steam oven or microwave combination oven – to make the best possible use of a 60 cm high niche. You can choose between three colours so that the Miele drawer also matches your appliance design, resulting in a harmonious kitchen appearance.



Our extra-large appliances – 29 cm high, 60 cm wide

Our 29 cm high Gourmet warming drawers provide plenty of space for pre-heating cups and plates. They can be combined with a classic 60 cm high oven to make perfect use of an 88 cm high niche. The extra-large Miele drawer is also available in three colours and stainless steel design variants to ensure a uniform appearance in your kitchen.



Which convenience features would you like?

The product highlights* of Miele Gourmet warming drawers

Low temperature cooking

Low temperature cooking is the perfect way to prepare high-quality meat: this professional method gently cooks the meat at low temperatures to ensure that the flavours and nutrients are preserved. The meat will be tender, succulent and flavoursome and can be sliced as soon as the cooking process has finished. There is no need to allow the meat to rest first as the meat juices are evenly distributed.



Four functions

4 in 1: warm up cups or plates, keep food warm or cook at low temperatures.



SensorTouch controls

Elegant and easy to clean: convenient operation with state-of-the-art technology via a flush touch panel.



Push2open

Open in no time: light pressure on the drawer is all it takes.



Timer function

So you can stay flexible: the drawer switches automatically at the end of the programmed time.



Fully opening drawer

So convenient: you can open the drawer fully so it is easy to load or unload.

* depending on model

What do the icons mean?

All Generation 7000 warming drawer icons at a glance



Appliance height

Capacity: 6 place settings.



Capacity: 12 place settings.



Low temperature cooking

Low temperature cooking for perfectly cooked restaurant quality meat.



Push2open

By applying light pressure, the drawer opens automatically.



Fully opening drawer

The drawer can be pulled out completely for easy loading and unloading.



Timer

4-hour timer that switches automatically after the selected time.



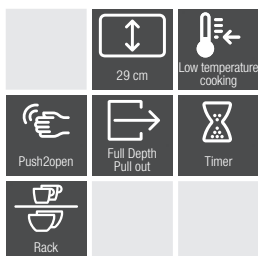
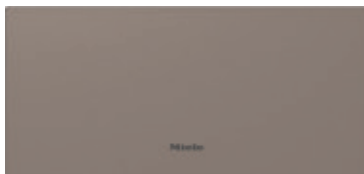
Wire rack

For loading food and crockery on two levels.

Warming Drawers

Product overview

Gourmet warming drawer,
29 H x 60 W cm, built-in

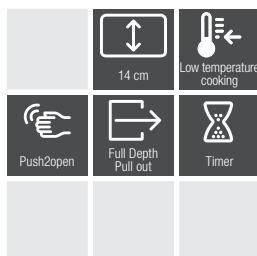


ESW 7020

- 29 H x 60 W cm
- Handleless/ Push2open
- Miele@home*
- 40 °C to 85 °C/ Low temperature cooking
- 12 place settings/ Max. load 25 kg
- 23 cm usable height/ Half rack
- Country of Origin: Germany

**CleanSteel, Black, Grey,
Black Matt, Pearl Beige:**
HK\$ 21,000

Gourmet warming drawer,
14 H x 60 W cm, built-in



ESW 7010

- 14 H x 60 W cm
- Handleless/ Push2open
- Miele@home*
- 40 °C to 85 °C/ Low temperature cooking
- 6 place settings/ Max. load 25 kg
- 8 cm usable height
- Country of Origin: Germany

**Black, Grey, Black Matt,
Pearl Beige:**
HK\$ 19,000

VACUUM DRAWERS







Freshness and enjoyment

The versatile Miele built-in vacuum-sealing drawer

Good flavour retained

The new vacuum sealing drawer from Miele offers you a huge range of applications: you can maintain the quality of your food, make it last longer or prepare it for sous-vide cooking. This is all simple and straightforward by placing food in a plastic bag, removing the air, then creating an airtight vacuum seal. For example, you can easily vacuum-seal leftovers and freeze them – the nutrients, flavour and vitamins are retained much longer than with conventional freezing. Vacuum-sealing also prevents freezer burn. You also save a lot of space in your freezer. Liquids such as soups can be vacuum-sealed without difficulty too. In addition, it is the perfect way to prepare food for sous-vide cooking. Divide it into portions, store it and prepare it for culinary perfection – all with a single appliance.



Strong arguments for many applications

The new vacuum sealing drawer from Miele can help with all kinds of applications, whether you are portioning, storing, marinating or preparing food for sous-vide cooking. Vacuum-sealing your food makes it last much longer and retain its flavour better – this applies both to fresh and cooked food. Another benefit is that it is not only everyday types of food that can be vacuum-sealed, so too can delicate specialty dishes.



Sous-vide - gentle cooking in a vacuum

Sous-vide is French and means "under vacuum" or "vacuum-sealed". With this method, you cook your food in a vacuum sealing bag at a constantly maintained low temperature in a steam oven. This gentle method is particularly highly recommended when cooking meat, fish, vegetables or fruit, because the low heat means important nutrients and flavours are retained. However, due to the low temperatures used in sous-vide cooking, cooking durations are longer than when using a conventional steam cooking method.



Which convenience features would you like?

The product highlights of Miele built-in vacuum sealing drawers

Vacuum-sealing

Vacuum your food with the Miele vacuum sealing drawer and ensure a much longer shelf life for your food. By extracting air and oxygen, your food is also optimally prepared for sous-vide cooking in the steam oven. At the same time you can portion, store, marinate or reseal fish, meat and vegetables particularly well in a vacuum sealing bag. Another advantage: to achieve maximum shelf life, vacuum food before freezing - vitamins and flavours are preserved and freezer burn is prevented. You also save a lot of space in your freezer. Depending on your requirements, you can choose between three vacuum settings, which you can select very flexibly: level 3 is well suited for marinated meat, while level 1 is ideal for sensitive food such as berries.



Touch control

Elegant and easy to clean: convenient operation with state-of-the-art technology via a flush touch panel.



Three vacuum settings

Settings to match individual items: you can choose between three vacuum sealing levels depending on the food in question.



Push2open

Opening made easy: light pressure on the drawer is all it takes.



Large useable space

Whether large or small volumes: the usable space is sufficient for vacuum sealing bags up to max. 250 mm x 350 mm.



Vacuum sealing bags suitable for food

Safely packed: Miele vacuum sealing bags are temperature-resistant, airtight and do not affect flavour.

What do the icons mean?

All vacuum-sealing drawer icons at a glance



Capacity

14 cm



Vacuum-sealing

Extracts air from the vacuum-sealing bag.



Push2open

By applying light pressure, the drawer opens automatically.



Fully opening drawer

The drawer can be pulled out completely for easy loading and unloading.



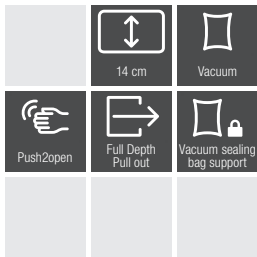
Vacuum sealing bag support

Makes handling small vacuum sealing bags easier.

Vacuum drawers

Product overview

Vacuum sealing drawer, 14 H x 60 W cm
built-in



EVS 7010

- 14 H x 60 W cm
- 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
- Country of Origin: Slovakia

Black, Pearl Beige: HK\$ 42,000

INDUCTION AND ELECTRIC HOBS



Miele
INDUCTION



Perfectly tailored to your requirements

The models, construction types and frame designs of Miele induction hobs

Construction types



Induction hobs – The trendsetters

Size range



Standard – 60 cm wide space-saving appliances with 4 cooking zones

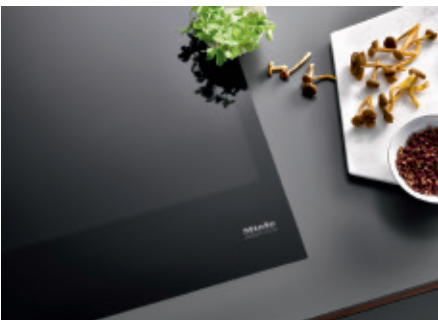


Wide – 80 cm wide appliances with 4 cooking zones



Extra wide – 90 cm wide appliances with 4 to 6 cooking zones

Frame design



Ceramic glass for **flush or surface-mounted installation**



Intuitive control philosophies and full-surface induction simplify cooking!

The controls and flexibility of Miele hobs

Control philosophies of conventional induction hobs



SmartSelect White



SmartSelect



ComfortSelect

Full-surface: maximum flexibility with Miele induction hobs



Intelligent pan detection



DiamondFinish*



Exclusive to Miele Positioning aid¹⁾

Sensor-supported assistance functions

Cooking and frying has never been easier

With Miele sensor-controlled hobs, your kitchen benefits from intelligent technology.



Enjoy perfect results every time when cooking and frying: our sensor-supported assistance functions make life easier for you and make cooking more enjoyable. The intelligent technology also makes things safer for you. The TempControl* assistance function is available.

TempControl* guarantees consistently perfect cooking results when frying and stir-frying. All you have to do is select the simmering setting or one of the three frying levels with ideal temperatures. You don't need to worry about making adjustments because the temperatures are kept at a constant level.



TempControl* provides an added level of safety in the kitchen by preventing oil and butter from overheating in the pan. And it maintains the optimum cooking temperature at all times – meaning no more burnt food. You can use the functions with any pans that are suitable for induction cooking – there is no need to buy new cookware.





Simmer setting

Many dishes are not complete until the sauce is added – for example, ragout or Bolognese. With the help of the simmer setting, the hob regulates the temperature perfectly. This prevents splattering, and sauces are always cooked to perfection.



Frying level I

This level is suitable for all dishes cooked at a low frying temperature, such as fried eggs, scrambled eggs, bacon, chicken breast, vegetables, patties, fish and most frozen dishes.



Frying level II

This medium temperature is used for stir-frying and frying food such as prawns, steaks, escalopes and sliced meat. It is also suitable for dry frying seeds and preparing potato pancakes, tortilla and caramel.



Frying level III

The highest setting is perfect for cooking with a wok and searing meat for stews or large amounts of meat. It also works well for pancakes and fried potatoes.



Miele CookAssist

Perfect frying results made easy with app**

Culinary delights meet artificial intelligence

Let intelligent technology enter your kitchen! With the smart Miele CookAssist application, you effortlessly achieve the best frying results. The MieleApp offers a wide range of recipes specially designed for use with TempControl* and CookAssist, such as meat or fish.



How long does a perfect steak actually take? Miele CookAssist knows the answer! The application provides step-by-step instructions for this and many other recipes. All you have to do is select how well cooked you want the food in the MieleApp. Temperatures and cooking durations are then automatically communicated to the TempControl hob.



During the heating process, temperatures can be monitored using the app. The automatically set times can also be monitored both with the app and on the hob.



A signal reminds you when the pan is hot or the meat needs to be turned. This way you always have everything under control and enjoy dishes cooked to perfection without any effort.

* EP 1704754, EP 2153698 (patentiert)

** Please see miele.hk for the set up requirement



Con@ctivity

Which convenience features would you like?

The product highlights¹⁾ of Miele induction hobs

Con@ctivity 3.0

Concentrate fully on cooking: with Con@ctivity 3.0, your extractor always knows exactly what to do. As soon as the connected hob is switched on or off, the extractor responds automatically. The extraction power is automatically adjusted to what is happening on the hob, ensuring a pleasant room climate at all times. The appliances communicate with each other via WiFi. Con@ctivity 3.0 allows you to integrate the extractor and hob into Miele@home.



Full-surface

Maximum flexibility: with intelligent pan detection, you can position pots and pans anywhere you want.



Exclusive to Miele TempControl²⁾

Perfect frying results every time: the temperature of the pan is kept constant and nothing can burn.



DiamondFinish

Robust and sophisticated: the particularly resistant and high-quality DiamondFinish coating reduces the risk of scratches.



PowerFlex

High flexibility, full power: large pans are heated particularly quickly and effortlessly.



Intelligent pan detection

Knows where the pan is: with flexible cooking zones, the control elements simply move to where they are needed.

¹⁾ Depends on model

²⁾ Patent: EP1704754, EP2153698



What do the icons mean?

All icons for Miele induction hobs at a glance



Controls

Multi-coloured 7-inch touch display for intuitive operation



Power levels can be selected very quickly and intuitively. White high-contrast displays.



Power levels can be selected very quickly and intuitively. Yellow backlit numerical display.



All cooking zones and power levels are particularly easy to control.



Con@ctivity

Indicates whether the hob is equipped with Con@ctivity.



Flexibility

Flexible use of the entire hob surface without predefined cooking zones.



An extra large area for two pots or pans, a large oven dish or a large pasta pot.



TwinBooster

Two power levels for extremely short heat-up times.



TempControl

Guaranteed consistently perfect cooking results with a variety of roasting processes.



Can be combined with SmartLine

SmartLine elements offer various cooking methods that can be combined with each other.



DiamondFinish

Robust and sophisticated: the particularly resistant and high-quality DiamondFinish coating reduces the risk of scratches.

Induction hobs

Product overview

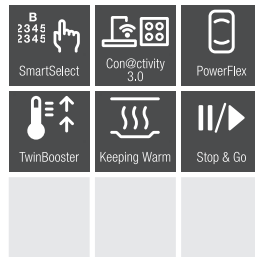
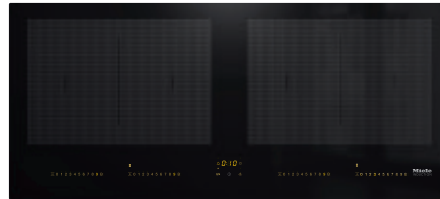
90 cm wide



KM 7897-2 FL Full Surface

- Frameless / 93.6 W x 52 D cm
- Flush-fit or surface-mounted installation
- Full-surface zoneless area, up to 6 pots
- Intelligent pan recognition
- TwinBooster up to 3.5 kW
- DiamondFinish
- SmartSelect White control
- Con@ctivity enabled/ Overheat protection
- Rated load 9.2 kW/ 3 x 16 A fuse rating
- Country of Origin: Germany

HK\$ 64,000

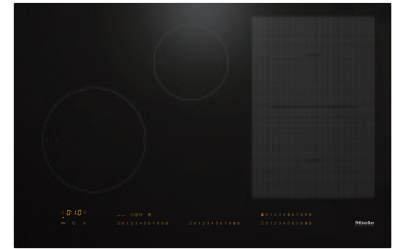


KM 7684-1 FL

- Frameless / 91.6 W x 40.8 D cm
- Flush-fit or surface-mounted installation
- 4 zones/ all TwinBooster up to 3.25 kW
- 2 PowerFlex areas
- Pan recognition
- SmartSelect control
- Con@ctivity enabled/ Overheat protection
- Rated load 7.1 kW
- Country of Origin: Germany

HK\$ 42,000

80 cm wide



KM 7679-1 FL

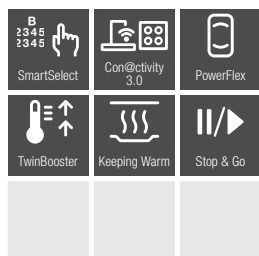
- Frameless / 80 W x 52 D cm
- Flush-fit or surface-mounted installation
- 4 zones/ 1 TempControl zone/ TwinBooster/ up to 3.65kW
- CookAssist with Miele App*
- 1 PowerFlex area, up to 7.1 kW
- Pan recognition
- SmartSelect control
- Con@ctivity enabled/ Overheat protection
- Rated load 7.1 kW
- Country of Origin: Germany

HK\$ 45,000

Induction hobs

Product overview

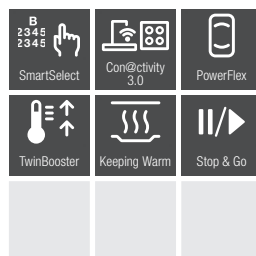
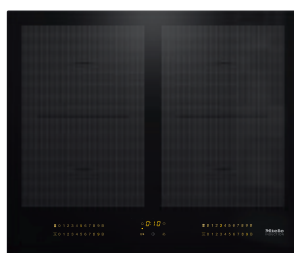
60 cm wide



KM 7474-1 FR

- Stainless steel frame / 80.6 W x 52.6 D cm
- Surface-mounted installation
- 4 zones/ TwinBooster/ up to 3.65kW
- 1 PowerFlex area
- Pan recognition
- ComfortSelect control
- Con@ctivity enabled/ Overheat protection
- Rated load 7.1 kW
- Country of Origin: Germany

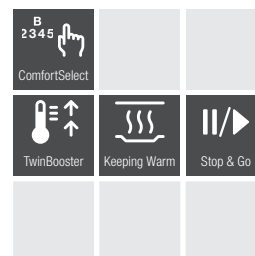
HK\$ 32,000



KM 7564-1 FL

- 4 zones/ all TwinBooster up to 3.25kW
- 2 PowerFlex areas
- Pan recognition
- SmartSelect control
- Con@ctivity enabled/ Overheat protection
- Rated load 7.1 kW
- Country of Origin: Germany

HK\$ 34,000



KM 7201-1 FR

- Stainless steel frame / 57.4 W x 50.4 D cm
- Surface-mounted installation
- 4 zones/ TwinBooster/ up to 3.65kW
- Pan recognition
- EasySelect control
- Overheat protection
- Rated load 7.1 kW
- Country of Origin: Germany

HK\$ 25,000

A black marble countertop with a white bowl of vegetables and a built-in induction cooktop. The bowl contains red cherry tomatoes, green bell peppers, and a yellow lemon. The cooktop is a dark, rectangular panel with a digital display and touch controls. The text "TWO In ONE HOBBS" is overlaid on the image.

TWO In ONE HOBBS





Con@ctivity

Exclusive features for gourmet results

The product benefits* of Miele TwoInOne hobs

Con@ctivity 3.0

With Con@ctivity, you can fully focus on the pleasure of cooking. This is because the cooker hood and the hob communicate with each other. The hob transmits information about its settings to the cooker hood's electronic module, which automatically adjusts extraction levels. You no longer have to remember to switch the cooker hood off after cooking. All Miele TwoInOne hobs feature Con@ctivity as standard.



Silence motor

Extra quiet: developed by Miele, this motor is 25 % quieter than its predecessor at higher air throughput levels.



Exclusive to Miele

PowerFlex XL

Ample space: as the entire depth of the hob can be used, large cookware can be positioned perfectly.



Exclusive to Miele

TwinBooster

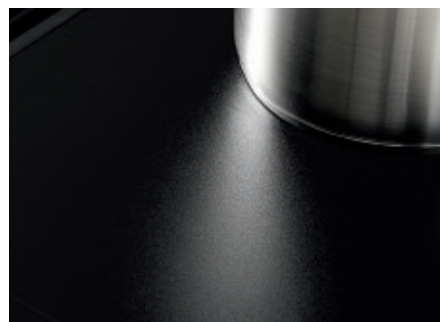
Unique flexibility: induction output can be individually distributed or used for one single zone.



Exclusive to Miele

ComfortSelect White

Elegant and convenient: conveniently control your Miele hob while enjoying its premium appearance.



MattFinish

Unique design: the elegant matt black surface with anti-fingerprint effect is stunning and highly resistant to scratches.

* Depends on model

Exclusive features for gourmet results

The product benefits* of Miele TwoInOne hobs



Metal grease filter

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



Miele CleanCover

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



Flush-fit vapour extraction

Flush-fit and elegant: thanks to the discreet design, you can enjoy maximum design freedom in your kitchen.



FlexZone

Unique space provision: the Miele FlexZones allow you to position large pots and pans behind each other.



Permanent pan recognition

Automatic control element activation: when the hob is turned on, cookware which is already in place is immediately detected.



Convenient additional functions

Numerous additional functions such as Stop&Go and the timer make life easier in the kitchen.



Safety functions

Our safety functions prevent any unwanted surprises – even if your mind is on other things.



ECO motor

Powerful and quiet: the DC motor is efficient and particularly smooth running.

What do the icons mean?

All TwoInOne appliance icons at a glance



Control

Easy and elegant operation using the white numerical display.



Power levels can be selected very quickly and intuitively. Yellow backlit numerical display.



Con@ctivity

Automatic function for an ideal room climate and excellent user convenience.



Flexibility

Extra large, high-power cooking zone for positioning large pots and pans behind each other or for oven dishes.



Perfect for positioning large pots and pans behind each other or for oven dishes.



Large cooking zone for positioning individual pots and pans behind each other or for oven dishes.



Silence motor

Developed by Miele, this motor is 25 % quieter than its predecessor at higher air throughput levels.



TwinBooster

Two power levels for extremely short heat-up times.



MattFinish

Unique design: robust surface in elegant matt black.

Inductions hob with integrated vapor extraction

Product overview



KMDA 7876-1 FL MattFinish

- Frameless / 80 W x 52 D cm/ Con@ctivity
- Flush-fit or surface-mounted installation
- MattFinish with high scratch resistance
- 4 zones/ all TwinBooster up to 3.65 kW
- 2 PowerFlex areas, up to 7.3 kW
- ComfortSelect White/ Overheat protection
- Recirculation with Plug & Play adaptor and active charcoal filter on-board
- Extraction: max. 606 m³/h
- Recirculation: max. 510 m³/h
- Country of Origin: Germany

HK\$ 70,000

Installation accessories for KMDA



Recirculation Conversion Kit DUU 1500

- For converting KMDA 7876 to ducted recirculation mode
- Installation in plinth heights from 100 mm
 - Exhaust duct for flat ducting system to the left, right or rear
 - Second exhaust duct supplied
 - Multiple DUU 1500 can be combined for a more uniform air flow and reduced air flow noises

HK\$ 3,000



Flat ducting DFK-R-1000

- For hygienic venting in extraction and recirculation mode
- Optimum airflow properties
 - White plastic, flame resistant
 - Straight place, 1 m in length

HK\$ 550



Connector flat ducting DFK-V

- For hygienic venting in extraction and recirculation mode
- Optimum airflow properties
 - White plastic, flame resistant
 - Connector for straight flat ducting components

HK\$ 350



Horizontal Bend 90° DFK-BH90

- For hygienic venting in extraction and recirculation mode
- Integrated air-guide profiles for optimum airflow properties
 - White plastic, flame resistant
 - Horizontal 90° bend

HK\$ 550



Vertical Bend 90° 170 MM DFK-BV90

- For hygienic venting in extraction and recirculation mode
- Integrated air guide profiles for optimum airflow properties
 - White plastic, flame resistant
 - Vertical 90° bend, 170 mm in depth and height

HK\$ 550



Adapter Rectangular-to-round DFK-A

- For hygienic venting in extraction and recirculation mode
- Optimum airflow properties
 - White plastic, flame resistant
 - Adapter, rectangular to round

HK\$ 550



Adapter Rectangular-to-round 90° DFK-AK 90

- For hygienic venting in extraction and recirculation mode
- Optimum airflow properties
 - White plastic, flame resistant
 - Adapter, rectangular to round 90°

HK\$ 550



Horizontal Bend 45° DFK-BH45

- For hygienic venting in extraction and recirculation mode
- Integrated air-guide profiles for optimum airflow properties
 - White plastic, flame resistant
 - Horizontal 45° bend

HK\$ 550



Horizontal Bend 15° DFK-BH 15

- For hygienic venting in extraction and recirculation mode
- Integrated air-guide profiles for optimum airflow properties
 - White plastic, flame resistant
 - Horizontal 15° bend

HK\$ 550



Vertical Bend 90° 150 MM DFK-BVK90

- For hygienic venting in extraction and recirculation mode
- Integrated air-guide profiles for optimum airflow properties
 - White plastic, flame resistant
 - Vertical 90° bend, 150 mm in depth and height

HK\$ 550



Sealing Tape 10 M DFK-DB

- For sealing the transitions between flat ducting components
- Colour-white
 - Length: 10m

HK\$ 250



SMARTLINE



Miele



Miele
INDUCTION

0
0 1 2 3 4 5 6 7 8

Which convenience features would you like?

The product highlights* of Miele SmartLine elements

SmartSelect

This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations are also easy to set with a separately controllable minute minder, Auto switch-off and a three-digit display.



PowerFlex

Unbeatably fast and versatile: the booster output of up to 3.65 kW.



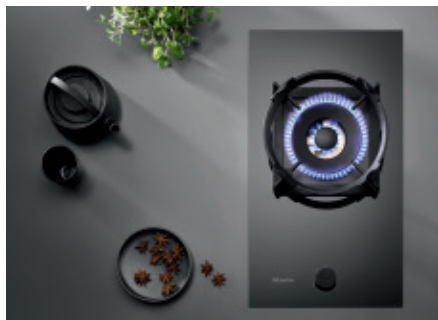
TwinBooster

Unique flexibility: induction output can be individually distributed or used for one single zone.



ComfortClean pot rests

Fast cleaning: remove the pot rests and wash in the dishwasher. Keeps gas hobs looking good for longer.



Wok burner

Professional: powerful wok burner for uniform and/or power regulation of both flame rings.



GasStop

Reassuring: if the flame is extinguished by a draught, for example, the gas supply is stopped.



What do the icons mean?

All icons for Miele SmartLine appliances at a glance



Control philosophies

Power levels can be selected very quickly and intuitively. Yellow backlit numerical display.



Fast and simple selection of each cooking zone via a separate rotary control.



Flexibility

An extra large area for two pots or pans, a large oven dish or a large pasta pot.



Perfect results thanks to induction and booster technology.



TwinBooster

Two power levels for extremely short heat-up times.



GasStop

High level of safety through immediate interruption of gas supply in the event of flame failure.



Energy efficiency

Indicates an A++ energy efficiency class.

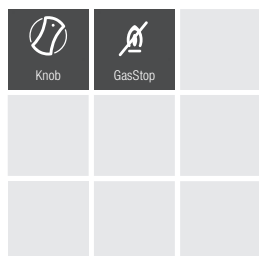
SmartLine

Product overview

SmartLine Gas



reddot winner 2022



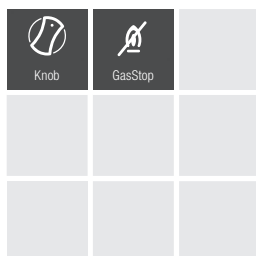
CS 7151 FL

- Wok burner: 6 kW (Town gas)
- Flush-fit or surface-mounted installation
- Black ceramic glass surface
- Enamelled cast iron pan support
- GasStop
- Control knob
- 28.8 W x 52 D cm
- Country of Origin: Austria

HK\$ 19,500



reddot winner 2022

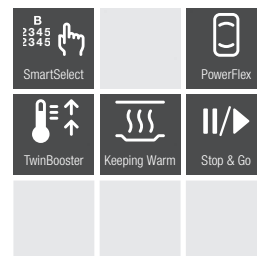
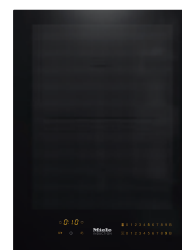


CS 7152 FL

- Front: 1.9 kW (Town gas)
- Rear: 3.2 kW (Town gas)
- Flush-fit or surface-mounted installation
- Black ceramic glass surface
- Enamelled cast iron pan support
- GasStop
- Control Knob
- 28.8 W x 52 D cm
- Country of Origin: Austria

HK\$ 19,000

SmartLine Induction



CS 7612-1 FL

- 2 zones/ all TwinBooster
- Flush-fit or surface-mounted installation
- Front/Rear: up to 23 cm, 3.1 kW
- PowerFlex: up to 23x39 cm, 3.5 kW
- Total 3.5 kW/ up to 17 power settings
- Overheat protection
- Pan recognition
- 37.8 W x 52 D cm
- Country of Origin: Germany

HK\$ 26,000

Installation accessories for CombiSet



Connection strip CSZL 7000

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

- Including spring clips for installation in a cut-out

HK\$ 1,000



PROLINE





ProLine — always the focal point in your kitchen

The model range of Miele ProLine elements

Type

ProLine elements can be installed independently of an oven in a run of kitchen units. The space underneath the ProLine elements can be used for drawers or cupboards, depending on the model. As a result, you benefit from more flexibility when planning your kitchen.

Construction types

Miele ProLine appliances are available with electric and gas heating. There's a hob for every style of cooking.



Electric

The cooking zones are heated by a heater element underneath the ceramic glass. This is visible through the red glow of the cooking zone. Electric hobs from the ProLine model series feature various cooking zone sizes, just like conventional electric hobs.



Gas

Powerful or gentle cooking: both are possible with Miele classic gas hobs. They are available in various widths and with various features. The electronically controlled ProLine gas burners have innovative safety and convenience features.



What size ProLine elements do you want?

The wide range of Miele ProLine elements

Miele offers two appliances widths which can be combined to create your personal cooking space. By creating your own appliance combination you will always have enough space for your cookware.



Standard
288 mm wide



Wide
380 mm wide



Which convenience features would you like?

The product highlights* of the Miele ProLine elements

Combination

Miele ProLine appliances emanate style and offer many convenience features. Despite each appliance working independently of the others, all look as if they come from the same mould. Installed next to each other, they create a uniform and elegant appliance ensemble. A design highlight in any kitchen!



Rotary controls

Matching convenience: metal rotary controls complement the design style of the ProLine elements.



GasStop & ReStart

Safe cooking: automatic re-ignition of extinguished gas flames. Should this prove unsuccessful, the gas supply is turned off immediately.



Safety switch-off

For peace of mind: automatic switch-off in the event of excessively long operation.

* Depends on model



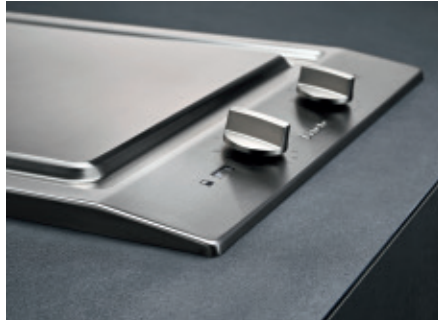
Which additional convenience features would you like?

The product benefits of Miele ProLine elements



Stainless steel frame

Uniform frame design: no matter which ProLine units are installed, they always match each other perfectly.



Inclined control field

Perfect look: the ergonomically arranged control panel simplifies operation.



Indicators

Safe and effective: the display offers up to three types of indicators.



ComfortClean pot rests

Fast cleaning: remove the pot rests and wash in the dishwasher. Keeps gas hobs looking good for longer.



What do the icons mean?

All icons for Miele ProLine appliances at a glance



Controls

Fast and simple selection of each cooking zone via a separate rotary control.



GasStop & ReStart

More convenience with automatic re-ignition in the event of flame failure.



QuickStart

More convenience with faster ignition of the gas flame.



Flexibility

Electrically heated deep fat fryer for crispy food.



Electrically heated Teppan Yaki for versatile food preparation.

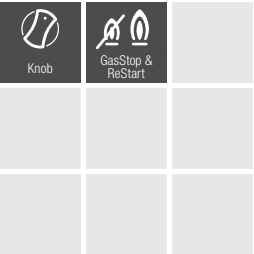


Electrically heated barbecue grill for professional results on barbecued food indoors.

CombiSets

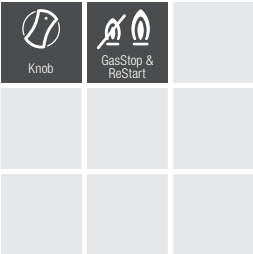
Product overview

CombiSet Gas



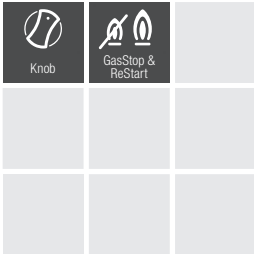
- CS 1018 G**
- Dual wok burner
 - Enamelled cast iron pan support
 - 5.4 kW (Town gas version)
 - GasStop
 - Control knob
 - 28.8 cm wide
 - Country of Origin: Germany

HK\$ 18,000



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

HK\$ 17,500



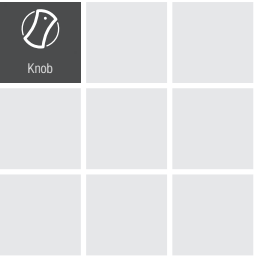
- CS 1028 G**
- Powerful wok burner
 - Enamelled cast iron pan support
 - 8 kW Town gas
 - GasStop
 - Control knob
 - 38 cm wide
 - Country of Origin: Germany

HK\$ 24,000

CombiSets

Product overview

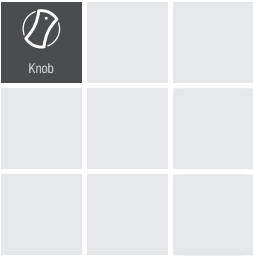
CombiSet HiLight Ceramic



- 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

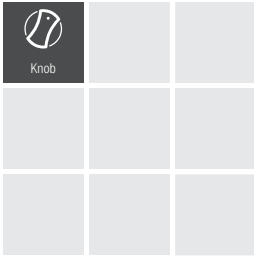
HK\$ 16,000

CombiSet



- 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\$ 22,000



- 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\$ 28,000

Installation accessories for ProLine



**Connection strip
CSZL 500**

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

- Including spring clips for installation in a cut-out

HK\$ 1,000

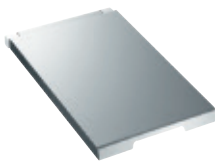


**Connection strip
CSZL 1500**

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\$ 1,600



**Stainless steel cover
CSAD 1300 / CSAD 1400**

- For covering CombiSets when not in use
- Easy to clean thanks to CleanSteel finish
- Hinges with premium soft-close feature, no pinching of fingers
- Not for gas hobs and salamander

CSAD 1300 for 288 mm wide CombiSet HK\$ 4,000

CSAD 1400 for 380 mm wide CombiSet HK\$ 4,500



COOKER HOODS







Stunning perspectives for your kitchen

Miele cooker hood construction types

Construction types

Wall-mounted and island cooker hoods

An eye-catcher for your kitchen



Island cooker hoods



Wall-mounted cooker hoods

Built-in cooker hoods

The right solution for every installation situation



Slimline cooker hoods



TwinOne Induction hob with integrated extractor



Extractor units



The right solution for every home

Miele cooker hood functions

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 time, fat and vapours will settle on the kitchen furniture, soft furnishings, paintwork, etc. Two options are available for effective cleaning of the air: extraction mode and recirculation mode.



Extraction mode — highly efficient and extracts vapours effectively



Recirculation mode — simple and energy-efficient



Con@ctivity

Which convenience features would you like?

The product highlights* of Miele cooker hoods

Con@ctivity 3.0

Concentrate fully on cooking: with Con@ctivity 3.0, your cooker hood always knows exactly what to do. As soon as the hob is switched on or off, the cooker hood responds automatically. The extraction power is automatically adjusted to what is happening on the hob, ensuring a pleasant room climate at all times. The appliances communicate with each other via WiFi.** Con@ctivity 3.0 allows you to integrate the cooker hood and hob into Miele@home.



Silence

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



Miele CleanCover

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



Stainless-steel grease filters (10-ply)

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

* Depends on model

** Please see miele.hk for the set up requirement



What do the icons mean?

All cooker hood icons at a glance



Energy efficiency

Energy efficiency ratings A++ to B are shown.



Con@ctivity

WiFi-based automatic function for an ideal room climate and excellent user convenience.



MobileControl

Check the status or operate the appliance via smartphone or tablet.



10 x filter

10-ply metal grease filter, suitable for cleaning in a dishwasher.



Filter indicator

Optical saturation indicator for grease and active charcoal filters.



ECO motor

Particularly efficient cooker hood.



LED lighting

For optimum illumination of the entire hob.



INDIVIDUAL

The cooker hood can be modified to suit individual requirements such as cooker hood colour and chimney height (depends on model).



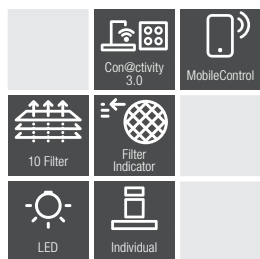
Hood in motion

The ideal canopy position for everyone in the kitchen.

Wall mounted cooker hoods

Product overview

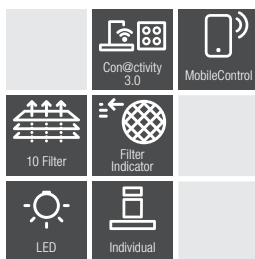
90 cm wide wall-mounted cooker hood



DA 6698 W Stainless Steel

- 90 cm wide
- Extraction/ Recirculation
- Max. 880 m³/h
- Three 10-ply metal filters
- Con@ctivity 3.0/MobileControl*
- LED lighting
- Country of Origin: Germany

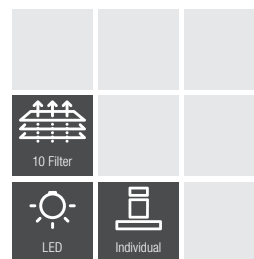
HK\$ 40,000



DA 4298 W

- 90 cm wide
- Extraction/ Recirculation
- Max. 870 m³/h / Three 10-ply metal filters
- Con@ctivity 3.0/MobileControl*
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 31,000



PUR 98 W

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

HK\$ 23,000

Wall mounted cooker hoods

Product overview

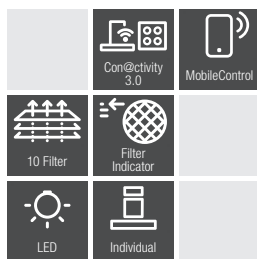
120 cm wide wall-mounted
cooker hood



DA 5328 W

- 120 cm wide
- Extraction
- Double acting radical fan
- Max. 1300 m³/h/Four 10-ply metal filters
- Con@ctivity 3.0/MobileControl*
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 46,000



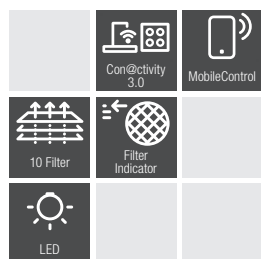
DA 4228 W

- 120 cm wide
- Extraction
- Max. 870 m³/h / Four 10-ply metal filters
- Con@ctivity 3.0/MobileControl*
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 33,000

Slimline cooker hoods

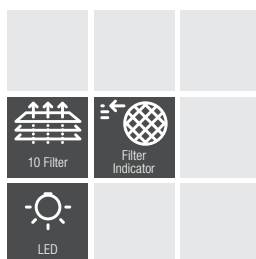
Product overview



DAS 8930

- 90 cm wide
- Pull-out fascia
- Extraction/ Recirculation
- Max. 900 m³/h/ Two 10-ply filters
- Dimmable LED
- Stainless steel, integrated design
- Con@ctivity 3.0/ MobileControl*
- Country of Origin: Germany

HK\$ 34,000



DAS 2920

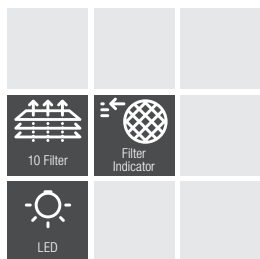
- 90 cm wide
- Pull-out fascia
- Extraction /Recirculation
- Max. 925 m³/h/ One 10-ply filter
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 20,000

* Please see miele.hk for the set up requirement

Slimline cooker hoods

Product overview



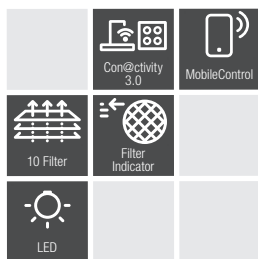
DAS 2620-1

- 60 cm wide
- Pull-out fascia
- Extraction/ Recirculation
- Max. 925 m³/h/ One 10-ply filter
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 18,000

Ceiling extractors

Product overview



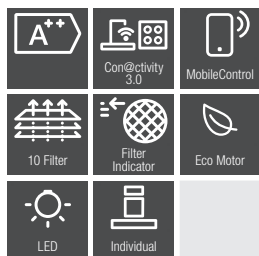
DA 2698 Stainless Steel

- 90 cm wide
- Extraction/ Recirculation
- Edge extraction/ max. 890 m³/h
- Two 10-ply filters
- Con@ctivity 3.0/MobileControl*
- Dimmable LED
- Country of Origin: Germany

HK\$ 34,000

Island cooker hoods

Product overview



DA 6698 D

- 90 cm wide
- Extraction/ Recirculation
- Max. 730 m³/h
- Three 10-ply metal filters
- Con@ctivity 3.0/MobileControl*
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 52,000

Installation accessories for Cookerhood



Wall unit DMK 150-1

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

HK \$3,200



Recirculation conversion kit DUW 20

- For conversion of wall hoods PUR 98 W/DA 5328 W/DA 4228 W, from vented to recirculation mode
- Uniform airflow in recirculation mode
 - Reduction of airflow noises
 - Supplied as standard: air baffle with 150 mm diameter, 15cm long flexible aluminum ducting, extendible to 60 cm

HK\$ 850



Recirculation conversion kit DUU 151

- For converting Slimline models and DA 2698 units, from vented to recirculation mode
- Uniform airflow in recirculation mode
 - Reduction of airflow noises
 - Supplied as standard: stainless steel exhaust grille and a horse clip

HK\$ 1,400



Reducer adapter 150/125mm DRS 150

- For adjusting cross-section to vent ducting Slimline models/PUR 98 W/DA 6698 W
- To reduce the ducting diameter from 150 to 125 mm
- Suitable for meeting fire protection requirements

HK\$ 400



Reducer adapter 200/150 mm DRS 200

- Reducer adapter
- To adjust diameter of exhaust ducting material
 - Complies with fire protection regulations

HK\$ 600



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 2.0/3.0 enabled cooker hoods

HK\$ 1,600



Control module DSM 408

- 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
 - For Con@ctivity 3.0 enabled cooker hoods

HK\$ 1,600

Installation accessories for Cookerhood



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 1pW
 - Length: 250 mm
 - Dual-sided connector for 150 mm diameter

HK\$ 1,300



Connection element DASDV 150

- Connection elements
- Connection between DADS 150 silencer and cooker hood connector
 - Between two DASD 150 silencers

HK\$ 500



Condensate trap

Traps condensate returning from the vent duct and prevents it from entering the cooker hood

DKS 125 for Ø 125 mm (DRM 125)	HK\$ 1,200
DKS 150 for Ø 150 mm (DRM 150)	HK\$ 1,400



Aluminum ventilation ducting DAS

- Flexible aluminium ducting for extraction mode
- With good air flow properties

DAS 100 for Ø 100mm	HK\$ 1,100
DAS 125 for Ø 125mm	HK\$ 1,300
DAS 150 for Ø 150mm	HK\$ 1,500
DAS 200 for Ø 200mm	HK\$ 1,700



Miele



COFFEE MACHINES



What type of appliance would you like?

The construction types and user interfaces of Miele coffee machines

The right appliance whatever your needs

Depending on your kitchen and preferences, Miele offers a choice of built-in or freestanding coffee machines. So you will always find just the right coffee machine to perfectly match your needs.



Perfectly integrated

Create a uniform appearance in your kitchen: the Miele coffee machine fits perfectly into a 45 cm high niche. Combine it with more built-in appliances – whether vertically or horizontally – to create a coherent concept throughout. This allows you to make the best possible use of your kitchen space.



Coffee enjoyment – wherever you want it

Practical and flexible: Miele countertop appliances are at home anywhere in your kitchen, or even in the living room or conservatory. Basically, wherever you want to enjoy wonderfully aromatic coffee. You can also choose between the minimalist CM7 series with CM Touch controls or the compact CM5 appliances with DirectSensor controls.

User interfaces



M Touch

Elegant M Touch controls provide even more convenience: just like a smartphone, the appliance can be used by swiping or scrolling. This makes appliance operation particularly convenient and simple.



DirectSensor

Thanks to DirectSensor, you can prepare your desired coffee speciality with just a touch of your finger - thanks to the high-resolution TFT display.



Which convenience features would you like?

The product highlights* of Miele built-in coffee machines

A true taste sensation

Enjoy your coffee to the full with first-class Miele coffee machines. Thanks to AromaticSystemFresh, the beans are freshly ground for each cup of coffee and then brewed straight away – for an intense flavour. And with CoffeeSelect, you also benefit from three separate bean containers – so your specialty coffee is always made with the right bean. Furthermore, the intelligent brewing technology allows the beans to unfold their full aroma. And to round out the experience, Miele has developed its own coffee which is perfectly tailored to your coffee machine. This results in an unbeatable flavour that you can enjoy at any time of day.



Easy to operate

The perfect coffee experience: intelligent functions enable you to prepare your coffee quickly and easily.



Simple to clean

Appliance hygiene made easy: removable components and automatic cleaning processes perfect cleanliness.



Exclusive to Miele CoffeeSelect¹⁾

Your choice: with three bean containers, your coffee speciality is always prepared with the right coffee bean.



Exclusive to Miele Automatic cleaning²⁾

Convenient and effortless: your Miele coffee machine will take care of cleaning and descaling for you.



Exclusive to Miele CupSensor³⁾

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

* depending on model

¹⁾ Patent: EP 2957199

²⁾ Patent: EP 2705783, EP 2705784,
DE 102014113160, DE 102014113161

³⁾ Patent: EP 2454976

What do the icons mean?

All built-in coffee machine icons at a glance



Control philosophy

Intuitive control at the touch of a fingertip.



Direct selection of beverage specialities via touch sensors, 4-line text display.



AromaticSystemFresh

The innovative grinder grinds beans freshly for every cup of coffee.



MultiLingua

You can choose the language for the display so that you fully understand everything.



CupSensor¹⁾

Recognises the height of the cup and positions the central spout accordingly.



OneTouch for Two

Two delicious coffee specialities at the same time at the simple touch of a button.



DirectWater

Convertible to mains water connection.



CoffeeSelect²⁾

Three bean containers are available for different types of beans.



AutoClean

Patented³⁾, automatic cleaning of milk pipes and degreasing of brew unit.



AutoDescale

Patented⁴⁾, automatic descaling for more convenience.

¹⁾ Patent: EP 2454976

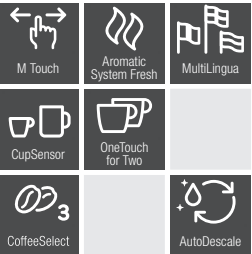
²⁾ Patent: EP 2957199

³⁾ Patent: DE 10214113160, 10214113161

⁴⁾ Patent: EP 2705783, 2705784, US 9370271

Built-in coffee machines

Product overview



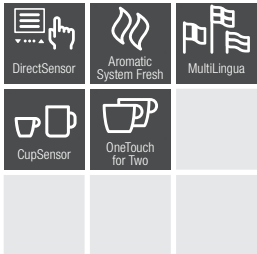
- CVA 7840**
- M Touch/ MotionReact
 - Miele@home/ Remote Start*
 - Cup sensor/ AromaticSystemFresh
 - Auto clean/ Auto descale
 - OneTouch for Two/ 10 users profiles
 - Temperature/ Pre-brew settings
 - Coffee or Tea/ Milk flask included
 - Clear text LCD with Chinese
 - Country of Origin: Switzerland

PureLine CleanSteel: HK\$ 68,000



- CVA 7845**
- M Touch/ MotionReact
 - Miele@home/ Remote Start*
 - Cup sensor/ AromaticSystemFresh
 - Auto clean/ Auto descale
 - Plumbed in water connection
 - OneTouch for Two/ 10 users profiles
 - Temperature/ Pre-brew settings
 - Coffee or Tea/ Milk flask included
 - Clear text LCD with Chinese
 - Country of Origin: Switzerland

VitroLine Grey, Pearl Beige: HK\$ 72,000
ArtLine Grey, Pearl Beige,
Black with Black Matt door: HK\$ 72,000



- CVA 7440**
- DirectSensor
 - Miele@home/ Remote Start*
 - Cup sensor/ AromaticSystemFresh
 - OneTouch for Two/ 10 users profiles
 - Temperature/ Pre-brew settings
 - Coffee or Tea/ Milk flask included
 - Clear text LCD with Chinese
 - Country of Origin: Switzerland

PureLine CleanSteel: HK\$ 55,000
VitroLine Grey, Pearl Beige: HK\$ 57,000
ArtLine Grey, Pearl Beige, HK\$ 57,000

* Please see miele.hk for the set up requirement

What do the icons mean?

All freestanding coffee machine icons at a glance



Control philosophy

Intuitive selection at the touch of a fingertip directly on a colour TFT display.



Selection of beverage specialities via touch sensors and 4-line text display.



AromaticSystem

This allows particularly intense mixing of ground coffee and water, so the coffee flavour can unfold even better.



MultiLingua

You can choose the language for the display so that you fully understand everything.



OneTouch for Two

Two delicious coffee specialities at the same time at the simple touch of a button.



EasyClean

Removable brew unit for optimum hygiene.



Coffee&Tea

Italian coffee specialities and custom preparation of various types of tea at the ideal temperature.



Cleaning programmes

Convenient cleaning programmes for perfect hygiene and to ensure a long life cycle.



CupSensor¹⁾

Recognises the height of the cup and positions the central spout accordingly.



AutoDescalc

Patented²⁾, automatic descaling for more convenience.

¹⁾ Patent: EP 2454976

²⁾ Patent: EP 2705783, 2705784, US 9370271

Freestanding coffee machines

Product overview

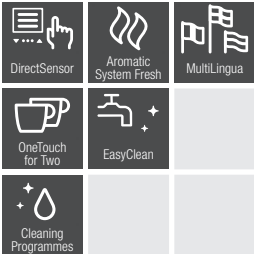


CM 7750 CoffeeSelect

- CoffeeSelect/ Cup sensor
- Miele@home/ Remote Control*
- C Touch color display with Chinese
- OneTouch for Two/10 users profiles
- Temperature/ Pre-brew settings
- AromaticSystemFresh/ Coffee or Tea
- Auto descale
- Cup warmer/ Milk flask included
- Country of Origin: Switzerland

Obsidian Black

HK\$ 35,980



CM 5310

- DirectSensor
- Clear text LCD with Chinese
- OneTouch for Two
- Temperature/Pre-brew settings
- AromaticSystem
- Country of Origin: Switzerland

Obsidian Black

HK\$ 11,980

* Please see miele.hk for the set up requirement

REFRIGERATORS, FREEZERS, WINE UNITS





What type of appliance would you like?

The wide range of Miele refrigeration appliances and wine units

Appliance range



Refrigerators

Construction types



Freestanding appliances



reddot design award
winner 2017



Fridge-freezers



Built-in appliances



Freezers



Built-under appliances



DESIGN
AWARD
2025



Wine units



MasterCool



GOLD
AWARD
2019



reddot design award
winner 2019

Do you want to place your appliances side-by-side?

The flexibility of Miele refrigeration appliances and wine units

Miele refrigeration appliances are not just excellent in terms of their size range, quality and premium design – they are also known for being extremely versatile. For instance, you can combine two refrigerators next to each other or have a classic side-by-side combination of a refrigerator and freezer.

The following built-in appliances are designed for installing in a tall unit which is 60 cm wide and can be installed next to one another. The appliances do not have to be installed in any particular order, so you can decide how you want to arrange them.

178 cm niche
KFNS 7734 D, KFNS 7784 D, KFNS 7795 D

The following under-counter wine units are 60 cm wide and can be installed next to one another with an additional side-by-side kit.

KWTUS 7054 F	KWTUS 7054 F
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MasterCool

All built-in refrigerators from the MasterCool series can be installed in a row in any configuration that meets your requirements. This requires a KSK 200x conversion kit, available as an optional extra, to be fitted between the two appliances.

The following freestanding appliances are 60 cm wide and can be set up next to one another.

Appliance on the left	Appliance on the right
FNS 4382 E edt/cs	KS 4383 ED edt/cs
FNS 4782 E edt/cs	KS 4783 ED ed/cs
FNS 4782 E bst	KS 4783 ED bst



What type of appliance would you like?

The user interfaces of Miele built-in refrigerators

User interfaces

User interfaces from Miele are extremely easy to use. Every refrigeration appliance features the latest control elements which combine function and design perfectly.



FreshTouch controls



Sensor touch controls



MasterSensor interface (MasterCool appliances only)



TouchControl panels (wine units only)



Which freshness system would you like?
Pure enjoyment and natural taste

PerfectFresh Active

More freshness is not possible: active and visible humidification in the drawer is provided by a humidifier, thus preventing moisture from being extracted from the food. Even when the drawer is only partially filled, fruit and vegetables are optimally stored. In addition to the active humidification function, this freshness system offers an automatically controlled temperature zone between 0 and +3 °C. This ensures that meat, fish and many dairy products stay fresh for up to 3 times longer or up to 5 times longer in the case of fruit and vegetables. Function and aesthetic appeal combined – a genuine and instant eye-catcher!

PerfectFresh Pro

Food stays fresh for up to 5 times longer. In the automatically controlled temperature range between 0 and +3 °C, meat, fish and many types of dairy products remain fresh for up to 3 times longer. Fruit and vegetables retain their freshness for up to 5 times longer – thanks to an individually adjustable humidity level on the drawer.

DailyFresh

The spacious drawers in the fridge offer space for a lot of fresh food. A good level of moisture is kept within the drawer. This results in fruit and vegetables staying fresh for up to 2 times longer.

Which freezing system would you like?
Long storage times for greater convenience

NoFrost

With the NoFrost system, you'll never have to defrost your Miele refrigeration appliance again. The circulation cooling system distributes cold, dry air evenly so that ice cannot form in the interior cabinet. Furthermore, ice deposits do not form on your frozen food and, without layers of ice on the interior, drawers can always be opened and closed easily. NoFrost offers maximum convenience for freezing food and saves the hassle of defrosting – forever.

DuplexCool

The fridge and freezer have separate cooling circuits which ensure an optimum climate in both. In addition, there is no air exchange between the two areas. This prevents food in the fridge from drying out, and odours from fish, onions or cheese, for example, are not transferred to food in the freezer. DuplexCool ensures the safest storage conditions for your food in fridge-freezers.



Which convenience features would you like?

The product highlights* of Miele built-in refrigerators

PerfectFresh Active

A new approach from Miele to keep your food fresh! Every 90 minutes and whenever the door is opened, a fine water mist is sprayed into the PerfectFresh Active drawer. This creates a gentle layer of moisture on your food and keeps the air humidity perfect at all times – regardless of how full the refrigerator is. As a result, Miele's PerfectFresh Active freshness system creates the perfect storage conditions in your refrigerator.



PerfectFresh Pro

Long-lasting freshness: ideal temperatures and high humidity keep fruit and vegetables fresh up to 5 times longer.



FlexiLight 2.0

Entirely glare-free: the illuminated shelves can be custom positioned in the fridge for maximum flexibility.



FlexiTray pivotable glass shelf

Maximum convenience: the FlexiTray pivotable glass shelf allows items to be removed easily, even from a full refrigerator.



Fine adjustment of inner door

Adaptable: the position of the inner door shelves can be adjusted to make the best use of space.



CleanSteel rear panel

Clean and cool: the CleanSteel rear panel ensures excellent cooling distribution in Miele refrigerators

What type of appliance would you like?

The models and sizes of Miele freestanding refrigeration appliances

Appliance range



Refrigerators

Size range



60 cm wide



Fridge-freezers



75 cm wide



Freezers

Which convenience features would you like?

The product highlights* of Miele freestanding refrigeration appliances



DailyFresh

More fresh fruit and vegetables: spacious drawers with adjustable humidity levels.



NoFrost

No more defrosting: the circulation cooling system prevents ice from developing, saving the hassle of defrosting.



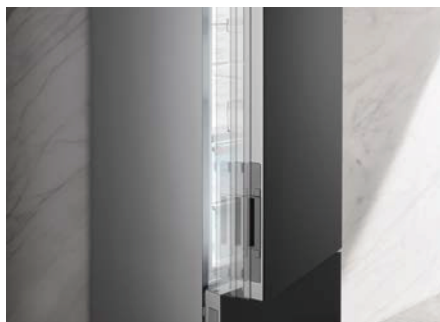
DynaCool

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



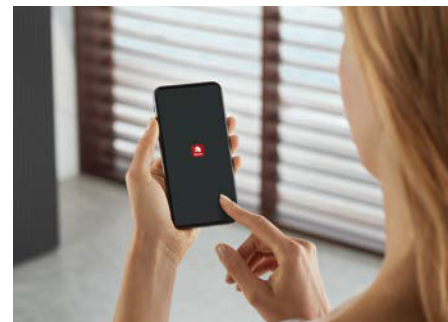
ComfortClean

Easy to clean: the high-quality door shelves can be cleaned easily in the dishwasher.



SoftClose

Quiet and reliable closing: the gently self-closing doors prevent items from falling out.



Miele@home**

Make your life smart: thanks to Miele@home, you can cleverly network your domestic appliances – for more options.

* depending on model

** Additional digital offer from Miele & Cie. KG. All smart applications are made possible with the Miele@home system. The range of functions can vary depending on the model and the country.

What do the icons mean?

All refrigeration appliance icons at a glance



Energy efficiency

Energy efficiency classes A to F are indicated. Miele's best rating for freestanding refrigeration appliances is A.



Sound emissions

States the exact sound emissions in decibel (dB).



Professional storage – food stays fresh for up to 5 times longer.



Spacious drawer with adjustable humidity levels for fresher fruit and vegetables.



Freezer system

No need for defrosting thanks to the circulation cooling system.



IceMaker

Ice maker with DirectWater mains water connection for quick and easy production of up to 100 ice cubes a day.



Lighting

Individually adjustable glass shelf lighting for optimum illumination thanks to FlexiLight 2.0



Maintenance-free, energy-saving and excellent illumination of the interior cabinet.



Door-opening mechanism

Even handle-free appliances can be opened particularly easily thanks to the lever action.



Easy opening of the appliance door.



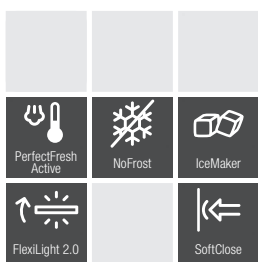
Door-closing damper

Gentle closing of the door prevents bottles stored in the door rack from wobbling.

Cooling

Product overview

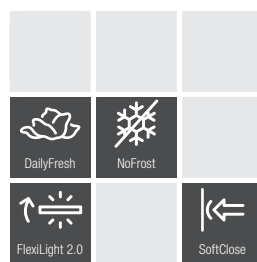
Integrated Refrigerators



KFNS 7795 D

- 56 cm wide fridge-freezer/ Humidity range
- 237L/ PerfectFresh Active/ FlexiLight 2.0
- FlexiTray/ FreshTouch TFT colour display
- DuplexCool/ DynaCool/ NoFrost
- SoftClose/ Hinged right, convertible
- MobileControl via Miele App*
- Internal ice maker
- Country of Origin: Germany
- HK Energy Efficiency: Grade 1

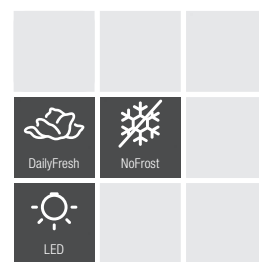
HK\$ 55,000



KFNS 7784 D

- 56 cm wide fridge-freezer/ Humidity range
- 243L/ DailyFresh/ FlexiLight 2.0
- FlexiTray/ FreshTouch TFT colour display
- DuplexCool/ DynaCool/ NoFrost
- SoftClose/ Hinged right, convertible
- MobileControl via Miele App*
- Country of Origin: Germany
- HK Energy Efficiency: Grade 1

HK\$ 48,000



KFNS 7734 D

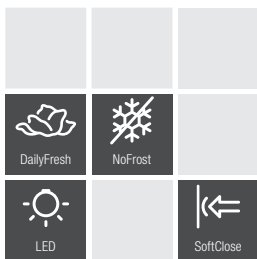
- 56 cm wide fridge-freezer/ Humidity range
- 245L/ DailyFresh
- SensorTouch LCD display
- DuplexCool/ DynaCool/ NoFrost
- Hinged right, convertible
- MobileControl via Miele App*
- Country of Origin: Germany
- HK Energy Efficiency: Grade 1

HK\$ 35,000

Cooling

Product overview

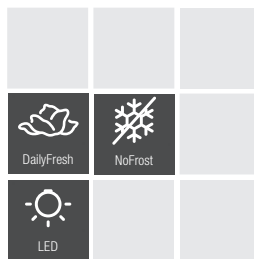
Freestanding refrigerators
and freezers



KFN 4776 ED edt/cs

- 75 cm wide fridge-freezer
- 406 L/ CleanSteel/ TouchControl
- EasyOpen-lever handle
- DuplexCool/ DynaCool/ NoFrost
- DailyFresh/ SuperCool/ SuperFreeze
- SoftClose/ Hinged right, convertible
- MobileControl via Miele App*
- Country of Origin: Bulgaria
- HK Energy Efficiency: Grade 1

HK\$ 39,000



KFN 4375 DD edt/cs

- 60 cm wide fridge-freezer
- 325 L/ CleanSteel/ TouchControl
- SideOpen
- DuplexCool/ DynaCool/ NoFrost
- DailyFresh/ SuperCool/ SuperFreeze
- Hinged right, convertible
- Country of Origin: Bulgaria
- HK Energy Efficiency: Grade 1

HK\$ 29,000

Cooling

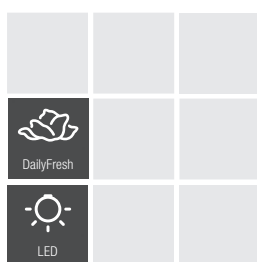
Product overview



FNS 4382 E edt/cs

- side-by-side model
- 60 cm wide freezer
- 260 L/ CleanSteel/ TouchControl
- SideOpen
- NoFrost/ SuperFreeze
- Hinged left, convertible
- HK Energy Efficiency: Grade 1
- Country of Origin: Germany

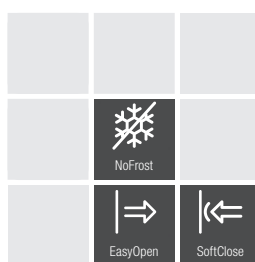
HK\$ 32,000



KS 4383 ED edt/cs

- side-by-side model
- 60 cm wide refrigerator
- 396 L/ CleanSteel/ TouchControl/ DailyFresh
- SideOpen
- DynaCool/ SuperCool
- Hinged right, convertible
- HK Energy Efficiency: Grade 1
- Country of Origin: Bulgaria

HK\$ 24,000

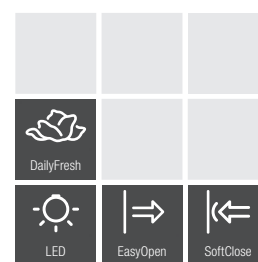


FNS 4782 E

- side-by-side model
- 60 cm wide freezer
- 260 L/ TouchControl
- EasyOpen lever handle
- NoFrost/ SuperFreeze
- SoftClose/ Hinged left, convertible
- MobileControl via Miele App*
- HK Energy Efficiency: Grade 1
- Country of Origin: Germany

CleanSteel
BlackSteel

HK\$ 36,000
HK\$ 37,000



KS 4783 ED

- side-by-side model
- 60 cm wide freezer
- 398 L/ TouchControl/ DailyFresh
- EasyOpen lever handle
- DynaCool/ ComfortClean/ SuperCool
- SoftClose/ Hinged right, convertible
- MobileControl via Miele App*
- HK Energy Efficiency: Grade 1
- Country of Origin: Bulgaria

CleanSteel
BlackSteel

HK\$ 28,000
HK\$ 29,000

* Please see miele.hk for the set up requirement

Miele MasterCool

High-end design and technology on a large scale



Impressive looks

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 this level of attention to detail.



Design at its best

The unique special features of the interior cabinet leave nothing to be desired. Horizontal lines emphasise the puristic design. The timeless design of the interior cabinet supports the perfect, glare-free illumination of the appliance.



Stunning lighting

BrilliantLight sets new standards within our MasterCool series. Multiple LED strips perfectly illuminate the entire inner cabinet of the appliance, displaying the food in a perfect light colour.



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 embody this high quality. Knowledge and experience are the best advisors on the path to high-end products.



reddot design award

Award for design: the new MasterCool appliances from Miele.



Maximum convenience

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

Miele MasterCool

MasterFresh freshness system - Pure enjoyment and natural taste

DuplexCool Pro freezing system - Long storage times for greater convenience



MasterFresh

Fresh food is the basis for wholesome, healthy living. Fruit and vegetables should be consumed as crisp and fresh as when purchased at the local market. But who has the time to buy fresh ingredients every day?

Apart from the quality of the food at the point of purchase, the right storage conditions are also important. The storage conditions determine how fresh, tasty and healthy food still is when preparing it for consumption.

The drawers of your Miele MasterCool appliance provide the perfect climate for the gentle storage of your food. Thanks to the innovative MasterFresh function, the refrigerator temperature is particularly low, so that vitamins and minerals are preserved for a long time. The air humidity is also perfectly adjusted to suit fruit, vegetables, dairy products, fish and meat. This ensures that food stays fresh for up to three times longer.



DuplexCool Pro

The refrigerator and freezer have separate cooling circuits which ensure an optimum climate in both sections. In addition, there is no air exchange between the two areas. This prevents food in the refrigerator from drying out, and odours from fish, onions or cheese, for example, are not transferred to food in the freezer section.

In addition to the DuplexCool functionality, DuplexCool Pro provides maximum cooling with two separate compressors – one for each cooling circuit.

DuplexCool Pro is therefore the professional solution as it provides the safest storage conditions for your food in fridge-freezers.



Which convenience features would you like?

The product highlights* of Miele MasterCool

Push2open

Convenient and reliable: a gentle press is all it takes to open the door of your Miele MasterCool appliance. This unique mechanism ensures maximum convenience – simply pull the door to open it further and take out whatever you need. Thanks to Push2open, MasterCool appliances have an unobtrusive, minimalist design and can be integrated flush into any handleless kitchen. Prefer a classic design? Push2open can easily be converted to Pull2open via the control panel. The door won't respond to pressure – pull gently on the handle instead and the door will open automatically.



BrilliantLight

Soft and attractive: high-quality LED strips offer perfect illumination and a beautiful lighting mood.



MasterFresh

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



IceMaker

Produced quickly and stored: Miele's IceMaker has separate controls and can produce up to 150 ice cubes a day.



Ice/Water dispenser

Pure luxury: at the touch of a button you are treated to ice and chilled water from the Ice/Water Dispenser.



SommelierSet

Everything well thought through: cooling glasses, preparing wine for decanting and the conditioning of opened bottles to perfection.

What do the icons mean?

All MasterCool icons at a glance



Door-opening mechanism

Applying light pressure to the appliance door activates the automatic opening feature.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Freshness system

Professional storage – food stays fresh for up to 3 times longer.



Freezer system

No more defrosting and cleaning of the appliance.



IceMaker

Ice cube maker with mains water connection for quick and easy production of up to 150 ice cubes a day.



Ice/Water dispenser

At the touch of a button you are treated to ice and chilled water from the front of the appliance.



Lighting

The stylish LEDs fully illuminate every area of the appliance.



SommelierSet

Allows professional decanting, provides chilled glasses and wine bottles at serving temperature, even after opening.



Storage racks

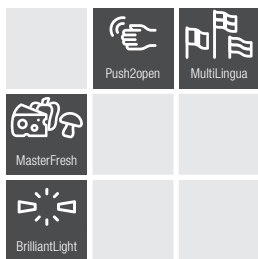
Secure hold for every bottle with individually adjustable slats.



MasterCool II

Product overview

Built-in refrigerators*

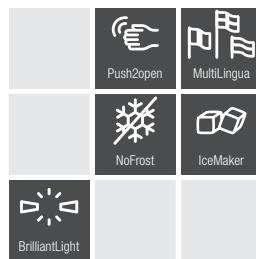


K 2801 Vi

- 75 cm wide/ 461 L
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- BrilliantLight/ MasterFresh/ DynaCool
- White lacquered aluminum interior
- MaxLoad hinge right, convertible
- Country of Origin: Turkey
- HK Energy Efficiency: Grade 4

HK\$ 125,000

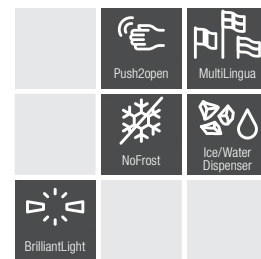
Built-in freezers*



F 2411 Vi

- 45 cm wide/ 224 L
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- Internal IceMaker/ NoFrost
- BrilliantLight
- White lacquered aluminum interior
- MaxLoad hinge left, convertible
- Country of Origin: Turkey
- HK Energy Efficiency: Grade 3

HK\$ 120,000



F 2671 Vi

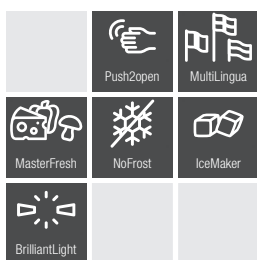
- 60 cm wide/ 297 L
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- Through-the-door ice/water dispenser/ NoFrost
- BrilliantLight
- White lacquered aluminum interior
- MaxLoad hinge left
- Country of Origin: Turkey
- HK Energy Efficiency: Grade 5

HK\$ 125,000

MasterCool II

Product overview

Built-in fridge-freezer*

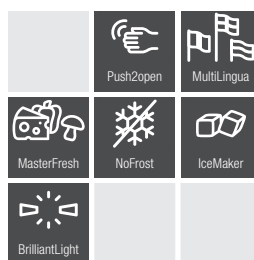


KF 2911 Vi

- 90 cm wide/ 505 L
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- BrilliantLight/ MasterFresh/ DynaCool
- Internal IceMaker/ NoFrost
- White lacquered aluminum interior
- MaxLoad hinge left, convertible
- Country of Origin: Turkey
- HK Energy Efficiency: Grade 1

HK\$ 150,000

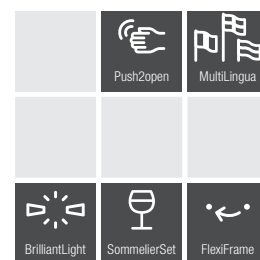
Built-in wine units*



KF 2801 Vi

- 75 cm wide/ 402 L
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- BrilliantLight/ MasterFresh/ DynaCool
- Internal IceMaker/ NoFrost
- White lacquered aluminum interior
- MaxLoad hinge right, convertible
- Country of Origin: Turkey
- HK Energy Efficiency: Grade 1

HK\$ 140,000



KWT 2671 ViS

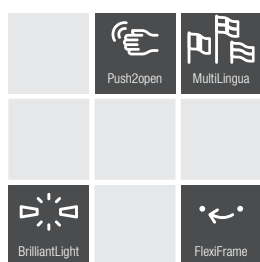
- 60 cm wide/ 361 L/ 77 bottles
- Sommelier Set/ FlexiFrame/ NoteBoard
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- 3 temperature zones / 5°C - 20°C
- DynaCool/ UV filter glass door
- BrilliantLight
- MaxLoad hinge left, convertible
- Country of Origin: Turkey

HK\$ 150,000

* front panel not included

MasterCool II

Product overview



KWT 2611 Vi

- 60 cm wide/ 361 L/ 104 bottles
- FlexiFrame/ NoteBoard
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- 3 temperature zones / 5°C - 20°C
- DynaCool/ UV filter glass door
- BrilliantLight
- MaxLoad hinge left, convertible
- Country of Origin: Turkey

HK\$ 140,000





Which convenience features would you like?

The product highlights* of Miele wine units

**Exclusive
to Miele**

SommelierSet

The exclusive Miele SommelierSet brings together style and functionality in perfect harmony. This set offers ample space for storing your glasses and wine bottles in ideal conditions. Treat your guests to vintage champagne or white wine – served in perfectly chilled glasses. The wine bottles can be stored upright so you can enjoy perfectly conditioned wine even from opened bottles. One of the special highlights is the removable tray with a wipeable silicone mat, which allows you to present your wine with sublime elegance. In addition, small wine accessories can be stored stylishly and neatly in the accessories box. As a result, every moment spent enjoying a glass of wine epitomises sophistication and hospitality.



PresenterFrame

Functional and elegant: store a variety of special wines in style and under ideal conditions.



Temperature zones

Perfect temperature: the three temperature zones with separate controls ensure a delightful wine experience.



**Exclusive
to Miele**

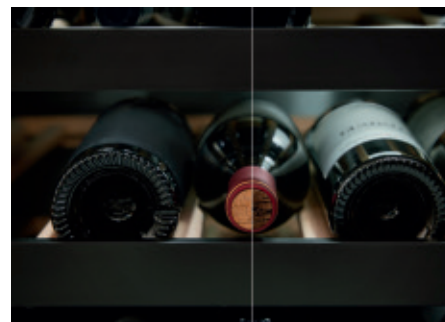
FlexiFrame

Flexible storage: the wooden slats can be adjusted to the size of the bottles being stored in just a few steps.



NoteBoard

For individual labelling: every wooden shelf features a removable strip for labelling bottles.



ActiveHumidity

Ideal storage conditions: customise the humidity for perfect wine storage.

Which convenience features would you like?

The product highlights* of Miele wine units



Glass door with UV screen

For unadulterated taste: reliably protect your wine against external influences.



Low-vibration storage

Exceptionally quiet: ensure gentle and low-vibration storage for your wine thanks to innovative components.



Door lock

Secure your wine collection: the manual door lock ensures your wine is stored securely at all times.



SilenceSystem

Enjoy your wine in peace: our SilenceSystem reduces noise and ensures the wine unit operates quietly.



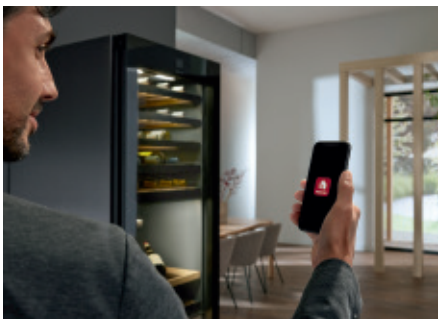
LED lighting

Efficient and customisable: adjust the light intensity to present your wine collection in the best light.



SoftClose

Quiet and safe: the doors close quietly, gently and as if of their own accord for storage without any vibrations.



Miele@home**

Make your life smart: thanks to Miele @ home, you can cleverly network your domestic appliances – for more options.

* depending on model

** Additional digital offer from Miele & Cie. KG. All smart applications are made possible with the Miele@home system. The range of functions can vary depending on the model and the country.

What do the icons mean?

All wine unit icons at a glance



Sound emissions

States the exact sound emissions in decibel (dB).



Temperature zone

You can get appliances with one, two or three temperature zones, in which the temperature can be individually selected.



Lighting

Energy efficiency classes D to G are indicated. Miele's best rating for wine units is D.



Maintenance-free, energy-saving and excellent illumination of the interior cabinet.



Storage racks

Even magnum bottles can be stored thanks to wooden slats which can be repositioned in two directions.



Secure hold for every bottle with individually adjustable wooden slats.



SommelierSet

Allows professional decanting, provides chilled glasses and wine bottles at serving temperature, even after opening.



PresenterFrame

Stylish presentation of special wines and ideal storage of opened bottles.



Wine conditioning units

Product overview

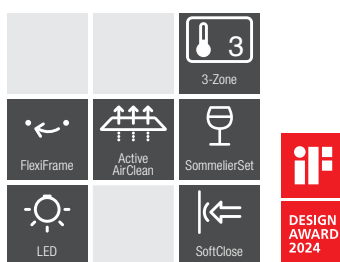
Freestanding wine-units



KWTS 4785 F obsw

- 60 cm wide/368 L/153 bottles
- 2 temperature zones/5°C - 20°C
- PresenterFrame/ActiveHumidity
- 6 Beech wooden shelves with NoteBoard
- TouchControl/MobileControl*
- BlackSeel dry back wall
- Charcoal filter/UV resistant glass door
- SoftClose/Right hinged, convertible
- Country of Origin: Bulgaria

HK\$ 68,000



KWT 4999 F obsw

- 70 cm wide/562 L/146 bottles
- 3 temperature zones/5°C - 20°C
- SommellerieSet/ActiveHumidity
- 9 Beech wooden shelves with NoteBoard and FlexiFrame
- TouchControl/MobileControl*
- BlackSeel dry back wall
- Charcoal filter/UV resistant glass door
- SoftClose/Right hinged, convertible
- Mechanical door lock
- Country of Origin: Bulgaria

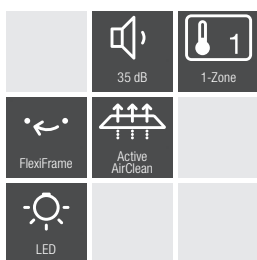
HK\$ 108,000



Wine conditioning units

Product overview

Built-under wine units



KWTUS 7054 F

- 60 cm wide/110 L/44 bottles
- 1 temperature zone/5°C - 20°C
- Integrated front-open handle
- ActiveHumidity/Dry back wall
- FlexiFrame/NoteBoard/TouchControl/MobileControl*
- DynaCool/UV filter glass door
- Right hinged, convertible
- Side-by-side installation possible
- Country of Origin: Austria

HK\$ 52,000

Installation accessories for wine conditioning units



KSKBU7000 Side-by-side kit

- For a high-quality side-by-side combination of undercounter wine cabinets KWTUS 7054 F

HK\$ 1,000

Installation accessories for MasterCool II



KFP 1805 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool freezers in your kitchen
- For 45 cm wide freezers without an ice cube/water dispenser in the door F 2411 Vi

HK\$ 11,000



KFP 2445 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool freezers in your kitchen
- For 60 cm wide freezers with an ice cube/water dispenser in the door F 2671 Vi

HK\$ 13,000



KFP 3005 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool refrigerators in your kitchen
- For 75 cm wide refrigerators K 2801 Vi

HK\$ 13,000



KFP 3015 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool refrigerators and freezers in your kitchen
- For the upper door on 75 cm wide fridge-freezer combinations KF 2801 Vi

HK\$ 11,000



KFP 3025 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool refrigerators and freezers in your kitchen
- For the lower door on 75 cm wide fridge-freezer combinations KF 2801 Vi

HK\$ 8,000



KFP 3615 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool refrigerators and freezers in your kitchen
- For the upper door on 90 cm wide fridge-freezer combinations KF 2911 Vi

HK\$ 11,000



KFP 3625 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool wine units in your kitchen
- For the lower door on 90 cm wide fridge-freezer combinations KF 2911 Vi

HK\$ 8,000



KFP 2455 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool wine units in your kitchen
- For 60 cm wide units KWT 2611 Vi/ KWT 2671 ViS

HK\$ 16,000

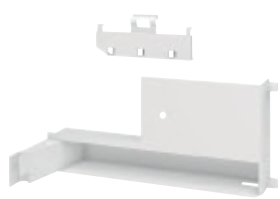


KSK 2001 side-by-side kit

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

HK\$ 11,000

Installation accessories for MasterCool II



KHK 2010 lh
KHK 2000 rh

KHK 2010 lh

- For door re-hinging to the left for MasterCool models

KHK 2000 rh

- For door re-hinging to the right for MasterCool models

HK\$ 850



KTK 1820 ed

- Toe kick plinth for 45 cm MasterCool II models

HK\$ 900



KTK 2420 ed

- Toe kick plinth for 60 cm MasterCool II models

HK\$ 1,100



KTK 3020 ed

- Toe kick plinth for 75 cm MasterCool II models

HK\$ 1,300



KTK 3620 ed

- Toe kick plinth for 90 cm MasterCool II models

HK\$ 1,500



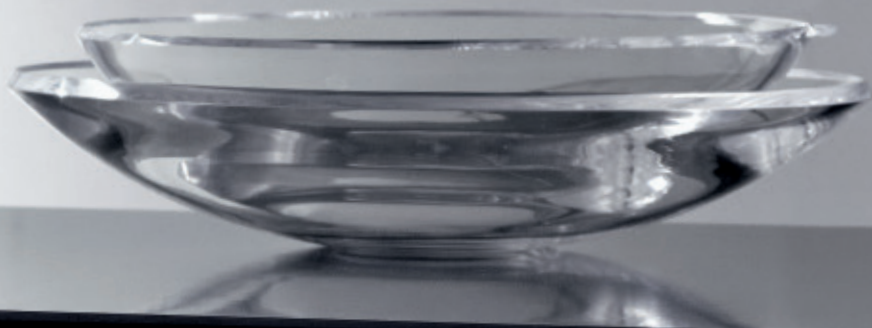
DS 6808 SS

- Handle for MasterCool appliances
- Two color options are available to suit individual furniture designs
- To match appliance handles and handles on kitchen furniture

Stainless Steel: HK\$ 1,800
Chrome: HK\$ 1,800







DISHWASHERS

The Miele logo is a red rectangular label with the word "Miele" in white, serif font, positioned inside the washing machine drum. The drum is filled with water and suds, and a white detergent dispenser is visible on the right side. The machine's door is open, and the surrounding area is metallic and reflective.

Miele

Power
Disk 
All in 1

AutoDos

Exclusive
to Miele

Superior cleaning system

AutoDos – a world first:

AutoDos automatic dispensing system with integrated PowerDisk.

Superior cleaning system, unparalleled freedom!

Discover excellent cleaning results with AutoDos: the world's first innovative automatic dispensing system with integrated PowerDisk – developed by Miele. We developed our dishwashers and our exclusive powder granulate as a precisely coordinated system. Depending on the selected programme, the powder granulate is automatically dispensed – exactly the right quantity at exactly the right time. Repeated dispensing within a programme is also possible. A sensor in the Automatic programme measures the degree of soiling and adapts the dosage accordingly.



The new generation dishwashers offer maximum user convenience. You can choose to either use the automatic AutoDos dispensing system with integrated PowerDisk or dispense tabs or powder the traditional way via the dispenser chamber. You decide when and which detergent you use.

For approximately one month, you do not have to worry about your dishwasher having sufficient detergent whenever you start a programme, as the innovative dispensing technology with PowerDisk contains enough powder granulate for an average of 20 dishwashing programmes¹⁾. This gives you a new kind of freedom.

The same applies to AutoStart: once programmed, the world's first autonomous dishwasher starts automatically at the desired time on the selected day. This makes your everyday life easier and you benefit from the unique convenience that it offers.

¹⁾ In the ECO 50°C programme



Miele offers different dishwasher construction types for your kitchen.

What type of appliance would you like?

The construction types of Miele dishwashers



Fully integrated dishwashers

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



Handleless dishwashers with Knock2open

Tap twice on the front of the appliance and the dishwasher door will open automatically — it does not require a handle.





Always hygienically clean

The combination of sophisticated dishwashing technology and high temperatures ensures particularly hygienic results. The perfectly directed spray nozzles of our three full-size spray arms reach every part of the crockery. Thus no residue remains and you always enjoy excellent cleanliness.

Miele has been manufacturing dishwashers for more than 80 years. These have undergone constant development. Using state-of-the-art development tools and production processes, Miele today produces dishwashers which meet the highest standards. You can trust us: baby bottles, for example, are hygienically cleaned by using high temperatures - certified by the Rhine-Waal University of Applied Sciences*.

* To find out more about the methods used for the hygiene test use the following link <https://www.miele.com/g7000-c>



You can trust us: Miele's hygiene programme removes more than 99.99 % of specific bacteria from crockery – certified by the German Rhine-Waal University of Applied Sciences*. This ensures that delicate items of crockery such as baby bottles are hygienically cleaned by our dishwashers.

CERTIFIED HYGIENE



Tested in
Germany

Test: 02000588D



Which product features are particularly important to you?

The product benefits of Miele dishwashers*



Exclusive to Miele **3D MultiFlex tray C¹⁾**
Stress-free loading: ingenious adjustment options create space in the dishwasher even for small items.



Exclusive to Miele **BrilliantLight²⁾**
LED lighting in the interior cabinet gives you a perfect view for loading and unloading your crockery even in darker spaces.



Exclusive to Miele **M Touch display**
Large-format display and scrolling by swiping to the side for quick and easy operation.



FlexLine basket C
Flexibility creates convenience: easy adjustment and flexible loading for the best cleaning results.



Exclusive to Miele **Patented³⁾ AutoOpen drying**
Perfect drying of your crockery: thanks to patented AutoOpen technology.



Exclusive to Miele **AutoClose**
Very slight pressure against the door is sufficient to activate the motorised AutoClose door closing feature.



Exclusive to Miele **Knock2open⁴⁾**
Ingenious: the dishwasher integrates seamlessly into handleless kitchens – and opens automatically with a knock.



ExtraQuiet
Extremely quiet: the programme produces sound emissions from just 37 dB(A) and is so quiet that you can hardly hear it.



SensorDry
Intelligent adaptation of the dishwasher programme saves energy and time when drying.

Which product features are particularly important to you?

The product benefits of Miele dishwashers*



ComfortClose

Practical: the door is extremely easy to open and close, and stays open in any position.



Brilliant GlassCare⁵⁾

Gentle and delicate: Brilliant GlassCare ensures your glasses are handled with care.



Hot water connection

Up to 35% electricity savings⁶⁾: all Miele dishwashers can be connected to a hot water connection with a temperature of up to 60°C.



EcoPower technology

Saving water and energy: efficient use of resources thanks to the cleverly designed water supply.



Half load

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



Fresh water dishwashers use as little as 6 litres

Minimum water consumption in the Automatic programme for the best results and for protecting resources.



Timer

Clever: the machine automatically selects the cheapest electricity tariff every time.



SolarSave

Unbeatable: electricity consumption of just 0.06 kWh per wash cycle with hot water supplied by solar energy, heat-pump technology or gas/oil heating.

* Features vary depending on model

¹⁾ Patent: DE102008062761, EP2201887, US9516990

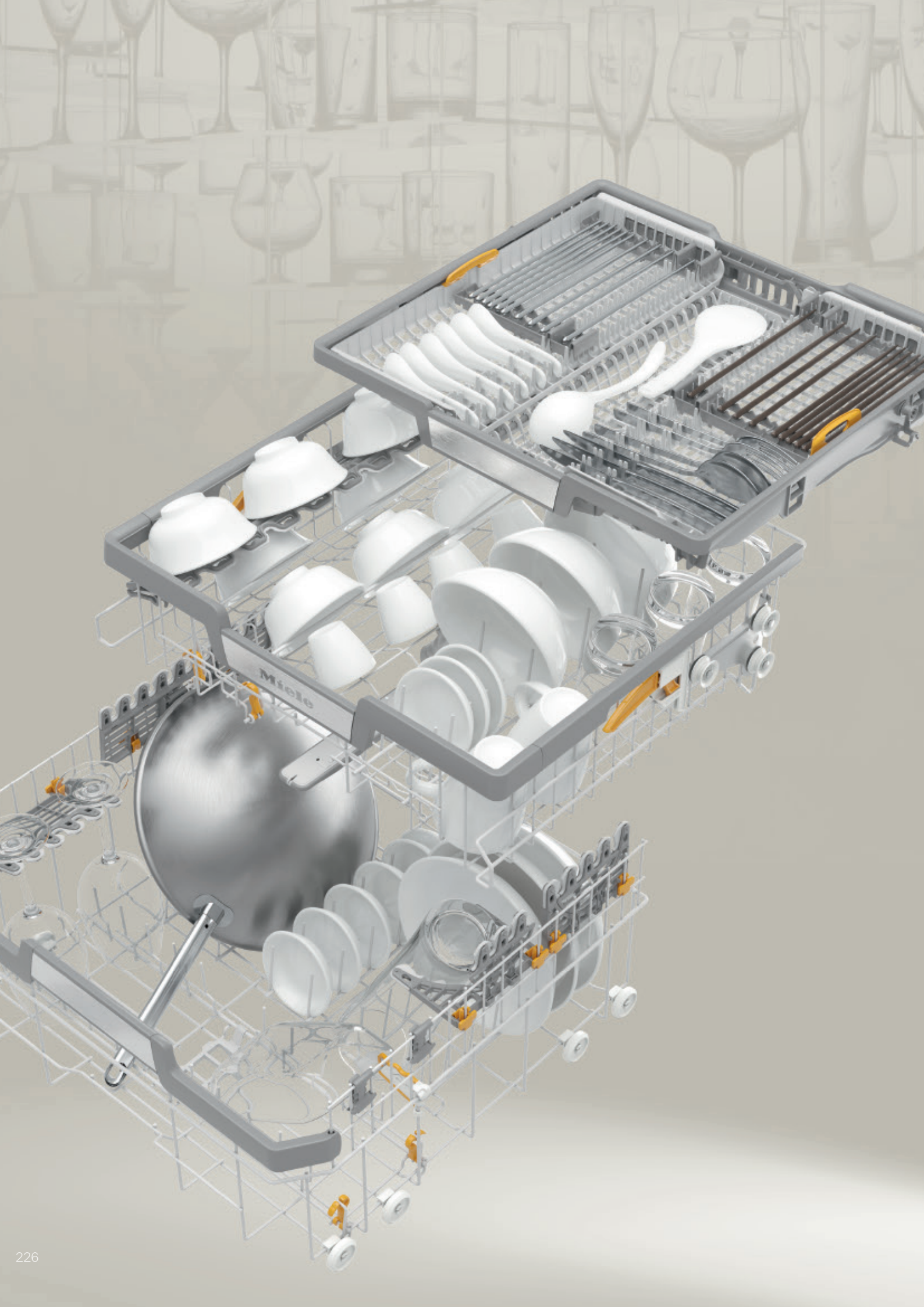
²⁾ Patent: EP2233061, US8297768

³⁾ Patent: DE102007008950, EP2120671, US8671587

⁴⁾ Patent: EP2428153, US875824, US9267319

⁵⁾ In the Gentle programme

⁶⁾ In average of programme mix compared to cold water connection



Which basket features would you like?

The MaxiComfort basket designs of Miele Generation 7000 dishwashers*



**Exclusive
to Miele**

3D MultiFlex tray

Every item of cutlery is separated, food deposits are completely removed and the cutlery is dried perfectly. Smaller items of crockery such as espresso cups can also be properly accommodated.



**Exclusive
to Miele**

FlexCare glass holder

Unique safe and secure positioning: integrated silicone padding and textured surface ensure that items are held securely.



**Exclusive
to Miele**

FlexCare cup rack

Protective silicone elements and a new textured surface for a perfect hold.



XL Assist

Perfect for large items: you can use XL Assist to position pots and bowls in a space-saving way.



MultiClip

Practical for small items: you can use the MultiClip to secure small bowls, tins or lids in the basket.



FlexCare Glass & Bottle

Maximum flexibility: bottles and glasses are held securely in the lower basket for optimal cleaning.



Split hinged row of spikes

Bowls can be perfectly positioned and dried.



Ergonomic basket handles

Simplifying everyday life: the basket handles make loading and unloading easy.



MIELE DISHWASHERS ARE TESTED TO THE EQUIVALENT OF 20 YEARS' SERVICE LIFE.¹⁾

30 % of our development time is spent on the test phase. This is to ensure that we can promise you 20 years of sparkling perfection and gentle and thorough cleaning of even your most delicate glasses.



You shouldn't be able to hear a dishwasher — only see it. That's why every machine is tested to ensure that it runs particularly quietly as well as to guarantee it delivers exceptional longevity and hygienic, sustainable performance.

Just think, you could save 590,000 litres²⁾ of water. And also benefit from outstanding results, year after year.



1) During development phase of the dishwasher series G 7000 Miele has tested models & core components with 5600 dishwashing cycles (simulating 280 cycles p.a.) in various programs. No representation is made on the conditions of the final products. For more information: miele.hk/20years

2) Over the expected lifespan, our machines save 596,484 liters of fresh water, or 3977 bathtubs. In comparison with hand wash, 5 rinsing cycles per week with 14 standard places setting over 20 years (one bathtub with an average of 150l). For more information: miele.hk/20years

What do the icons mean?

All dishwasher icons at a glance



Water consumption

The most economical dishwashers use only 6 litres in the Automatic programme.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Sound emissions

The quietest dishwasher has sound emissions from just 38 dB in the ExtraQuiet programme.



Cutlery cleaning

The patented 3D MultiFlex tray C ¹⁾ offers perfect convenience for the highest demands and the height, width and depth can be perfectly adjusted.



QuickPowerWash

Best A-rated cleaning performance in less than one hour with Miele tabs or PowerDisks®.



AutoDos

Automatic dispensing of detergent for perfect cleaning results and maximum convenience.



BrilliantLight

4 high-performance LEDs for perfect illumination of the interior cabinet.



Control panel concept

Quick and simple swipe operation on the fully integrated touch display.

* 10 % more energy efficient than the threshold value for energy efficiency rating A+++

** in the ExtraQuiet programme

¹⁾ Patent: DE102008062761, EP2201887, US9516990

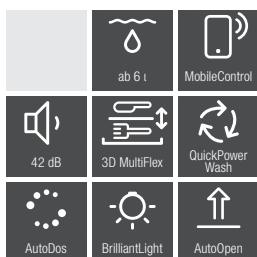
Dishwasher

Product overview

Fully-integrated dishwasher, 60 cm wide, 16 Asian place settings



door panel not included



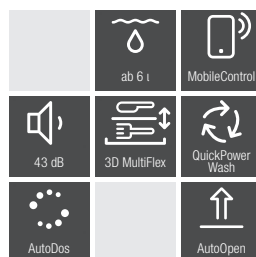
G 7984 C SCVi K2O

- 2-line M Touch Vi TFT colour display with Chinese
- Knock2Open, BrilliantLight
- AutoDos automatic detergent dispensing
- MobileControl via Miele App*
- 3D MultiFlex tray with chopstick holder
- MaxiComfort basket design for Asian crockery
- 16 Asian place setting
- 15 programmes/Hygiene programme
- 5 programme options
- AutoOpen/AutoClose/ComfortClose
- Quiet operation - 42 dB
- Country of Origin: Europe

HK\$ 42,000



door panel not included



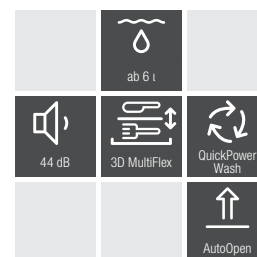
G 7654 C SCVi

- 1-line TFT display with Chinese
- AutoDos automatic detergent dispensing
- MobileControl via Miele App*
- 3D MultiFlex tray with chopstick holder
- ExtraComfort basket design for Asian crockery
- 16 Asian place setting
- 12 programmes/Hygiene programme
- 4 programme options
- AutoOpen/ComfortClose
- Quiet operation - 43 dB
- Country of Origin: Europe

HK\$ 34,000



door panel not included



G 7264 C SCVi

- 1-line LCD display with Chinese
- 3D MultiFlex tray with chopstick holder
- ExtraComfort basket design for Asian crockery
- 16 Asian place setting
- 10 programmes
- 4 programme options
- AutoOpen/ComfortClose
- Quiet operation - 44 dB
- Country of Origin: Europe

HK\$ 27,000

* Please see miele.hk for the set up requirement

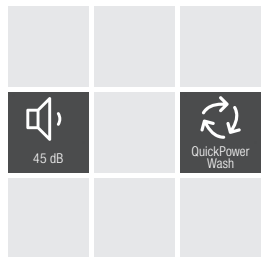
Dishwasher

Product overview

Fully-integrated dishwasher,
45 cm wide, 9 place settings



door panel and handle not included



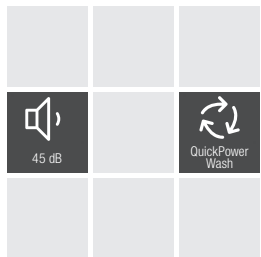
G 5050 C SCVi

- 3-digit LED display with Chinese
- Standard cutlery tray with chopstick holder
- Comfort basket design for Asian crockery
- 16 Asian place setting
- ComfortClose
- Quiet operation - 45 dB
- Country of Origin: Czech Republic

HK\$ 22,000



door panel and handle not included



G 5481 SCVi

- 3-digit LED display with Chinese
- Standard cutlery tray
- Comfort upper & lower basket
- 9 place setting
- ComfortClose
- Quiet operation - 45 dB
- Country of Origin: Czech Republic

HK\$ 22,000

Installation accessories for dishwashers

Product overview



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 702/72: W x H, 60 x 71.5 cm	
M-No. 10986760	HK\$ 4,300
GFVi 702/77: W x H, 60 x 76.5 cm	
M-No. 12670620	HK\$ 4,300



Front panels for fully-integrated dishwashers

- In CleanSteel, 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 701/72: W x H, 60 x 71.5 cm	
M-No. 10986740	HK\$ 4,300
GFVi 701/77: W x H, 60 x 76.5 cm	
M-No. 10986750	HK\$ 4,300

Detergents for Miele Dishwashers



PowerDisk All in 1

- Detergent for dishwashers with AutoDos
- Also with rinse aid and dishwashing salt function
- Active oxygen for thorough cleaning

1 Pack	HK\$ 130
6 Packs	HK\$ 700



Delivery and Installation Service

When convenience can be relied upon

We want to ensure that you have a smooth start with your Miele appliances.

If you wish, we can deliver your new appliances to your home where they will then be installed by a Miele specialist.

Having your appliances commissioned professionally ensures that they will work perfectly. This is also a good opportunity for you to get familiar with the wide range of features that they offer. At Miele we like to support you right from the outset and make sure that you get the most out of your appliances.

Be on the safe side right from the start

The service we offer ensures that your appliances are installed correctly, meeting the prerequisites of our manufacturer's warranty.

Miele specialists make all the difference

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

Further information on our Delivery and Installation Service can be obtained from our website www.miele.hk and from Miele's Customer service hotline 2610 1025.

Individual Product Consultation

When information creates excitement

Miele appliances are of high quality and innovative — by purchasing Miele, you have opted for the best. To ensure that you enjoy your appliances and their wide range of functions even more, we would like to introduce you to an attractive offer: the Miele Home Program.

This service is tailored to suit your personal needs. It offers you comprehensive advice on the functions and optimum use of your Miele appliances in the comfort of your own home.

Together with you we will programme your appliances to suit your personal needs. We will explain specific features and give you advice on maintenance and operation. We will also show you how to achieve the best results and give you valuable tips to ensure that you enjoy your Miele appliances for a very long time.

Personal advice

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

Setting up your favourite programmes

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

Tips & tricks for perfect results

You will be given helpful information on how to use and look after your appliances.

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



Miele Extended Warranty

When peace of mind becomes the standard

Maximum peace of mind with Miele Extended Warranty

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

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

Maximum security

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

Ultimate 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 quick and reliable help.

Miele warranty

Prices are valid for one appliance only

For 5 years: HK\$3,500 per appliance (except Dialog oven & MasterCool*)

For 10 years: HK\$7,000 per appliance (except Dialog oven & MasterCool*)

*For Dialog oven and MasterCool, please refer to the following details:

	5 years	10 years
Dialog oven (Per appliance)	HK\$6,000	HK\$12,000
MasterCool (Per appliance)	HK\$6,000	HK\$18,000

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

Maintenance Service

When longevity is part of our philosophy

You have already made an excellent choice by buying Miele appliances with their legendary reputation for longevity. We would like you to enjoy your appliances for a very long time and offer you an exclusive Maintenance Service.

This Maintenance Service 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 valuable advice on how to operate your Miele appliances.

Appliances hold their value

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

Perfect results

Regular care, maintenance, functional checks and programme updates guarantee excellent results at all times.

Useful tips

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

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



Miele in-house service

Your partner for all service needs

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.

Miele considers perfect service to be more than simply providing expert assistance in the event of technical problems. Miele provides support from delivery and installation right through to when appliances are commissioned.

Never very far away

Our Miele technicians are 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 an aim to achieve 90% first fix rate.

Reliable supply of spare parts

Not only can you expect legendary Miele quality from original Miele spare parts, you can also rely on them to be readily available – even many years after purchasing your appliance.

Easy to reach

Contact us by 2610 1025 or customerservices@miele.com.hk if you require assistance:
Monday to Saturday: 9:00am - 6:00 pm
except Sunday and public holidays
Further information on these topics is available from our websites (www.miele.hk)

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.

Flagship Miele Experience Centre

UG/F, Henry House
42 Yun Ping Road
Causeway Bay
Hong Kong

Tel: +852 2890 1018
experiencecentre@miele.com.hk

Miele (Hong Kong) Ltd

41/F - 4101
Manhattan Place
23 Wang Tai Road
Kowloon Bay
Hong Kong

Tel: +852 2610 1331
mielehk@miele.com.hk
www.miele.hk

Authorized Dealers



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