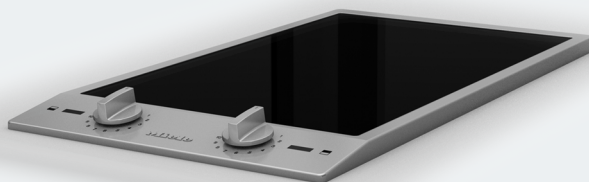


Operating and installation instructions

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.

Contents

Warning and Safety instructions	4
Caring for the environment	15
Overview	16
Cooktop	16
CS 1212-1	16
CS 1221-1	17
CS 1222	18
Indicators	18
Control symbols	19
Display	19
Cooking zone data	19
Using for the first time	21
Cleaning the cooktop for the first time	21
Switching on the cooktop for the first time	21
Induction	22
How it works	22
Noises	23
Pans	24
Tips on saving energy	25
Power level range	26
Operation	27
Cooking zone rotary controls	27
Switching on	27
Switching off	27
Residual heat indicator	27
Auto heat-up	28
Booster	29
Keeping warm	31
Safety features	32
System lock	32
Safety switch-off	32
Overheating protection	33
Cleaning and care	34
Ceramic surface	35
Stainless steel frame/control panel	36
Operating controls	36

Problem solving guide	37
Optional accessories	39
Safety instructions for installation	40
Safety distances	41
Installation notes	43
Building-in dimensions	44
CS 1212-1	44
CS 1221-1 / CS 1222	45
Building-in several CombiSets	46
Installation.....	48
Electrical connection	52
After sales service, data plate, warranty.....	54

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.

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 which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ 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.
- ▶ If the plug has been removed or the connection cable is not supplied with a plug, the cooktop must be connected to the mains supply by a suitably qualified electrician.
- ▶ If the mains connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele, by a Miele 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.
- ▶ 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.
- ▶ 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.

Warning and Safety instructions

- ▶ 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.
- ▶ Hot pans on the display can cause damage to the electronics underneath. Do not place hot pans on the display or on the area around the display.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the 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.
- ▶ 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.

Warning and Safety instructions

- ▶ 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.
- ▶ Do not use two pans on a cooking zone or an extended 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

- ▶ Where several CombiSets are installed side by side:
Hot objects can damage the seal of the cover strip between the appliances. Do not place hot pans near or on the cover strip.
- ▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

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).

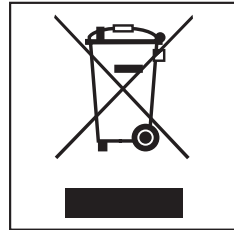
Disposal of the packing material

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.



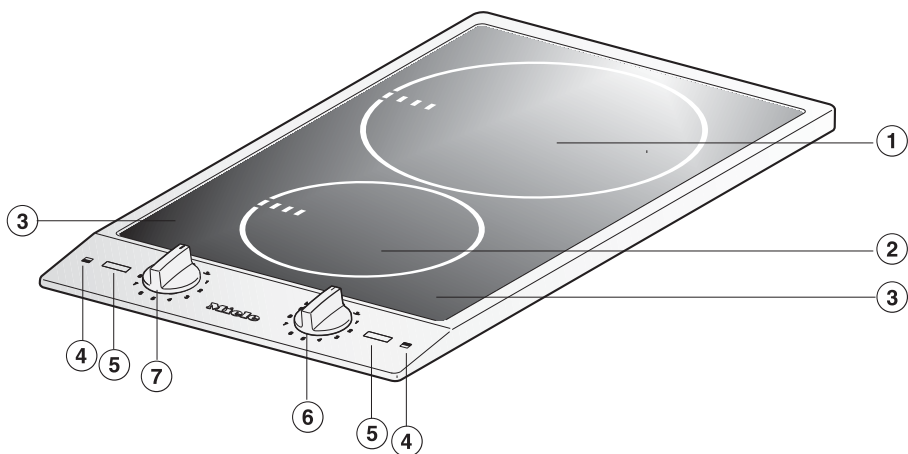
Please dispose of it at your local community waste collection / recycling centre.

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

Overview

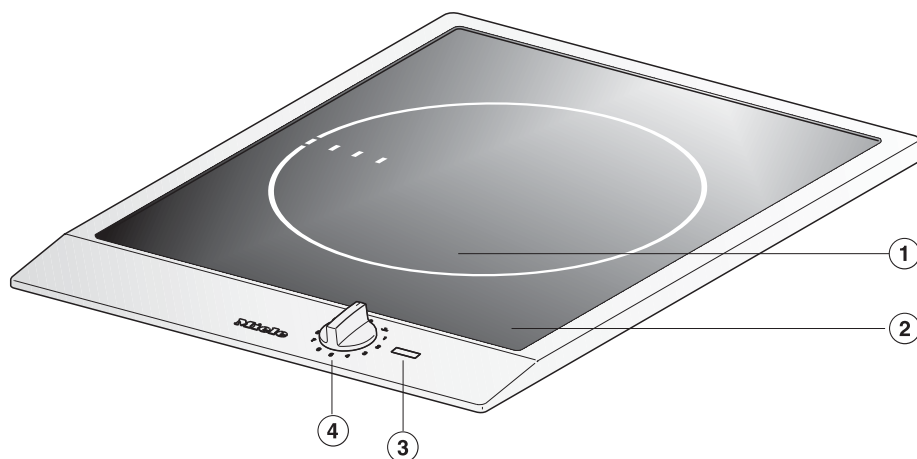
Cooktop

CS 1212-1



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

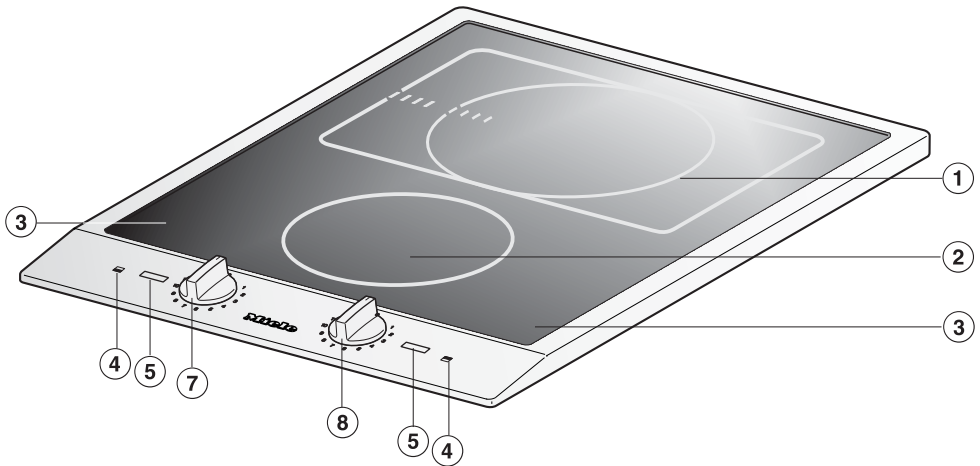
CS 1221-1



- ① Cooking zone with TwinBooster
- ② Cooking zone display
- ③ Indicators
- ④ Cooking zone rotary controls

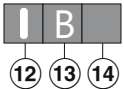
Overview

CS 1222



- ① Extended zone with TwinBooster
- ② Cooking zone with Booster
- ③ Cooking zone display
- ④ Cooking zone allocation symbol
- ⑤ Indicators
- ⑦ Control for the front cooking zone
- ⑧ Control for the rear cooking zone

Indicators



- ⑫ In-operation indicator
- ⑬ Booster indicator
- ⑭ Residual heat indicator

Control symbols

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

Display

Symbol	Description
	No pan on cooking zone or pan unsuitable (see "Induction")
	AutoBoost activated
	Booster / TwinBooster level 1 activated
	TwinBooster level 2 activated
	The system lock has been activated
	Safety switch-off (see "Safety features")
	Overheating protection (see "Safety features")

Cooking zone data

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

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

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

Overview

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

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

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

Cooking zone	CS 1212-1	
	Ø in cm*	Rating in watts for 230 V**
	10–16	Normal 1400 Booster 2200
	14–20	Normal 1850 TwinBooster, level 1 2500 TwinBooster, level 2 3000
	20 x 30	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3700
Total		3700

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

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

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "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

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

The metal components have a protective coating which may give off a slight smell when heated up for the first time. The induction coils may also give off a slight smell for the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely.

The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

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

Induction

How it works

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

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

⏻ will appear in the cooking zone display if

- 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, ⏻ 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. ⏻ will flash alternately with ⏻ in the cooking zone display.

 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 by turning the control to "0".

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.

Induction

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 appear in the cooking zone display.

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 appear in the cooking zone display.
- 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

	Settings
Keeping warm	<u>55</u>
Melting butter Dissolving gelatine Melting chocolate	1-2
Making milk puddings	2
Warming small quantities of liquid Cooking rice	3
Defrosting frozen vegetables (blocks)	3
Making porridge	3
Warming liquid and semi-solid foods Making omelettes or lightly fried eggs Steaming fruit	4
Cooking pasta/dumplings	4
Steaming vegetables and fish	5
Defrosting and reheating frozen food	5
Gently frying eggs (without overheating the fat)	6
Bringing large quantities of food to the boil, e.g. casseroles. Thickening custard and sauces, e.g. hollandaise	6-7
Gentle braising (without overheating the fat) of fish, schnitzel and sausages	6-7
Frying pancakes, potato fritters etc.	7
Braising for stews	8
Boiling large quantities of water Bringing to the boil	9

These settings should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason, it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the cooktop, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

Cooking zone rotary controls

The cooking zone rotary controls must not be turned past B I or B I/II to 0.

Switching on



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.

- Turn the cooking zone rotary control clockwise until the setting you want appears in the display.

The in-operation indicator lights up. Once the cooking zone reaches a certain temperature, the residual heat indicator also lights up.

Switching off

- Turn the rotary control anti-clockwise to 0.

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

Residual heat indicator

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



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

Operation

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

- Turn the rotary control anti-clockwise and hold it until *H* appears in the cooking zone display.
- Now turn the rotary control clockwise until the continued cooking setting lights up in the cooking zone display.

The continued cooking setting needs to be set within 5 seconds of Auto heat-up being activated.

Changing the continued cooking setting is only possible within approx. 10 seconds after activation of Auto heat-up.

If the rotary control is held for too long when turned anti-clockwise, the system lock will be activated and *L* will appear in the cooking zone display.

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

Deactivating

- Select a different power setting.

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

Booster

The cooking zones are equipped with a one stage Booster or two stage TwinBooster (see "Overview - Cooktop").

When activated, the power is boosted for a maximum of 10 minutes so that large quantities can be heated quickly, e.g. water for cooking pasta.

The Booster function can only be used on two cooking zones at the same time. The cooking zone will automatically revert to power setting 9 at the end of the booster time.

The cooking zones are connected in pairs in order to provide sufficient power for the Booster.

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.

If the power setting is reduced, the reduced power setting flashes in the cooking zone display alternately with .

If the connected cooking zone is switched off,  flashes alternately with  in the cooking zone display.

Operation

Switching on the Booster

- Turn the rotary control clockwise gently past 9 to B and then back to 9 again.

/ will appear in the cooking zone display and B will appear in the indicator.

Switching on the TwinBooster, level 1

- Turn the rotary control clockwise gently past 9 to B I/II and then back to 9 again.

/ will appear in the cooking zone display and B will appear in the indicator.

Switching on the TwinBooster, level 2

- Turn the rotary control clockwise gently past 9 to B I/II and then back to 9 again.

/ will appear in the cooking zone display and B will appear in the indicator.

- Turn the rotary control clockwise again gently past 9 to B I/II and then back to 9 again.

// will appear in the cooking zone display.

Switching off the Booster / TwinBooster

- Select a different power setting.

The Booster symbol and B will go out.

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

- Turn the control clockwise to .

Safety features

System lock

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

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

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

Activating

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

Deactivating

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

Safety switch-off

The safety switch-off mechanism is triggered automatically if one of the cooking zones is heated for an unusually long period of time. This period of time depends on the power setting selected. Once exceeded, the cooking zone switches off and *L* flashes alternately with *U* in the cooking zone display. The cooking zone can be operated again after it has been switched off and back on.

Overheating protection

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

- Any Booster function in operation will be switched off.
 - The set power level will be reduced.
 - The cooking zone will switch off automatically. *H* will appear in the cooking zone display.
 - Further cooking zones will switch off automatically.
- Switch off the affected cooking zone(s).

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

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.

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

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.

Allow the CombiSet to cool down before cleaning.

- The CombiSet and accessories should be cleaned after each use.
- Dry the CombiSet after using water to clean it. This helps prevent 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.

Ceramic surface

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.

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.

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.

Cleaning and care

Stainless steel frame/control panel

- Clean the frame and the control panel with a solution of warm water and a little washing-up liquid applied with a soft sponge.

You can also use a ceramic and stainless steel cleaning agent. We recommend using a stainless steel conditioning agent to help prevent resoiling (see "Optional accessories").

Do not use a ceramic and stainless steel cleaner or stainless steel conditioning agent on the **printing**. This would rub the printing off. These areas should only be cleaned with a solution of warm water and a little washing-up liquid applied with a soft sponge.

Operating controls

- Clean the control(s) with a solution of warm water and a little washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.
- Dry the control(s) with a clean cloth.

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 authorised by Miele. 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 appliance yourself.

Problem	Possible cause and remedy
The cooking zones do not heat up.	There is no power to the cooktop. ■ Check if the circuit breaker has tripped. Contact an electrician or Miele (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Turn the rotary control to 0. ■ Disconnect the appliance from the electricity supply for approx. 1 minute. To do this: – switch off at the wall socket and withdraw the plug, or – switch off 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.
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  flashes in a cooking zone display.	There is no pan on the cooking zone, or the pan is unsuitable. ■ Use a suitable pan (see "Pans").

Problem solving guide

Problem	Possible cause and remedy
In the display for a cooking zone the E symbol flashes alternately with the selected power setting.	The power setting was reduced because the Booster function on the linked cooking zone was switched on (see "Booster").
E flashes alternately with H in a cooking zone display. The cooktop has switched off automatically.	There has been no pan on the cooking zone for 3 minutes, or the pan is unsuitable. ■ Use a suitable pan (see "Pans") or switch off the cooking zone if you are not using it.
	The overheating protection mechanism has been activated. ■ See "Overheating protection".
	TwinBooster level II on the linked cooking zone was switched on.
H will appear in the cooking zone display.	The demonstration mode has been activated. ■ See "Overheating protection".
L appears in the cooking zone display for a few seconds after switching it on.	The system lock has been activated. ■ You need to deactivate the system lock (see "System lock").
d appears in the display for a few seconds after switching on the cooking zone. The cooking zone does not get hot.	The demonstration mode has been switched on. ■ Turn the right (outer) control as far as it will go briefly anti-clockwise twice and then once again and hold it for approx. 3 seconds.

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

These can be ordered online at:
www.miele.com.au or www.miele.co.nz

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

Original Miele ceramic and stainless steel cooktop cleaner 250 ml



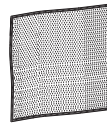
Removes heavy soiling, limescale deposits and aluminium residues.

Original Miele care product for stainless steel 250 ml

Removes water marks, flecks and finger marks. Helps keep the appliance looking good for longer.



Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

Safety instructions for installation

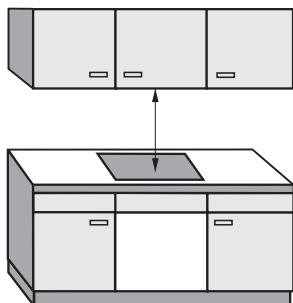
 The appliance must only be installed and connected to the electricity supply by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

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

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any splashbacks must be of heat-resistant material as well.
- ▶ The CombiSet 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, the connection cable must 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 in this instruction booklet are given in mm.

Safety distance above the CombiSet



A minimum safety distance must be maintained between the CombiSet 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 CombiSet 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 to the sides and back of the appliance

Ideally the CombiSet 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 CombiSet. Before installing the CombiSet, check that the below clearance requirements are met.

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

Minimum horizontal distance from the right or left edge of the CombiSet to a combustible surface::

40 mm	CS 1212-1
	CS 1221-1
	CS 1222
50 mm	CS 1112
	CS 1223
	CS 1234-1
	CS 1327
150 mm	CS 1312
	CS 1322

Safety distances

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**.

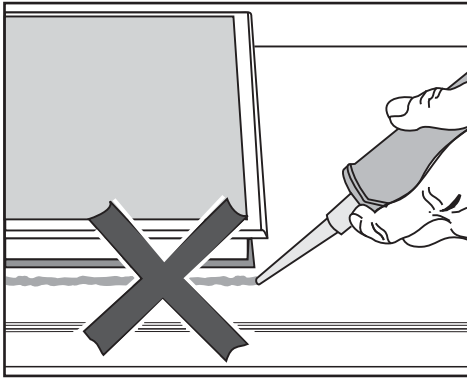
Interim shelf

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.

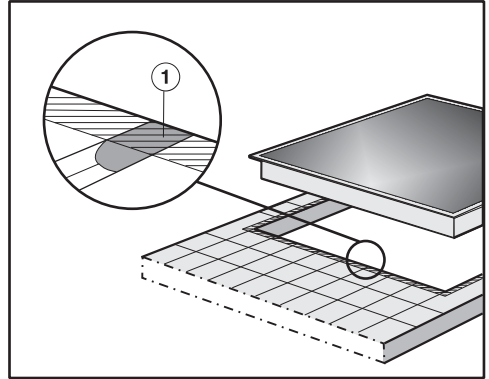
Seal between the CombiSet and the worktop



Do not use sealant between the CombiSet and the worktop. This could result in damage to the CombiSet or the worktop if the CombiSet ever needs to be removed for servicing.

The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

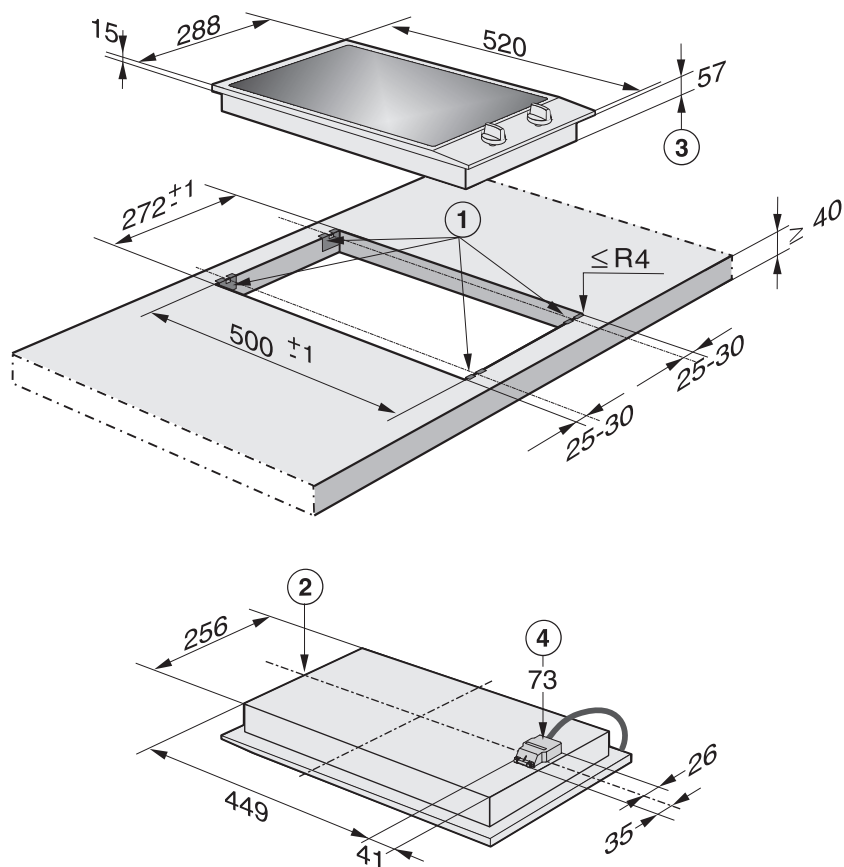
Tiled worktop



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

Building-in dimensions

CS 1212-1



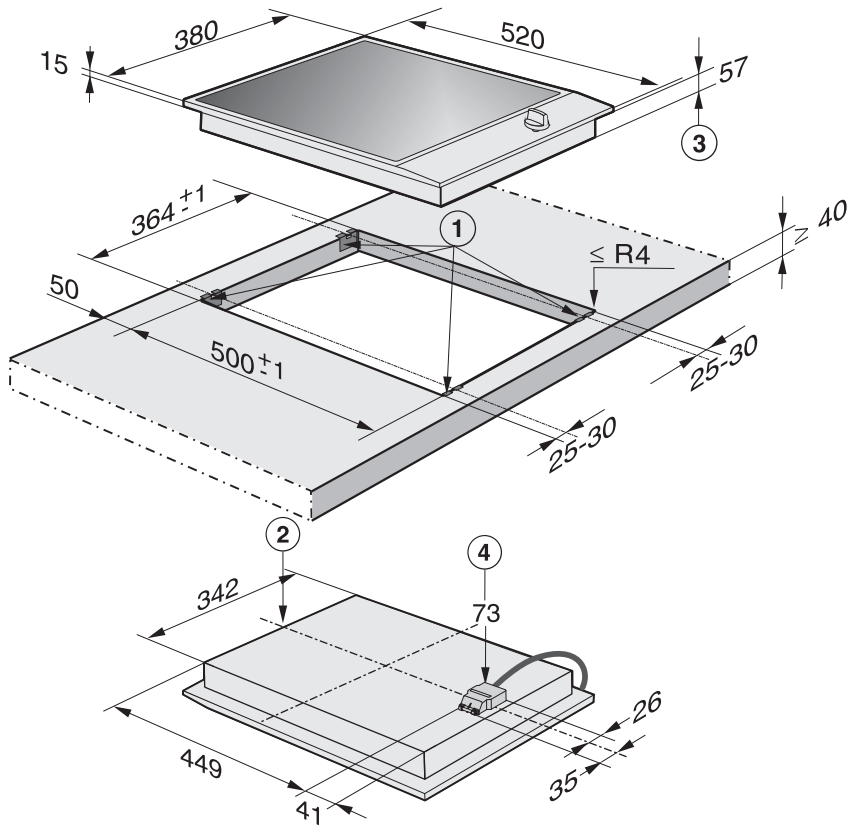
① Spring clamps

② Front

③ Installation height

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

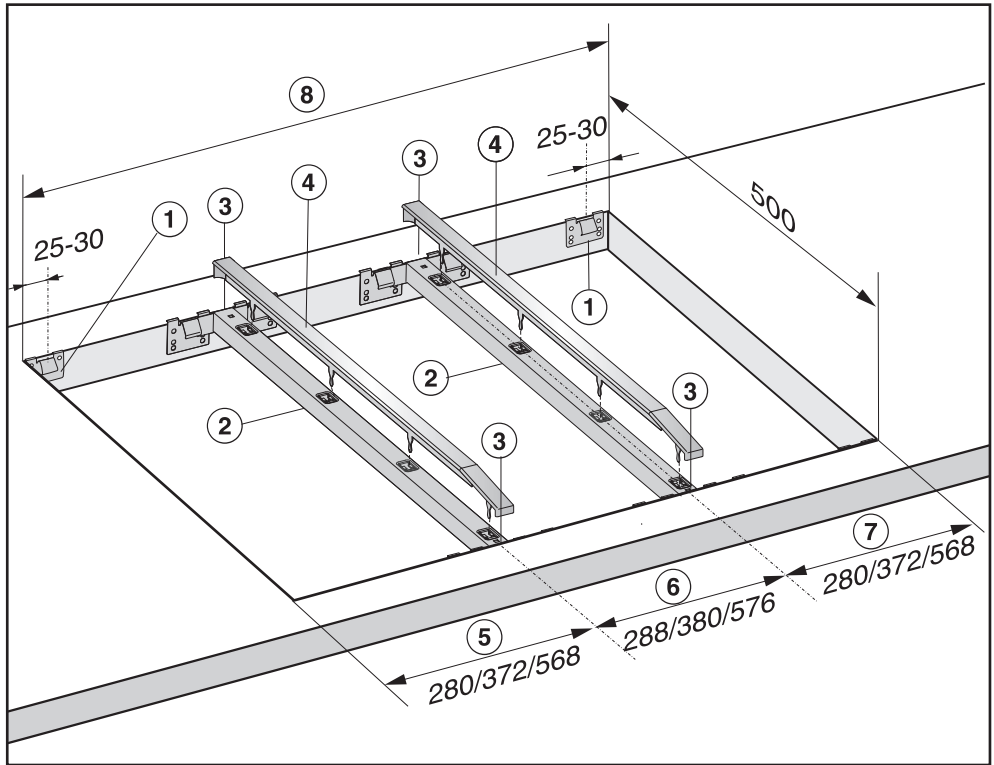
CS 1221-1 / CS 1222



- ① Spring clamps
- ② Front
- ③ Installation height
- ④ Mains connection box with mains connection cable, L = 2000 mm

Building-in several CombiSets

Example: 3 CombiSets



- ① Spring clamps
- ② Spacer bars
- ③ Gap between spacer bar and worktop
- ④ Cover strips
- ⑤ CombiSet width minus 8 mm
- ⑥ CombiSet width
- ⑦ CombiSet width minus 8 mm
- ⑧ Worktop cut-out

Calculating the worktop cut-out

The frames of the CombiSets overlap the worktop at the outside right and left by 8 mm on each side.

- Add up the widths of the CombiSets and subtract 16 mm from this figure.

Example:

$$288 \text{ mm} + 288 \text{ mm} + 380 \text{ mm} = 956 \text{ mm} - 16 \text{ mm} = 940 \text{ mm}$$

The CombiSets are 288 mm, 380 mm or 576 mm wide depending on model (see "Building-in dimensions").

Spacer bars

When building-in several CombiSets, an additional spacer bar must be fitted for each additional CombiSet. The position for securing the spacer bar will depend on the width of the CombiSet.

Installation with a downdraft extractor

Please refer to the separate "Downdraft extractor with CombiSet" instruction manual for details about worktop cut-out dimensions and fitting spacer bars.

Installation

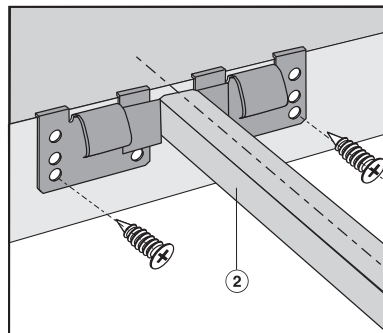
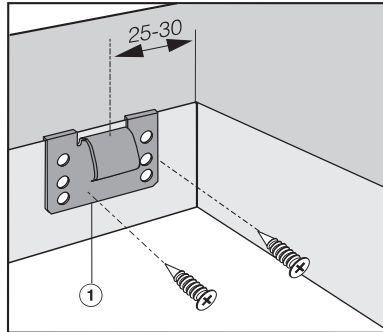
Preparing the worktop

- Make the worktop cut-out as shown in "Building-in dimensions" or as calculated (see "Installation of several appliances"). Observe the safety distances (see "Safety distances").

Wooden worktops

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

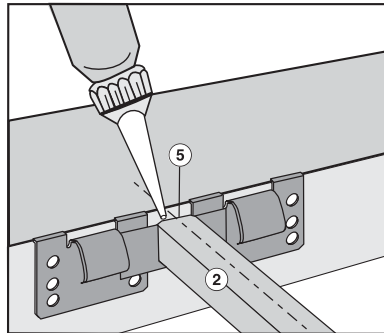
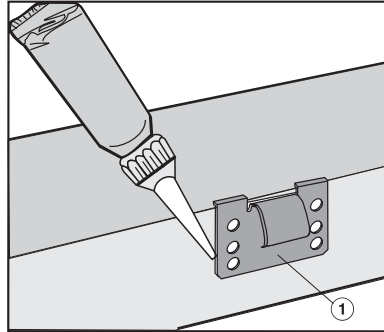
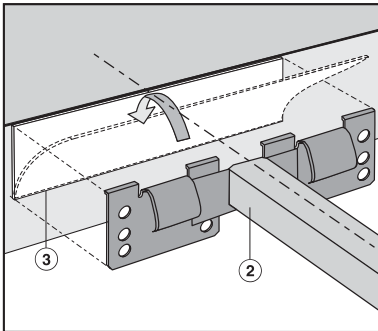
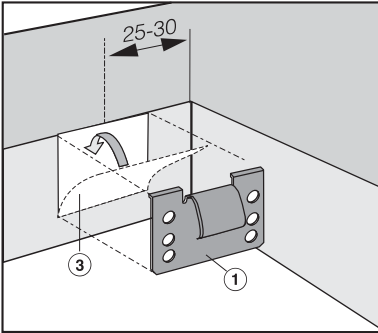
Make sure the sealant does not come into contact with the top surface of the worktop.



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

Granite and marble worktops

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



- Stick the tape ③ to the top edge of the cut-out in the positions shown in the diagram.
- Position the spring clamps ① and spacer bars ② on or at the top edge of the cut-out and press them firmly into place.

- Apply silicone to the side and lower edges of the spring clamps ① and the spacer bars ②.
- Then fill the gap ⑤ between the spacer bar ② and the worktop with silicone.

Installation

Installation with a downdraft extractor

Please refer to the separate "Downdraft extractor with CombiSet" instruction manual for details about installing a downdraft extractor with a CombiSet appliance.

Installing the CombiSet

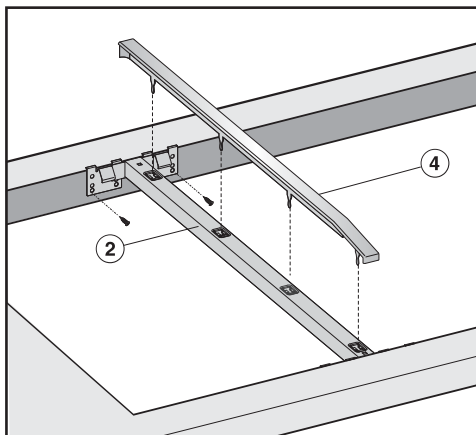
- Feed the mains connection cable down through the cut-out.
- Starting at the front, position the CombiSet in the worktop cut-out.
- Using both hands, press down evenly on the edges of the CombiSet until it clicks into position. When doing this, make sure that the seal underneath the appliance sits flush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

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

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

Installing several CombiSets

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



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

Connecting the CombiSet

- Connect the CombiSet(s) to the mains electricity supply.
- Check that each CombiSet works.

Removing the CombiSet

If the CombiSet cannot be accessed from below, you will need a special tool to remove it.

- If the CombiSet can be accessed from below, push it out from below. Push the rear side out first.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations.

Connection must be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.



Danger of injury!

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

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

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

If the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles in accordance with the wiring rules. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.

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

Total power output

See data plate.

Connection

AC 230 V, 50 Hz

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

Residual current device

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

WARNING

**THIS APPLIANCE MUST BE
EARTHED**

Replacing the mains connection cable



Danger of electrical shock!

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

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

The connection data is given on the data plate.

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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