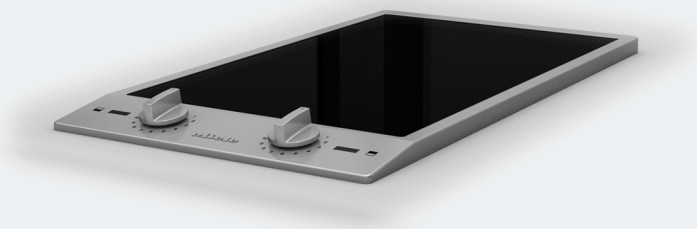
Operating and installation instructions
ProLine induction cooktop



To prevent 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.

en-AU, NZ

M.-Nr. 09 199 860

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Warning and Safety instructions

This appliance conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents or damage to the appliance, 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 Warning and Safety instructions.

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

Correct application

▶ This cooktop is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/ shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ This cooktop is not suitable for outdoor use.

▶ It is intended only to cook food and keep it warm. Any other use is not supported by Miele and could be dangerous.

▶ This cooktop is not intended for use by people (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision and instruction concerning its use by a person responsible for their safety. They may only use the cooktop unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the potential dangers of improper use.

Safety with children

▶ Young children must not be allowed to use this appliance.

▶ Older children may only use the appliance if its operation has been clearly explained to them and they are able to use it safely. They must be aware of the potential dangers caused by incorrect operation.

▶ Cleaning may only be carried out by older children under the supervision of an adult.

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

▶ The cooktop gets hot when in use and remains hot for a while after being switched off. Keep children well away from the cooktop 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 cooktop. Otherwise children could be tempted to climb onto the cooktop.

▶ Danger of burning and scalding!
Turn the handles of pots and pans on the cooking zone to the side or the rear so that children cannot pull them down and burn 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.

▶ Activate the system lock to ensure that children cannot switch on the cooktop 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.

▶ Damage to the cooktop can compromise your safety. Check the appliance for visible signs of damage. Do not use the cooktop if it is damaged.

▶ Reliable and safe operation of this cooktop can only be assured if it has been connected to the mains electricity supply.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.

▶ Before connecting the appliance to the mains electricity supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance.

▶ Do not connect the cooktop to the mains electricity 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 cooktop may only be used after it has been built in.

▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).

▶ Never open the casing of the cooktop.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele authorised service technician.

▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ The cooktop is not intended for use with an external timer switch or a remote control system.

▶ If the plug has been removed or the connection cable is not supplied with a plug, the cooktop must be connected to the mains electricity supply by a suitably qualified and competent electrician.

▶ If the mains connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele, by a Miele authorised service technician or suitably qualified and competent electrician in order to avoid a hazard (see “Electrical connection”).

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains circuit breaker is switched off, or
– it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.

▶ Danger of electric shock!
If the ceramic surface is faulty, cracked, chipped or damaged in any way, switch off the cooktop immediately. Disconnect the cooktop from the mains electricity supply. Contact Miele.

▶ If the cooktop is installed behind a furniture door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door. This can result in damage to the cooktop, the housing unit and the floor. Do not close the door until the residual heat indicators have gone out.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

▶ DO NOT MODIFY THIS APPLIANCE.

Correct use

▶ The cooktop 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 cooktop unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water.
Switch off the cooktop and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.

▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the cooktop. 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 cooktop, as pressure can build up in the containers, causing them to explode.

▶ Do not cover the cooktop, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the cooktop 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 cooktop heating up, with the danger of burning. Depending on the material, other items left on the cooktop 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 and do not rely on the pan detector.

▶ You could burn yourself on the hot cooktop. 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 mixer, near the cooktop, ensure that the cable of the electrical appliance cannot come into contact with the hot cooktop. 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.

▶ Hot pans on the display can cause damage to the electronics underneath. Do not place hot pans on the display or on the area around the display.

▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooktop when it is 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 suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic cooktop cleaning agent.

▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the cooktop 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 cooktop. Sliding them into place can cause scuffs and scratches.

▶ Because induction heating works extremely quickly, 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 cooktop unattended whilst it is being used.

▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.

▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the cooktop is electromagnetically charged when it is switched on. 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 cooktop.

▶ Metal utensils stored in a drawer under the cooktop 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 cooktop.

▶ The cooktop is fitted with a cooling fan. If a drawer is fitted directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the cooktop in order to ensure sufficient ventilation of the cooktop. 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 casing by the fan and damage the fan or impair cooling.

▶ Never use two pans on a cooking zone or extended zone at the same time.

▶ If the cookware only partially covers a cooking zone or extended zone, the handle could become very hot.
Always place cookware in the middle of a cooking zone or extended zone!

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

▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

Cleaning and care

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

▶ If the cooktop is built in over a pyrolytic oven, the cooktop should not be used whilst the pyrolytic process is being carried out, as this could trigger the overheating protection mechanism on the cooktop (see relevant section).

Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally 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. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

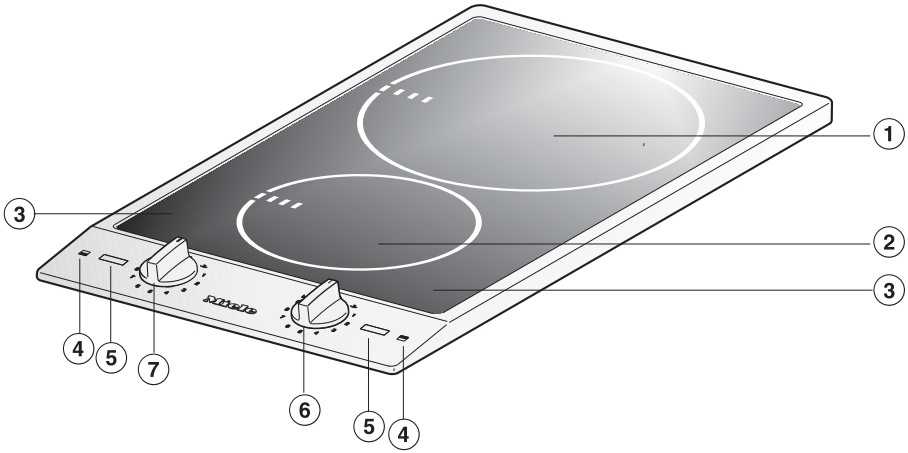
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or 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. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Overview

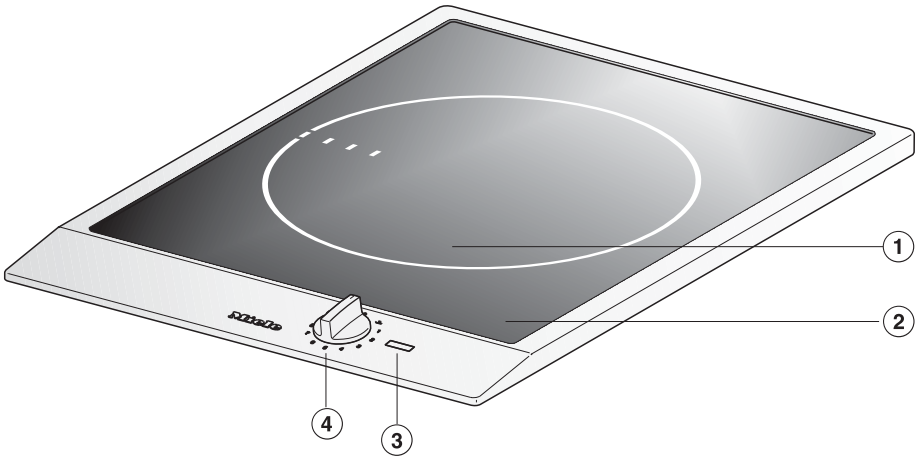
Cooktop

CS 1212-1



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

CS 1221-1



① Cooking zone with TwinBooster

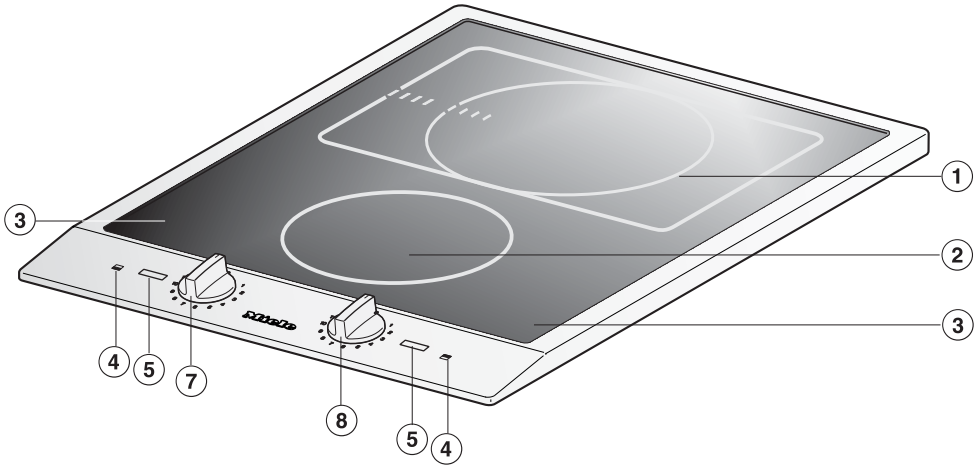
② Cooking zone display

③ Indicators

④ Control knob for the cooking zone

Overview

CS 1222



① Extended zone with TwinBooster

② Cooking zone with Booster

③ Cooking zone display

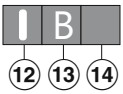
④ Cooking zone allocation symbol

⑤ Indicators

⑦ Control knob for the front cooking zone

⑧ Control knob for the rear cooking zone

Indicators



⑫ In-operation indicator

⑬ Booster indicator

⑭ Residual heat indicator

Control knob symbols

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

Display

Symbol	Description
U	No pan on cooking zone or pan unsuitable (see “Induction - How it works”)
A	Auto heat-up activated
I	Booster / TwinBooster level 1 activated
II	Booster / TwinBooster level 2 activated
L	System lock activated
C / O	Safety switch-off (see “Safety features - Safety switch-off”)
H	Overheating protection (See “Safety features - Overheating protection”)

Overview

Cooking zone data

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

* Cookware of any diameter may be used within the specified range.

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

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

* Cookware of any diameter may be used within the specified range.

** 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

* Cookware of any diameter may be used within the specified range.

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

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the “Service” section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers (except the data plate).

Cleaning the cooktop for the first time

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

Switching on the cooktop for the first time

When the cooktop is first switched on or after a power cut, all indicators will light up for approx. 1 second for test purposes. Once these indicators have gone out, the appliance can be used again.

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 cooktops is significantly shorter than on conventional cooktops.

How it works

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 pan with a magnetic base is placed on it (see “Induction - Suitable cookware”). Induction automatically recognises the size of the pan.

U will appear in the cooking zone display:

– if the zone is 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 while it is switched on.

If a suitable pan is placed on the cooking zone within 3 minutes, U 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. The 0 symbol will flash alternately with C in the cooking zone display.

⚠ Risk of burning due to hot items!
When the cooktop is switched on, either deliberately or by mistake, or when there is residual heat present, there is a risk of metal items placed on the cooktop heating up.
Do not use the cooktop as a resting place.
Switch the cooking zones off after use by turning the control knob to the **0** position.

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, the appliance 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 “Operation - 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 cooktop is being used intensively. The fan may continue to run after the cooktop has been switched off.

Suitable cookware

Suitable pans include:

– stainless steel pans with a base that can be magnetised

– enamelled steel pans

– cast iron pans

Unsuitable pans include:

– stainless steel pans with a base which cannot be magnetised

– aluminium or copper pans

– glass, ceramic or earthenware pots and pans

To test whether a pot or pan is suitable for use on an induction cooktop, hold a magnet to the base of the pan. If the magnet sticks, the pan is generally suitable.
If an unsuitable pan is used, the ⊔ symbol will appear in the cooking zone display.

Please be aware that the properties of the pan base can affect the evenness with which the food heats up (e.g. when making pancakes).

– To make optimum use of the cooking zones, choose pans with a suitable base diameter (see “Overview - Cooking zone data”). If the pan is too small, it will not be recognised and ⊔ will appear in the cooking zone display.

– Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.

– Always lift the pans to move them. This will help prevent scratching.

– Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

- 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.

Power level range

	Settings
Keeping warm	
Melting butter Dissolving gelatine Melting chocolate	1-2
Making milk puddings	2
Warming small quantities of liquid Cooking rice	3
Defrosting frozen vegetables (blocks)	3
Making porridge	3
Warming liquid and semi-solid foods Making omelettes or lightly fried eggs Steaming fruit	4
Cooking pasta/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
Gentle braising (without overheating the fat) of fish, schnitzel and sausages	6-7
Frying pancakes, potato fritters etc.	7
Braising for stews	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 cooktop, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power setting below the one specified.

Control knobs

The control knobs must not be turned to the **0** position past the **B I** or the **B I/ II** positions.

Switching on

⚠ Risk of fire due to overheated food.
Unattended food can overheat and ignite.
Do not leave the cooktop unattended whilst it is being used.

Please note that the heating-up time on induction cooktops is much shorter than on conventional cooktops.

- Turn the control knob clockwise to the required power setting.

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 control knob anti-clockwise to the **0** position.

After all cooking zones are switched off, the in-operation indicator goes out.

Residual heat indicator

The residual heat indicator remains on as long as a cooking zone is still hot after switching off. It goes out once the cooktop is safe enough to touch.

⚠ Risk of burning on hot cooking zones!
The cooking zones will be hot after use.
Do not touch the cooking zones while the residual heat indicators are on.

Auto heat-up

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

Activating

- Turn the control knob anti-clockwise as far as it will go and hold until *A* appears in the display.
- Now turn the control knob clockwise to the required continued cooking setting.

The continued cooking setting must be set within 5 seconds of activating Auto heat-up.
The continued cooking setting can be changed within 10 seconds of activating Auto heat-up.

If you hold the control knob for too long, the system lock will switch on and *L* will appear in the cooking zone display.

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

Deactivating

- Set a different power setting.

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	–

Booster

The cooking zones are equipped with a one-level Booster or two-level TwinBooster (see “Overview - Cooktop”).

When activated, the power is boosted so that large quantities can be heated up quickly, e.g. when boiling water for cooking pasta. The boost in power is active for a maximum of 10 minutes. At the end of the booster time, the power setting will automatically switch to level 9.

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

Cooktops with 4 cooking zones: the booster function can only be used on two cooking zones at the same time.

In each case two cooking zones are linked together in order to provide sufficient power for the Booster.

While the Booster is in operation some of the power is taken away from the linked cooking zone. This has one of the following effects:

– Auto heat-up is deactivated.

– The power setting is reduced.

– The linked cooking zone is switched off.

If the power setting is reduced, the reduced power setting flashes in the cooking zone display alternately with *C*.
If the connected cooking zone is switched off, *0* flashes alternately with *C* in the cooking zone display.

Switching on the Booster

- Turn the control knob clockwise past the **9** position to **B I** and then back to the **9** position.

I appears in the cooking zone display in the display element B.

Switching on the TwinBooster, level 1

- Turn the control knob clockwise past the **9** position to **B I/II** and then back to the **9** position.

I appears in the cooking zone display in the display element B.

Switching on the TwinBooster, level 2

- Turn the control knob clockwise past the **9** position to **B I/II** and then back to the **9** position.

I appears in the cooking zone display in the display element B.

- Turn the control knob again clockwise past the **9** position to **B I/II** and then back to the **9** position.

II appears in the cooking zone display.

Switching off the Booster / TwinBooster

- Set a different power setting.

The booster symbol and B will go out.

Keeping warm

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

The maximum duration for keeping food warm is 2 hours.

– Only use the supplied pan for keeping food warm. Cover the pan with a lid.

– Stir firm or viscous food (mashed potatoes, stew) occasionally.

– 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 keep food warm for as short a time as possible.

Setting the keeping warm function

■ Turn the control knob clockwise to position .

System lock

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

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

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

Activating

- Turn the (outer) right control knob anti-clockwise as far as it will go and hold it until *L* appears in the display.

Deactivating

- Turn the (outer) right control knob anti-clockwise as far as it will go and hold it until *L* appears 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 setting selected. Once exceeded, the cooking zone switches off and *C* flashes alternately with *0* in the cooking zone display. The cooking zone can be operated again after it has been switched off and back on.

Overheating protection

All the induction coils and cooling elements for the electronics are fitted with an overheating protection mechanism. Before the induction coils and/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 setting is reduced.

– The cooking zone switches off automatically. *H* appears in the cooking zone display.

– Other cooking zones switch off automatically.

■ Switch off the affected cooking zone(s).

If the cooking zone is not switched off, *E* flashes alternately with *0* in the relevant cooking zone display.

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

The overheating protection mechanism can be triggered by any of the following:

– Heating up an empty pan.

– Fat or oil being heated on a high power setting.

– Insufficient ventilation to the underside of the cooktop.

– 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.

⚠ Risk of burning on hot cooking zones!
The cooking zones will be hot after use.
Switch the cooktop off.
Allow the cooking zones to cool down before cleaning the cooktop.

⚠ Risk of damage due to moisture ingress.
The steam from a steam cleaner could reach electrical components and cause a short circuit.
Do not use a steam cleaner to clean the cooktop.

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.
Never use abrasive sponges or cleaning agents.

Allow the ProLine element to cool down before cleaning.

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

Unsuitable cleaning agents

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

– washing-up liquid,

– cleaning agents containing soda, alkalines, 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,

– grill and oven cleaners,

– glass cleaning agents,

– hard, abrasive brushes or sponges (e.g. pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents,

– dirt erasers.

Ceramic surface

Cleaning the ceramic surface

⚠ Risk of damage by pointed objects.

The seal between the cooktop and the worktop could be damaged. The seal between the ceramic surface and the frame could be damaged.

Do not use pointed objects for cleaning.

Do not use washing-up liquid to clean the appliance. Using washing-up liquid will not remove all soiling and residues. An invisible film can develop that can lead to discolouration of the ceramic glass surface. This discolouration cannot be removed.

Clean the ceramic surface regularly with a proprietary ceramic glass cleaning agent.

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a glass scraper.
- Then clean the ceramic glass surface with the Miele ceramic and stainless steel cooktop cleaner (see “Optional accessories”) or with a proprietary ceramic glass cleaner applied with paper towel or a clean cloth. Do not apply the cleaner while the cooktop is still hot, as this can result in marking. Please follow the cleaning agent manufacturer's instructions.
- Finally wipe the cooktop with a damp cloth and dry it with a soft, dry cloth.

Residues can burn onto the cooktop the next time it is used and cause damage to the glass ceramic surface. Ensure that all cleaner residues are removed.

- **Spots** caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using the Miele ceramic and stainless steel cooktop cleaner.

⚠ Risk of burning on hot cooking zones!

The cooking zones are hot during use.

Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot cooktop with a glass scraper.

- 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 these residues **immediately** whilst they are still hot, using a shielded scraper blade suitable for use on glass.
- Afterwards, clean the ceramic surface in its cooled state, as described above.

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 using a stainless steel conditioning agent to help prevent resoiling (see “Optional accessories”).

Do not use a ceramic and stainless steel cleaner or stainless steel conditioning agent on the **printing**. This would rub the printing off.

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

Control knob(s)

- Clean the control knob(s) using 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 knob(s) with a clean cloth.

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you will not need a service call. If, after reading this guide, you cannot remedy the problem yourself, please call Miele (see back cover for 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 cooktop yourself.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Problem	Possible cause and remedy
The cooking zones do not heat up.	There is no power to the cooktop. ■ Check if the circuit breaker has tripped. Contact an electrician or Miele (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Turn the control knobs to the **0** position. ■ Disconnect the cooktop from the mains electricity supply for approx. 1 minute. To do this: – switch off at the wall socket and withdraw the plug, or – switch off the main circuit breaker or residual current device. ■ If, after switching the circuit breaker or residual current device back on, the appliance will still not switch on, contact a qualified electrician or Miele.
A smell and vapours are given off when the new appliance is being used.	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 vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

Problem solving guide

Problem	Possible cause and remedy
The U symbol flashes in a cooking zone display.	There is no pan on the cooking zone, or the pan is unsuitable. ■ Use suitable pans (see “Induction - Suitable cookware”).
In the display for a cooking zone C flashes alternately with the selected power setting.	The power setting was reduced because the booster function on the linked cooking zone was switched on (see “Operation - Booster”).
In the display for a cooking zone C flashes alternately with 0. The cooking zone has switched off automatically.	There has been no pan on the cooking zone for more than 3 minutes, or the pan is unsuitable. ■ Use suitable pans (see “Induction - Suitable cookware”) or switch off the cooking zone you no longer wish to use.
	The overheating protection mechanism has been activated. ■ See “Safety features - Overheating protection”.
	TwinBooster level II on the linked cooking zone was switched on.
H appears in a cooking zone display.	The overheating protection mechanism has been activated. ■ See “Safety features - Overheating protection”.
L appears in the cooking zone display for a few seconds after switching it on.	The system lock is activated. ■ Deactivate the system lock or safety lock (see “Safety features - System lock”).
d appears in the cooking zone display for a few seconds after switching it on. The cooking zone does not get hot.	Demonstration mode is switched on. ■ Briefly turn the (outer) right control knob anti-clockwise twice as far as it will go, then one more time and hold it for approx. 3 seconds.

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

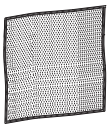
These products can be ordered from the Miele online shop.

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

Original Miele ceramic and stainless steel cooktop cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

Safety instructions for installation

⚠ Risk of damage from incorrect installation.
Incorrect installation can cause damage to the ProLine appliance.
The ProLine appliance must only be installed by a qualified and competent person in strict accordance with current national and local safety regulations.

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

▶ 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 splashbacks must be of heat-resistant material.

▶ The ProLine element must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.

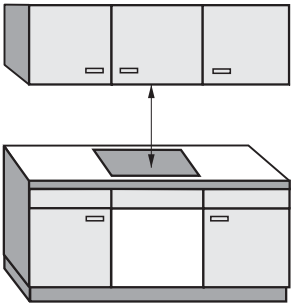
▶ This ProLine appliance must not be installed above ovens unless these have a built-in cooling fan.

▶ 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.

▶ Carefully observe the safety clearances listed on the following pages.

All dimensions in this instruction booklet are given in mm.

Safety distance above the ProLine appliance



A minimum safety distance must be maintained between the ProLine appliance and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details. If the rangehood manufacturer's instructions are not available or if flammable objects are installed above the ProLine appliance (e.g. wall units, utensils rail etc.), a minimum safety distance of 600 mm must be maintained between these objects and the highest part of the ProLine appliance below.

When two or more ProLine appliances which have different safety distances are installed together below a rangehood, you should observe the greatest safety distance.

Safety distances

Safety distances to the sides and back of the appliance

Ideally the ProLine appliance should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall on one side (right **or** left), taking into account the distances below. On the other side, however, no tall unit or wall should stand closer than 300 mm to the edge of the ProLine appliance. Before installing the ProLine appliance, check that the below clearance requirements are met.

Minimum horizontal distance from the back edge of the appliance to a combustible surface:
50 mm.

Minimum horizontal distance from the **right** or **left** edge of the ProLine element to a combustible surface:

40 mm	CS 1212-1, CS 1221-1, CS 1222
50 mm	CS 1327

Minimum safety distances underneath the cooktop

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

The minimum gap between the underside of the cooktop and

– the top of an **oven** is **15 mm**.

– the top of an **interim shelf** is **15 mm**.

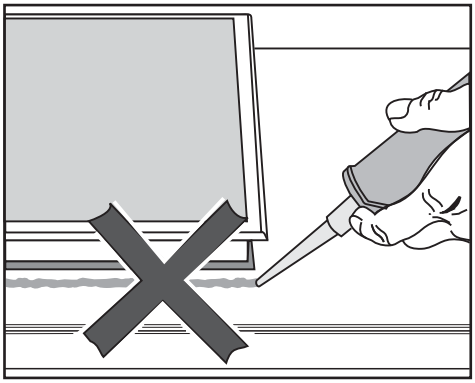
– the base of a **drawer** is **75 mm**.

Interim shelf

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

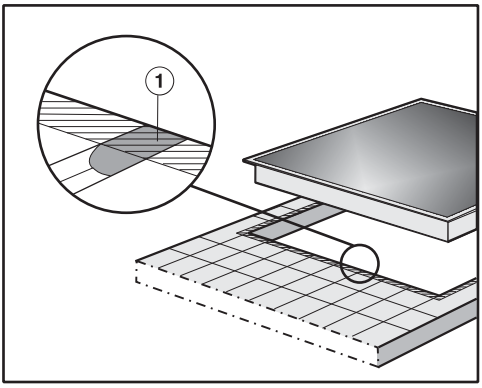
Leave a gap of 10 mm at the back of the shelf to accommodate the cable. Miele recommends a gap at the front of the shelf of 20 mm to ensure good ventilation.

Sealing between the ProLine element and the worktop



The ProLine element and the worktop may be damaged if the appliance 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.

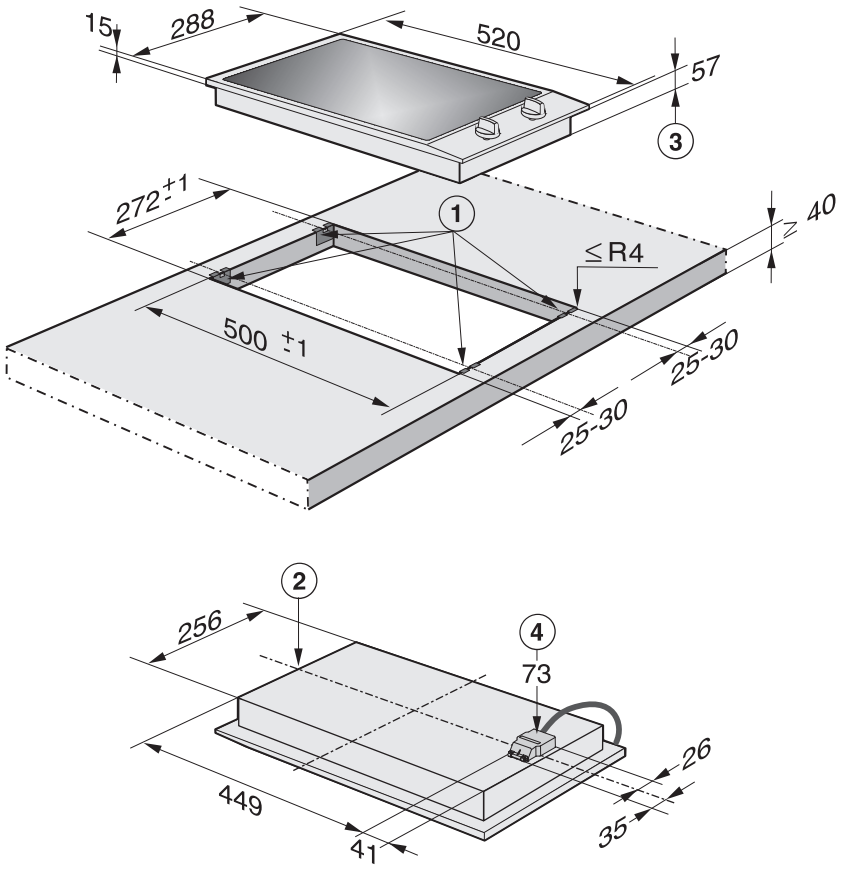
Tiled worktop



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.

Building-in dimensions

CS 1212-1



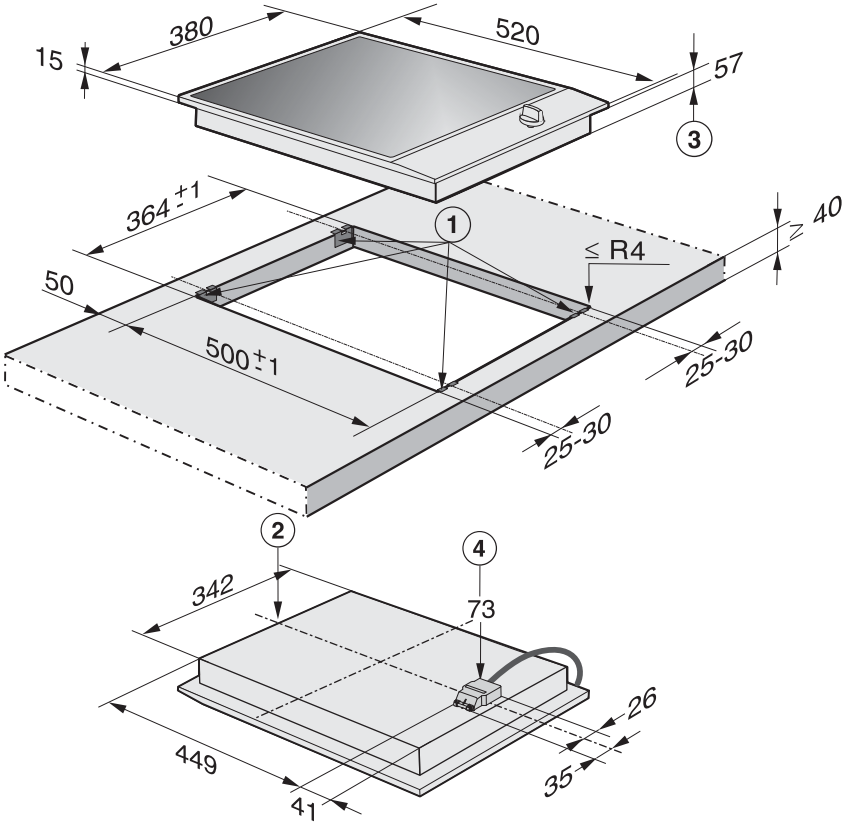
① Spring clamps

② Front

③ Installation height

④ Mains connection box with mains connection cable, L = 2000 mm

CS 1221-1 / CS 1222



① Spring clamps

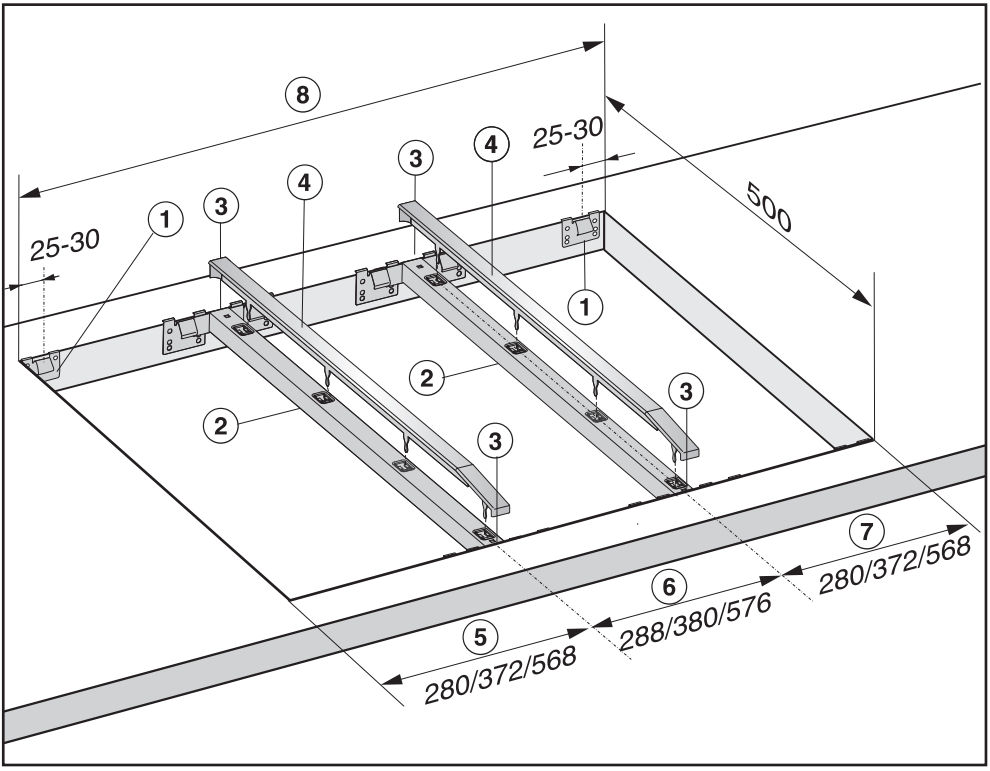
② Front

③ Installation height

④ Mains connection box with mains connection cable, L = 2000 mm

Installing several ProLine elements

Example: 3 ProLine elements



① Spring clamps

② Spacer bars

③ Gap between spacer bar and worktop

④ Cover strips

⑤ ProLine element width less 8 mm

⑥ ProLine element width

⑦ ProLine element width less 8 mm

⑧ Worktop cut-out

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 sum.

Example:
288 mm + 288 mm + 380 mm = 956 mm - 16 mm = 940 mm

The ProLine elements are 288 mm, 380 mm or 576 mm wide depending on model (see “Building-in dimensions”).

Spacer bars

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

Installation with a downdraft extractor

Please refer to the separate “Downdraft extractor with ProLine appliances” instruction manual for details about worktop cut-out dimensions and fitting spacer bars.

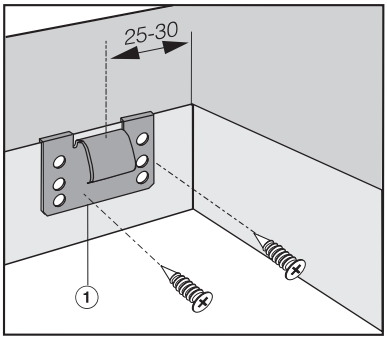
Preparing the worktop

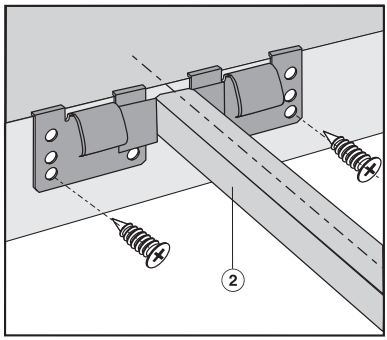
- Make the worktop cut-out as shown in “Building-in dimensions” or as calculated (see “Installing several ProLine elements”). Remember to maintain the minimum safety distances (see “Safety distances”).

Wooden worktops

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

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

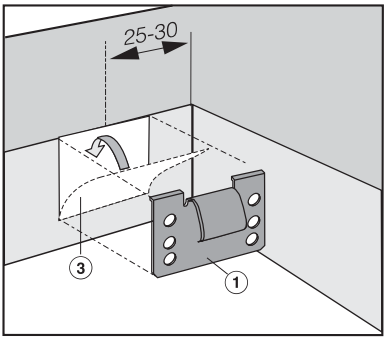


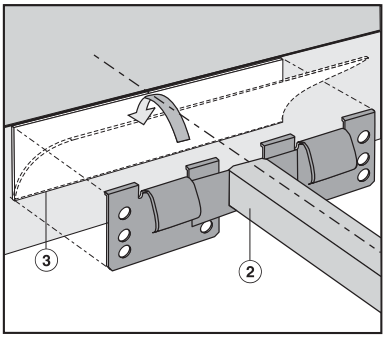


- Position the spring clamps ① and spacer bars ② at the top edge of the cut-out in the positions shown in the illustrations.
- Secure the spring clamps ① and spacer bars ② with the 3.5 x 25 mm wood screws supplied.

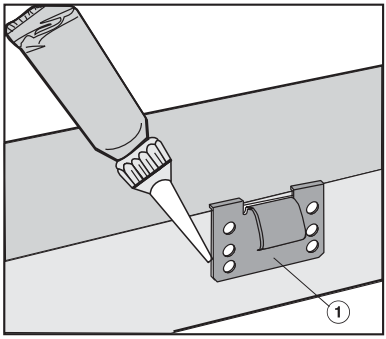
Granite and marble worktops

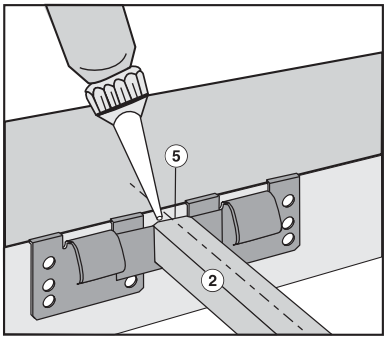
You will need heavy-duty double-sided tape (not supplied) to secure the spring clamps and spacer bars.





- Attach the adhesive tape ③ along the top edge of the cut-out in the positions shown in the illustrations.
- 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 adhesive to the side edges and bottom edge of the spring clamps ① and spacer bars ②.
- Then fill the gap ⑤ between the spacer bars ② and the worktop with silicone.

Installation with a downdraft extractor

Please refer to the separate “Downdraft extractor with ProLine appliances” instruction manual for details about installing a downdraft extractor with a ProLine appliance.

Fitting the ProLine appliance

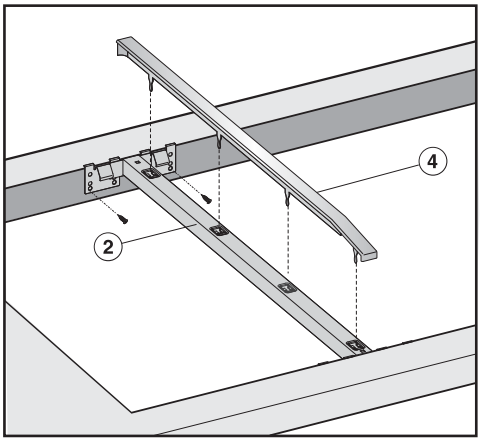
- Feed the mains connection cable down through the worktop cut-out.
- Starting at the front, position the ProLine appliance in the worktop cut-out.
- Using both hands, press down evenly on the sides of the ProLine element until it clicks into position. When doing this make sure that the seal underneath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

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

If the seal does not meet the worktop correctly on the corners, the corner radii (≤ R4) can be carefully scribed to suit.

Fitting several ProLine elements

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



- Fit the cover strip ④ into the corresponding holes in the spacer bar ②.
- Starting at the front, position the ProLine appliance in the worktop cut-out.
- Proceed as described previously.

Connecting the ProLine appliance

- Connect the ProLine element/ elements to the electricity supply and, if applicable, to the gas supply (see “Electrical connection” and “Gas connection”).
- Check that each ProLine element is working.

Removing a ProLine appliance

If the ProLine element is not accessible from below, take hold of it with both hands at the back, pull it forwards, then lift it up and out.

- If the ProLine element is accessible from below, push it upwards to remove it. Push the back of the appliances out first.

Electrical connection

All electrical work must be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Connection of the ProLine appliance to the mains must be made via a suitable switched electrical socket. This will make it easier for service technicians should the appliance need to be repaired. The socket must be easily accessible after the ProLine appliance has been installed.

⚠ Risk of damage from incorrect connection.

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 (e.g. electric shock) caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system.

If the plug has been removed or the connection cable is not supplied with a plug, the ProLine appliance must be connected to the electricity supply by a suitably qualified and competent electrician.

If the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles in accordance with the wiring rules. 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 electricity supply.

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

Total power output

See data plate.

Connection

AC 230 V, 50 Hz

The voltage and rated load are given on the data plate. Please ensure these match the household mains supply.

Residual current device

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

WARNING
THIS APPLIANCE MUST BE EARTHED

Replacing the mains connection cable

⚠ Risk of electric shock!
Incorrect connection to the electricity supply may result in an electric shock.
The mains connection cable must only be replaced by a suitably qualified and competent electrician in accordance with current local and national safety regulations.

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, by a Miele authorised service technician or suitably qualified and competent electrician in order to avoid a hazard.

The connection data is given on the data plate.

Contact in case of fault

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

Contact information for Miele can be found at the end of 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

Adhere the extra data plate supplied with the appliance in the space below. Make sure that the model number matches the one specified on the back cover of these operating and installation instructions.

Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Miele Australia Pty. Ltd.
ACN 005 635 398
ABN 96 005 635 398

Miele Experience Centre and
Head Office Melbourne:
1 Gilbert Park Drive
Knoxfield, VIC 3180

Miele Experience Centre South Melbourne:
206-210 Coventry Street
South Melbourne, VIC 3205

Miele Experience Centre and Office Sydney:
3 Skyline Place
Frenchs Forest, NSW 2086

Miele Experience Centre and Office Brisbane:
Tenancy 4C, 63 Skyring Terrace
Newstead, QLD 4006

Miele Experience Centre Gold Coast:
131 Ferry Road
Southport, QLD 4215

Miele Experience Centre and Office Adelaide:
83-85 Sir Donald Bradman Drive
Hilton, SA 5033

Miele Experience Centre and Office Perth:
205-207 Stirling Highway
Claremont, WA 6010

1300 4 MIELE (1300 464 353)

www.miele.com.au

Miele New Zealand Limited
IRD 98 463 631

Head Office:
Level 2, 10 College Hill
Freemans Bay, Auckland 1011

Miele Experience Centre
Auckland:
8 College Hill
Freemans Bay, Auckland 1011
Telephone:
0800 464 353 (0800 4 MIELE)
www.miele.co.nz

Miele Global Headquarters
Germany
Miele & Cie. KG
Carl-Miele-Straße 29
33332 Gütersloh
Federal Republic of Germany

Miele

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M.-Nr. 09 199 860 / 06