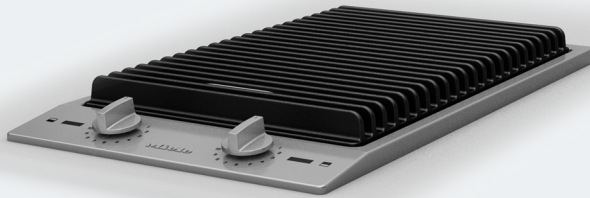


Operating and installation instructions

Electric grill



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 grill 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 grill, 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 grill is designed for domestic use and for use in similar environments.
- ▶ This grill is not intended for outdoor use.
- ▶ This grill 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.
- ▶ This grill can only be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised whilst using it. They may only use it unsupervised if they have been shown how to use it in a safe way and understand the hazards involved.

Warning and Safety instructions

Safety with children

- ▶ Children under 8 years of age must be kept away from the grill unless they are constantly supervised.
- ▶ Children 8 years and older may only use the grill unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean the grill unsupervised.
- ▶ Please supervise children in the vicinity of the grill and do not let them play with it.
- ▶ The grill 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.
- ▶ Danger of burning.
Do not store anything which might arouse a child's interest in storage areas above or next to the grill. Otherwise they could be tempted into climbing onto the appliance.
- ▶ 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.
- ▶ Ensure that children cannot reach the drain tap where hot liquid could be drained out.

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 grill can be dangerous. Check it for visible signs of damage. Do not use a damaged appliance.
- ▶ Reliable and safe operation of the grill can only be assured if it has been connected to the mains electrical supply.
- ▶ The electrical safety of this grill 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 grill 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 grill 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 grill may only be used after it has been built in.
- ▶ This grill must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the grill.
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 grill is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee 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 grill 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 grill 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".
- ▶ During installation, maintenance and repair work, the grill must be completely disconnected from the mains electricity supply. Depending on country this is done in one of several different ways:
 - disconnect the mains fuse, or
 - completely unscrew the screw-out fuse (in countries where this is applicable), or
 - switch off at the wall socket and withdraw the plug from the socket. Pull by the plug and not by the mains connection cable to disconnect from the mains electricity supply.
- ▶ Danger of electric shock.
Do not use the grill if it is faulty. Switch it off immediately, disconnect it from the mains electricity supply and contact Miele.
- ▶ If the grill is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the grill is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the grill, the housing unit and the floor. Do not close the door until the residual heat indicators have gone out.

Correct use

- ▶ The grill gets hot when in use and remains hot for some time after being switched off. Do not touch the appliance if there is a possibility that it could still be hot.
- ▶ Do not use the grill to heat up the room. Due to the high temperatures radiated, objects left near the grill could catch fire.
- ▶ Overheated fat and oil, as well as residual food and fat residues on the lava rocks can ignite and catch fire. Never leave the grill 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 a damp tea towel
- ▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the grill, as pressure will build up in the container which could cause it to explode.
- ▶ Do not cover the grill, e.g. with a cover, 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.
- ▶ When the grill 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 grill heating up, with the danger of burning. Depending on the material, other items left on the appliance could also melt or catch fire. Do not use the grill as a resting place. Switch the grill off after use.
- ▶ You could burn yourself on the hot grill. 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.

Warning and Safety instructions

- ▶ When using an electrical appliance, e.g. a hand-held food blender, near the grill, ensure that the cable of the electrical appliance cannot come into contact with the hot grill. The insulation on the cable could become damaged.
- ▶ The heater element must be lowered before the grill is switched on.
- ▶ A build-up of heat can cause damage to the rack. When grilling or keeping food warm, do not use grill pans, griddles, saucepans or similar on the open grill, and never cover the rack (e.g. with aluminium foil).
- ▶ The grill trough must always be filled with water when the grill is in use.
- ▶ 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 grill. The steam could reach electrical components and cause a short circuit.
- ▶ Lava rocks absorb the fat that drips down on them during grilling. The darker they are, the more fat that is absorbed in them. Lava rocks saturated with fat can catch fire easily. They should be cleaned regularly and replaced in good time. See "Cleaning and Care".

Accessories

- ▶ Only use genuine original Miele accessories with this appliance. Using spare parts or accessories from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

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

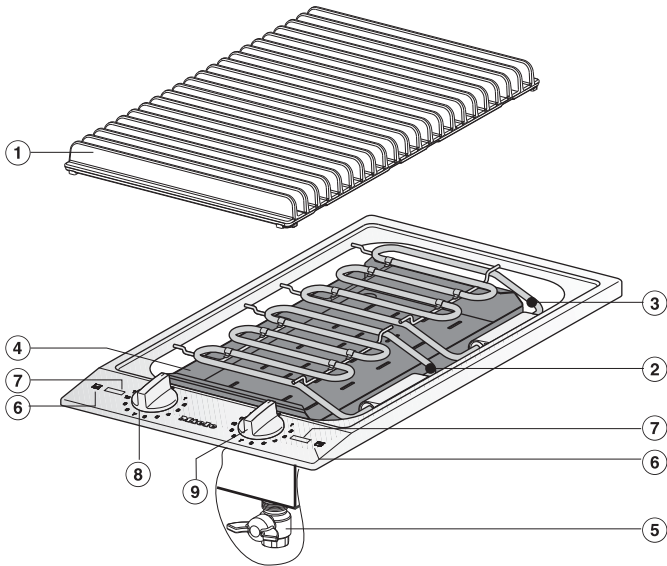
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or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

Grill

CS 1312



① Grilling rack

② Front heating element

③ Rear heating element

④ Lava rock container

⑤ Drain tap

⑥ Symbols for grilling area

⑦ Indicators

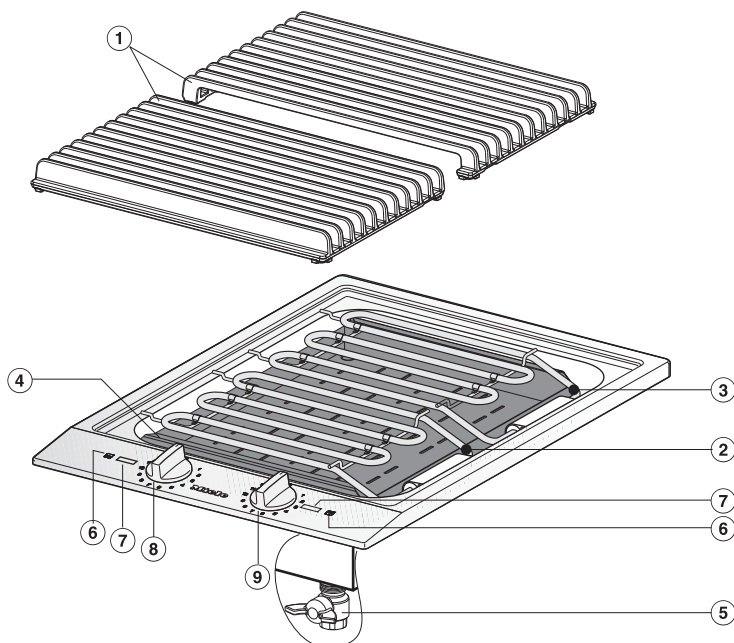
Controls for grilling area

⑧ Front

⑨ Back

Guide to the appliance

CS 1322



① Grill racks

② Front heating element

③ Rear heating element

④ Lava rock container

⑤ Drain tap

⑥ Symbols for grilling area

⑦ Indicators

Controls for grilling area

⑧ Front

⑨ Back

Indicators



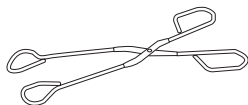
⑩

⑩ In-operation indicator

Accessories supplied

Lava rocks

Barbeque tongs



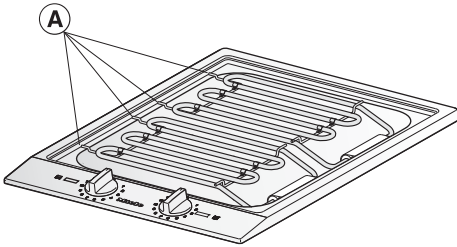
Cleaning brush



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 CombiSet for the first time



- Remove the protective wrapping (A) from the heating element and also remove any protective foil from the appliance.
- Wash the grill trough and the rack in hot water with a little washing-up liquid, and dry thoroughly (see "Cleaning and care").
- Clean the other surfaces with a damp cloth, and then wipe dry.

Switching on the CombiSet 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.

Grilling chart

Food	🕒 [min]
Meat and sausages	
Bratwurst	6–8
Fillet steak	4–10
Burgers	12–16
Chicken thighs	16–18
Lamb chops	4–8
Liver	3–6
Turkey escalope	8–10
Kebabs	14–18
Escalopes	8–12
Spare ribs	15–20
T-bone steak	10–20
Fish and seafood	
Trout	12–16
Prawns	2–4
Salmon steak	10–12
Mackerel	10–12
Tuna steak	6–8
Vegetables	
Aubergines	6–8
Jacket potatoes, pre-cooked	10–20
Vegetarian kebabs	5–6
Corn on the cob, pre-cooked	5–8
Peppers, cut into strips	2–3
Tomato halves	2–4
Fruit	
Pineapple slices	2–3

Grilling chart

Food	🕒 [min]
Apple slices	2–3
Miscellaneous	
Toast	2–3
Tofu	4–6

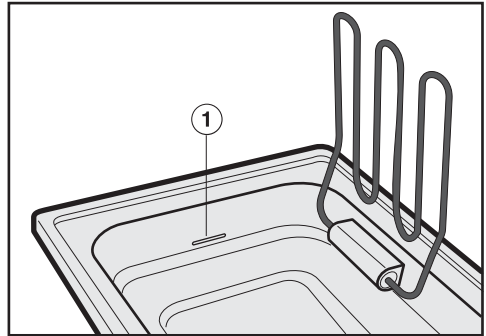
🕒 Grilling duration

Durations quoted in the chart are for guidance only and apply to food grilled using settings between 9–11 on a pre-heated grill. The duration will vary depending on the type of food, its density and thickness.

Prepare the grill

The grill can be used with or without the lava rocks.

- Without the lava rocks the rising steam keeps the food being grilled moist.
- Grilling with the lava rocks creates a particularly intensive aroma.
- Check that the drain tap is closed.
- Remove the rack (or racks, depending on model), lift up the heating elements, and if not being used, take the lava rock container out of the grill trough.




- Fill the grill trough
 - for grilling **without lava rock** fill up to the ① mark with approx. 2.5 litres of water (CS 1312) approx. 4.0 litres of water (CS 1322).
 - for grilling **with lava rock** add approx. 1.2 litres of water (CS 1312) approx. 1.8 litres of water (CS 1322).
- Place the filled lava rock container in the grill trough.
- Lower the heating elements and place the grill racks on top.

Operation

The grill has 2 heating elements which can be switched on and controlled independently. With smaller amounts grill on the front section and then use the back section for keeping food warm on setting 3–4.

Switching on

 Fire hazard.

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

- Turn the control clockwise or anti-clockwise to the required power level.

The in-operation indicator will light up.

Switching off

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

Grilling

When grilling make sure that there is sufficient water in the grill trough. If necessary, add more water.

Do not use grill pans, griddles, saucepans or similar on the grill and never cover the rack (e.g. with aluminium foil). The resulting build-up of heat could damage the rack.

- Turn one or both controls to setting 12. Pre-heat the grill with the rack in position for approx. 10 minutes.

Make sure that the marker on the control points exactly to position 12.

- Set the power level you want.
- Turn the food once or more during grilling.

Tips

- Pat wet food with kitchen paper to absorb surplus moisture and avoid spitting.
- To prevent meat drying out, do not season with salt until after it has been grilled.
- Marinating often improves the flavour of food to be cooked.
- Brush food that has not been marinated with a little oil. Only use oil that can be heated to a high temperature.
- The grilling time for jacket potatoes and corn on the cob can be reduced by pre-cooking potatoes for 15-40 minutes (depending on size) and corn on the cob for 10-15 minutes.

After grilling

- Switching the grill off.
- Clean the grill after each use while it is still warm to the touch (see "Cleaning and care").
- After grilling check the appearance of the lava rocks. If they look dark, they are saturated with oil and must be cleaned or replaced (see "Cleaning and care").

Safety features

Overheating protection

An overheating protection mechanism switches the appliance off automatically if the water level in the grill trough drops too low.

- Add some cold water.

As soon as the grill has cooled down, the grill element switches back on again and you can continue grilling.

Safety switch-off

A safety cut-out ensures that the heater elements can only heat up when they are lying horizontally and not when they are raised up.



Danger of burning.

Before cleaning the appliance make sure that you have switched it off and that it has 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 grill.

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

All surfaces are susceptible to scratching.

Remove any residual cleaning agent 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, do not use:

- cleaning agents containing soda, 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, brushes or sponges which have been previously used with abrasive cleaning agents
- melamine eraser blocks

Clean the grill regularly, preferably after each use. Allow it to cool down before cleaning. Dry the appliance after using water to clean it. This helps prevent limescale deposits.

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

Cleaning and care

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.

Rack and lava rock container

- Clean the rack after use using hot water and a little washing-up liquid. If the rack is heavily soiled, soak it and then remove the soiling with a brush. After that, let the rack dry thoroughly.
- Then dry the rack and the lava rock container.

If the lava rock container is heavily soiled a non-abrasive stainless steel spiral pad can be used together with a little stainless steel cleaning agent (see "Optional accessories").

Do not use conditioning agent for stainless steel in the lava rock container.

Heating elements

- Remove any residues from the heating element with a suitable sponge.

Lava rocks

Clean the lava rocks regularly.

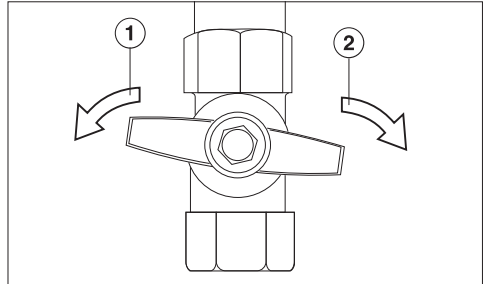
- Place them in a suitable container in hot water with a small amount of washing-up liquid. Leave to soak for a short while, then swirl them around in the water several times.
- Pour away the dirty water, then rinse 2 to 3 times in clean water.
- Place the lava rocks on a large tea towel and leave to dry.

Washing lava rocks removes the outer used layer. The speed with which the lava rocks wear down will depend on how often they are used and for how long.

If the lava rocks in the container are reduced by half, they should be replenished with new ones.

Grill trough

- After grilling, allow the water in the trough to cool down before draining it.
- Place a container large enough to take the contents of the trough under the tap.




- Open the drain tap under the grill by turning it **anti-clockwise** ①.
- Once the water has all drained, turn off the tap by turning it **clockwise** ② as far as it will go.
- Fill the grill trough with hot water and a little washing-up liquid.
- Clean the grill trough.
- Drain the dirty water away and clean the drain with a bottle brush. Rinse with hot water and then dry the grill trough and the drain.

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

Problem solving guide

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
The grill does not heat up.	There is no power to the grill. <ul style="list-style-type: none">■ The overheating mechanism has been triggered. Proceed as described in "Overheating protection".■ The mains fuse has blown. If it has, contact a qualified electrician or Miele Service.
The grill has not reached a sufficient temperature for browning the food after being pre-heated at setting "12" for 10 minutes.	The control knob is not pointing exactly at the maximum setting. <ul style="list-style-type: none">■ Make sure the marker on the control is pointing exactly at setting "12". If it is pointing somewhere between the "12" and the "0" the grill will heat up to a lower temperature.

Optional accessories

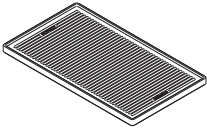
Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

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.

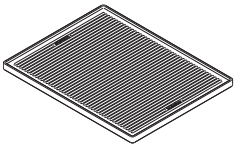
Grilling accessories

Griddle CSGP 1300



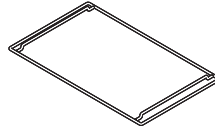
Cast-iron griddle to place on top of the CS 1312 grill, with a flat and a fluted side

Griddle CSGP 1400



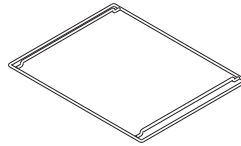
Cast-iron griddle to place on top of the CS 1322 grill, with a flat and a fluted side

Wire frame for griddle CSGP 1300



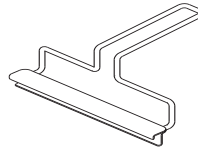
Small wire frame

Wire frame for griddle CSGP 1400



Large wire frame

Handle



Lava rocks

Optional accessories

Cleaning and care products

Ceramic and stainless steel hob cleaner 250 ml



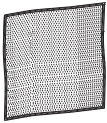
Removes heavy soiling, limescale deposits and aluminium residues

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

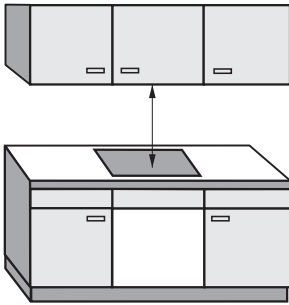
Fit the wall units and cooker hood before fitting the CombiSet to avoid damaging it.

- ▶ 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 Grill must not be installed directly next to a salamander (CS 1421). It is essential to maintain a distance of at least 150 mm between these two appliances.
- ▶ When installing the CombiSet, make sure that the connection cable cannot come into contact with hot appliance parts.
- ▶ 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

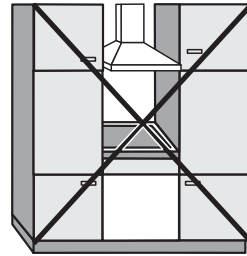
50 mm CS 1112
CS 1122
CS 1134
CS 1326
CS 1327
CS 1411

100 mm CS 1012 / CS 1012-1

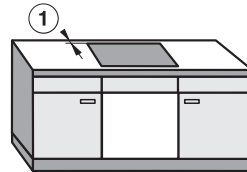
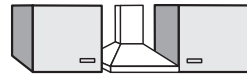
150 mm CS 1421
CS 1312
CS 1322

200 mm CS 1034 / CS 1034-1

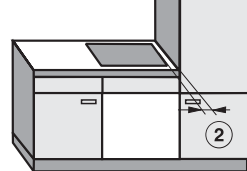
250 mm CS 1011 / CS 1021



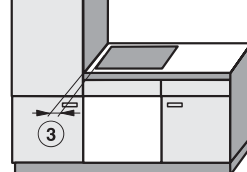
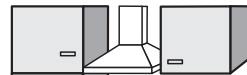
Not allowed



Recommended



Not recommended



Not recommended

Safety distances

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

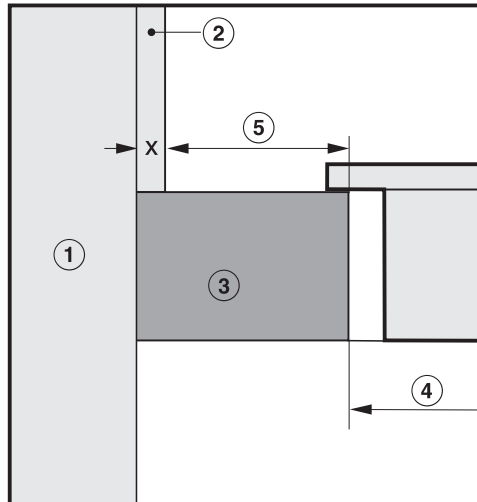
A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

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.

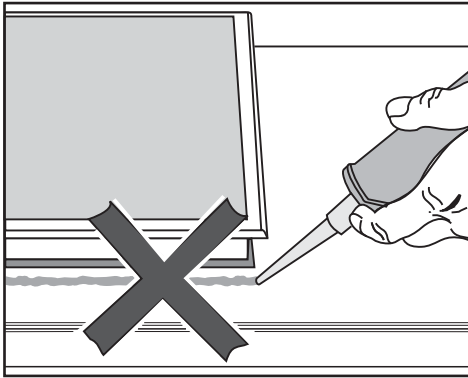
Example: 15 mm niche cladding

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



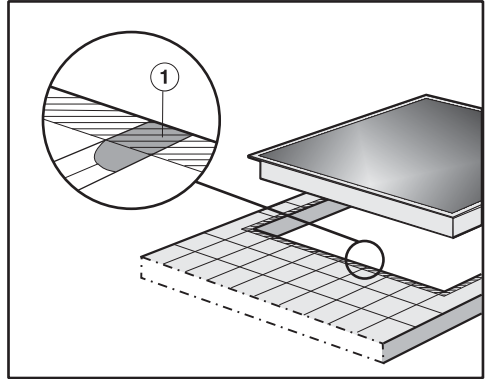
- ① Masonry
- ② Niche cladding dimension x = thickness of the niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum distance to
combustible materials 50 mm
non-combustible materials 50 mm - dimension x

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.

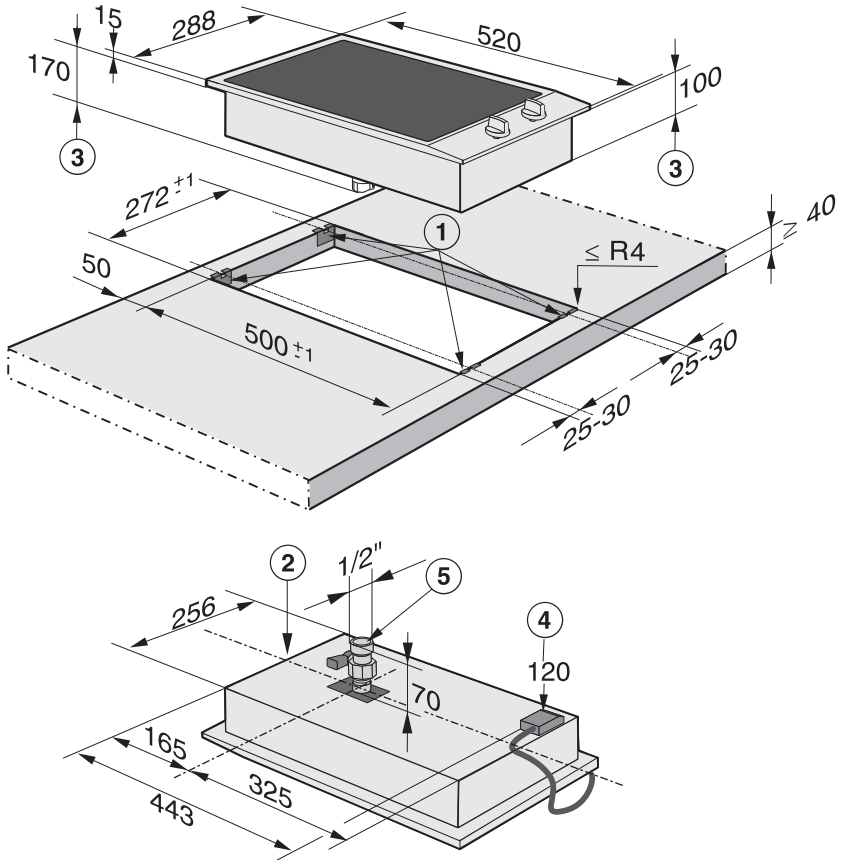
Tiled worktop



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.

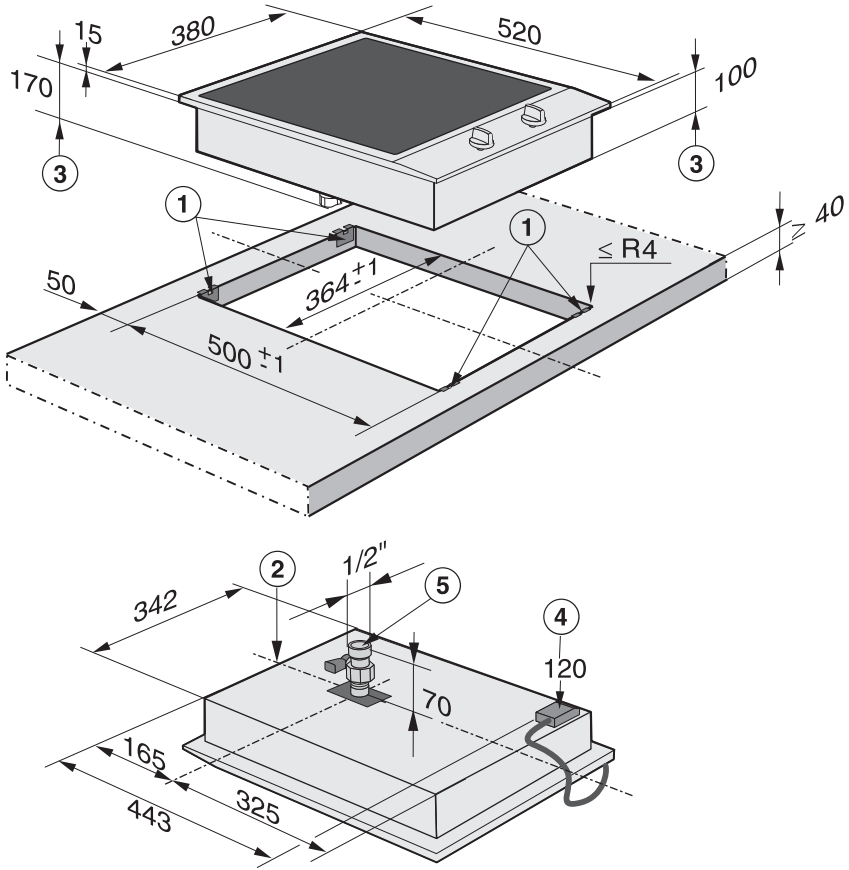
Building-in dimensions

CS 1312



- ① Spring clamps
- ② Front
- ③ Casing depth
- ④ Casing depth including mains connection box with mains connection cable, L = 2000 mm
- ⑤ Drain tap

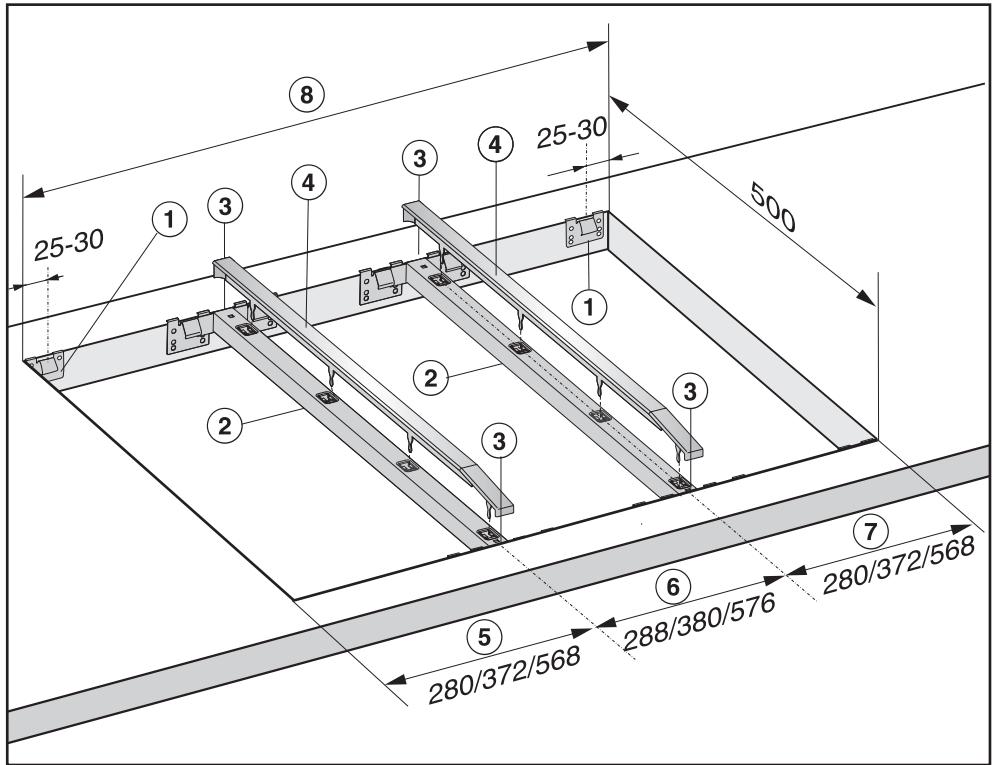
CS 1322



- ① Spring clamps
- ② Front
- ③ Casing depth
- ④ Casing depth including mains connection box with mains connection cable, L = 2000 mm
- ⑤ Drain tap

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

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

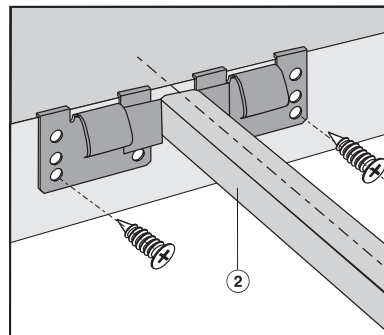
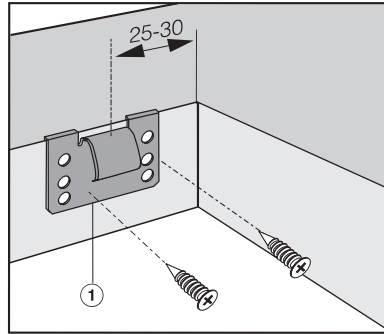
Preparing the worktop

- 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.

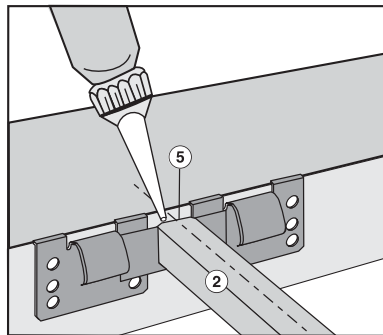
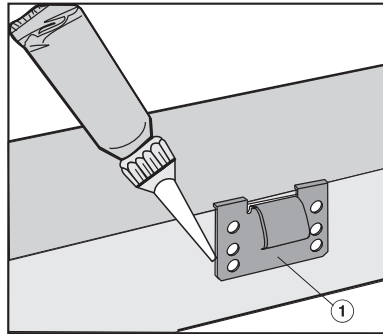
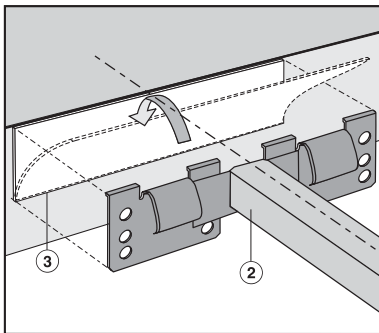
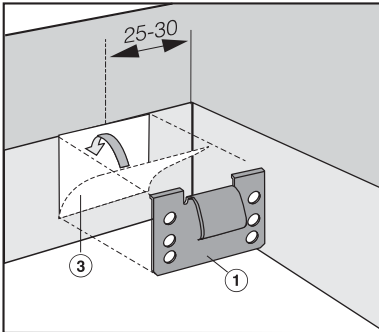
Make sure that the sealant does not come into contact with the top of the worktop.



- 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.

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

Installing the CombiSet

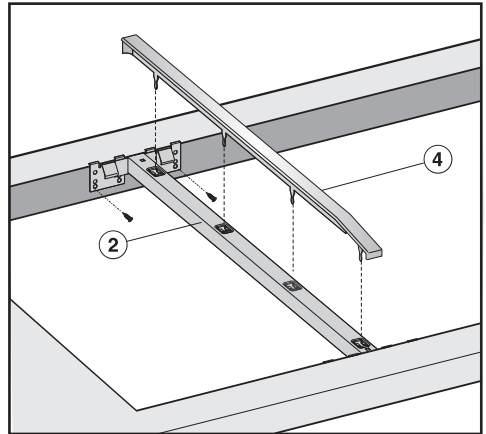
- Feed the mains connection cable down through the cut-out.
- Starting at the front, position the CombiSet in the worktop cut-out.
- Using both hands, press down evenly on the edges of the CombiSet until it clicks into position. When doing this make sure that the seal underneath the appliance sits flush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

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.

Electrical connection

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.

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.

Connecting the mains cable

 Danger of electric shock.
The mains connection cable must be fitted 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.

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