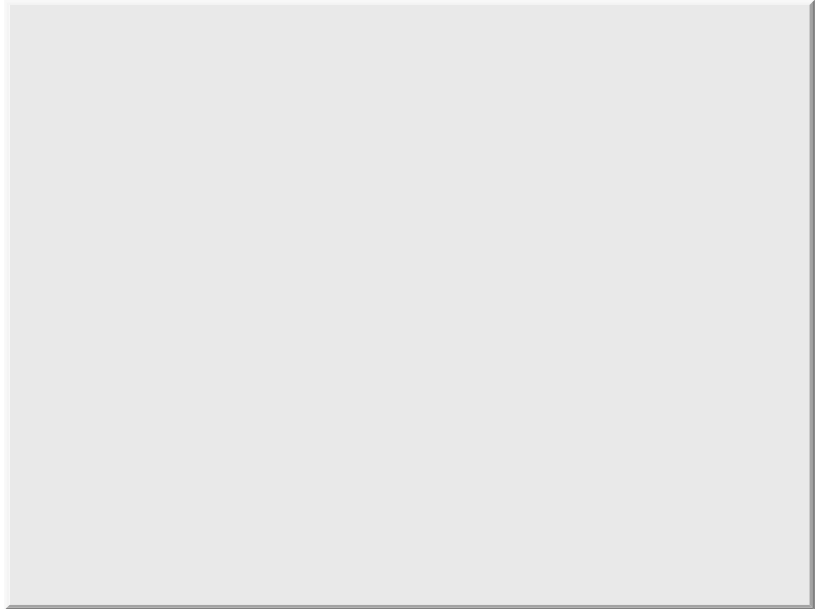


Savor the convenience of three-level, simultaneous cooking:
a whole new variation on the concept of "Fast Food".

In the rush of daily life,
it's hard to find time to
cook a good, healthy
family meal. This is why
we designed the
Convection Steam Oven
to cook flavorful, healthy
meals in less time.

- Most foods can be prepared and cooked in under 20 minutes
- Multi-level cooking chamber lets you cook an entire meal simultaneously
- Injection system creates even distribution of steam throughout cooking chamber, providing consistent results on all levels



Savor the simple, straightforward functionality of yet another technological marvel from Miele.

The Convection Steam Oven is the sum of some very impressive parts.

- Temperature control sensor precisely monitors and maintains temperature in cooking chamber for superior results
- Refillable water reservoir eliminates need for a direct plumbing line
- Sleekly integrates into the cabinetry of your home's kitchen, reducing counter clutter



The advanced technology of steam as a sole source of heat makes this unique system a culinary innovation.

Seal in the flavor, color, texture, vitamins and minerals of a complete meal, all in under twenty minutes.

Today, more and more people are discovering that steamed foods taste wonderful and retain far more of their nutritional content than dishes prepared by other means. However, while steam cooking's popularity continues to grow, steam cooking methods haven't kept pace.

Until now.

The Miele Steam Oven:

- Has a temperature control sensor which precisely monitors and maintains temperature in cooking chamber for superior results
- Has a refillable water reservoir which eliminates the need for a direct plumbing line
- Sleekly integrates into the cabinetry of your home's kitchen, reducing counter clutter



Discovering the wonders of the Convection Steam Oven can be the beginning of a long, deliciously healthy adventure. With its unique injection steam system, the steam only enters the cooking chamber after it achieves optimum injection pressure.

The resulting rapid exchange of heat between steam and food seals in even more flavor, color, moisture, vitamins and minerals than conventional steam cooking.

In addition, since steam cooking doesn't require fatty oils and sauces, steamed foods are lower in fat than those prepared by other cooking methods. And in place of salt, a world of flavor may be added by steaming foods in herbs and spices, fresh stock, even wine.

