

DGC 7640 HC Pro

Compact combination steam oven

for steam cooking, baking, roasting with food probe + HydroClean.



- Touch display with proximity sensor – M Touch S + MotionReact
- Perfect results – DualSteam technology
- Crispy outside, succulent inside – combination cooking
- Miele@home – network-enabled WiFi appliance + Mix & Match
- Easy cleaning – HydroClean and stainless steel oven compartment



EAN: 4002516626060 / Material number: 12101360 /
Old Material Number: 23764048GB

General information	
Model identifier	DGC 7640 HC Pro
Manufacturer material number	12101360
EAN number	4002516626060
Marketing class	Platinum
Construction type and design	
PureLine	•
Construction type and design	
Steam combination oven	•
Colour	Stainless steel/Clean Steel
Convenience features	
Rapid heat-up	•
Pre-heating	•
External steam generation	•
Oxygen sensor	•
Individual humidity settings in combination cooking	•
Menu cooking without transfer of taste	•
Prepare plated meals with "Mix & Match"	•
Food probe	With cable
Automatic programmes with ability to make individual adjustments	•
Keeping warm	•
Crisp function	•
Operating modes	
Fan plus	•
Conventional heat	•
Steam cooking	•
Combination cooking	•
Combination cooking with Fan plus	•
Combination cooking with Conventional heat	•
Combination cooking with grill	•
Sous-vide	•
Intensive bake	•
Fan grill	•
Grill	•
Economy grill	•
Grill operating modes	•
Top heat	•
Bottom heat	•
Cake plus	•
Eco fan heat	•
Eco steam cooking	•
Defrost	•
Roast with moisture	•
Reheat	•
Plate warming	•
Automatic programmes	•
Country-specific automatic programmes	•

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Special applications	•
User convenience	
Networking with Miele@home	•
Display	M Touch S
MotionReact proximity sensor	•
SoftOpen	•
SoftClose	•
MultiLingua	•
MyMiele	•
Help function	•
Motorised lift-up control panel with SoftClose	•
Quantity-independent cooking	•
Steam cooking on up to 3 levels at the same time	•
Automatic menu cooking	•
Steam reduction before end of programme	•
Timer functions	•
Time of day display	•
Date display	•
Minute minder	•
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	•
Sabbath programme	•
Individual settings	•
Efficiency and sustainability	
Energy efficiency class (A+++ – D)	A+
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	•
Stainless-steel oven compartment with linen structure	•
Hinged grill element	•
External steam generator	•
HydroClean	•
Maintenance programmes	•
Soak programme	•
Rinse programme	•
Oven compartment drying programme	•
Quick-release side racks	•

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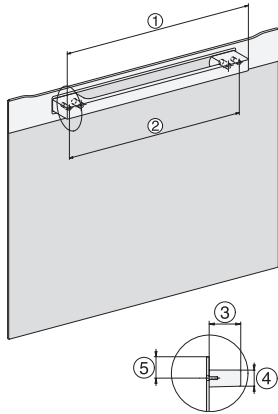
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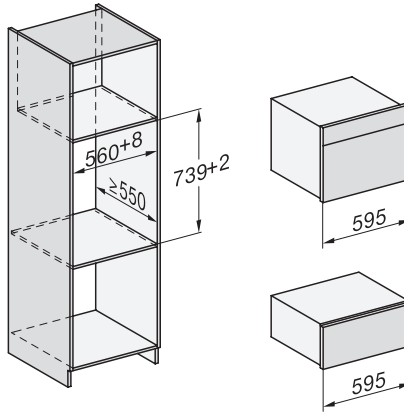
Removable stainless-steel side racks	•
Automatic descaling	•
CleanGlass door	•
Steam techn./water supply	
DualSteam	•
Steam generator power in kW	3.30
Fresh water container volume in l	1.4
Fresh water container behind motorised control panel	•
Condensate container behind motorised lift-up control panel with SoftClose	•
DirectWater	No
Drain filter	•
Safety	
Appliance cooling system and touch-cool front	•
Safety switch-off	•
System lock	•
Vapour cooling system	•
Sensor lock	•
Technical data	
Oven compartment volume in l	47
No. of shelf levels	3
Numbered shelf levels	•
Door hinge	Bottom
Oven light	BrilliantLight
Oven temperature regulation min. in °C	30
Oven temperature regulation max. in °C	230
Oven temperatures in °C	30–230
Electronic steam oven temperature regulation min. in °C	40
Electronic steam oven temperature regulation max. in °C	100
Steam oven temperatures in °C	40–100
Niche dimensions (W x H x D) in mm	560-568 x 450-452 x 550
Niche width min. in mm	560
Niche width max. in mm	568
Niche height min. in mm	450
Niche height max. in mm	452
Niche depth in mm	550
Appliance dimensions (W x H x D) in mm	595 x 456 x 569
Weight in kg	40.2
Total rated load in kW	3.40
Voltage in V	230
Frequency in Hz	50
Fuse rating in A	16
Number of phases	1
Mains cable with plug	•
Length of supply lead in m	2
Replacing lamps	Service
Accessories included	
Universal tray with PerfectClean HUBB 71	1
Baking and roasting rack with PerfectClean HBBR 71	1

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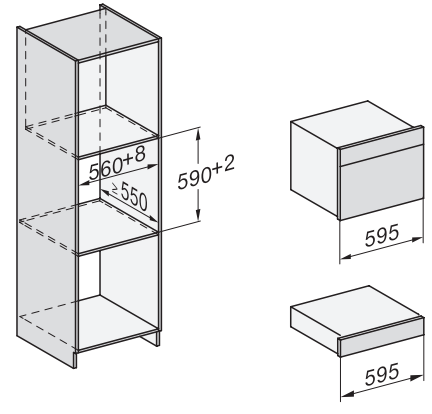


H7000 handle, installation drawing

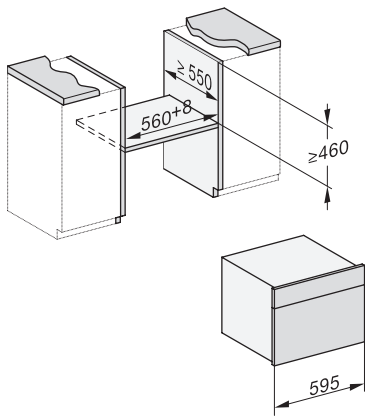
1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 24 mm, 5) 32.5 mm



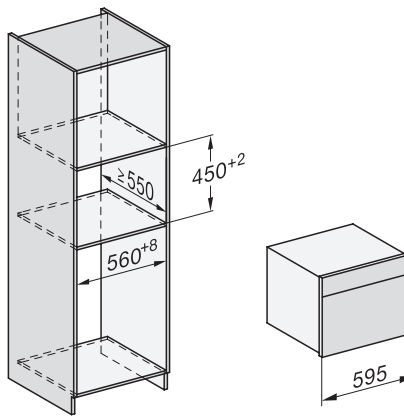
Installation DG, DGM, DGC XL, ESW7x20 installation drawings



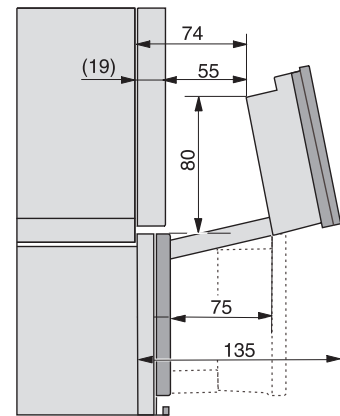
Installation DG, DGM, DGC XL, ESW7x10, EVS7010, installation drawings



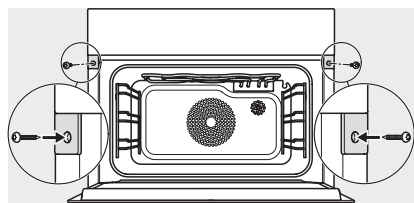
built-in DG, DGM, DGC XL build-under, installation drawing



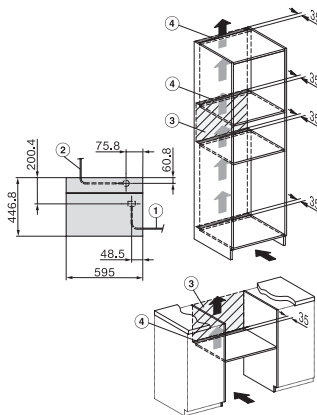
DGC7x4x built-in tall cabinet, installation drawing



DGC7x4x swivel range of the aperture, installation drawings



screw joint DGC XL, installation drawing



installation DGC XL, installation drawing, GB, AU

1) Front view, 2) Mains connection cable, L=2,000 mm, 3) ventilation cut-out min. 180 cm², 4) no connection in this area