

#### Compact steam combination oven



- Large clear text display with sensor controls – DirectSensor
- Perfect results DualSteam technology
- Crispy outside, succulent inside combination cooking
- Convenient operation water container behind automatic panel
- Easy cleaning HydroClean and stainless steel oven interior

Construction type and design	
Steam combination oven	•
VitroLine	•
Appliance colour	Obsidian black
Convenience features	
Rapid Heat-up	<u> </u>
Pre-heating	•
External steam generation	•
Oxygen sensor	•
Individual humidity settings in combination cooking	•
Menu cooking without transfer of taste	•
Mix & Match	•
Automatic programmes with ability to make individual	
adjustments	
Keeping warm	<u> </u>
Crisp function	•
Operating modes	
Defrost	•
Automatic programmes	
Country-specific Automatic programmes	•
Combi mode	•
Combi mode with Fan Plus	•
Combi mode with Conventional Heat	•
Combi mode with Full Grill	•
Steam cooking	•
Sous-vide	•
Reheat	•
Roast with moisture	•
Grill operating modes	•
Grill	•
Economy Grill	•
Fan Plus	•
Intensive Bake	•
Cake Plus	•
Conventional Heat	•
Top Heat	•
Bottom Heat	•
Fan Grill	•
Eco Fan Heat	•
	_ <del>`</del>
Eco steam cooking	
Heating crockery  Special applications	



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User convenience	
Networking with Miele@home	•
Display	DirectSensor
SoftOpen	•
SoftClose	•
MultiLingua	•
Motorised lift-up control panel with SoftClose	•
Quantity-independent cooking	•
Steam cooking on up to 3 levels at the same time	•
Automatic menu cooking	•
Steam reduction before end of programme	•
Timer functions	•
Time of day display	•
Date display	•
Minute minder	•
Programmable start of cooking duration	•
Programmable end of cooking duration	•
Programmable cooking duration	•
Actual temperature display	•
Target temperature display	•
Buzzer when desired temperature is reached	•
Recommended temperature	•
User programmes	•
Sabbath programme	•
Individual settings	•
Efficiency and sustainability	
Energy efficiency class	A+ ^ ·
Power rating in off mode in W	<u>A+</u>
Power rating in off mode in W	0.5
Power rating in standby mode in W	
Power rating in networked standby in W	
Time until automatic switch to standby in min	
Time until automatic switch to networked standby in min	
Time until automatic switch to off mode in min	20



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Cleaning convenience	
Stainless steel oven interior with linen structure	•
Hinged grill element	
External steam generator	<u> </u>
HydroClean	<u>•</u>
Maintenance programmes	<u> </u>
Soak programme	•
Rinse programme	•
Oven interior drying programme	•
Quick-release side racks	•
Removable stainless steel side racks	•
Automatic descaling	•
CleanGlass door	•
Steam techn./water supply	
DualSteam	•
Fresh water container volume in I	1.4
Fresh water container behind motorised control panel	•
Condensate container behind motorised lift-up control panel with SoftClose	•
Drain filter	•
Safety	
Appliance cooling system and touch-cool front	•
Auto switch-off	•
System lock	•
Vapour cooling system	•
Sensor lock	•



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Technical data	
Oven interior volume in I	47
No. of shelf levels	_3
Numbered shelf levels	•
Oven light	BrilliantLight
Oven mode temperatures min. in °C	30
Oven mode temperatures max. in °C	230
Steam-cooking mode temperatures min. in °C	40
Steam-cooking mode temperatures max. in °C	100
Niche width min. in mm	560 560
Niche width max. in mm	568 568
Niche height min. in mm	450 450
Niche height max. in mm	452 452
Niche depth in mm	550 550
Weight in kg	40.1 40.1
Total rated load in kW	3.4
Voltage in V	230
Frequency in Hz	50
Fuse rating in A	16
Number of phases	1
Mains cable with plug	•
Length of supply lead in m	2
Replacing lamps	Customer Service
Accessories supplied	
Universal tray with PerfectClean HUBB 71	1
Baking and roasting rack with PerfectClean HBBR 71	1
Removable shelf runners (pair)	1
Perforated stainless steel steam oven containers	1
Solid stainless steel steam oven containers	1
HydroClean cleaning agent	1
Descaling tablets	2



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Available display languages	
	bahasa malaysia italiano nederlands hrvatski čeština ελληνικά
Available display languages via MultiLingua	português srpski polski deutsch norsk english español magyar suomi slovenščina українська русский
	français dansk
	türkçe română svenska slovenčina

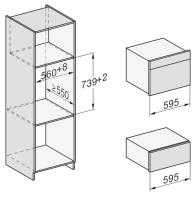
# Miele

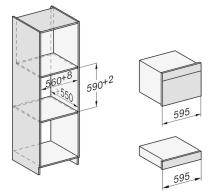
#### DGC 7440 HC Pro

#### Compact steam combination oven

for steam cooking, baking, roasting with networking + HydroClean.

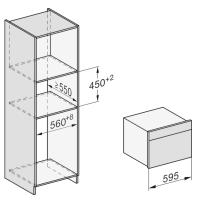


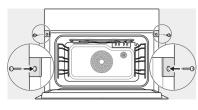




Installation DG, DGM, DGC XL, ESW7x20 installation drawings

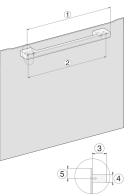
Installation\_DG\_DGM\_DGC\_XL\_ESW7x10\_EVS7010, installation drawings

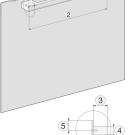


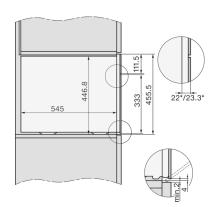


DGC7x4x built-in tall cabinet, installation drawing

screw joint DGC XL, installation drawing







H7000 handle, glass, installation drawings

side view DGC XL, installation drawing, GB, AU 22 mm glass, 23,3 mm stainless steel

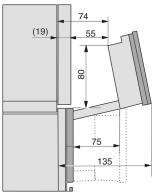
1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 27 mm, 5) 32.5 mm



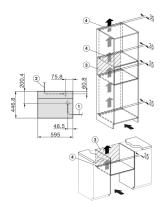
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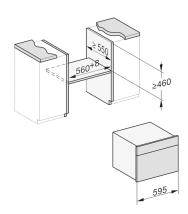


DGC7x4x swivel range of the aperture, installation drawings



installation DGC XL, installation drawing, GB, AU

1) Front view, 2) Mains connection cable, L=2,000 mm, 3) ventilation cut-out min. 180 cm $^2$ , 4) no connection in this area



built-in DG DGM DGC XL build-under, installation drawing