

Operating and installation instructions

Ceramic hobs with induction



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

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Warning and Safety instructions

This hob complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.

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

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

Warning and Safety instructions

Correct application

- ▶ This hob is intended for domestic use and use in other similar environments.
- ▶ This hob is not intended for outdoor use.
- ▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.
- ▶ People with reduced physical, sensory or mental capabilities, or lack of experience and knowledge who are not able to use the hob safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

Safety with children

- ▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.
- ▶ Children 8 years and older may only use the hob unsupervised if they have been shown how to use it in a safe way and can recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean the hob unsupervised.
- ▶ Please supervise children in the vicinity of the hob and do not let them play with it.
- ▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob 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 hob. 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. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.
- ▶ Activate the system lock to ensure that children cannot switch on the hob inadvertently. Use the safety lock when the hob is in use to prevent children from altering the settings selected.

Warning and Safety instructions

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Do not use a damaged appliance. It could be dangerous. Check the hob for visible signs of damage.
- ▶ Reliable and safe operation of this hob can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this hob can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ To avoid the risk of damage to the hob, 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 hob 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 hob may only be used after it has been built in.
- ▶ This hob must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the hob.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ▶ While the hob is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

Warning and Safety instructions

- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ The hob is not intended for use with an external timer switch or a remote control system.
- ▶ The hob must be connected to the electricity supply by a qualified electrician (see "Electrical connection").
- ▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F (pvc insulated). See "Electrical connection".
- ▶ The hob must be disconnected from the mains electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out.
- ▶ Danger of electric shock.
Do not use the hob 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.
- ▶ If the hob is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the hob is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the hob, the housing unit and the floor. Do not close the door until the residual heat indicators have gone out.

Warning and Safety instructions

Correct use

- ▶ The hob gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Oil and fat can overheat and catch fire. Do not leave the hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water.
Disconnect the hob 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 cooker hood on fire. Do not flambé under a cooker hood.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the hob. 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 hob, as pressure can build up in the container, causing it to explode.
- ▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the hob is switched on by mistake or if residual heat is still present.
- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the hob heating up, with the danger of burning. Depending on the material, other items left on the hob 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.

Warning and Safety instructions

- ▶ You could burn yourself on the hot hob. 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 hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. 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 hob cleaning agent.
- ▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the hob 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 hob. Sliding them into place can cause scuffs and scratches.

Warning and Safety instructions

- ▶ Induction heating works extremely quickly and so 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 hob 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 hob 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 hob.
- ▶ Metal utensils stored in a drawer under the hob 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 hob.
- ▶ This hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, 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 hob. 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.
- ▶ Do not use two pans on a cooking zone, extended zone or Power-Flex 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.

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this hob. The steam could reach electrical components and cause a short circuit.
- ▶ If the hob is built in over a pyrolitic oven, the hob should not be used whilst the pyrolitic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).

Caring for the environment

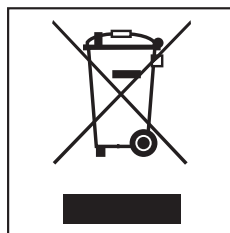
Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposal of your old appliance

Electrical and electronic appliances often contain valuable materials. They also 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. Please do not therefore dispose of it with your household waste.

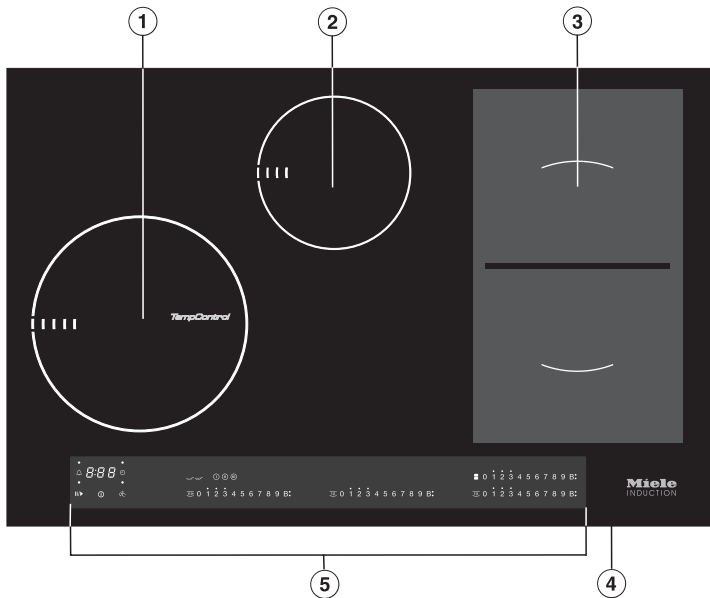


Please dispose of it at your local community waste collection / recycling centre or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

Hob

KM 6629 / KM 6639 / KM 6839

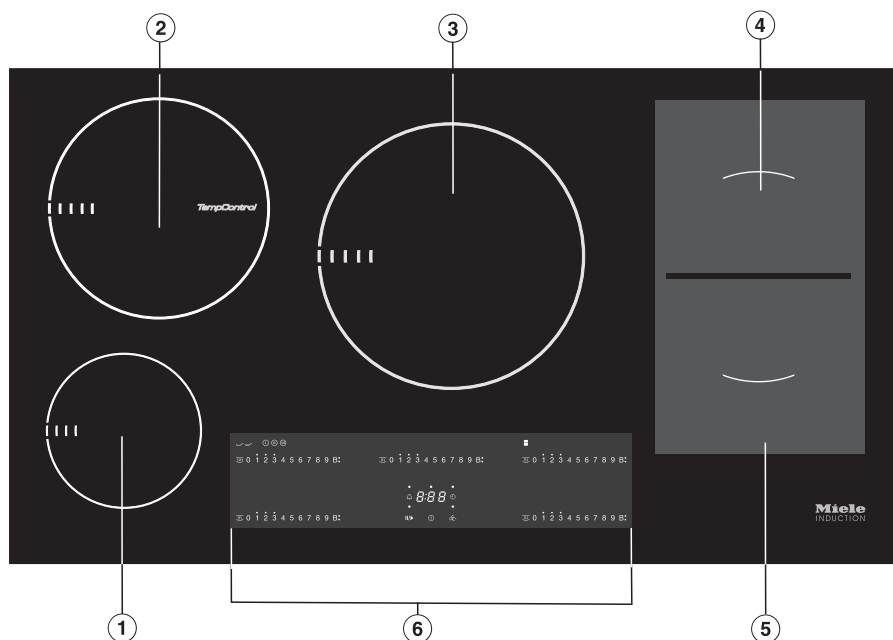


- ① Cooking zone with TempControl* and TwinBooster
- ② Cooking zone with TwinBooster
- ③ PowerFlex cooking zone with TwinBooster
- ④ PowerFlex cooking zone with TwinBooster
- ③④ can be combined to form a PowerFlex cooking area
- ⑤ Controls / Indicators

* On some hobs the ceramic surface in the middle of the cooking zone with TempControl is transparent and the temperature sensor is visible.

Guide to the appliance

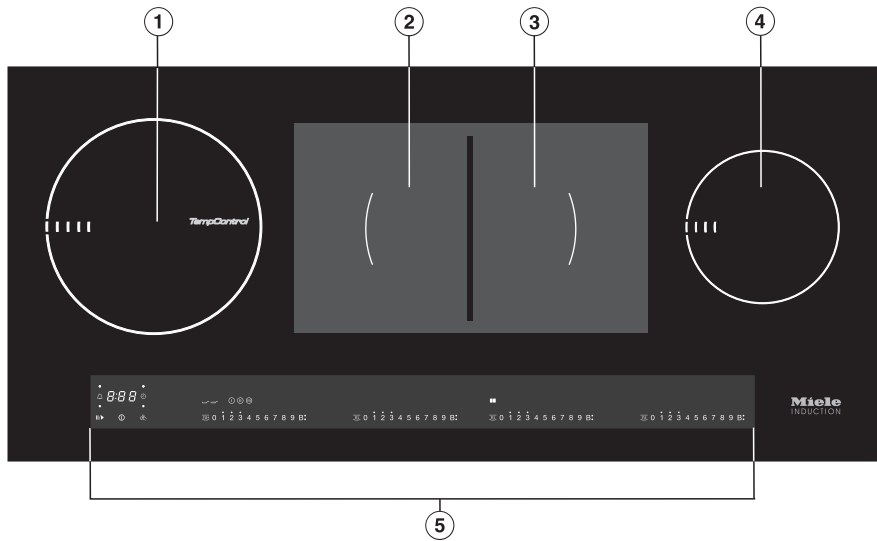
KM 6669 / KM 6679 / KM 6879



- ① Cooking zone with TwinBooster
- ② Cooking zone with TempControl* and TwinBooster
- ③ Cooking zone with TwinBooster
- ④ PowerFlex cooking zone with TwinBooster
- ⑤ PowerFlex cooking zone with TwinBooster
- ④⑤ can be combined to form a PowerFlex cooking area
- ⑥ Controls / Indicators

* On some hobs the ceramic surface in the middle of the cooking zone with TempControl is transparent and the temperature sensor is visible.

KM 6699













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Guide to the appliance

Controls / Indicators

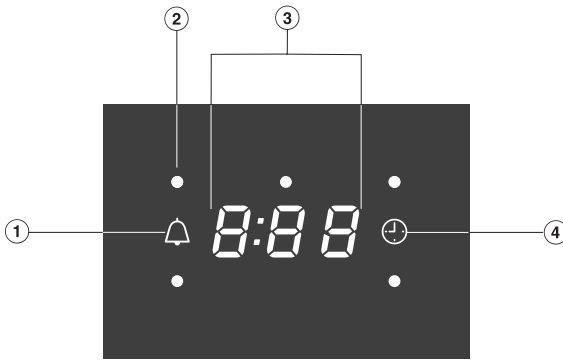
Sensors

| | |
|----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | For switching the hob on and off |
| 1, 2, 3 9, B | Numerical keybank <ul style="list-style-type: none">- For setting the power level:<ul style="list-style-type: none">1–9 = Power levelB = Booster- For setting a minute minder- For setting a switch-off time |
|  | Wipe protection |
|  | Stop&Go |
|  | TempControl frying level 1 |
|  | TempControl frying level II |
|  | TempControl frying level III |
|  | TempControl simmer setting |
|  | For switching the PowerFlex cooking area on and off |
|  | For switching the Keeping warm setting on and off |
|  | For switching the Keeping warm plus setting on and off |

Indicator lights

| | |
|------------------------------------------------------------------------------------|-------------------------------|
|  | Cooking zone with TempControl |
| B. | TwinBooster level 1 |
| B: | TwinBooster level 2 |
| • | Residual heat indicators |
| 1 | |
| • 1 2 | |
| • 1 2 3 | |

Timer



① Minute minder sensor

② Cooking zone indicator

③ Timer display

0:00 to Duration
9:59

LOC System lock/safety lock activated

dE altern- Demonstration mode activated
ating
with *On*

④ Sensor for selecting the cooking zone automatic switch-off

Guide to the appliance

Cooking zones

| Cooking zone | KM 6629 / KM 6639 / KM 6839 | |
|--------------|-----------------------------|-----------------------------------------------------------------------|
| | Ø in cm* | Rating in watts for 230 V** |
| ① | 16–23 | Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3650 |
| ② | 10–16 | Normal 1400 TwinBooster, level 1 1750 TwinBooster, level 2 2200 |
| ③ | 15–23 | Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650 |
| ④ | 15–23 | Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650 |
| ③ + ④ | 22–23 / 15x23–23x39 | Normal 3400 TwinBooster, level 1 4800 TwinBooster, level 2 7300 |
| | | Total 7300 |

* Pans with a base diameter within the given range may be used.

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

Guide to the appliance

| Cooking zone | KM 6669 / KM 6679 / KM 6879 | | |
|--------------|-----------------------------|-----------------------------|-------|
| | Ø in cm* | Rating in watts for 230 V** | |
| ① | 10–16 | Normal | 1400 |
| | | TwinBooster, level 1 | 1750 |
| | | TwinBooster, level 2 | 2200 |
| ② | 16–23 | Normal | 2300 |
| | | TwinBooster, level 1 | 3000 |
| | | TwinBooster, level 2 | 3650 |
| ③ | 18–28 | Normal | 2600 |
| | | TwinBooster, level 1 | 3000 |
| | | TwinBooster, level 2 | 3650 |
| ④ | 15–23 | Normal | 2100 |
| | | TwinBooster, level 1 | 3000 |
| | | TwinBooster, level 2 | 3650 |
| ⑤ | 15–23 | Normal | 2100 |
| | | TwinBooster, level 1 | 3000 |
| | | TwinBooster, level 2 | 3650 |
| ④ + ⑤ | 22–23 / 15x23–23x39 | Normal | 3400 |
| | | TwinBooster, level 1 | 4800 |
| | | TwinBooster, level 2 | 7300 |
| Total | | | 11000 |

* Pans with a base diameter within the given range may be used.

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

Guide to the appliance

| Cooking zone | KM 6699 | | |
|--------------|------------------------|-----------------------------|------|
| | Ø in cm* | Rating in watts for 230 V** | |
| ① | 16–23 | Normal | 2300 |
| | | TwinBooster, level 1 | 3000 |
| | | TwinBooster, level 2 | 3650 |
| ② | 15–23 | Normal | 2100 |
| | | TwinBooster, level 1 | 3000 |
| | | TwinBooster, level 2 | 3650 |
| ③ | 15–23 | Normal | 2100 |
| | | TwinBooster, level 1 | 3000 |
| | | TwinBooster, level 2 | 3650 |
| ④ | 10–16 | Normal | 1400 |
| | | TwinBooster, level 1 | 1750 |
| | | TwinBooster, level 2 | 2200 |
| ② + ③ | 22–23 / 15x23–23x39 | Normal | 3400 |
| | | TwinBooster, level 1 | 4800 |
| | | TwinBooster, level 2 | 7300 |
| | | Total | 7300 |

* Pans with a base diameter within the given range may be used.

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

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, guarantee" section of this booklet.
- Remove any protective wrapping and stickers.

Cleaning the hob for the first time

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

Switching on the hob 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 hobs is very much shorter than on conventional hobs.

Induction

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 set power level flashes in the numerical keybank for the cooking zone

- if the zone has been 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, the flashing power level 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 hob (e.g. cutlery) heating up.

Danger of burning.

Do not use the hob as a resting place for items. Switch the cooking zones off after use with the appropriate sensor.

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 hob is being used intensively. The fan may continue to run after the appliance has been switched off.

Induction

Pans

The following pan types are **suitable**:

- stainless steel with a magnetic base,
- enamelled steel,
- cast iron.

The following pan types are **not suitable**:

- 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 hob, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable. If an unsuitable pan is used, the set power level will flash in the numerical keybank for the cooking zone.

The composition of the pan base can affect the evenness of the cooking results (e.g. when making pancakes).

- To make optimum use of the cooking zones, choose pans with a suitable base diameter (see "Cooking zones"). If the pan is too small it will not be recognised and the set power level will flash in the numerical keybank for the cooking zone.
- Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- Lift pans into position on the hob. 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 the more important one.

- 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.

Setting range

The hob 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").

| | Setting range | |
|--------------------------------------------------------------------------------------------------------------------|-------------------------------------|----------------------------------------|
| | Default setting (9 power levels) | Extended settings (17 power levels) |
| 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 | 3 | 2.–3 |
| Making porridge | 3 | 2.–3. |
| Warming liquid and semi-solid foods Making omelettes or lightly frying eggs Steaming fruit | 4 | 4–4. |
| Cooking 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 |
| Gently frying meat, fish and sausages (without overheating the fat) | 6–7 | 6.–7. |
| Frying pancakes, potato fritters etc. | 7 | 6.–7 |
| Braising meat | 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 hob, 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. Please refer to "TempControl" for the settings for frying using TempControl.

How the hob is operated

This glass ceramic hob is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the hob 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.

Only the printed On/Off ① sensor is visible when the hob is switched off. More sensors light up when the hob is switched on.

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 hob 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.

Operation



Fire hazard.

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

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

Switching on the hob

- Touch the ① sensor.

More sensors will light up. If no further entry is made, the hob 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 hob is switched on and you place a pan on one of the cooking zones, all the sensors in the numerical keybank light up.

- Place a pan on the cooking zone you want to use.
- Touch the appropriate number sensor for the power level you want.

Switching off

- To switch a cooking zone off, touch the ② sensor on the appropriate keybank.
- To switch off the hob and all the cooking zones, touch the ① sensor.

Residual heat indicator

If the cooking zone is still hot, the residual heat indicator will light up after the zone 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 will go out one after another as the cooking zone cools down. The last dot only goes out when the cooking zone is safe to touch.



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


TempControl

TempControl monitors and controls the temperature during frying:

- the fat cannot overheat,
- power levels do not need to be adjusted manually,
- it is not necessary to turn the food being fried frequently.

Depending on the model of hob, the sensor is visible in the middle of the cooking zone.

There are three frying levels and a simmer setting.

When the pre-set temperature for the frying level is reached, the simmer setting  sensor will appear. This function is for reducing sauces. It is activated by touching the sensor.

TempControl is not suitable for deep-frying or boiling.

Use this function for frying only.

Notes on use

- Make sure that the ceramic surface is kept clean, particularly in the area of the sensor in the middle of the cooking zone.
- Use pans which distribute heat evenly, e.g. pans with a sandwich base.
- For frying with butter, use frying level ① only.
- Do not place the food in the pan until the pre-set temperature has been reached.
- You can switch from one frying level to another.
- TempControl will deactivate if you switch from a frying level to a power level.
- You can carry out several frying processes one after the other. The cooking zone does not need to cool down.
- So that simmering takes place reliably, at least 250 ml of liquid which is not too thick needs to be added.
- You can switch from the simmer setting back to a frying level.


Operation

Activating TempControl

- Place a pan on the cooking zone and add frying fat/oil if necessary.
- Touch the sensor for the frying level you want to use (I, II, III).


The sensor for the frying level selected will start to pulsate.

Once the pre-set temperature for the frying level selected has been reached, a tone will sound and the sensor will light up constantly.

The simmer setting  sensor will appear.

- Place the food in the frying pan.

Simmer setting

- Touch the  sensor and add at least 250 ml of liquid.

Frying assistant cooking chart

| Frying level I |
|------------------------------------------|
| Fried eggs, scrambled eggs |
| Chicken breast |
| Frozen spring rolls |
| Frozen fish fingers |
| Fish fillet / whole fish |
| Kebabs |
| Vegetables in butter (mushrooms, garlic) |
| Schupfnudeln in butter |
| Burgers |
| Bacon |

| Frying level II |
|---------------------------------------|
| Potato pancakes |
| Fried potatoes made from raw potatoes |
| Meat loaf |
| Steaks |
| Escalopes |
| Tortilla |
| Langos (Hungarian flatbread) |
| Popcorn |
| Frozen stir fries |
| Dry roasting seeds |
| Prawns |
| Bratwurst |
| Caramel |
| Sliced meat |

| Frying level III |
|-------------------------------------------|
| Wok cooking |
| Pancakes |
| Potato pancakes made with cooked potatoes |
| Searing meat for stews (e.g. goulash) |
| Searing large quantities of meat |

Setting the power level - extended setting range

- Touch the area between the 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.

PowerFlex cooking area

The PowerFlex cooking zones combine automatically to form a PowerFlex cooking area when you place a sufficiently large pot or pan on them (see "Guide to the appliance - Hob"). Settings for the linked cooking area are controlled by the front or left PowerFlex zone (depending on model). The PowerFlex cooking area can also be switched on and off manually.

Switch the PowerFlex cooking area off manually if you want to use the cooking zones individually.

To switch the PowerFlex cooking area off manually

- Touch the  or  sensor.

Operation

Auto heat-up

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

Activating

- 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 level set will pulsate. With extended power levels (see "Programming"), the sensors for the power levels in front of and after the interim power level will pulsate if an extended power level setting has been selected.

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

Deactivating

- Touch the sensor for the continued cooking setting.
- or
- Select 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 cooking zones are equipped with a TwinBooster. 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. when boiling water for cooking pasta.

The booster function can only be used on two cooking zones at the same time.

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.

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 level is reduced
- the linked cooking zone is switched off.

Operation

To switch on the TwinBooster, level 1

- Place a pan on the cooking zone you want to use.
- Select a power level if necessary.
- Touch the **B** sensor.

The ● indicator light for TwinBooster level 1 comes on.

To switch on the TwinBooster, level 2


- Place a pan on the cooking zone you want to use.
- Select a power level if necessary.
- Touch the **B** sensor twice.


The ● indicator light for TwinBooster level 2 comes on.

To switch off the TwinBooster

- Touch the **B** sensor.
 - once (Booster)
 - repeatedly until the indicator lights go out (TwinBooster).
- or
- Select a different power level.

Keeping warm / warming up

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

The Keeping warm plus setting  is for keeping food warm and for warming up food. It is also suitable for melting chocolate.

If the Keeping warm setting has been selected, the cooking zone will remain switched on for a maximum of 2 hours.

- Keep food warm in the pan it was cooked in and cover 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.

To switch the Keeping warm setting on/off

- Touch the  or  sensor.

Timer

The hob has to be switched on if you wish to use the timer.

You can set a duration between 1 minute (0:01) and 9 hours 59 minutes (9:59).

Durations of up to 59 minutes are shown in minutes (0:59), durations of more than 60 minutes are shown in hours and minutes. The duration is shown in the order of hours, followed by minutes in the tens and units positions.

Example:


59 minutes = 0:59, Enter as: 5-9




80 minutes = 1:20, Enter as: 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 two different functions:

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

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

If you want to show times remaining which are counting down in the background, touch the  or  sensor. If a switch-off time has been programmed for several cooking zones, touch the  sensor repeatedly until the indicator light for the cooking zone you want pulsates.

Minute minder

The minute minder is set using the numerical keybank for the (front) left cooking zone.


To set the minute minder

- Touch the  sensor.


The timer display will start to flash.

- Set the time you require.

To change the duration set for the minute minder

- Touch the  sensor.
- Set the duration you require.

To cancel the duration set for the minute minder

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

Switching a cooking zone off automatically

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

The switch-off time is set using the numerical keypad of the cooking zone you want to switch off automatically.

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

- Select a power level for the cooking zone you require.
- Touch the ⌚ sensor.

The indicator light will start to flash.

- Set 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.

To change the switch-off time

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

To delete the switch-off time

- Touch the ⌚ sensor repeatedly until the indicator light for the zone you require flashes.
- Touch "0" on the numerical keybank.

Additional functions

Stop&Go

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

The cooking zone power levels and the timer settings cannot be altered and the hob can only be switched off. A set minute minder duration, set automatic switch-off and Auto heat-up times will continue to count down.

When Stop&Go is deactivated, the cooking zones will operate at the power or frying levels previously selected.

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

Activating / Deactivating

- Touch the II/► sensor.

Recall

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

- Switch the hob on again.

The power or frying levels previously set will flash.


- Touch the flashing power or frying levels immediately.

All the cooking zones and the timer will continue to operate using the settings selected previously.

Wipe protection


You can lock the hob sensors for 20 seconds in order to remove soiling, for example. The ① is not locked.

Activating

- Touch the  sensor.

The cooking zones will be switched off and the time will count down in the timer display.




Deactivating

- Touch the  sensor.

Displaying the hob data

You can display the model number and software version of your hob. To do this there must not be any pots or pans on the cooking zones.




Model numbers

- Switch on the hob.
- Touch the  sensor on one of the numerical keybanks.
- Touch the  and  sensors at the same time.

2 numbers will flash alternately in the timer display:

Example: 55 flashing alternately with 39
= KM 6639

Software version

- Switch on the hob.
- Touch the  sensor on one of the numerical keybanks.
- Touch the  and  sensors at the same time.

Numbers will appear in the timer display:

Example: 2:00

Safety features

System lock / Safety lock

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

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

The **system lock** is set when the hob is switched off. When the system lock activated, the hob cannot be switched on and the timer cannot be used. A set minute minder will continue to count down.

The **safety lock** is set when the hob is switched on. When the safety lock is activated,

- The cooking zones and the hob can only be switched off.
- A set minute minder can be changed.

If an unavailable sensor is touched whilst the system lock or safety lock is activated *LOC* 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 time will count down in the timer display. *LOC* will appear once the time has elapsed. The system lock is activated.

Deactivating the system lock

- Touch the ① sensor for 6 seconds.

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

Activating the safety lock

- Touch and hold the ⌚ and II/► sensors at the same time for 6 seconds.

The time will count down in the timer display. *LOC* will appear once the time has elapsed. The safety lock is activated.

Deactivating the safety lock

- Touch and hold the ⌚ and II/► sensors at the same time for 6 seconds.

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

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 level 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.

The hob 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. | 3:00 | 1:30 | 1:00 |
| 6/6. | 2:00 | 1:00 | 12:30 |
| 7/7. | 2:00 | 12:42 | 12:24 |
| 8 | 2:00 | 12:30 | 12:20 |
| 8. | 2:00 | 12:30 | 12:18 |
| 9 | 1:00 | 12:24 | 12:10 |

* The power levels with a dot after the number are only available if the power level range has been extended (see "Setting range").

** Factory default setting

Safety features

Safety switch-off if the sensors are covered

Your hob will switch off automatically if one or several sensors remain covered for more than about 10 seconds, for example by finger contact, food boiling over or an object. *F* will flash briefly above the ① sensor and a tone will sound.

F will go out once you have removed the object or cleaned the hob and the hob will be ready to 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. *Err* flashes in the timer display alternating with 44.

You can use the cooking zones again as usual when the fault code 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 level.
- Insufficient ventilation to the underside of the hob.
- 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.

Programming

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

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

To access programming mode

- **With the hob switched off**, touch the ① and II/► sensors at the same time until the ⌚ symbol and *PC* appear in the timer display.

To set the programme

- Touch the ⌚ sensor repeatedly until the programme number you want appears in the appropriate number on the numerical keybank.

For a two digit programme number you need to first set the tens position using the numerical keybank.

To set the code

- Touch the ⌚ sensor repeatedly until the Code you want appears in the display or touch the appropriate number on the numerical keybank.

To save the settings

- While the programme is showing in the display (e. g. *P:01*) touch the ① sensor until the indicators go out.

To avoid saving the settings

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


| Programme ¹⁾ | | Code ²⁾ | Settings |
|-------------------------|--------------------------------------|--------------------|--------------------------------------------|
| P:01 | Demonstration mode | C:00 | Demonstration mode off |
| | | C:01 | Demonstration mode on ³⁾ |
| P:03 | Factory default setting | C:00 | Factory default settings not re-stored |
| | | C:01 | Factory default settings restored |
| P:04 | Number of power levels | C:00 | 9 power levels |
| | | C:01 | 17 power levels ⁴⁾ |
| P:06 | Keypad tone when a sensor is touched | C:00 | Off ⁵⁾ |
| | | C:01 | Quiet |
| | | C:02 | Medium |
| | | C:03 | Loud |
| P:07 | Audible tone for the timer | C:00 | Off ⁵⁾ |
| | | C:01 | Quiet |
| | | C:02 | Medium |
| | | C:03 | Loud |
| P:08 | System lock | C:00 | System lock can only be activated manually |
| | | C:01 | System lock activated automatically |
| P:09 | Maximum operating time | C:00 | Safety setting 0 |
| | | C:01 | Safety setting 1 |
| | | C:02 | Safety setting 2 |
| P:10 | Miele@home/Con@ctivity | C:00 | Not available |
| | | C:01 | Signed off |
| | | C:02 | Signed on |
| P:12 | Sensor reaction speed | C:00 | Slow |
| | | C:01 | Standard |
| | | C:02 | Rapid |

Programming

| Programme ¹⁾ | | Code ²⁾ | Settings |
|-------------------------|--------------------------------------------------------|--------------------|------------|
| P:15 | Permanent pan recognition | C:00 | Not active |
| | | C:01 | Active |
| P:16 | Maximum pan temperature with manual frying and cooking | C:00 | 160 °C |
| | | C:01 | 170 °C |
| | | C:02 | 180 °C |
| | | C:03 | 190 °C |
| | | C:04 | 200 °C |
| | | C:05 | 210 °C |
| | | C:06 | 220 °C |
| | | C:07 | 230 °C |
| | | C:08 | 240 °C |
| | | C:09 | 250 °C |
| P:17 | Temperature monitoring of maximum pan temperature | C:00 | Off |
| | | C:01 | On |
| P:18 | Empty pan protection with manual cooking and frying | C:00 | Off |
| | | C:01 | On |
| P:19 | Frying level ① temperature | C:00 | 140 °C |
| | | C:01 | 145 °C |
| | | C:02 | 150 °C |
| | | C:03 | 155 °C |
| | | C:04 | 160 °C |
| | | C:05 | 165 °C |
| | | C:06 | 170 °C |
| | | C:07 | 175 °C |
| | | C:08 | 180 °C |

| Programme ¹⁾ | | Code ²⁾ | Settings |
|-------------------------|----------------------------|--------------------|----------|
| P:20 | Frying level ② temperature | C:00 | 180 °C |
| | | C:01 | 185 °C |
| | | C:02 | 190 °C |
| | | C:03 | 195 °C |
| | | C:04 | 200 °C |
| | | C:05 | 205 °C |
| | | C:06 | 210 °C |
| | | C:07 | 215 °C |
| | | C:08 | 220 ° |
| P:21 | Frying level ③ temperature | C:00 | 200 °C |
| | | C:01 | 205 °C |
| | | C:02 | 210 °C |
| | | C:03 | 215 °C |
| | | C:04 | 220 °C |
| | | C:05 | 225 °C |
| | | C:06 | 230 °C |
| | | C:07 | 235 °C |
| | | C:08 | 240 °C |

Programming

| Programme ¹⁾ | | Code ²⁾ | Settings |
|-------------------------|-----------------------------------------------------------------------------------------------------------------|--------------------|----------|
| P:25 | Keeping warm plus  temperature | C:00 | 50 °C |
| | | C:01 | 55 °C |
| | | C:02 | 60 °C |
| | | C:03 | 65 °C |
| | | C:04 | 70 °C |
| | | C:05 | 75 °C |
| | | C:06 | 80 °C |
| | | C:07 | 85 °C |
| | | C:08 | 90 °C |

¹⁾ Unlisted programmes are not assigned.

²⁾ The factory setting is shown in bold.

³⁾ After the hob 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 for better understanding.

⁵⁾ The tone which sounds when the On/Off sensor is touched cannot be switched off.



Danger of burning.

The cooking zones must be switched off. The hob must have cooled down.



Danger of injury.

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

Do not use a steam cleaner to clean the hob.

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

All surfaces are susceptible to scratching.

Remove any cleaning agent residues immediately.

Clean the entire hob after each use. Allow it to cool down before cleaning. Dry the hob after using water to clean it. This helps prevent limescale 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,
- melamine eraser blocks.

Cleaning and care

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

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



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 hob.

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

Finally wipe the hob 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.

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

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see end of this booklet for contact details).



Danger of injury. Installation, maintenance and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations.

Do not open the casing of the appliance.

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

| Problem | Cause and remedy |
|--------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The hob or cooking zones cannot be switched on. | There is no power to the hob. ■ Check if the mains fuse has tripped. If it has, contact a qualified electrician or Miele (minimum fuse rating - see data plate). |
| | There may be a technical fault. ■ Disconnect the appliance from the electricity supply for approx. 1 minute. To do this: – switch off at the isolator, or – disconnect the mains fuse. ■ If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or Miele. |
| A smell and vapours are given off when the new appliance is being used. | The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely. The smell and any vapour given off do not indicate a faulty connection or appliance and they are not hazardous to health. |
| The power level selected is flashing. | There is no pan on the cooking zone, or the pan is unsuitable. ■ Use a suitable pan (see "Pans"). |

Problem solving guide

| Problem | Cause and remedy |
|------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| After the hob has been switched on or a sensor has been touched <i>LOC</i> appears in the timer display for a few seconds. | <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"). |
| The hob has switched off automatically. When the hob is switched back on, an <i>F</i> appears above the On/Off sensor ①. | <p>One or more of the sensors are covered, e.g. by finger contact, food boiling over or an object.</p> <ul style="list-style-type: none"> ■ Clean off any dirt or remove the object (see "Safety switch-off"). |
| After the hob has been switched on, <i>dE</i> flashes alternately with <i>On</i> in the timer display. The cooking zones do not heat up. | <p>The hob is in demonstration mode.</p> <ul style="list-style-type: none"> ■ Deactivate demonstration mode (see "Programming"). |
| A cooking zone switches off automatically. | <p>It has 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"). |
| A cooking zone or the whole hob switches off automatically. | <p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection". |
| The Booster has deactivated early automatically. | <p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection". |
| The cooking zone is not working in the usual way on the power setting selected. | <p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection". |
| Power level 9 is automatically reduced if you select power level 9 on two linked cooking zones at the same time. | <p>Operating both zones at power level 9 would exceed the permitted maximum power for the two zones.</p> <ul style="list-style-type: none"> ■ Use a different cooking zone. |

Problem solving guide

| Problem | Cause and remedy |
|-------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The food in the pan does not heat up when the Auto heat-up function is switched on. | A large amount of food is being heated up. ■ Start cooking at the highest power level and then turn down to a lower one manually later on. |
| | The pan is not conducting heat properly. ■ Use a different pot or pan which conducts heat properly. |
| An operating noise can be heard after the appliance has been switched off. | The fan will continue running until the appliance has cooled down. It will then switch itself off automatically. |
| <i>Err</i> alternating with 30 flashes in the timer display. | The hob is incorrectly connected. ■ Contact Miele. The hob must be connected to the mains according to the wiring diagram. |
| 1 and a number, e.g. 1-0 flashes alternately with a 3 digit number in the timer display. | Cooking zone fault ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact Miele. |
| <i>Err</i> alternating with a number flashes in the timer display. | <i>Err44</i> The overheating protection mechanism has been activated. ■ See "Overheating protection". |
| | <i>Err47, Err48 or Err49</i> The fan is blocked or defective. ■ Make sure it has not been blocked by something like a fork. Remove the cause of the blockage. ■ If this fault code continues to appear in the display, contact Miele Service. |
| | <i>Err</i> and other numbers There is a fault in the electronic module. ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact Miele. |

Optional accessories

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

These can be ordered online or from Miele (see end of this booklet for contact details).

Pans

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

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

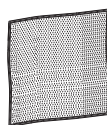
Cleaning and care products

Ceramic and stainless steel hob cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues

Microfibre cloth



Removes finger marks and light soiling

If you want

- To sign the hob on to the **Miele@home** system, first prepare the signing on procedure on the master appliance.
- To sign the hob on to **Con@ctivity**, you must first sign the cooker hood on.

To access programming mode

- **With the hob switched off**, touch the ① and II/► sensors at the same time until the ☺ symbol and *PC* appear in the timer display.

After a few seconds *P:01* (Programme 01) will flash alternately with *C:01* (Code) in the timer display.

Signing on the hob

- While *P:01* is visible in the display, touch the ☺ sensor repeatedly until *P:10* (Programme P:10) appears.

C:01 appears in the display.

- Touch the ☺ sensor repeatedly until *C:02* appears in the display.

The signing on process will begin and a scrolling bar will appear in the display. The signing on process takes a few minutes. As soon as it is completed successfully, *C:02* will light up in the display.

If the signing on process is not completed successfully, repeat the process.

- While *P:10* is visible in the display, touch the ① sensor until the indicators go out to save the setting.

- Finish signing on the cooker hood/master appliance (see the relevant instructions).

Signing off the hob

If you want to sign the hob off from Miele@home, first carry out the signing off procedure on the master appliance.

- While *P:01* is visible in the display, touch the ☺ sensor repeatedly until *P:10* (Programme P:10) appears.

C:02 appears in the display.


- Touch the ☺ sensor repeatedly until *C:01* appears in the display.

The signing off process will begin and a scrolling bar will appear in the display. The signing off process takes a few minutes. As soon as it is completed successfully, *C:01* will appear in the display.

If the signing off process is not completed successfully, repeat the process.

- While *P:10* is visible in the display, touch the ① sensor until the indicators go out to save the setting.

Safety instructions for installation

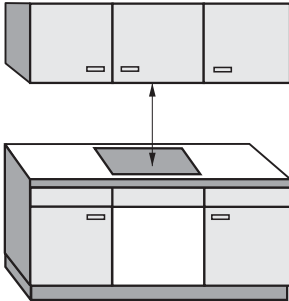
 The appliance must only be installed and connected to the electricity supply by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

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

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ The hob must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This hob must not be installed above ovens or cookers unless these have a built-in cooling down fan.
- ▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.
- ▶ The electrical 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.

All dimensions are given in mm.

Safety distance above the hob



A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details. If the manufacturer's instructions are not available for the cooker hood or if any flammable objects (e.g. utensil rails, wall units etc) are installed above the hob a minimum safety distance of at least 760 mm must be maintained between them and the appliance below.

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

Safety distances

Safety distances to the sides and back of the hob

Ideally the hob 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) (see illustrations).

① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:

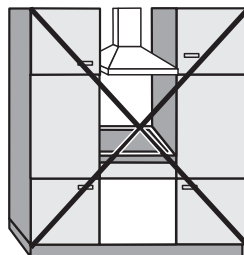
50 mm

② Minimum distance between the worktop cut-out and a wall or tall unit to the **right** of it:

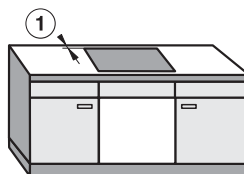
50 mm.

③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it:

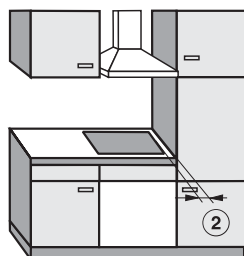
50 mm.



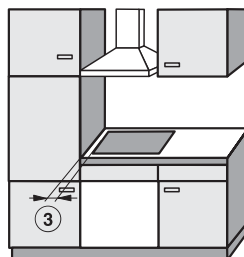
Not allowed



Recommended



Not recommended



Not recommended

Minimum safety distances underneath the hob

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

The minimum gap between the underside of the hob 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 hob 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.

Safety distances

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

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

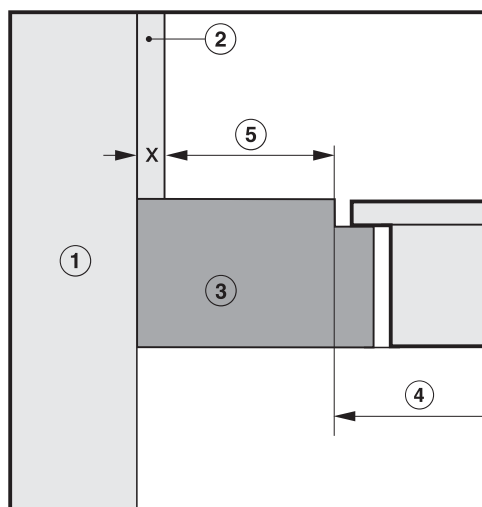
If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a non-combustible material (e.g. metal, natural stone, ceramic tiles) the minimum safety distance ⑤ between the cut-out and the cladding will be 50 mm less the thickness of the cladding.

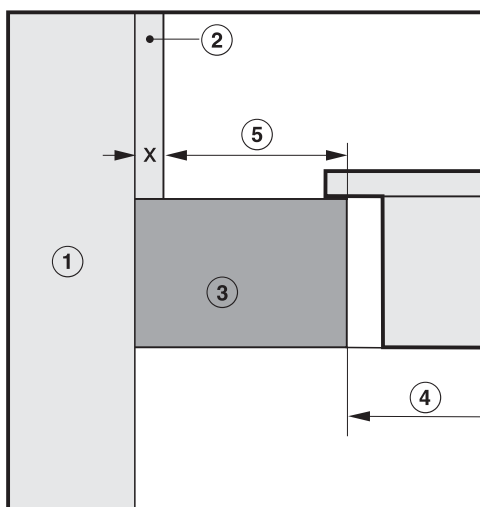
Example: 15 mm niche cladding

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

Flush-fitted hobs



Hob with frame or bevelled edge

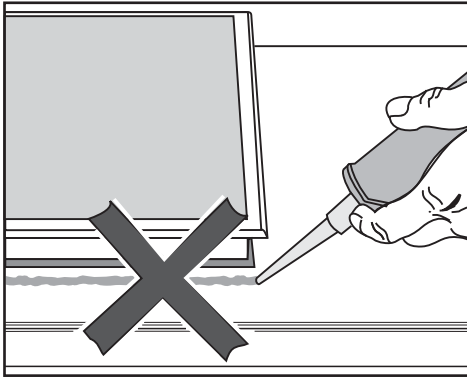


- ① Masonry
- ② Niche cladding dimension x = thickness of the niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum distance to
combustible materials 50 mm
non-combustible materials 50 mm - dimension x

Hob with frame or bevelled edge

Installation notes

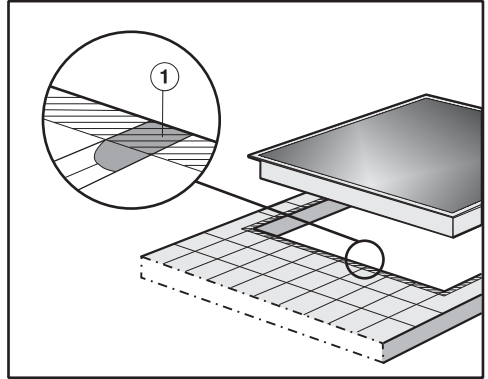
Seal between the hob and the worktop



Do not use sealant between the hob and the worktop. This could result in damage to the hob or the worktop if the hob 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

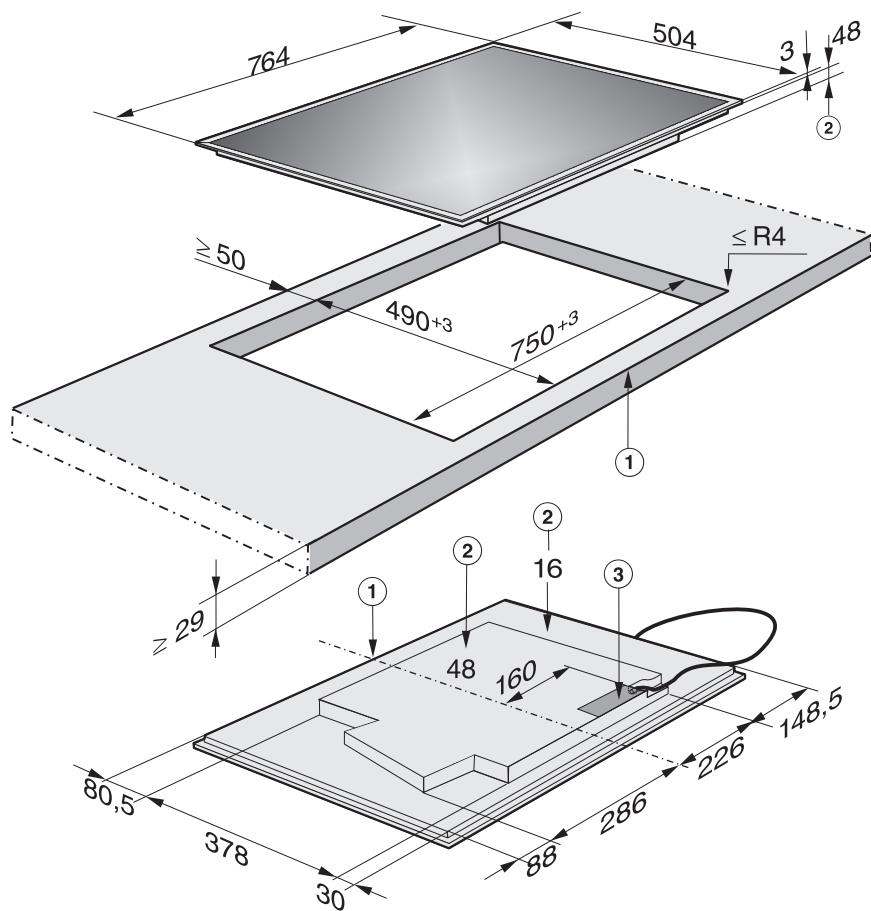


Grout lines ① and the hatched area underneath the hob frame must be smooth and even. If they are not the hob will not sit flush with the worktop and the sealing strip underneath the hob will not provide a good seal between the hob and the worktop.

Hob with frame or bevelled edge

Building-in dimensions

KM 6629

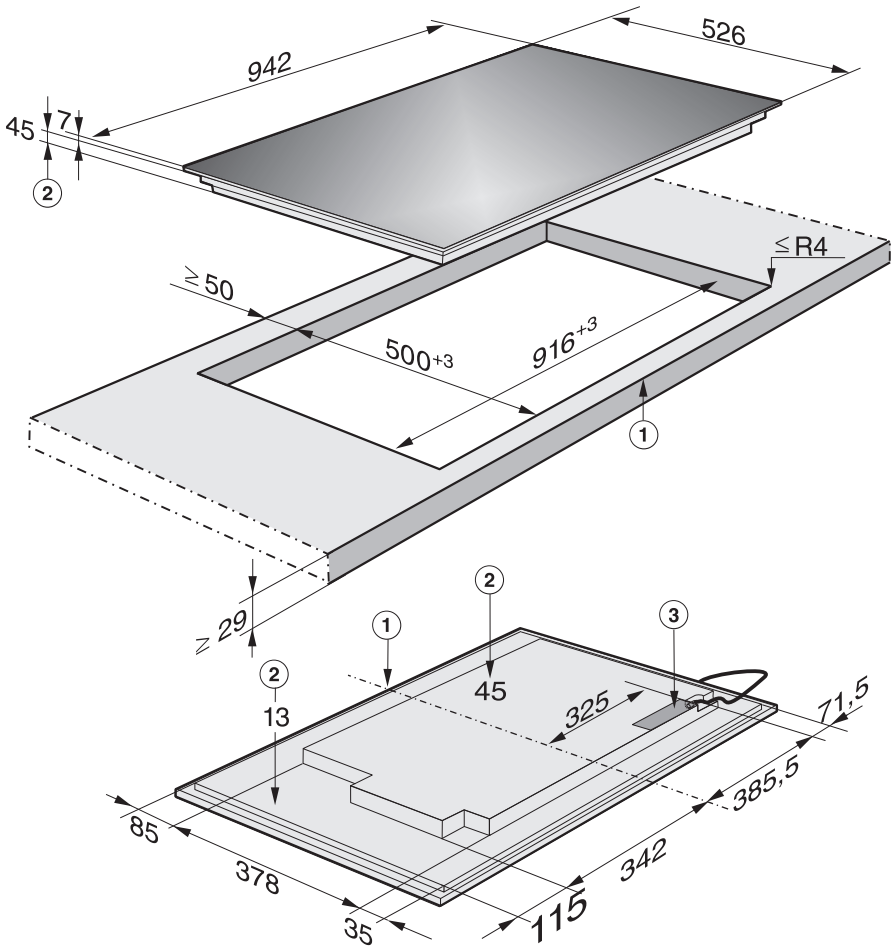


- ① Front
- ② Casing depth
- ③ Mains connection box

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

Hob with frame or bevelled edge

KM 6669

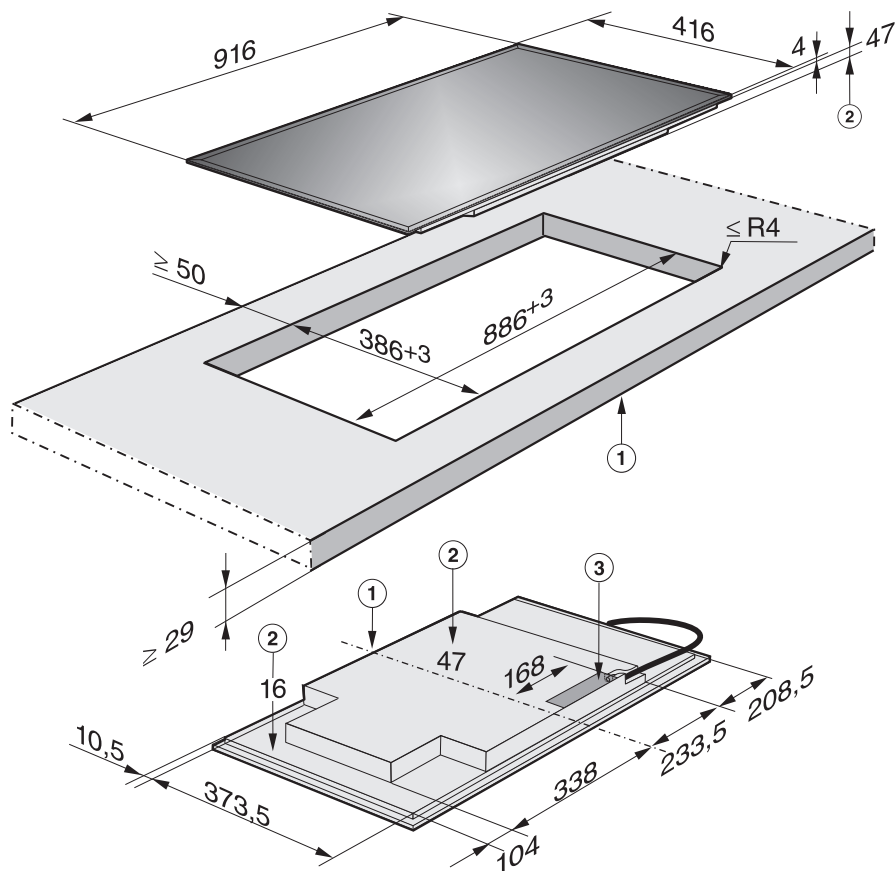


- ① Front
- ② Casing depth
- ③ Mains connection box

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

Hob with frame or bevelled edge

KM 6699



① Front

② Casing depth

③ Mains connection box

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

Installation

Preparing the worktop

- Make the worktop cut-out as shown in the building-in diagram. Observe the safety distances (see "Safety distances").
- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

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

The seal underneath the hob 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 only be connected by a suitably qualified and competent person.

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

Installing the hob

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

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

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

- Connect the hob to the mains.
- Check that the hob works.

Flush-fitted hobs

Installation notes

Flush fit hobs 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 hob.

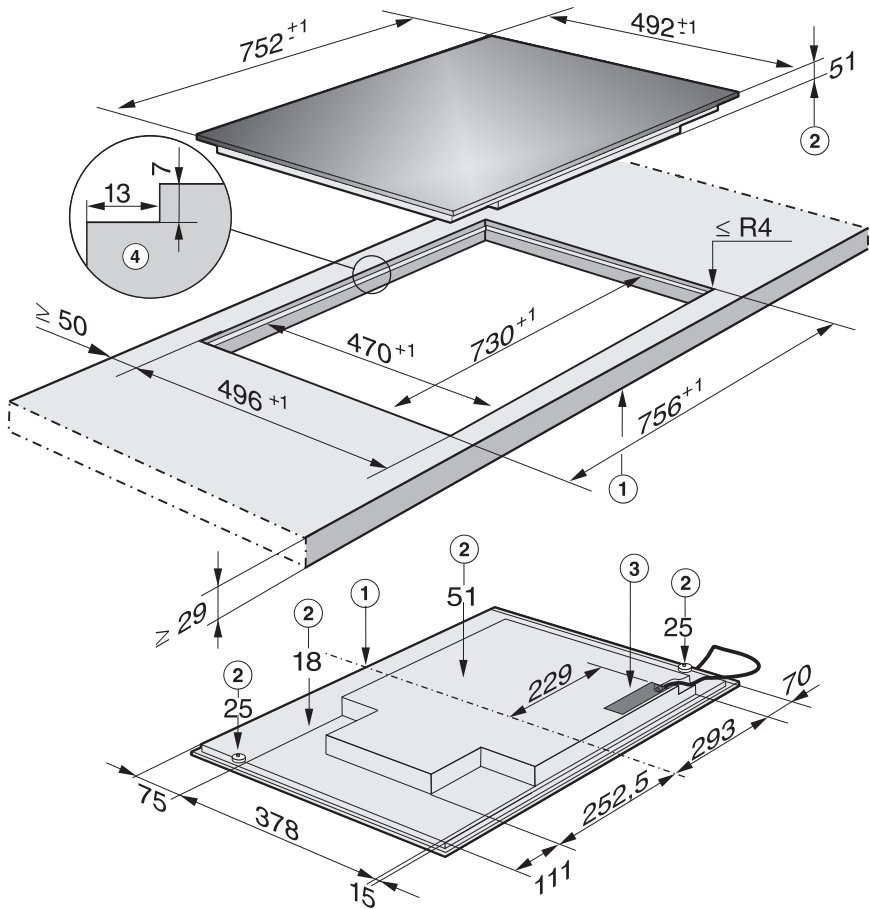
The internal width of the base unit must be at least as wide as the internal cut-out width for the hob (see "Building-in dimensions"). This is to ensure that the casing can be easily removed for maintenance. If the underside of the hob is not freely accessible after installation, any sealant used to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

The hob 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 or a glass worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Building-in dimensions

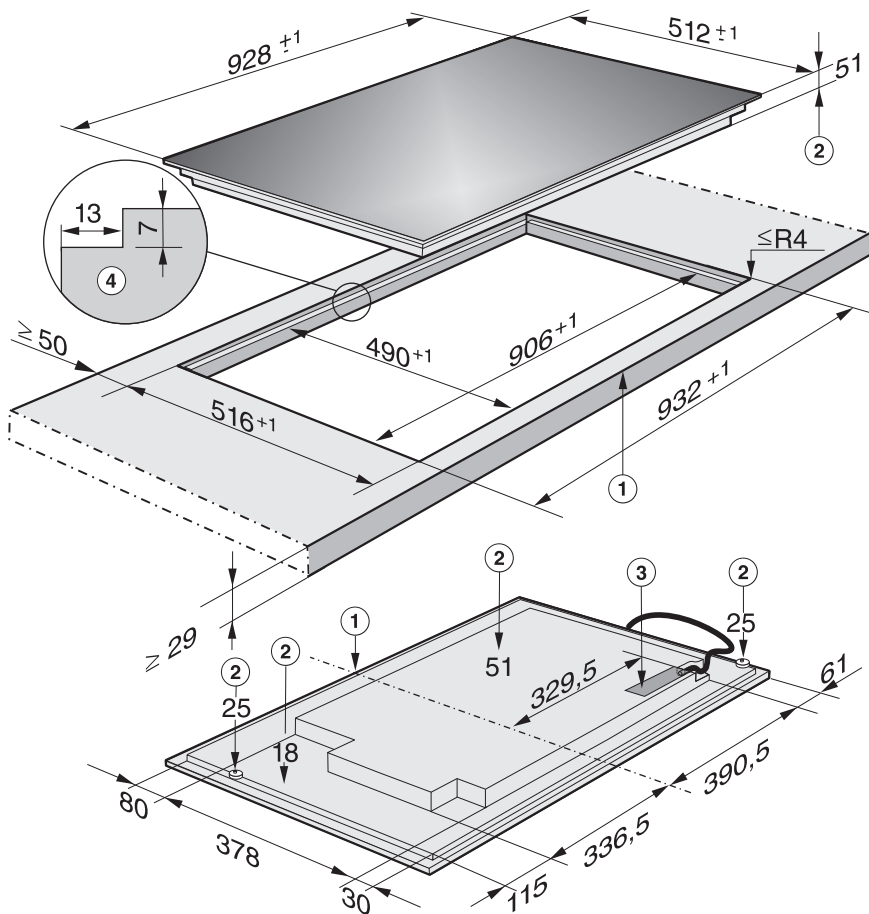
KM 6639 / KM 6839



- ① Front
- ② Appliance height
- ③ Mains connection box
- ④ Stepped cut-out

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

Please observe the detailed diagrams for cut-out dimensions in natural stone worktops.

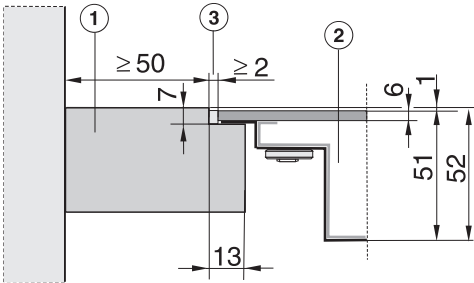


- ① Front
- ② Appliance height
- ③ Mains connection box
- ④ Stepped cut-out

Please observe the detailed diagrams for cut-out dimensions in natural stone worktops.

Installation

Natural stone worktops



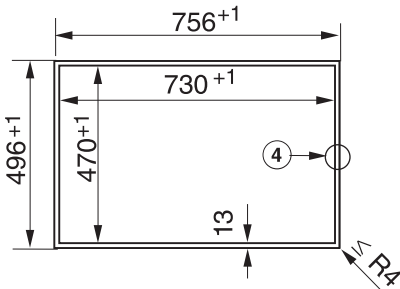
① Worktop

② Hob

③ Gap

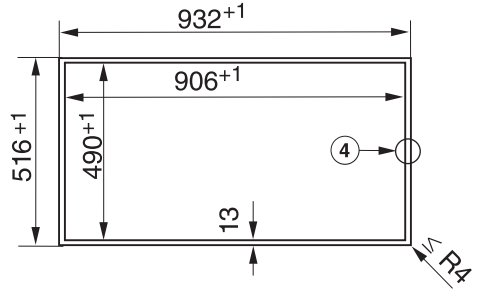
As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of the gap ③ can vary (min. 2 mm).

KM 6639 / KM 6839



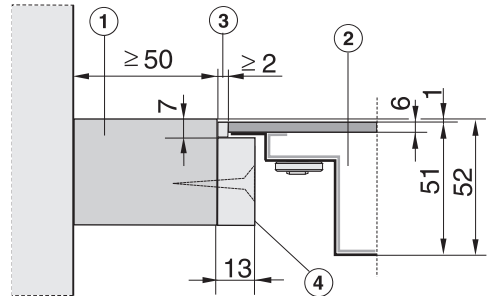
④ Stepped cut-out

KM 6679 / KM 6879



④ Stepped cut-out

Solid wood, tiled and glass worktops



① Worktop

② Hob

③ Gap

④ Wooden frame (13 mm) (to be provided on site)

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of the gap ③ can vary (min. 2 mm).

Flush-fitted hobs

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 only be connected by a suitably qualified and competent person.

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

Installing the hob

- Feed the mains connection cable down through the cut-out.
- Centre the hob in the cut-out.
- Connect the hob to the mains.
- Check that the hob 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.



Danger of injury.

Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.

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

This hob must be connected to the mains electrical supply by a suitably qualified and competent person, in accordance with current local and national safety regulations (BS 7671 in the UK).

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

Connection

AC 230 V, 50 Hz

The connection data is quoted on the dataplate. It must match the household supply.

Please see wiring diagram for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

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.

Separators

The appliance must be able to be disconnected from the mains on all poles by disconnecting devices. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. Disconnecting devices include overcurrent protection and circuit breakers.

Electrical connection

Disconnecting from the mains

 **Danger of electric shock.**
After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

Safety fuses

- Completely remove fuses

Automatic circuit breakers

- Press the (red) button until the middle (black) button springs out.

Built-in circuit breakers

- Circuit breakers, type B or C: switch the on-off switch from 1 (on) to 0 (off).

Residual current device (RCD)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.



Mains connection cable

The hob 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 wiring diagram for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

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

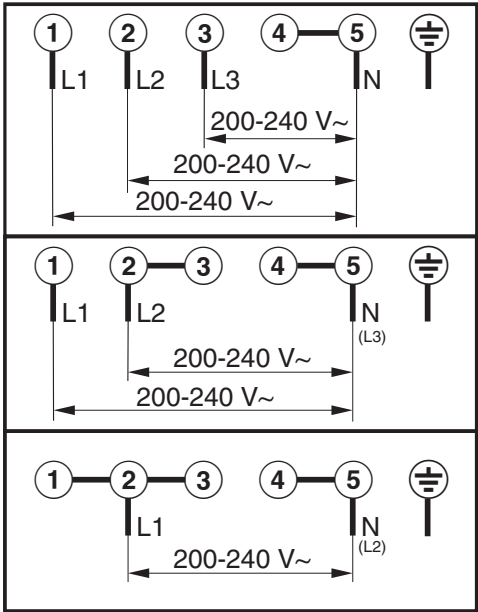
Connecting the mains cable

 **Danger of electrical shock.**
The mains connection cable must be fitted by a suitably qualified and competent person in accordance with current local and national safety regulations.
The wires in the mains cable are coloured in accordance with the following code:
Green/yellow = earth
Blue = neutral
Brown = live
The earth lead must be connected to the point marked .

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

The connection data is quoted on the data plate.

Wiring diagram



After sales service, data plate, guarantee

After sales service

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

- your Miele Dealer, or
- Miele Service.

See end of this booklet for contact details.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

Data plate

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



Guarantee: UK

The appliance is guaranteed for 2 years from the date of purchase.

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Guarantee: Other countries

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

The following data sheets apply to the models described in this operating instruction manual.

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

| MIELE | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| Model name / identifier | KM 6629 |
| Number of cooking zones and/or areas | 4 |
| For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area | 1. = Ø 160-230 mm 2. = Ø 100-160 mm 3. = 230x390 mm 4. = 5. = 6. = |
| Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking}) | 1. = 171,8 Wh/kg 2. = 169,8 Wh/kg 3. = 182,8 Wh/kg |
| Energy consumption for the hob calculated per kg (EC _{electric hob}) | 174,8 Wh/kg |

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

| MIELE | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| Model name / identifier | KM 6639 |
| Number of cooking zones and/or areas | 4 |
| For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area | 1. = Ø 160-230 mm 2. = Ø 100-160 mm 3. = 230x390 mm 4. = 5. = 6. = |
| Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking}) | 1. = 171,8 Wh/kg 2. = 169,8 Wh/kg 3. = 182,8 Wh/kg |
| Energy consumption for the hob calculated per kg (EC _{electric hob}) | 174,8 Wh/kg |

Product data sheets

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

| MIELE | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|
| Model name / identifier | KM 6669 |
| Number of cooking zones and/or areas | 5 |
| For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area | 1. = Ø 100-160 mm 2. = Ø 160-230 mm 3. = Ø 180-280 mm 4. = 230x390 mm 5. = 6. = |
| Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$) | 1. = 171,8 Wh/kg 2. = 169,9 Wh/kg 3. = 166,2 Wh/kg 4. = 181,3 Wh/kg |
| Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$) | 172,3 Wh/kg |

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

| MIELE | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|
| Model name / identifier | KM 6679 |
| Number of cooking zones and/or areas | 5 |
| For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area | 1. = Ø 100-160 mm 2. = Ø 160-230 mm 3. = Ø 180-280 mm 4. = 230x390 mm 5. = 6. = |
| Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$) | 1. = 171,8 Wh/kg 2. = 169,9 Wh/kg 3. = 166,2 Wh/kg 4. = 181,3 Wh/kg |
| Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$) | 172,3 Wh/kg |

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

| MIELE | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| Model name / identifier | KM 6699 |
| Number of cooking zones and/or areas | 4 |
| For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area | 1. = Ø 160-230 mm 2. = 230x390 mm 3. = Ø 100-160 mm 4. = 5. = 6. = |
| Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking}) | 1. = 172,5 Wh/kg 2. = 178,6 Wh/kg 3. = 170,7 Wh/kg |
| Energy consumption for the hob calculated per kg (EC _{electric hob}) | 173,9 Wh/kg |

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

| MIELE | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|
| Model name / identifier | KM 6879 |
| Number of cooking zones and/or areas | 5 |
| For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area | 1. = Ø 100-160 mm 2. = Ø 160-230 mm 3. = Ø 180-280 mm 4. = 230x390 mm 5. = 6. = |
| Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking}) | 1. = 171,8 Wh/kg 2. = 169,9 Wh/kg 3. = 166,2 Wh/kg 4. = 181,3 Wh/kg |
| Energy consumption for the hob calculated per kg (EC _{electric hob}) | 172,3 Wh/kg |

Product data sheets

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

| MIELE | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| Model name / identifier | KM 6839 |
| Number of cooking zones and/or areas | 4 |
| For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area | 1. = Ø 160-230 mm 2. = Ø 100-160 mm 3. = 230x390 mm 4. = 5. = 6. = |
| Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$) | 1. = 171,8 Wh/kg 2. = 169,8 Wh/kg 3. = 182,8 Wh/kg |
| Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$) | 174,8 Wh/kg |

Conformity declaration

Miele hereby declares that the hobs listed at the end of this booklet comply with the basic requirements and other relevant regulations of Guideline 1999/5/EC.

A copy of the full Declaration of Conformity can be obtained from the address on the back page.

United Kingdom

Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Customer Contact Centre Tel: 0330 160 6600
E-mail: mielecare@miele.co.uk
Internet: www.miele.co.uk

Australia

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

China

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

Miele (Hong Kong) Limited

41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay, Hong Kong
Tel: (852) 2610 1331, Fax: (852) 2610 1013
Email: mielehk@miele.com.hk

India

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

Ireland

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

Manufacturer: Miele & Cie. KG

Carl-Miele-Straße 29, 33332 Gütersloh, Germany

Miele

Malaysia

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

New Zealand

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

Singapore

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

South Africa

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

United Arab Emirates

Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park, Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae
Internet: www.miele.ae

KM 6629 / KM 6639 / KM 6669 / KM 6679 / KM 6699 / KM 6839 /
KM 6879



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