

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 time
 Automatic programmes
- Oven compartment lighting 2 LED spots
- Network-enabled WiFi appliance Miele@home

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Model and design	
Built-in steam oven	
PureLine	012, 122 212 1101
Appliance colour	Stainless steel/Clean Steel
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	•
Sous-vide	•
Reheat	_ •
Eco steam cooking	•
User convenience	
Display	DirectSensor
SoftClose	•
MultiLingua	_ •
Quantity-independent cooking	•
Steam cooking on up to 3 levels at the same time	•
Menu cooking with steam	_ •
Steam reduction before end of programme	•
Time of day display	•
Date display	•
Minute minder	•
Programmable start of cooking duration	_
Programmable end of cooking duration	
Programmable cooking duration	•
Target temperature display	_
Audible signal when target temperature is reached	•
Recommended temperature	<u>•</u>
User programmes	
Individual settings	•
Cleaning convenience	
Stainless steel front with CleanSteel finish	_ •
Stainless-steel oven compartment with linen structure	
External steam generator	
Floor heater for condensate reduction	
Quick-release side racks	
Removable side racks	
Automatic descaling	
CleanGlass door	•



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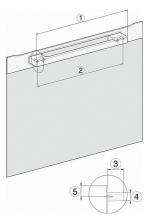


Steam technology and water supply	
DualSteam	<u> </u>
Water reserve for approx. 90 min cooking	•
Fresh water container	•
Removal of fresh water container with Push2release	•
mechanism	
Appliance networking Miele@home	•
MobileControl	— `
RemoteService	— `
WiFiConn@ct	_ `
	_
Safety Appliance cooling system and touch cool fronts	•
Appliance cooling system and touch-cool fronts Safety switch-off	`
System lock Vangur agaling guatem	
Vapour cooling system	
Sensor lock	·
Accessory drawer	40
Capacity	40
Technical data	•
L – Oven compartment	40
Oven compartment volume in I No. of shelf levels	40
	Bottom
Door hinge	
Oven light	2 LED spots 550
Niche depth in mm	
Appliance width in mm	595 455
Appliance height in mm	
Appliance depth in mm	569
Weight in kg	26,3
Total rated load in kW	3,6
Voltage in V	230
Frequency in Hz	50-60
Number of phases	1
Mains cable with plug	
Length of supply lead in m	2,0
Standard accessories	
Solid stainless steel cooking containers	1
Perforated stainless steel cooking container	2
Wire rack	1
Condensate tray	
Descaling tablets	2

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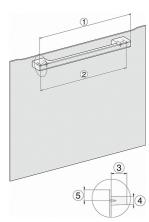
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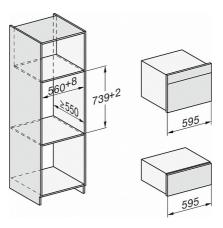
DG2840, DG7x40, DGC7x4x, DG7x6x, DGC7x6x, DGD7635, DGM7x4x, DO7, H28B/BP, H7x4xB/BM/BP, H7x6xB/BP, installation drawing

- 1) 400 mm 2) 360 mm 3) 47 mm 4) 24 mm 5) 31,8 mm

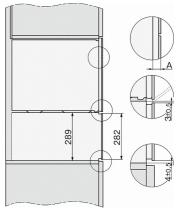


DG7x40, DGC7x4x, DGC7x6x, DG7635, DGM7x4x, DO7, H2860B/BP, H240BM, H7x40BM, H7x4xB/BP, H7x6xB/BP, installation drawings

- 1) 400 mm 2) 360 mm 3) 47 mm 4) 27 mm 5) 32,5 mm



ESW7x20, installation drawings

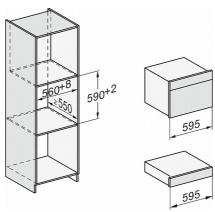


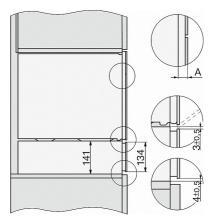
ESW7x20, DG7xxx, DGM7xxx installation drawings



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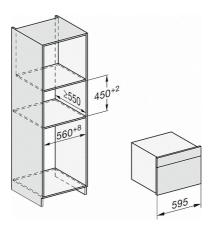




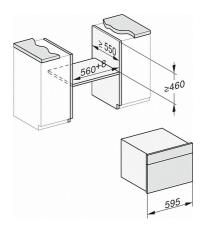
ESW7x10, installation drawings

ESW7x10, EVS7010, DG7x4x, DGM7x4x installation drawings

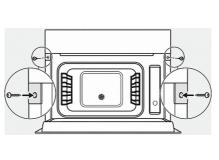




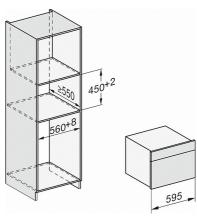
DG7xxx, DGM7xxx, installation drawings



DG7x4x, DGM7x4x, DGC7x4x, DGC7x4xX installation drawings



DG7xxx, DGM7xxx, installation drawings

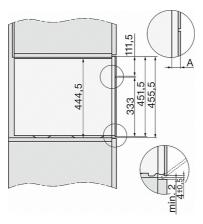


DG7x4x, DGM7x4x, installation drawings



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 $\label{eq:def_DG7x4x} \mbox{DG7x4x}, \mbox{DGM7x4x}, \mbox{DG7x4x-55}, \mbox{DGM7x4x-55}, \mbox{installation} \\ \mbox{drawings}$

A 22 mm glass 23,3 mm metal