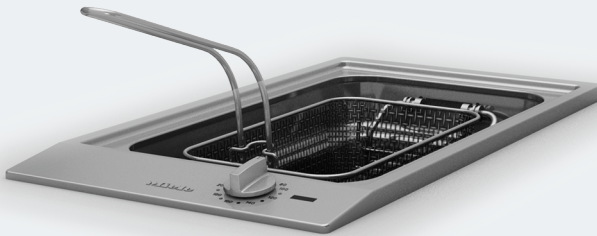


Operating and installation instructions ProLine deep fat fryer



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 deep fat fryer 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 deep fat fryer, 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 deep fat fryer is intended for use in domestic households and similar environments including, for example:
 - in kitchens used by employees in shops, offices and other commercial settings
 - by customers in hotels, motels and other residential settings
 - in bed and breakfast accommodation
- ▶ This deep fat fryer is not intended for outdoor use.
- ▶ This deep fat fryer is intended for domestic use only to cook food. Any other use is not supported by the manufacturer and could be dangerous.

Warning and Safety instructions

Safety with children

▶ Children between the ages of 0 and 8 years old are not permitted to use this deep fat fryer. Children 8 years and older are permitted to use this deep fat fryer but must be supervised at all times. This deep fat fryer can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised at all times or if they have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation. Children younger than 8 years old must be kept away from the appliance and its connection cable. Children must not be allowed to carry out cleaning or maintenance work.

▶ Please supervise children in the vicinity of the deep fat fryer and do not let them play with it.

▶ The deep fat fryer gets hot when in use and remains hot for a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.

▶ Ensure that children cannot reach the drain tap where hot liquid could be drained out.

▶ Danger of burning.

Do not store anything which might arouse a child's interest in storage areas above or behind the deep fat fryer. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

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.
- ▶ A damaged deep fat fryer can be dangerous. Check it for visible signs of damage. Do not use a damaged appliance.
- ▶ Reliable and safe operation of the deep fat fryer can only be assured if it has been connected to the mains electrical supply.
- ▶ The electrical safety of this deep fat fryer 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.
- ▶ Before connecting the deep fat fryer to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.
This data must be checked before connecting the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the deep fat fryer to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).
- ▶ For safety reasons, this deep fat fryer may only be used after it has been built in.
- ▶ This deep fat fryer must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the deep fat fryer.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Warning and Safety instructions

- ▶ While the deep fat fryer is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.
- ▶ 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 deep fat fryer 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 deep fat fryer must be connected to the electrical supply by a suitably qualified electrician.
- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified electrician (see “Electrical connection” in the “Installation” chapter).
- ▶ During installation, maintenance and repair work, the deep fat fryer must be completely disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - The mains fuse is disconnected.
 - The screw-out fuse is removed (in countries where this is applicable).
 - The plug (if present) is removed from the socket. To do this, pull the plug and not the mains connection cable.
- ▶ If the deep fat fryer is built in behind a furniture front (e.g. a door), do not close the furniture door while the deep fat fryer is in use. Heat and moisture can build up behind the door when closed. This can result in damage to the deep fat fryer, the housing unit and the floor. Do not close the furniture door until the residual heat indicators have gone out.

Warning and Safety instructions

► Risk of electric shock.

Do not use the deep fat fryer if it is damaged. If you detect a fault during use switch it off immediately. Disconnect it from the mains electricity supply. Contact Miele Service.

Warning and Safety instructions

Correct use

- ▶ The deep fat fryer gets hot when in use and remains hot for some time after being switched off. The risk of burning is present until the residual heat indicators have gone out.
- ▶ Do not use the deep fat fryer to heat up the room. Due to the high temperatures radiated, objects left near the deep fat fryer could catch fire.
- ▶ Overheated fat and oil can ignite and catch fire. Never leave the deep fat fryer unattended. Do not attempt to extinguish burning oil or fat with water.
Switch the appliance off and carefully smother the flames with a fire blanket or with the fryer lid.
- ▶ Fire hazard.
Never use naked flames, e.g. an ignited lighter, near the deep fat fryer.
- ▶ Do not cover the deep fat fryer, e.g. with a cloth or protective foil. The material could catch fire, shatter or melt if the appliance is switched on by mistake or if residual heat is still present.
The frying basket must only be covered using the cover supplied with the appliance.
- ▶ You could burn yourself on the hot deep fat fryer. 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 deep fat fryer, ensure that the cable of the electrical appliance cannot come into contact with the hot deep fat fryer. The insulation on the cable could become damaged.
- ▶ The heater element must be lowered before the deep fat fryer is switched on.

Warning and Safety instructions

- ▶ Do not pour hot fat from frying into plastic containers. These will melt at high temperatures. Only use heat-resistant containers for hot fat.
- ▶ The deep fat fryer must only be used when it has been filled with oil and without the cover on it.
- ▶ Clean or change dirty oil or fat in good time. Oil or fat containing impurities is liable to catch fire.
- ▶ Do not dispose of used cooking oil down the sink. It can damage pipework and cause blockages in the water pipes. Dispose of it safely with your household food waste, or ask your local authority about disposal schemes in your area.
- ▶ Handling and cooking food correctly is essential for maintaining good health. Please pay careful attention to the information provided in “Tips for frying” in the “Operation” chapter.
- ▶ Where several ProLine elements are installed side by side: Hot objects can damage the seal on the spacer bars. Do not place hot pans near or on the spacer bar.

Warning and Safety instructions

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this deep fat fryer. The steam could reach electrical components and cause a short circuit.

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

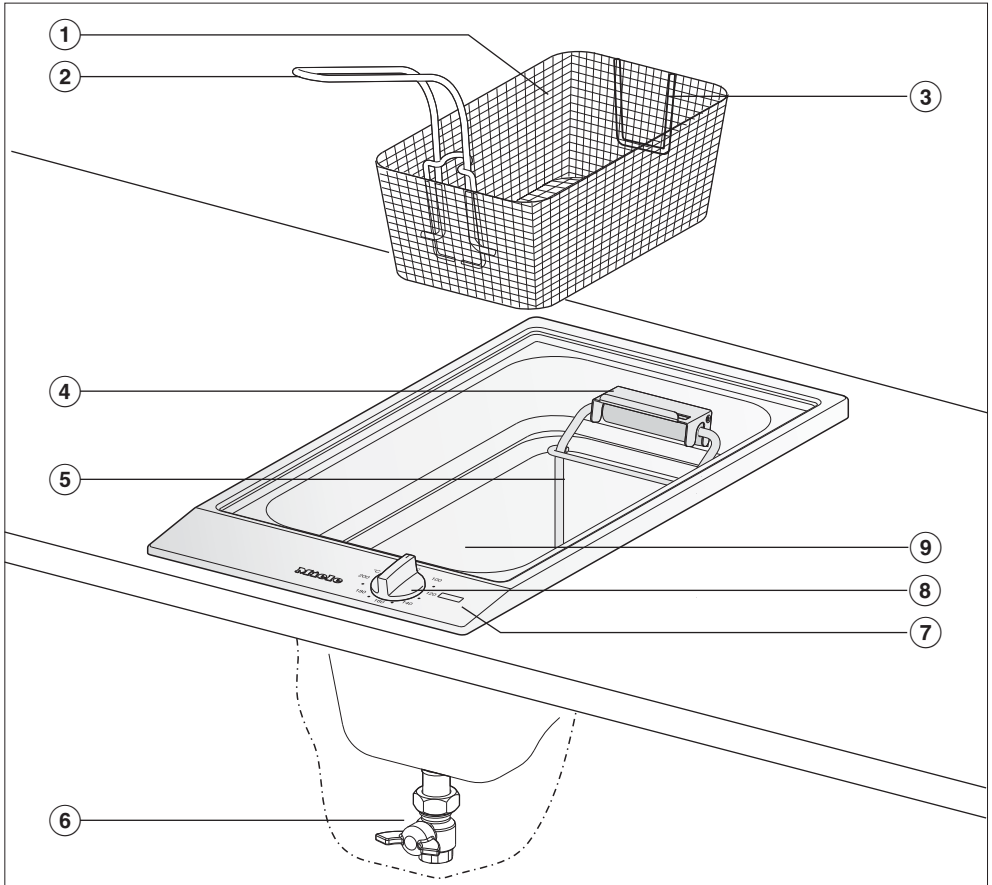
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or 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.

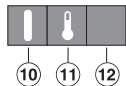
Guide to the appliance

Deep fat fryer



- ① Frying basket
- ② Handle (folds away, removable)
- ③ Hanging facility
- ④ Bracket for hanging the frying basket on
- ⑤ Heating element (can be raised up)
- ⑥ Drain tap
- ⑦ Indicators
- ⑧ Control knob
- ⑨ Oil reservoir

Indicators

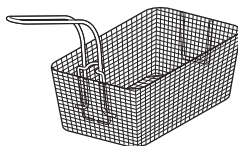


- ⑩ In-operation indicator
- ⑪ Temperature indicator light
- ⑫ Residual heat indicator

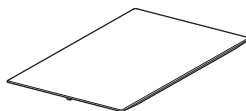
Accessories supplied

The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see “Optional accessories”).

Frying basket



Fryer lid



Cover to protect the oil reservoir after use.

Before 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” section of this booklet.
- Remove any protective wrapping and stickers.

Cleaning the ProLine element for the first time

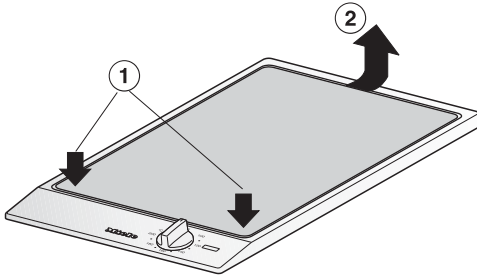
- Fill the oil reservoir to the max. marker with water (approx. 4 litres) and add a little washing-up liquid.
- Turn the rotary control in a clockwise direction to 130 °C and bring the water briefly to the boil.
- Switch the deep fat fryer off and drain the water off into a heat-resistant container (see “After frying” in the “Operation” chapter).
- Leave the appliance to cool down and then raise the heating element.
- Wipe the oil reservoir and all other surfaces of the appliance with a damp cloth and then dry them.
- Close the drain tap.

Switching on the ProLine element for the first time


The metal components have a protective coating which when heated for the first time will give off a slight smell and possibly some vapours.

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

Fryer lid



- To remove the fryer lid press the cover on the left or right hand side with your finger ①.
- Use your other hand to lift the cover off the fryer ②.


 Hot fat or oil.

Risk of burning due to hot fat or oil.
Do not replace the lid until the deep fat fryer is cold.

Rotary control

Do not turn the control to “0” by turning it past 200 °C.

Switching on

 Risk of fire with overheated food. Unattended food can overheat and catch alight.

Do not leave the deep fat fryer unattended when you are using it.
Do not switch the deep fat fryer on when it is empty or with the heating element raised up.

- Turn the control clockwise to the required temperature.

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

The temperature indicator light will switch on and off intermittently in conjunction with the heating element. It will only light up when the heating element is on.

Switching off


- Turn the control anti-clockwise to the 0 position.

Operation

Residual heat indicator

If the deep fat fryer is still hot, the residual heat indicator will light up after it has been switched off.

The residual heat indicator remains on until the deep fat fryer is cool enough to touch.

 Danger of burning due to hot surfaces.

The surfaces will be hot after cooking.

Do not touch the surfaces while the residual heat indicators are on.

Before frying

Do not use the fryer lid when deep fat frying.

Only use oil and fat that has a high flash point. Liquid or solid fat can be used.

Never mix different types of oil or fat together.

The oil reservoir must be filled with sufficient oil or fat for frying (at least 3 litres or 3 kg, maximum 4 litres or 4 kg).

- Check that the drain tap is closed.
- Fill the oil reservoir with oil or fat. Solid fat should be cut up into small pieces first. When re-using fat that has solidified in the reservoir, make a hole in the fat as far as the heating element. This allows any water which has collected under the fat to evaporate.
- Turn the control to 100 °C and wait until the fat has melted.
- Check the level in the reservoir. This needs to be between the minimum and maximum level markers at the back of the reservoir.

Deep/shallow frying

- Set the temperature required (see chart) and wait until the temperature indicator goes out for the first time. The oil has now reached the set temperature.
- Carefully lower the frying basket containing the food to be fried into the hot oil. If the oil froths a lot, lift the basket out of the oil briefly and then slowly lower it into the hot oil again.
- When the food has cooked, lift the basket out of the hot oil. Shake the basket a little to remove any excess oil, and then hang it on its bracket.
- Do not leave food suspended over the reservoir for too long as steam from the oil can cause the food to lose its crispness. Finally, place the food onto kitchen paper towel to soak up any excess oil.

Whilst frying food make sure you do not touch the hot oil. Protect your hands in particular, e.g. by wearing heat-resistant oven gloves.

Operation

Food, fresh	Quantity	🌡️ [°C]	🕒 [min]*
Doughnuts	Qty 4	170	6–8
Camembert	4 x 1/2 pieces	170	2–3
Raw battered vegetables	400 g	170	7–9
Chicken quarters, breaded	2 pieces, each 250 g	170	8–10
Croquette potatoes	400 g	170	pre-fry 2–4 fry 3–5
Apple turnovers	Qty 5	170	6–8
Parsley		180	1–2
Chips	400 g	170	pre-fry 4–6 fry 2–4
Turkey steaks, unbreaded	2 pieces, each 250 g	180	3–5
Escalopes	200 g	180	5–7
Drop cookies	Qty 4	170	6–8
Banana fritters	Qty 2	170	3–4

🌡️ Temperature / 🕒 Frying times in min.

* The frying times given in the chart are only a guide.

Operation

Food, frozen	Quantity	🌡️ [°C]	🕒 [min]*
Fish fingers	300 g	170	4–6
Croquette potatoes	400 g	170	pre-fry 1–2 fry 3–4
Chips	250 g	170	2–3
	400 g		3–4
Plaice fillet, unbreaded	300 g	170	3–5
Squid rings, unbreaded	250 g	170	2–3

🌡️ Temperature / 🕒 Frying times in min.

* The frying times given in the chart are only a guide.

Operation

Tips for frying

Handling and cooking food correctly is essential for maintaining good health. Food should only be fried until golden, not dark brown.

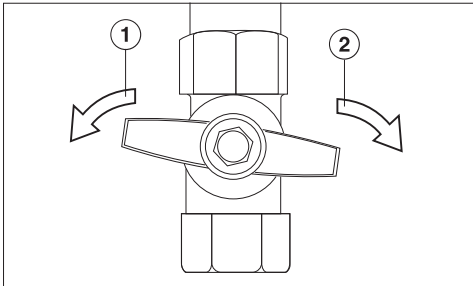
Never add salt to hot fat. This will cause the fat to boil over.

- The oil or fat needs to be hot enough to seal the food quickly. If the temperature is too low the food will absorb too much fat making it difficult to digest.
It is important to wait until the temperature indicator goes out (which means that the set temperature has been reached) before adding food to the fryer.
- Best results are achieved by keeping to the temperature guidelines given in the chart. Only use temperatures above 170 °C where absolutely necessary (e.g. for fish and meat which has not been coated in breadcrumbs or pastry).
- When frying deep frozen food, use the lowest temperature quoted on the manufacturer's packaging.
- Keep frying times as short as possible.
- Select the correct ratio of food to fat/oil. This should be between 1:10 and 1:15. You will need between 1 and 1.5 litres of fat/oil to fry 100 g of chips, for example. More oil would heat the food being fried to too high a temperature; too much food would cause the temperature of the fat/oil to drop too low.
- Heating the oil for too long will speed up its deterioration rate.
- Food should be as dry as possible for frying, as moisture can cause frothing. Damp food should be dried using paper towel. Remove any excess ice and frost from deep frozen food.
- Lower the basket slowly, so that the oil does not froth over.
- Rinsing freshly cut potatoes under cold running water and then drying them thoroughly with paper towel will prevent them sticking together.
- Never season food before frying. Salt, seasoning, icing sugar etc. should be added after the food has been removed from the basket and drained of excess oil.

After frying

Switch the fryer off and filter the oil. This not only removes impurities which can affect the taste of the food, but will help the oil last longer.

- Allow the oil to cool down, but not to solidify. If it has solidified it can be melted by heating the fryer up to 100 °C.
- Place a **heat-resistant** container of a suitable size, e.g. a metal pan, beneath the drain tap under the appliance.



- Open the drain by turning the tap **anti-clockwise** ① as far as it will go.
- After the oil has drained, close the tap by turning it **clockwise** ② as far as it will go.

- Filter the oil by pouring it through kitchen paper or a metal sieve lined with kitchen paper or filter paper and store it in a closed, heat-resistant container until it is needed again.
- The oil must be replaced if it:
 - is very dark and thick
 - smells unpleasant and froths
 - begins to smoke at a temperature of 170 °C or less

Make sure that the drain tap under the appliance is always easy to access for draining.

Always wait until the oil has cooled down before draining to avoid the danger of being scalded. Make sure that the container you use for draining the oil into is heat-resistant.

After using the fryer do not replace the lid until the appliance has cooled down.

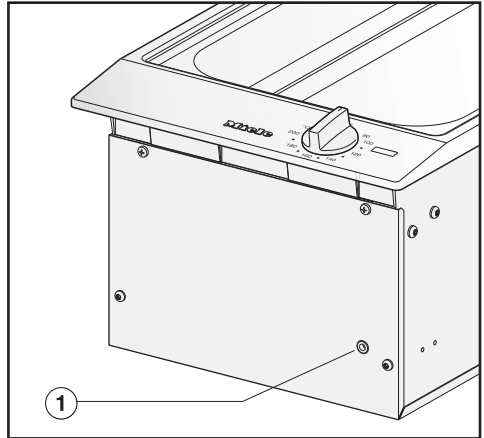
Safety features

Safety switch-off


Your deep fat fryer is fitted with a safety switch-off. It will switch the heating off automatically if:

- The oil reservoir is not filled to at least the lower level marker.
- The fryer is switched on when empty.
- The fryer is switched on when the heating element has been raised (e.g. for cleaning).

- Turn the control to **0** and wait until the heating element has cooled down.




- Use a pen or similar to press the pin ① on the front right-hand side of the appliance in. The deep fat fryer can now be used again in the normal way.

 Danger of burning due to hot surfaces.

The surfaces will be hot after cooking.

Switch the grill off.

Allow the surfaces to cool down before cleaning the grill.

 Risk of damage due to moisture ingress.

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

Do not use a steam cleaner to clean the grill.

Abrasive cleaning agents and scouring sponges may only be used to clean the heating element.

Allow the ProLine element to cool down before cleaning.

- Clean the ProLine element and accessories after each use.
- Dry the ProLine element thoroughly after cleaning it with water to avoid limescale residue.

Unsuitable cleaning agents

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

- cleaning agents containing soda, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- stain and rust removers
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- dishwasher cleaner
- oven sprays
- 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

Stainless steel frame/control panel and lid

- Clean the frame, the control panel and the lid 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.

Rotary controls

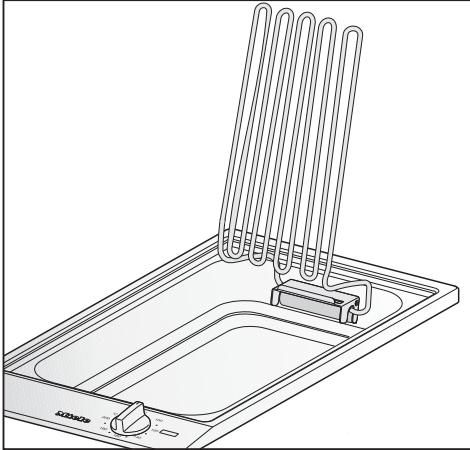
- Clean the rotary control(s) using a solution of warm water and a little washing-up liquid applied with a soft sponge. Soften any stubborn soiling beforehand.
- Dry the control(s) with a clean cloth.

Frying basket

- Clean the frying basket after each use by hand in a solution of hot water with a little washing-up liquid.

Do not clean the frying basket in the dishwasher.

Oil reservoir



- Drain the oil or water (if the fryer has been used for cooking pasta) out of the reservoir before cleaning (see “After frying” in the “Operation” chapter).
- Then raise the heating element.
- Use paper towel to remove any coarse soiling.
- Fill the reservoir to the maximum marker with hot water and add a little washing-up liquid.
- Clean the oil reservoir.
- Drain the dirty water away and clean the drain with a bottle brush. Rinse with hot water and then dry the oil reservoir and the drain.

Do not use conditioning agents for stainless steel in the reservoir.

Problem solving guide

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

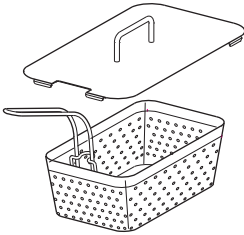
Problem	Cause and remedy
The deep fat fryer does not get hot.	There is no mains power to the deep fat fryer. <ul style="list-style-type: none">■ The safety switch-off has been activated (see “Safety switch-off” in the “Safety features” chapter).■ Check whether the fuse has tripped. Contact an electrician or Miele Service (for the minimum fuse rating, see data plate).
The oil has an unpleasant odour.	The oil is not suitable. The oil needs changing. <ul style="list-style-type: none">■ Change the oil.
The food is not crisp and golden.	The oil was not hot enough. <ul style="list-style-type: none">■ Select a higher temperature.■ The frying basket has been overloaded. Do not fry so much at once.■ Allow the food to fry for a sufficient time.
	The frying time was not long enough.

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.

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

Pasta basket with lid



For cooking pasta

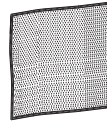
Cleaning and care products

Ceramic and stainless steel hob cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues

Microfibre cloth



Removes finger marks and light soiling

Descaling tablets- pack of 6



For descaling the oil reservoir.

After sales service

Contact in case of malfunction

In the event of any faults which you cannot remedy yourself, please contact your Miele Dealer or Miele Service.

Contact information for Miele Service can be found at the end of this document.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.

Data plate

Stick the extra data plate supplied with the appliance here. Make sure that the model number matches the one specified on the back cover of this document.





Warranty

For information on the appliance warranty specific to your country please contact Miele. See back cover for address.

In the UK, your appliance warranty is valid for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Safety instructions for installation

 Risk of damage from incorrect connection.
Incorrect installation can cause damage to the ProLine element.
The ProLine element must only be installed by a qualified person.

 Damage from falling objects.
Take care not to damage the ProLine element when fitting wall units or a cooker hood above it.
Fit the wall units and the cooker hood before the ProLine element.

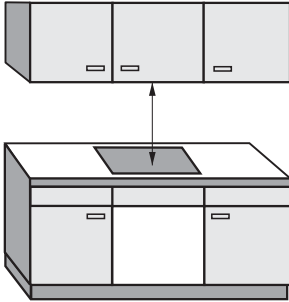
- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ A deep fat fryer must not be installed directly next to a gas hob or a wok burner as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 288 mm between these two appliances.
- ▶ When installing the ProLine appliance, make sure that the mains connection cable cannot come into contact with hot appliance parts.
- ▶ After installation, the mains connection cable of the ProLine appliance must not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical loads which could damage it.
- ▶ Observe carefully the safety clearances listed on the following pages.

All dimensions are given in mm.

Installation

Safety distances

Safety distance above the ProLine element



The safety distance specified by the manufacturer of the cooker hood must be maintained between the ProLine element and the cooker hood above it. If the cooker hood manufacturer's instructions are not available or if combustible objects are installed above the ProLine element (e.g., cabinets, utensil rail, etc.), a minimum safety distance of at least 760 mm must be maintained.

When two or more ProLine elements 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 ProLine elements 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

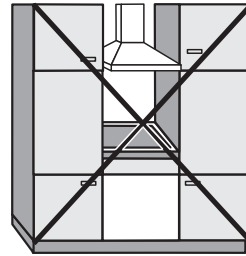
50 mm CS 1112
CS 1122
CS 1134
CS 1326
CS 1327
CS 1411

100 mm CS 1012, CS 1012-1
CS 1012-2

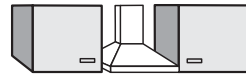
150 mm CS 1421
CS 1312
CS 1322

200 mm CS 1034, CS 1034-1

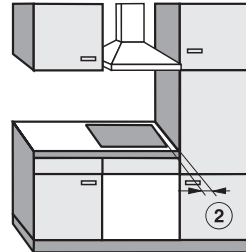
250 mm CS 1011, CS 1011-1
CS 1021, CS 1021-1
CS 1018 G



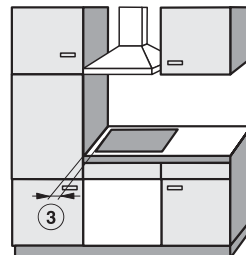
Not allowed



Highly recommended



Not recommended



Not recommended

Installation

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

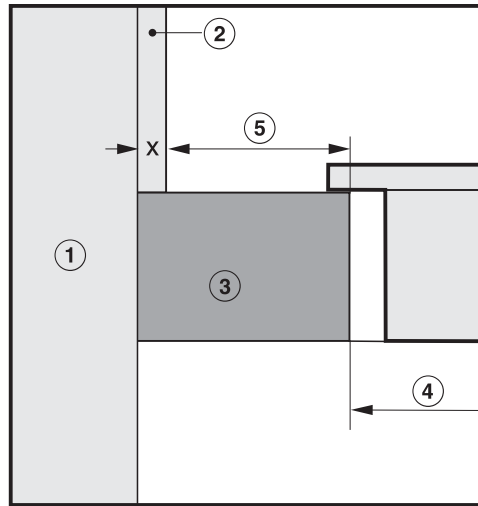
A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

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

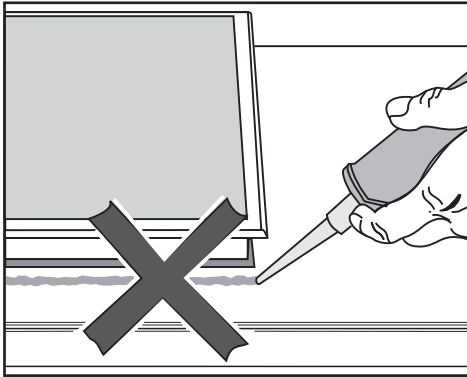
50 mm - 15 mm = minimum safety distance of 35 mm



- 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

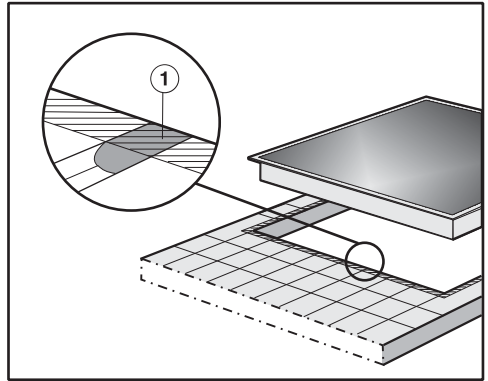
Installation notes

Sealing between the ProLine Element and the worktop



The ProLine element and worktop may be damaged if the ProLine element needs to be removed after it has been sealed with a sealant. Do not use any sealant between the ProLine element and the worktop. The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

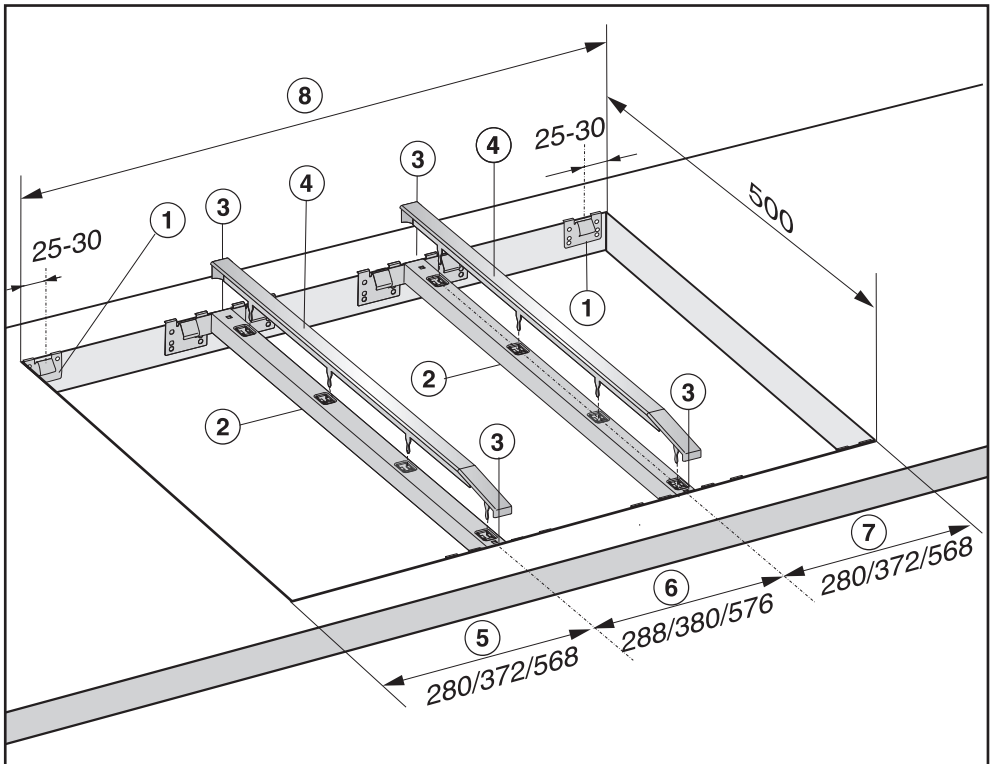
Tiled worktop



Grout lines ① and the hatched area underneath the ProLine element frame must be smooth and even. If they are not, the ProLine element 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.

Installing several ProLine elements

Example: 3 ProLine elements



- ① Spring clamps
- ② Spacer bars
- ③ Gap between spacer bars and worktop
- ④ Cover
- ⑤ ProLine element width less 8 mm
- ⑥ ProLine element width
- ⑦ ProLine element width less 8 mm
- ⑧ Worktop cut-out

Installation

Calculating the worktop cut-out

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

- Add up the widths of the ProLine elements 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 ProLine elements are 288 mm, 380 mm or 576 mm wide depending on the ProLine elements (see “Building-in dimensions” in the “Installation” chapter).

Spacer bars

When installing several ProLine elements, an additional spacer bar must be fitted in between the individual ProLine elements. The position for securing the spacer bar will depend on the width of the ProLine element.

Installation

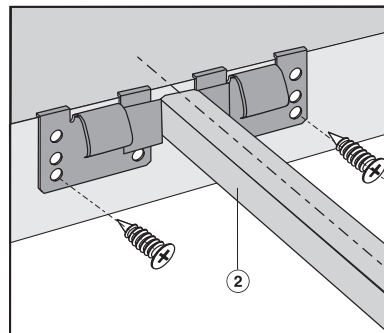
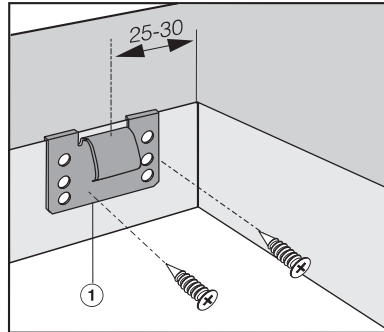
Preparing the worktop

- Make the worktop cut-out as shown in “Building-in dimensions” or as calculated (see “Installing several Pro-Line appliances” in the “Installation” chapter). Remember to maintain the minimum safety distances (see “Safety distances” in the “Installation” chapter).

Wooden worktops

- Seal any cut surfaces on wooden worktops with a special varnish, silicone sealant or resin to prevent the wood from swelling as a result of moisture ingress. The sealant must be heat-resistant.

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

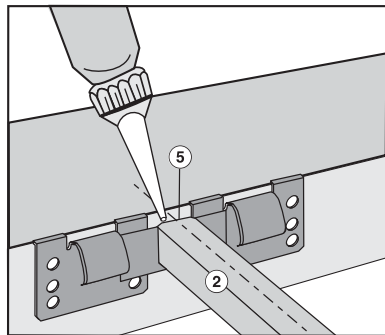
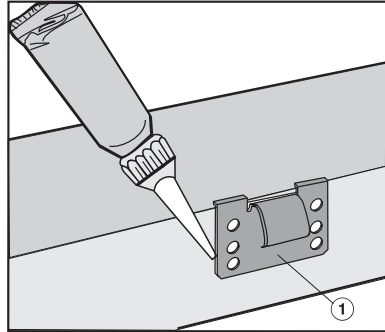
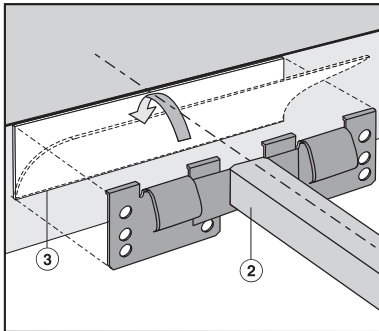
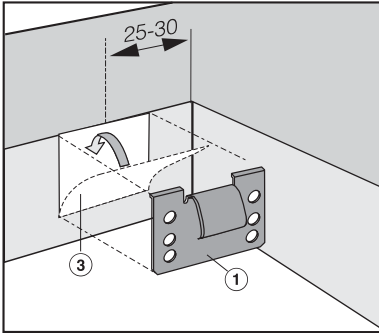


- Position the spring clamps ① and the spacer bars ② at the top edge of the cut-out in the positions shown in the illustrations.
- Secure the spring clamps ① and spacer bars ② with the 3.5 x 25 mm wood screws supplied.

Installation

Natural stone worktops

You will need heavy duty double-sided 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 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.

Fitting the ProLine element

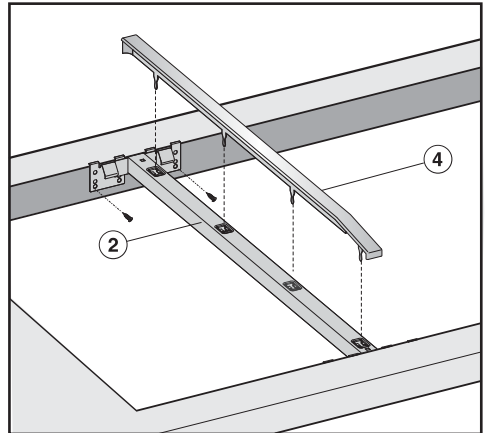
- Feed the mains connection cable down through the cut-out.
- Starting at the front, position the ProLine appliance in the worktop cut-out.
- Using both hands, press down evenly on the sides of the ProLine element until it clicks into position. When doing this make sure that the seal of the appliance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

Do not use any additional sealant (e.g. silicone) on the ProLine element.

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

Installing several ProLine elements

- Push the built-in ProLine element 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 ProLine element in the worktop cut-out.
- Proceed as described previously.

Installation

Connecting the ProLine element

- Connect the ProLine element(s) to the mains electricity supply.
- Check that each ProLine element is working.


Removing a ProLine element

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

- If the ProLine element can be accessed from below, push it upwards to remove it. Push the back of the appliance out first.

Electrical connection

We recommend that you connect the ProLine element to the mains via a suitable switched electrical socket. This makes it easier to perform servicing work. The socket must be easily accessible after the ProLine element has been installed.

 Risk of damage from incorrect connection.

Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

Miele cannot be held liable for damage or injury caused by the lack of or inadequacy of an on-site earthing system (e.g. electric shock).

This ProLine element must be connected to the electrical supply by a qualified electrician.

The electrician must be familiar with and comply with the national regulations and any additional regulations of the local electricity provider (e.g. BS 7671 in the UK).

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

Total power rating

See data plate

Connection data

The connection data is quoted on the data plate. Please ensure these match the household mains supply.

Residual current device

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

Installation

Disconnecting from the mains



Risk of electric shock.

There is a risk of electric shock if the appliance is connected to the mains supply during repair or service work. 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) test button until the middle (black) button springs out.

Built-in circuit breakers

- Circuit breakers at least type B or C:
Switch the lever 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 connection cable



Risk of electric shock.

Incorrect connection to the power supply may result in an electric shock.

The mains cable must only be replaced by a qualified electrician.

When replacing the mains cable only use cable type H 05 VV-F with a suitable cross section. A suitable connection cable is available to order from Miele.



United Kingdom

Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: 0330 160 6600
Internet: www.miele.com

Australia

Miele Australia Pty. Ltd.
ACN 005 635 398
ABN 96 005 635 398
1 Gilbert Park Drive
Knoxfield, VIC 3180
Tel: 1300 464 353
Internet: www.miele.com.au

China

Miele (Shanghai) Trading Ltd.
1-3 Floor, No. 82 Shi Men Yi Road
Jing' an District
200040 Shanghai, PRC
Tel: +86 21 6157 3500
Fax: +86 21 6157 3511
E-mail: info@miele.cn
Internet: www.miele.cn

Miele (Hong Kong) Limited

41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay, Hong Kong
Tel: (852) 2610 1025
Fax: (852) 3579 1404
Email:
customerservices@miele.com.hk
Website: www.miele.hk

India

Miele India Pvt. Ltd.
Ground Floor
Copia Corporate Suites
Plot No. 9, Jasola
New Delhi - 110025
Tel: 011-46 900 000
Fax: 011-46 900 001
E-mail: customercare@miele.in
Internet: www.miele.in

Ireland

Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus
Dublin 24
Tel: (01) 461 07 10
Fax: (01) 461 07 97
E-Mail: info@miele.ie
Internet: www.miele.ie

Malaysia

Miele Sdn Bhd
Suite 12-2, Level 12
Menara Sapura Kencana
Petroleum
Solaris Dutamas No. 1
Jalan Dutamas 1
50480 Kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand

Miele New Zealand Limited
IRD 98 463 631
Level 2, 10 College Hill
Freemans Bay, Auckland 1011
New Zealand
Tel: 0800 464 353
Internet: www.miele.co.nz

Singapore

Miele Pte. Ltd.
163 Penang Road
04 - 03 Winsland House II
Singapore 238463
Tel: +65 6735 1191
Fax: +65 6735 1161
E-Mail: info@miele.com.sg
Internet: www.miele.sg

South Africa

Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000
Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

Taiwan

K.E. & Kingstone Co., Ltd.
6th Fl., No. 120, Sec. 2
Jianguo N. Rd.
Taipei, Taiwan
TEL: +886 2 2502-7256
FAX: +886 2 2502-3077
E-mail: kenk@kenk.com.tw
Website:
www.kenk.com.tw/ke/miele

Thailand

BHIRAJ TOWER at EmQuartier
43rd Floor Unit 4301-4303
689 Sukhumvit Road
North Klontong Sub-District
Vadhana District
Bangkok 10110, Thailand

United Arab Emirates

Miele Appliances Ltd.
Gold & Diamond Park
Office No. 6-217
Sheikh Zayed Road
P.O. Box 11 47 82 - Dubai
Tel. +971 4 3044 999
Fax. +971 4 3418 852
800-MIELE (64353)
E-Mail: info@miele.ae
Website: www.miele.ae

Manufacturer: Miele & Cie. KG, Carl-Miele-Straße 29, 33332 Gütersloh, Germany

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