

Operating and installation instructions

Ceramic cooktops with induction



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

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 and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance. Miele cannot be held liable for non-compliance with these 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 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

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ 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 they could be tempted into climbing onto the appliance.
- ▶ **Danger of burning or scalding!**
Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- ▶ **Danger of suffocation!** Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.
- ▶ Activate the system lock to ensure that children cannot switch on the cooktop inadvertently. Use the safety lock when the cooktop is in use to prevent children from altering the settings selected.

Technical safety

- ▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ A damaged appliance is dangerous. Check it for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ 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. 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.
- ▶ To avoid the risk of damage to the cooktop, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting it to the mains. Consult a qualified electrician if in doubt.
- ▶ Do not connect the cooktop to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this 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.

Warning and Safety instructions

- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved 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.
- ▶ The cooktop must be connected to the electricity supply by a qualified electrician (see "Electrical connection").
- ▶ 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 approved service technician or suitably qualified 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!**
Do not use the cooktop if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, disconnect it from the mains electricity supply and contact Miele.

Warning and Safety instructions

- ▶ If the cooktop is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the cooktop is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent 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.

Warning and Safety instructions

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.
- ▶ Due to the high temperatures radiated, objects left near the cooktop when it is in use could catch fire.
Do not use the cooktop to heat up the room.
- ▶ 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.
Disconnect the cooktop from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ Flames could set the grease filters of a 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 container, causing it 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.

Warning and Safety instructions

- ▶ 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 blender, 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.
- ▶ 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 cooking zones when they are hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade. Wear oven gloves. Allow the cooking zones to cool down and clean them with a suitable ceramic cooktop cleaning agent.

Warning and Safety instructions

- ▶ 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.
- ▶ Induction heating works extremely quickly. Therefore, 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. Do not use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: Please note that the area immediately surrounding the cooktop is electromagnetically charged. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc., do not leave them in the immediate vicinity of the 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.
- ▶ This 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 appliance 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 housing by the fan and damage the fan or impair cooling.

Warning and Safety instructions

- ▶ Do not use two pans on a cooking zone, extended zone or PowerFlex zone at the same time.
- ▶ If the pan only partially covers the cooking zone, the handle could become very hot.
Ensure that you always place the pan in the middle of the cooking zone.

Warning and Safety instructions

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).

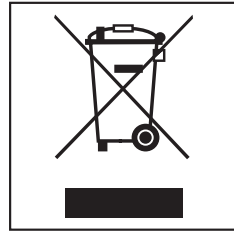
Disposal of the packing material

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 materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Therefore, please do not dispose of your old appliance with your household waste.



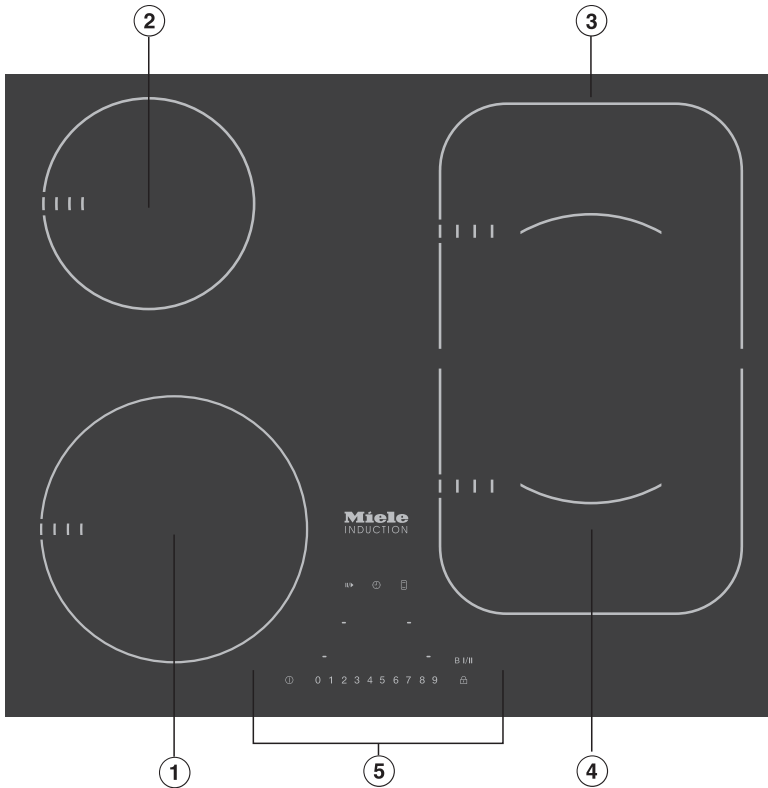
Please dispose of it at your local community waste collection / recycling centre.

Ensure that your old appliance presents no danger to children while being stored for disposal.

Overview

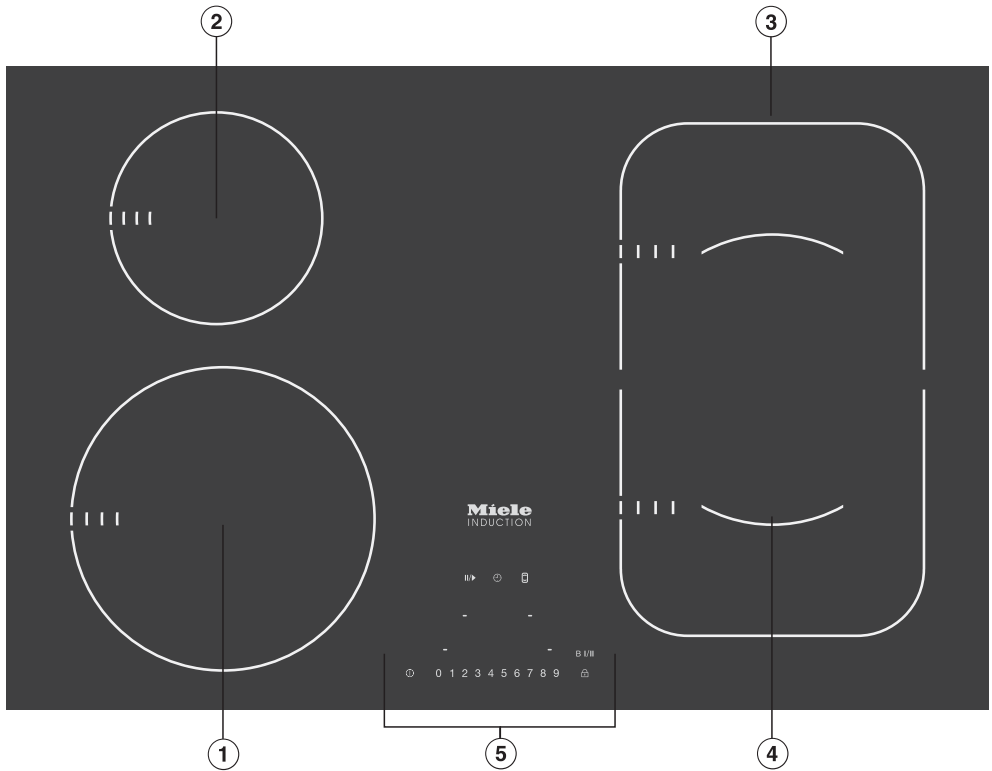
Cooktop

KM 6322 / KM 6323



- ① Cooking zone with Booster
- ② Cooking zone with Booster
- ③ PowerFlex cooking zone with TwinBooster
- ④ PowerFlex cooking zone with TwinBooster
- ③④ can be combined to form PowerFlex cooking area
- ⑤ Controls / Indicators

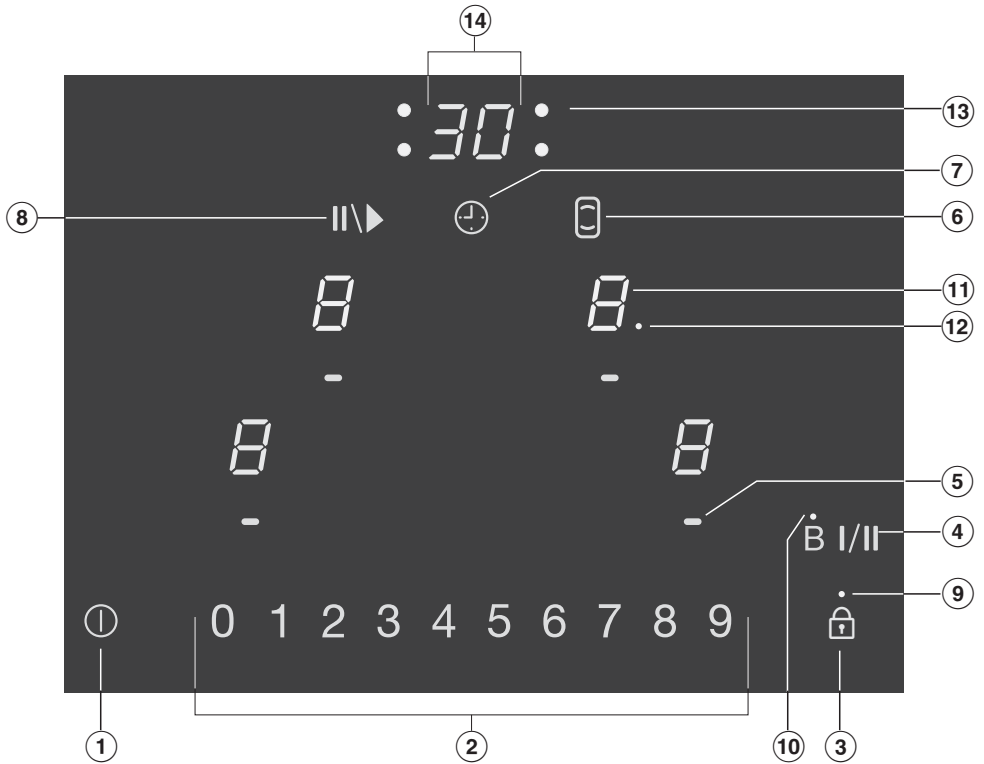
KM 6347 / KM 6348



- ① Cooking zone with Booster
- ② Cooking zone with Booster
- ③ PowerFlex cooking zone with TwinBooster
- ④ PowerFlex cooking zone with TwinBooster
- ③④ can be combined to form PowerFlex cooking area
- ⑤ Controls / Indicators

Overview

Controls / Indicators



Sensor controls

- ① For switching the cooktop on/off
- ② Number sensors
 - For setting the power level
 - For setting the time
- ③ For activating/deactivating the system lock/safety lock
- ④ For switching on/off the Booster/TwinBooster
- ⑤ For selecting the cooking zone
- ⑥ For switching the PowerFlex cooking area on/off

⑦ Timer

- For switching on and off
- For switching between timer functions
- For selecting a cooking zone (see "Switching a cooking zone off automatically")

⑧ For activating/deactivating Stop & Go

Indicator lights

⑨ System lock/Safety lock activated

⑩ Booster/TwinBooster activated

⑫ Auto heat-up or extended power setting (see "Programming")

⑬ For cooking zone selection, e.g. rear right burner

⑪ Cooking zone display

<i>0</i>	Cooking zone ready for use
<i>h</i>	Keeping warm setting
<i>1 to 9</i>	Power setting
<i>,</i>	TwinBooster level 1
<i>,,</i>	Booster / TwinBooster level 2
<i>-</i>	PowerFlex cooking area activated
<i>∪</i>	No pan on cooking zone or pan unsuitable (see "Induction")
<i>≡</i>	Residual heat
<i>R</i>	Auto heat-up

Timer display






⑭ Duration in minutes

LL System lock/Safety lock activated

dE Demonstration mode activated

Overview







Cooking zone data

Cooking zone	KM 6322 / KM 6323	
	Ø in cm*	Rating in watts for 230 V**
	14–20	Normal Booster 1850 3000
	10–16	Normal Booster 1400 2200
	15–23	Normal TwinBooster, level 1 TwinBooster, level 2 2100 3000 3700
	15–23	Normal TwinBooster, level 1 TwinBooster, level 2 2100 3000 3700
	22–23 / 15 x 23 – 23 x 39	Normal TwinBooster, level 1 TwinBooster, level 2 3400 4800 7400
		Total 7400

* 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.

Overview

Cooking zone	KM 6347 / KM 6348	
	Ø in cm*	Rating in watts for 230 V**
	16–23	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3700
	10–16	Normal 1400 Booster 2200
	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3700
	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3700
 + 	22–23 / 15 x 23 – 23 x 39	Normal 3400 TwinBooster, level 1 4800 TwinBooster, level 2 7400
		Total 7400

* 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.

Using for the first time

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, warranty" 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 (but not 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

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 very much shorter than on conventional cooktops.

The induction principle

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


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

The \mathcal{U} symbol flashes alternately with the power setting selected in one of the cooking zones

- if it 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 when it is switched on.

If a suitable pan is placed on the cooking zone within 3 minutes, \mathcal{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.

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

Danger of burning!

Do not use the cooktop as a resting place for items. Switch the cooking zones off after use with the appropriate sensor and do not rely on the pan detector.

Induction

Noises

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

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

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

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

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

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

Pans

Suitable pans:

- Stainless steel pans with a base that can be magnetised.
- Enamelled steel pans.
- Cast iron pans.

Unsuitable pans:

- Stainless steel pans without a magnetic base.
- Aluminium and copper pans.
- Glass, ceramic or earthenware pots and pans.

To test whether a pot or pan is suitable for use on an induction cooktop, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable. If an unsuitable pan is used, the \mathcal{U} symbol will flash alternately with the power setting selected.

Please be aware that the properties of the pan base can affect the evenness with which food heats up in the pan.

- To make optimum use of the cooking zones, choose pans with diameters larger than the innermost markings but smaller than the outermost markings (see "Cooking zone data"). If the diameter of the pan is smaller than the innermost marking, the pan will not be recognised and \mathcal{U} will flash alternately with the power setting selected.
- Do not use pots and pans with bases with pronounced edges or ridges. These could scratch or scour the cooktop surface permanently.

- Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.
- Often the maximum diameter quoted by manufacturers refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

Tips on saving energy

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

Power level range

The cooktop is programmed with 9 power levels at the factory. If you wish to fine-tune a setting, you can extend the power setting range to 17 power levels (see "Programming").

	Settings	
	Default setting (9 power levels)	Extended settings (17 power levels)
Keeping warm function	h	h
Melting butter Dissolving gelatine Melting chocolate	1–2	1–2.
Making milk puddings	2	2–2.
Warming small quantities of liquid Cooking rice	3	3–3.
Defrosting frozen vegetables (blocks)	3	2.–3
Making porridge	3	2.–3.
Warming liquid and semi-solid foods Making omelettes or lightly fried eggs Steaming fruit	4	4–4.
Cooking pasta/dumplings	4	4–5.
Steaming vegetables and fish	5	5
Defrosting and reheating frozen food	5	5–5.
Gently frying eggs (without overheating the fat)	6	5.–6.
Bringing large quantities of food to the boil, e.g. casseroles Thickening custard and sauces, e.g. hollandaise	6–7	6.–7
Gentle braising (without overheating the fat) of fish, schnitzel and sausages	6–7	6.–7.
Frying pancakes, potato fritters etc.	7	6.–7
Braising for stews	8	8–8.
Boiling large quantities of water Bringing to the boil	9	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 level below the one specified.

Operation

Operating principles

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

A tone sounds each time a sensor is touched.

In order to set or alter a power level or a duration, the cooking zones and the timer must be "active". To activate a cooking zone or the timer, touch the sensor for selecting the relevant cooking zone or the timer. After you have touched the sensor, the relevant cooking zone or the timer display will start to flash. The cooking zone or the timer is "active" whilst the display is flashing and you can set a power level or a duration.

Exception: If only one of the cooking zones is in use, you can alter the power level without activating the cooking zone.

Malfunction due to dirty and/or covered sensors:

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

Keep the sensors and indicators clean and do not place anything on top of them. Do not place hot pans on them.


Fire hazard!

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

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


Switching the cooktop on

- Touch the  sensor.

 appears in each of the cooking zone indicators. If no further entry is made, the cooktop will turn itself off after a few seconds for safety reasons.

Selecting/Changing the power setting


- Briefly touch the sensor of the desired cooking zone.

 will flash alternately with the selected power setting in the cooking zone display.

- Touch the appropriate number sensor for the power setting you want.

The power setting selected flashes in the display for a few seconds to start with and then lights up constantly.

Switching off


- To switch a cooking zone off, touch the sensor for the required cooking zone twice.
- To switch off the cooktop and all the cooking zones, touch the  sensor.

Residual heat indicator

If a cooking zone is still hot, the residual heat indicator will light up after it has been switched off.

The lines of the residual heat indicator go out one after another as the cooking zone cools down. The last horizontal line only goes out when the cooking zone is safe to touch.

The residual heat indicators will flash if there is a power cut during use or while residual heat is still present or if you have opened the programming function while residual heat is still present.

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

Operation

Selecting the power setting - extended setting range

- Touch the area between the sensors.



The power level selected flashes in the display for a few seconds to start with and then lights up constantly. The intermediate setting will be represented by an illuminated dot next to the number.

PowerFlex cooking area

The PowerFlex cooking zones can be combined to form a PowerFlex cooking area (see "Guide to the appliance - Cooktop"). Settings for the cooking area are controlled by the rear or left PowerFlex cooking zone.

Switching on

- Touch the  sensor.

 will flash in the display for the rear or left cooking zone.  will appear in the display for the front or right cooking zone.

- Set the power level you want by touching the appropriate number sensor for the rear or left cooking zone.

Switching off

- Touch the  sensor.

Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest setting 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

- Briefly touch the sensor of the desired cooking zone.
- Touch the sensor for the continued cooking setting you want until an audible tone sounds and the indicator light to the right of the continued cooking setting lights up in the cooking zone display.

During the Auto-heat up time (see chart) the indicator light next to the continued cooking setting selected will light up. In the extended range of power settings (see "Programming"), *H* flashes alternately with the continued cooking setting selected.

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

Deactivating

- Briefly touch the sensor of the desired cooking zone.
- Touch the continued cooking setting which has been selected until the indicator light or *H* goes out.

or

- Select a different power setting.

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 setting range has been extended (see "Programming").

Operation

Booster

The cooking zones are equipped with a Booster or TwinBooster (see "Overview – Cooktop"). You can use the Booster function for a maximum of two cooking zones at the same time.

When activated, the power is boosted for a maximum of 15 minutes so that large quantities can be heated quickly, e.g. water for cooking pasta.

If the Booster function is switched on when

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

Cooking zones are networked in pairs to supply the power for the Booster function. When the Booster function is selected, a proportion of energy is taken away from the linked cooking zone and the following happens within the pairs:

- Auto heat-up is deactivated.
- The power setting is reduced.
- The linked cooking zone is switched off.

Switching on the Booster

- Briefly touch the sensor of the desired cooking zone.
- Select a power setting if necessary.
- Touch the **B I/II** sensor.

The indicator for the Booster lights up, and ,, starts to flash in the cooking zone display. After a few seconds, ,, will light up constantly and the indicator light will go out.

Switching on the TwinBooster, level 1

- Briefly touch the sensor of the desired cooking zone.
- Select a power setting if necessary.
- Touch the **B I/II** sensor.

The indicator for the Booster lights up, and , starts to flash in the cooking zone display. After a few seconds, , will light up constantly and the indicator light will go out.

Switching on the TwinBooster, level 2

- Briefly touch the sensor of the desired cooking zone.
- Select a power setting if necessary.
- Touch the **B I/II** sensor twice.

The indicator for the Booster lights up, and ,, starts to flash in the cooking zone display. After a few seconds, ,, will light up constantly and the indicator light will go out.

Switching off the Booster / TwinBooster

- Briefly touch the sensor of the desired cooking zone.

- Touch the **B I/II** sensor repeatedly until the indicator light for the Booster goes out and the cooking zone setting appears in the display.

or

- Briefly touch the sensor of the desired cooking zone.
- Select a different power setting.

Operation

Keeping warm

The keeping warm function is not designed to reheat food from the cold state. It is only for keeping food warm directly after cooking.

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

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

Setting the keeping warm function

- Briefly touch the sensor of the desired cooking zone.
- Touch the area between the 0 and 1 sensors.

h will appear in the cooking zone display.

Switching off the keeping warm function

- Briefly touch the sensor of the desired cooking zone.
- Touch the "0" sensor.

The cooktop must be switched on to use the timer.
You can select a time from 1 minute to 99 minutes.


The timer can be used for two different functions:



- For setting the minute minder.
- To set a cooking zone to switch off automatically.

Minute minder

Setting

Example: You want to set a time of 15 minutes.

- Make sure the cooktop is switched on.
- Touch the  sensor.

 appears in the display,  flashes on the right.

First the tens digit is set, then the units digit.

- Touch the number sensor which corresponds to the tens position (1 in this case).


The timer display will change and *1* will start flashing on the right-hand side.

- Touch the number sensor which corresponds to the units position (5 in this case).


The timer display will change. The *1* moves to the left and *5* appears on the right.

The minute minder will begin to count down.

Making changes

- Touch the  sensor.
- Set a new minute minder time, as described above.

Deleting the minute minder

- Touch the  sensor until  appears in the timer display.

Timer

Switching a cooking zone off automatically

You can set a time after which the cooking zone will switch off automatically. This function can be used on all cooking zones at the same time.

If the time programmed is longer than the maximum operational time allowed, the cooking zone will switch off after the maximum time allowed (see "Safety switch-off").

- Select a power setting for the zone you require.
- Keep touching the ⌚ sensor until the indicator light for this cooking zone starts flashing.

If several cooking zones are on, the indicator lights flash in a clockwise direction, starting with the front left.

- Select the time you require.

- If you want to set another cooking zone to switch off automatically, follow the same steps as described above.



If more than one switch-off time is programmed, the shortest time remaining will be displayed, and the corresponding indicator light will flash. The other indicator lights will light up constantly.

- If you want to show the time remaining for another zone which is counting down in the background, touch the ⌚ sensor repeatedly until the indicator light for the zone you require flashes.


Using both timer functions at the same time

The minute minder and automatic switch-off functions can be used at the same time.

If you have programmed in one or more switch-off times, and would like to use the minute minder as well:


- Touch the  sensor repeatedly until the indicator lights of the programmed cooking zones light up constantly and  appears in the timer display.
- Set the time as described above.

If you have set the minute minder and would like to programme in one or more switch-off times as well:

- Touch the  sensor repeatedly until the indicator light for the zone you require flashes.
- Set the time as described above.

Shortly after the last entry, the timer display switches to the function with the shortest remaining time.

If you want to show the times remaining which are counting down in the background:

- Touch the  sensor repeatedly until
 - the indicator light for the required cooking zone flashes (automatic switch-off).
 - The timer display (minute minder) starts flashing.

Starting with the shortest time remaining which is shown in the display, all cooking zones which are switched on and the minute minder are selected clockwise.

Additional functions

Stop & Go

When Stop & Go is activated, the power of all cooking zones in use is reduced to power setting 1.

The cooking zone power settings and the timer settings cannot be altered and the cooktop can only be switched off. A set minute minder and Booster time will continue to count down. Auto heat-up and automatic switch-off times set will be put on hold.

When Stop & Go is deactivated, the cooking zones will operate at the power setting previously selected and the Auto heat-up and automatic switch-off times will resume running.

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

Activation / Deactivation

- Touch the II/▶ sensor.

Use this function when the sensors need to be cleaned quickly or there is a risk of boiling over.

Safety lock / System lock

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

Three-finger control is the default setting. You can change the default to one-finger control (see "Programming").

Your cooktop is equipped with a system lock and a safety lock to prevent the cooktop and the cooking zones being switched on or any settings being altered.


The **system lock** is activated when the cooktop is switched off. When it is activated, the cooktop cannot be switched on and the timer cannot be used. The cooktop is programmed so that the system lock must be activated manually. It can be programmed to be activated automatically 5 minutes after the cooktop has been switched off if the system lock is not manually activated first (see "Programming").

The **safety lock** is set when the cooktop is switched on. When the safety lock is activated:

- The power settings for the cooking zones and the timer settings cannot be changed.
- The cooking zones, entire cooktop and the timer can be switched off, but once switched off cannot be switched on again.


If a locked sensor is touched when the safety lock or the system lock is activated, the indicator light comes on and **LL** appears in the timer display for a few seconds.

Activating

- Touch the  sensor and the sensor controls for both right cooking zones until **LL** appears in the timer display and the indicator light for the safety lock lights up.

The indicator light and **LL** go out after a short while.

Deactivating

- Touch the  sensor and the sensor controls for both right cooking zones until **LL** appears in the timer display and the indicator light for the safety lock goes out.

Safety features

Safety switch-off

Safety switch-off with an overlong cooking time

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 the residual heat indicators appear. The cooking zone can be operated again after it has been switched off and back on.

Safety switch-off if the sensors are covered

Your cooktop will turn off automatically if one or several of the sensors 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 tea towel. *F* flashes in the timer display and a buzzer sounds every 30 seconds for 10 minutes.

When you remove the objects or soiling, *F* goes out, the buzzer stops, and the cooktop is ready for use again.

Overheating protection

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

Induction coils

- Any Booster function in operation will be switched off.
- The set power level will be reduced.
- The cooking zone switches off automatically. *FE* flashes in the timer display alternating with *44*.

You can use the cooking zones 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 will be reduced.
- The cooking zones switch off automatically.

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

The overheating protection mechanism can be triggered by:

- 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.

Cleaning and care



Danger of burning!

The cooking zones must be switched off. The cooktop needs to cool down.



Danger of injury!

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

Do not use a steam cleaner to clean the cooktop.

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

The external surfaces of this appliance are all susceptible to scratching.

Remove any cleaning agent residues immediately.

Clean the entire cooktop after each use. Allow it to cool down before cleaning. Dry the appliance after using water to clean it. This helps prevent lime deposits.

Unsuitable cleaning agents

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

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

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


This could damage the seals.

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

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

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

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

 **Danger of burning!**

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

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

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

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

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

Programming

You can programme certain settings on the cooktop to suit your personal needs. Several settings can be changed in succession.

After starting the programming function, *P* (programme) and an *S* (status) will appear in the timer display. With cooktops that have 3 cooking zones, an additional display appears at the back left.

The programme is displayed in the front left and rear left cooking zone displays.


Example:

Programme 03 =



front left *0*, rear left *3*

Programme 14 = front left *1*, rear left *4*

The status is displayed in the front right cooking zone display.

After the programming function is exited, an automatic reset is performed. It is concluded when an indicator light lights up briefly above the  sensor. Do not turn the cooking zone on until the reset is concluded.

Calling up programming

- With **the cooktop switched off**, touch the  and  sensors at the same time until the indicator light for the safety lock flashes.


Setting a programme

- To set the **units digit**, touch the sensor for the **rear left** cooking zone and then the appropriate number on the control panel.
- To set the **tens digit**, touch the sensor for the **front left** cooking zone and then the appropriate number on the control panel.


Setting the status

- Touch the sensor of the **front right** cooking zone and then the appropriate number on the control panel.



How to save the settings

- Touch the  sensor until the displays go out.

How to avoid saving the settings

- Touch the  sensor until the displays go out.

Programming

Programme ¹⁾		Status ²⁾	Settings
P00	Demonstration mode and factory default settings	S0	Demonstration mode on ³⁾
		S1	Demonstration mode off
		S9	Factory default settings reinstated
P01	Stop & Go	S0	Off
		S1	On
P02	Number of power settings	S0	9 power settings
		S1	17 power settings ⁴⁾
P03	Induction warning tone when there is no pan or the pan is unsuitable	S0	Off
		S1	Quiet
		S2	Medium
		S3	Loud
P04	Keypad tone when a sensor is touched	S0	Off
		S1	Quiet
		S2	Medium
		S3	Loud
P05	Audible tone for the timer	S0	Off
		S1	Quiet
		S2	Medium
		S3	Loud
P06	Safety lock / System lock	S0	One-finger control with 
		S1	Three-finger control by touching  and the sensors for selecting the right-hand cooking zones at the same time
P07	System lock	S0	Activating the system lock manually
		S1	Activating the system lock automatically and manually
P08	Auto heat-up	S0	Off
		S1	On

Programming

Programme ¹⁾		Status ²⁾	Settings
P10	Con@ctivity - only on communication-enabled appliances retrofitted with a communication module/dongle	S0	Not available
		S1	Signed off
		S2	Signed on
P15	Audible tone if the sensors are covered	S0	Off
		S1	On
P16	Sensor switch reaction speed	S0	Slow
		S1	Normal
		S2	Fast

1) Programmes not shown here have no allocation.

2) The factory setting is shown in bold.


3) After switching the cooktop on, *dE* appears in the timer display for several seconds.


4) The intermediate settings are shown in the cooking zone display by a dot after the power setting. Auto heat-up is indicated by *R* flashing alternately with the continued cooking setting.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele. If, after reading this guide, you can't remedy the problem yourself, please call Miele (see back cover for details).

Please note, however, 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.

 **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.

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

Problem solving guide

Problem	Possible cause and remedy
<p>After switching the cooktop on, <i>LE</i> appears in the timer display for several seconds.</p>	<p>The system lock or safety lock is activated.</p> <ul style="list-style-type: none"> ■ Deactivate the system lock or safety lock (see "System lock / Safety lock").
<p><i>F</i> flashes in the timer display and the cooktop switches off automatically.</p>	<p>One or several of the sensors are covered, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.</p> <ul style="list-style-type: none"> ■ Remove the obstruction and/or clean the cooktop (see "Safety switch-off").
<p>After switching on the cooktop, <i>dE</i> appears in the timer display for several seconds. The cooking zones do not heat up.</p>	<p>The cooktop is in demonstration mode.</p> <ul style="list-style-type: none"> ■ You need to deactivate Demonstration mode (see "Programming").
<p>A cooking zone switches itself off automatically.</p>	<p>A cooking zone might have been operated for too long.</p> <ul style="list-style-type: none"> ■ You can use the cooking zone again by switching it back on (see "Safety switch-off").
<p>A cooking zone or the whole cooktop switches off automatically.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection".
<p>The Booster has automatically switched off early.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection".
<p>The cooking zone is not working in the usual way on the power setting selected.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection".
<p>Power setting 9 is automatically reduced if you select power setting 9 on two linked cooking zones or extended zones at the same time.</p>	<p>Operating both zones at power setting 9 would exceed the permitted maximum power for the cooktop.</p> <ul style="list-style-type: none"> ■ Use another cooking zone which is not linked.

Problem solving guide

Problem	Possible cause and remedy
<p>The food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on.</p>	<p>There is too much food in the pan.</p> <ul style="list-style-type: none"> ■ Start cooking at the highest power setting and then turn down to a lower one manually later on.
	<p>The pan is not conducting heat properly.</p> <ul style="list-style-type: none"> ■ Use a different pan which is better able to conduct heat on an induction cooktop.
<p>A noise can be heard after the appliance is switched off.</p>	<p>The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.</p>
<p>One or several residual heat indicators is flashing.</p>	<p>There was a power failure during operation or when residual heat was present. You accessed the programming function while residual heat was still present.</p>
<p>The sensor switches show increased sensitivity or fail to react.</p>	<p>The sensitivity level of the sensor switches has changed.</p> <ul style="list-style-type: none"> ■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the cooktop. The area surrounding the cooktop must not be too dark. ■ Make sure that there is nothing covering the sensors or the cooktop. Take any pans off the cooktop and wipe away any food deposits. ■ Interrupt the power supply to the cooktop for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele.

Problem solving guide

Problem	Possible cause and remedy
<i>FE</i> alternating with a number flashes in the timer display.	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none">■ See "Overheating protection".
	<p><i>FE47</i> or <i>FE48</i></p> <p>The fan is blocked or defective.</p> <ul style="list-style-type: none">■ Make sure it has not been blocked by something like a fork. Remove the cause of the blockage.■ If this fault message continues to appear in the display, contact Miele.
	<p><i>FE</i> and other numbers</p> <p>There is a fault in the electronic module.</p> <ul style="list-style-type: none">■ Interrupt the power supply to the cooktop for approx. 1 minute.■ If the problem persists after power is restored, please contact Miele.

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

These can be ordered online at:



or from Miele (see end of this booklet for contact details).

Saucepans and frying pans

Miele offer a wide range of pans which are perfect for Miele cooktops. Please refer to the Miele website for more details on individual products.

- Pans in various sizes
- Frying pan with lid
- Non-stick pan
- Wok
- Gourmet oven dishes

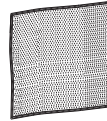
Cleaning and care products

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.

Con@ctivity


Your cooktop is communication enabled and via the dongle supplied with selected rangehoods can communicate with the rangehood (Con@ctivity).

The cooktop sends information on its operating status to the rangehood. The operation of the rangehood is automatically controlled by the power setting of the connected cooktop.

Further information regarding Con@ctivity is available on the internet and in the instruction manuals of the various components.

If you want to sign on your cooktop to the **Con@ctivity** system, you will first need to sign on the rangehood.

Signing on the cooktop

- With the cooktop **switched off**, touch the ① and  sensors at the same time until the indicator light for the safety lock flashes.


In the timer display *P* (programme) and 5 (status) will appear. On cooktops that have 3 cooking zones, an additional display appears at the back left.

- Touch the sensor for selecting the **front left** cooking zone and then the power setting 1 number sensor (Set Programme 10).
- Touch the sensor for selecting the **front right** cooking zone and then the power setting 2 number sensor (Set Status 2 = Sign on).

The signing on process starts and the number 2 flashes in the cooking zone display. The signing on process takes a few minutes. The number 2 will light up constantly when the process has been successfully completed.

- To save the setting, touch the ① sensor until the displays go out.
- Finish signing on the rangehood/master appliance (see the relevant instructions).

Signing off the cooktop

- With **the cooktop switched off**, touch the ① and  sensors at the same time until the indicator light for the safety lock flashes.


In the timer display *P* (programme) and 5 (status) will appear. On cooktops that have 3 cooking zones, an additional display appears at the back left.

- Touch the sensor for selecting the **front left** cooking zone and then the power setting 1 number sensor (Set Programme 10).
- Touch the sensor for selecting the **front right** cooking zone and then the power setting 1 number sensor (Set Status 1 = Sign off).

The signing off process starts and the number 1 flashes. The signing off process takes a few minutes. The number 1 will light up constantly when the process has been successfully completed.

- To save the setting, touch the ① sensor until the displays go out.

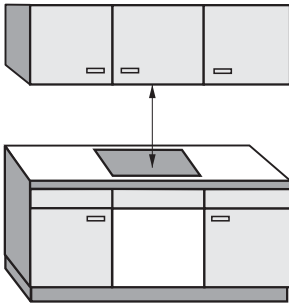
Safety instructions for installation

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

Fit the wall units and rangehood before fitting the cooktop to avoid damaging the cooktop.

- ▶ 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 as well.
- ▶ The cooktop must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This cooktop must not be installed above ovens unless these have a built-in cooling fan.
- ▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.
- ▶ The connection cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.
- ▶ Observe carefully the safety clearances listed on the following pages.

Safety distance above the cooktop



A minimum safety distance must be maintained between the cooktop and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the rangehood, a minimum safety distance of 600 mm must be maintained.

For any flammable objects, e.g. utensil rails, wall units etc., a minimum safety distance of 600 mm must be maintained between these objects and the highest part of the cooktop below.

When two or more 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 cooktop

Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear or 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 cooktop. Before installing the cooktop, check that the below clearance requirements are met.

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

Minimum horizontal distance from the **right edge** of the cooktop to a combustible surface:
50 mm.

Minimum horizontal distance from the **left edge** of the cooktop to a combustible surface:
50 mm.

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

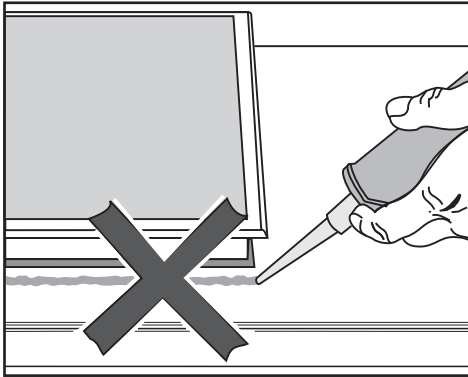
It is not necessary to fit an interim shelf underneath the cooktop but one may be fitted if you wish.

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

Cooktops with frame or bevelled edge

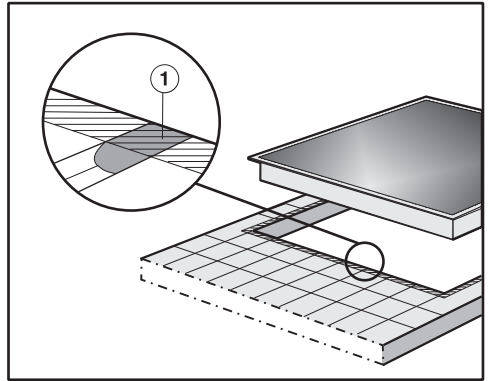
Installation notes

Seal between the cooktop and the worktop



Do not use sealant between the cooktop and the worktop. This could result in damage to the cooktop or the worktop if the cooktop ever needs to be removed for servicing. The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Tiled worktop

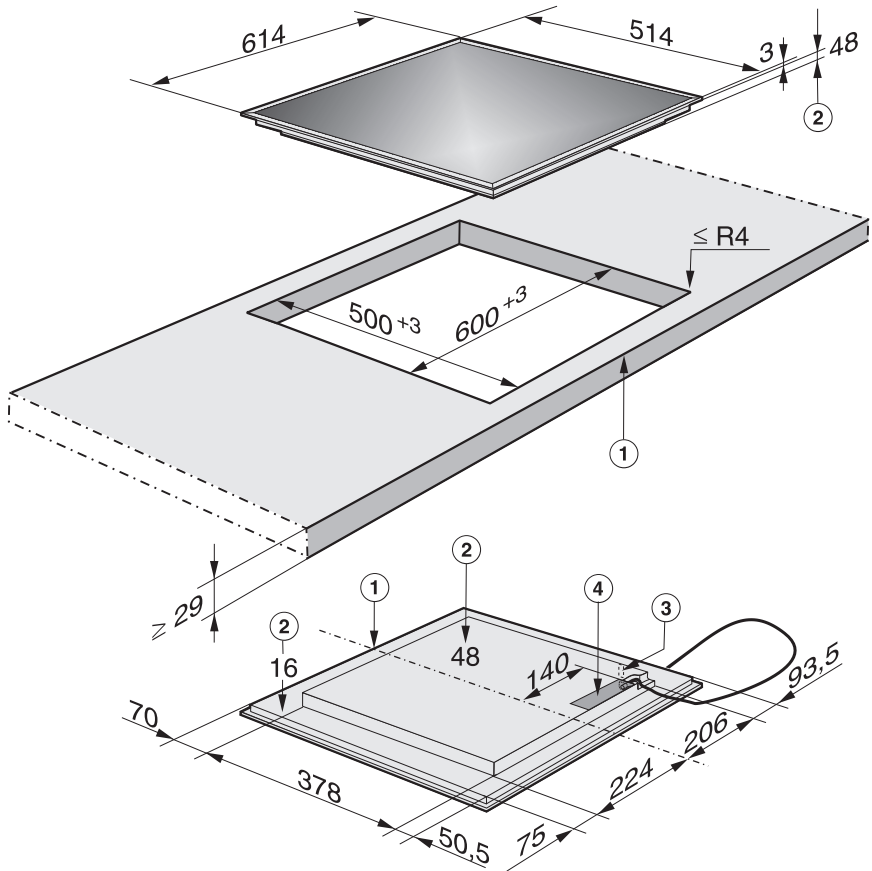


Grout lines ① and the hatched area underneath the cooktop frame must be smooth and even. If they are not, the cooktop will not sit flush with the worktop and the sealing strip underneath the cooktop will not provide a good seal between the cooktop and the worktop.

Cooktops with frame or bevelled edge

Building-in dimensions

KM 6322

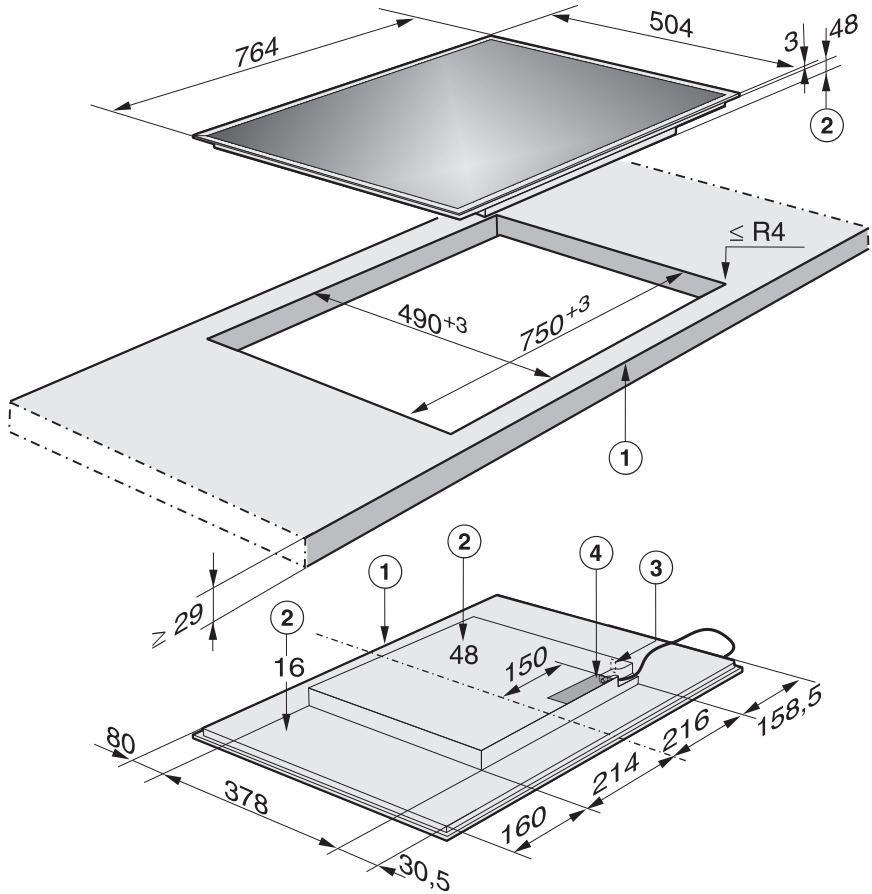


- ① Front
- ② Installation height
- ③ Con@ctivity connection
- ④ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the cooktop.

Cooktops with frame or bevelled edge

KM 6347



- ① Front
- ② Installation height
- ③ Con@ctivity connection
- ④ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the cooktop.

Cooktops with frame or bevelled edge

Installation

Preparing the worktop

- Make the worktop cut-out as shown in "Building-in dimensions". Observe the safety distances (see "Safety distances").
- Seal the cut surfaces on 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.

The seal underneath the cooktop will hold it securely in the cut-out. Any gap between the frame and worktop will reduce with time.

Connecting the mains connection cable to the appliance

The mains connection cable must be connected by a suitably qualified and competent electrician in accordance with current local and national safety regulations.

- Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

Installing the cooktop

- Feed the mains connection cable down through the cut-out.
- Place the cooktop centrally in the cut-out. When doing this, make sure that the seal under the cooktop sits flush with the worktop on all sides. This is important to ensure an effective seal all round.

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

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

- Connect the cooktop to the mains electricity supply.
- Check that the cooktop works.

Installation notes

Flush fit cooktops are only suitable for installation in natural stone (granite, marble), tiled or solid wood worktops. Certain models are suitable for building into glass worktops - please see advice under "Building-in dimensions". When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush fit cooktop.

The internal width of the base unit must be at least as wide as the internal cut-out width for the cooktop (see "Building-in dimensions"). This is to ensure that the casing can be easily removed for maintenance. If the underside of the cooktop is not freely accessible after installation, any sealant used to plug the gaps around the appliance must be removed to enable the cooktop to be lifted out of the cut-out should this be necessary.

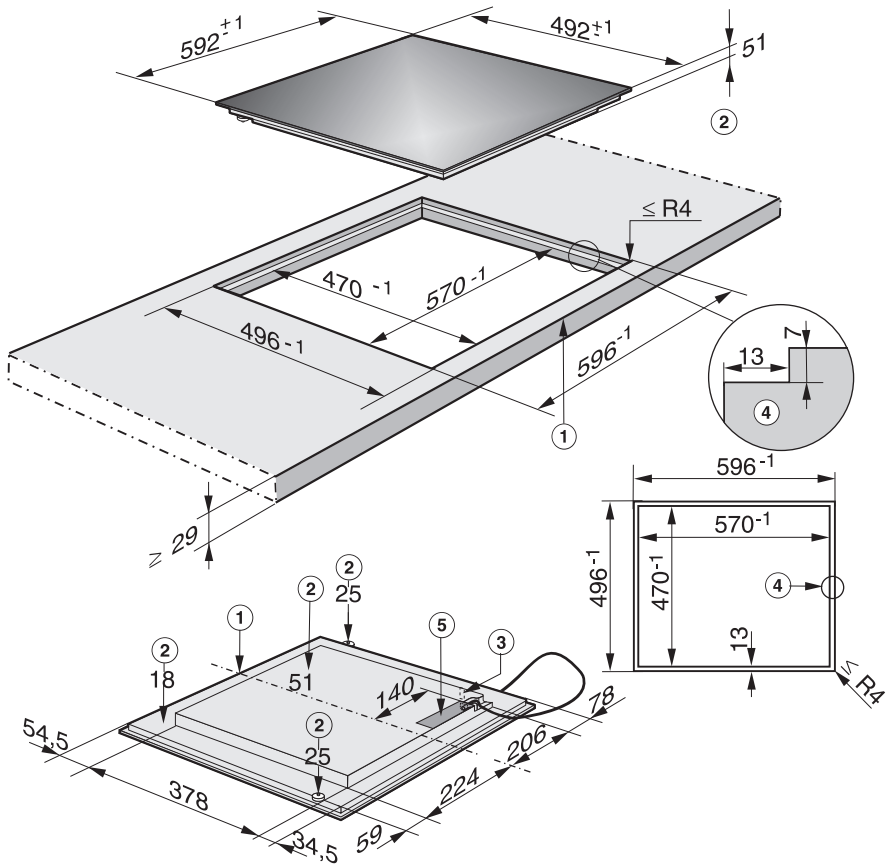
The cooktop can be installed

- in a suitable cut-out in a natural stone worktop.
- in a suitable cut-out in a tiled or solid wood worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Flush-fitted cooktops

Building-in dimensions

KM 6323



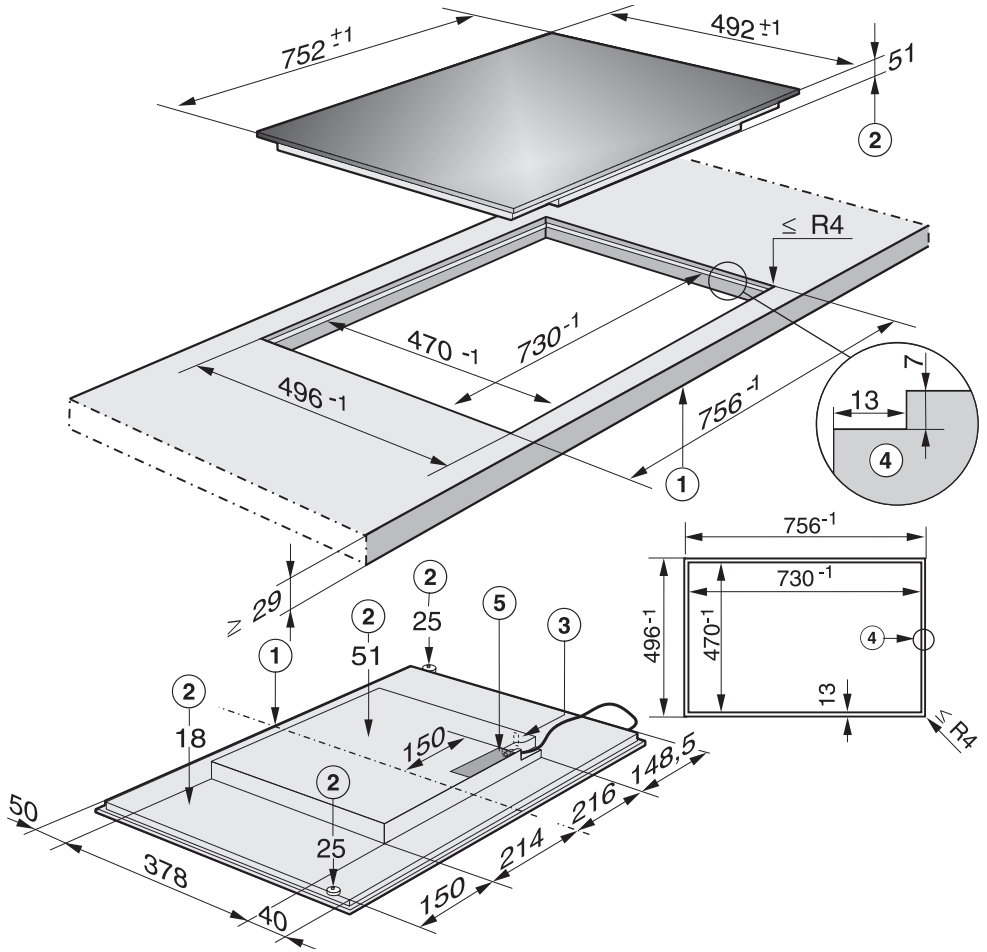
- ① Front
- ② Installation height
- ③ Con@ctivity connection
- ④ Stepped cut-out for granite or marble worktops
- ⑤ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the cooktop.

Cut-out dimensions for granite or marble worktops. Please take careful note of the inset diagram.

Flush-fitted cooktops

KM 6348



- ① Front
- ② Installation height
- ③ Con@ctivity connection
- ④ Stepped cut-out for granite or marble worktops
- ⑤ Mains connection box

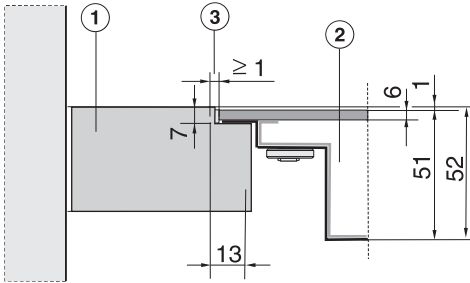
The mains connection cable (1440 mm long) is supplied separately with the cooktop.

Cut-out dimensions for granite or marble worktops. Please take careful note of the inset diagram.

Flush-fitted cooktops

Installation

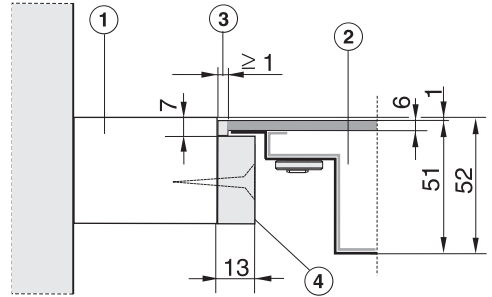
Granite and marble worktops



- ① Worktop
- ② Cooktop
- ③ Gap

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of gap ③ can vary (min. 1 mm).

Solid wood / tiled / glass worktops



- ① Worktop
- ② Cooktop
- ③ Gap
- ④ Wooden frame 13 mm (not supplied with appliance)

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of gap ③ can vary (min. 1 mm).

Preparing the worktop

- Make the worktop cut-out as shown in "Building-in dimensions". Observe the safety distances (see "Safety distances").
- Solid wood, tiled and glass worktops: Fix the wooden frame ④ 7 mm below the top edge of the worktop (see diagram).

Connecting the mains connection cable to the appliance

The mains connection cable must be connected by a suitably qualified and competent electrician in accordance with current local and national safety regulations.

- Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

Installing the cooktop

- Feed the mains connection cable down through the cut-out.
- Centre the cooktop in the cut-out.
- Connect the cooktop to the mains electricity supply.
- Check that the cooktop works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

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

Electrical connection



Danger of injury!

Incorrect installation, maintenance or repair work is dangerous to users. Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock). All electrical work must be carried out by a suitably qualified and competent person, in strict accordance with current national and local safety regulations. After installation, ensure that all electrical components are shielded and cannot be accessed by users.

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.

Connection must be made via a suitable isolator switch which provides disconnection on all poles and which complies with national and local safety regulations. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. The isolator switch must be easily accessible after the appliance has been built in.

Please see the wiring diagram for connection.

Residual current device

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

Mains connection cable

The cooktop must be connected to the electrical supply with a special connection cable, type H 05 VV-F (PVC insulated) with a suitable diameter.


Please see the wiring diagram for connection.

See the data plate on the cooktop for the correct voltage and frequency.

Replacing the mains connection cable

⚠ Danger of electrical shock!

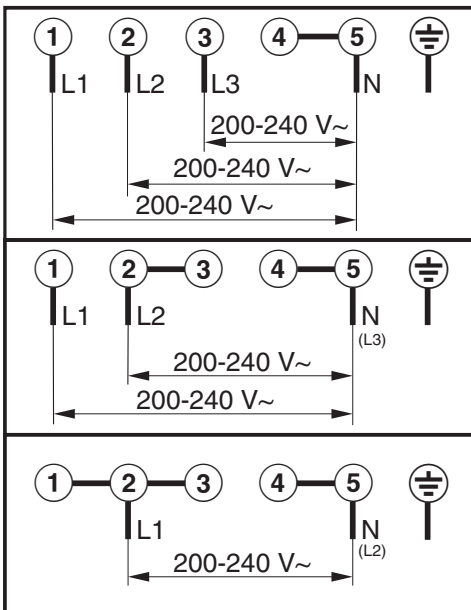
The mains connection cable must only be replaced by a suitably qualified and competent person in accordance with current local and national safety regulations.

The earth lead must be connected to the point marked .

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

The connection data is given on the data plate.

Wiring diagram



After sales service, data plate, warranty

After sales service

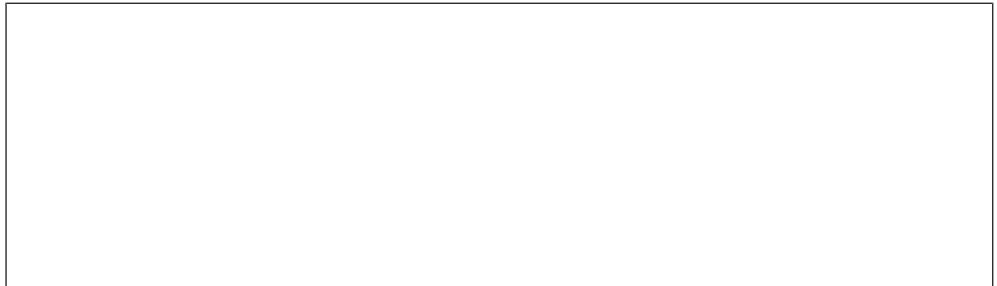
In the event of any faults which you cannot easily remedy, please contact Miele.

See back of this booklet for contact details.

Please quote the model and serial number of your appliance when contacting Miele.

Data plate

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



Warranty

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

For further information, please refer to your warranty booklet.

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