



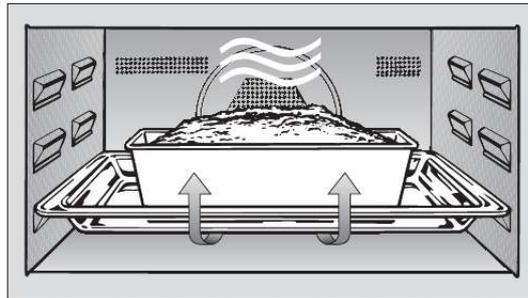
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You can read the recommendations in the user guide, the technical guide or the installation guide for MIELE H 4082 BM. You'll find the answers to all your questions on the MIELE H 4082 BM in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual MIELE H 4082 BM
User guide MIELE H 4082 BM
Operating instructions MIELE H 4082 BM
Instructions for use MIELE H 4082 BM
Instruction manual MIELE H 4082 BM

Miele

Operating and Installation Instructions



Convection microwave oven
H 4082 BM
H 4088 BM

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

en - US, CA

M.-Nr. 07 338 250



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... @@@@This appliance is intended for residential use only. Only use the appliance for its intended purpose.

@@This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage. Keep these operating instructions in a safe place and pass them on to any future user. **SAVE THESE INSTRUCTIONS** Use ~ The appliance is intended for domestic use only: defrosting, heating, cooking, baking, roasting and broiling of food. It is not designed for industrial or laboratory use. dehydrate flammable materials. This is a fire hazard. or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person. ~ Do not use the appliance to store or ~ Persons who lack physical, sensory Children ~ Children should not be left unattended in an area where the appliance is in use. Never allow children to hang or lean on any part of the appliance.

@@@play in, on or near the oven when it is in operation. @@@Contact Miele's Technical Service Department for examination, repair or adjustment. Repairs and other work by unauthorized persons could be dangerous and may void the warranty. ~ Installation, repair and maintenance ~ Do not use an extension cord to connect this appliance to electricity. Extension cords do not guarantee the required safety of the appliance. operated after it has been correctly installed into cabinetry. outer casing of the appliance. ~ The appliance must only be ~ Under no circumstances open the ~ While the appliance is under warranty repairs should only be performed by an authorized service technician. Otherwise the warranty is void. appliance from the main power supply. replaced by Miele original spare parts only. Only with these parts can the manufacturer guarantee the safety of the appliance. damaged cord or plug, or if the appliance has been damaged in any manner. Contact Miele's Technical Service Department. ~ Before installation, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply.

This data must correspond to prevent injury and appliance damage. Consult a qualified electrician if in doubt. ~ 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 will not be held responsible for damages caused by the lack, or inadequacy, of an effective grounding system. ~ Before installing the oven, check for externally visible damage. Do not operate a damaged appliance. ~ This appliance must not be installed or operated outdoors. ~ Do not install this appliance near water, e.g. sink, wet basement, swimming pool, etc. ~ Before servicing, disconnect the ~ Defective components should be ~ Do not operate any appliance with a ~ This appliance is not designed for maritime use or for use in mobile installations such as recreational vehicles or aircraft. However, under certain conditions it may be possible for installation in these applications. Please contact the Miele Technical Service Department with specific requirements.

5 IMPORTANT SAFETY INSTRUCTIONS Safety vapors in this appliance. ~ Do not use corrosive chemicals or ~ Do not use the oven to heat the ~ Supervise cooking with grease or oils. Oils and grease could ignite. ~ Never heat undiluted alcohol in the microwave oven, it can easily ignite. room. Due to the high temperatures radiated, objects left near the oven could catch fire.



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~ If materials inside the oven ignite, ~ Times for cooking, heating and defrosting food in the convection microwave oven are shorter than that of traditional food preparation methods. Extensive microwaving could dry out food and cause possible ignition. Fire hazard! ~ Do not use the microwave function to dry bread, flowers, herbs, etc. Use the Convection Bake function.

~ Do not heat cushions filled with herbs, gel, etc. with the microwave function. The cushions could ignite, even once removed from the oven after heating. This is a fire hazard. ~ Do not use full power when warming empty dishes or drying herbs.

The lack or minimal amount of food could cause damage to the appliance. ~ Do not use for cleaning and disinfecting utensils and cookware. There is a risk of burns from the high temperatures from the utensil when it is taken out of the oven. This is a fire hazard. keep the oven door closed to avoid fueling any flames.

Turn the oven off or disconnect the power supply. fueling any flames, do not open the oven door. Switch the appliance off by pressing the ON/OFF button, switch off at the mains and remove the plug from the outlet. Do not open the oven door until the smoke has dispersed. condensation: ~ If smoke occurs in the oven, to avoid ~ To avoid corrosion damage from Cover meals when cooking with the Microwave Solo function. When using residual heat to keep food warm, leave the selected function on and select the lowest temperature. Do not turn the oven off. Condensation from food and drinks could cause damage to the machine or the countertop and cabinetry. Leaving the machine on will keep the fan running to aid in dissipating the condensation. Cover food stored in the oven interior.

Condensation from food and drinks could cause corrosion damage. It also prevents the food from drying out. 6 IMPORTANT SAFETY INSTRUCTIONS ~ Only use accessories approved by Miele for use with this machine. Use of other accessories may cause damage and void the warranty. ~ Only use the Miele roast probe supplied with this appliance. If a replacement is necessary it can be ordered frnly be cooked in their shells in the microwave oven in a device designed specifically for microwave egg boiling. Hard-boiled eggs should not be reheated in the microwave oven. The eggs may burst, even once they have been removed from the oven. shells in the microwave oven only if the yolk membrane has been punctured first. The pressure could otherwise cause the egg yolk to explode.

Danger of injuries. Solo functions: Convection Bake, Auto Roast, Broil, Convection Broil Caution! Danger of burns! When using solo functions the oven interior gets very hot. ~ Eggs can be cooked without their ~ Be sure to use cookware suitable for the function being used. See "Selecting cookware". a hot appliance.

Especialrack can hold a max. of 17.5 lbs (8 kg). The combi rack becomes very hot during use. Use caution.

When inserting a rack, always check that the safety notches are at the rear of the oven. The rack can only be removed by raising it upwards and then pulling out. During certain functions, it is recommended to use the combi rack along with the glass tray. 14 Safety and energy saving features System lock When locked, the oven cannot be operated, see "Settings - System lock". Door contact switch If the door is opened during a combination function e.g. Combination Bake, the heat and convection fan will automatically turn off. After closing the door and pressing "Start", the operation will continue. When the door is opened during a solo function e.g.

Convection Bake, the operation will continue immediately after closing the door. It does not need to be restarted. Automatic Safety Shut Off A solo oven function can be started without a cooking time set. To prevent a run-on operation and a fire hazard the oven shuts off automatically. Depending on the temperature and function selected, the oven will turn off 1 to 10 hours after the last operation was selected. When the oven is turned off after one operation but will be used for a second cooking program right away, you must wait 30 seconds before the power can be turned on again. Interior light turned off The interior light can be set to turn off after the process starts. See "Settings Oven Light". Switching off time display The display will go dark and the time will continue unseen in the background. The time only shows in the display when the oven is being operated (see "Settings - Clock - Clock display") 15 Settings J The default oven settings can be changed in the function "Settings J".

In this function you can customize the oven to suit your preferences. Settings may be adjusted by touching the corresponding touch control. Language J ^ Select the touch control next to the desired language and confirm by selecting "OK". The symbol J indicates the "Language" setting. If you accidentally select an unfamiliar language, simply look for the J symbol, touch the control next to it and select your language of choice.

LANGUAGE english (US) (english (US) (english (UK) (deutsch español) OK) more) Clock "Enter Time" appears in the display. ^ Enter the current time using the keypad. Different settings can be selected by touching the control next to the option: the size of the clock display, Size Normal or LARGE the time format, 12 hour or 24 hour whether or not the time is displayed, Clock-Display On or Off ^ Touch the "OK" control to confirm the entries. If the power is cut off for more than 6 weeks the clock will have to be reset. Enter Time: 04:23 (Size (12 hour Normal Clock display On) OK) 16 Settings J Temperatures The default temperature of each function can be adjusted.

If a temperature out of the available range is selected, the oven will revert to the default temperature. ^ Touch the control of the function whose default temperature you wish to alter. ^ Enter the new default temperature using the keypad. The next time this function is selected, the new temperature will be used. TEMPERATURES (BAKE (SURROUND (INTENSIVE 375°F 375°F 325°F OK) more) Oven Light The "On" duration of the oven light can be altered. ^ Touch the control of the light setting you wish to change. "Off after 1 minute" The light goes off after the 1st minute of a function. "On during use" The oven light remains lit during a function. The selected setting will appear in the display. ^ Touch the "OK" control to confirm the selection.

OVEN LIGHT Off after 1 minute (Off after 1 minute (On during use OK) Temperature °F/°C All oven temperatures can be displayed in either Fahrenheit or Celsius. ^ Touch the "Temperature" control to toggle between °F and °C. SETTINGS (LANGUAGE...J (CLOCK... (TEMPERATURES.. . OVEN LIGHT...) TEMPERATURE °F.

..) more) 17 Settings J Tone Options Unique tones may be set for each of the two timers to differentiate them from an oven function tone.



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"Timer 1" and "Timer 2" The tone of "Timer 1" and "Timer 2" can be set to one of five tone options. ^ Select "Timer 1 Tone" or "Timer 2 Tone" by touching the corresponding control.

With every touch of the respective control, another tone will sound and the display will show the tone number. For example, Timer 1 Tone 1. ^ Select a tone for each timer. "Keypad Tone" The keypad can be set to make a sound with each touch of a control. ^ Touch the "Keypad tone" control to toggle between the on and off settings. "Volume" This control adjusts the volume of the tone options. ^ Touch the "Volume" control until you hear the desired volume. TONE OPTIONS (Timer 1 Tone 1 Volume Tone 5) Short) OK) (Timer 2 Tone ! (Keypad tone on 18 Settings J "Tone Short / Long" The duration of the timer and oven tones can be modified. "Tone short" will beep in quick succession when an oven signal or the oven timer sounds. "Tone long" a continuous tone will sound when an oven signal or the oven timer sounds.

^ Touch the "Tone" control to toggle between the short and long settings. ^ Touch the "OK" control to confirm the "Tone Options" settings. When the tone sounds to indicate an oven signal or the timer, touch any number on the keypad to turn off the tone. System Lock The oven can be locked. Do not accept the lock is not used. Default setting Accept The lock is used. When "Accept" is set, the display shows a lock which is either open or closed. Off The lock is open, the oven can be used. On The lock is closed, the oven can not be used. The timer can still be used.

The oven will remain locked after a power failure. Display The oven display can be adjusted as desired by touching the controls next to "Brightness" and "Contrast". 19 Settings J Warming function The oven has a built-in warming function which is activated by default. Food which is not immediately removed from the oven will be kept warm for a short period of time. The display shows "Keep warm".

The function can be deselected. The "Warming function" cannot be set as a separate function. WARMING FUNCTION On (Off (On OK) Power Level The default power levels for microwave and combined microwave functions can be adjusted. Confirm with "OK". They are shown in a bar.

A full bar shows the maximum power. Seven power levels are available for microwave. If only two segments are shown the minimum power is displayed. Four power levels are available for combination functions. If only four segments are shown the minimum power is displayed. (Lower (Lower MICROWAVE Adjust power level w COMBINATIONS Adjust power level Higher) OK) v Higher) OK) 20 Settings J Reset The default settings of the oven can be restored with "Reset". RESET (TEMPERATURES (SETTINGS (FAVORITES Temperatures If the request is confirmed with "yes", all changed temperatures will be restored to the factory default. RESET TEMPERATURES Are you sure? (Yes No) Settings If the request is confirmed with "yes", all changed settings will be restored to the factory default. (Yes RESET SETTINGS Are you sure? No) Favorites If the request is confirmed with "yes", all changed "Favorite" entries will be deleted. Once deleted, these entries cannot be restored.

RESET FAVORITES Are you sure? (Yes No) 21 Selecting cookware Microwaves: Material and shape The material and shape of containers used affect cooking results and times. Circular and oval containers work best. The food will heat more evenly than in a square container. Containers and lids which are reflected by metal, contain hollow handles or knobs are not suitable for use in the oven. The handles or knobs could collect moisture if not adequately vented. Without vent holes pressure can build up, causing the container to crack or shatter, danger of injury. Metal ,Do not use metal containers, pass through glass and chinaware, aluminum foil, cutlery or dishes with metal decor during the microwave-solo function. Metal reflects the microwaves which hinders the cooking process. Sparks may occur. Do not use plastic cups with incompletely removed aluminum lids (such as cream cups).

The remnants of the lids can lead to sparking. are absorbed by the food. 22 Selecting cookware Exceptions: The enclosed combi rack is only suitable for combi functions not the microwave solo function. Do not set it on the oven floor. Metal baking dishes are suitable for baking with a combination microwave baking method.

However they are not recommended, metal reflects the microwaves causing longer cooking times. In addition, the use of metal pans could cause sparking. Pre-cooked meals in aluminum foil containers can be defrosted and reheated in the oven. Important: Remove the lid before heating the food. The food is heated only from above.

To heat the food evenly place it in a container suitable for microwaving. When using aluminum foil containers, crackling and sparking may occur, do not place them on the combi rack. For even defrosting and to avoid overcooking unevenly shaped cuts of meat, poultry or fish, small pieces of aluminum foil may be used to mask wing-tips or other thin parts for the last few minutes of the process. Make sure that the aluminum foil is at least 1 inch (2.5 cm) from the oven walls at all times. It must not touch the walls. Metal meat skewers or clamps should only be used if they are small in comparison to the size of the meat.

Glassware Heat-resistant glass or ceramic glassware are ideal for use in the oven. Crystal contains lead and is unsuitable. Porcelain (china) Porcelain (china) is suitable for use in the oven.

Do not use porcelain with gold or silver edging or items with hollow knobs or handles, insufficient ventilation may cause damage. Earthenware Decorated earthenware is only suitable if the decoration is beneath the glaze. Earthenware can get very hot and may crack. Glazes and colors Some glazes and colors contain metallic substances. They are not suitable for the oven. Wood Wood containers are not suitable. The water from the wood evaporates during the cooking process causing it to dry out and crack. 23 Selecting cookware Plastics Use plastic dishes only for Microwave - Solo. They must be heat resistant up to 230°F (110°C) otherwise the plastic may melt into the food. Special plasticware, designed for use in microwave ovens is available in retail outlets.

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand so that steam can escape. This prevents a build-up of pressure and reduces the risk of the bag bursting. Disposable containers Only those plastic disposable containers specified under "Plastics" are suitable for use in the oven.



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Do not leave the oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other flammable materials. Disposable containers are not always microwave safe. Roasting bags These bags can be used in the oven. Please follow the manufacturers' instructions. Do not use metal clips, plastic clips with metal parts, or twist ties containing wire. They could ignite when heated.

24 Selecting cookware Covering the food Use a cover only during the Microwave-Solo function. Do not use a cover if using a combination program which uses microwave power. Plastics are only heat-resistant up to 230°F (110°C). Higher temperatures (Broiling, Convection Bake, etc.) can cause the cover to melt into the food. The cover should not completely seal the container. This may prevent steam from escaping causing the cover to melt. A cover: prevents most of the steam from escaping, especially when cooking foods which needs longer to cook, such as potatoes. shortens and evens out the cooking process. prevents the food from drying out.

prevents soiling of the oven interior. ^ Cover the food with a glass or plastic lid suitable for microwave ovens. They are available in retail stores. Plastic wrap suitable for microwaving can also be used. Do not heat food in closed containers e.g. glass baby food containers. Vent the container before heating. Do not use a lid or cover when cooking food if a crisp finish is desired e.g.

breaded chicken, garlic bread, etc. 25 Before using the oven Programming the oven When the oven is first connected to the electrical supply you will be prompted to set the time of day. See "Settings Clock". Cleaning the appliance Remove the protective film from the appliance front (if present). ^ Wipe the interior with a solution of warm water and liquid dish soap.

Dry with a soft cloth. Leave the door open until the interior is completely dry. Otherwise odors and corrosion may occur. ^ Wash the accessories. See "Cleaning and care" for more information.

26 Before using the oven Heating the oven New ovens may have a slight odor during the first use. To eliminate the odor quickly, the oven should be operated at a high temperature for 2 hours. Before heating the oven, remove all accessories and labels. Make sure the room is well ventilated during this process. ^ Touch the "On" control. ^ Select the "Bake" function. (BAKE ... (BROIL .

.. (MICROWAVE ... MASTER CHEF ...) DEFROST ..

.) more) ^ Select "Convection Bake". (BAKE BAKE FUNCTIONS COMBINATION BAKE) INTENSIVE) (SURROUND (CONVECTION BAKE ^ Select "Temperature". CONVECTION BAKE 325°F Preheating 60°F Temperature) (Delay Start Add to favorites) 12:23 ^ Set the temperature to 475°F (250 °C) using the keypad. CONVECTION BAKE 325°F Range: 75°F - 475°F 12:23 Temperature) (Delay Start Add to favorites) 27 Before using the oven ^ Set the timer by touching the "Delay Start" control.

CONVECTION BAKE 475°F 12:23 Temperature) (Delay Start Add to favorites) ^ Select "Duration". Set a cooking time by entering "2", "0", "0" using the number keypad. ^ Touch the "OK" control. Delay Start: Select (Start time (Duration (End time hh:mm hh:mm hh:mm 12:23 OK) The oven will run for 2 hours and the time remaining will appear in the display. ^ Allow the appliance to cool to room temperature.

^ Clean the oven with warm water and a mild cleaning agent and dry it with a clean cloth. Close the door when the oven interior is completely dry.

CONVECTION BAKE 475°F Preheating 60°F (Remaining time 02:00 (End Time 12:23 Temperature) 02:23 Add to favorites) 28 Using the oven Turning the oven on and off ^ To turn the oven on or off touch the "On/Off" control. The main menu appears and displays 9 total menu options. ^ Select the desired menu (e.g. Bake) by touching the control next to it. Functions will then appear. ^ Select the desired function (e.g.

Convection Bake) by touching the control next to it. Each function has different settings which can be adjusted. (The settings will vary depending on the function selected.) + Temperature + Power Level + Delay Start + Duration + Add to favorites ^ Adjust the settings as desired. The currently selected settings are then shown in the display. The oven is factory set so that it starts automatically. Once the oven has reached the selected temperature a tone will sound.

CONVECTION BAKE 325°F Preheating 60°F Temperature) (Delay Start Add to favorites) 12:23 (BAKE (SURROUND (CONVECTION BAKE (BAKE ... (BROIL ... (MICROWAVE .. MASTER CHEF ...) DEFROST .

..) more) BAKE FUNCTIONS COMBINATION BAKE) INTENSIVE) 29 Using the oven Manually starting a microwave function Only when Microwave is used must the oven be started manually. ^ Turn the oven "On". ^ Select the desired function e.g. Microwave. The submenu is shown. ^ Select the desired option from the submenu e.g.

Microwave. (MICROWAVE (BAKE ... (BROIL ... (MICROWAVE... MASTER CHEF ...) DEFROST ..

.) more) MICROWAVE COMBINATION BROIL) MICRO BROIL) (COMBINATION BAKE (COMBINATION AUTO ROAST ^ Select the desired cooking time. ^ Select a power level and temperature (depending on the function selected). ^ Confirm with "OK". ^ Select "Start".

The remaining time and time of day is displayed during the running program. ^ To stop the operation, touch the "Clear" control. The door is unlocked when using the oven and can be opened at any time. The operation is interrupted and will be continued once the door is closed. ^ To end a running program, touch the "On/Off" control. If the oven is already heated from a previous cooking process, let it cool to room temperature before using it again. The cooking times and results could be affected by the heat. (Start (Duration MICROWAVE Range: 0 - 10min Power Level) min:sec MICROWAVE Please start Power Level) Add to favorites) (Duration min:sec 30 Selecting cooking times The oven can be programmed to turn on and off automatically. If a combination function is selected, "Duration" can be selected. If a solo function is selected the following settings can be selected: + Delay Start With this function you can program the oven to turn on at a desired time.

+ Duration Enter the cooking time. After the time has elapsed, the oven will turn off automatically. + End Time With this function you can program the oven to turn off automatically. To automatically turn a cooking program on or off the cooking times can be entered by the, duration and end time. duration and start time. start and end time. The time not entered will be determined automatically but cannot be adjusted. Delay Start: Select (Start time (Duration (End time hh:mm hh:mm hh:mm OK) 12:23 31 Selecting cooking times The entered program can be saved as its own program with "Add to favorites".



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See "Favorites" for more information. The start time will be displayed until the oven is turned on.

Once the program has started, the remaining time will be displayed. After the program has completed "Ready" will be displayed and a signal will sound. Checking and adjusting entered cooking times Entered cooking times can be checked or adjusted at any time by selecting the respective setting. Deleting entered cooking times ^ Touch the "Clear" control. All data will be deleted during a power failure.

32 Timer The timer can be used to time any activity in the kitchen and can be set independently of a cooking function. Two timers (Timer 1 and 2) can be used individually or simultaneously. A maximum time of 59 minutes and 59 seconds can be selected. Setting a timer ^ Touch the "Timer" control. ^ Use the keypad to enter the desired time in minutes and seconds.

^ Press "OK" or the timer will start automatically after a few seconds. The second timer can be set in the same way as the first. The countdown of Timer 1 and 2 is shown in the lower area of the display. At the end of the timed period, a tone will sound. ^ Touch "Clear" to cancel the timer tone. Timer 1: min:sec Enter duration OK) Timer 2: min:sec) Canceling a timer ^ Touch the "Clear" control. ^ Touch the control for the timer to be canceled or to cancel both timers and a running function touch "All Functions". ^ Select "OK". 33 Functions Solo functions Bake select at the end of the baking time if the bottom of the cake needs a more brown finish. Surround suitable for baking traditional recipes.

Convection Bake to bake or cook food with heated air fanned throughout the interior. Intensive Ideal for baking items with a wet surface. Broil to broil flat cuts of food using the upper heating element only. Broiling is done with the oven door closed. Convection Broil to broil large cuts of meat or poultry using the upper heating element and the fan. Convection broiling is done with the oven door closed. Microwave to defrost, heat and cook food in a short period of time. Defrost This function enables frozen food and baked goods to be gently thawed, by circulating oven air by fans. Auto Roast to sear then roast food automatically. @@@@These functions allow for fast heating, cooking and browning of food.

Convection Bake is usually the most suitable. @@Do not cover the food in combi functions. @@. . .

@@Any heat-resistant cookware is suitable, e.g. casserole dish, china, earthenware. However shiny, thin pans are not recommended. @@.

. . @@@@Any heat-resistant cookware is suitable, e.g. casserole dish, china, earthenware. However shiny, thin pans are not recommended.

@@@@Use the 2nd and 3rd level when baking several trays at a time. Cover food which is supposed to stew, like potatoes or vegetables. This prevents it from drying out. Do not cover food which is supposed to crisp, e.

g. meat. ^ Place the food into the oven. The program will start automatically. ^ Adjust the temperature if necessary. 35 Bake Combination Bake Default temperature . . . @dough, cake, cheesecake, etc.

This function combines the programs Microwave and Convection Bake. @@@@Do not use metal cake pans with this function. @@Be sure that the pan does not touch the walls. ^ Select a power level and temperature if desired. Confirm with "OK".

^ Select a duration. ^ Press "Start". @@. . .

325°F (160°C) Ideal for baking items with a wet surface e.g. quiche, pecan pie, custards, etc. Any heat-resistant cookware is suitable, e.g. casserole dish, china, earthenware. However shiny, thin pans are not recommended. @@The program will start automatically. ^ Adjust the temperature if necessary.

@@@@@^ Place the combi rack on the glass tray and place the food on it.

@@. . . @@@@This allows a temperature lower than normal broiling to be selected. ^ Place the combi rack on the glass tray and place the food on it. ^ Insert the glass tray on the 1st level runner from the bottom. The 2nd runner level can be selected for very flat food. @@^ Adjust the temperature if desired.

The program will start automatically. If possible, allow the oven to preheat for 5 minutes.

@@The program will start automatically. @@@@^ Place the combi rack on the glass tray and place the food on it. ^ Insert the glass tray on the 2nd level runner from the bottom. The 3rd runner level can be selected for very flat food. ^ Select a duration.

^ Select the power level desired. Confirm with "OK". @@. . .

@@^ Place the combi rack on the glass tray and place the food on it. ^ Insert it on the 1st or 2nd runner level from the bottom. ^ Select a duration. ^ Select a power level and temperature if desired. Confirm with "OK". ^ Press "Start". @@@@ Turn the food at the half-way through cooking. 38 Microwave Microwave cooking offers speed, convenience and nutritional benefits when food does not require browning or crisping. The moisture content of food will affect the speed at which it is cooked. Heat is produced directly in the food, therefore: food can generally be cooked without adding much liquid or cooking oil.

defrosting, reheating and cooking in a convection microwave oven is quicker than using traditional oven methods. nutrients, such as vitamins and minerals, are generally retained. color, texture and taste of food are not impaired. (Lower Microwave Solo There are seven microwave power levels available.

MICROWAVE Adjust power level w Higher) OK) The power levels are shown in a bar. A full bar shows the maximum power. If only two bars are shown the minimum power is displayed. Microwave Combination There are four microwave power levels available. Select a lower microwave power level (bar half filled) to bake food. To cook, roast and broil select the maximum microwave power level.

COMBINATIONS Adjust power level (Lower v Higher) OK) The power levels are shown in a bar. The full bar shows the maximum power. If only four segments are shown, the minimum power is displayed. 39 Microwave ,Do Not Operate the Microwave Combination Bake See "Bake" for more information. Oven empty! The oven will be damaged.

Be sure cookware is microwave safe. Combination Broil See "Broil" for more information. In all microwave functions the power level and cooking time can be selected. Combined microwave functions will shorten the cooking time and give a browned finish to the food. Combination Auto Roast See "Roast" for more information.

Micro Broil See "Broil" for more information. Microwave The Microwave function is suitable for cooking casseroles, rice pudding, etc. ^ Place the food in a microwave-safe dish and cover. @@If the food is set directly on the oven floor it will not defrost / cook / heat evenly since the microwaves cannot reach the food from below. ^ Select a duration.



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^ Select a power level. Confirm with OK. ^ Press "Start". ^ Stir and turn food at least once during cooking. Microwave tips Food with a thick skin or peel, such as potatoes and sausage, should be pierced several times before cooking to allow steam to vent and prevent the food from bursting.

Only boil eggs in the shell in a device designed specifically for microwave egg boiling, otherwise the eggs may burst even once taken from the oven. Eggs can be cooked without their shells in the oven only if the yolk has been punctured. The pressure could otherwise cause the egg yolk to explode. Do not cover the food when using combination functions. Add a little water when cooking vegetables that are not fresh in the oven. Fresh vegetables cook quicker. Food from the fridge needs a longer cooking time than food at room temperature. 40 Microwave Defrosting The function Microwave defrosts food gently and fast. The following microwave power levels are recommended for defrosting: 2 bars for defrosting delicate food such as heavy cream, butter, cheese, etc. 4 bars for defrosting all other foods.

^ Take the frozen food from the packaging and put it in a microwave safe container. ^ Set the cookware onto the middle of the glass tray on the 1st level runner from the bottom. ^ Select a cooking time and a power level. ^ Press "Start". Defrosting tips When defrosting larger amounts of food, e.g. @@@@ During defrosting time turn or stir the food several times. @@@@^ Select a cooking time and a power level. ^ Press "Start". @^ Stir the food halfway through reheating. @@@@@breaded foods. Remove the lid from glass containers e.g. baby food jars. Remove the lid or nipple from baby bottles before heating. To heat a liquid, insert the boiling wand into the container. Take care that the baby food is at a safe temperature when served. @@@@Microwave Solo This function is suitable for frozen food, which does not require browning. Frozen meals can be defrosted and then reheated or cooked. Consult the manufacturer's instructions.

^ Remove the food from its packaging and place in a covered microwave safe dish on the 1st level runner. ^ Select a cooking time and power level. ^ Press "Start". ^ Soups and vegetables should be stirred several times during the process. Separate and turn slices of meat half-way through the program. Combination Broil This function, which combines the programs Microwave and Convection Broil, is recommended for pre-cooked dishes, which require heating and browning. ^ Place the frozen food on a microwave safe and heat resistant dish and set it on the combi rack. ^ Set the glass tray in the 1st runner level. Do not cover the food. Frozen foods in an aluminum tray must be set directly on the glass tray.

^ Select a duration. ^ Select the maximum microwave power level. Confirm with "OK". ^ Adjust the temperature if necessary. ^ Press "Start". If the food is not sufficiently browned, next time set the glass tray and combi rack in the 2nd runner level. 43 Master Chef The "Master Chef" function contains an easy to use list of preset functions for commonly cooked foods e.g. pizza, chicken, etc. ^ Pay attention to notes in the display. For example the display may show a note to insert the roast probe or to add liquid. For some programs the maximum food weight must not be exceeded. See the "Maximum food weight" table. ^ Select "Master Chef" from the main menu. Master Chef menus + Poultry + Meat + Fish + Pizza + Baked Goods + Casseroles + Vegetables + Soup After the selection of the food group you can select between (except: Pizza, Baked Goods) + Cook + Reheat + Defrost ^ Follow the prompts until the program starts. The prompts will vary depending on the type of food selected. ^ You can toggle between pounds and kilograms by touching the "lb/kg" button. If defrosting a large amount of food which consists of smaller portions e.g. 4 chicken breasts, enter a lower total weight than the actual total weight.

This will give a more even defrosting result. ^ Include a dish height in the "Casseroles" submenu. See "Casserole program dish heights". ^ A delayed start time can be selected, if desired. ^ The program will start automatically. A Master Chef program can only be ended ahead of time if the oven is turned off. Once a Master Chef program has started, the remaining time will be displayed. All Master Chef programs have a fixed time assigned. When using the roast probe, an estimated time is displayed. After the program has ended "Ready" will be displayed and a signal will sound.

If the food is not cooked to your desire, the program can be extended. When cooking with the roast probe, the core temperature can be increased. ^ Select "Extend" from the submenu. 44 Master Chef Maximum food weight Poultry Turkey Whole Stuffed Leg Breast Goose Meat Beef Roast beef Tenderloin Pot roast Pork Blade Roast Rack of Pork Ham Roast Tenderloin Veal Lamb Tenderloin Leg Saddle of Lamb Fish Steak Fillets Whole Lobster tails max. 10 lbs (4.5 kg) without stuffing max. 12 lbs (5.5 kg) with stuffing max. 3.8 lbs (1.7 kg) max. 6 lbs (2.5 kg) max. 10 lbs (4.5 kg) max. 7 lbs (3 kg) max. 7 lbs (3 kg) max. 4.8 lbs (2.2 kg) max.

7 lbs (3 kg) max. 7 lbs (3 kg) max. 5.5 lbs (2.5 kg) each 10-11 oz. (300 g) 1.5 - 2.2 lbs (650-1000 g) max. 5 lbs (max. 2 kg) max. 6 lbs (max. 2.5 kg) each 5-7 oz (150-200 g) 4.5 lbs (2 kg) max. 5.

5 lbs (2.5 kg) max. 5 pieces up to 8-10 oz each (225-280 g) max. 4 pieces up to 11-18 oz each (280-500 g) Paella Fresh max. 4. 5 lbs (2 kg) Casserole program dish heights Program thin Lasagna Gratin Casseroles up to 1 1/2" (3.5 cm) 1 - 1 1/2" (2 - 3.5 cm) up to 1 1/4" (3 cm) Dish height middle 1 3/4" - 2 1/4" (4 - 5.5 cm) 1 3/4" - 2" (4 - 5 cm) 1 1/2" - 1 3/4" (3.5 - 4.5 cm) thick over 2 1/2" (6 cm) 2 1/4" - 2 1/2" (5.5 - 6.5 cm) over 2" (5.5 cm) 45 Defrost Default temperature . .

. . . 75°F (25°C) The defrost function allows you to defrost food at a consistent temperature. Warm air is distributed over the food by the fan on the rear wall of the oven. ^ Place the food in the oven. ^ Select "Delay Start" to select a cooking time. ^ Select a temperature between 75°F (25°C) and 125°F (50 °C) if desired. A lower temperature should be selected for more delicate foods, e.

g. butter or cheese. The program will start automatically. The time it takes to defrost the food depends on its type and weight. The temperature at which it was deep frozen will also make a difference.

Defrosting tips During the defrosting time turn, stir or separate the food several times. Remove frozen food items from the packaging and place them in a 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.



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Defrost so that the surface is soft enough to absorb seasonings. Cook food immediately after defrosting. 46 Roast Auto Roast Do not preheat the oven. Exception: When cooking roast sirloin or tenderloins using Auto Roast preheat the oven to the temperature recommended in the recipe. Default temperature . . . 325°F (160°C) Surround Roast Default temperature . .

. . . 375°F (190°C) This function allows you to brown meat and poultry. Auto Roast heats the oven to a high temperature to sear the meat, retaining moisture and tenderness. The oven temperature then automatically returns to the preselected setting. Suitable cookware: Casserole dish, combi rack with glass tray, earthen cookware. The cookware must have heat-resistant handles. In this function cooking times and delay start times can be programmed. ^ Insert the glass tray with the combi rack on the 1st runner level. ^ If roasting in cookware set it directly on the combi rack.

The program will start automatically. ^ Select delay start if desired. Confirm with "OK". ^ Adjust the temperature if necessary. The roasting time depends on the type, size and thickness of the meat.

47 Roast Combination Auto Roast Default temperature . . . 325°F (160°C) By combining the Microwave and Auto Roast functions the cooking time is shortened.

This function is not suitable for roast beef or tenderloins. The meat will cook before it browns. Use only heat resistant and microwave-safe cookware. No metal! ^ Insert the combi rack on the 1st runner level. ^ Place the food in the oven. ^ Select a duration, temperature and power level if desired. Confirm with "OK". For meat and fish, a microwave power level of 12 bars is recommended and for poultry, a setting of 8 bars is recommended. ^ Press "Start". ^ After roasting let the food stand for 10 minutes.

Convection Roast Default temperature . . . 325°F (160°C) This function is suitable to cook meat or poultry. This function works by circulating air over the heating elements and fanning it back through the opening in the back panel of the oven. Any heat-resistant cookware is suitable, e.g. casserole dish, china, earthenware. A cookware with lid is ideal for roasting.

The meat will stay moist and the oven interior stays clean. Remove the lid half-way through roasting to allow meat to brown. ^ Insert the combi rack on the 1st runner level. ^ Place the food in the oven. The program will start automatically.

^ Adjust the temperature if necessary. ^ Select a delay start time if desired. Confirm with "OK". 48 Using the roast probe The oven comes equipped with a roast probe. The roast probe allows you to monitor the cooking temperature by measuring the core temperature of the meat.

When the desired temperature is reached the oven will automatically turn off. The roast probe can be used during: All Roast functions Microwave (Solo and Combination functions) Using the roast probe ^ Prepare the meat. ^ Plug the roast probe into the outlet until it clicks (see arrow). ^ Close the appliance door. ^ Select the desired function. A delayed start is possible if desired. (Not possible for Solo Microwave.) The display shows the oven default temperature and the default core temperature. ^ If desired adjust the default temperature and/or power level. ^ If desired adjust the default core temperature by pressing "Probe".

Enter the new core temperature using the keypad. ^ Select "OK". ^ Select "Start" if using a microwave function. The rising core temperature can be monitored in the display during the cooking program. The cooking time is calculated automatically. ^ Insert the roast probe half way into the food so that the tip reaches the center of the thickest part of the meat. ^ Place the food in the oven. 49 Using the roast probe Once the selected core temperature is reached: the display shows "Ready". a signal will sound. the oven turns off automatically.

the cooling fan stays on. ^ After roasting, cover the meat for about 10 minutes with aluminum foil. During this time the core temperature will rise by 5 - 10°.

Insert the roast probe into another part and repeat the cooking process if: the meat is not cooked to your desire. Raise the core temperature. the roast probe tip did not reach the center of the meat (large cuts of meat). Roast probe tips The time it takes to cook meat when using the roast probe is similar to that of cooking by time. When using broiling bags, insert the roast probe through the foil into the meat core. Fat and bones may impair the temperature measuring and can cause the oven to turn off prematurely. Therefore the tip should not touch bones or be inserted into fatty areas of the meat. Select a higher core temperature for meat with a high fat content. Meat can be roasted in a container or on the rack with the glass tray. Core temperatures Pot Roast Roast beef/Tenderloin - rare - medium - well done Pork roast Pork filet / chops Veal roast Leg of lamb Poultry Game Fish 176 - 194 °F 80 - 90 °C 104 - 122 °F 122 - 145 °F 147 - 158 °F 176 - 194 °F 158 - 176 °F 167 - 176 °F 167 - 176 °F 185 - 194 °F 176 - 194 °F 167 - 185 °F 40 - 50 °C 50 - 63 °C 64 - 70 °C 80 - 90 °C 70 - 80 °C 75 - 80 °C 75 - 80 °C 85 - 90 °C 80 - 90 °C 75 - 85 °C 50 Favorites If you cook a recipe with the same settings (function, time, temperature) often, you can save it as a Favorite for easy recall. Saving a favorite ^ Enter the function, temperature and cooking time of the recipe. The oven will begin heating. ^ Touch the "Add to Favorites" control. Your Favorite must be named before it can be saved into memory. ^ Enter the letters and numbers of the name by touching the controls left and right of the alpha-numeric list. Confirm each character entry by touching the "Select" control. ^ Select the "Save" control when naming is complete to save the "Favorite" to memory.

^ Touch "Clear" to cancel the running function if you are not cooking. Your Favorite can now be recalled from the "Favorites" list. When selected the oven will automatically use the saved settings. CONVECTION BAKE 325°F Preheating 60°F 12:23 Temperature) (Delay Start Add to favorites) Add to favorites:.....

.....
.....

..... (Space Backspace) (ABCDEFGHIJKLMNOPQRSTUVWXYZ-012) (Select Save) 51 Favorites Selecting Favorites ^ Select "Favorites" from the main menu. ^ Select the desired Favorite from the menu. Depending on the function saved you may need to press "Start" to begin the program. Follow the prompts.

^ Select and start your personal recipe. Delete Favorites ^ Select "Favorites" from the main menu. ^ In the submenu select "Clear Favorites". ^ Select the desired favorite and delete. 52 Sabbath Default temperature . . .



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. 375°F (190°C) For religious observance, the compact microwave oven can remain set for use for 72 hours. The preset mode in the Sabbath program is "Surround".

All you need to do is set the desired temperature. After a 5 minute delay the cooking chamber will begin to heat to the desired temperature once the door is opened and closed again. "Sabbath Surround" appears in the display before the automatic start and for the duration of the program. The time of day is not displayed and the cooking chamber lighting does not turn on, even if the door is opened. However, if you have selected "Settings-Lighting-On", the cooking chamber lighting will remain on for the duration of the program.

The Sabbath program and a short time cannot be selected at the same time. Once the Sabbath program has started, it cannot be changed or saved under "Favorites". Using the Sabbath program ^ Select the desired Sabbath function while the door is closed. If a short time is selected, the Sabbath program cannot be started. ^ Set the temperature.

^ Open the door. ^ Place the food item(s) in the cooking chamber. ^ Close the door. The program will start after approximately 5 minutes. At the end of Sabbath After 72 hours, the oven will shut off and "Fault 55" will appear in the display. It can only be ended if the appliance is turned off. 53 Cleaning and Care ,Let the oven cool before Interior The revolutionary PerfectClean enamel is a smooth, nonstick surface that cleans easily with a sponge. Clean spills on PerfectClean surfaces as soon as possible to prevent stains. ^ Clean the interior, the inside of the door and gasket with a sponge and a solution of warm water and nonabrasive liquid detergent. Avoid using too much water, this could penetrate the openings.

^ Dry with a soft cloth. ^ Check the door and gasket at regular intervals for any sign of damage. Cleaning tips Juices and cake mixtures Soiling such as spilled juices and cake mixtures are best removed while the oven or tray is still warm. Spilled fruit juices may cause lasting discoloration of the surfaces but will not affect the performance of the oven. Hard-to-clean spills Place a heat-resistant cup of water in the oven and bring it to a boil. The steam will condensate on the interior walls making it easier to clean. Neutralizing odors Place a heat-resistant cup of water and lemon juice in the oven and simmer for a few minutes.

cleaning the interior, the inside door and the gasket. Danger of burns! Do not use a steam cleaner to clean the appliance. Pressurized steam could cause permanent damage to the surface and to components of the oven, for which the manufacturer cannot accept responsibility.

Clean the oven after every use, accumulated soiling makes cleaning difficult and could damage the appliance. Never use abrasive cleaners, scouring pads or steel wool on any part of the oven. They will damage the surfaces. Do not use caustic (oven) cleaners when the oven is hot, even if the cleaner instructions state otherwise. Caustic cleaners sprayed on hot metal surfaces will discolor the oven.

Only use caustic oven cleaners on a cool surface. Do not spray oven cleaners into any openings Do not use the Microwave function if the door or gasket is damaged. Call Technical Service. 54 Cleaning and Care To avoid permanent damage to PerfectClean treated surfaces, avoid: scouring cleansers such as scouring powder, scouring liquid, and pumice stones ceramic stove-top cleaners steel wool scouring pads, such as pot scrubbers, or used sponges that still contain abrasive cleanser residue oven spray on PerfectClean surfaces at high temperatures or long application times Interior ceiling To clean the interior ceiling, the upper heating element can be lowered. Wait for the upper heating element to cool before lowering it.

Danger of burns. ^ Unscrew the nut. ^ Lower the upper heating element. Do not use force! It may cause damage. ^ After cleaning move the upper heating element back to its original position. Tighten the nut. 55 Cleaning and Care Inside of door with door seal Front of appliance It is best to clean spills from the front of the appliance immediately. Spills that remain longer may cause the surface to become discolored or changed. Clean the front of the appliance with a clean sponge or cloth, dish liquid and warm water, or a clean, damp micro fiber cloth. Then dry with a soft cloth.

All surfaces are vulnerable to scratching. Scratches can use the glass surface to shatter. All surfaces can become discolored or changed if they come into contact with unsuitable cleaning agents. To avoid surface damage from cleaning, do not use cleaning products that contain washing soda, ammonia, acids, or chlorine lime removers scouring cleansers, e.g., scouring powder, scouring liquid, pumice stones solvent-based cleaners stainless steel cleaners dishwasher detergents oven sprays glass cleaners scouring sponges or brushes, e.g. pot scrubbers sharp metal scrapers 56 ,The inside of the door remains hot after use. Danger of burns! Clean the inside of the door and the door seal with a clean sponge cloth, dish liquid and warm water, or a clean, damp micro fiber cloth. Then, dry with a soft cloth.

Inspect the door and the door seal for damage. In the event of any damage, do not use the microwave function of the appliance until it has been repaired by a customer service technician. Glass surfaces are vulnerable to scratching. Scratches can lead to shattering of the glass surface. When cleaning all glass surfaces, avoid scouring cleansers, e.

g., scouring powder, scouring liquid, pumice stones, scouring sponges or brushes, e.g. pot scrubbers, sharp metal scrapers. Cleaning and Care Accessories Combi rack The combi rack has been treated with PrefectClean enamel.

Do not wash in the dishwasher. ^ Wash the combi rack using a sponge and a solution of warm water and non- abrasive liquid detergent. ^ Dry with a soft cloth. Glass tray ^ Clean the glass tray in the dishwasher or wash it by hand. Do not use abrasive cleaning agents, they will damage the surface. Boiling wand The boiling wand can be washed in the dishwasher or by hand. Roast probe Clean the roast probe with a damp cloth. Do not submerge the roast probe in water or wash it in the dishwasher. 57 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.

The following faults can be corrected without contacting the Miele Service Department: Why is the display dark when the oven is first turned on? Possible fault The appliance is not correctly plugged in. The circuit breaker has tripped. The display setting is set to "Off". What if the oven does not heat? Possible fault The door is not shut completely.



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The settings are not programmed. Solution Close the door firmly. Select a power level and time setting for the microwave function. Select a power level and a time setting for the microwave and a temperature setting for a solo function. Solution Check the plug. Check the breaker.

See "Settings - Clock". Why is there no noise when the oven door is opened? This is normal. If the door is opened during operation, a safety contact switch causes the heating elements and the fan to shut off. 58 Frequently asked questions Why is a noise 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. The fan will stop if the door is opened during the cooling phase. The fan will continue when the door is closed again until the cooling phase is complete. Why does the oven operate but the light is off? Possible fault The interior light has been turned off. The light bulb is bad.

Solution See "Settings - Oven light". To reduce the risk of electric shock, disconnect the appliance from the power supply. ^ Loosen the screw of the light cover and take the cover off. ^ Remove the bulb and replace it with a new one. Only use a 12 V, 10 W, 572°F (300°C) heat resistant, Osram Type 64418, W271 bulb. ^ Do not touch the new light bulb with your fingers, this will reduce its life. Follow the manufacturer's instructions. ^ Restore power. Why is the food not adequately defrosted, heated or cooked at the end of the selected process? Possible Fault The program was interrupted. The power and/or time settings are incorrect.

Solution After interrupting a program the oven must be started again. @@@@Possible fault Oven temperature too high. Shiny or thin pans were used.

Solution Use a lower cooking temperature. @@@@If food is cooked at a high power level it is possible that the heat may not have reached the center of the food. At the temperature equalization time the food will become hot in the inside and warm on the outside. When heating a meal, select a lower power level and a longer cooking time. Why are there strange noises when the microwave oven is being used? Possible fault Sparks are created by the use of dishware with a metallic finish. @@Remove the aluminum foil. @@Solution Remove the roast probe from the outlet.

The message will disappear. @@Solution The length of time depends on the function and temperature. Turn the oven off and on again. @@Do not open the outer casing of the appliance. The appliance must only be repaired by a qualified service technician.

60 Technical Service In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department at the phone number on the back of this booklet. When contacting Technical Service please quote the serial number and model of your oven. This information is visible on the silver data plate along the right side of the oven. MieleCare (USA only) MieleCare, our Extended Service Contract program, gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership. MieleCare is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts.

Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability, and longevity of your Miele appliance. Please note that unless expressly approved in writing by Miele's Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home. To learn more about MieleCare Extended Service Contracts, please contact your appliance dealer or visit us online at: <http://miele.com/mielecare> 61 62 Installation Instructions Electrical connection , CAUTION: Before servicing, Power supply The oven comes equipped with a 7.2 ft. (2.2 m) power cord with a NEMA 14-30 P molded plug ready for connection to a: 120/240V, 20 A, 60 Hz power supply. 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 in order to prevent machine damage. Consult an electrician if in doubt. Only operate the appliance after it has been installed into cabinetry. The appliance must be plugged into an appropriate outlet that is installed and grounded in accordance with all local codes and ordinances. or 120/208V, 20 A, 60 Hz power supply. disconnect the power supply by either removing the fuse, shutting off the power main or manually "tripping" the circuit breaker. WARNING: THIS APPLIANCE MUST BE GROUNDED Installer: Please leave these instructions with the consumer. 64 Installation Installation options The appliance is designed for installation under a countertop, in a tall cabinet or in a tall cabinet in combination with an oven. Installation under a countertop When installed under a cooktop regard the installation instructions and dimensions of the cooktop.

65 Installation Installation in a tall cabinet 66 Installation Installation in a tall cabinet in combination with an oven 67 Installation Machine front dimensions A 7/8" (22/23 mm) B H 4082 BM: 1 7/8" (47.5 mm) H 4088 BM: 1 3/4" (45 mm) C Appliances with glass front: 1/16" (1.5 mm) Appliances with metal front: (0.5 mm) 68 Installation Installation If there are side handles, please remove them. ^ Connect the oven to the electrical supply.

Programming the oven When the oven is first connected to the electrical supply you will be prompted to set the time of day. See "Settings Clock". ,Do not test the unit empty! The oven will be damaged. ^ Set the oven into the cabinet niche, push it all the way in and align it, right-angled. ^ Open the oven and fix the appliance with the two supplied screws at the side panels of the cabinet.

Do not use the appliance until it has been properly installed. 69 70 71 Alteration rights reserved / 4508 (H 4082 BM, H 4088 BM) M.-Nr. 07 338 250 / 00 .



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