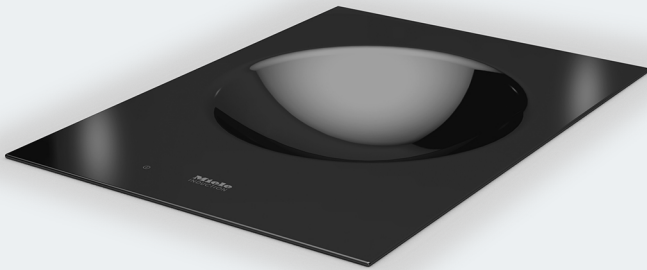


## Operating and installation instructions SmartLine induction wok



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.

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## Warning and Safety instructions

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This wok complies with all current local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

Read the operating and installation instructions carefully before using the wok. They contain important information on safety, installation, use and maintenance of the appliance. This prevents both personal injury and damage to the appliance.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in “Installation” and in “Warning and Safety instructions”.

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

Keep these instructions in a safe place and pass them on to any future owner.

## Correct application

- ▶ This wok burner 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.
- ▶ The wok burner 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 appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

# Warning and Safety instructions

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## Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the gas wok burner 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 wok burner and do not let them play with it.
- ▶ The appliance 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 wok burner. Otherwise children could be tempted to climb onto the wok burner with the risk of burning themselves.
- ▶ **Danger of burning and scalding!** Turn the handles of pots and pans on the cooktop 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 wok inadvertently. Use the safety lock when the wok is in use to prevent children from altering the settings selected.

## Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the wok burner can compromise your safety. Check the appliance for visible signs of damage. Never use a damaged wok burner.
- ▶ Reliable and safe operation of this appliance can only be assured if it has been connected to the mains electricity supply.
- ▶ The wok must not be connected to the inverter of an autonomous power supply, e.g. **a solar power system**. When the wok is switched on, power surges could result in a safety switch-off. This may damage the electronic unit.
- ▶ 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. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this appliance may only be used after it has been built in.

## Warning and Safety instructions

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- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Never open the casing of the wok burner.  
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 wok burner 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 wok must be connected to the electrical supply by a suitably qualified electrician.
- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable, available from Miele, by a Miele authorised service technician or suitably qualified and competent electrician in order to avoid a hazard (see “Installation - Electrical connection”).
- ▶ During installation, maintenance and repair work, the wok must be completely disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
  - the main circuit breaker has been disconnected, 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.



## Warning and Safety instructions

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▶ **Danger of electric shock!**

Do not use the wok if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. If you detect a fault during use switch it off immediately. Disconnect the wok from the electricity supply. Contact Miele.

▶ If the wok burner is installed behind a furniture door, do not close the door while the appliance is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the appliance, the furniture unit and the flooring. Do not close the door until the appliance has cooled down and 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.**

# Warning and Safety instructions

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## Correct use

- ▶ The wok gets hot when in use and remains hot for quite 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 wok burner unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water. Switch off the wok burner and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the wok burner, as pressure can build up in the containers, causing them to explode.
- ▶ Do not cover the wok burner, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the wok burner is switched on by mistake or if residual heat is still present.
- ▶ When the wok is switched on, either deliberately or by mistake, or when there is residual heat present, there is a risk of any metal items left on the wok heating up. Depending on the material, other items left on the appliance could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the wok as a resting place for other items. Always switch off the wok after use and do not rely on the pan detector.

## Warning and Safety instructions

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- ▶ You could burn yourself on the hot wok. Protect your hands with heat-resistant pot holders or gloves when using a hot wok. Do not let them get wet or damp. 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 wok burner, ensure that the cable of the electrical appliance cannot come into contact with the hot wok burner. 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.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the wok when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the wok immediately and scrape off all residues straight away using a 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.
- ▶ Do not heat an empty wok as this can damage the ceramic glass. Do not leave the wok unattended whilst it is being used.
- ▶ Because induction heating works so 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 wok 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.

## Warning and Safety instructions

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- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the wok 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.
- ▶ When switched on, the electromagnetic field of the wok can impair the function of magnetisable objects. Do not leave credit cards, digital storage devices, pocket calculators, etc. in the immediate vicinity of the wok.
- ▶ Metal objects stored in a drawer under the wok 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 wok.
- ▶ The wok is fitted with a cooling fan. If a drawer is fitted directly underneath the built-in wok, ensure that there is sufficient space between the drawer and its contents and the underside of the wok in order to ensure sufficient ventilation for the wok. 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.
- ▶ Only use the wok pan supplied with the appliance. For safety reasons, other wok pans must not be used. Danger of burning (see “Induction - Suitable cookware”).

### Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this wok burner. Pressurised steam could reach the electrical components and cause a short circuit.
- ▶ If the wok is built-in above a pyrolytic oven, do not use it during a Pyrolytic cleaning programme as this could trigger the overheating protection device on the wok (see “Safety features – Overheating protection”).

# Caring for the environment

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## 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.

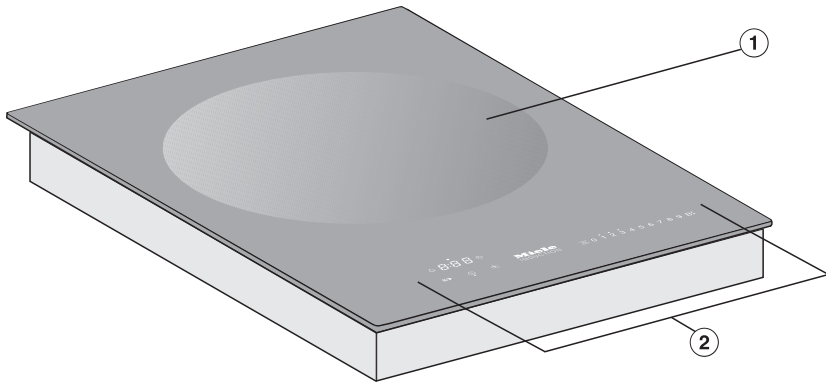
## Disposing of your old appliance

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.

## Wok burner

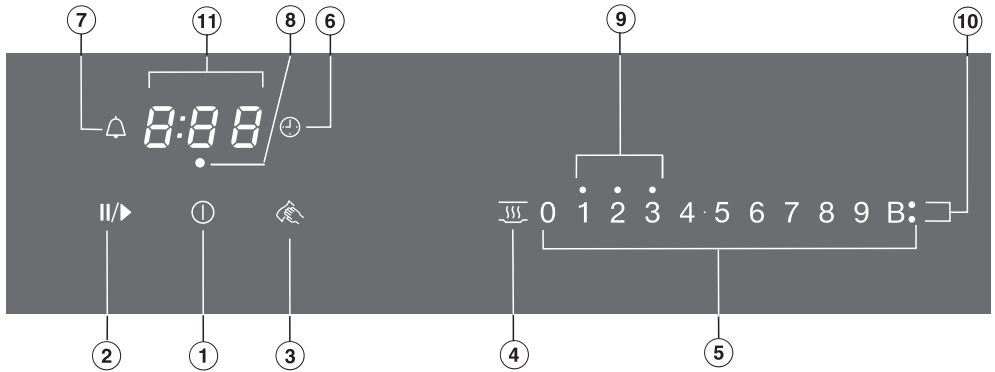


① Wok basin

② Controls / Indicators

# Overview

## Controls / Indicators



### Sensor controls

- ① Switching the wok on and off
- ② Stop & Go
- ③ Wipe protection
- ④ Activating/Deactivating the keeping warm function
- ⑤ Numerical keybank  
For setting power levels/minute minder and switch-off times
- ⑥ Automatic switch-off timer
- ⑦ Minute minder

### Indicator lights

- ⑧ Automatic switch-off indicator light
- ⑨ Residual heat
- ⑩ Booster
- ⑪ Timer display

0:00 to 9:59      Duration

LOC              System lock/Safety lock activated

dE                Demonstration mode activated



## Cooking zone data

Wok basin $\varnothing$ in cm	Rating in watts for 230 V	
30.0	Normal	2400
	TwinBooster, level 1	2650
	TwinBooster, level 2	3000

# Overview

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## Accessories supplied

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

### Wok pan CSWP 1450



## Before using for the first time

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- 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 SmartLine appliance for the first time**

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

### **Switching on the SmartLine appliance for the first time**

The metal components have a protective coating. Smells and possibly some vapours may occur when the SmartLine appliance is used for the first time. The heating of the induction coils also causes odours 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.

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

# Induction

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## How it works

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


Induction heating only works when the wok pan supplied is used on the wok.

The set power level flashes in the numerical keybank

- if the wok is switched on without the wok pan in place,
- if the wok pan is removed from the wok whilst it is switched on.

If the wok pan is placed on the cooking zone within 3 minutes, the flashing power level will go out and you can continue as normal.

If the wok pan is not replaced, the wok will switch itself off automatically after 3 minutes.

 Risk of burning due to hot items. When the wok is switched on, either deliberately or by mistake, or when there is residual heat present, there is a risk of any metal items left on the wok heating up. Do not use the wok as a resting place for other items. After use, switch the wok off with the ① sensor control.

## Noises


The following noises might occur in the wok pan when the induction wok is in operation:

On the higher power levels, the appliance might buzz. This will decrease or cease altogether when the power level is reduced.

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

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

## Suitable cookware

 Risk of fire with unsuitable wok pans.

If other woks are used, there is a risk of fat or food overheating and burning.

**Only** use the wok pan supplied with the appliance.

The wok pan supplied has been specially manufactured for use with this wok.

# Operation

## Power level range


Cooking process	Power level range
Keeping food warm, melting chocolate	1-2
Warming food up	3-6
Stir-frying, e.g. Chinese dishes	7-9

## Operating principles

This SmartLine appliance is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the appliance on, the On/Off ① sensor needs to be touched for a little longer than the other sensors.


Each time you touch a sensor, an audible tone sounds.

Only the printed On/Off ① symbol is visible when the SmartLine appliance is switched off. The other sensor controls light up when the SmartLine appliance is switched on.

 Malfunction due to dirty and/or covered sensor controls.

If the sensor controls are dirty or covered this could cause them to fail to react, to activate a function or even to switch the appliance off automatically (see “Safety features - Safety switch-off”). Placing hot pans on the sensor controls/indicators can damage the electronic unit underneath.

Keep the sensor controls and indicators clean and do not place hot pans or anything else on top of them.

 Risk of fire due to overheated food.

Unattended food can overheat and ignite.

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

Please note that the heating-up time is very short with induction heating.

## Switching on the wok

- Touch the ① sensor.

Further sensor controls will light up.

If no further entry is made, the wok will switch itself off after a few seconds for safety reasons.

## Setting the power level

Permanent pan recognition is activated as standard (see “Programming”). When the wok is switched on and you place a wok pan on it, all the sensor controls for the numerical keybank will light up.

- Place the wok pan in position.
- Touch the appropriate number sensor control for the power level you want.

## Switching off

- To switch off the wok basin, touch the 0 sensor control on the numerical keybank.
- To switch off the wok, touch the ① sensor control.

## Residual heat indicator

If the SmartLine appliance is still hot, the residual heat indicator will light up after it has been switched off. Depending on the temperature, a dot will appear above power levels 1, 2 and 3.

The dots of the residual heat indicator go out one after the other as the SmartLine appliance cools down. The last dot only goes out when the SmartLine appliance is safe to touch.

 Risk of burning due to hot surfaces.

The surfaces will be hot after use.

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

## Setting the power level - extended power level range

- Touch the numerical keybank in between two number sensors.

The sensors in front of and after the interim level will light up brighter than the other sensors.

Example:

If you have set power level 7., the numbers 7 and 8 will be brighter than the other numbers.

# Operation

## Auto heat-up

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

### Activating Auto heat-up

- Touch the sensor for the continued cooking setting you want until a tone sounds and the sensor starts to pulsate.

During the heat-up time (see chart), the continued cooking setting selected will pulsate.

With extended power levels (see “Programming”) and a selected interim power level, the sensors for the power levels in front of and after the interim power level will pulsate.

Changing the continued cooking setting while heating up deactivates Auto heat-up.

### Deactivating Auto heat-up

- Touch the sensor for the continued cooking setting.

Or

- Set a different power level.

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

\* The continued cooking settings with a dot after the number are only available if the power level range has been extended (see “Programming”).



## Booster

The wok is equipped with a TwinBooster.

When activated, the power is boosted for a maximum of 15 minutes.

If the Booster function is switched on when

- no power level has been selected, the cooking zone will revert automatically to level 9 at the end of the Booster time or if the Booster function is switched off before this.
- a power level has been selected, the cooking zone will revert automatically to the power level selected at the end of the Booster time or if the Booster function is switched off before this.

## Activating TwinBooster, level 1

- Place the wok pan in position.
- Select a power level if necessary.
- Touch the **B** sensor control.

The ● indicator light for TwinBooster level 1 lights up.

## Activating TwinBooster, level 2

- Place the wok pan in position.
- Select a power level if necessary.
- Touch the **B** sensor control twice.

The ◐ indicator light for TwinBooster level 2 lights up.

## Deactivating TwinBooster

- Touch the **B** sensor control repeatedly until the indicators go out.

or

- Set a different power level.

# Operation

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## Keeping warm

This function is for keeping food warm which has just been cooked and is still hot. It is not for reheating food that has gone cold.

The maximum duration for keeping food warm is 2 hours.

- Only keep food warm in suitable cookware (pots/pans). Cover the pot/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.

## Activating/Deactivating the keeping warm function

- Touch the  sensor.

The SmartLine appliance has to be switched on if you wish to use the timer. A duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set.

Durations of up to 59 minutes are shown in minutes (00:59) and durations of more than 60 minutes are shown in hours and minutes. Times are entered in the order of hours, followed by minutes in tens and then units.

Example:


59 min = 00:59, entry: 5-9




80 min = 1:20, entry: 1-2-0

After the first number has been entered, the timer display will light up constantly. After the second number has been entered, the first number will move to the left. After the third number has been entered, the first and second numbers will move to the left.

The timer can be used for the following 2 functions:

- For setting the minute minder
- For automatically switching off a cooking zone/heating element/ Teppanyaki zone.

The functions can be used at the same time. The shortest time is always displayed and the  sensor control (minute minder) or the indicator light for automatic switch-off pulsates.

Touch the  or  sensor control if you want to show the times remaining counting down in the background. If more than one switch-off time is programmed, touch the  sensor control repeatedly until the corresponding indicator light pulsates.

## Minute minder duration

The minute minder is set using the left or front left numerical keybank (depending on model).

### Setting the minute minder

- Touch the  sensor.

The timer display will start to flash.


- Select the time you require.

### Changing the time set for the minute minder

- Touch the  sensor.

- Select the time you require.

### Cancelling the minute minder duration

- Touch the  sensor until 0:00 appears in the timer display.

# Timer

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## Switching off a cooking zone automatically

You can set a time after which the cooking zone will switch off automatically.

The switch-off time is set with the numerical keybank.

If the time programmed is longer than the maximum operational time allowed, the safety switch-off will switch off the cooking zone after the maximum permitted safety time has elapsed (see “Safety features - Safety switch-off”).

- Select a power level.
- Touch the ⏱ sensor.

The indicator light will start to flash.

- Set the required time.

### Changing the switch-off time

- Touch the ⏱ sensor until the indicator light flashes.
- Set the required time.

### Deleting the switch-off time

- Touch the ⏱ sensor until the indicator light flashes.
- Touch the 0 sensor control on the numerical keybank.

### Stop & Go

The set power level is reduced to 1 when the Stop & Go function is activated.

The power levels and timer settings cannot be changed; the wok can only be switched off. The minute minder, switch-off, Booster and AutoBoost times continue to run.

If the function is deactivated, the appliance switches back to the power level that was set last.

If the function is not deactivated within 1 hour, the wok will switch off.

### Activating / Deactivating

- Touch the II/▶ sensor.

### Recall

If the SmartLine appliance is accidentally switched off during use, you can use this function to restore all the settings. The SmartLine appliance must be switched on again within 10 seconds.

- Switch the SmartLine appliance on again.

The previously set power levels flash.

- Press one of the flashing power level indicators immediately.

The appliance will continue to operate using the settings selected previously.

# Additional functions

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## Wipe protection


You can lock the SmartLine appliance sensor controls for 20 seconds in order, for example, to remove soiling. The ① sensor control is not locked.

### Activating

- Touch the  sensor.

The time counts down in the timer display.

### Deactivating

- Touch the  sensor control until the timer display goes out.

## Demonstration mode

This function enables the SmartLine appliance to be demonstrated in showrooms without heating up.

### Activating/Deactivating the demonstration mode

- Switch the SmartLine appliance on.
- Touch the 0 sensor control on the numerical keybank.
- Then touch the 0 and 2 sensors at the same time for 6 seconds.

In the timer display, *dE* flashes alternately with *Dn* (demonstration mode activated) or *DFF* (demonstration mode deactivated) for a few seconds.

## Displaying the SmartLine appliance data

The model designation and software version of the SmartLine appliance can be displayed. To do this, there must not be any pots or pans on the SmartLine appliance.

### Model designation

- Switch the SmartLine appliance on.
- Touch the 0 sensor control on the numerical keybank.
- Then touch the 0 and 4 sensor controls at the same time.

The timer display shows 2 numbers flashing alternately:

*12* flashes alternately with *34* = CS 1234 (example only)

### Software version

- Switch the SmartLine appliance on.
- Touch the 0 sensor control on the numerical keybank.
- Then touch the 0 and 3 sensor controls at the same time.

Numbers will appear in the timer display:

*2:00* = software version

## System lock / Safety lock

The safety lock is deactivated if there is an interruption to the power supply.

Your SmartLine appliance is equipped with a system lock and a safety lock to prevent the appliance from being switched on or any settings being altered by mistake.

The **system lock** is activated while the SmartLine appliance is switched off. If the system lock is activated, the appliance cannot be switched on and the timer cannot be used. A set minute minder time continues to count down. The SmartLine appliance is programmed so that the system lock must be activated manually. It can be programmed to be activated automatically 5 minutes after the SmartLine appliance has been switched off (see “Programming”).

The **safety lock** is activated while the SmartLine appliance is switched on. When the safety lock is activated, the appliance can be operated only in a limited way:

- Selected power levels cannot be changed.
- A set minute minder time can be modified.
- The SmartLine appliance can only be switched off.

If an unavailable sensor control is touched whilst the system lock or safety lock is activated, *LDC* will appear in the timer display for a few seconds and a tone will sound.

### Activating the system lock

- Touch the ① sensor for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed *LDC* will appear in the timer display. The system lock has been activated.

### Deactivating the system lock



- Touch the ① sensor for 6 seconds.

*LDC* will appear briefly in the timer display and then the seconds will count down. The system lock is deactivated once the time has elapsed.

# Safety features



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## Activating the safety lock

- Touch and hold the  and  sensors at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed *LDC* will appear in the timer display. The safety lock is activated.

## Deactivating the safety lock

- Touch and hold the  and  sensors at the same time for 6 seconds.

*LDC* will appear briefly in the timer display and then the seconds will count down. The safety lock is deactivated once the time has elapsed.



## Safety switch-off

### Sensor controls are covered

Your SmartLine appliance will turn off automatically if one or several of the sensor controls remain covered for longer than 10 seconds, for example, by finger contact, food boiling over, or by an object such as an oven glove or a tea towel.  $\mathcal{L}$  flashes briefly above the ① sensor control and a tone will sound. If you remove the obstruction and/or clean the appliance,  $\mathcal{L}$  will go out and the SmartLine appliance is ready for use again.

### Excessive operating time

The safety switch-off mechanism is triggered automatically if the wok is heated for an unusually long period of time. This time depends on the power level selected. Once exceeded, the heat switches off and the residual heat indicator appears. The wok can now be used again as normal.

The SmartLine appliance is programmed to safety setting 0 at the factory. If required, you can set a higher safety setting with a shorter maximum operating time (see chart).

Power level*	Maximum operating time [h:min]		
	Safety setting		
	0**	1	2
1	10:00	8:00	5:00
1.	10:00	7:00	4:00
2/2.	5:00	4:00	3:00
3/3.	5:00	3:30	2:00
4/4.	4:00	2:00	1:30
5/5.	4:00	1:30	1:00
6/6.	4:00	1:00	00:30
7/7.	4:00	00:42	00:24
8	4:00	00:30	00:20
8.	4:00	00:30	00:18
9	1:00	00:24	00:10

\* The power levels with a dot after the number are only available if the power level range has been extended (see “Power level range”).

\*\* Factory default setting

# Safety features

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## 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 activates in one of the following ways:

### Induction coils

- Any Booster function in operation will be switched off.
- The set power level is reduced.
- The cooking zone switches off automatically. *Err* will flash alternately with *044* in the timer display.

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

### Cooling elements

- Any Booster function in operation will be switched off.
- The set power level is reduced.
- The cooking zone switches off automatically.

The cooking zone can only be used again as usual once the cooling element has cooled down to a safe level.

The overheating protection may be triggered under the following circumstances:

- The pot or pan being used is empty.
- Fat or oil being heated on a high power level.
- 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.

You can adapt the programming of the SmartLine appliance to your personal needs. Several settings can be altered in succession.

After accessing the programming mode, the ⊖ symbol lights up and *PC* appears in the timer display. After a few seconds *P:01* (Programme 01) will flash alternately with *C:01* (Code) in the timer display.

## Changing the programming

### Calling up programming mode

- **With the SmartLine appliance switched off**, press and hold the ⊕ and II/▶ sensor controls together until the ⊖ symbol lights up and *PC* appears in the timer display.

### Setting a programme

For a two-digit programme number you need to first set the tens position.

- Touch the ⊖ sensor control repeatedly until the programme number you want appears in the display, or touch the appropriate number on the numerical keybank.

### Setting the code

- Touch the ⊖ sensor control repeatedly until the code number you want appears in the display, or touch the appropriate number on the numerical keybank.

### How to save the settings

- While the programme is visible in the display (e.g. *P:01*), touch the ⊕ sensor control until the indicators go out.

### How to avoid saving the settings

- Touch the II/▶ sensor until the indicators go out.

# Programming

Programme <sup>1)</sup>		Code <sup>2)</sup>	Settings
<b>P:01</b>	Demonstration mode	<b>C:00</b>	Demonstration mode off
		C:01	Demonstration mode on <sup>3)</sup>
<b>P:03</b>	Factory settings	<b>C:00</b>	Do not restore the factory settings
		C:01	Restore factory settings
<b>P:04</b>	Number of power levels	<b>C:00</b>	9 power levels
		C:01	17 power levels <sup>4)</sup>
<b>P:06</b>	Confirmation tone when a sensor control is touched	C:00	Off <sup>5)</sup>
		C:01	Quiet
		C:02	Medium
		<b>C:03</b>	Loud
<b>P:07</b>	Audible tone for the timer	C:00	Off <sup>5)</sup>
		C:01	Quiet
		C:02	Medium
		<b>C:03</b>	Loud
<b>P:08</b>	System lock	<b>C:00</b>	System lock can only be activated manually
		C:01	System lock activated automatically
<b>P:09</b>	Maximum operating time	<b>C:00</b>	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2
<b>P:12</b>	Sensor controls reaction speed	C:00	Slow
		<b>C:01</b>	Normal
		C:02	Fast

# Programming

Programme <sup>1)</sup>		Code <sup>2)</sup>	Settings
<b>P:15</b>	Permanent pan recognition	C:00	Not active
		<b>C:01</b>	Active

1) Programmes not shown here have no allocation.

2) The factory setting is shown in bold.

3) After the SmartLine appliance has been switched on,  $dE$  appears in the timer display for a few seconds.

4) In the text and charts, the extended power levels are shown with a dot after the number.

5) The confirmation tone of the On/Off sensor control cannot be switched off.

# Cleaning and care

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Risk of burning due to hot surfaces.

The surfaces will be hot after use.

Switch the wok off.

Allow the surfaces to cool down before cleaning the wok.



Risk of damage due to moisture ingress.

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 induction wok.

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 SmartLine appliance to cool down before cleaning.

- Clean the SmartLine appliance and accessories after each use.
- Dry the SmartLine appliance thoroughly every time after 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.

 Risk of damage by pointed objects.

The seal between the SmartLine appliance and the worktop could suffer damage.

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.

Cleaning with washing-up liquid can result in an invisible film that can lead to discolouration of the ceramic glass. 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 kitchen paper 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 due to hot surfaces.

The surfaces get 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 glass ceramic surface in its cooled state, as described above.

## Problem solving guide

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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 won't need a service call.

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
<b>The SmartLine appliance cannot be switched on.</b>	<p>There is no power to the SmartLine appliance.</p> <ul style="list-style-type: none"><li>■ Check if the circuit breaker has tripped. Contact an electrician or Miele (for the minimum fuse rating, see data plate).</li></ul> <p>There may be a technical fault.</p> <ul style="list-style-type: none"><li>■ Disconnect the SmartLine appliance from the mains electricity supply for approx. 1 minute by<ul style="list-style-type: none"><li>– switching off at the wall socket and withdrawing the plug, or</li><li>– switching off the main circuit breaker or residual current device.</li></ul></li><li>■ If, after resetting the fuse in the mains fuse box or the residual current protection device, the SmartLine appliance will still not switch on, contact a qualified electrician or Miele.</li></ul>
<b>A smell and vapours are given off when the new wok is being used.</b>	<p>The metal components have a protective coating. When the wok is used for the first time, this causes a smell and possibly also vapour. The material of the induction coils also emits odours in the first 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.</p>
<b>The power level selected is flashing.</b>	<p>The wok pan is not in position.</p> <ul style="list-style-type: none"><li>■ Place the wok pan in position.</li></ul>



# Problem solving guide

Problem	Possible cause and remedy
<p>After the SmartLine appliance has been switched on or a sensor control has been touched, <i>LDC</i> appears in the timer display for a few seconds.</p>	<p>The system lock or safety lock is activated.</p> <ul style="list-style-type: none"> <li>■ Deactivate the system lock or safety lock (see “Safety features - System lock / Safety lock”).</li> </ul>
<p>The SmartLine appliance has switched off automatically. When the appliance is switched back on, <i>⌂</i> appears above the On/Off  sensor control.</p>	<p>One or more of the sensor controls are covered, e.g. by finger contact, food boiling over, or an object.</p> <ul style="list-style-type: none"> <li>■ Clean off any dirt and/or remove the object (see “Safety features – Safety switch-off”).</li> </ul>
<p>After the SmartLine appliance has been switched on, <i>dE</i> appears briefly in the timer display. The SmartLine appliance does not heat up.</p>	<p>The SmartLine appliance is in demonstration mode.</p> <ul style="list-style-type: none"> <li>■ Touch the 0 and 2 sensor controls at the same time until <i>dE</i> flashes alternately with <i>OFF</i> in the timer display.</li> </ul>
<p>The wok has switched itself off automatically.</p>	<p>It has been operated for too long.</p> <ul style="list-style-type: none"> <li>■ Switch the wok back on (see “Safety features – Safety switch off”).</li> </ul>
	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> <li>■ See “Safety features - Overheating protection”.</li> </ul>
<p>The Booster has automatically switched off early.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> <li>■ See “Safety features - Overheating protection”.</li> </ul>
<p>A cooking zone is not working in the usual way on the power level selected.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> <li>■ See “Safety features - Overheating protection”.</li> </ul>
<p>An operating noise can be heard after the SmartLine appliance has been switched off.</p>	<p>The cooling fan runs until the SmartLine appliance has cooled down and then switches off automatically.</p>

## Problem solving guide

Problem	Possible cause and remedy
<b>The sensor controls show increased sensitivity or fail to react.</b>	<p>The sensitivity level of the sensor controls has changed.</p> <ul style="list-style-type: none"><li>■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the SmartLine appliance. Also ensure the area surrounding the SmartLine appliance is not too dark.</li><li>■ Take any pans off the SmartLine appliance and wipe away any food deposits. Ensure that there is nothing covering the entire SmartLine appliance or sensor controls.</li><li>■ Interrupt the power supply to the SmartLine appliance for approx. 1 minute.</li><li>■ If the problem persists after power is restored, please contact Miele.</li></ul>
<b><i>Err</i> flashes alternately with 30 in the timer display and a tone is sounding.</b>	<p>The SmartLine appliance is connected incorrectly.</p> <ul style="list-style-type: none"><li>■ Disconnect the SmartLine appliance from the mains.</li><li>■ Contact Miele.</li></ul>
<b>1 and a number, e.g. 1-0 flash alternately with a 3 digit number in the timer display.</b>	<p>Cooking zone fault</p> <ul style="list-style-type: none"><li>■ Interrupt the power supply to the SmartLine appliance for approx. 1 minute.</li><li>■ If the problem persists after power is restored, please contact Miele.</li></ul>

## Problem solving guide

Problem	Possible cause and remedy
<b>Err alternating with numbers flashes in the timer display.</b>	<i>Err044</i> The overheating protection mechanism has been activated. ■ See “Safety features - Overheating protection”.
	<i>Err047, Err048 or Err049</i> The fan is blocked or defective. ■ Make sure it has not been blocked by something, for example a fork. Remove the cause of the blockage. ■ If this fault code continues to appear in the display, contact Miele.
	<i>Err</i> and other numbers There is a fault in the electronic module. ■ Interrupt the power supply to the SmartLine appliance for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele.

## Optional accessories

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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).

### Wok pan CSWP 1450



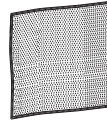
## Cleaning and care products

### Original Miele ceramic and stainless steel cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues.

### Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

## 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.

# Installation

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## Safety instructions for installation

 Risk of damage from incorrect installation.


Incorrect installation can cause damage to the SmartLine appliance.

The SmartLine appliance must only be installed by a suitably qualified and competent person.

 Risk of electric shock!

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

The SmartLine appliance must be connected to the electrical supply by a qualified person only.

 Damage from falling objects.

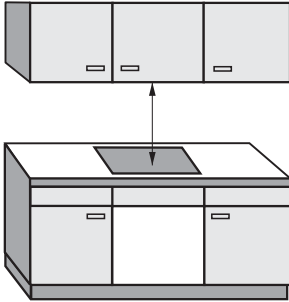
Take care not to damage the SmartLine appliance when fitting wall units or a rangehood above it.

Fit the wall units and the rangehood before the SmartLine 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 SmartLine appliance must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This SmartLine appliance must not be installed above ovens unless these have a built-in cooling fan.
- ▶ After installation, the mains connection cable of the SmartLine 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.

## Safety distances

### Safety distance above the SmartLine element



The safety distance specified by the manufacturer of the cooker hood must be maintained between the SmartLine element and the cooker hood above it.

If combustible objects are installed above the SmartLine element (e.g. cabinets, utensil rail, etc.), a minimum safety distance of 600 mm must be maintained.

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

# Installation

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## Safety distances to the sides and back of the appliance

The SmartLine appliance should preferably be installed with plenty of space on the right and left.

The minimum distance ① specified below must be observed between the rear of the SmartLine element and a tall unit or room wall.

The minimum distance ②, ③ specified below must be adhered to between one side of the SmartLine element (right or left) and a tall unit or room wall. A minimum distance of 300 mm must be observed on the opposite side.

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

50 mm

② Minimum distance on the **right** side between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:

50 mm.

③ Minimum distance on the **left** side between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:

50 mm.

## Minimum safety distance underneath the SmartLine appliance

To ensure proper ventilation of the SmartLine appliance, a minimum safety distance is required between the SmartLine appliance and an oven, interim shelf or drawer.

The minimum safety distance from the lower edge of the SmartLine appliance to

- the top edge of an oven: 15 mm
- the top edge of an interim shelf: 15 mm
- the top edge of a drawer: 5 mm
- the base of a drawer: 75 mm

## Interim shelf

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

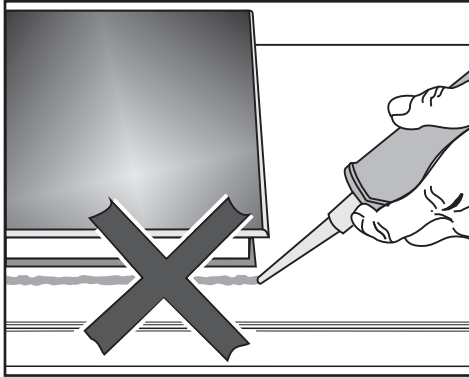
Leave a gap of 10 mm at the back of the shelf to accommodate the mains connection cable. We recommend a gap at the front of the SmartLine appliance of 20 mm to ensure good ventilation.



## Surface-mounted

### Installation notes – surface-mounted

#### Sealing between the SmartLine appliance and the worktop

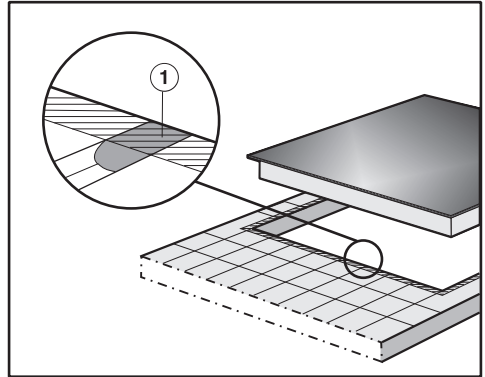


The SmartLine appliance and worktop may be damaged if the appliance needs to be removed after it has been sealed with a sealant.

Do not use any sealant between the SmartLine appliance 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 SmartLine appliance frame must be smooth and even. If they are not, the SmartLine appliance 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.

### Sealing strip

Dismantling the SmartLine appliance for service purposes may damage the sealing strip underneath the edge of the SmartLine appliance.

Always replace the sealing strip before reinstalling the cooktop.

# Installation

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## **Installing several SmartLine appliances**

The gaps between the individual SmartLine appliances must be sealed with a silicone sealant that is heat-resistant to at least 160 °C. With flush-fit installation, the gap between the SmartLine appliance(s) and the worktop must also be sealed with a silicone sealant that is heat-resistant to at least 160 °C.

After installation, the SmartLine appliances must be easily accessible from below, so that the bottom half of the casing can be removed for maintenance. If the SmartLine appliances are not accessible from below, the sealant must be removed so that they can be removed.

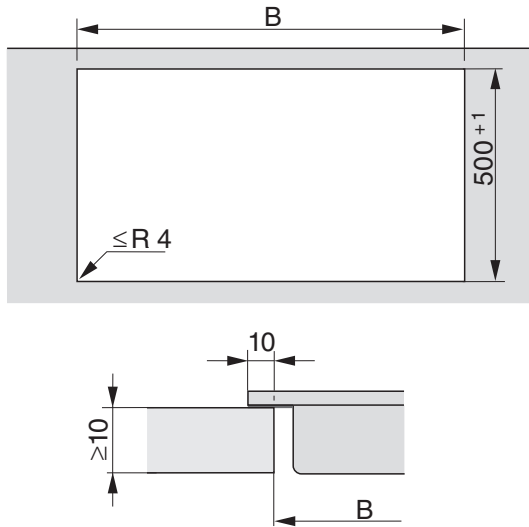
## **Combination with a downdraft extractor**

If the SmartLine appliance is installed in combination with a downdraft extractor, the latter must be installed first.

## **Induction wok next to the downdraft extractor**

The induction wok can only be fitted on the side of the downdraft extractor opposite the exhaust connection.

## Worktop cut-out – surface-mounted



### Information for calculating the cut-out

The appliances overlap the worktop by 10 mm.

When installing several appliances, a distance of 2 mm must be observed between the individual appliances.

#### Calculating cut-out dimension **B**








1 appliance = width of the appliance minus 10 mm on the right, minus 10 mm on the left

Several appliances = total width of the appliances plus 2 mm distance between the appliances, minus 10 mm on the right, minus 10 mm on the left.







Some examples are illustrated below.

# Installation

## Installation with a downdraft extractor

Sample combinations	Number x width [mm]		Dimension B [mm]
	Cooking appliances	Downdraft extractor	
	1 x 378	1 x 120	480 <sup>+1</sup>
	2 x 378	1 x 120	860 <sup>+1</sup>
	1 x 378 1 x 620	2 x 120	1224 <sup>+1</sup>
	3 x 378	2 x 120	1362 <sup>+1</sup>
	2 x 378 1 x 620	2 x 120	1604 <sup>+1</sup>
	4 x 378	2 x 120	1742 <sup>+1</sup>
	1 x 620	2 x 120	844 <sup>+1</sup>

## Installation without a downdraft extractor

Sample combinations	Number x width [mm] Cooking appliances	Dimension B [mm]
	1 x 378	358 <sup>+1</sup>
	2 x 378	738 <sup>+1</sup>
	1 x 378 1 x 620	980 <sup>+1</sup>
	3 x 378	1118 <sup>+1</sup>
	2 x 378 1 x 620	1360 <sup>+1</sup>
	4 x 378	1498 <sup>+1</sup>

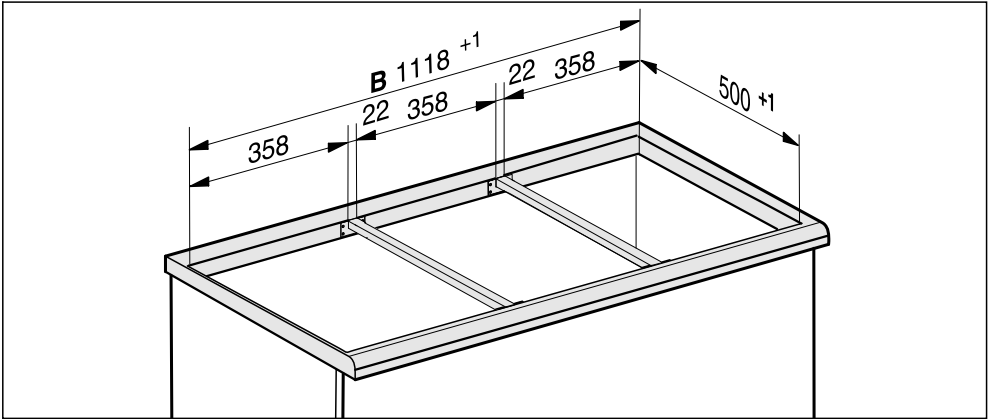
# Installation

## Spacer bars – surface-mounted

When installing several SmartLine appliances, an additional spacer bar must be fitted in between the individual appliances.

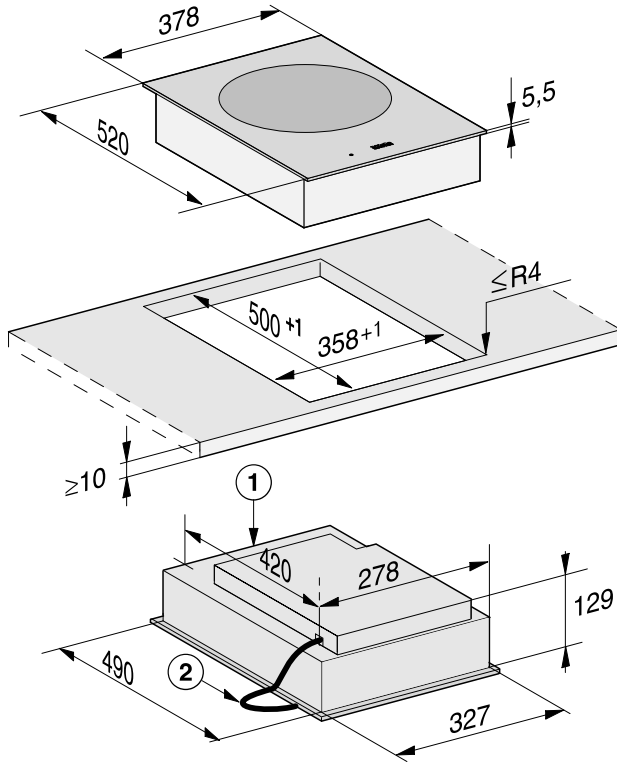
The clips supplied with the spacer bars are only required for installing a CSDA 700x FL.

Installing 3 appliances and 2 spacer bars



## Installation dimensions – Surface-mounted

All dimensions in this instruction booklet are given in mm.



① Front

② Mains connection cable, L = 2000 mm

# Installation

## Installation – surface-mounted

### Preparing the worktop

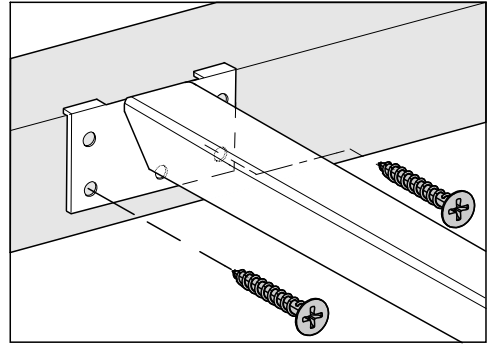
- Create the worktop cut-out.  
Remember to maintain the minimum safety distances (see "Installation – Safety distances").
- Seal the cut surfaces of **wooden worktops** with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

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

### Fitting the spacer bars

Use the middle screw holes if one of the following SmartLine appliances is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)

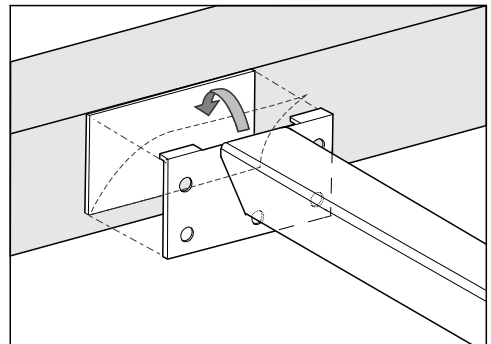
### Wooden worktops



- Position the spacer bars flush onto the upper edge of the cut-out.
- Secure the spacer bars 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 spacer bars.



- Stick the tape along the top edge of the worktop cut-out.
- Position the spacer bars flush onto the upper edge of the cut-out.
- Press the spacer bars firmly into place.



## Installing the SmartLine appliance

- Stick the supplied sealing strip under the edge of the SmartLine appliance. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cut-out.
- Position the SmartLine appliance in the worktop cut-out. When doing this, make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal with the worktop.
- If the seal does not meet the worktop correctly on the corners, carefully scribe the corner radii ( $\leq R4$ ) with a jigsaw.

Do not use any additional sealant (e.g. silicone) on the SmartLine appliance.

- Connect the SmartLine appliance to the mains electrical supply.
- If required, connect the SmartLine appliance to the gas supply (see “Installation – Gas connection”).
- Check that the SmartLine appliance works.
- Seal the gaps between the individual appliances with a silicone sealant that is heat-resistant to at least 160 °C.

Unsuitable sealant can damage natural stone.

For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone. Please follow the manufacturer's instructions.

# Installation

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## Flush-fit

### Installation notes – flush-fit

Flush-fit installation is only possible in natural stone (granite, marble), solid wood and tiled worktops. For installation in worktops made of other materials, please consult the relevant manufacturer as to whether their worktops are suitable for flush-fit installation.

The internal width of the base unit underneath the appliance must be at least as wide as the inner worktop cut-out (see “Installation – Installation dimensions – Flush”), so that the SmartLine appliance is easily accessible from underneath after installation and the bottom half of the casing can be removed for maintenance. If the appliance is not freely accessible from below after installation, the sealant must be removed so that the appliance can be removed.

## Natural stone worktops

The SmartLine appliance is set directly in the cut-out.

## Solid wood worktops, tiled worktops, glass worktops

The SmartLine appliance is set on a wooden frame inside the cut-out. The frame must be provided on site and is not supplied with the appliance.

## Sealing strip

Dismantling the SmartLine appliance for service purposes may damage the sealing strip underneath the edge of the SmartLine appliance.

Always replace the sealing strip before reinstalling the cooktop.

## **Installing several SmartLine appliances**

The gaps between the individual SmartLine appliances must be sealed with a silicone sealant that is heat-resistant to at least 160 °C. With flush-fit installation, the gap between the SmartLine appliance(s) and the worktop must also be sealed with a silicone sealant that is heat-resistant to at least 160 °C.

After installation, the SmartLine appliances must be easily accessible from below, so that the bottom half of the casing can be removed for maintenance. If the SmartLine appliances are not accessible from below, the sealant must be removed so that they can be removed.

## **Combination with a downdraft extractor**

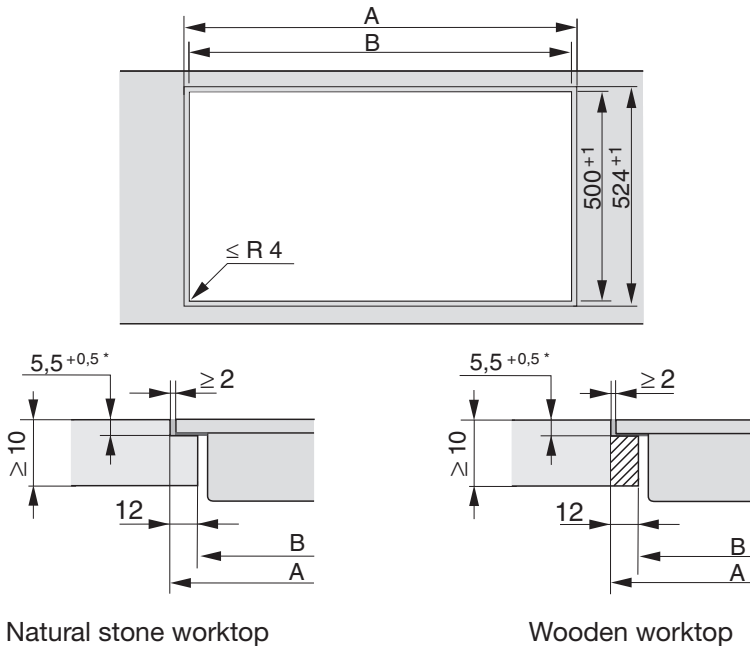
If the SmartLine appliance is installed in combination with a downdraft extractor, the latter must be installed first.

## **Induction wok next to the downdraft extractor**

The induction wok can only be fitted on the side of the downdraft extractor opposite the exhaust connection.

# Installation

## Worktop cut-out – flush-fit



Natural stone worktop

Wooden worktop

\*  $7^{+0,5}$  mm with CS 7611 FL

### Information for calculating the cut-out

The appliances overlap the stepped cut-out by 10 mm.

When installing several appliances, a distance of 2 mm must be observed between the individual appliances.


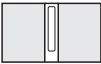





#### Calculating cut-out dimension **A**

1 appliance = width of the appliance plus 2 mm on the right, plus 2 mm on the left.  
Several appliances = total width of the appliances plus 2 mm distance between the appliances, plus 2 mm on the right, plus 2 mm on the left

Calculating cut-out dimension **B** = cut-out dimension **A** minus 12 mm on the right, minus 12 mm on the left.







Some examples are illustrated below.

## Installation with a downdraft extractor

Sample combinations	Number x width [mm]		Dimension A [mm]	Dimension B [mm]
	Cooking appliances	Downdraft extractor		
	1 x 378	1 x 120	504 <sup>+1</sup>	480 <sup>+1</sup>
	2 x 378	1 x 120	884 <sup>+1</sup>	860 <sup>+1</sup>
	1 x 378 1 x 620	2 x 120	1248 <sup>+1</sup>	1224 <sup>+1</sup>
	3 x 378	2 x 120	1386 <sup>+1</sup>	1362 <sup>+1</sup>
	2 x 378 1 x 620	2 x 120	1628 <sup>+1</sup>	1604 <sup>+1</sup>
	4 x 378	2 x 120	1766 <sup>+1</sup>	1742 <sup>+1</sup>
	1 x 620	2 x 120	868 <sup>+1</sup>	844 <sup>+1</sup>

# Installation

## Installation without a downdraft extractor

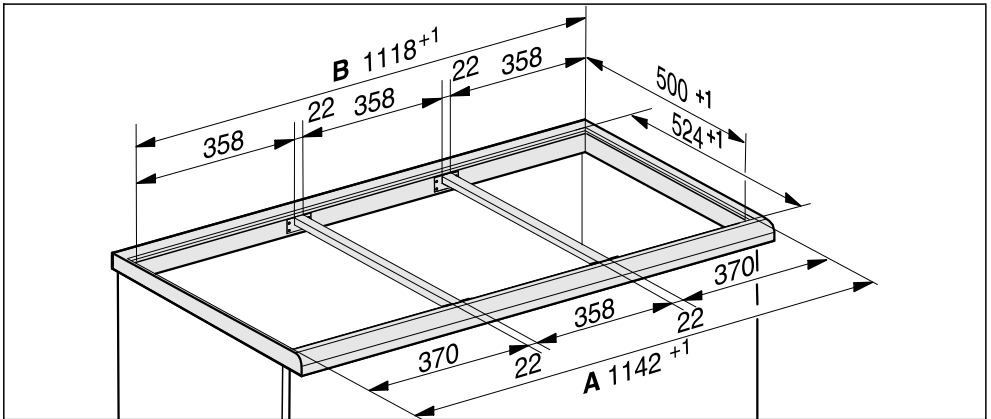
Sample combinations	Number x width [mm] Cooking appliances	Dimension A [mm]	Dimension B [mm]
	1 x 378	382 <sup>+1</sup>	358 <sup>+1</sup>
	2 x 378	762 <sup>+1</sup>	738 <sup>+1</sup>
	1 x 378 1 x 620	1004 <sup>+1</sup>	980 <sup>+1</sup>
	3 x 378	1142 <sup>+1</sup>	1118 <sup>+1</sup>
	2 x 378 1 x 620	1384 <sup>+1</sup>	1360 <sup>+1</sup>
	4 x 378	1522 <sup>+1</sup>	1498 <sup>+1</sup>

## Spacer bars – flush-fit

When installing several SmartLine appliances, an additional spacer bar must be fitted in between the individual appliances.

The clips supplied with the spacer bars are only required for installing a CSDA 700x FL.

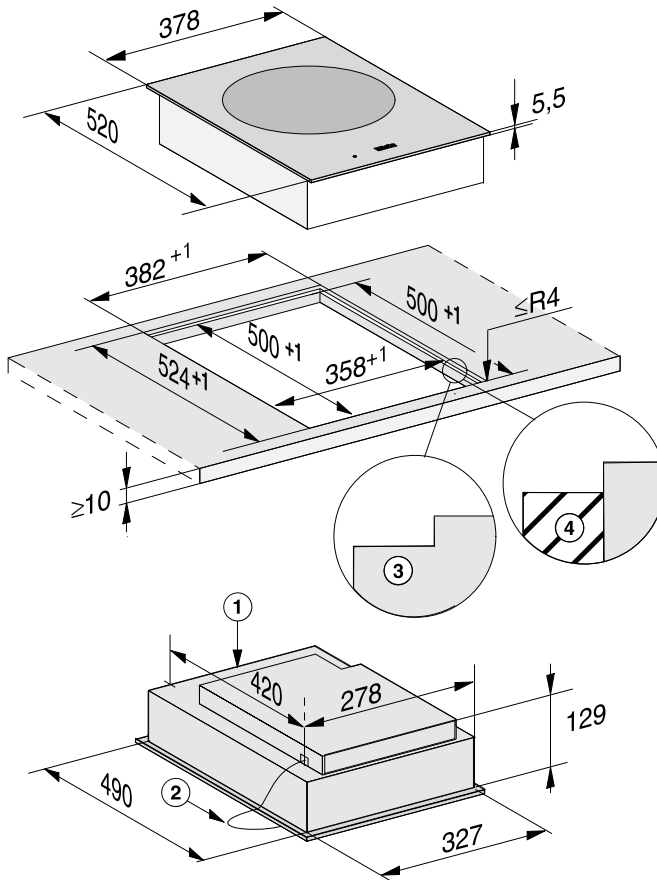
Installing 3 appliances and 2 spacer bars



# Installation

## Installation dimensions – Flush

All dimensions in this instruction booklet are given in mm.



- ① Front
- ② Mains connection cable, L = 2000 mm
- ③ Stepped cut-out (for detailed illustrations, see “Installation – Worktop cut-out – flush-fit”)
- ④ 12 mm wooden frame (not supplied, for detailed illustrations, see “Installation – Worktop cut-out – flush-fit”)



## Installation – flush-fit

### Preparing the worktop

- Create the worktop cut-out.  
Remember to maintain the minimum safety distances (see "Installation – Safety distances").
- Seal the cut surfaces of **wooden worktops** with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

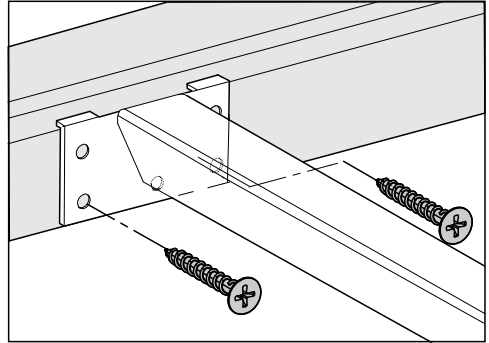
Make sure the sealant does not come into contact with the top surface of the worktop.

- For wooden worktops, secure the wooden frames 5.5 mm below the upper edge of the worktop. For CS 7611 FL, the wooden frame must be secured 7 mm under the upper edge of the worktop.

### Fitting the spacer bars

Use the middle screw holes if one of the following SmartLine appliances is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)

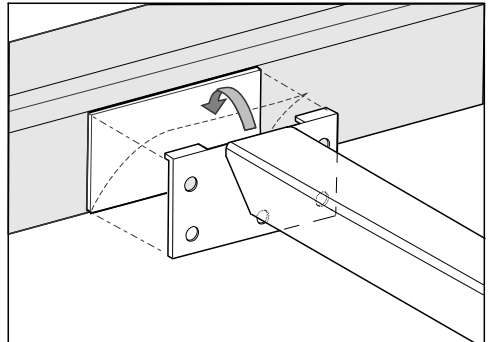
### Wooden worktops



- Position the spacer bars flush onto the lower step of the stepped cut-out.
- Secure the spacer bars 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 spacer bars.



- Stick the tape onto the lower step of the stepped cut-out.
- Position the spacer bars flush onto the lower step of the stepped cut-out.
- Press the spacer bars firmly into place.

# Installation

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## Installing the SmartLine appliance

- Stick the supplied sealing strip under the edge of the SmartLine appliance. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cut-out.
- Position the SmartLine appliance in the worktop cut-out. When doing this, make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal with the worktop.
- Connect the SmartLine appliance to the mains electrical supply.
- If required, connect the SmartLine appliance to the gas supply (see “Installation – Gas connection”).
- Check that the SmartLine appliance works.
- Seal the gaps between the individual SmartLine appliances and between the appliances and the worktop with a silicone sealant that is heat-resistant to at least 160 °C.

Unsuitable sealant can damage natural stone.

For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone. Please follow the manufacturer's instructions.

## Electrical connection

 Risk of damage from incorrect connection.

Incorrect installation, maintenance and repairs can be dangerous to users.

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

This SmartLine appliance must be connected to the electricity supply by a qualified electrician.

The electrician must be familiar with and comply with the national regulations and any additional regulations of the local electricity provider.

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

## Total power output

See data plate.

## Connection data

The connection data is given on the data plate. Please ensure this information matches the household mains supply.

## Residual current device

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

## Disconnecting devices

It must be possible to disconnect the SmartLine appliance from the mains at all poles using disconnecting devices. A contact distance of at least 3 mm must be observed in the switched-off state. The disconnecting devices are overcurrent protection devices and residual current protection devices.

# Installation

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## Replacing the mains connection cable



Danger of electric shock!

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

The mains connection cable must only be replaced in accordance with current local and national safety regulations.

When replacing the mains connection cable, it must be replaced with cable type H 05 VV-F by a Miele authorised service technician or a suitably qualified and competent electrician in order to avoid a hazard. These cables are available from Miele.







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