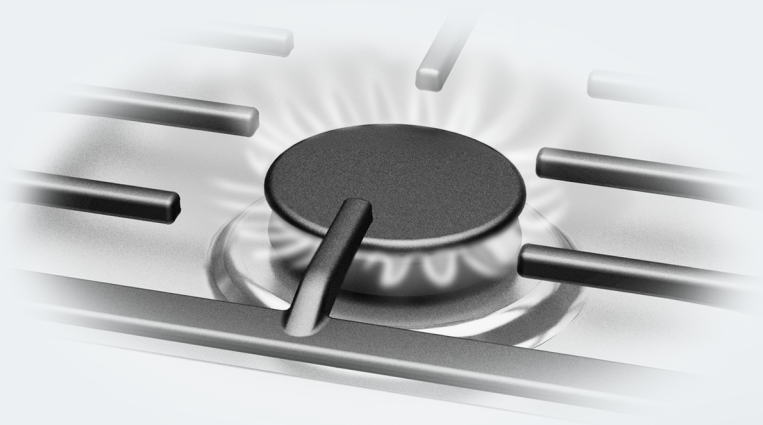


Operating and installation instructions

Gas cooktops



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 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.

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 head 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.

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 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.
- ▶ 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.
- ▶ 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.
- ▶ 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 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 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 cooktop or switch it off immediately if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Disconnect it from the mains electricity supply and gas 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.
- ▶ This cooktop is not suitable for installation and operation with aftermarket lids or covers fitted.

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.
- ▶ 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 cooktop unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water. Switch off the cooktop 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 cooktop, as pressure can build up in the containers, causing them to explode.
- ▶ Do not cover the cooktop, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the cooktop is switched on by mistake or if residual heat is still present.

Warning and Safety instructions

- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the 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 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.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ 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 cooktop, ensure that the burners are 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 supports 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 cooktop as soon possible. They are a fire hazard.
- ▶ The use of the gas cooktop 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 cooktop 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.
- ▶ Do not use roasting dishes, pans or grilling stones that are large enough to cover more than one burner. The resulting build-up of heat could damage the appliance.

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.

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.

Disposal of the packing material

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

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

Disposing of your old appliance

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

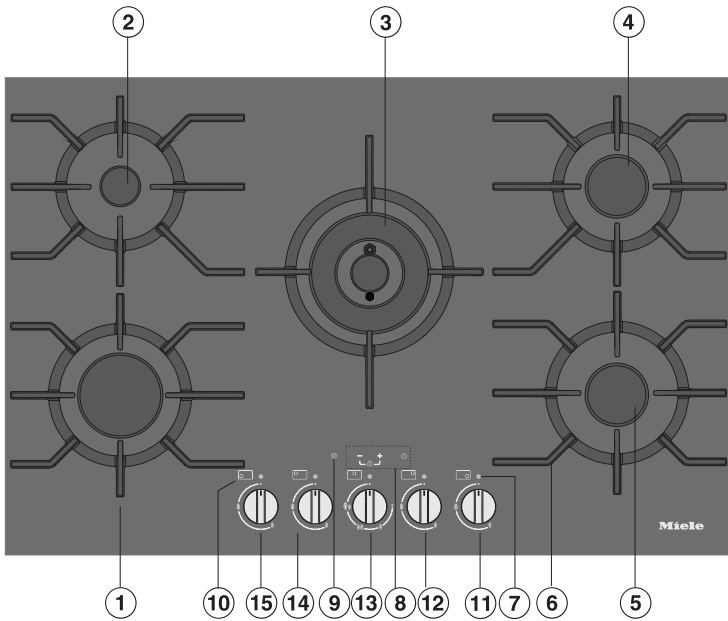


Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while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

Overview

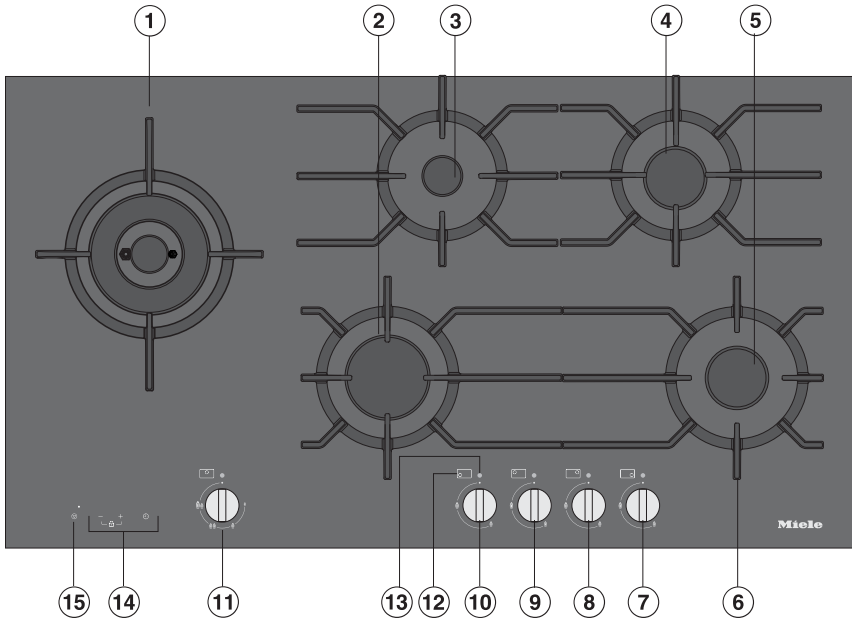
Cooktop

KM 3034



- | | |
|--|---------------------------------------|
| ① Rapid burner | ⑨ Easy switch-off function |
| ② Auxiliary burner | ⑩ Cooking zone symbol |
| ③ Wok burner | Controls knobs for the cooking zones: |
| ④ Semi-rapid burner | ⑪ Front right |
| ⑤ Semi-rapid burner | ⑫ Rear right |
| ⑥ Pan support (separate for each burner) | ⑬ Middle |
| ⑦ In-operation/Residual heat indicators | ⑭ Rear left |
| ⑧ Minute minder | ⑮ Front left |

KM 3054

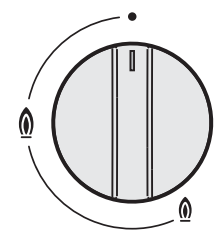


- ① Wok burner
 - ② Rapid burner
 - ③ Auxiliary burner
 - ④ Semi-rapid burner
 - ⑤ Semi-rapid burner
 - ⑥ Pan support (separate for each burner)
 - ⑦ Front right
 - ⑧ Rear right
 - ⑨ Rear middle
 - ⑩ Front middle
 - ⑪ Left
 - ⑫ Cooking zone symbol
 - ⑬ In-operation/Residual heat indicators
 - ⑭ Minute minder controls / indicators
 - ⑮ Easy switch-off function
- Controls knobs for the cooking zones:

Overview

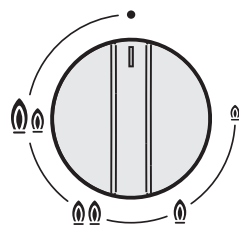
Control knobs

Auxiliary, semi-rapid and rapid burners



Symbol	Description
•	Burner off, the gas supply is turned off
🔥	Strongest flame
🔥	Weakest flame

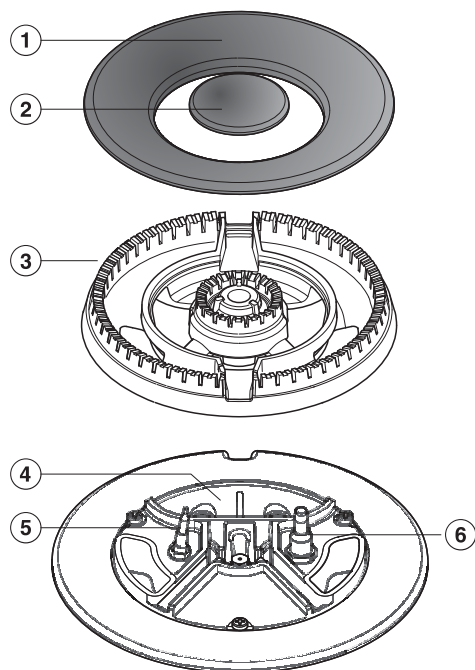
Wok burner



Symbol	Description
•	Burner off, the gas supply is turned off
🔥🔥	Largest flame: Inner and outer burner at highest setting.
🔥🔥	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.

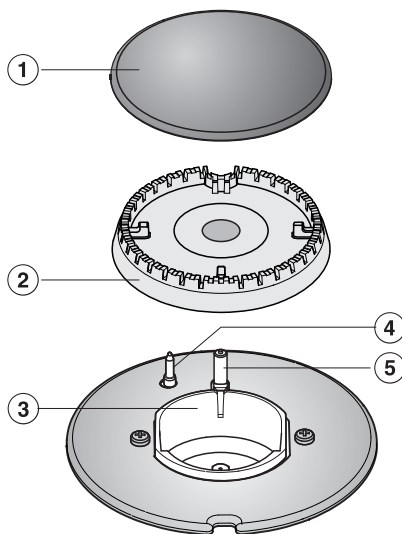
Burner

Wok burner



- ① Outer burner cap
- ② Inner burner cap
- ③ Burner head
- ④ Burner base
- ⑤ Ignition safety device
- ⑥ Ignitor

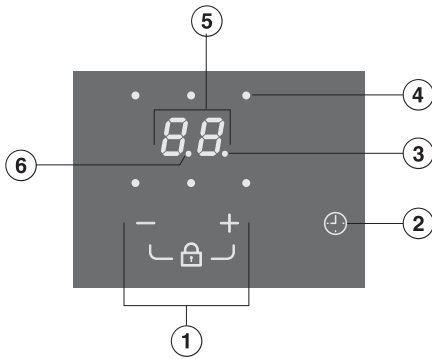
Auxiliary, semi-rapid and rapid burners



- ① Burner cap
- ② Burner head
- ③ Burner base
- ④ Ignition safety device
- ⑤ Ignitor

Overview

Minute minder controls / indicators



- ① Activating the safety lock / Setting the time
- ② Minute minder
 - Switching on and off
 - Switching between functions
 - Selecting a cooking zone

Indicator lights

- ③ Minute minder
- ④ Indicator light for relevant zone, e.g. the rear right cooking zone
- ⑥ In half hours if the minute minder setting exceeds 99 minutes
- ⑤ Time display

00 to 99 Duration in minutes

0.h to 5.h Time in hours

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.

Combination trivet



The combination trivet supplied must be used if you are using pans with a smaller base diameter than that specified in the chart for suitable pans.

Using for the first time

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, warranty" section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers (but not the data plate).

Cleaning the cooktop for the first time

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

Switching on the cooktop 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.

Minimum pan base diameter	
Burner	Ø cm
Auxiliary burner	10
Semi-rapid burner	12
Rapid burner	14
Wok burner	14

Maximum diameter at top of pot/pan	
Burner	Ø cm
Auxiliary burner	20
Semi-rapid burner	22
Rapid burner	24
Wok burner	26

- Select cookware that fits the size of the burner:
Large diameter = large burner
Small diameter = small burner
- Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. 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 or other appliances. Pans which are too small for the pan supports, or pans which do not sit securely on the pan supports, are dangerous and should not be used.
The correct size of pan improves cooking efficiency.

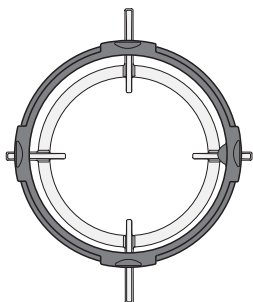
- Unlike pans that are used on an electric cooktop, the bottom of pans used on a gas cooktop do not have to be flat to deliver good cooking results.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
- Any heat-resistant 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.



Pans

Wok ring

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



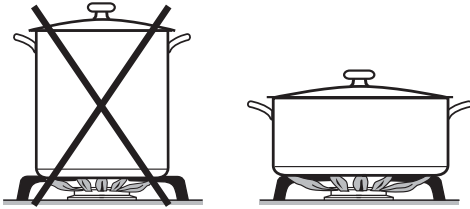
- Place the wok ring on the pan support so that it sits securely in position and cannot move (see diagram).

The wok is unique among cookware in that it has a small base diameter and a large rim diameter (usually 35-40 cm). Woks are ideal for use on the wok burner.

Combination trivet

The combination trivet must be used if you wish to use a pot or pan with a smaller diameter base than the minimum given in the table.

- 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.

Operation

Rapid ignition system

The appliance is supplied with a rapid ignition system with the following features:

- Rapid ignition without pressing and holding the control,
- Automatic re-ignition
Should the flame be extinguished by a gust of air, the burner will re-ignite automatically. If re-ignition is unsuccessful, the gas supply will be cut off automatically (see "Ignition safety device").

Switching on



Fire hazard!

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

- The control for the burner required must be pressed in and turned anti-clockwise to the large flame symbol to switch on. The ignitor will "click" and ignite the gas.

When a control knob is activated, a spark is generated on all burners. This is normal and does not indicate a fault.

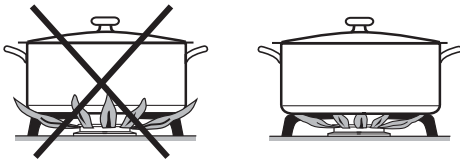
- If the burner fails to ignite, turn the control knob to the "•" position. Aerate the room or wait at least 1 minute before trying again.
- If the burner does not ignite the second time, turn the control knob back to "•" and see "Problem solving guide".

When switching on, re-ignition sometimes occurs (1-2 clicks) if the flame on the thermocouple has gone out briefly, or if the thermocouple is not hot enough, e.g. following a gust of air.

Adjusting the flame

The burners can be regulated at any level between the strongest and weakest 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.



- Adjust the flame so that it does not spread out beyond the sides of the pan.

Wok burner

Depending on the type of control knob, there may be a stopper between the low and high settings at the 6 o'clock position.


- Press the control knob down lightly to move past this resistance.

Switching off

- Turn the control clockwise to position "•".

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

Easy switch-off function

Touching the  sensor switches off all active burners.

- Touch the  sensor.

All burners are switched off. The in-operation/residual heat indicators of the switched off burners flash and the indicator light for the easy switch-off function remains illuminated.

If a minute minder has been set for a cooking zone, it will be cancelled.

- Turn the control to "•".


The easy switch-off indicator light goes out and the in-operation/residual heat indicators of cooking zones which are still hot will light up constantly.

Operation

In-operation / Residual heat indicators

The in-operation/residual indicator lights up when a gas burner is switched on. The indicator will go out when the burner is switched off. If a cooking zone is still hot, the indicator will remain on until residual heat is still present.

If the indicator lights are flashing, there is a fault (see "Problem solving guide").

 Danger of burning! Do not touch the pan supports, cooking zones or the cooktop itself whilst the residual heat indicators are lit up.

A duration of between 1 minute (01) and 6 hours (6.h) can be set.

Use the - sensor to reduce the time from 6.h to 00, and the + sensor to increase the time from 00 to 6.h. The display stops at 2.h and at 99. To continue beyond this setting, briefly remove your finger from the sensor and then touch it again. Durations exceeding 99 minutes are set in half-hour steps. The half hour is indicated by a dot after the number.

Minute minder

Setting

- Touch the ⌚ sensor.

00 and the minute minder indicator light will flash in the timer display.

- Select the time you want with the - or + sensor.

Changing the minute minder

- Touch the ⌚ sensor.
- Select the time you want with the - or + sensor.

Deleting the minute minder

- Touch the ⌚ sensor.
- Touch and hold the - and + sensors at the same time until 00 appears in the timer display.

Setting the minute minder for a cooking zone

A minute minder can be allocated for any switched on cooking zone. This function can be used simultaneously for all cooking zones.

- Switch on the required cooking zone.
- Keep touching the ⌚ sensor until the indicator light for this cooking zone starts flashing.

If several cooking zones are switched on, the indicator lights for the cooking zones being used light up anti-clockwise, starting with the front right.

- Select the time you require.
- If you want to allocate a minute minder to another cooking zone, follow the same steps as described above.

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

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

Safety features

System lock

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

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

The cooktop is fitted with a system lock so that the cooking zones cannot be switched on inadvertently.

If a control knob is turned or a sensor is touched when the system lock is active, the indicator light illuminates and *LL* appears in the minute minder display.

Activating

- Touch the + and - sensors until *LL* appears in the minute minder display and a tone sounds.

LL will go out after a short while.

Deactivating

- Touch the + and - sensors until *LL* goes out in the minute minder display and a tone sounds.

Ignition safety device

This appliance has an 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 "•".

Safety switch-off

If the burner has been used for an unusually long period of time, it will switch itself off automatically. To use the burner again, turn the control knob to "•".



Danger of burning!

The burners 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.

Unsuitable cleaning agents

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

- 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.

Cleaning and care

The surfaces of the burner components and pan supports will become more matt with time. This is completely normal and does not indicate damage to the material.

- The cooktop should be cleaned after each use.
- Stubborn soiling should be soaked first.
- Dry the cooktop after using water to clean it. This helps prevent lime deposits.

Useful tip: Food that has boiled over onto a hot cooktop can result in discolouration on the burner components. Immediately remove all spilled food and all salt or sugar splatters.

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 ceramic surface regularly with a suitable ceramic cooktop cleaning agent such as the Miele ceramic and stainless steel cooktop cleaner.

- Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.
- Then clean the ceramic surface with the Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories") or a suitable proprietary ceramic cooktop cleaner applied with a paper towel 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.
- Wipe the surface afterwards with a damp cloth to remove any cleaning agent residues.

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.

- Finally, dry the ceramic surface with a clean soft cloth.

Any **marks** left by limescale residue or water can be removed using the Miele ceramic and stainless steel cooktop cleaner.

Pan supports

- Remove the pan supports.
- Clean the pan supports in the dishwasher or 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.

Control knobs

The control knobs are not dishwasher safe.
The control knobs should only be cleaned by hand.

The control knobs may become discoloured if they are not cleaned regularly.

- Clean the controls using a solution of warm water and a little washing-up liquid applied with a soft sponge.

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.

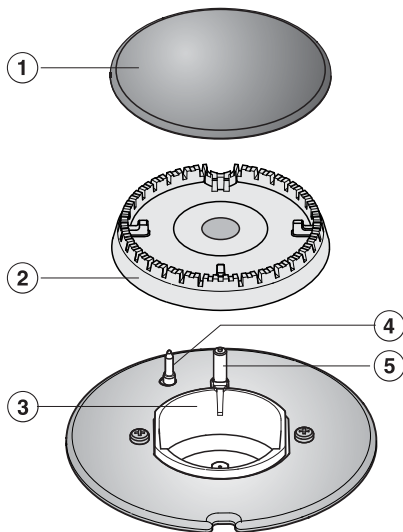
Do not let the ignitor get wet. If it gets wet, it will not spark.

- 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.

Cleaning and care

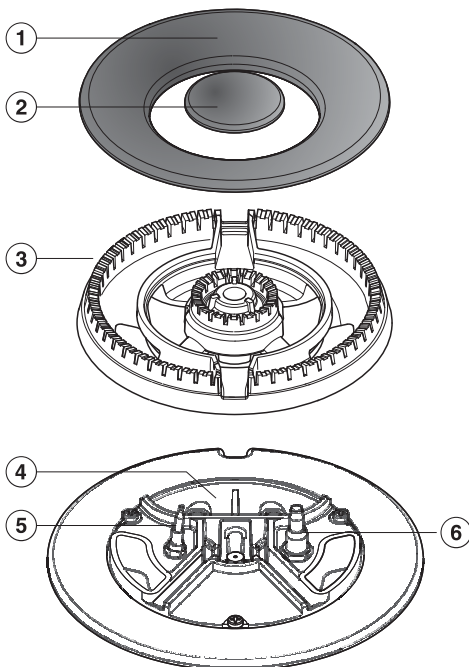
Assembling the auxiliary, semi-rapid and rapid burners



- Place the burner head ② on the burner base ③ so that the ignition safety device ④ and the ignitor ⑤ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Place the burner cap ① flat over the burner head ②. When correctly positioned, the burner cap will not slide about.

Ensure parts are reassembled in the correct order after cleaning.

Assembling the wok burner




- Place the burner head ③ on the burner base ④ so that the ignition safety device ⑤ and the ignitor ⑥ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Then place the burner caps ① and ② in position.

Ensure parts are reassembled in the correct order after cleaning.

Problem solving guide

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

Please note, however, that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

 **Danger of injury!** Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work. Do not attempt to open the casing of the cooktop yourself.

Problem	Possible cause and remedy
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. ■ Turn all of the controls clockwise to "•". Wait for the power to return.
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").
The in-operation/ residual heat indicator for a cooking zone is flashing.	There has been a power outage. ■ Turn all the control knobs in a clockwise direction to "•". Once power has been restored, the cooktop can be used as normal again.

Problem solving guide

Problem	Possible cause and remedy
Letters appear in the minute minder display.	<p><i>LC</i> The system lock has been activated.</p> <ul style="list-style-type: none"> ■ You need to deactivate the system lock (see "System lock").
	<p><i>FL</i> A sensor fault has occurred.</p> <ul style="list-style-type: none"> ■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the cooktop. The area surrounding the cooktop must not be too dark. ■ Make sure that there is nothing covering the sensors or the cooktop. Take any pans off the cooktop and wipe away any food deposits. ■ Interrupt the power supply to the cooktop for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele.
The in-operation/ residual heat indicators are flashing and a combination of letters and numbers appears in the minute minder display.	<p><i>F2</i> The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ Turn all the control knobs clockwise to "•". You can operate the cooking zones again once <i>F2</i> has disappeared.
	<p><i>EO</i> There is a fault with the electronics.</p> <ul style="list-style-type: none"> ■ Reset: Touch the easy switch-off function sensor for three seconds. ■ If this fault message continues to appear in the display, contact Miele.
	<p>All other faults There is a fault with the electronics.</p> <ul style="list-style-type: none"> ■ Interrupt the power supply to the cooktop for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele.

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.

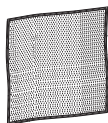
They can also be ordered directly from Miele (see end of this booklet for contact details).

Original Miele ceramic and stainless steel cooktop cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

Safety instructions for installation

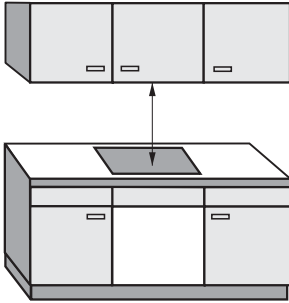
Fit the wall units and rangehood before fitting the cooktop to avoid damaging the cooktop.

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any splashbacks must be of heat-resistant material as well.
- ▶ The cooktop must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ A gas cooktop must not be installed directly next to a deep fat fryer as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 300 mm between these two appliances.
- ▶ When installing the cooktop, 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 cooktop



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

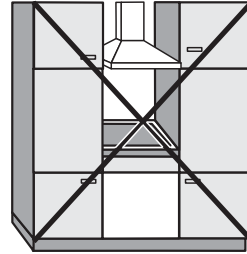
If the manufacturer's instructions are not available for the rangehood, a minimum safety distance as per AS/NZS 5601.1 must be maintained.

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 cooktop below.

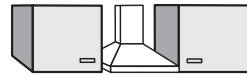
When two or more appliances which have different safety distances are installed together below a rangehood, you should observe the greatest safety distance.

Safety distances to the sides and back of the appliance

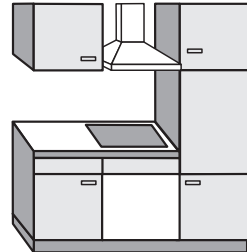
Ideally the appliance should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall on one side (right or left). On the other side, however, no tall unit or wall should stand higher than the appliance. Before installing the appliance, check that the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



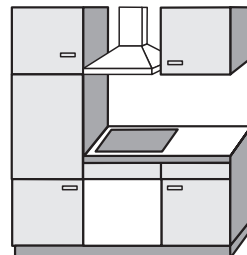
Not allowed



Recommended



Not recommended



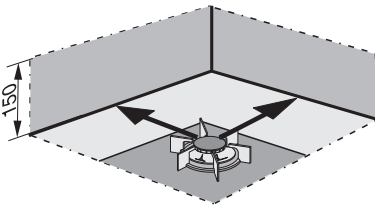
Not recommended

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/NZS 5601.1).

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:**

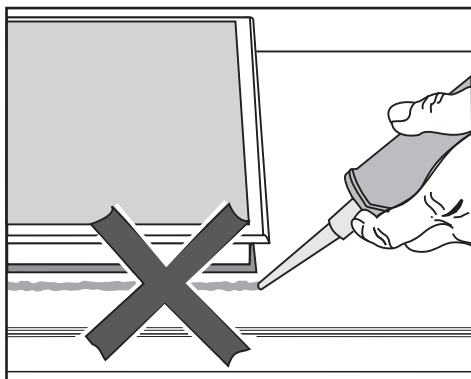
A material which will ignite and burn, and includes material which has been flameproofed.

Clearance underneath the appliance

A minimum safety clearance of 15 mm must be provided underneath the appliance.

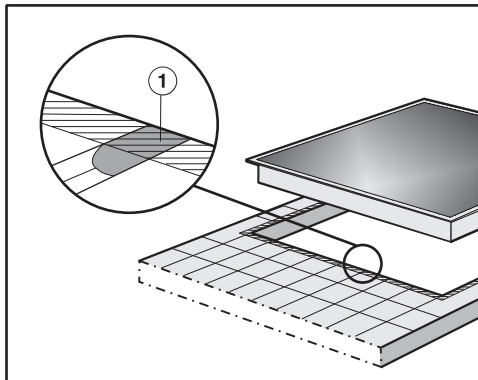
Please note that clearance must also be provided for the installation of the flexible gas connection hose and mains electrical cable if the appliance is to be installed above a closed surface (e.g. an oven).

Seal between the cooktop and the worktop

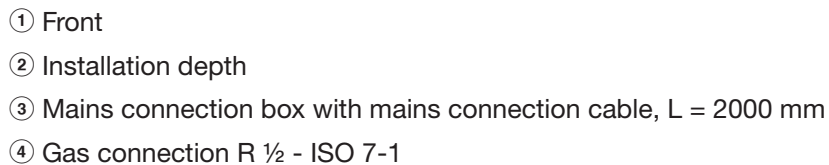


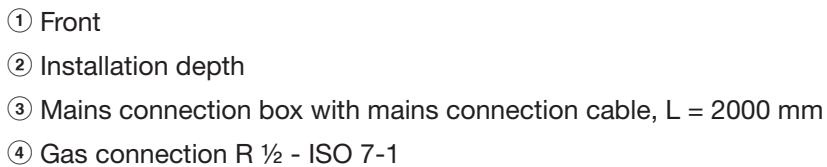
Do not use sealant between the cooktop and the worktop. This could result in damage to the cooktop or the worktop if the cooktop ever needs to be removed for servicing. The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Tiled worktop



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

KM 3034



Preparing the worktop

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

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

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

Installing the cooktop

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

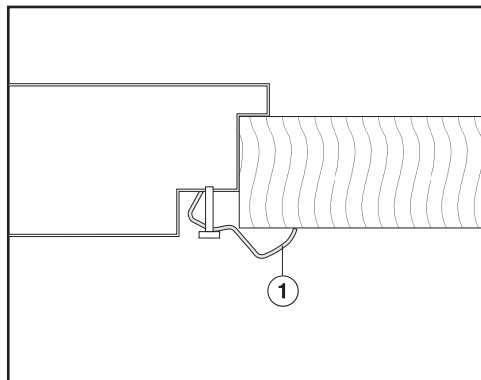
Do not use any additional sealant (e.g. silicone).

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

- Connect the cooktop to the mains electricity supply.
- Connect the cooktop to the gas supply (see "Gas connection").

Installation

Securing the cooktop



- Secure the cooktop using the brackets ① supplied.

Checking operation

- After installing 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.

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 cooktop 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.

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.

Electrical connection

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.

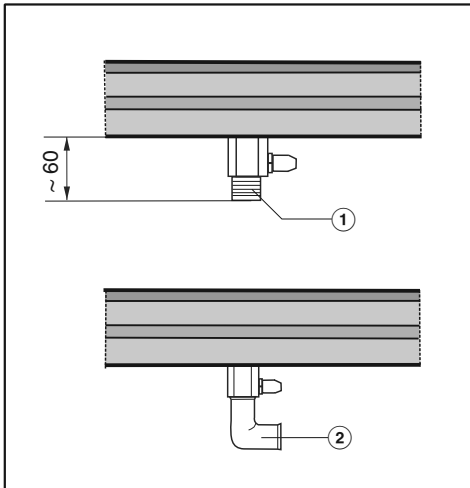
Setting the gas pressure

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

Natural gas 1.0 kPa

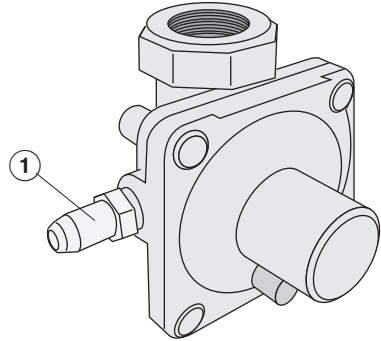
ULPG (Propane/Butane) 2.75 kPa

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



- ① Connection R 1/2" with test point
- ② Connection R 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

Burner	Gas type	Highest setting	Lowest setting
		MJ/h	MJ/h
Auxiliary burner	NG	4.0	1.0
	ULPG	3.2	0.6
Semi-rapid burner	NG	6.0	1.0
	ULPG	5.5	1.3
Rapid burner	NG	9.8	1.6
	ULPG	8.1	2.1
Wok burner	NG	17.0	1.8
	ULPG	14.6	1.6
Total	NG	42.8	
	ULPG	36.9	

Conversion to another type of gas

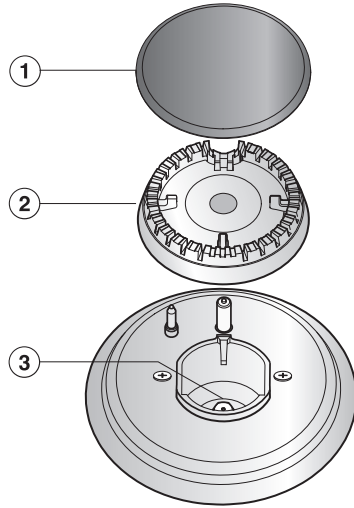
⚠ Conversion from one type of gas to another should only be undertaken by an approved and registered gas fitter in strict accordance with current local and national safety and building regulations.

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

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

Changing the main jets

Auxiliary, semi-rapid and rapid burners



- Remove the pan support, burner cap ① and burner head ②.
- Using an M7 socket spanner, unscrew the main jet ③.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Jet table

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

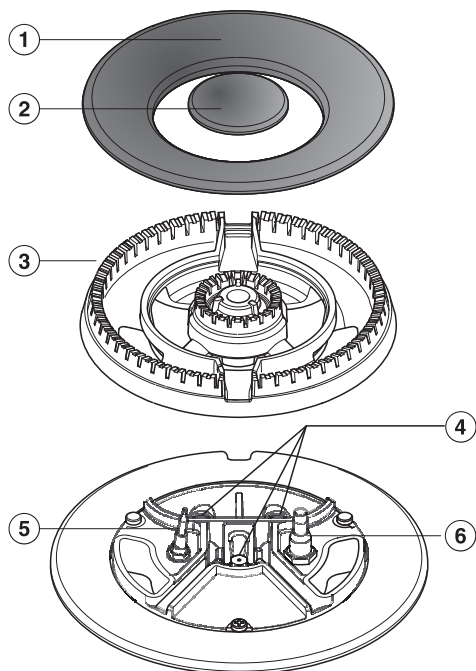
	Ø	
	Main jet	Small jet
NG		
Auxiliary burner	0.90	0.52
Semi-rapid burner	1.10	0.52
Rapid burner	1.43	0.60
Wok burner	2x 1.27 / 0.90	0.44
ULPG		
Auxiliary burner	0.52	0.23
Semi-rapid burner	0.66	0.36
Rapid burner	0.81	0.44
Wok burner	2x 0.70 / 0.46	0.25

Changing the jets

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

Conversion to another type of gas

Wok burner

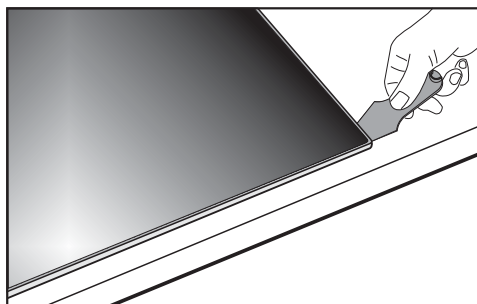


- Remove the burner cap ①② and burner head ③.
- Using an M7 socket spanner, unscrew the main jets ④.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

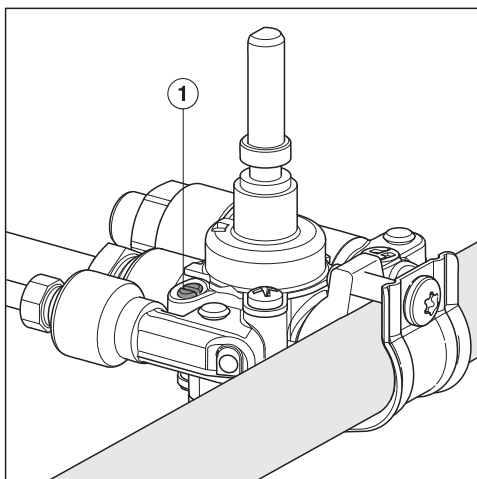
Changing the small jets

To change the jets, the burner fixing screws must first be loosened and the upper section of the appliance removed.

- Pull the control knobs off.
- Remove the burner components.



- Lift the top of the appliance off (see illustration).



- Using a small screwdriver, unscrew the small jet ① in the gas fitting.
- Pull out the jet with a pair of pliers.
- Fit the correct jets securely (see jet table).

Conversion to another type of gas

- 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.

ACN 005 635 398

ABN 96 005 635 398

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