

DGC 7350

Combination steam oven

for steam cooking, baking roasting with networking, TasteControl, LED lighting.



- Large clear text display with sensor controls – DirectSensor
- Excellent results – MonoSteam technology
- Especially light dough and nicely browned crusts – Moisture plus
- Ensures your food won't overcook – TasteControl
- Easy to clean – PerfectClean finish



EAN: 4002516588511 / Material number: 11825490 /
Old Material Number: 22735042GB

General information	
Model identifier	DGC 7350
Manufacturer material number	11825490
EAN number	4002516588511
Marketing class	Gold
Construction type and design	
ContourLine	•
Construction type and design	
Steam combination oven	•
Colour	Stainless steel/Clean Steel
Convenience features	
TasteControl	•
Rapid heat-up	•
Pre-heating	•
External steam generation	•
Crisp function	•
Operating modes	
Fan plus	•
Conventional heat	•
Steam cooking	•
Moisture plus	•
Moisture plus with Conventional heat	•
Moisture plus with Fan plus	•
Moisture plus with Intensive bake	•
Moisture plus with Conventional heat	•
Intensive bake	•
Auto roast	•
Fan grill	•
Grill	•
Grill operating modes	•
Bottom heat	•
Eco fan heat	•
Defrost	•
Automatic programmes	•
Country-specific automatic programmes	•
Special applications	•
User convenience	
Networking with Miele@home	•
Display	DirectSensor
SoftOpen	•
SoftClose	•
MultiLingua	•
Programmable timed steam injection	•
Quantity-independent cooking	•
Timer functions	•
Time of day display	•
Date display	•
Minute minder	•

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Programmable start of cooking duration	•
Programmable end of cooking duration	•
Programmable cooking duration	•
Actual temperature display	•
Target temperature display	•
Buzzer when desired temperature is reached	•
Recommended temperature	•
User programmes	•
Individual settings	•
Efficiency and sustainability	
Energy efficiency class (A+++ – D)	A+
Automatic residual heat utilisation	•
Power rating in off mode in W	0.3
Power rating in standby mode in W	0.8
Power rating in networked standby in W	2.0
Time until automatic switch to off mode in min	20
Time until automatic switch to standby in min	20
Time until automatic switch to networked standby in min	20
Cleaning and care	
Stainless steel/CleanSteel finish	•
Enamelled oven compartment with PerfectClean finish and catalytic rear liner	•
Hinged grill element	•
External steam generator	•
Floor heater for condensate reduction	•
Maintenance programmes	•
Soak programme	•
Oven compartment drying programme	•
Removable stainless-steel side racks	•
Automatic descaling	•
CleanGlass door	•
Steam techn./water supply	
MonoSteam	•
Steam generator power in kW	2.20
Fresh water container volume in l	1.0
Suction tube for drawing in water	•
Safety	
Appliance cooling system and touch-cool front	•
Safety switch-off	•
System lock	•
Sensor lock	•
Technical data	
Oven compartment volume in l	76
No. of shelf levels	5
Numbered shelf levels	•
Door hinge	Bottom
Oven light	1 LED spot
Oven temperature regulation min. in °C	30
Oven temperature regulation max. in °C	250

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Oven temperatures in °C	30–250
Electronic steam oven temperature regulation min. in °C	70
Electronic steam oven temperature regulation max. in °C	100
Steam oven temperatures in °C	70–100
Niche dimensions (W x H x D) in mm	560-568 x 590-595 x 550
Niche width min. in mm	560
Niche width max. in mm	568
Niche height min. in mm	590
Niche height max. in mm	595
Niche depth in mm	550
Appliance dimensions (W x H x D) in mm	595 x 596 x 569
Weight in kg	42.0
Total rated load in kW	3.50
Voltage in V	220-240
Frequency in Hz	50
Fuse rating in A	16
Number of phases	1
Mains cable	•
Replacing lamps	Service
Accessories included	
Baking tray with PerfectClean HBB 71	1
Universal tray with PerfectClean HUBB 71	1
Baking and roasting rack with PerfectClean HBRR 71	1
PerfectClean FlexiClip runners HFC 71 (pair)	1
Removable side runners (pair)	1
Perforated stainless-steel cooking containers	1
Solid stainless steel cooking containers	1
Descaling tablets	2

Available display languages

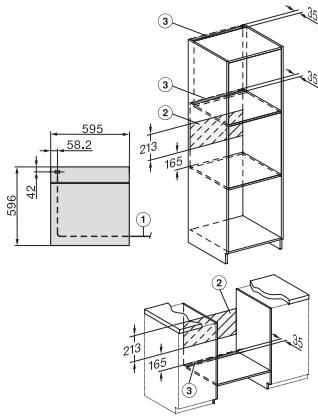
Available display languages via MultiLingua

???????????????
???????????????
 deutsch, dansk,
 english, suomi, français,
 ελληνικά, italiano, ????
??????????????
 hrvatski, bahasa
 malaysia, nederlands, norsk,
 polski, portugês, română,
 русский, svenska, srpski,
 slovenčina, slovenščina,
 español, čeština, türkçe,
 українська, magyar

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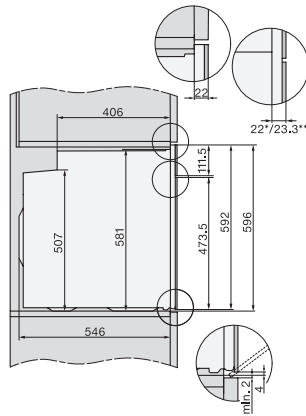
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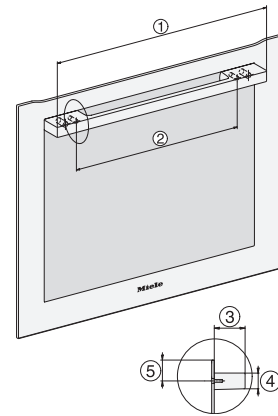
installation H7000 XL, installation drawing, GB, AU

1) Netzanschlussleitung, L=1500 mm, 2) In diesem Bereich kein Anschluss, 3) Lüftungsausschnitt min. 150 cm²



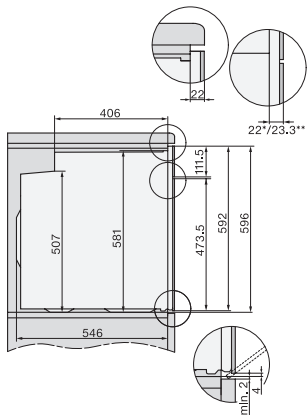
side view H7000 XL, installation drawings, GB, AU

22 mm – glass, 23.3 mm – metal



DG2740, DG7140, DGM7340, H2760B/BP, H7140BM, H7x64B/BP, H7x60B/BP installation drawings

1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22,5 mm, 5) 53.75 mm



side view H7000 XL build-under, installation drawing, GB, AU

22 mm – glass, 23.3 mm – metal