



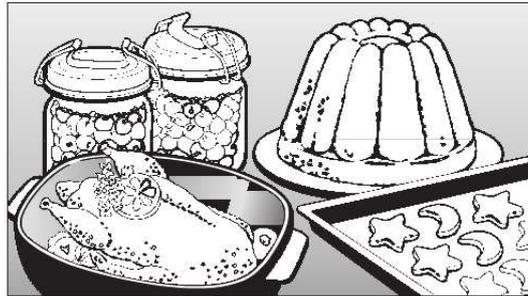
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You can read the recommendations in the user guide, the technical guide or the installation guide for MIELE H 217 B. You'll find the answers to all your questions on the MIELE H 217 B in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual MIELE H 217 B
User guide MIELE H 217 B
Operating instructions MIELE H 217 B
Instructions for use MIELE H 217 B
Instruction manual MIELE H 217 B

Miele

Operating instructions



for Combi-oven
Model H 217 B

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



M.-Nr. 04 757 771



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..... 58 Guide to the appliance Guide to the appliance H 217 B Control panel Oven interior b Oven Mode Selector c Oven display and pushbuttons d Timer display and pushbuttons e +/- button with indicator lamp f Top heating element and guard g Rotisserie connection h Access doors for Halogen lamps i Connection socket for roast probe j Convection fan k Non-tip, five level racks l Door safety switch m Oven door n Oven door lock 4 Guide to the appliance Accessories baking tray 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 are deposited on the grease filter to help keep the oven clean. Roast probe for temperature controlled roasting and broiling Rotisserie for broiling on the spits 5 Warning and Safety instructions 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. @ @Do not let children in, on or around the appliance or its controls. @ @Consult a licensed electrician if in doubt. @ @ @The manufacturer cannot be held responsible for problems arising due to an inadequate or missing ground. 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. Use only the Miele roast probe supplied with the oven. If a replacement is necessary, it can be obtained from the Miele Parts Dept. or a Miele dealer. 7 Warning and Safety instructions When not in use, do not leave the roast probe in the oven. High broiling temperatures could damage it. 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.



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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. 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 to 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 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 cing element is used for broiling.

In this mode, the inner part of the heating element will glow red a few minutes after being turned on. The outer part of the element will remain noticeably darker, but will still produce the heat necessary for broiling. This mode is especially useful for broiling thicker cuts or large quantities of food distributed over the entire rack. Fan Broiling Hot air from the broiling element is blown over the food by the convection fan on the rear wall of the oven. This allows broiling at lower temperatures than in the "Broiling 1" or "Broiling 2" mode. 13 Oven operation Oven operation Controls The oven controls consist ofration The oven temperature rise will be shown in 2°F (1°C) increments until the selected temperature is reached. From this point onward, the oven temperature will be displayed. If the oven door is opened, or a lower temperature is selected, the decrease in oven temperature will also be shown in 2°F (1°C) increments.

Changing the temperature A recommended temperature, listed below, will appear for each cooking mode when it is selected. Convection .

.....
.. 160°C/320°F Auto Roast*
.....
.. 160°C/320°F Top Heat.
.....
..... 190°C/370°F Top & Bottom Heat
.. 190°C/370°F Bottom Heat
.....
... 190°C/370°F Defrosting. no temperature given Intensive Baking.
.....
..... 170°C/340°F Fan Broiling
.....
... 200°C/390°F Broiling 1
.....
.. 240°C/460°F Broiling 2
... 240°C/460°F * Cooking temperature.

The initial searing temperature is about 230°C/446°F. Once a cooking mode is selected, the heating elements will turn on. 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: Selecting a temperature If you wish to use the suggested temperature, it will be set automatically when the "/+" button indicator lamp goes out. Once the lamp goes out, the actual oven temperature will be displayed. 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. 17 Oven operation To cancel a cooking mode or turn off the oven: When the Oven Mode Selector is turned to "0", any oven or probe core temperature settings that have been entered, or symbols appearing in the display will be cancelled. Time entered into the Minute Minder is not affected. Exception: When the roast probe is connected the "e"

symbol stays lit. If a time has been entered, "l" and the countdown time will appear in the display. Energy Conservation Feature If cooking is done using the timer or roast probe, the residual heat in the oven will automatically be used to conserve energy. 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 dough's, 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.



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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. 18 Oven operation 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. 19 Oven operation Oven operation Minute Minder The Minute Minder can be used to time any kitchen process (boiling eggs, for example).

The Minute Minder also functions independently of other oven processes. To enter the time To change the Minute Minder time: Press the "l" button. This will stop the Minute Minder. Enter the new time in hours and minutes using the "/+" button. Press the "l" button.

To cancel the Minute Minder time: Enter the desired time in hours and minutes using the "/+" button. When the "/+" button lamp goes out, the time will start counting down in minutes. If the oven is being used, the Minute Minder time will only be displayed momentarily before reverting back to either the roast probe or oven temperature. The "l" will continue to be visible as a reminder that the Minute Minder has been set. At the end of the set time: an audible tone will sound for approximately 5 seconds and the "l" symbol will flash for 1 minute.

The audible tone and symbol can be canceled at any time by pressing the "l" button. Press the "l" button. Use the "" button to set the time to "0:00". Note: This cannot be done using the "+" button, since it is impossible to go beyond the maximum setting. 20 Timer operation Timer operation All data entry is done using the "/+" button. Changes to the start, duration and end of cooking time, as well as the time of day are made in 1 minute steps. As long as the indicator lamp in the center of the "/+" button is illuminated, the time can be altered. The timer can: show the time of day and turn the oven on and off automatically. Each time a button is pressed, the time allowed for additional data entry is extended. When the indicator lamp goes out, the entry has been stored.

Push buttons With the push buttons you can: enter the start time of a cooking process. enter the duration of a cooking process. enter the end time of a cooking process. The Time of day is entered using the "f" and ")" buttons. A corresponding symbol for each button appears in the display when the button is pressed. 21 Timer operation Time of day When the colon in the time display: flashes, the time of day will be displayed in 1 minute intervals. is on constantly, the clock has stopped and the time of day can be changed. If a cooking time has been programmed, the time of day cannot be changed or canceled until the programming has been cleared. When the oven is first connected to the power supply, or after a power outage, "12:00" and the symbols "f" and ")" will flash in the display. To enter the time of day: Press the "f" and ")" buttons twice in succession.

Pressed once, the time display colon will stay on constantly. Pressed twice, the display will clear. The clock will continue to run unseen. To restore the visible clock: To alter the time of day: Use the same procedure as when setting the time of day. To turn off the clock display: Press "f" and ")" buttons once, simultaneously.

Press the "f" and ")" buttons simultaneously. "12:00" will appear in the display. Enter the time of day using the "/+" buttons. (It is not necessary to keep the "f" and ")" buttons depressed.) 22 Timer operation Programming the oven to turn on and off automatically The timer makes it possible for the oven to be turned on and off automatically.

Programming the oven Choose a cooking mode using the Oven Mode Selector. The indicator lamp in the center of the "/+" button will illuminate. Enter the times desired for the programmed cooking process (see the following pages for options). When the oven has been programmed, the following will appear in the display: the cooking mode selected, the temperature symbol, "p", the time of day and, the symbol for the type of time chosen (start time, duration or end time). During cooking, the time of day will continue to be displayed and the temperature will change as cooking proceeds. Shortly before the end of cooking time, the heating elements will automatically turn off and the Energy Conservation Feature (as described under "Oven operation") will be activated. "EC" will appear in the display instead of the oven temperature. The heating elements will turn on again if: the selected oven temperature is altered or, the cooking time is extended. When the end of the cooking time has been reached: an audible tone will sound for approximately 5 seconds and the "l" symbol will flash. If the audible tone is not turned off, it will continue to sound at 5 minute intervals as a reminder that the food is finished.

This reminder will continue for up to an hour. Both the tone and flashing "l" can be cancelled by: Pressing the ")" button, or Turning the Oven Mode Selector to "0". (If the food is not sufficiently cooked, additional cooking time can be entered.) 23 Timer operation Setting the timer for automatic cooking. There are three distinct ways that the timer can be used to control the cooking process: 1. The desired cooking time (duration) can be selected. This causes the oven to turn off automatically after a manual start. 2. A start time and duration can be selected. The oven will automatically turn on at the specified start time, and automatically turn off after cooking for the desired duration.

3. A finish time and duration can be selected. The oven will turn off at the selected time after having cooked for the desired duration. The start time is automatically calculated by the oven in this situation. To set the oven to turn off automatically after a manual start: Turn the Oven Mode Selector to the desired setting.

Using the "+" button, enter the desired cooking duration in hours and minutes. Press the "g" (duration) button. The oven will now start at the selected time, cook for the desired duration, and automatically turn off.



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To select a start time and cooking duration: Turn the Oven Mode Selector to the desired setting. Press the "f" (start) button.

"0:00" will appear in the display. Use the "+" button to set the desired start time. Once the current time of day reappears. Enter the cooking duration: Press the "g" (duration) button. "0:00" will appear in the display. Using the "+" button, enter the desired cooking duration in hours and minutes. The oven will now turn off automatically once it has cooked for the amount of time entered. 24 Timer operation To finish cooking at a selected time: Enter the cooking duration and finish time. Turn the Oven Mode Selector to the desired setting. Enter the desired cooking duration.

Please note the following: If only a start time is programmed, the oven will start right away, without any delay. Exception: When using the roast probe, there will be a delay before the oven starts. Do not program too long of a delay when baking. Cake mixtures will dry out and the leavening agent will be less effective. Press the "g" (duration) button. "0:00" will appear in the display. Checking or changing programmed times: To check the programming Use the "+" button, to set the desired cooking time in hours and minutes. Once the current time of day reappears. Select the end of cooking time: Press the button corresponding to the time you wish to check. "f" (start) The programmed start time is displayed.

It will go out as soon as the oven turns on. "g" (duration) The display will show the duration of cooking, or the time remaining if the program has already started. ")" (end) The time the cooking will be completed is displayed. Press the ")" (end) button. "0:00" will appear in the display.

Set the cooking finish time using the "+" button. 25 Timer operation To change the programming Press the appropriate button. Enter the desired changes using the "/+" button. When the indicator lamp in the center of the "/+" button goes out, the changes are stored. The time of day will reappear in the display.

Please note the following: If you try to alter a time that has been calculated by the oven rather than set by you, the indicator lamp in the center of the "/+" button will not illuminate. Calculated times cannot be altered. To cancel entered times To cancel an entry, press the appropriate button and set the time to "0:00" using the " " button. If the cooking time is canceled, the start/end time will automatically be canceled and vice versa. To cancel all programming Turn the Oven Mode Selector to "0". @@ Open the oven door. @@@@ The temperature can be decreased, however. @@@@ The oven light will remain on during use. @@@@ Any heat-resistant baking pan can be used. Put the cake on the 1st runner from the bottom.

@@ Several levels can be used at the same time for baking. @@@@ Heat resistant glass or thermoplastic dishes can also be used. These baking pans will allow the cake or bread to brown evenly. Avoid thin-walled or bright, reflective metal moulds. These will give uneven browning results. @@@@ In general: For even browning, select a medium temperature. @@ Place oblong pans in the oven as shown in the illustration. @@@@ With a pre-heated oven, shorten the time by approximately 10 minutes. 1) Pre-heat the oven when using "Top & Bottom Heat". @@ See the "Roasting using the Roast Probe" section.

@@ Place the covered pot on the rack. Do not place the pot on the oven floor. @@ Pre-heat the oven for Top & Bottom Heating. Use roasting level 1 for roasting large cuts of meat. @@@@ Make sure that the pot and lid have heat resistant handles.

@@ When roasting more than 6 lbs (3 kg), select a temperature about 20°F/10°C lower than the one given in the "Roasting Recommendations" chart. The roasting process will take a little longer, but the meat will be cooked evenly and the exterior will become crisp. For roasting directly on the rack K, the temperature needs to be about 30°F/20°C lower than when roasting in a covered pot L. The roasting time will depend on the type of meat, the size, and the thickness of the cut. 32 Roasting Recommendations Calculating the roasting time: Depending on the type of meat being roasted, the traditional method is to allow 15 to 20 minutes per pound, adjusting the time as roasting progresses to obtain the desired result.

Another method is to multiply the thickness of the roast in inches (cm) by the time per inch (cm) for the type of meat being cooked (see the chart below). Type of meat Beef / Venison Pork / Veal / Lamb Roast beef time/inch (cm) thickness of meat 35-45 (15-18) mins. 30-40 (12-15) mins. 20-25 (8-10) mins. Useful hints Roasting in a covered pot L Season the meat and place it in the pot. Add some butter, margarine or a little oil. Add about 1/2 cup (125 ml) of water when roasting a large piece of meat (4-7 lbs (2-3 kg)) or roasting poultry with a high fat content. Roasting on the rack K Place a little water in the roasting tray under the wire rack. Add a little oil to very lean meat or place a few strips of bacon on the top. Do not add too much liquid to the tray during cooking as this will hinder the browning process.

Roasting poultry For a crisp skin, baste the poultry ten minutes before completion of cooking with slightly salted water. Roasting deep frozen meat Deep frozen meats up to approx. 3 lbs (1.5 kg) in weight can be roasted without first being defrosted. The roasting time will be about 10 minutes per lb. (20 min. per kg) longer. Larger pieces of meat should be defrosted before cooking. Example: Beef roast, 3 1/2 inches (8 cm) thick 3 1/2" x 35 mins. per inch = 122 mins. or 8 cm x 15 mins. per cm = 120 mins. roasting time. Please note: Do not select a roasting temperature higher than recommended. The meat will brown, but will not be thoroughly cooked.

Browning only occurs towards to end of the roasting time. If using a covered pot, remove the lid about halfway through roasting if more intensive browning is desired. Once finished taking the roast out of the oven, covering it with aluminum foil and letting it stand for about 10 minutes will help retain juices and prevent the roast from drying out. 33 Roasting Recommendations Roasting Recommendations Roasting using the Roast Probe Use of the roast probe enables the roasting process to be monitored simply and reliably. The tip of the probe measures the core temperature at the center of the meat while it is cooking. When the pre-selected core temperature is reached, the oven automatically turns itself off. Using the roast probe for best effect. Prepare the meat in the usual manner and place it the oven (in a pot or on the rack). Roasting bags or aluminum foil may be also be used, but only if left open at the ends.



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Insert the probe through the foil or bag. Insert the probe into the center of the meat, making certain that it does not touch a bone or fatty portion of the meat. If it is inserted into fat or touches a bone, the oven may turn off too soon and the meat may be undercooked. @@@@The core temperature selected will depend upon the food being cooked. Please consult the roasting chart. @@@@If the selected core temperature or oven mode is altered after this point, the time remaining will be canceled and the core temperature will reappear.

If heat is lost due to the oven door being opened, the time remaining will be recalculated. The oven heaters will automatically be turned off shortly before the end of cooking. The Energy Conservation Feature (as described under "Oven operation") will now be activated. If the "p" (temperature) button is pressed, "EC" will appear. If the oven temperature is altered or the core temperature increased, the oven heaters will turn on again. When the selected core temperature has been reached: an audible tone will sound for approximately 5 seconds, and the "e" (roast probe) symbol will flash. If the tone is not canceled, it will continue to sound every 5 minutes for an hour as a reminder that the food is done. The tone can be canceled by: pressing the "e" button, or turning the Oven Mode Selector to "0". Any temperatures entered will also be canceled. If the food is not sufficiently cooked, a higher core temperature should be selected.

36 Roasting Recommendations Changing the core temperature A temperature between 67°F (20°C) and 209°F (99°C) can be selected as follows: When the "/+" indicator lamp is on: Please note: This process can also be programmed for a delayed start by using the timer. If the roast probe is left in the food at the end of cooking, the display will show an initial increase in core temperature then a decrease. This is normal. If the meat is not thoroughly cooked upon completion of the programmed cooking, reinsert the probe in a different location and continue cooking. (This situation may occur if the meat was too thick for the tip of the roast probe to reach the center, for example.

) The time necessary to roast meat using the probe is similar to that used when cooking by time only. When finished, cover the meat with aluminum foil and allow it to stand for approx. 10 minutes. During this time the core temperature will rise another 10-20°F (5-10°C). Enter the desired temperature using the "/+" button.

If the indicator lamp on the "/+" is off: Press the "e" button. Enter the desired temperature using the "/+" button. 37 Roasting Recommendations Roasting Recommendations Oven roasting chart Auto Roast 1) Roasting level Roast beef - 2 lbs (1 kg) Fillet steak, Sirlion steak4) - 2 lbs (1 kg) Vension/game 2 lbs (1 kg) Roast pork, shoulder cut - 2 lbs (1 kg) Pork fillet or Cutlet 2 lbs (1 kg) Rib cut - 2 lbs (1 kg) Minced meat - 2 lbs (1 kg) Roast veal - 2 lbs (1 kg) Shoulder of lamb 3 lbs (1.5 kg) Poultry - 2 lbs (1 kg) Poultry - 4 1/2 lbs (2 kg) Poultry - 4 1/2 lbs (2 kg) stuffed Poultry - 9 lbs (4 kg) Whole fish - 2 lbs (1 kg) 1 Top & Bottom Heat Temp. °F/°C 2) 420-470/ 220-240 420-470/ 220-240 420-470/ 220-240 410-450/ 210-230 390-430/ 200-220 410-450/ 210-230 390-430/ 210-230 410-450/ 210-230 410-450/ 210-230 390-430/ 200-220 390-430/ 200-220 390-430/ 200-220 380-410/ 190-210 390-430/ 200-220 Time (in mins) 100-120 35-45 90-120 100-120 60-80 60-70 50-60 100-120 90-120 50-60 90-110 120-150 150-180 35-55 ^Coretemperature°F/°C3) 170-190/ 80-85 105-150 6) / 40-65 160-180/ 75-80 170-190/ 80-85 150-170/ 70-75 160-180/ 75-80 160-180/ 75-80 160-170/ 70-75 170-190/ 80-85 190/ 85 190/ 85 190/ 85 160-180/ 75-80 Temp. °F/°C 2) 360-390/ 180-200 380-410/ 190-210 360-390/ 180-200 340-380/ 170-190 340-380/ 170-190 340-380/ 170-190 340-380/ 170-190 340-380/ 170-190 340-380/ 170-190 340-380/ 170-190 340-380/ 170-190 320-360/ 160-180 320-360/ 160-180 Time (in mins) 100-120 35-45 90-120 100-120 60-80 60-70 50-60 100-120 90-120 50-60 90-110 120-150 150-180 35-55 1 5) 1 1 1 1 1 1 1 5) 1 1 1 1 5) Unless otherwise stated, times given are for an oven which has not been preheated. 1) Install the grease filter when using "Auto Roast". 2) When roasting in a covered pot L. When roasting on the rack K, set the temperature 40°F/20°C lower than suggested. 3) When roasting with the roast probe e 4).

Preheat the oven when using "Auto Roast" or "Top & Bottom Heat". 5) Use the second runner from the bottom when cooking with "Top & Bottom Heat". 6) Rare: 100-120°F/40-45°C; Medium: 120-130°F/50-55°C; Well done: 140-150°F/60-65°C The information in this chart is intended as a guide only. 38

Defrosting in the oven 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. Put the rack in the 1st roasting level from the bottom, and place the dish on the rack. Turn the Oven Mode Selector to "Defrosting". Defrost times (approximate): (at room temperature) Fish, 2 lbs

(1000 g) 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) 30-40 mins. 39 Casseroles Casseroles The following oven settings are recommended for cooking casseroles: "Convection" "Top & Bottom Heat" Please note: Dishes that need to be cooked in their own juice or steam (i.e.

vegetables) should be covered so that they don't dry out. If no lid is available, aluminum foil can be used. The following types of dishware are suitable for this type of slower cooking: - covered pots made of heat proof glass Cook without a lid when a crusty finish - china, or topping is desired (meat or au gratin - earthenware pots dishes). Make sure your pots have heat resistant handles and knobs. Place the rack in the 1st runner from the bottom, and place the prepared casserole on top. Select the Oven Mode and temperature. Convection 340-380°F/170-190°C Top & Bottom Heat

. 380-410°F/170-210°C Useful hint: When cooking more than one item, one dish can be placed on top of the other. Invert the lid of the bottom dish and place the dish to be browned on top. Poaching Fish or fruit can be poached in the oven using a covered dish. Bottling/Canning Cooking times Consult your cook book.



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Bottling should only be performed by an experienced cook who has received proper training in this method of preserving fruit and vegetables, and understands the chemical processes involved. 40 Broiling Broiling Three broiling options are available in the oven: Broiling 1 Fan Broiling For broiling larger items, such as poultry or rolled meat. With this method, the roast probe can also be used to monitor the meats internal temperature. See "Roasting with the roast probe" for further information. For best results: Pre-heat the oven for approximately 5 minutes with the oven door shut.

Broiling with the oven door shut saves energy and minimizes cooking odors. For "Fan Broiling": always install the grease filter in the back of the oven when using this mode. For broiling small quantities of thin cuts of meat and for browning small dishes of food. Only the inner part of the upper heating element is energized. Broiling 2 For broiling large quantities or thick cuts of meat and for browning food in large dishes. The entire upper heating element is used. 41 Broiling 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.

To enhance the taste of fish or fish filets, add a little salt or squeeze a little lemon juice over the fish before cooking. 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 If 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 on the rack Broiling on the spit For broiling thicker items, such as stuffed meat, poultry or kebobs. Assemble the broiling pan and rack as shown.

Place the food on the rack. Select the desired Broiling mode. Assemble the rotisserie as shown. 42 Broiling 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. Select one of the "Broiling" modes. Put the broiling pan holding the assembled rotisserie in the oven, on the 1st level from the bottom. The spit should fit into the motor slot at the rear of the oven. Two special accessories for rotisserie broiling, a meat and poultry clamp, and a kebob holder are available from your Miele Dealer or the Miele Parts Department. 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"). Cooking temperatures Food to be broiled Thin cuts such as chops or steak Thicker cuts such as chicken or kebobs Recommended temperature 530°F/275°C Basting brush 470°F/240°C 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.

A basting brush with an angled handle is available from the Miele Parts Department. 43 Broiling 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 grilling cuts Chicken pieces 2 lbs (1 kg) 3) Chicken pieces 2 lbs (1 kg) 2) Rolled pork 2 lbs (1 kg) 3) 1 Rolled pork 2 lbs (1 kg) 2) 1 Kebobs and mixed items 1 460/240 1) Turn food over half way through broiling. 2)

Broiling on the rack 3) Broiling on the spit 30-40 390/200 100-120 460/240 70-80 390/200 70-80 460/240 70-80 1 1 or 2 460/240 460/240 50-60 50-60 390/200 50-60 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 Temperature in °F/°C Time (in mins.) 1) All times given are approximate and will vary according to personal taste. 44 Cleaning and care 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 Roast probe Wipe with a damp cloth. Do not soak the roast probe in water, and do not put it in the dishwasher. Runners Oven runners and racks are most easily cleaned by soaking them in a solution of hot water and dishwasher or laundry detergent.

Wipe clean with a scrub pad.

Baking tray, roasting/broiling pan, rack, spit and frame: 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. 45 Cleaning and care Cleaning and care Oven interior The interior oven surfaces are coated with either: b "Clean-Enamel", or c catalytic enamel. Important: Clean Enamel surfaces should be cleaned before increasing the oven temperature to the level necessary to clean the Catalytic Enamel as described below. 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.



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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 spray manufacturer's instructions carefully. Oven spray will damage Catalytic Enamel surfaces. Catalytic Enamel roof and side liners are also standard on some models 46 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. Allowing deposits to remain for too long will allow them to bake onto the enamel, and make it harder to clean in the future. 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 oven spray on Catalytic Enamel. Any remaining deposits will gradually disappear as the oven is normally used for cooking at temperatures above 390°F (200°C). Replacements for permanently damaged rear wall panels can be purchased from the Miele Parts Department. 47 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. 48 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. 49 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. 50 Correcting minor problems 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. 51 Correcting minor problems . . . cakes and biscuits are not cooked after following the times given in the chart? Check if: the correct temperature was selected. 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. 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. .

. . 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. . . 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. If the item being baked is browning very unevenly, and you are using the "Convection" mode, check: that the oven temperature was not set too high, or that the grease filter is not installed. If baking using "Top & Bottom Heat" check the color and composition of the baking pans being used. Light colored, shiny, or thin walled pans reflect the heat and are more likely to give uneven results. 52 Correcting minor problems . . . "F" and a number appear in the oven display. If "F3" appears, the roast probe is faulty. Remove the probe from its socket and the code will disappear.

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. . . . the timer display is dark when the oven is first turned on.

This is normal. If the time display has been turned off, the display will remain dark. If the "f" and ")" buttons are pressed simultaneously, "12.00" should appear in the display.



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. . . the time of day cannot be entered after a power outage. Check whether the Oven Mode Selector is set to "0". @@.

. . @@This is normal. @@@@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. 54
Optional accessories 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. 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. 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 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. 55 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.
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. 56 Electrical connection 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, 20 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. 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. 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. 57 Installation 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. 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 J 58 59 Alteration rights reserved / 22 / 001 M.-Nr. 04 757 771 (H 217 B) USA / CDN 2898
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