

Operating and installation instructions

Gas wok burner



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.

This appliance can be used in countries other than those specified on the appliance and in these operating and installation instructions. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For trouble-free operation of the appliance, it is best to use it in the countries specified for use.

For use in other countries, please contact Miele in your country.

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Warning and Safety instructions

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

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

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

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

Warning and Safety instructions

Correct application

- ▶ This wok burner is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ The wok burner is not suitable for outdoor use.
- ▶ It is intended only to cook food and keep it warm. Any other use is not supported by Miele and could be dangerous.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

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 wok burner and do not let them play with it.
- ▶ The appliance gets hot when in use and remains hot for a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.
- ▶ Danger of burning!
Do not store anything which might arouse a child's interest in storage areas above or next to the wok burner. Otherwise 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.

Warning and Safety instructions

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 appliance can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this appliance may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Never open the casing of the wok burner.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

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 wok burner is not intended for use with an external timer switch or a remote control system.
- ▶ Connection to the gas supply must be carried out by a suitably qualified gas fitter. If the plug has been removed or the connection cable is not supplied with a plug, the appliance 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 completely disconnected from the mains electricity supply. The gas supply must also be turned off. It is only completely isolated from the gas and 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.
 - the gas inlet valve is closed.
- ▶ **Danger of electric shock!**
Do not use the appliance if it is faulty. Switch it off immediately, disconnect it from the mains electricity and gas supply and contact Miele.

Warning and Safety instructions

- ▶ If the appliance is installed behind a furniture door, do not close the door while the appliance is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the appliance, the furniture unit and the flooring. Wait until the appliance has cooled down completely before closing the furniture door.
- ▶ 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.
- ▶ This cooktop is not suitable for installation and operation with aftermarket lids or covers fitted.

Correct use

- ▶ The appliance gets hot when in use and remains hot for some time after being switched off. Do not touch the appliance if there is a possibility that it could still be hot.
- ▶ Do not use the appliance to heat up the room.
Due to the high temperatures radiated, objects left near the appliance could catch fire.
- ▶ Oil and fat can overheat and catch fire. Do not leave the wok burner unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water.
Switch off the wok burner and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.
- ▶ DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE. CUTLERY INSERTS MUST BE HEAT-RESISTANT.
- ▶ DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the wok burner, as pressure can build up in the containers, causing them to explode.
- ▶ Do not cover the wok burner, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the wok burner is switched on by mistake or if residual heat is still present.

Warning and Safety instructions

- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the appliance heating up, with the danger of burning. Depending on the material, other items left on the appliance could also melt or catch fire. Do not use the appliance as a resting place. Switch the appliance off after use.
- ▶ You could burn yourself on the hot appliance. 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 on steam. Be sure to keep all textiles away from the gas flames. Do not use oversized cloths, tea towels or other similar materials.
- ▶ When using an electrical appliance, e.g. a hand-held food mixer, near the wok burner, ensure that the cable of the electrical appliance cannot come into contact with the hot burner. The insulation on the cable could become damaged.
- ▶ Plastic and aluminium foil containers melt at high temperatures. Do not use plastic or aluminium foil containers on the cooktop.
- ▶ If a rangehood is installed above the wok burner, ensure that the burner is always covered with a pan when in use. Otherwise flames could reach the rangehood, parts of which could then be damaged or even set on fire.
- ▶ Switch the burner off when a pan is removed, even for a short time.
- ▶ Make sure all the components of the gas burner have been correctly assembled before switching on.

Warning and Safety instructions

- ▶ Pans must be the correct size for the burner they are used on (see "Suitable Pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. Miele cannot be held liable for this type of damage.
- ▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.
- ▶ Do not use pans with very thin bases on this cooktop, and never heat up empty pans as they could get damaged. This could also damage the appliance.
- ▶ The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.
- ▶ Replace the pan supports carefully to avoid scratching the surface of the cooktop.
- ▶ Remove all grease spatters and other combustible (food) residues from the wok burner as soon as possible. They are a fire hazard.
- ▶ Avoid allowing liquids or foods containing salt to spill onto the cooktop. If salty foods or liquids do get on the cooktop, they should be removed as soon as possible to avoid the risk of corrosion.
- ▶ The use of the wok burner creates heat, moisture and combustion products in the room where it is installed. Make sure that the appliance is installed in a location with sufficient ventilation. Natural ventilation openings should not be blocked. Alternatively, a mechanical ventilation device (e.g. a rangehood) can be installed.
- ▶ If the wok burner is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the rangehood on the highest setting.

Warning and Safety instructions

► If the appliance has not been used for a long period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested by a qualified person for safety.

► 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.

Cleaning and care

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

Caring for the environment

Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

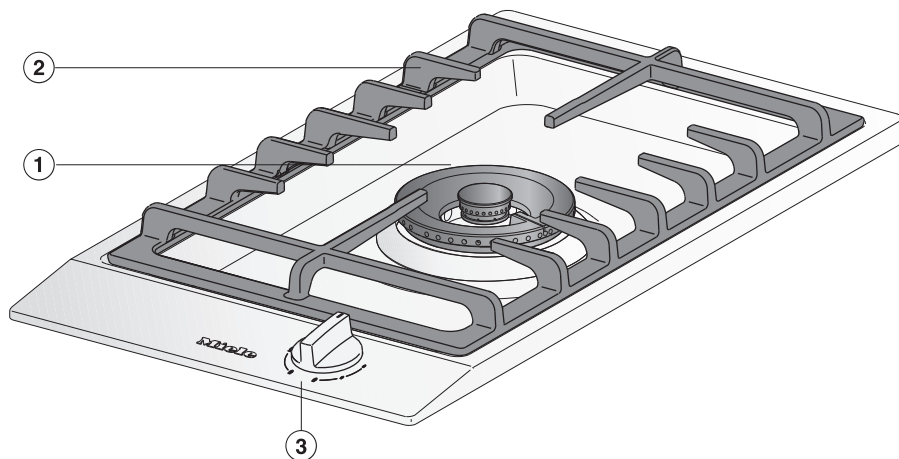
Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible by law for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Wok burner



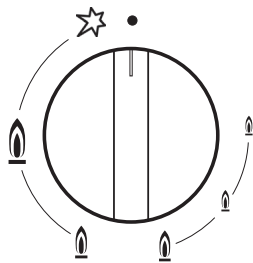
① Wok burner

② Pan support

③ Operating controls

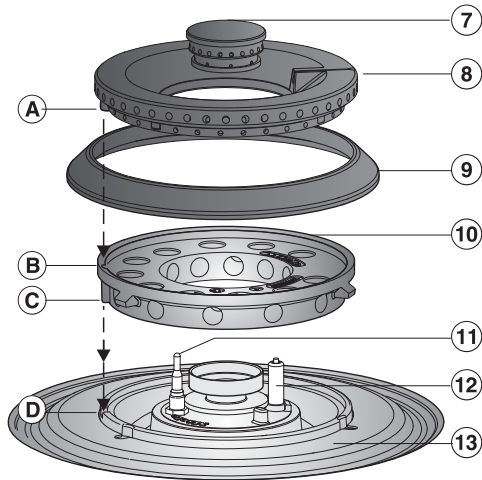
Overview

Operating controls



Symbol	Description
•	Burner off, the gas supply is turned off
☆	Ignition position
🔥	Largest flame: Inner and outer burner at highest setting.
🔥 (2x)	Large flame: Outer burner at lowest setting, inner burner at highest setting.
🔥	Small flame: Outer burner off, inner burner at highest setting.
🔥	Smallest flame: Outer burner off, inner burner at lowest setting.

Burner



- ⑦ Inner burner cap
- ⑧ Outer burner cap
- ⑨ Burner ring
- ⑩ Burner head
- ⑪ Ignition safety device
- ⑫ Ignitor
- ⑬ Burner base

Overview

Accessories supplied

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

Wok ring



The wok ring supplied gives additional stability to the wok, especially to woks with a rounded base.

- 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 CombiSet for the first time

- Clean all removable parts of the burner(s) with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see "Cleaning and care - Burners").
- Clean the stainless steel trough with a damp cloth, and then wipe dry.

Switching on the CombiSet for the first time

The metal components have a protective coating which when heated for the first time will give off a slight smell and possibly some vapours.

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

Pans

Min. base diameter
pots / pans = 15 cm

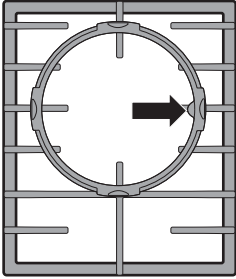
Max. rim diameter
pots / pans = 28 cm



- Refer to the information above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner. A pan base which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the appliance. Miele cannot be held liable for this type of damage.
 - Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
 - Any heat-resistant pans can be used on a gas burner.
 - Pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Stir the food frequently.
 - Always place cookware on the pan support supplied with the appliance. Never place it directly on the burner.
 - Position the pan centrally on the pan support so that it sits securely and cannot tip. A little movement is quite normal and not a cause for concern.
- Do not use pots or pans with base supports.

Wok ring

- Use the wok ring supplied to give additional stability to the wok, especially to woks with a rounded base.

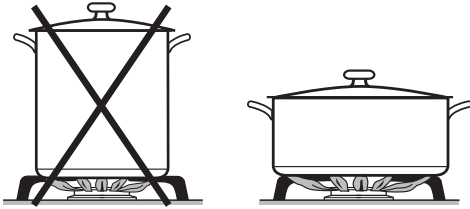


- Make sure that the wok ring is located securely in its correct position. See illustration.

The wok is unique among cookware in that it has a small base diameter and a large rim diameter (usually 35-40 cm).

Tips on saving energy

- Use a pan lid whenever possible to minimise heat loss.




- Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.
- Cook with as little water as possible.
- Reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.
- Use a pressure cooker to reduce cooking times.



Fire hazard!

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

Switching on

- Push in the control knob and turn it anti-clockwise to the ignition symbol . The ignitor will "click" and ignite the gas.
- When a flame is visible, keep the control knob pressed in for 5-10 seconds, and then let it go.
- If the burner does not ignite or goes out, turn the control knob back to "●". Aerate the room or wait at least one minute before trying again. Try keeping the control knob pressed in for a little longer the next time.
- If the burner does not ignite the second time, turn the control knob back to "●" and see "Problem solving guide".

Switching on during a power outage

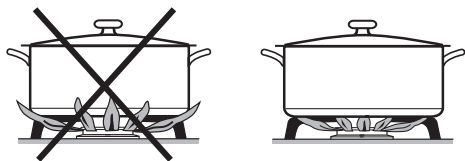
If there is an interruption to the electricity supply, the gas can be ignited manually, e.g. with a match.

- Press in the relevant control and turn it anti-clockwise to the large flame symbol.
- Hold the control pressed in and light the gas at the burner with a match.
- Keep the control pressed in for a further 5-10 seconds and then release it.

Operation

Adjusting the flame

As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury.



There is a stopper on the control knob at the 6 o'clock position to prevent you turning the control to the high or low setting unintentionally. To turn the control knob past this position, it has to be pressed down.

- Adjust the flame so that it does not spread out beyond the sides of the pan.
- To move from the high to the low setting, turn the control anti-clockwise until it stops. Then press it down and continue to turn it past the resistance before releasing it. You can now select the setting you require.
- To move from the low to the high setting, turn the control clockwise until it meets a resistance. Then press it down and continue to turn it past the resistance before releasing it. You can now select the setting you require.

Switching off

- Turn the control clockwise to position "•".

This stops the flow of gas and the flame goes out.

Thermo-electric ignition

This appliance has a thermo-electric ignition safety device. If the flame goes out, for example if food has boiled over or if there is a sudden draught, and automatic re-ignition has been unsuccessful, the supply of gas to the burner will be cut off. This will prevent any gas escaping. To use the burner again, turn the control knob to "•".

The safety switch-off operates independently from the electricity supply. This means that it will still work if the wok burner is used during a power cut.

Cleaning and care



Danger of burning!

The appliance must be switched off and have cooled down before cleaning.



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 wok burner.

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:

- cleaning agents containing soda, 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, brushes or sponges which have been previously used with abrasive cleaning agents,
- dirt erasers.

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.

Stainless steel surfaces

Do not clean the area between the cooktop and the worktop with sharp, pointed objects. This could damage the seals.

Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for a long time. Remove any soiling which comes into contact with the printed flame symbols straight away.

Stainless steel cleaning agents rub off the printed symbols. Do not use stainless steel cleaning agents on printed symbols.

- Clean stainless steel surfaces with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. In the case of stubborn dried-on soiling, soak first. If necessary, the rough side of a non-scouring sponge can be used.
- Finally, dry with a clean soft cloth.

Useful tip: The Miele conditioning agent for stainless steel can be used after cleaning to help keep your appliance looking good (see "Optional accessories"). Apply sparingly with a soft cloth following the instructions on the packaging.

Cleaning and care

Pan supports

Do not clean the pan supports in a dishwasher.

- Remove the pan supports.
- Clean the pan supports with a solution of warm water and a little washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.
- After cleaning, dry the pan supports thoroughly with a clean cloth.

Burner

Do not clean any parts of the burner in a dishwasher.

- The burner should be dismantled and then cleaned by hand using a solution of warm water and a little washing-up liquid applied with a soft sponge.
- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- The ignitor and ignition safety device should be very carefully wiped clean using a well wrung out cloth.

Do not let the ignitor get wet. If it gets wet, it will not spark.


- After cleaning, dry all surfaces with a clean cloth. Make sure that the flame slits are clean and completely dry.

The surfaces of the burner caps will become more matt with time. This is quite normal and does not indicate damage to the burner caps. Nor will it affect the operation of the cooktop.

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 burner does not ignite when the cooktop is being used for the first time or after it has been out of use for a longer period.	There could be an air lock in the gas pipe. ■ You may need to make several attempts before the burner ignites successfully.
The burner does not ignite after several attempts.	There is a fault. ■ Turn all of the controls clockwise to "●" and interrupt the power supply to the cooktop for a few seconds.
	The burner is not correctly assembled. ■ Assemble the burner correctly.
	The gas shut-off valve is closed. ■ Open the gas shut-off valve.
	The burner is wet and/or dirty. ■ Clean and dry the burner.
	The flame slits are blocked and/or wet. ■ Clean and dry the flame slits.
The gas flame goes out after being lit.	The flames do not touch the ignition safety device and the burner does not get hot enough: The burner parts are not positioned correctly. ■ Position the burner parts correctly.
	There is soiling on the ignition safety device. ■ Remove any soiling.

Problem solving guide

Problem	Possible cause and remedy
The flame suddenly looks different.	The burner parts are not positioned correctly. ■ Position the burner parts correctly.
	The burner head or the holes in the burner cap are dirty. ■ Remove any soiling.
The gas flame goes out during operation.	The burner parts are not positioned correctly. ■ Position the burner parts correctly.
	There has been a power outage. ■ See "Operation - "Switching on during a power outage".
The ignitor on the burner does not spark.	The mains circuit breaker has tripped. ■ You may need to contact a qualified electrician or Miele.
	There is food residue stuck between the ignitor and the burner cap. There is food residue on the ignition safety device. ■ Remove any soiling (See "Cleaning and care").

Optional accessories

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

These products can be ordered from the Miele online shop.

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

Original Miele ceramic and stainless steel cooktop cleaner 250 ml



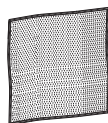
Removes heavy soiling, limescale deposits and aluminium residues.

Original Miele 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

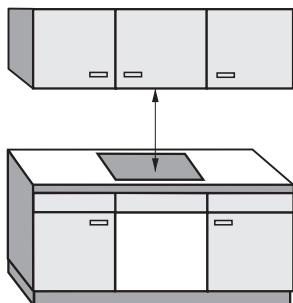
Fit the wall units and rangehood before fitting the CombiSet to avoid damaging it.

- ▶ 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.
- ▶ An electric fryer must not be installed directly next to a gas cooktop as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 288 mm between these two appliances.
- ▶ The CombiSet must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ When installing the CombiSet, make sure that the gas hose and electrical connection cable cannot come into contact with hot appliance parts.
- ▶ The electrical cable and any flexible gas connection pipes must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.
- ▶ Observe carefully the safety clearances listed on the following pages.

All dimensions in this instruction booklet are given in mm.

Safety distances

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 as per AS/NZS 5601.1 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.

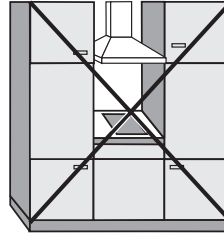
Clearance underneath the appliance

A minimum safety clearance of 30 mm must be provided underneath the appliance.

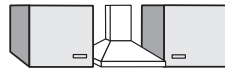
Please note that clearance must also be provided for the installation of the flexible gas connection hose and mains electrical cable if the appliance is to be installed above a closed surface (e.g. an oven).

Safety distances to the sides and back of the appliance

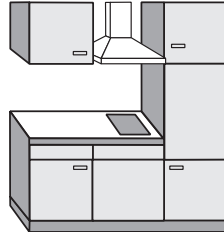
Ideally the appliance should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall on one side (right or left). On the other side, however, no tall unit or wall should stand higher than the appliance. Before installing the appliance, check that the location provides the required clearances from combustible material and, if necessary, provide protection to adjacent surfaces as required by regulations.



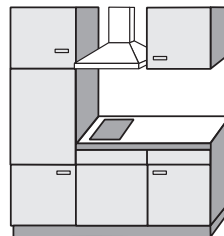
Not allowed



Recommended



Not recommended



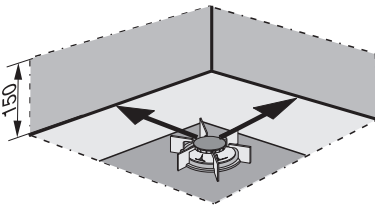
Not recommended

Safety distances

A gas appliance shall be installed such that the surface temperature of any nearby combustible surface* will not exceed 65 °C above ambient.

The minimum clearance from a combustible surface shall be a 200 mm horizontal distance from the periphery of any gas burner (AS 5601).

If that horizontal clearance is less than 200 mm, that vertical surface must be protected by a non-combustible material for 150 mm above the cooktop surface across the entire length (depth, width).

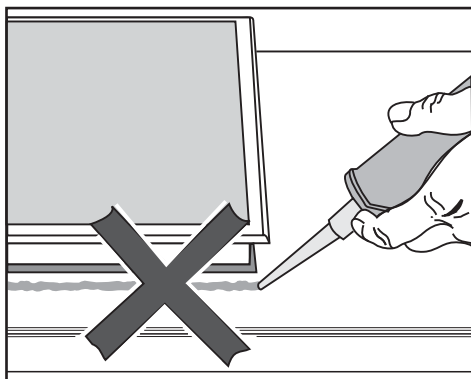


The shown area indicates the protected surface, which may be ceramic tiles or other approved material.

***Combustible surface:**

A material which will ignite and burn, and includes material which has been flameproofed.

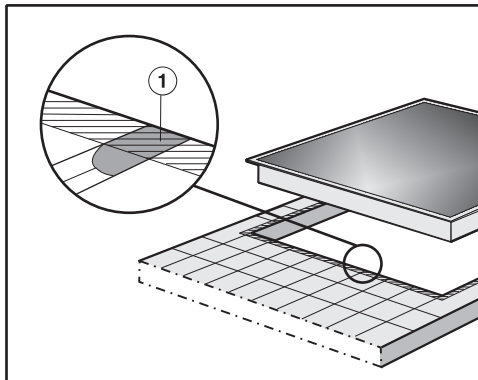
Seal between the CombiSet and the worktop



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.

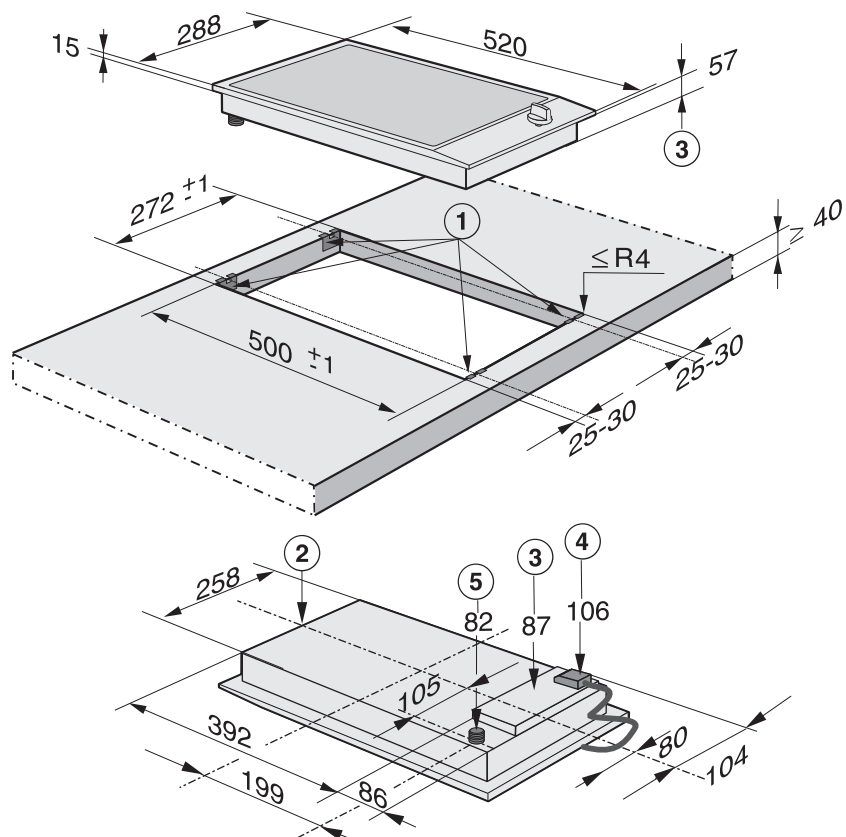
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Tiled worktop



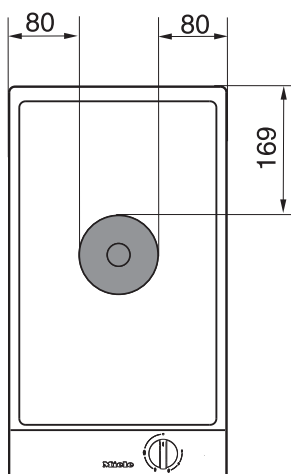
Grout lines ① and the hatched area underneath the CombiSet frame must be smooth and even. If they are not the CombiSet will not sit flush with the worktop and the sealing strip underneath the top part of the appliance will not provide a good seal between the appliance and the worktop.

Building-in dimensions



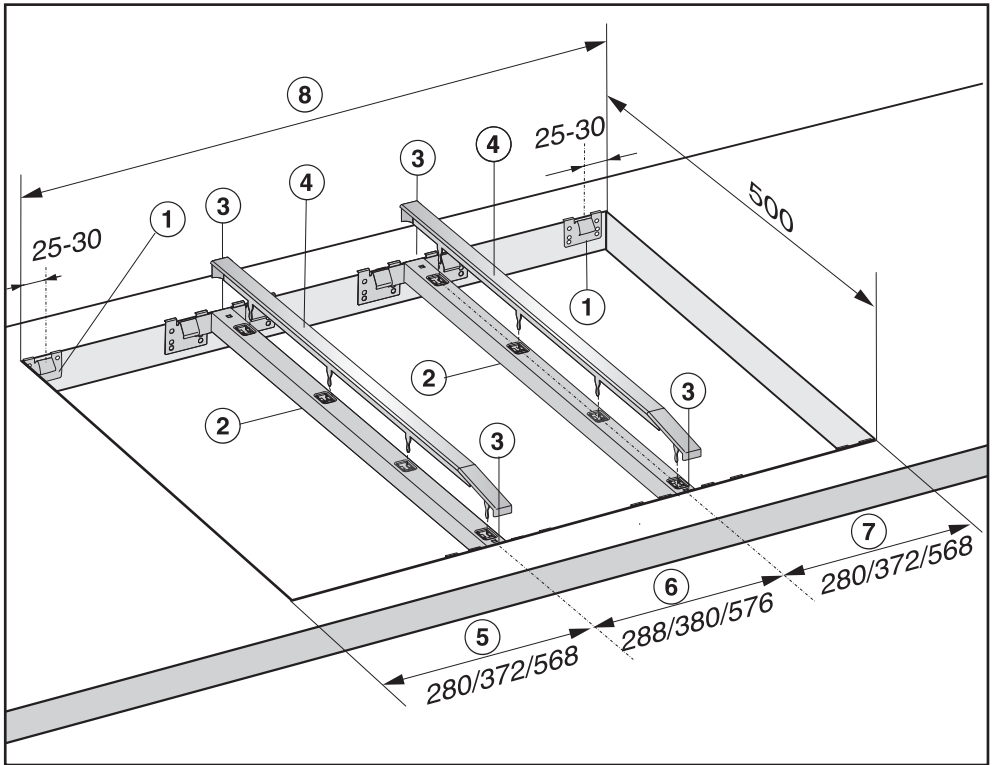
- ① Spring clamps
- ② Front
- ③ Building-in depth
- ④ Building-in depth for the mains connection box with mains connection cable, L = 2000 mm
- ⑤ Building-in depth for the gas connection R 1/2 - ISO 7-1

Distances from burner to the edge of the appliance



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

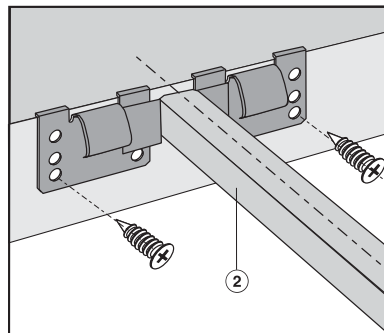
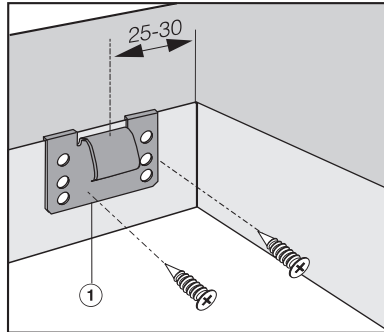
Preparing the worktop

- 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.

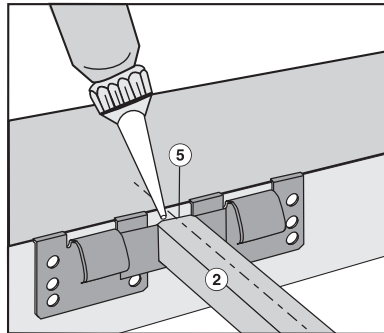
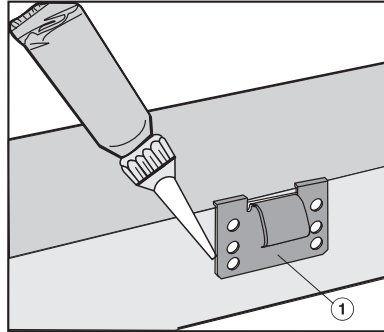
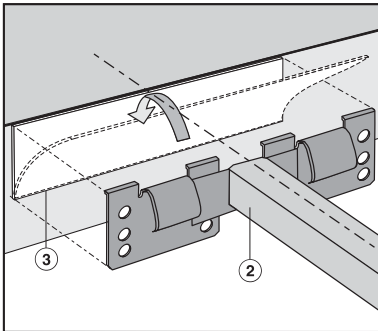
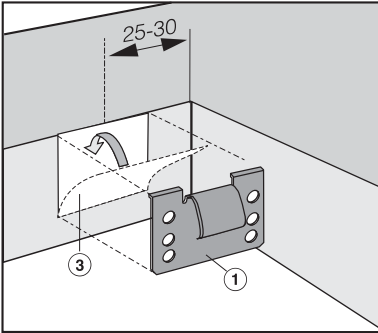
Make sure the sealant does not come into contact with the top surface of the worktop.



- 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

Installing the CombiSet

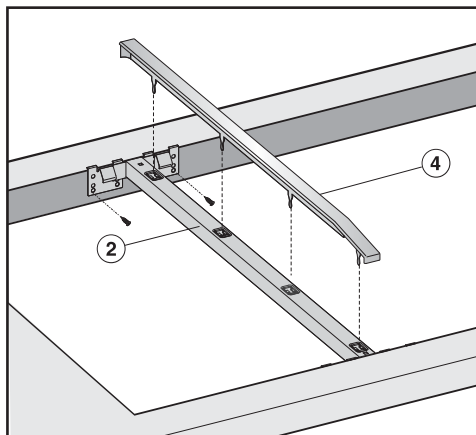
- Feed the mains connection cable down through the cut-out.
- Starting at the front, position the CombiSet in the worktop cut-out.
- Using both hands, press down evenly on the edges of the CombiSet until it clicks into position. When doing this, make sure that the seal underneath the appliance sits flush 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 to the electricity and gas supplies (see "Gas connection").

Removing the CombiSet

- If the CombiSet can be accessed from below, push it out from below. Push the rear side out first.
- If the appliance is not accessible from below, take hold of the appliance with both hands at the back, pull it forwards, then lift it up and out.

Electrical connection

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

 Connection to the gas supply, or conversion from one type of gas to another should only be undertaken by an approved gas fitter, who is responsible for correct functioning of the appliance when installed. Every appliance should have its own isolating valve.

The gas connection must be installed so that connection can be made either from inside or outside the kitchen unit, and the isolating valve must be easily accessible and visible (by opening one of the kitchen unit doors, if necessary).

Check with your local gas supplier about the type of gas and its calorific value, and compare this information with the type of gas quoted on the appliance data plate.

This appliance is not connected to an exhaust flue. Please ensure it has adequate ventilation after installation. When installing and connecting the appliance observe the relevant regulations, especially appropriate ventilation.

The gas connection must be in accordance with national and local regulations.

Special provisions of the local gas supplier, as well as the relevant building regulations, must also be observed.

The gas connections the gas hose and the mains connection cable can get damaged when they become hot.

Ensure that the gas hose and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot and that the gas hose and gas connection do not come into contact with hot gas exhaust.

Flexible hoses can be damaged when installed incorrectly.

Ensure the hose assembly is not exposed to high temperatures exceeding the maximum recommended by the hose manufacturer, subjected to strain, kinking, permanent deformation or damage by vermin.

Unsuitable sealants do not guarantee the required impermeability of the connection.

Use only suitable sealants.

The gas pressure must be set by an approved gas fitter and a full operational test and a test for possible leakages must be carried out by the gas fitter after installation.

Gas connection

Depending on country of destination this appliance is set up for connection to natural gas or ULPG.

See adhesive label on the appliance:

G = NG (natural gas)

LP = ULPG (Propane/Butane)

Depending on country of destination jets are supplied for conversion to a different type of gas. If the appropriate jets have not been supplied with the appliance you will need to contact Miele. Conversion to another type of gas is described under the relevant Section.

Connection to the appliance

The gas connection has a $\frac{1}{2}$ " conical thread. There are two possibilities for connection:

- fixed connection
- flexible hose class B or D which complies with AS/NZS 1869 and must be certified. The minimum inner Ø must be 10 mm and the maximum length 1.2 m.

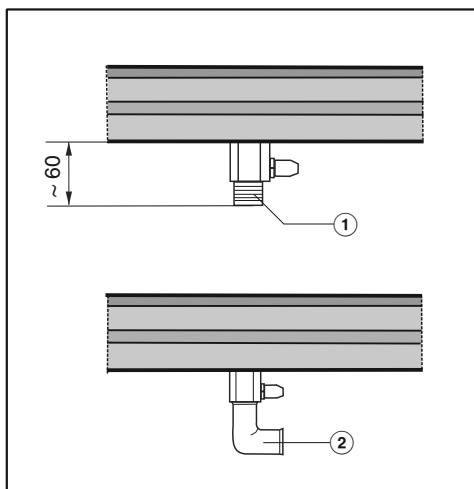
Setting the gas pressure

The gas pressure must be set by the approved gas fitter as shown on the data plate:

Natural gas 1.0 kPa

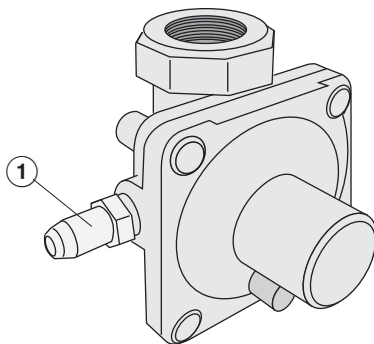
ULPG (Propane/Butane) 2.75 kPa

The gas pressure must be set with the largest burner operating at maximum setting.



- ① Connection R $\frac{1}{2}$ " with test point
- ② Connection R $\frac{1}{2}$ " with test point and 90° angle
When using a 90° angle the building-in depth will increase to the depth of the elbow used.

The gas regulator is only included with appliances which are set up for connection to natural gas.



① Pressure Test Point


- Loosen the screw in the test point until it is free in its housing. The screw is retained in this position.
- Connect the hose from the pressure gauge.
- Reassemble one of the large burners, turn on the gas and manually light the burners.
- Disconnect gauge and screw in the test point screw.

Burner ratings

Nominal ratings

Gas type	Highest setting	Lowest setting
	MJ/h	MJ/h
Natural gas	16.3	1.5
ULPG	15	1.2

Conversion to another type of gas

 Conversion from one type of gas to another should only be undertaken by an approved and registered gas fitter in strict accordance with current local and national safety and building regulations.
Disconnect the cooktop from the electricity supply and turn off the gas supply.

Jet table

The jet markings refer to a $\frac{1}{100}$ mm bore diameter.

	Ø	
	Main jet	Small jet
Natural gas	1.8/ 0.58 (R)	0.7/ 0.38
ULPG	1.05/ 0.34 (E)	0.6/ 0.23

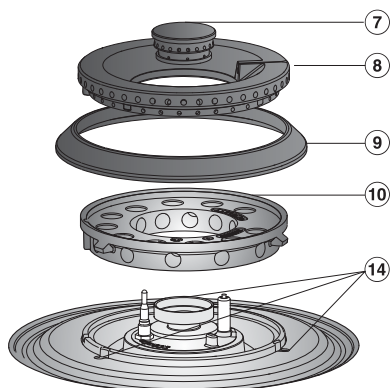
Changing the jets

- Disconnect the cooktop from the electricity supply and turn off the gas supply.

When converting to another type of gas, both the main **and** small jets need to be changed.

The upper part of the appliance has to be removed before the jets can be changed.

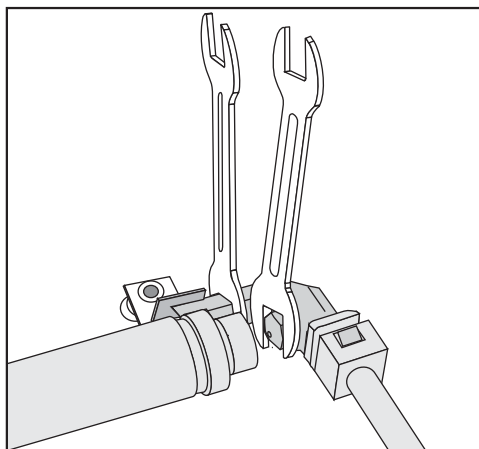
Conversion to another type of gas



- Remove the burner caps (7) (8), burner ring (9) and burner head (10).
- Undo the screws (14).
- Pull the control knob off.

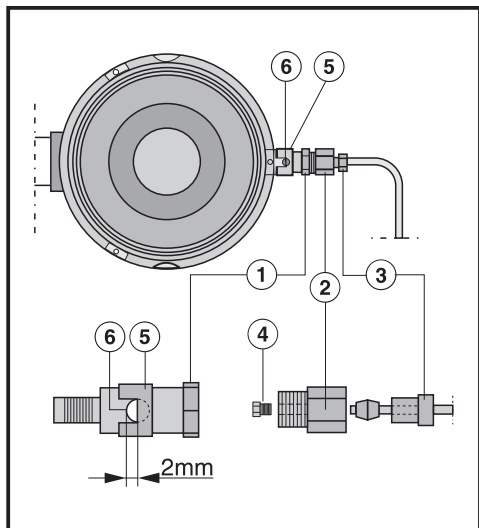
Changing the main jet

- Lift the top of the appliance off.



- Unscrew the main jet anti-clockwise from its housing with an SW 10 spanner while counterholding it with an SW 13 spanner (see picture).
- Screw in the new main jet, once again using the spanner to counterhold the jet housing.

To change the jet for the inner burner



④ Jet (main jet for the inner burner)

⑤ Air intake sleeve

⑥ Vent

■ Remove the screw ③ from the fitting ② with an SW 8 spanner while counterholding it with an SW 12 spanner.

■ Remove the screw fitting ② from the part ① with an SW 12 spanner while counterholding it with an SW 12 spanner.

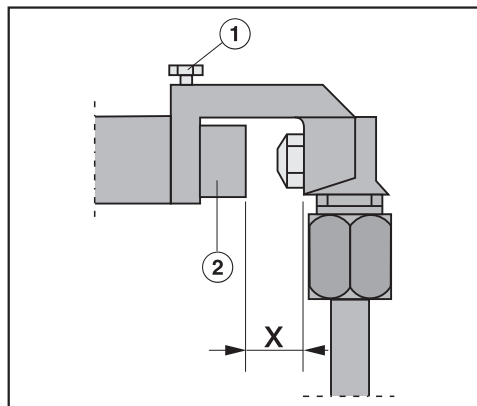
■ Remove the jet ④ and replace it with the new jet (see "Jet table").

■ Set the two vents ⑥ to a distance of 2 mm by sliding the air intake sleeve ⑤.

■ Screw all parts back on in reverse order and check for leak tightness.

Conversion to another type of gas

Checking the first intake of air



① Retaining screw

② Air intake sleeve

Gap X **must** measure:

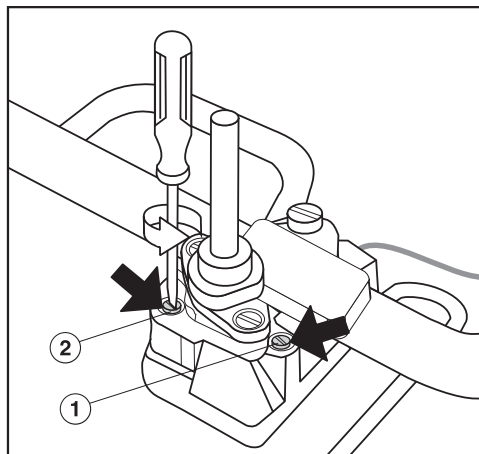
For natural gas: 13 mm

For ULPG gas: 13 mm

To set gap X

- Loosen the retaining screw ① and slide the air intake sleeve ②.
- Then screw the retaining screw back on.

Changing the small jets



① Small diameter jet
(e.g. for ULPG gas: 0.23)

② Large diameter jet
(e.g. for ULPG gas: 0.60)

- Using a small screwdriver, unscrew the two small jets ① and ② in the gas fitting.
- Pull out the jets with a pair of pliers.
- Fit the new jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Checking operation

- Check all gas fittings for leaks.
- Reassemble the cooktop.
- Ignite all burners to check that they are operating correctly.
 - The flame must not go out on the lowest setting, or when the control is turned quickly from the highest to the lowest setting.
 - On the highest setting, the flame must have a distinctive and visible core.
- Adhere the label supplied with the jets over the old label stating the type of gas being used.

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.

Miele Australia Pty. Ltd.

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