

Miele CulinArt ovens

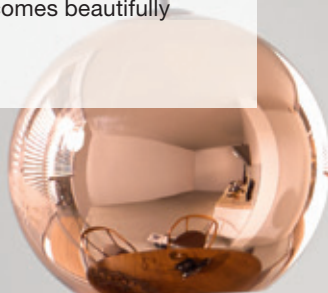
Tender, juicy meat thanks to Moisture Plus



Miele appliances have always stood for quality and the Culinart oven is no exception.

"Moisture Plus" is a buzz word amongst professional and culinary enthusiasts at home. It means cooking with the support of added moisture, producing delectable results when baking and roasting.

With Moisture Plus, dough rises to perfection when exposed to moisture and, towards the end of the process, higher levels of humidity lend bread and rolls a crisp, glossy crust. During roasting, adding moisture at the beginning of the cycle ensures that fat is released and that the roast later becomes beautifully crisp and succulent.







**Exclusive
to Miele**

Moisture Plus - Succulent and crisp food

Each type of food has its own specific properties. Knowing them and making the most of them is the true art of cooking. In the past, the baker held the monopoly on baking perfect bread and rolls. Now you can too: with a Miele oven with Moisture Plus. Increasing the humidity in the oven optimises cooking of a variety of foods: soft and delicious smelling bread with a shiny, appetising crust; bread rolls and croissants as if they were from the local baker; succulent, tender meat with a nicely browned crust, perfect oven bakes and delicious souffles.



Automatic programmes - convenient roasting and baking

With electronically regulated programmes for over 100 different foods you can cook poultry and bake cakes and breads to perfection every time. No need to select the operating mode, temperature or cooking duration. Even the degree of cooking and browning of meat can be defined to taste.



**Exclusive
to Miele**

FlexiClip runners - convenient and safe

Fully telescopic runners allow baking trays, universal trays, racks as well as Miele Gourmet oven dishes to be safely pulled out of the oven. This allows you to baste or turn a roast outside the hot oven without the risk of getting burned. They can be used on all shelf levels.



Perforated baking tray - Ideal for bread and rolls

The PerfectClean perforated baking tray from Miele has small perforations for optimum heat distribution and for even cooking on all sides - ideal for achieving professional results when baking bread, rolls or cakes made with yeast.

The Miele Culinart oven is designed to be simple to use, delivering perfect results every time. Professional chefs have been using moisture to cook for a long time and now the latest ovens from Miele bring this success into the reach of the amateur cook.



Miele Culinart Cookery Book

Baking, roasting, cooking - in one single oven? Miele "CulinArt" oven is designed with convenience in mind to achieve perfect cooking results. To make cooking easy, Miele cookery books offer recipes, which cover not only the range of automatic programmes, but are also versatile and creative cooking.

This makes baking fun!

Cleaning systems in Miele built-in ovens

With Miele ovens, the food is simply delicious. But what about the cleaning? Miele offers two different systems which make cleaning extremely simple: PerfectClean and pyrolytic cleaning.





Exclusive to Miele **PerfectClean finish**

Cleaning made easy: many components in your Miele oven such as oven interior, baking trays, etc. feature a patented surface finish with unique non-stick properties. Persistent soiling is easily removed using water with a dash of washing-up liquid and a sponge.



Pyrolytic cleaning

Pyrolytic cleaning is an automatic process in which residue in the oven is incinerated to ash at a very high temperature. The pyrolytic self-cleaning feature turns all food remains into ash which can be easily removed from oven surfaces with a wipe of a cloth.



Pyrofit accessories

With Pyrofit, side runners, racks and FlexiClip fully telescopic runners come out beautifully clean after every pyrolytic cleaning process. During the pyrolytic cleaning process, Pyrofit accessories can remain inside the oven to be cleaned at the same time as the oven cavity.

Further product benefits

Miele CulinArt ovens



Exclusive to Miele **PerfectClean finish**
No more scraping or scouring: all the important parts of your Miele oven benefit from a high quality anti-stick surface finish. Even the most resistant soiling can be easily be wiped away with a little soapy water and a sponge.



Pyrolytic cleaning
The Pyrolytic function automatically cleans the soiled oven cavity at very high temperatures, making scouring and abraasive cleaning agents a thing of the past.



CleanSteel
No fingerprints on stainless steel: the surface has a special finish and is easily cleaned without cleaning agents.



Self-cleaning catalytic enamel panels
These help keep the interior of the oven clean: during the cooking process, grease residue is continually reduced.



Individual settings
You can select your own language, audible signal, display brightness, etc.



Time functions
Always on time: Start time, End time and duration of the cooking process as well as time of day are easy to programme.



Cooling system and touch-cool fronts
Maximum safety: all surfaces around the appliance remain cool, preventing burns.



Safety functions
In the event of forgetting to switch the appliance off, the safety switch-off function will do it for you.



The perfect programme for every recipe

Miele programmes in CulinArt ovens



Fan plus

Perfect results: ideal for gentle baking and roasting on up to three levels.



Conventional Heat

Multi-purpose, classic function: perfect results on all traditional baking and roasting recipes.



Large grill

Versatile: for grilling large quantities of steaks, sausages, kebabs, etc.



Fan grill

Crisp on the outside, succulent inside: ideal for roast chicken, duck, joints, rolled meat and many others.



Intensive bake

Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans - crispy base, moist on top.



Bottom heat

Individual requirements: for cooking foods in a Bain Marie or from browning from underneath.



Auto roast

Meat remains tender and juicy: meat is seared at a high temperature, then cooked at a lower roasting temperature.



Gentle bake

Perfect results: the combination of different heater elements ensures excellent oven bakes, gratins and lasagnes.



Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or meat - automatically regulated cooking process.



Moisture plus

As if fresh from the baker: moisture ensures an incredibly light dough and a nicely browned crust.

CulinArt built-in ovens

H 6267 B, H6267 BP



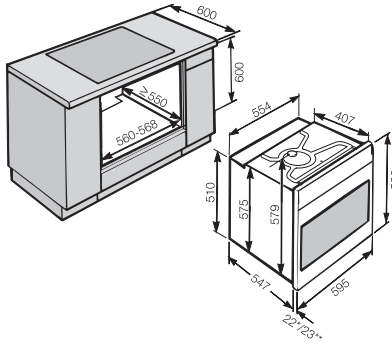
Model number	H 6267 B	H 6267 BP
Design		
PureLine/ContourLine	●/-	●/-
Display	EasyControl	EasyControl
Retractable dials/Clear text/Symbols	●/●/●	●/●/●
Gourmet advantages		
Precise temperature regulation from 50 – 250°C	-	-
Electronic temperature regulation from 30 – 300°C	●	●
Crisp function	-	-
Functions		
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	●/●/●/●	●/●/-/●
Moisture plus/Auto roast	●/-	●/-
Automatic programmes	25	25
Top heat/Economy grill	-/-	-/-
Convenience features		
Time controlled steam injection	-	-
Clock display/Date display	●/-	●/-
Minute minder/Clock buffer in h	●/200	●/200
Start-Stop programming/Auto switch-off	●/●	●/●
Actual temperature display/Recommended temperatures	●/●	●/●
User programmes/Programmable settings	-/●	-/●
Oven door		
CleanGlass oven door/Door contact switch	●/-	●/-
Oven cavity		
Oven capacity in l	76	76
Number of shelf levels/Shelf levels embossed on oven trim	5/●	5/●
Number of halogen lights	1	1
Easy maintenance		
Stainless steel front with CleanSteel finish	●	●
PerfectClean oven cavity with catalytic back panel	●	-
Pyrolytic cleaning programme	-	●
Catalyser heated/unheated	-/-	-/●
Hinged grill element	●	●
Efficiency and sustainability		
Energy efficiency class	A/A+*	A/A+*
Residual heat utilisation/Rapid heat-up	-/●	-/●
Appliance networking		
Pre-equipped/Miele@home enabled	-/-	-/-
Safety		
Appliance cooling system/Cool front	●/●	●/●
Safety switch-off/System lock	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 568 x 600 x 550	560 – 568 x 600 x 550
Total connected load in kW/Voltage V/Fuse rating A	3,5/230/16	3,5/230/16
Accessories supplied		
Perforated baking tray/baking tray/Universal tray with PerfectClean	●/●/●	●/●/●
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	-/-/●	-/-/●
FlexiClip telescopic runners with PerfectClean/without PerfectClean/Pyrolytic compatible	●/-/-	-/-/●
Side runners with PerfectClean/without PerfectClean/Pyrolytic compatible	●/-/-	-/-/●
Order card for cookbook/cookbook Bread and Spreads	●/●	●/●



Installation drawings

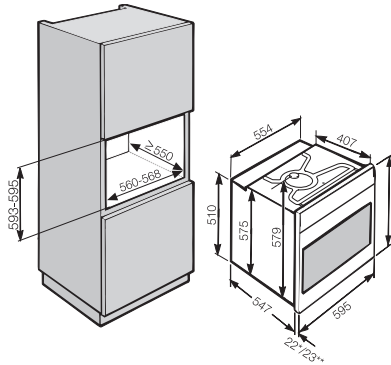
Built-in ovens

H 6000 B



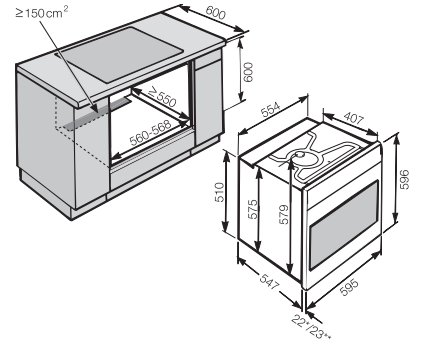
- * Appliances with glass front
- ** Appliances with metal front

H 6000 B



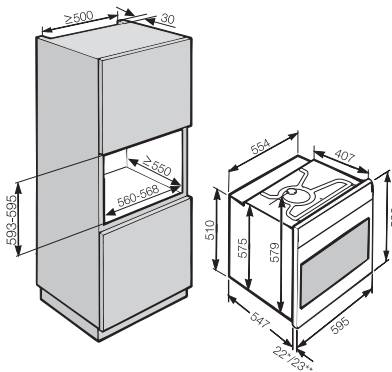
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H 6000 BP



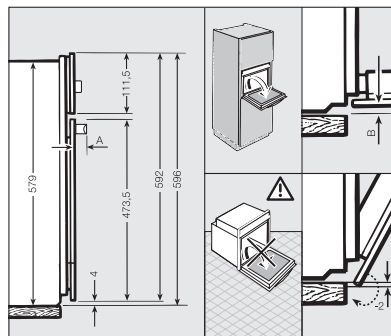
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H 6000 BP



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H 6000 B; H 6000 BP



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- ** Appliances with metal front





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*Lo-call number. Calls charged at local rate



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