

DG 7440

Built-in steam oven

for healthy cooking with automatic programmes, networking and sous-vide cooking.



- Large clear text display with sensor controls – DirectSensor
- Perfect results DualSteam technology
- Perfect results guaranteed every timeAutomatic programmes
- Oven compartment lighting 2 LED spotlights
- Network-enabled WiFi appliance Miele@home

programmes, networking and sous-vide co	ooking.
Model and design	
Built-in steam oven	
VitroLine	<u> </u>
Appliance colour	Brilliant white
Convenience features	
External steam generation	
Menu cooking without transfer of taste	_
Automatic programmes with programmable settings for cooking results	•
Keeping warm	•
Operating modes	
Defrosting	•
Automatic programmes	•
Country-specific automatic programmes	•
Steam cooking	•
Reheat	•
Grill operating modes	•
Eco steam cooking	•
Special applications	•
User convenience	
Display	DirectSensor
SoftClose	•
MultiLingua	•
Quantity-independent cooking	•
Steam cooking on up to 3 levels at the same time	•
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	•
Audible signal when target temperature is reached	•
Recommended temperature	•
User programmes	•
Individual settings	•



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Cleaning convenience	
Stainless-steel oven compartment with linen structure	
External steam generator	<u>•</u>
Floor heater for condensate reduction	<u> </u>
Quick-release side racks	•
Removable side racks	•
Automatic descaling	•
CleanGlass door	•
Steam technology and water supply	
DualSteam	<u> </u>
Removal of fresh water container with Push2release mechanism	•
Fresh water container volume in I	1.5
Safety	
Appliance cooling system and touch-cool fronts	<u> </u>
Safety switch-off	<u>•</u>
System lock	<u> </u>
Vapour cooling system	•
Sensor lock	•
Technical data	
L – Oven compartment	<u> </u>
Oven compartment volume in I	40.0
No. of shelf levels	4
Door hinge	Bottom
Oven light	2 LED spots
Niche depth in mm	550
Appliance width in mm	595
Appliance height in mm	455
Weight in kg	26.4
Total rated load in kW	3.5
Voltage in V	230
Fuse rating in A	15
Length of supply lead in m	2.0
Standard accessories	
Perforated stainless steel cooking container	2
Solid stainless steel cooking containers	1
Wire rack	1
Condensate tray	1
Descaling tablets	2

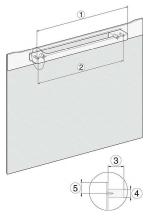
Míele

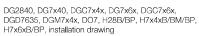
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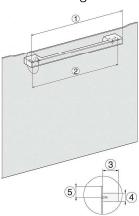
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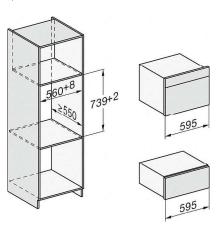


- 1) 400 mm 2) 360 mm 3) 47 mm 4) 24 mm 5) 32.5 mm

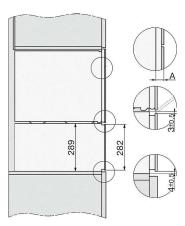


DG7x40, DGC7x4x, DGC7x6x, DG7635, DGM7x4x, DO7, H2860B/BP, H7240BM, H7x40BM, H7x4xB/BP, H7x6xB/BP, installation drawings

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







ESW7x20, DG7xxx, DGM7xxx installation drawings

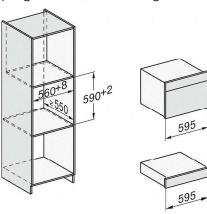
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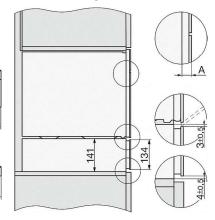
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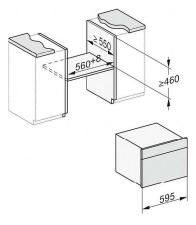


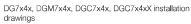


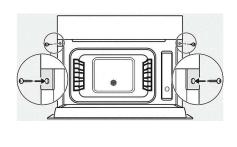
ESW7x10, installation drawings

ESW7x10, EVS7010, DG7x4x, DGM7x4x installation drawings

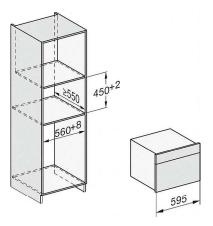
A) 22 mm glass, 23,3 mm stainless steel



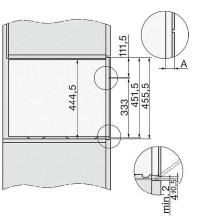




DG7xxx, DGM7xxx, installation drawings



DG7x4x, DGM7x4x, installation drawings



DG7x4x, DGM7x4x, DG7x4x-55, DGM7x4x-55, installation drawings



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