



Model and design	
Combi steam oven	•
Design line	VitroLine
Colour	Obsidian Black
Convenience features	
Rapid heat-up	•
Pre-heat	•
External steam generation	•
Climate sensor	•
Individual humidity settings in combination cooking	•
Menu cooking without transfer of flavours	•
Prepare plated meals with "Mix & Match" app function	•
Automatic programmes with ability to make individual adjustments	•
Keeping warm	•
Crisp function	•
Operating modes	
Defrost	•
Automatic programmes	•
Country-specific automatic programmes	•
Combination cooking	•
Combination cooking with Fan plus	•
Combination cooking with Conventional heat	•
Combination cooking with Full grill	•
Steam cooking	•
Sous-vide	•
Reheating	•
Roast with moisture	•
Grill	•
Economy grill	•
Fan plus	•
Intensive bake	•
Cake plus	•
Conventional heat	•
Top heat	•
Bottom heat	•
Fan grill	•
Eco Fan plus	•
Plate warming	•
Eco steam cooking	•
Special applications	•
User convenience	
Display	DirectSensor
SoftOpen	•
SoftClose	•
MultiLingual	•
Motorised opening and closing lift-up fascia panel	•
Quantity-independent cooking	•
Steam cooking on up to 3 levels at the same time	•





User convenience Menu cooking with steam Steam reduction before end of programme	•
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	•
Time display	•
Date display	•
Minute minder	•
Programmable start of cooking duration	•
Programmable end of cooking duration	•
Programmable cooking duration	•
Actual temperature display	•
Desired temperature display	•
Audible signal when desired temperature is reached	•
Recommended temperature	•
User programmes	20
Sabbath programme	•
Individual settings	•
Cleaning and care	
Stainless steel oven compartment with linen structure and PerfectClean finish	•
Hinged grill element	•
External steam generator	•
Eloor heater for condensate reduction	•
Soak maintenance programme	•
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Fresh water container	•
Condensate container behind motorised fascia panel	•
Drain filter	•
Appliance networking	
Miele@home	•
MobileControl	•
WiFiConn@ct	•
Safety	
Appliance cooling system and touch-cool front	•
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	•
	•
Sensor lock	•
Rinse maintenance programme Oven compartment drying programme Quick-release side racks Removable side racks Automatic descaling CleanGlass door Steam technology and water supply DualSteam Water reserve for approx. 90 minutes of cooking Fresh water container Condensate container behind motorised fascia panel Drain filter Appliance networking Miele@home MobileControl WiFiConn@ct Safety Appliance cooling system and touch-cool front Safety switch-off System lock Vapour cooling system	

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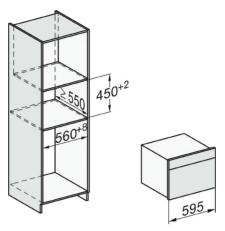


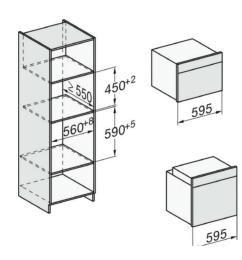


Technical data	
XL oven compartment	•
Oven compartment volume in I	48
No. of shelf levels	3
Shelf level labelling	•
Door hinge	Bottom
Oven light	BrilliantLight
Oven temperature regulation in °C	30-225
Steam oven temperature regulation in °C	40-100
Niche width in mm	560-568
Niche height in mm	450-452
Niche depth in mm	550
Appliance width in mm	595
Appliance height in mm	456
Appliance depth in mm	572
Accessories supplied	
Universal tray with PerfectClean	1
Wire rack with PerfectClean	1
Removable side racks with PerfectClean	1 pair
Perforated stainless steel cooking containers	1
Solid stainless steel cooking containers	1
Descaling tablets	2









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