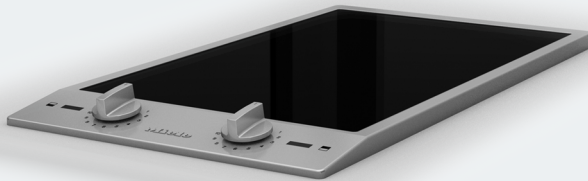


Operating and installation instructions

Ceramic hobs with induction



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

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Warning and Safety instructions

This hob complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the hob, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

- ▶ This hob is intended for domestic use and use in other similar environments.
- ▶ This hob is not intended for outdoor use.
- ▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.
- ▶ People with reduced physical, sensory or mental capabilities, or lack of experience and knowledge who are not able to use the hob safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

Warning and Safety instructions

Safety with children

- ▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.
- ▶ Children 8 years and older may only use the hob unsupervised if they have been shown how to use it in a safe way and can recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean the hob unsupervised.
- ▶ Please supervise children in the vicinity of the hob and do not let them play with it.
- ▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob until it has cooled down and there is no danger of burning.
- ▶ Danger of burning.
Do not store anything which might arouse a child's interest in storage areas above or next to the hob. Otherwise they could be tempted into climbing onto the appliance.
- ▶ Danger of burning or scalding.
Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.
- ▶ Activate the system lock to ensure that children cannot switch on the hob inadvertently.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Do not use a damaged appliance. It could be dangerous. Check the hob for visible signs of damage.
- ▶ Reliable and safe operation of this hob can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this hob can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ To avoid the risk of damage to the hob, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting it to the mains. Consult a qualified electrician if in doubt.
- ▶ Do not connect the hob to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this hob may only be used after it has been built in.
- ▶ This hob must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the hob.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ▶ While the hob is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

Warning and Safety instructions

- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ The hob is not intended for use with an external timer switch or a remote control system.
- ▶ If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.
- ▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F (pvc insulated). See "Electrical connection".
- ▶ The hob must be disconnected from the mains electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out.
- ▶ Danger of electric shock.
Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, disconnect it from the mains electricity supply and contact Miele.
- ▶ If the hob is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the hob is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the hob, the housing unit and the floor. Do not close the door until the residual heat indicators have gone out.

Correct use

- ▶ The hob gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Oil and fat can overheat and catch fire. Do not leave the hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water.
Disconnect the hob from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the hob. Cutlery inserts must be heat-resistant.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the hob, as pressure can build up in the container, causing it to explode.
- ▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the hob is switched on by mistake or if residual heat is still present.
- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the hob heating up, with the danger of burning. Depending on the material, other items left on the hob could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use.

Warning and Safety instructions

- ▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance, e.g. a hand-held food blender, near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The insulation on the cable could become damaged.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Do not place hot pans on the display as this could cause damage to the electronics underneath. Do not place hot pans on the area around the display.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade. Wear oven gloves. Allow the cooking zones to cool down and clean them with a suitable ceramic hob cleaning agent.
- ▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the hob unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

Warning and Safety instructions

- ▶ Induction heating works extremely quickly and so the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the hob unattended whilst it is being used.
- ▶ Heat oil or fat for a maximum of one minute. Do not use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: Please note that the area immediately surrounding the hob is electromagnetically charged. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc, do not leave them in the immediate vicinity of the hob.
- ▶ Metal utensils stored in a drawer under the hob can become hot if the appliance is used intensively for a long time. Do not store any metal items or utensils in a drawer under the hob.
- ▶ This hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation of the hob. Do not store pointed or small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the housing by the fan and damage the fan or impair cooling.
- ▶ Do not use two pans on a cooking zone or extended zone at the same time.
- ▶ If the pan only partially covers the cooking zone, the handle could become very hot.
Ensure that you always place the pan in the middle of the cooking zone.

Warning and Safety instructions

- ▶ Where several CombiSets are installed side by side:
Hot objects can damage the seal of the cover strip between the appliances. Do not place hot pans near or on the cover strip.

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this hob. The steam could reach electrical components and cause a short circuit.
- ▶ If the hob is built in over a pyrolitic oven, the hob should not be used whilst the pyrolitic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).

Caring for the environment

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

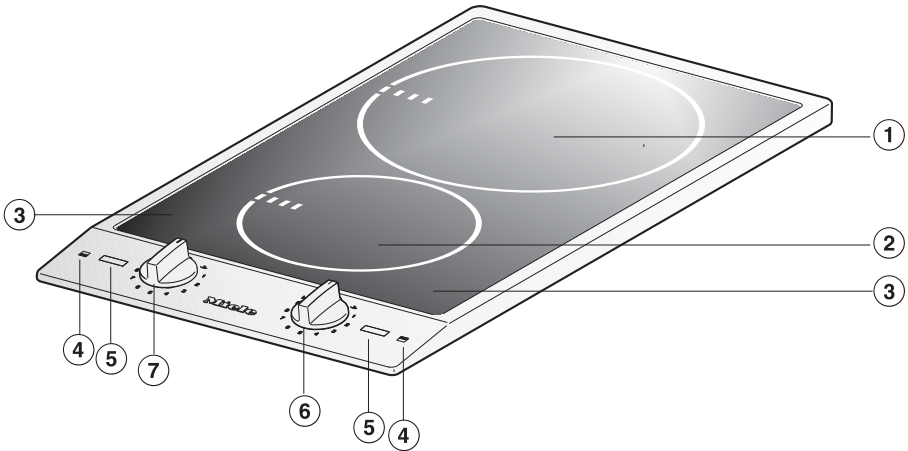
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Hob

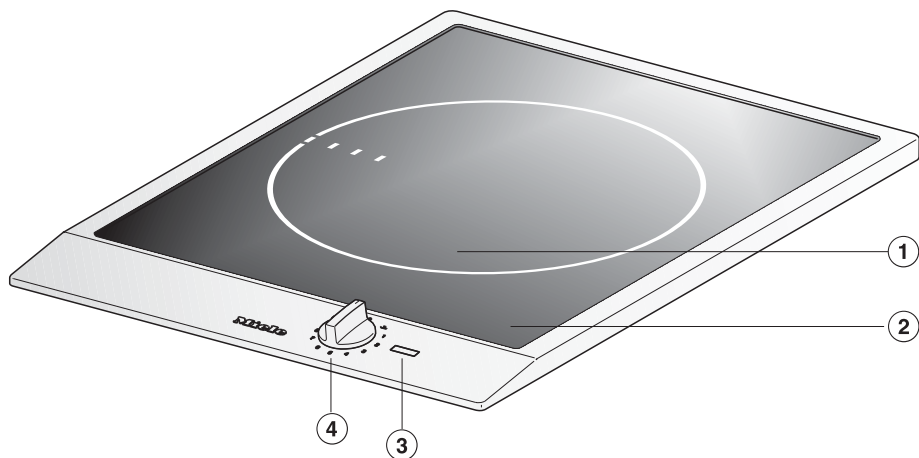
CS 1212-1



- ① Cooking zone with TwinBooster
- ② Cooking zone with Booster
- ③ Cooking zone display
- ④ Cooking zone symbols
- ⑤ Indicators
- ⑥ Control for the rear cooking zone
- ⑦ Control for the front cooking zone

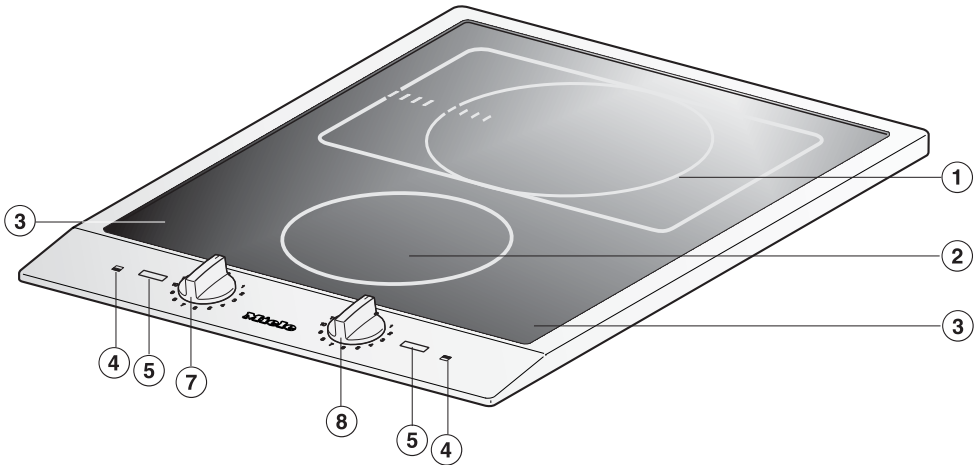
Guide to the appliance

CS 1221-1



- ① Cooking zone with TwinBooster
- ② Cooking zone display
- ③ Indicators
- ④ Cooking zone controls

CS 1222



- ① Extended zone with TwinBooster
- ② Cooking zone with Booster
- ③ Cooking zone display
- ④ Cooking zone symbols
- ⑤ Indicators
- ⑦ Control for the front cooking zone
- ⑧ Control for the rear cooking zone

Indicators




⑫ ⑬ ⑭








- ⑫ In-operation indicator
- ⑬ Booster indicator
- ⑭ Residual heat indicator

Guide to the appliance



Control symbols

Symbol	Description
0	Cooking zone off
	Keeping warm setting
1 – 9	Power levels
B I	Booster level 1
B I/II	TwinBooster with 2 levels

Display

Symbol	Description
	No pan on cooking zone or pan unsuitable (see "Induction")
	Auto heat-up activated
	Booster / TwinBooster level 1 activated
	TwinBooster level 2 activated
	The system lock has been activated
	Safety switch-off (see "Safety features")
	Overheating protection (see "Safety features")

Cooking zones

Cooking zone	CS 1212-1	
	Ø in cm*	Rating in watts for 230 V**
	10–16	Normal Booster 1400 2200
	16–23	Normal TwinBooster, level 1 TwinBooster, level 2 2300 3000 3700
		Total 3700

* Pans with a base diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

Guide to the appliance

CS 1221-1		
Ø in cm*	Rating in watts for 230 V**	
18–28	Normal	2600
	TwinBooster, level 1	3000
	TwinBooster, level 2	3700

* Pans with a base diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

Cooking zone	CS 1222		
	Ø in cm*	Rating in watts for 230 V**	
□	10–16	Normal	1400
		Booster	2200
□	14–20	Normal	1850
		TwinBooster, level 1	2500
		TwinBooster, level 2	3000
	20 x 30	Normal	2300
		TwinBooster, level 1	3000
		TwinBooster, level 2	3700
		Total	3700

* Pans with a base diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

Using for the first time

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, guarantee" section of this booklet.
- Remove any protective wrapping and stickers.

Cleaning the hob for the first time

- Before using for the first time, clean the hob with a damp cloth only and then wipe dry.

Switching on the hob for the first time

When the hob is first connected, or after an interruption to the power supply, all of the indicators in the display will light up for approx. 1 second for testing. As soon as they go out, the hob is ready for use.

The metal components have a protective coating which may give off a slight smell when heated up for the first time. The induction coils may also give off a slight smell for the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely.

The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

Please note that the heating up time on induction hobs is very much shorter than on conventional hobs.

The induction principle

An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.


An induction cooking zone only works when a ferromagnetic pan is placed on it (see "Pans"). The induction cooking zone automatically recognises the size of the pan.

⏏ will appear in the cooking zone display,

- if the zone has been switched on without a pan in place, or if the pan is unsuitable (non-magnetic base),
- if the diameter of the base of the pan is too small,
- if the pan is taken off the cooking zone when it is switched on.

If a suitable pan is placed on the cooking zone within 3 minutes, the ⏏ will go out and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes. ⏏ and ⏏ will flash alternately in the cooking zone display.

 When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items placed on the hob (e.g. cutlery) heating up.

Danger of burning.

Do not use the hob as a resting place for items. Switch the cooking zones off after use by turning the control to "0".

Induction

Noises

When using an induction cooking zone, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.

If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a cracking sound.

Whistling might occur if linked zones (see "Booster") are being used at the same time, and the pans also have bases made of layers of different materials.

You might hear a clicking sound from the electronic switches, especially on lower power settings.

You might hear a whirring sound when the cooling fan switches on. It switches on to protect the electronics when the hob is being used intensively. The fan may continue to run after the appliance has been switched off.

Pans

The following pan types are **suitable**:

- stainless steel with a base that can be magnetised,
- enamelled steel,
- cast iron.

The following pan types are **not suitable**:

- stainless steel pans without a magnetic base,
- aluminium and copper pans,
- glass, ceramic or earthenware pots and pans.

To test whether a pot or pan is suitable for use on an induction hob, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable.

If an unsuitable pan is used, the \mathcal{U} symbol will appear in the cooking zone display.

The composition of the pan base can affect the evenness of the cooking results (e.g. when making pancakes).

- To make optimum use of the cooking zones, choose a pan with a suitable base diameter (see "Guide to the appliance - Cooking zones"). If the pan is too small, it will not be recognised and the \mathcal{U} symbol will appear in the cooking zone display.
- Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

- Often the maximum diameter quoted by manufacturers refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is the more important one.

Tips on saving energy

- Use a lid whenever possible to minimise heat loss.
- Select a smaller pan when cooking small quantities. A smaller pan uses less energy than a larger pan with very little in it.
- Cook with as little water as possible.
- Once food has come to the boil or the oil in the pan is hot enough for frying, reduce the heat to a lower setting.
- Use a pressure cooker to reduce cooking times.

Settings

	Setting range
Keeping warm	<u>5</u>
Melting butter Dissolving gelatine Melting chocolate	1-2
Making milk puddings	2
Warming small quantities of liquid Cooking rice	3
Defrosting frozen vegetables	3
Making porridge	3
Warming liquid and semi-solid food Making omelettes or lightly frying eggs Steaming fruit	4
Cooking dumplings	4
Steaming vegetables and fish	5
Defrosting and reheating frozen food	5
Gently frying eggs (without overheating the fat)	6
Bringing large quantities of food to the boil, e.g. casseroles. Thickening custard and sauces, e.g. hollandaise	6-7
Gently frying meat, fish and sausages (without overheating the fat)	6-7
Frying pancakes, potato fritters etc.	7
Braising meat	8
Boiling large quantities of water Bringing to the boil	9


These settings should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason, it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the hob, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

Operation

Cooking zone controls

The cooking zone controls must not be turned past B I or B I/II to 0.

Switching on

 Fire hazard.

Do not leave the hob unattended whilst it is being used.

Please note that the heating up time on an induction hob is very much shorter than on a conventional hob.

- Turn the cooking zone control clockwise to the setting you want.

The in-operation indicator will light up. The residual heat indicator will light up after a certain temperature has been reached.


Switching off

- Turn the cooking zone control anti-clockwise to 0.

When all cooking zones are switched off the in-operation indicator will go out.

Residual heat indicator

If a cooking zone is hot, the residual heat indicator will light up when it has been switched off. The residual heat indicator will only go out when the cooking zone is safe to touch.

 Danger of burning. Do not touch the cooking zones whilst the residual heat indicators are lit up.

Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest power setting and then switches to the continued cooking setting. The heat-up time depends on which continued cooking setting has been chosen (see chart).

Activating

- Turn the cooking zone control anti-clockwise and hold until *H* appears in the cooking zone display.
- Now turn the cooking zone control clockwise to the continued cooking setting you want.

The continued cooking level must be set within 5 seconds of activating Auto heat-up.

You can change the continued cooking level up to approx. 10 seconds after activating Auto heat-up.

If you hold down the cooking zone control for too long the system lock will be activated and *L* will appear in the cooking zone display.

H lights up in the cooking zone display during the heat-up time (see chart).

Deactivating

- Select a different power level.

Continued cooking setting	Heat-up time [min : sec]
1	approx. 0 : 15
2	approx. 0 : 15
3	approx. 0 : 25
4	approx. 0 : 50
5	approx. 2 : 00
6	approx. 5 : 50
7	approx. 2 : 50
8	approx. 2 : 50
9	–

Operation

Booster

The cooking zones are equipped with a Booster with one level or a TwinBooster with two levels (see "Guide to the appliance - Hob").

When activated, the power is boosted for a maximum of 10 minutes so that large quantities can be heated quickly, e.g. when boiling water for cooking pasta. The cooking zone will automatically revert to power level 9 at the end of the Booster duration.

Hobs with 2 cooking zones: the booster function cannot be used on both cooking zones at the same time.

Hobs with 4 cooking zones: the booster function can only be used on a maximum of two cooking zones at the same time.

Cooking zones are linked in pairs to supply the power for the booster function.

When the booster function is selected, a proportion of energy is taken away from the linked cooking zone and the following happens within the pairs:

- Auto heat-up is deactivated
- the power level is reduced
- the linked cooking zone is switched off.

If the power level is reduced, the reduced power level and \mathcal{L} will flash alternately in the cooking zone display. If the linked cooking zone is switched off, \mathcal{U} and \mathcal{L} will flash alternately in the cooking zone display.

To switch on the Booster

- Turn the cooking zone control clockwise past 9 to B I and back again to 9.

I will appear in the cooking zone display, the "B" Booster indicator will light up.

To switch on the TwinBooster, level 1

- Turn the cooking zone control clockwise past 9 to B I/II and back again to 9.

I will appear in the cooking zone display, the "B" Booster indicator will light up.

To switch on the TwinBooster, level 2

- Turn the cooking zone control clockwise past 9 to B I/II and back again to 9.

I will appear in the cooking zone display, the "B" Booster indicator will light up.

- Turn the cooking zone control once more clockwise past 9 to B I/II and back again to 9.

// will appear in the cooking zone display.

To switch off the Booster / Twin-Booster

- Select a different power level.

The Booster symbol and "B" will go out.

Operation

Keeping warm

The keeping warm function is for keeping food that has just been cooked warm, i.e. food that is still hot. It is not for reheating food that has gone cold.

If the keeping warm function has been activated, the cooking zone will switch off automatically after a maximum of 2 hours.

- Keep food warm in the pan it was cooked in and cover with a lid.
- You do not have to stir food while it is being kept warm.
- Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

Setting the keeping warm function

- Turn the control clockwise to .

System lock

The system lock can only be activated if all the cooking zones are switched off.

Your hob is equipped with a system lock to prevent the cooking zones being switched on inadvertently.

If a power level is selected when the system lock is activated, *L* appears in the display for approx. 3 seconds.

Activating

- Turn the (outer) right cooking zone control anti-clockwise to the point of resistance and hold it until *L* appears in the display.

Deactivating

- Turn the (outer) right cooking zone control anti-clockwise to the point of resistance and hold it until *L* goes out in the display.

Safety switch-off

The safety switch-off mechanism is triggered automatically if one of the cooking zones is heated for an unusually long period of time. This period of time depends on the power level selected. Once exceeded, the cooking zone switches off and *L* and *D* flash alternately in the cooking zone display. The cooking zone can be operated again after it has been switched off and back on.

Safety features

Overheating protection

All the induction coils and cooling elements for the electronics are fitted with an overheating protection mechanism. Before the induction coils or cooling elements get too hot, the overheating protection mechanism cuts in in one of the following ways:

- Any Booster function in operation will be switched off.
 - The set power level will be reduced.
 - The cooking zone will switch off automatically. *H* will flash in the cooking zone display.
 - Further cooking zones switch off automatically.
- Switch off the affected cooking zone.

If the cooking zone is not switched off, *E* and *D* will flash alternately in the cooking zone display.

You can use the cooking zones again as usual when the fault code has gone out.

The overheating protection mechanism can be triggered by:

- heating up an empty pan.
- fat or oil being heated on a high power level.
- insufficient ventilation to the underside of the hob.
- a hot cooking zone being switched on after an interruption to the power supply.

If, despite removing the cause, the overheating protection mechanism triggers again, contact Miele.



Danger of burning.

The cooking zones must be switched off. The hob must have cooled down.



Danger of injury.

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the hob.

The use of unsuitable cleaning agents can cause the surfaces to discolour or alter.

All surfaces are susceptible to scratching.

Remove any cleaning agent residues immediately.

Allow the CombiSet to cool down before cleaning.

- The CombiSet and accessories should be cleaned after each use.
- Dry the CombiSet after using water to clean it. This helps prevent limescale deposits.

Unsuitable cleaning agents

To avoid damaging the surfaces of your appliance, do not use:

- washing-up liquid,
- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks.

Cleaning and care

Ceramic surface


Do not clean the area between the glass-ceramic surface and the frame or the frame and the worktop with sharp, pointed objects.

This could damage to the seals.

Do not use washing-up liquid to clean the appliance as washing-up liquid will not remove all soiling and deposits.

It will form an invisible coating which will cause permanent discolouration of the ceramic surface.

Clean the hob regularly with a suitable ceramic hob cleaning agent.

 Danger of burning.

Protect your hands with oven gloves before using a shielded scraper blade to remove sugar, plastic or aluminium residues from the hot hob.

Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob **immediately** whilst they are still hot, using a shielded scraper blade. Allow the appliance to cool down, and then clean as described above.

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then clean the hob with Miele ceramic and stainless steel hob cleaner (see "Optional accessories") or a suitable proprietary ceramic hob cleaning agent applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally wipe the hob with a damp cloth, then dry with a soft, dry cloth. Residues can burn onto the appliance the next time it is used and cause damage to the ceramic surface. Ensure that all cleaning agent residues are removed.

Spots caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using Miele's ceramic and stainless steel hob cleaner.

Stainless steel frame/control panel

- Clean the frame and the control panel with a solution of warm water and a little washing-up liquid applied with a soft sponge.

You can also use a ceramic and stainless steel cleaning agent. We recommend also using a stainless steel conditioning agent to help prevent resoiling (see "Optional accessories).

Do not use ceramic and stainless steel cleaner or stainless steel conditioning agent on the **printing**.

This would rub the printing off.

These areas should be only cleaned with a solution of warm water and a little washing-up liquid applied with a soft sponge.


Operating controls

- Clean the control(s) with a solution of warm water and a little washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.
- Dry the control(s) with a clean cloth.

What to do if ...

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see end of this booklet for contact details).

 **Danger of injury.** Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work. Do not attempt to open the casing of the CombiSet yourself.

Problem	Cause and remedy
<p>The cooking zones do not heat up.</p>	<p>There is no power to the hob.</p> <ul style="list-style-type: none"> ■ Check if the mains fuse has tripped. If it has, contact a qualified electrician or Miele (minimum fuse rating - see data plate).
	<p>There may be a technical fault.</p> <ul style="list-style-type: none"> ■ Turn the cooking zone control to 0. ■ Disconnect the appliance from the electricity supply for approx. 1 minute. To do this: <ul style="list-style-type: none"> – switch off at the isolator, or – disconnect the mains fuse. ■ If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or Miele.
<p>A smell and vapours are given off when the new appliance is being used.</p>	<p>The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely. The smell and any vapour given off do not indicate a faulty connection or appliance and they are not hazardous to health.</p>
<p>⏻ is flashing in a cooking zone display.</p>	<p>There is no pan on the cooking zone, or the pan is unsuitable.</p> <ul style="list-style-type: none"> ■ Use a suitable pan (see "Pans").

Problem	Cause and remedy
<i>L</i> flashes alternately with the power level in a cooking zone display.	The power level set has been reduced because the Booster function on the linked cooking zone has been activated (see "Booster").
<i>L</i> flashes alternately with <i>B</i> in a cooking zone display. The cooking zone has switched off automatically.	There has been no pan, or an unsuitable pan, on the cooking zone for more than 3 minutes. <ul style="list-style-type: none"> ■ Use pans that are suitable for induction (see "Pans") or switch off the cooking zone if it is no longer needed.
	The overheating protection mechanism has been activated. <ul style="list-style-type: none"> ■ See "Overheating protection".
	TwinBooster level II has been activated on the linked cooking zone.
<i>H</i> appears in the cooking zone display.	The overheating protection mechanism has been activated. <ul style="list-style-type: none"> ■ See "Overheating protection".
<i>L</i> appears in the display for several seconds after a cooking zone has been switched on.	The system lock has been activated. <ul style="list-style-type: none"> ■ You need to deactivate the system lock (see "System lock").
<i>d</i> appears in the display for several seconds after a cooking zone has been switched on. The cooking zone does not heat up.	Demonstration mode is activated. <ul style="list-style-type: none"> ■ Turn the right-hand (outer) cooking zone control twice briefly anti-clockwise to the point of resistance then once again, holding it for approx. 3 seconds.

Optional accessories

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These products can be ordered through the Miele Webshop.

These can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

Ceramic and stainless steel hob cleaner 250 ml



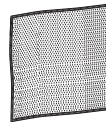
Removes heavy soiling, limescale deposits and aluminium residues

Stainless steel conditioning agent 250 ml

Removes water marks, flecks and finger prints. Helps keep the appliance looking good for longer.




Microfibre cloth



Removes finger marks and light soiling

Safety instructions for installation

 The CombiSet must only be installed and connected to the electricity supply by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

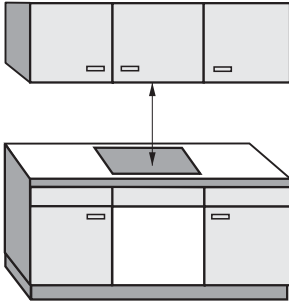
Fit the wall units and cooker hood before fitting the CombiSet to avoid damaging it.

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ The CombiSet must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This CombiSet must not be installed above an oven unless it has a built-in cooling fan.
- ▶ The electrical cable of the CombiSet must not come into contact with any moving kitchen component (e.g. a drawer) or be subject to any mechanical action which could damage it.
- ▶ Observe carefully the safety clearances listed on the following pages.

All dimensions are given in mm.

Safety distances

Safety distance above the CombiSet



A minimum safety distance must be maintained between the CombiSet and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details. If the manufacturer's instructions are not available for the cooker hood a minimum safety distance of at least 760 mm must be maintained, or if any flammable objects (e.g. utensil rails, wall units etc) are installed above the CombiSet, a minimum safety distance of at least 760 mm must be maintained between them and the CombiSet below.

When two or more CombiSets which have different safety distances are installed together below a cooker hood, you should observe the greatest safety distance.

Safety distances to the sides and back of the hob

The CombiSet may be installed with a wall at the rear and a tall unit or wall to one side (right **or** left) (see illustrations).

① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:
50 mm

②③ Minimum distance between the worktop cut-out and a tall unit or wall to the **right or left** of it:

40 mm CS 1212 / CS 1212-1
 CS 1221 / CS 1221-1
 CS 1234 / CS 1234-1
 CS 1223
 CS 1222

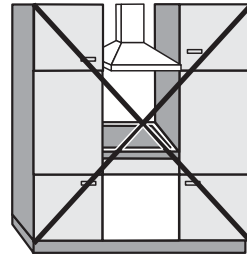
50 mm CS 1112
 CS 1122
 CS 1134
 CS 1326
 CS 1327
 CS 1411

100 mm CS 1012 / CS 1012-1

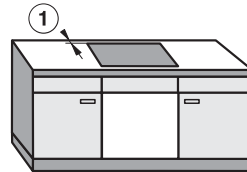
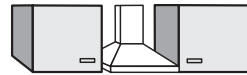
150 mm CS 1421
 CS 1312
 CS 1322

200 mm CS 1034 / CS 1034-1

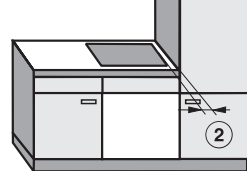
250 mm CS 1011 / CS 1021



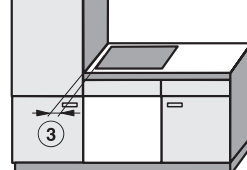
Not allowed



Recommended



Not recommended



Not recommended

Safety distances

Minimum safety distances underneath the hob

To ensure sufficient ventilation to the hob, a certain gap must be left between the underside of the hob and any oven, interim shelf or drawer.

The minimum gap between the underside of the hob and

- the top of an **oven** is **15 mm**.
- the top of an **interim shelf** is **15 mm**.
- the base of a **drawer** is **75 mm**.

Interim shelf

It is not necessary to fit an interim shelf underneath the hob but one may be fitted if you wish.

Leave a gap of 10 mm at the back of the shelf to accommodate the cable.

We recommend a gap at the front of the shelf of 20 mm to ensure good ventilation.

Safety distance when installing the appliance near a wall with additional niche cladding

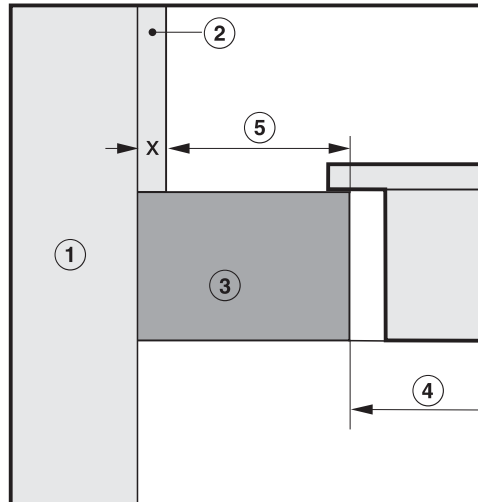
A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a non-combustible material (e.g. metal, natural stone, ceramic tiles) the minimum safety distance ⑤ between the cut-out and the cladding will be 50 mm less the thickness of the cladding.

Example: 15 mm niche cladding

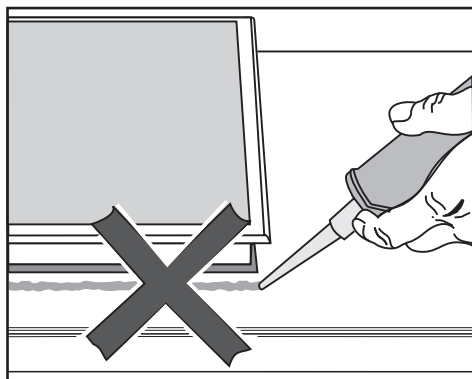
50 mm - 15 mm = minimum safety distance of 35 mm



- ① Masonry
- ② Niche cladding dimension x = thickness of the niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum distance to
combustible materials 50 mm
non-combustible materials 50 mm - dimension x

Installation notes

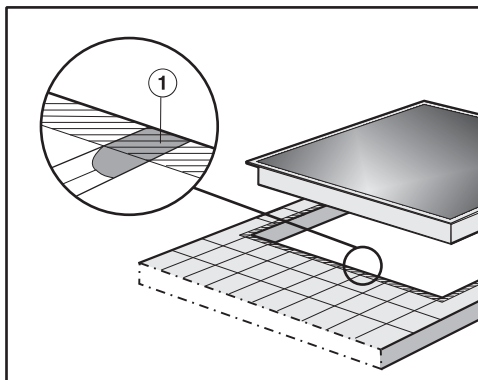
Seal between the CombiSet and the worktop



Do not use sealant between the CombiSet and the worktop. This could result in damage to the CombiSet or the worktop if the CombiSet ever needs to be removed for servicing.

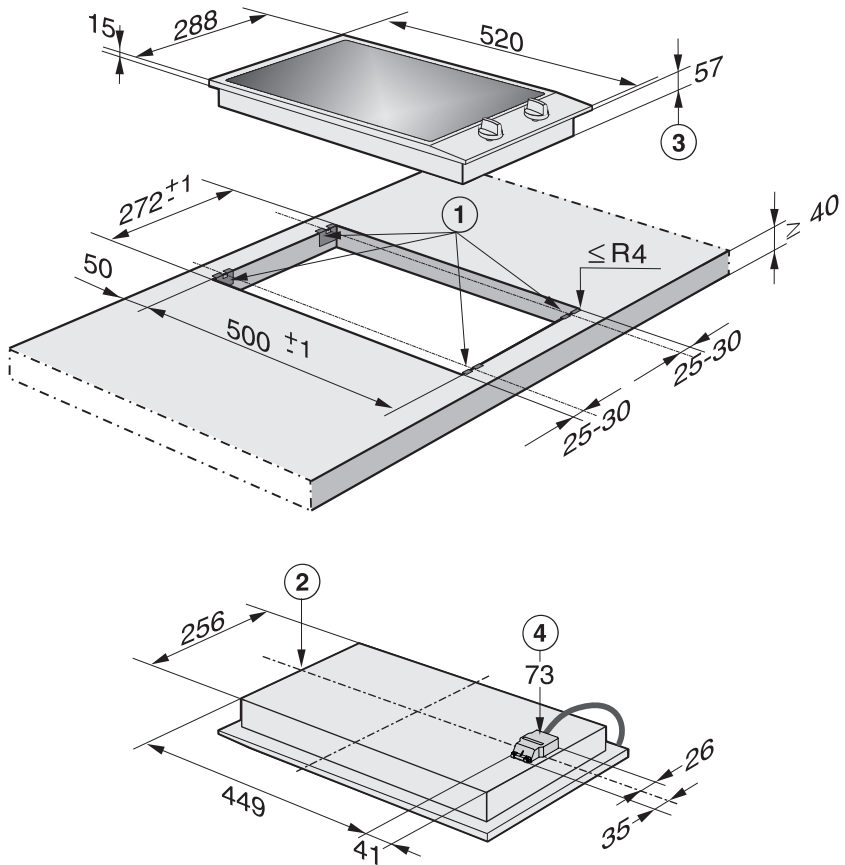
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Tiled worktop



Grout lines ① and the hatched area underneath the CombiSet frame must be smooth and even. If they are not the CombiSet will not sit flush with the worktop and the sealing strip underneath the top part of the appliance will not provide a good seal between the appliance and the worktop.

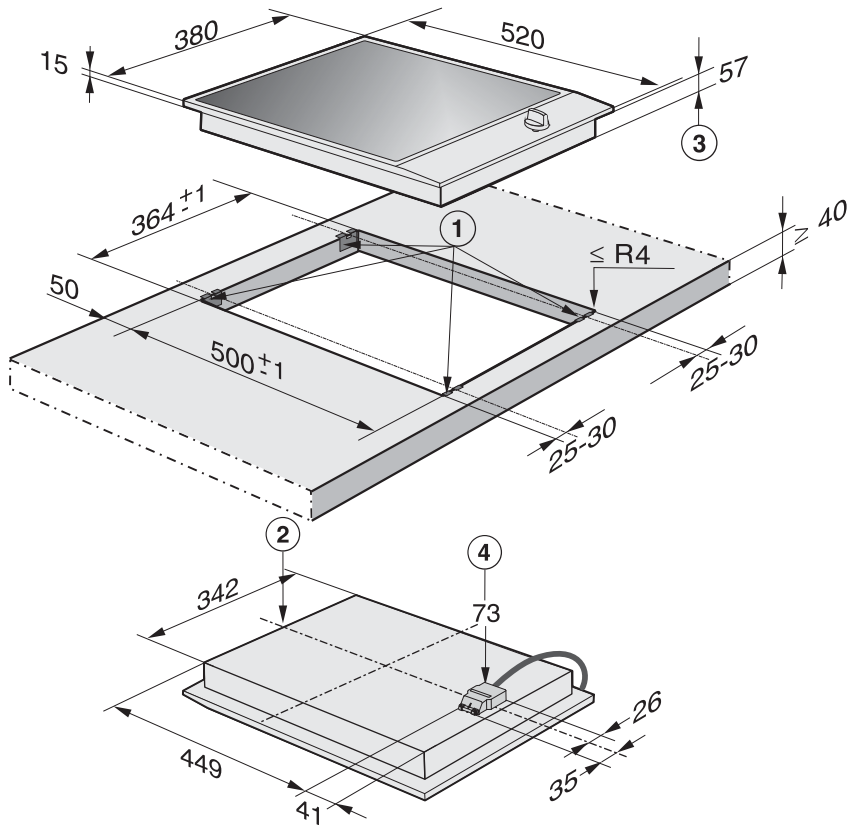
CS 1212-1



- ① Spring clamps
- ② Front
- ③ Casing depth
- ④ Casing depth including mains connection box with mains connection cable, L = 2000 mm

Building-in dimensions

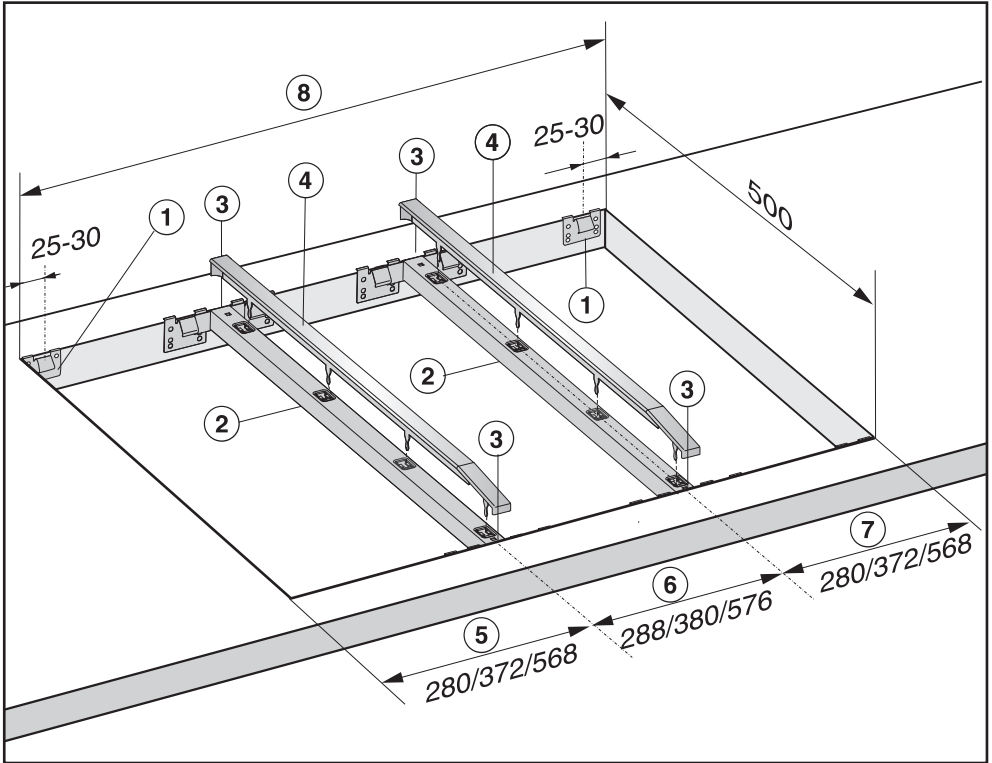
CS 1221-1 / CS 1222



- ① Spring clamps
- ② Front
- ③ Casing depth
- ④ Casing depth including mains connection box with mains connection cable, L = 2000 mm

Building-in several CombiSets

Example: 3 CombiSets



- ① Spring clamps
- ② Spacer bars
- ③ Gaps between spacer bars and worktop
- ④ Cover strips
- ⑤ CombiSet width minus 8 mm
- ⑥ CombiSet width
- ⑦ CombiSet width minus 8 mm
- ⑧ Worktop cut-out

Building-in several CombiSets

Calculating the worktop cut-out

The frames of the CombiSets overlap the worktop at the outside right and left by 8 mm on each side.

- Add up the widths of the CombiSets and subtract 16 mm from this figure.

Example:

$$288 \text{ mm} + 288 \text{ mm} + 380 \text{ mm} = 956 \text{ mm} - 16 \text{ mm} = 940 \text{ mm}$$

The CombiSets are 288 mm, 380 mm or 576 mm wide depending on model (see "Building-in dimensions").

Spacer bars

When building-in several CombiSets a spacer bar must be fitted between each CombiSet. The position for securing the spacer bar will depend on the width of the CombiSet.

Installation with a downdraft extractor

Please refer to the separate "Downdraft extractor with CombiSet" instruction manual for details about worktop cut-out dimensions and fitting spacer bars.

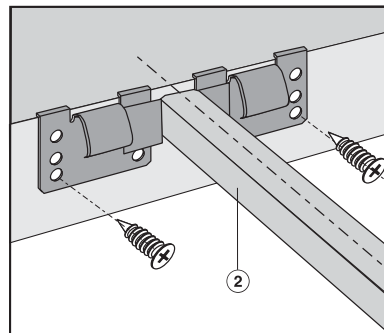
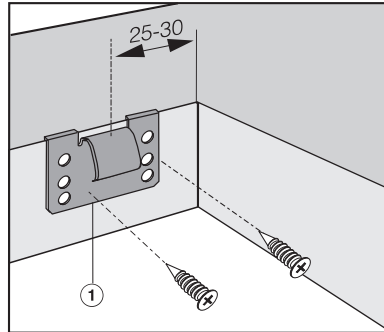
Preparing the worktop

- Make the worktop cut-out as shown in "Building-in dimensions" or as calculated (see Building-in several CombiSets). Observe the safety distances (see "Safety distances").

Wooden worktops

- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

Make sure that the sealant does not come into contact with the top of the worktop.

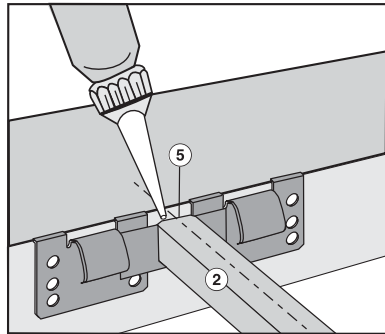
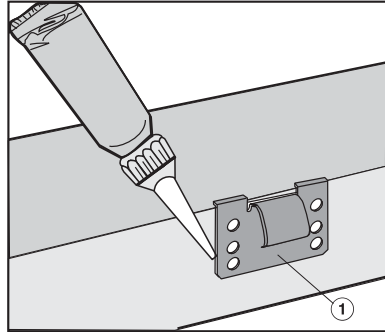
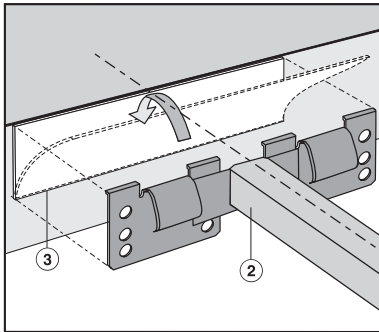
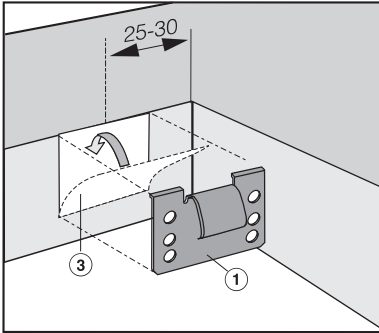


- Position the spring clamps ① and spacer bars ② on or at the top edge of the cut-out in the positions shown.
- Secure the spring clamps ① and spacer bars ② with the 3.5 x 25 mm wood screws supplied.

Installation

Natural stone worktops

You will need heavy duty double-side tape (not supplied) to secure the spring clamps and spacer bars.



- Stick the tape ③ to the top edge of the cut-out in the positions shown in the diagram.
- Position the spring clamps ① and spacer bars ② on or at the top edge of the cut-out and press them firmly into place.

- Apply silicone to the side and lower edges of the spring clamps ① and the spacer bars ②.
- Then fill gap ⑤ between spacer bar ② and the worktop with silicone.

Installation with a downdraft extractor

Please refer to the separate "Downdraft extractor with CombiSet" instruction manual for details about installing a downdraft extractor with a CombiSet appliance.

Installing the CombiSet

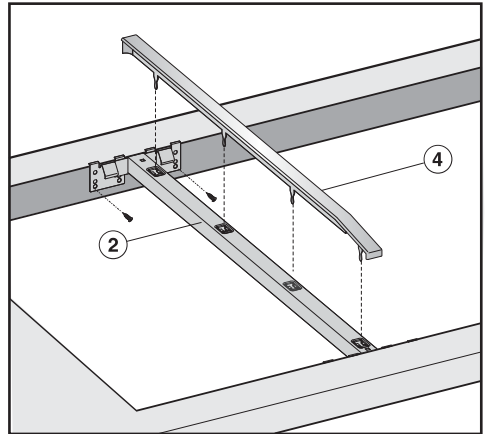
- Feed the mains connection cable down through the cut-out.
- Starting at the front, position the CombiSet in the worktop cut-out.
- Using both hands, press down evenly on the edges of the CombiSet until it clicks into position. When doing this make sure that the seal underneath the appliance sits flush with the worktop. This is important to ensure an effective seal with the worktop.

Do not use sealant (e.g. silicone).

If the seal does not meet the worktop correctly on the corners, the corner radius ($\leq R4$) can be carefully scribed to suit.

Building in several CombiSets

- Push the built-in CombiSet to the side until the holes in the spacer bar can be seen.



- Fit cover strip (4) into the holes in spacer bar (2).
- Starting at the front, position the next CombiSet in the worktop cut-out.
- Proceed as described previously.

Installation

Connecting the CombiSet

- Connect the CombiSet(s) to the mains.
- Check that each CombiSet works.

Removing the CombiSet

If the CombiSet cannot be accessed from below, you will need a special tool to remove it.

- If the CombiSet can be accessed from below, push it out from below. Push the rear side out first.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (e.g. BS 7671 in the UK). Connection should be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.

 **Danger of injury.**

Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.

Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock).

If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.

If the switched socket is not accessible after installation, or if the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.

After installation ensure that all electrical components are shielded and cannot be accessed by users.

Total power rating

See data plate

Connection

AC 230 V, 50 Hz

The connection data is quoted on the dataplate. It must match the household supply.

Residual current device

For extra safety, it is advisable to protect the CombiSet with a suitable residual current device (RCD) with a trip range of 30 mA.

Electrical connection

Disconnecting from the mains



Danger of electric shock.

After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

Safety fuses

- Completely remove fuses

Automatic circuit breakers

- Press the (red) button until the middle (black) button springs out.

Built-in circuit breakers

- Circuit breakers, type B or C: switch the on-off switch from 1 (on) to 0 (off).

Residual current device (RCD)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.

Replacing the mains cable



Danger of electric shock.

The mains connection cable must be replaced by a suitably qualified and competent person in accordance with current local and national safety regulations. (e.g. BS 7671 in the UK).

If the mains cable needs to be replaced it must be replaced with a special connection cable, type H 05 VV-F (PVC-insulated), available from Miele.

The connection data is quoted on the data plate.

After sales service, data plate, guarantee

After sales service

In the event of any faults which you cannot easily remedy, please contact

- your Miele Dealer, or
- Miele Service.

See end of this booklet for contact details.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back page of these instructions.

Guarantee: UK

The appliance is guaranteed for 2 years from the date of purchase.

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Guarantee: Other countries

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

Product data sheets

The following data sheets apply to the models described in this operating instruction manual.

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	CS 1212-1
Number of cooking zones and/or areas	2
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 100-160 mm 2. = Ø 160-230 mm 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$)	1. = 185,2 Wh/kg 2. = 168,9 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$)	177,1 Wh/kg

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	CS 1221-1
Number of cooking zones and/or areas	1
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 180-300 mm 2. = 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$)	1. = 170,3 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$)	170,3 Wh/kg

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	CS 1222
Number of cooking zones and/or areas	2
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 100-160 mm 2. = Ø 200 / 200x300 mm 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$)	1. = 185,2 Wh/kg 2. = 188,7 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$)	187,0 Wh/kg

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CS 1212-1 I / CS 1221 I / CS 1222 I



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