Clock/Timer



Depending on the position of the function selector \bigcirc and/or which button is pressed, Confirm with OK. the following symbols will appear:

Symbols in the display/ allocated function				
\triangle	Minute minder	Any		
خ الناب	Duration			
: <u>ن</u> ځ	Finish time	Oven function		
Ī	Temperature indicator light	Tunction		
<u>(1</u>)	Time of day			
Р	Settings	0		
5	Status			
\bigcirc	System lock			

You can only set or change a function if the function selector is in the correct position.

Sensors

Sen-	Use	
sor		
<	- Highlighting functions	
	 Reducing times 	
	Calling up settings P	
	 Changing the status 5 of a setting P 	
>	 Highlighting functions 	
	- Increasing times	
	 Changing the status 5 of a setting P 	
OK	- Calling up functions	
	 Saving set times and adjust- ed settings 	
	 Calling up set times 	

Cooking duration/finish time

switched on or off automatically.

For example:

The hours will flash.

■ Confirm with OK.

Changing the time of day

The time of day can only be changed

■ Press > repeatedly until (1) starts flash-

The hours are saved and the minutes will

when the function selector is at **0**.

■ Turn the function selector to **0**.

■ Use < or > to set the hours.

■ Use < or > to set the minutes.

The time of day is now saved.

Switching cooking programmes on and off automatically

duration 11 hours and 59 minutes) can be

You want a roast with a cooking duration of 90 minutes to be ready by 13:30.

■ Place the food in the oven.

■ Select the required oven function and the temperature.

■ Press > repeatedly until 🐉 starts flash-

■ Confirm with OK.

After a power cut, the time of day needs to be reset.

Cooking programmes (maximum cooking Setting a finish time

The time is now 11:15 am.

Setting a cooking duration

■ Confirm with OK.

00:00 appears in the display and the hours will flash.

The cooking duration is now saved. The symbol indicates a cooking duraswitch on. tion has been set.

If no finish time has been set, the cooking time will count down in minutes, and the last minute in seconds.

■ Press > repeatedly until 🖰 starts flash-

■ Use < or > to set the hours.

■ Confirm with OK.

- Use < or > to set the minutes.

Using the minute minder

12:45 appears in the display (= current time of day + cooking duration = 11:15 +

■ Confirm with OK.

The hours will flash.

The hours are saved and the minutes will

- Confirm with OK.

- Confirm with OK.

- Use < or > to set the minutes.
- Confirm with OK.

pears in the display.

(13:30 - 1:30 = 12:00) is reached, the oven heating, lighting and cooling fan will

Minute minder

Setting the minute minder

any activity in the kitchen (for a maximum the corresponding function. of 99 minutes and 59 seconds).

For example: 6 minutes and 20 seconds

■ Confirm with OK.

utes will flash.

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■ Press < repeatedly until △ starts flash</p>

- Use < or > to set the hours.
- The hours are saved and the minutes will

The finish time (1) is now saved and ap-

As soon as the start time

Changing or deleting times

Changing times (\triangle or \rightleftharpoons)

ter each change to confirm.

The minute minder \triangle can be used to time You can change the times by calling up Use < or > to change first the left and then the right numeric block. Press OK af-

> The changed time is saved. Deleting times (△ or ② or ③)

■ Press < or > repeatedly until the relevant symbol starts flashing, e.g. \triangle .

The left numeric block will flash.

■ Press < or > repeatedly until two lines



The set time for the selected function is

- The oven heating, lighting and cooling

To delete the settings for the cooking

duration $\frac{1}{2}$ and finish time $\frac{1}{2}$: Turn the

■ Confirm with OK.

Four lines appear:

■ Confirm with OK.

Depending on the function:

function selector to 0.

■ Use < or > to set the minutes.

00:00 appears in the display and the min-

Useful tip: Press < twice to set the max-

imum duration value of 99 for the min-

- Confirm with OK. The minutes are saved and the seconds
- will flash.
- Set the seconds using < or >.



fan will switch on (cooking duration (2)). The minute minder is saved and will count The set cooking duration starts countdown in seconds. ing down (finish time 건).

The \triangle symbol indicates that the minute The time of day appears if no cooking duminder has been set. ration or minute minder have been set.

■ When the minute minder time has elapsed, press OK.

Settings

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Settings overview

ngs	Statu	Status		
	50	The buzzer is switched off .		
er ne		The buzzer is switched on . You can adjust the volume. When you select a status you will hear the corresponding buzzer.		
	24 *	The time of day is shown in the 24-hour format.		
format	12	The time of day is shown in the 12-hour format. If you change the clock after 1:00 pm from a 12-hour clock to a 24-hour clock you will need to update the hour accordingly.		
	S 0 *	The system lock is switched off .		
m lock e oven	51	The system lock is switched on .		
	50	The keypad tone is switched off .		
ad tone	51*	The keypad tone is switched on .		

* factory setting

Changing settings

Your appliance is supplied with a number of factory default settings.

A setting P is changed by altering its sta-

- Turn the function selector to **0**.
- Press and hold < until P I appears.</p>

If you want to change another setting,

press < or > repeatedly until the relevant number appears ■ Confirm with OK.

The setting is selected and the current status 5 appears, e. g. 0.

To change the status:

The selected status is saved and the set-

To change further settings, proceed in the

If you do not want to change any further

There is no power to the oven.

- The system lock A is switched on.

There is no power to the oven.

Most minor problems which may occur during daily operation, you can remedy yourself. The following guide is intended to help you do this. Contact Miele if you cannot identify the cause of a problem or resolve it yourself.

You have only selected an oven function or a temperature.

		Contact Miele II you carii		
	Problem			
		The display is dark.		
l-hour	ı	The oven does not heat		
		12:00 is flashing in the di		
ly, for pow-		00:00 appears unexpect the display and ⊕ is flat at the same time. The bumight be sounding.		
		F XX appears in the displ		
		A noise can be heard aff cooking process.		

or pull out smoothly.

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- Press < or > repeatedly until the reguired status appears in the display.
- Confirm with OK. ting P appears again.

same wav.

■ Wait approx. 15 seconds until the time of day appears.

splay. There has been a power cut. Reset the time of day (see "Using for the first time"). tedly in The oven has been operating for an unusually long time and Turn the function selector to **0**. this has activated the safety switch-off function. The oven is now ready for use again immediately. Call Miele. A fault has occurred that you cannot resolve. The cooling fan is switched on. It switches off automatically after a certain period. Rust-like spots appear on cat- The catalytic cleaning process does not remove spices, Take the catalytic enamelled parts out of the oven and remove this type of soiling alytic surfaces. sugar and similar deposits. with a mild solution of hot water and washing-up liquid applied with a soft brush. Allow the parts to dry and then carefully reassemble them. Cakes and biscuits are not suf-- The ingredient quantities used are different from those · Check whether there has been a change to the recipe. The addition of more liquid ficiently baked after followor more eggs makes a moister mix which would take longer to cook. given in the recipe. ing the times given in the bak-- A different temperature from the one given in the recipe is | - Select the temperature required for the recipe. ing chart. - The material or colour of the baking tin is not suitable for - With Conventional Heat [] light coloured, shiny tins are less suitable. Use matt, Browning is uneven. the oven function. dark coloured baking tins. - The wrong temperature or shelf level was selected. If the unevenness is pronounced, check whether the correct temperature and shelf level have been selected. There will always be a slight unevenness. The oven lighting does not The halogen lamp is faulty and needs replacing. · Replace the lamp with a new halogen bulb (see "Operating and installation instructions"). - You have selected Gentle Bake The oven lighting does not switch on with this function. The FlexiClip telescopic run- The bearings in the FlexiClip telescopic runners are not suf- Lubricate the bearings with the special Miele lubricant. ners (if present) do not push in ficiently lubricated.

are heated.

The special lubricant is available from Miele.

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Check if the circuit breaker has tripped.

If it has, contact a qualified electrician or Miele.

Select both a function **and** a temperature.

Switch off the system lock (see "Settings").

If it has, contact a qualified electrician or Miele.

Check if the circuit breaker has tripped.

Problem solving quide

Quick Start Guide H2265E, H2265I, H2265B



Míele

These short instructions are **not** a substitute for the Operating and installation instructions. It is essential to familiarise yourself with the oven before using it for the first time. Please read the Operating and installation instructions carefully and pay particular attention to the Warning and Safety Instructions.

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Only the special Miele lubricant is designed to withstand the high temperatures in

the oven. Other lubricants may harden and stick to the FlexiClip runners when they

It is **essential** to read the separate Op erating and installation instructions supplied with the appliance.

- Press and release the function and temperature selectors if they are retracted.
- You need to set the time of day before vou can use the oven.

The function selector must be pointing to **0**. After connecting the oven to the electricity supply 12:00 flashes in the display.

■ Confirm with OK

12:00 will light up and (2) will flash. ■ While the ⊕ symbol is flashing confirm

The hours will flash.

■ Use < or > to set the hours.

■ Confirm with OK.

The hours are saved and the minutes will

■ Use < or > to set the minutes.

■ Confirm with OK.

The time of day is now saved.

Clean the oven interior and the accessories before using the oven for the first time. Take all accessories out of the oven, select Fan Plus 🔊 and heat up the empty oven at 250 °C for at least

Ensure that the kitchen is well ventilated.

Oven controls

Please refer to the separate **Operating**

and installation instructions supplied with your oven for detailed information on how to use the appliance.

These short instructions are intended to

Information in the Quick Start Guide that

only applies to certain models is marked

Cooker H226xE, H226xI

Oven H226xB

- Safety instructions
- Features and accessories
- Operation

as follows:

For baking, roasting and grilling

Installation and connection

only uses the term "ovens".

For cooker H226xE and H226xI:

Overview of functions

give you a quick overview.

- Cooking charts
- Notes on low temperature cooking and further applications like defrosting, bottling, drying food, and Gentle Bake

Please read the separate Operating and in-

ovens **and** cooker even though it generally

stallation instructions for the cooktop.

This Quick Start Guide applies to both

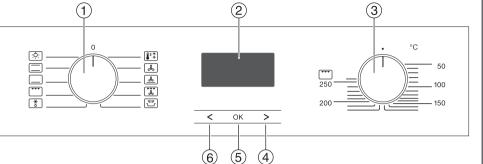
- Cleaning and care
- After sales service

- Rapid Heat-up

 - Fan Grill

- for switching on the oven lighting

- Intensive Bake
- Gentle Bake



- 1 Function selector
- pushing it in can be turned clockwise and an-

- can be retracted in the position **0** by

- : Lighting
- Conventional Heat
- Bottom Heat

- (2) Clock/Timer
- ti-clockwise
- function
- Grill

- separately and for selecting oven

- For changing times and settings

- displays the time of day and settings
- The temperature indicator light # in
- the display lights up whenever the oven is heating up.
- Temperature selector
- pushing it in
- can be turned clockwise until a resistance is felt and then turned back

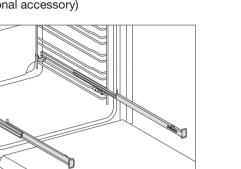
6 < sensor

- Temperature indicator light I
- - can be retracted in the position by
 - for selecting the temperature
 - temperatures are printed on the temperature selector E) I) and on the control panel B)
- (4) > sensor
- OK sensor For selecting functions and confirming
- For changing times and settings

Features

FlexiClip telescopic runners HFC 70-C

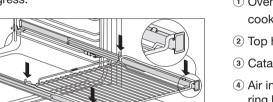
(Optional accessory)



FlexiClip telescopic runners can only be fitted on levels 1, 2 and 3.

Preferably fit the FlexiClip telescopic runners onto level 1. You can then use them for food which should be cooked on lev-

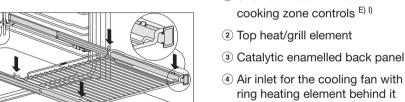
The FlexiClip telescopic runners can be drawn right out of the oven individually to give a good overview of the cooking in



- Always place the rack with the load-

The FlexiClip telescopic runners can support a maximum load of 15 kg.

Oven overview (features vary depending on model)



Shelf runners with 5 shelf levels 6 Oven floor with bottom heat ele-To prevent the risk of accessories sliding

- 7) Front frame with data plate Make sure that they are sitting securely on their runners in between the stop-
- ing surface in the lower position on the FlexiClip telescopic runners.

Accessories supplied

The accessories are not dishwasher-safe.

- 1) Oven controls E) I) B) and Universal tray* with anti-tip safecooking zone controls E) I)
 - tv notches Rack with non-tip safety notches
 - Shelf runners * PerfectClean treated surfaces
 - Safety features
 - Wipe dry using a soft cloth. The system lock ⊕ prevents the oven from being used unintentionally, for example by children.
 - The cooling fan cools down the hot air in the oven before it ex-Any residual soiling can be removed with its between the door and the control panel.
 - The ventilated door helps to keep Leave all parts to dry. the outer glass pane of the door

Cleaning and care

Cleaning the oven

Please refer to the Operating and installation instructions for more detailed information on cleaning and care. All surfaces of this appliance are susceptible to scratching.

Remove any soiling immediately to prevent a permanent discolouration or alteration of the surface. Surfaces of the oven cavity and different ac-

el are characterised by their exceptional nonstick properties and ease of cleaning.

- remove the door

cessories treated with PerfectClean enam-

dismantle the door

liquid applied with a soft brush.

To clean them by hand, you can

- remove the FlexiClip telescopic runners (if present)
- remove the shelf runners
- lower the top heat/grill element.
- remove the catalytic enamelled back panel Danger of burning!
- Make sure the oven heating elements are switched off. Make sure the oven has cooled down.
- Clean the oven front, the interior and the door with a clean sponge and a solution of warm water and washing-up liquid, or with a clean, damp microfibre cloth.
- Catalytic enamel inside the oven with grease deposits will self-clean when high temperatures are used.
- a solution of warm water and washing-up ■ Monitoring the cooking time: Whenever

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Tips

Energy saving tips

the cooking process.

escaping unnecessarily.

not using from the oven before starting

■ Pre-heat the oven only if instructed to

do so in the recipe or the cooking chart.

■ Try not to open the door during cooking

processes. This will prevent heat from

■ In general, if a range of temperatures is

given in a recipe or chart, it is best to

the food after the shortest duration.

■ Fan Grill 🛣: Lower temperatures car

be used than when using the Grill

■ Gentle Bake : Energy-efficient bak-

ing with optimal use of heat (see "Over-

Cooking programmes using temperatures

before the end of cooking. The cooling fan

above 140 °C which take longer than

30 minutes: Turn down to the lowest

possible temperature about 5 minutes

with Conventional Heat .

view of functions").

residual heat:

■ Remove any accessories that you are ■ Use dark coloured baking tins and containers with a matt finish made from non-reflective materials. Do not cover

Tips on baking, roasting and

the oven floor or the rack with heat-re-

flecting aluminium foil.

Bake on different levels at the same time select the lower temperature and check using the **Fan Plus** squared function:

- Fan Plus : For baking and roasting on different levels at the same time. A lower temperature can be selected than

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a

roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry:

temperature and continue cooking. This

will stop the surface from becoming too

oven off completely. Whenever possible bake several dishes with slightly salted water. at the same time or immediately one after

- A catalytic cleaning programme is best started immediately after a cooking pro-
- possible set a cooking duration, or use a roast probe.

Operation

■fold here

Basic operation

■ Take the food out of the oven.

The cooling fan will continue to run and

It is only necessary to preheat the oven in

- Select the required oven function with the function selector.
- Select the temperature with the temperature selector.
- Turn the function selector to **0** and the temperature selector to •.

then switch off automatically. Pre-heating

- 1 tray: Shelf level 2
- 2 trays: Shelf levels 1+3/2+4 a few instances, e.g. 3 travs: Shelf levels 1+3+5 (not suitable for moist cakes and tarts)

Sirloin of beef Dark bread more intensive browning result is desired. doughs

Standing time:

Cakes and ■ Reduce energy consumption by utilising At the end of the programme, take the biscuits with a short baking time (up to 30 minutes) Sponae

remains switched on. Do not switch the For a crisp skin, baste the poultry 10 minutes before the end of the cooking time

- If the surface of a thicker cut of meat is browned but the centre is still raw, move the food to a lower level or reduce the

Further functions

ties in the kitchen, e.g. boiling eggs (see "Clock/timer - Using the minute minder").

off automatically by setting a cooking duration $\frac{1}{2}$ or a finish time $\frac{1}{2}$ (see "Cooking"

Cooking duration $\stackrel{\text{d}}{\rightleftharpoons}$ and finish time $\stackrel{\text{d}}{\rightleftharpoons}$: The cooking programme switches on and off automatically.

the cook-

indicate which time functions have been set

If you are using the minute minder \triangle , cooking duration 분 and finish time 건 functions simultaneously, the last time

- The relevant symbol will flash. A buzzer will sound if the buzzer is
- Confirm with OK. after the temperature indicator light
- Rapid Heat-up

Biscuits

Conventional Heat

Fan Plus

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cooking programmes and other activi-

You can switch cooking processes on and

es off automatically when this time has

- When the time/duration has elapsed:
- switched on.

the display will go out.

temperature selector to •.

- The buzzer will stop and the symbols in
- Turn the function selector to **0** and the

■fold here

Overview of functions

Cooking duration :: The oven switch-

Displaying times/durations

If you have selected a cooking duration,

- has gone out for the first time

■ Take the food out of the oven.

The minute timer \triangle can be used to time

duration/finish time").

Pre-heat- Continuing

If you have set times, the symbols \triangle and ing process

that you set will be displayed.

the time of day cannot be displayed.

- When the cooking duration has elapsed

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ment underneath it off the telescopic runners:

pers at either end of each runner.