



| 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<br>Menu cooking with steam<br>Steam reduction before end of programme   | •  |
|--|----|
| *  |    |
|  | •  |
| 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<br>PerfectClean finish   | •  |
| Hinged grill element   | •  |
| External steam generator   | •  |
| Eloor heater for condensate reduction  | •  |
| Soak maintenance programme   | •  |
|  | •  |
|  | •  |
|  | •  |
|  | •  |
|  | •  |
| •  | •  |
|  |    |
|  | •  |
|  | •  |
| 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  | •  |
|  | •  |
|  | •  |
|  | •  |
| 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 |    |

TRP MI 8180

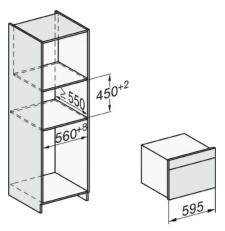


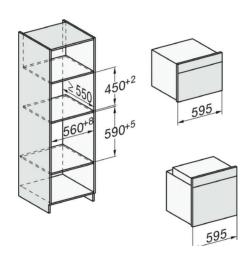


| Technical data                                |                |
|---|----------------|
| XL oven compartment                           | •              |
| Oven compartment volume in I                  | 48             |
| No. of shelf levels                           | 3              |
| Shelf level 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              |









TRP MI 8180