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You can read the recommendations in the user guide, the technical guide or the installation guide for MIELE H 214 B. You'll find the answers to all your questions on the MIELE H 214 B in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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Miele

Operating instructions
for Combi-oven
Model H 214 B

To prevent accidents and reduce
the risk of damaging the machine,
read the Operating Manual
before installing or using
the machine.



M.-Nr. 04 898 090



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4 Guide to the appliance Accessories 2 baking trays dual purpose broiling pan / oven tray non-tip rack for baking, roasting or grilling grease filter to be placed in front of the air intake when Convection roasting Droplets of grease suspended in the circulating air deposited on the grease filter to help keep the oven clean. 5 Warning and Safety instructions This appliance complies with all legal safety requirements. Improper use can cause both personal injury and material damage.

Before installation and before using the oven for the first time, read the operating instructions carefully. They contain important information on safety, and on the operation and care of the appliance. Do not let children in, on or around the appliance or its controls. @@ Consult a licensed electrician if in doubt.

@@@@@ This appliance must only be operated after it has been installed in appropriate cabinetry, as outlined in the Installation instructions.

Installation and repairs should only be performed by qualified and trained personnel. Repairs or other work performed by unqualified personnel could be dangerous. The appliance is completely isolated from the electrical supply only when: the main circuit breaker is tripped, or the fuse is removed (in countries where this is applicable) Proper Use This appliance is intended for residential use only. Use for any other purpose is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of this appliance. 6 Warning and Safety instructions Oven operation High temperatures can be produced by the oven. Care should be taken to ensure that small children do not touch the appliance when it is in use. External parts of the oven such as the door glass, vents, and control panel can become hot. Use of heat-resistant oven gloves is recommended: when placing food in, turning, or removing items from the oven. The top heating element and oven racks can become very hot and the risk of burns exists.

Always open the door carefully. Let hot air or steam escape before removing or replacing food. Wait until the upper element is cool before lowering it for cleaning, in order to avoid the risk of burns. Do not use force to pull down the top heating element as this can break it. Always place the oven racks in their desired location while the oven is cool. If a rack must be moved while the oven is hot, do not let the pot holder contact the hot heating elements. Caution: Heating elements may be hot even though they are not glowing. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not let clothing or other flammable materials contact the heating elements or interior surfaces of the oven until they have had sufficient time to cool. Do not let aluminum foil or the meat probe contact hot heating elements.

Do not push pots and pans on the oven floor as this could scratch the surface. Do not lean, sit, or place heavy items on the open oven door. The door can support a maximum weight of 22 lbs (10 kg). Cover any food left in the oven. This will prevent the food from drying out and steam from condensing inside the oven.

If condensation is excessive, damage to the oven may occur. 7 Warning and Safety instructions Do not heat unopened containers of food in the oven, as pressure may build up and cause them to explode. To keep food warm after cooking, take advantage of the residual heat or select the lowest temperature available. Put any frozen products, such as pizza, on aluminum foil or on the rack. Do not place them on the baking tray or broiling pan, as this could cause the metal to distort to such an extent that it may be difficult to remove the tray/pan from the oven.

Never use aluminum foil to line the oven floor or place pots and pans or baking sheets directly on the oven floor when using "Top & Bottom Heat", "Bottom Heat" or the "Intensive Bake" modes, as this could cause the enamel on the oven floor to crack. Flammable materials should never be stored in an oven or near surface cooking units. General notes Never use a steam cleaner to clean the oven. Pressurized steam could cause a short circuit, or cause permanent damage to the oven surface and/or components. The manufacturer cannot accept responsibility for damage caused by steam cleaning. Children should not be left alone or unattended in an area where an oven is in use.



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They should never be allowed to sit or stand on any part of the oven. Caution: Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured. Do not leave the oven unattended when cooking with oils or fats as these can be a fire hazard if allowed to overheat.

Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam fire extinguisher. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the oven. Do not use the oven to heat the room. Due to the high temperatures radiated, objects left near the oven could ignite. 8 Warning and Safety instructions When using kitchen appliances connected to outlets near the oven, make certain that their cables do not contact with any cooking zones or get trapped in the oven door. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements.

Always ensure that food is sufficiently cooked. Many factors will affect the overall cooking time, including the size or amount of food, the selected temperature, changes to the recipe and the shape and size of the cooking container. Some foods may contain microorganisms which are only destroyed by thorough cooking. If in doubt, select a longer cooking time. It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring or turning the food, or by observing a sufficiently long set time at the end of the cooking cycle. Disposal of your old machine Before discarding an old machine, cut off the cable and remove the door in order prevent accidental injury to any children or animals who may attempt to play inside of it. The manufacturer is not liable for damage caused by non-compliance with safety instructions 9 Safety Features Child Safety Feature The Child Safety Feature can be activated to prevent the oven being turned on unintentionally by children. It is activated as follows: The Oven Mode Selector must be in the "0" (OFF) position. Press the "p" (Temperature) button until the key symbol appears in the display.

Press down the flat side of the lever to release the lock catch. When the oven door is shut, the lock will engage automatically. To open the oven door once the lock has been engaged: Once this symbol appears, the oven can no longer be turned on. To cancel the Child Safety Feature: Select an oven mode. Press the "p" button until the key symbol in the display disappears. Oven door lock (Not applicable to Stainless steel ovens) The oven door lock can be activated to make it difficult for children to open the oven door. To activate the door lock, proceed as follows: Open the door. Push the lever under the handle to the right, and open the door. To deactivate the door lock: Open the door and lock the lever in the neutral position by pushing it to the left. 10 Before using for the first time Oven Use a cloth to wipe out the oven interior with w; button is used to input all entries or alterations to the oven.

Temperature or time can be altered in increments, by pressing the "- / +" button briefly, or more rapidly by holding the button in. "" button: To select a lower temperature, earlier time or shorter period. "+" button: To select a higher temperature, later time or longer period. The increase / decrease is changed for the oven temperature in 10°F (5°C) steps, for the Minute Minder in 1 min. steps. Temperature or time can be entered as follows: Press the required button. Enter the time or temperature immediately using the "/+temperature The suggested temperatures can be changed within the following ranges: Convection . . .

*. . . 80-480°F/30-250°C Auto Roast . .
. . . 210-440°F/100-230°C Top Heat. .
. 80-480°F/30-250°C Top & Bottom Heat . . .*

*. 80-530°F/30-280°C Bottom Heat .
. . . 210-480°F/100-250°C Defrosting. . .
.*

. . 80-120°F/30-50°C Intensive baking. . 120-480°F/50-250°C Fan Broiling 120-500°F/50-260°C Broiling 1 .

. 390-570°F/200-300°C Broiling 2

390-570°F/200-300°C To alter the temperature while the indicator lamp is lit: To cancel a cooking mode or turn off the oven: When the Oven Mode Selector is turned to "0", any oven temperature that has been entered, or symbols appearing in the display will be cancelled. Time entered into the Minute Minder is not affected. Exception: If a time has been entered, "I" and the time countdown will appear in the display. Enter the desired temperature using the "/+" button.

To alter the temperature once the lamp has gone out: Press the "p" button. Enter the desired temperature using the "/+" button. 18 Oven operation Pre-heating the oven The oven normally needs pre-heating only in the following cases: With "Convection": when roasting meat. With "Top & Bottom Heat": when baking biscuits and cakes with a short cooking time, when baking some doughs, when roasting meat. To pre-heat the oven: Turn the Oven Mode Selector to the desired cooking mode.

Select the desired temperature. When the temperature has been reached: Put the food into the oven. Energy Conservation Feature If cooking is done by entering a cooking duration, the residual heat in the oven will automatically be used to conserve energy. The letters "EC" in the display indicate that the Energy Conservation Feature is active. Shortly before the end of the programmed cooking time, the heating elements will shut off. If a convection mode is being used, the convection fan will continue running, as will the internal cooling fan. The residual heat in the oven will be used to complete the cooking process. 19 Oven operation Oven rack with safety catch Non-tip runners prevent the rack from being pulled out of the oven unintentionally. When replacing the rack, make certain that the safety catch is at the rear of the oven. The baking tray, oven tray and racks can only be removed by lifting up on the front as they are being pulled out.

20 Oven operation Cooking duration Using the "g" button, a cooking duration can be entered which automatically turn the oven off once the cooking is completed. To enter a cooking duration: (From 1 min. - 23 hrs. 59 mins.) Turn the Oven Mode Selector to the desired cooking mode. When the end of the cooking time has been reached: an audible tone will sound for approximately 5 seconds and the "I" symbol will flash for 1 minute. Both the tone and flashing "g" can be canceled by: Pressing the "g" button, or Turning the Oven Mode Selector to "0". (If the food is not sufficiently cooked, additional cooking time can be entered).



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The information in this chart is intended as a guide only. 30 Defrosting in the oven We recommend defrosting at room temperature (oven temperature set to 0°). An oven temperature of up to 120°F/50°C can be selected, however.

Where possible, remove the packaging and put the food into an appropriate dish. @@@@ . . .

. 60-90 mins. Poultry, 2 lbs (1000 g) . . .

90-120 mins. Meat, 1 lb (500 g) 60-90 mins. Meat, 2 lbs (1000 g) .

. . . 90-120 mins. Sausage, 1 lb (500 g) . . . 30-50 mins. Fruit (Strawberries in a block), 1 /2 lb (300 g).

.

.

30-45 mins. Shallow cake, 1 lb (500 g). 20-30 mins. Bread, 1 lb (500 g) @@vegetables) should be covered so that they don't dry out.

@@Make sure your pots have heat resistant handles and knobs. @@Select the Oven Mode and temperature. Convection 340-380°F/170-190°C Top & Bottom Heat . . .

.

. @@@@ Only the inner part of the upper heating element is energized. Broiling 2 Preparing the food Clean and season the meat. Add a little oil if necessary.

Other fats will quickly become black or cause the food to smoke. A little butter can be added to chicken if desired. @@The entire upper heating element is used. 33 Broiling Broiling on the rack To broil thicker pieces of food gradually, sear the meat at a high temperature, then continue broiling at a lower temperature so the food cooks through to the center. Broiling time Fish, fish filets and thin meat usually need about 5-6 minutes a side depending on their texture. Thicker pieces will take longer. With rolled meat, allow approximately 25 minutes per inch (10 minutes per cm) diameter. Assemble the broiling pan and rack as shown. Place the food on the rack. Select the desired Broiling mode.

Insert the broiling pan at the appropriate level for the type of food being broiled: thin cuts = level 3 or 4 from the bottom thicker cuts = level 1 or 2 from the bottom It foods of a similar thickness are broiled at the same time, the cooking time for each item should be about the same. Most items should be turned over half way through cooking. Broiling tips: One way of finding out how well a piece of meat has been cooked is to press it with a spoon. If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare"). If there is some resistance, the inside will be pink ("medium"). If there is a large resistance, it is thoroughly cooked ("well done"). Basting brush Broiling Temperature. Food to be broiled Thin cuts such as chops, steak Thicker cuts such as chicken, kebobs 460°F/240°C 520°F/275°C Temperature A basting brush with an angled handle is available from the Miele Parts Department 34 Broiling Broiling chart Pre-heat the oven for about 5 minutes with the door shut before broiling. Food to be broiled Runner from bottom Flat items of food Beef steaks Kebobs Meat cutlet Liver Burgers Sausage Fish fillet Trout / Mackerel Toast Open toasted sandwich Tomatoes Peach / banana halves Thicker cuts Chicken pieces 2 lbs (1 kg) Rolled pork 2 lbs (1 kg) Kebobs and mixed items 1 or 2 1 1 460/240 460/240 460/240 50-60 70-80 30-40 390/200 390/200 390/200 50-60 70-80 100-120 3 or 4 4 4 3 or 4 4 4 4 520/275 520/275 520/275 520/275 520/275 520/275 520/275 520/275 520/275 520/275 520/275 520/275 10-16 12-16 12-18 8-12 14-20 6-10 12-16 16-20 2-4 4-6 6-8 7-10 430/220 430/220 430/220 430/220 430/220 430/220 430/220 430/220 430/220 430/220 430/220 430/220 10-16 15-20 18-20 10-14 16-20 8-12 12-16 20-25 3-5 4-6 6-8 7-10 Broiling 1 / Broiling 2 Temperature in °F/°C Time (in mins.) 1) Fan Broiling 2) Temperature in °F/°C Time (in mins).

) 1) 1) Turn food over half way through broiling. 2) Install the grease filter when using "Fan Broiling". All times given are approximate and will vary according to personal taste. 35 Cleaning and care Oven door and control panel Use a mild, non-abrasive cleaning agent or hot soap and water solution. Wipe dry with a soft cloth.

Do not use a scouring agent, as this may scratch the glass. For white ovens, we recommend cleaning the following after each use: the oven door handle and the control panel. Use a damp, soapy cloth. This will prevent any spills or grease from being burnt on and becoming impossible to remove. Stainless steel front Never use cleaners containing sand, baking soda or scouring agents.

These will scratch the steel. Use a non-abrasive stainless steel cleaner applied with an even pressure. Wipe with a damp cloth and rub dry with a soft cloth. Accessories Runners Wash with hot soapy water or clean them using a stainless steel cleaner. Baking tray, roasting/broiling pan and wire racks: wash and dry after each use. Stubborn residues that will not easily wash off can be removed; from stainless steel with a stainless steel cleaner. from enameled surfaces by soaking and softening residues with hot water, then brushing with a soft nylon brush or sponge. Grease filter Clean with dishwashing liquid or in the dishwasher. 36 Cleaning and care Oven interior The interior oven surfaces are coated with either: Important: Clean Enamel surfaces should be cleaned before increasing the oven temperature to the level necessary to clean the Catalytic Enamel described below. b Clean Enamel, or c Catalytic Enamel.

b Clean Enamel Clean Enamel is a specially hardened enamel with an extremely smooth surface. Most baking and roasting residues can be easily removed while the oven is still warm using a sponge, liquid detergent and hot water. If residue becomes baked onto the surface, remove it using a razor blade scraper and a nonscouring cleaner. Fruit juice or grease splashes may cause permanent discoloration or dulling of the Clean Enamel if not cleaned immediately after use. Catalytic Enamel roof and side liners are also standard on some models. The oven should be cleaned regularly, preferably after each use. If left dirty for too long, cleaning will become unnecessarily difficult and in extreme cases, impossible. Never use hard brushes, steel wool, scouring pads, hard sponges or scouring agents on the enamel coatings. These can scratch and damage both types of enameled surfaces. If an oven spray is used, use it only on Clean Enamel surfaces after removing the Catalytic Enamel panels.

Follow the manufacturer's instructions carefully. Oven spray will damage Catalytic Enamel surfaces. 37 Cleaning and care c Catalytic Enamel This type of enamel coating causes grease and oil deposits to carbonize and "burn off" at temperatures above 390°F (200°C). The higher the temperature, the more effective this process becomes. Deposits of spices, syrups, cake mixtures, etc.

cannot be removed from the Catalytic Enamel in this way. These types of deposits should be removed by using hot, soapy water and a sponge while the soil is still fresh. Do not use oven spray on Catalytic Enamel.



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Allowing deposits to remain for too long will allow them to bake onto the enamel, and make it harder to clean in the future. Replacements for permanently damaged rear wall panels can be purchased from the Miele Parts Department.

Cleaning normally soiled Catalytic Enamel ovens: Allow the oven to cool. Clean the oven roof, sides and floor, using warm, soapy water and a soft sponge or nylon brush. Do not use abrasive cleaners. Any remaining deposits will gradually disappear as the oven is normally used for cooking at temperatures above 390°F (200°C). 38 **Cleaning and care Oven Interior** For ease of cleaning, the oven door, the runners and the back panel can be removed and the top heating element lowered. To remove the oven door: Open the door fully. Make sure the locking clamps are disengaged after the door is reinstalled, otherwise the door may fall off. To reinstall the oven door: Place the locked hinges into the guide holes until they engage. Open the door fully. Disengage the locking clamps.

Flip up the clamps on each door hinge. This locks the hinges. Slowly shut the door until it can be lifted up and removed. 39 **Cleaning and care** To remove the runners Select the "Light" setting. In order to avoid burning yourself, make sure the oven heating elements are turned off and cool before attempting to clean the oven. To remove the back panel Loosen the 2 nuts (black arrows) holding the back panel and remove it. The oven must not be used without the back panel installed. The exposed fan and heating element could be damaged or cause personal injury. Pull on the locking bracket to release the runners. Remove the runners from the oven.

Reassemble the oven in the reverse order, making sure all the parts are correctly in place. 40 **Cleaning and care** To lower the upper heating element: Select the "Light" setting. Make sure the oven heating element is turned off and cool before attempting to lower it. Never attempt to lower a hot heating element. Remove the runners.

Pull (and turn, if necessary) the locking knob on the heating element to release it. Gently lower the heating element. Do not use force to lower the element, as this may damage it. 41 **Correcting minor problems** Installation, maintenance and repairs to the electrical components of this appliance should only be performed by trained personnel. Unauthorized repairs can be dangerous.

Some minor problems can be easily corrected as follows: . . . the heating elements in the oven function, but not the light? The halogen lamps are bad. They can be replaced as follows: Turn off the electrical supply to the oven at the circuit breaker. Take the runners out of the oven. What to do if . . . desired .

. . . the oven does not heat up? Check that: The Oven Mode Selector is set to the desired cooking mode, and the temperature control is set to the correct temperature. The Child Safety Feature is deactivated. The circuit breaker has not tripped. Contact a qualified electrician or the Miele Service Department if it has. The timer has not been set. Raise the small door found on either side of the inner edge of the oven. 42 **Correcting minor problems** . .

. a noise is heard after baking, roasting or broiling? This is normal. The cooling fan will continue to run for a short time. When the internal temperature has fallen sufficiently, the fan will turn off automatically. .

. . cakes and biscuits are not cooked after following the times given in the chart? Check if: the correct temperature was selected. Pull on the metal tab that is now visible to remove the lamp holder. Remove and exchange the halogen lamp: 12 V, 10 W, heat resistant up to 572°F/300°C.

Reassemble in the reverse order. . . no noise is heard when the oven door is opened during operation? This is normal. If the door is opened during operation, a safety switch causes the oven heaters and the convection fan to turn off. there was a change to the recipe. The addition of more liquid or more eggs will make a moister mix which would need longer to cook. the grease filter has been removed. If it is installed, the baking times need to be lengthened by approximately 10 to 15 minutes.

43 **Correcting minor problems** . . . uneven browning occurs. A slight unevenness is normal, especially when cooking on several levels. Baking/browning information available on food product sheets are obtained using standard tests and single level baking only. @@@@... rusty looking spots appear on the interior catalytic walls? @@These types of soil are not removed by catalytic action and can be cleaned off while fresh using a soft brush and a mild soap and water solution.

... the cooktop display lamp does not illuminate when a burner is turned on (E models only). The lamp may need to be changed.

Call the Miele Parts Department. . . "F" and a number appear in the oven display.

If "F6" appears, the oven has automatically turned itself off during operation. This is a safety feature designed to protect the oven if it has been operated for an exceedingly long time. The maximum operating time depends upon the oven mode selected. @@@@As soon as the temperature has fallen to an acceptable level, the fault code will disappear. The oven will turn itself on again automatically. If "F7", "F8", "F9" or any other unexplained fault codes are displayed, please call the Miele Service Department. 44 **After sales service** In the event of problems which you cannot remedy yourself, please contact: your Miele Dealer, or the nearest Miele Service Department (see addresses on the back page). When contacting the Service Department, please have the Model and Serial number of your oven, as well as any fault code information available in order to help us expedite repairs. The Model and Serial number can be found on the data plate located inside of the front door. 45 **Optional accessories** The following accessories are available for purchase from your Miele Dealer or the Miele Parts Department.

handle **Baking carriage** The baking carriage consists of 5 runner levels that can be pulled out of the oven, enabling you to view or remove a level while baking is in progress. Used to take the baking trays or the roasting/broiling pan in and out of the oven. Anti-splash tray for placement in the drip pan when broiling **Replacement of Catalytic side panels** To remove the worn out catalytic side panels: Select the "Light" setting. To avoid burning yourself, make sure the oven is cool and the heating elements are off before removing the side panels. Remove the runners from the oven. Gently lift and pull out the catalytic side panels. The juices from the food being broiled will collect under the anti-splash tray, where they can be easily removed or used in sauces or gravies. 46

Optional accessories When reassembling the catalytic side panels, make sure the panels and runners are seated correctly. Place the guide pins of the runners into the holes on the rear panel.



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Ease the panel tab into the slot at the rear wall panel.

Snap the front locking tab onto the guide pin. Lift the front locating hole onto the guide pin behind the collar. 47 Electrical connection Electrical connections should be made by a qualified electrician in accordance with local and national codes and ordinances. The supplied power cord should be connected to a dedicated 4 wire, 30 A circuit in the following manner: Black wire: connect to L1 (hot) Red wire: Note to the installer: Please leave these instructions with the consumer. Power supply The oven is equipped with a 4 wire cord ready for connection to a dedicated 120/240 V, 60 Hz, single phase, 3 pole 4 wire grounding power supply.

connect to L2 (hot) White wire: connect to N (neutral) Green wire: connect to GND (ground) If a 4 wire line is not available, a 3 wire line may be used if the oven ground (green) and neutral (white) are both connected to a grounded circuit conductor. Connection details are given on the diagram located on the top of the oven. Caution: Disconnect the oven from the main power supply before servicing. To reduce the risk of electric shock, make sure that the appliance is properly grounded after installation. 48 Installation Wall oven : For stainless steel front only! A > 555 mm The wall oven must be located at least 555 mm above the floor.

Turn off the power supply at the breaker panel before installing. Connect the oven to the electrical supply using an appropriate junction box. Place the oven into its opening and align it with the cabinetry. J Open the oven door and secure the oven to the side walls of the cabinet using 2 screws placed through the holes in the oven trim. The appliance must only be operated after it has been built-in 49 50 51 Alteration rights reserved / 22 M.-Nr. 04 898 090 (H 214 B) USA / CDN 1597 These instructions are printed on 100% unbleached, recycled paper are completely Biodegradable. .



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