

Steam oven with full-fledged oven function and XL cavity combines two cooking techniques - steam and convection.



- Perfect results thanks to MultiSteam technology
- Sets new standards regarding brilliance and user convenience -MTouch
- Custom and precise temperature control cook with the food probe
- Very convenient water container is behind motorized fascia panel
- Plenty of space to be creative the XL cooking compartment

EAN: 4002515690390 / material number: 10256800

Construction type	
Combination steam oven	•
Design	
PureLine	•
Appliance color	Obsidian black
Control panel	M Touch
Convenience features	
Electronic temperature control of oven in °F	85-435
Electronic temperature control of steam oven in °F	105-212
External steam generation	•
Climate sensor	•
Individual humidity settings in combination cooking	•
Menu cooking without transfer of taste	•
Roast probe	•
Keep-warm function	•
Automatic programs with individual setting of the cooking result	•
Operating modes	
Defrost	•
MasterChef automatic programs	More than 200
Combi cooking	•
Steam cooking	•
Sous-vide	•
Reheating	•
Broil	•
Convection Bake	•
Intensive bake	•
Cake plus	•
Surround	•
Browning	•
Bake	•
Convection Broil	•
Special modes	•

More information at www.MieleUSA.com



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Steam oven with full-fledged oven function and XL cavity combines two cooking techniques - steam and convection.

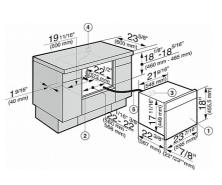


Efficiency and sustainability	
Energy-saving lighting circuit	•
Rapid PreHeat	•
Appliance networking	
Miele@home	•
Safety	
Appliance cooling system with cool touch front	
Safety cut-out	•
System lock	•
Vapor cooling system	•
Door contact switch	•
Technical data	
Niche depth in in. (mm)	21 7/8 (555)
Appliance width in in.(mm)	23 1/2 (595)
Appliance height in in.(mm)	18 (456)
Appliance depth in in.(mm)	22 5/8 (572)
Weight in lbs. (kg)	92 (41.5)
Usable voltage range in V	240/208
Fuse rating in A	20
Number of phases	2
Standard accessories	
No. of universal baking trays with PerfectClean	1
Combi rack with PerfectClean	_1
Side racks with PerfectClean	•
No. of perforated stainless steel containers	2
No. of unperforated stainless steel containers	1
Grease filter	•
Connection wire with plug	•
Descaling tablets	•



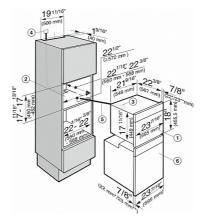
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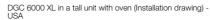




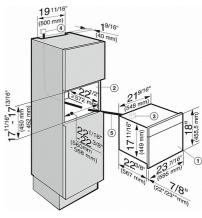
DGC 6000 XL in a floor unit, CLST (Installation drawing) - USA

- * Appliances with glass front ** Appliances with metal front 1) Steam oven 2) Niche 3) Pass-through for the power cord 4) Recommended position for electrical Connection 5) Power cord



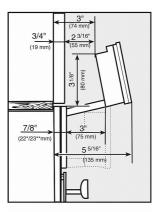


- * Appliances with glass front
 ** Appliances with metal front
 1) Steam oven
 2) Niche
 3) Pass-through for the power cord
 4) Recommended postiion for electrical Connection
 5) Power cord
 6) Oven



DGC 6000 XL in a tall unit, CLST (Installation drawing) - USA

- * Appliances with glass front ** Appliances with metal front 1) Steam oven 2) Niche 3) Pass-through for the power cord 4) Recommended postiion for electrical Connection 5) Power cord



DGC 6000 XL (detailed installation drawing of open control panel) - USA