



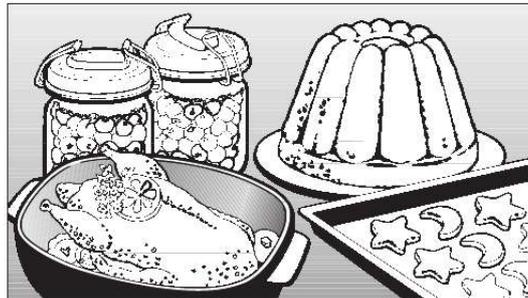
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You can read the recommendations in the user guide, the technical guide or the installation guide for MIELE H 350 B. You'll find the answers to all your questions on the MIELE H 350 B in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual MIELE H 350 B
User guide MIELE H 350 B
Operating instructions MIELE H 350 B
Instructions for use MIELE H 350 B
Instruction manual MIELE H 350 B

Miele

Operating instructions



Oven
H 350-2 B

To prevent accidents
and machine damage,
read these instructions
before installation or use.

(USA) (CDN)

M.-Nr. 05 808 660



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..... 52 Electrical connection Installing the oven 3 IMPORTANT SAFETY INSTRUCTIONS Installation This appliance is intended for residential use only. Only use the appliance for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of this oven. This appliance complies with current safety requirements. @@@@ This data must correspond to prevent injury and machine damage. Consult a qualified electrician if in doubt. Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system.

It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy, of an effective grounding system or the failure to adhere to national and local electrical codes. The oven should not be operated until it has been properly installed within cabinetry. Installation, maintenance and repair work should be performed by an authorized service technician.

Work by unqualified persons could be dangerous and may void the warranty. Before installation or service, disconnect the power supply to the work area by "tripping" the circuit breaker, or shutting off the main power. 4 IMPORTANT SAFETY INSTRUCTIONS Oven use The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket. The door gasket should only be cleaned with a solution of warm water and soap. Do not block oven vents. Do not let metal objects (aluminum foil, metal pans) or the roast probe come in contact with the heating element. Do not slide pots or pans on the oven floor. This could scratch and damage the surface. Do not lean, sit, or place heavy items on the open oven door.

The door can support a maximum weight of 33 lbs (15 kg). ,WARNING: Ovens can produce high temperatures that can cause burns. Prevent children from touching the appliance when in use. Use heat-resistant pot holders when placing items in the oven, turning them, or removing them from the oven. The upper heating element and oven racks can become very hot and cause burns. To prevent burns, always place oven racks at their desired height while the oven is cool. Always open the door carefully. Allow hot air or steam to escape before placing or removing food. To prevent burns, allow the heating element to cool before cleaning by hand. Only clean parts listed in this manual.

Caution: Heating elements may be hot even though they are not glowing. During and after use, do not let clothing or other flammable materials come in contact with heating elements or interior surfaces of the oven until they have had sufficient time to cool. External parts of the oven such as the door glass, vents, and control panel may also become hot. 5 IMPORTANT SAFETY INSTRUCTIONS Do not heat unopened containers of food in the oven, pressure may build up and cause them to explode. Never add water to food on a hot tray or pan, or directly onto food in a hot oven.

The steam created could cause serious burns or scalds and the sudden change in temperature can damage the enamel. This oven must only be used for cooking. Do not use it as a dryer, kiln, dehumidifier, etc. Fumes or vapors given off by glues, plastics or other non-food items could ignite and cause property damage or injury. Cover all cooked food that is left in the oven to be kept warm.

This will prevent moisture from condensing on the interior of the oven. Long-term or excessive condensation could damage the oven. Only use the Miele roast probe supplied with the oven. Contact Miele if you need to purchase a new probe. Remove the roast probe from the oven when not using it. High broiling temperatures may damage the probe. Never use aluminum foil to line the oven floor. Do not place pots, pans or baking sheets directly on the oven floor when using "Surround", "Bottom Heat" or "Intensive". This could crack the enamel on the oven floor. Never store flammable liquids and materials in, above or under an oven, or near cooking surfaces.

6 IMPORTANT SAFETY INSTRUCTIONS General notes Do not use a steam cleaner to clean the oven. Steam could penetrate electrical components and cause a short circuit. Children should not be left alone or unattended in an area where an oven is in use. Never allow children 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 may be injured. Do not leave the oven unattended when cooking with oils or fats, they can be a fire hazard if overheated. Do not use water on grease fires! Smother the fire with a properly rated dry chemical or foam fire extinguisher.



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Be aware of loose fitting or hanging garments while operating the oven. Do not use the oven to heat the room.

Make certain that the power cords of small appliances do not come in contact with or get caught in the oven door. Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces may result in steam burns. Do not let potholders come in contact with oils. Do not substitute towels or other bulky items for potholders.

Disposal of an old oven When discarding an old oven, disconnect it from the power supply and cut off the power cord. Remove the door to prevent a trapping hazard. 7 Guide to the oven a Program selector b Oven display c Oven push buttons d +/- adjust buttons e Upper heating element and safety guard f Convection fan g Roast probe socket h Non-tip, five level runners i Door contact switch* j Oven door *This switch shuts off the heating element and convection fan when the door is opened during use. 8 Guide to the oven Accessories Roasting pan and Anti-splash tray Wire rack The roasting pan is ideal for catching drippings from meat or poultry roasted or broiled directly on the rack. It can also be used as a baking tray.

The anti-splash tray may be placed in the roasting pan to reduce splattering of drippings from meat or poultry. The roasting pan and anti-splash tray are coated with PerfectClean enamel and can be easily cleaned with a sponge and dish soap. Baking Trays The oven comes equipped with two baking trays. These trays are to be placed in the runners on either side of the oven rather than on the wire rack itself. Non-tip safety notches The wire rack, roasting pan and baking trays are equipped with non-tip safety notches (see arrows) which prevent them from being pulled out completely while the oven is in use. When inserting a rack, pan or tray always check that the safety notches are at the rear of the oven. Once inserted into the oven these pieces can only be removed by raising the piece upwards and then pulling it out. 9 Guide to the oven Grease filter Roast probe The filter helps to keep the oven fan clean from moisture and grease. When roasting or broiling, insert the grease filter in front of the fan opening. The roast probe monitors the core temperature of meat and poultry during the roasting function.

The long pointed end of the probe is inserted into the thickest portion of the meat while the short end of the probe is inserted into the roast probe socket. 10 Guide to the oven Controls The oven controls consist of the program selector and push buttons. All temperature and time selections are made by using the "+" or "" buttons. To make changes one digit at a time make short pushes on the button. For rapid advancement hold the button in. oven temperatures are in 10°F/5°C increments core temperatures are in 2°F/1°C increments timer in 1 minute increments While the light between the "+" and "" buttons is on, times and temperatures can be entered or changed. When the light goes out your entry is accepted. The program selector can be turned either way. Each push button has a matching symbol in the oven display. Button Temp.

Probe Cook controls: oven temperature settings core temperature settings cooking timer symbol p e g 11 Guide to the oven Child Safety Lock Energy-Conservation feature The child safety lock can be activated to prevent children from operating the oven. To activate the Child Safety Lock: ^ Make sure the program selector is in the "0" (OFF) position. ^ Press the "Temp." button until the key symbol appears in the display. Once this symbol appears, the oven is locked.

To deactivate the Child Safety Lock: When using the "Cook" button or the roasting probe, the residual . This function is not available when using the roast probe. ^ Use the "+" or "" buttons to enter the new time. When the indicator between the "+/" buttons goes out, the new time has been entered. To delete a cooking time ^ Press the "Cook" button.

^ Use the "" button to set the cooking time to "0:00". During a power stromboli, brisket, pot roast, cheesecake, pies. Use the 1st runner from the bottom. Should the bottom of the food burn, try raising the rack to a higher runner. "Intensive" is not recommended for roasting or shallow baking. Since only the lower heating element is used, bake only on one level. Do not bake on the oven floor. Remove the grease filter from the fan opening. If the filter is not removed, increase the baking time. Default temperature .

. . . 370°F (190°C) The "Surround" program is a premium conventional baking mode. The oven heats with both the upper and lower heating elements without the convection fan. Use this program for: angel food cake, cream puffs, meringue. The recommended positions are the 1st or 2nd runners from the bottom.

23 Baking Top Heat Bottom Heat Default temperature . . .

. 370°F (190°C) In the "Top heat" program, food is heated from above. Use this program for: browning meringue, melting a cheese topping, dense quick bread. The recommended position is the 4th runner from the bottom. Default temperature .

. . . 370°F (190°C) The "Bottom heat" program works by heating food from below. This is similar to "bake" in a conventional oven.

Use this program for: cakes, baked apples, quick breads, spare ribs. The recommended positions are the 3rd or 4th runners from the bottom. 24 Roasting Auto Roast Surround Default temperature . . . 320°F (160°C) This premium convection program heats the oven to a high temperature to sear the meat, and retain moisture and tenderness. Once the oven cavity temperature has exceeded the set temperature, the program returns to the selected temperature. Use this program for: large cuts of meat, poultry. The recommended position is the 3rd runner from the bottom.

The oven should not be preheated when using "Auto Roast". Default temperature . . . 370°F (190°C) "Surround" is a conventional roasting program for traditional recipes. Use this program for: pot roast, leg of lamb, pork loin. The recommended position is the 2nd runner from the bottom. 25 Roasting Roasting tips Always install the grease filter in the back of the oven before roasting. The larger the cut of meat to be roasted, the lower the temperature that should be used.

The roasting process will take a little longer, but the meat will be cooked evenly and the outside will become crisp. @@@@Season the meat and place in the pot. Add some butter, margarine or a little oil. @@@@Roasting bags may be used, but only when left open at the ends. @@@@^ Turn the program selector to the desired roasting program.



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@@@The lowest temperature that can be displayed is 67°F (20°C). @@@ turning the program selector to "0". @@The core temperature will no longer be displayed. The time remaining that is first displayed is an estimate. @@@@During this time, the core temperature will rise 10°F (5°C).

@@@@@. . . @@This program is excellent for broiling or searing small quantities. Use this program for: chops, small or thin pieces of meat, browning small dishes. The recommended position is the 5th runner from the bottom. Default temperature . . .

460°F (240°C) The entire upper heating element is used for intense heating from above. This program gives excellent browning and searing results. Use this program for: london broil, chops, large quantities of meat, browning large dishes. The recommended position is the 5th runner from the bottom. 31 Broiling Fan Broil Broiling on the rack ^ Select a broiling program. ^ Adjust the temperature if necessary. ^ Preheat the oven until the selected temperature is reached. Default temperature . . .

390°F (200°C) Hot air from the upper heating element is distributed over the food by the fan. This enables a lower temperature than conventional broiling to be used. Use this program for: steak, lamb. The recommended position is the 5th runner from the bottom.

Always insert the grease filter over the convection fan in the back of the oven when using "Fan Broil". The roast probe can be used in this program to monitor the meat's core temperature. Refer to "Using the roast probe" for more information. ^ Assemble the roasting pan, anti-splash tray and rack as shown. ^ Place the food on the rack.

^ Slide the roasting pan assembly into the appropriate runner level. thin cuts = level 3 or 4 thicker cuts = level 1 or 2 ^ Enter the time. 32 Broiling Broiling tips When broiling thicker pieces of food, gradually sear the meat at a high temperature, then continue broiling at a lower temperature so the food cooks thoroughly. To ensure even cooking, it is best to broil foods of a similar thickness at the same time. Most items should be turned halfway through broiling. To determine how far through a thick piece of meat has been cooked, press down on its surface with a spoon. If the surface presses down easily and with little resistance to the spoon, it is "rare". If there is some resistance, it is "medium". If there is great resistance, it is "well done". 33 Broiling Recommendations Broil / Maxi Broil Runner level Steaks Kabobs Meat cutlet Liver Hamburgers Sausage Fish fillet Trout / Mackerel Toast Open faced sandwich Tomatoes Chicken pieces Rolled pork 2 2 Fan Broil 1 Temp.

°F (°C) 430 (220) 430 (220) 430 (220) 430 (220) 430 (220) 430 (220) 430 (220) 430 (220) 430 (220) 430 (220) 430 (220) 430 (220) 430 (220) 390 (200) 390 (200) Time (min.) 2 10-16 15-20 18-20 10-14 16-20 8-12 12-16 20-25 3-5 4-6 6-8 50-60 70-80 Temp. °F (°C) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 520 (275) 460 (240) 460 (240) Time (min.) 2 10-16 12-16 12-18 8-12 14-20 6-10 12-16 16-20 2-4 4-6 6-8 50-60 70-80 3 or 4 4 4 3 or 4 4 4 1 or 2 1 1) Install the grease filter when using "Fan Broil". 2) Turn food over half way through broiling. All times given are approximate and will vary according to personal taste. 34 Defrost Defrost Defrosting tips Remove the frozen food from the packaging and place in the roasting pan or into an appropriate dish. Meat and poultry should be fully thawed before cooking. Do not use the defrosting liquids. Fish does not need to be fully defrosted before cooking.

Defrost so that the surface is soft enough to absorb herbs and seasoning. Cook all food immediately after defrosting. No default temperature This program allows you to defrost food at a constant temperature. Defrosting should be at room temperature, i.e. without selecting an oven temperature. However, a temperature of up to 120°F (50°C) can be selected. Defrosting times depend on the type and weight of the food, and at what temperature it was deep-frozen. 35 Cleaning and care Accessories Before cleaning or servicing the oven, disconnect it from the power supply by either shutting off the power main or manually "tripping" the circuit breaker. Never use abrasive cleaners, scouring pads, steel wool or caustic (oven) cleaners on any part of the oven.

They will damage the surfaces. Roast probe Wash with soapy water and a sponge. Rinse under running water. @@Grease filter Clean with soapy water, or in the dishwasher. @@@@Apply sparingly with even pressure. @@@@Clean after each use with a sponge and soapy water. @@After cleaning, rinse thoroughly with water. The water should run off the surface easily. Any residue will hinder this effect. @@Clean spills on PerfectClean surfaces as soon as possible to prevent stains.

Spilled fruit juices may permanently discolor surfaces. This discoloration is permanent but will not affect the efficiency of the enamel. 37 Cleaning and care Catalytic liners The removable back panel and roof liner are coated with a dark catalytic enamel. Circulating air in the oven deposits oil and fat on the back of the oven. These deposits are burnt off from the catalytic liners when the oven temperature exceeds 390°F (200°C). The oven and accessories should be cleaned after each use, so cleaning does not become difficult. Cleaning by hand Allow the oven to cool before cleaning. Danger of burns! Do not use abrasive cleaning agents, hard brushes, scouring pads, cloths, steel wool, knives or other abrasive materials. Do not use oven sprays on catalytic surfaces. Chemicals used in oven sprays will damage the catalytic enamel.

^ Catalytic surfaces should be cleaned using a solution of hot water and dish soap with a soft brush. 38 Cleaning and care Catalytic cleaning process Before cleaning the catalytic liners using high temperatures, make sure all PerfectClean surfaces are clean. High temperatures can cause deposits to become baked onto the PerfectClean surfaces and become impossible to remove. If the oven is still heavily soiled after cleaning by hand, heating it to a high temperature will burn off oil and grease from the catalytic liners. Deposits of spices, syrups and similar substances are not removed by this process.

These should be removed while fresh with soapy water and a soft brush. To clean at high temperatures: ^ Turn the program selector to "Convection". ^ Set the temperature to 480°F (250°C), using the "+" button while the indicator light between the "+" and "" buttons is lit. ^ Press the "Cook" button and set the time for 1 hour. More time may be needed if the liners are heavily soiled.

Any remaining soiling will gradually disappear with each use of the oven at high temperatures.



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If the catalytic liners are damaged through improper use or heavy soiling, a replacement may be purchased from your Miele dealer or Miele. 39 Cleaning and care Cleaning the oven cavity by hand Removing the oven door Please note: The oven door is quite heavy. It should be gripped firmly at the sides when being removed or refitted. ^ Open the door fully. ,Danger of burns! Allow the oven to cool before cleaning. To make cleaning easier remove the oven door, remove the runners, lower the upper heating element, remove the safety guard. ^ Clean the oven surfaces with a solution of hot water and liquid dish soap and a sponge or soft nylon brush. Do not use abrasive cleaning agents, hard brushes, metal scouring pads, steel wool, knives or other abrasive materials. Do not use oven sprays on any part of this oven.

^ Dry surfaces before reassembly. ^ Flip down the locking clamps on each door hinge. ^ Lift up the door until the hinges disengage. Remove the door. 40 Cleaning and care Removing the runners Removing the back panel ^ Pull on the fastener to release the runner. ^ Loosen the screws in the back panel and remove. The oven must not be used without the back panel in place. This could lead to injuries and machine damage. ^ Pull the runner out from the rear of the oven. 41 Cleaning and care Lowering the upper heating element ^ Remove the runners.

Removing the safety guard If needed, the safety guard can be removed for cleaning. ^ Hold the guard firmly and unscrew the ribbed knob. ^ Pull and turn the fastener on the grill element to release it. ^ Remove the guard. Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

^ Gently lower the grill element. 42 Cleaning and care Refitting the oven door ^ Hold the door as shown above and carefully put the locked hinges into the guide holes until they engage. Open the door fully. ^ Still supporting the door, flip the locking clamps up. Check that the locking clamps are flipped up when the door is refitted after cleaning.

Otherwise the hinges may work loose from the guide holes and damage the door. 43 Changing the light bulb ,To reduce the risk of electric shock, disconnect this appliance from the power supply by shutting off the power main or tripping the circuit breaker. Changing the light bulb ^ Remove the runners. ^ Spread a dishtowel on the oven floor to protect the enamel, in case the light cover falls. ^ Slide the light cover out of the two clamps secured to the metal frame. Do not bend these metal clamps. The clamps and the reflector could be damaged. ^ Insert the supplied slide opener between the light cover and the metal frame of the light along the edge closest to the oven door. ^ Pry the light cover out of the metal frame. 44 Changing the light bulb ^ Replace the halogen bulb.

Only use a 12 V, 10 W, 572°F (300°C) heat resistant, Osram, type w818 bulb. Do not touch the new light bulb with your fingers; touching the bulb will reduce its life. Follow the bulb manufacturer's instructions. ^ Put the light cover back in place with the notch to the rear of the metal clamps. ^ Press the light cover into the metal frame. ^ Reassemble the runners. 45 Turning additional features on or off To turn an additional feature on or off: ^ Turn the program selector to "0". ^ Open the oven door fully. ^ Turn the program selector to "Light". ^ Press the "Temp.

" button. "01:0" or the most recently changed feature will appear in the oven display. ^ Use the "+" buttons to select the additional feature to be changed, (see chart). ^ Press the "Cook" button to turn the feature on or off. The following appears after the colon: 1 when the feature is on, 0 when the feature is off.

^ Turn the program selector to the "0" position to store the change to memory. ^ You may change as many additional features as you wish, as long as the program selector has not been turned to the "0" position. 02:0* no function 03:0* The oven lights when selecting a program. 04:0* The temperature is displayed in °C. The additional feature is (* marks the preset setting) off: 01:0* The program and temperature can be adjusted at any time. on: 01:1 Once the program and temperature have been selected the oven can no longer be adjusted, except to lower the target temperature. Changes can only be made if the program selector is turned back to the "Light" or "0" position. 02:1 no function 03:1 The oven lights when the door is opened. 04:1 The temperature is displayed in °F. 05:1 05:0* The oven light turns off The oven lights continuously during 15 seconds after use. program selection. The light can be turned back on for 15 seconds by pressing any button. 06:0* Rapid heat activates during "Convection", "Auto Roast" and "Surround". 09:0* A tone sounds at the end of cooking. 06:1 Rapid heat is turned off.

09:1 No tone sounds at the end of cooking. 46 Frequently asked questions Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and other work by unqualified persons could be dangerous and may void the warranty. What if the oven does not heat? Possible fault A program was not selected. The Child Safety Lock is activated. The circuit breaker has tripped. The door is not fully closed. Fix Select a program. Deactivate the Child Safety Lock. Check the breaker.

Close the door firmly. What if the oven heats but the light does not illuminate? Possible fault Fix The halogen lamps are bad. See "Changing the light bulb". Why is there no noise when the oven door is opened during operation? This is normal. If the door is opened during operation the door contact switch causes the heating elements and the fan to shut off.

Should a noise be heard after turning the oven off? This is normal. The fan will continue to run for a short time to cool the oven. When the oven has cooled sufficiently, the fan will turn off automatically. What if rust-like spots appear on the catalytic surfaces? The spots are likely spices from food, picked up by the circulating air and redeposited on the oven walls. See "Cleaning and care / Catalytic liners".

What if cakes and cookies are not cooked enough? Possible fault Fix The grease filter was not removed. What if uneven browning occurs? Possible fault Oven not preheated. Oven temperature too high. Grease filter was not removed. Shiny or thin pans were used. If the grease filter is not removed, increase baking by 10 to 15 minutes. Fix Allow the oven to preheat. Lower the oven temperature. Remove the grease filter next time. @@@@Contact Miele to purchase a new roast probe.

"F6", the oven has automatically shut off. @@@@"F7", the cooling fan has stopped turning. If "F7", "F8", "F9" or any other unexplained fault codes are "F8", the convection fan has stopped.



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displayed, please contact Technical "F9", the maximum temperature of the oven Service. has been exceeded and the oven has shut off. As soon as the temperature has fallen to an acceptable level, the fault code will disappear. The oven will turn itself on again automatically. "F3", the roast probe is faulty. 48 After sales service In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department U 1-800-999-1360 techserv@mieleusa.com V 1-800-565-6435 service@miele.

ca When contacting Technical Service please quote the serial number and model of your oven. @@@@Part # 05 182 760 The gourmet casserole has a special non-stick coating. A lid is also available separately. Small dish part # 22 996 078 Large dish part # 22 996 077 Catalytic liners The catalytic liners can be replaced. When ordering please state the model number of your oven.

Catalytic converter A catalytic converter can be built into the cooling system to filter fat particles and reduce food odors. 50 Installation Instructions Caring for the environment Disposal of the packing materials The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable. Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children. Danger of suffocation! Disposal of an old appliance Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials. Ensure the appliance presents no danger to children while being stored for disposal. Before discarding an old appliance, unplug it from the outlet and cut off its power cord. Remove any doors to prevent trapping hazards. 52 Electrical connection ,CAUTION: Before servicing, Power supply The oven is equipped with a 6 ft. (1.8 m) flexible power cord consisting of 4 wires ready for connection to a dedicated 3 pole, 4 wire grounded power supply: 120/240 V, 60 Hz, 20 A or 120/208 V, 60 Hz, 20 A disconnect the power supply by either shutting off the power main or manually "tripping" the circuit breaker. Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent machine damage. Consult an electrician if in doubt. Only operate the appliance after it has been installed into cabinetry. Installer: Please leave these instructions with the consumer. Black wire: connect to L1 (hot) Red wire: connect to L2 (hot) White wire: connect to N (neutral) Green wire: connect to GND (ground) A dedicated line and junction box should be used to connect the oven to a 20 A circuit. Connection details are also given on the diagram located on the top of the oven. 53 Installing the oven The oven must be installed into cabinetry before use. Do not insulate the cabinet. This will prevent proper ventilation.

If the oven is to be installed under a counter top, a sealing strip must replace the stainless steel rail above the control panel. The sealing strip offers additional protection from any liquids that might spill down from the counter top. The strip can be purchased from Miele. ^ Connect the oven to the electrical supply. The oven must be supported from underneath.

^ Place the oven into the cabinet as far as the oven trim and align. ^ Open the oven door and locate the two mounting screw holes in the oven frame. Mark and drill 6 mm pilot holes. Secure the oven to the cabinetry by inserting screws through the frame and into the cabinetry. Only operate the appliance after it has been installed into the cabinetry.

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