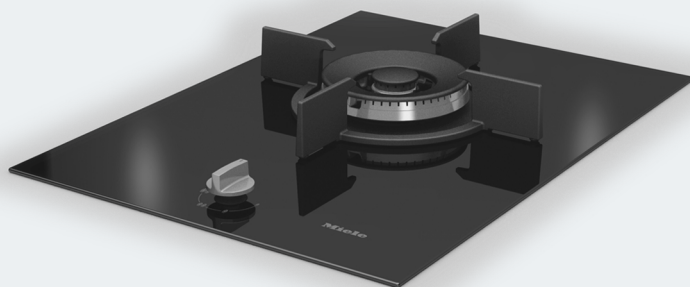


Operating and installation instructions

SmartLine gas wok burner



It is **essential** to read these operating and installation instructions before installing and using the appliance. This prevents both personal injury and damage to the appliance.

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 wok complies with all current local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

Read the operating and installation instructions carefully before using the wok. They contain important information on safety, installation, use and maintenance of the appliance. This prevents both personal injury and damage to the appliance.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in “Installation” and in “Warning and Safety instructions”.

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

Keep these instructions in a safe place and 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 gas wok burner if its operation has been clearly explained to them and they are able to use it safely. They must be aware of the potential dangers caused by incorrect operation.
- ▶ 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 children could be tempted to climb onto the wok burner with the risk of burning themselves.
- ▶ Danger of burning and scalding! Turn the handles of pots and pans on the cooktop to the side or the rear so that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

Warning and Safety instructions

Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the wok burner can compromise your safety. Check the appliance for visible signs of damage. Never use a damaged wok burner.
- ▶ Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems.

The protective measures provided in the installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.
- ▶ 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 electricity 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.

Warning and Safety instructions

- ▶ 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.
- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele authorised 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 and competent 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 mains connection cable by a qualified and competent electrician in order to avoid a hazard (see “Installation - Electrical connection”).

Warning and Safety instructions

► During installation, maintenance and repair work, the wok burner 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 main circuit breaker has been disconnected, 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 wok if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately if any damage is noticed. Disconnect it from the mains electricity and gas supply. Call Miele.

► If the wok burner is built in behind a furniture front (e.g. a door), do not close the door while the wok burner is in use. Heat and moisture can build up behind the closed door. This can result in damage to the wok burner, the housing unit and the floor. Leave the furniture door open until the wok burner has cooled down completely.

► 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.

► Carry out an annual visual inspection of the gas lines and gas appliances in your home. This inspection must comply with applicable national regulations.

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 THIS APPLIANCE AS A SPACE HEATER.**
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.
- ▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.
- ▶ **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- ▶ **DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.**
- ▶ 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 wok burner 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 wok 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 wok burner as a resting place.
- ▶ 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 wok burner. 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.
- ▶ When a control knob is pressed down, a spark is generated on the ignitor. Do not press down the control knob while you are cleaning or touching the wok or the burner in the vicinity of an ignitor.
- ▶ 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.

Warning and Safety instructions

- ▶ Make sure all the components of the gas burner have been correctly assembled before switching on.
- ▶ Only use pans with a diameter that falls within the minimum and maximum diameters given for the burner (see “Pans”). A pan which is too small will be unstable on the pan support. If the diameter is too large, heat emitted from the bottom of the pan may damage the worktop, walls with poor heat resistance (e.g. panelled walls), or parts of the wok burner. 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. Failure to comply may result in damage to the wok burner.
- ▶ 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.
- ▶ **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE. CUTLERY INSERTS MUST BE HEAT-RESISTANT.**
- ▶ Remove all grease spatters and other combustible (food) residues from the wok burner as soon as possible. They are a fire hazard.
- ▶ 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.
- ▶ If you are operating a gas cooking appliance directly next to the downdraft extractor, the FlameGuard must be placed between the downdraft extractor and the appliance.

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.
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your SmartLine appliance.

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.

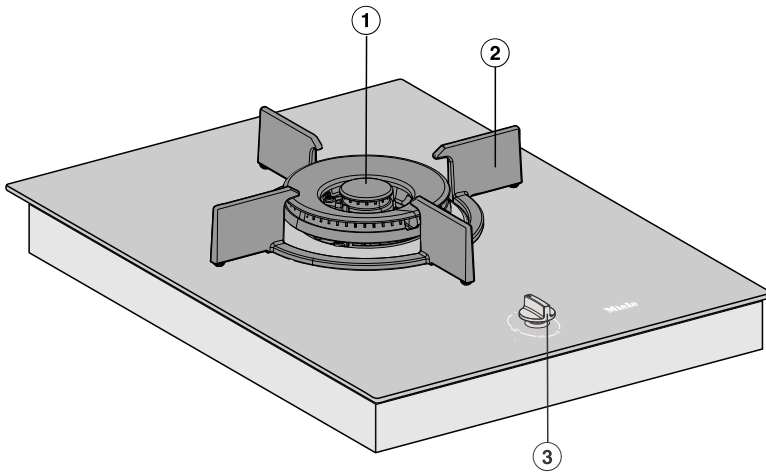
Disposing of your old appliance

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 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.

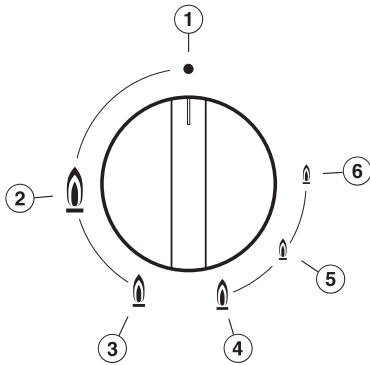
Wok burner



- ① Wok burner
- ② Pan supports
- ③ Control knobs

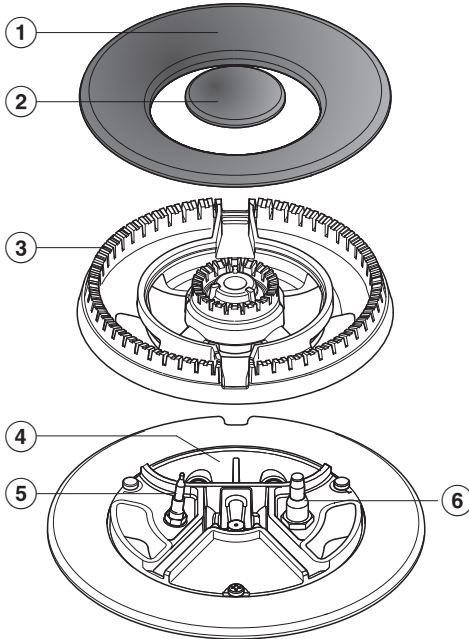
Overview

Control knobs



- ① • Burner off
The gas supply is turned off
- ② 🔥 Strongest flame
The outer and inner burners are on the highest setting
- ③ 🔥 Strong flame
The outer burner is on the lowest setting, the inner burner on the highest setting
- ④ 🔥 Over-ignition position
The outer burner is ignited by changing from position (5) to position (3)
NB: Position (4) is a transitional setting. Continuous operation of the burner is not recommended between positions (5) and (3).
- ⑤ 🔥 Weak flame
The outer burner is off, the inner burner is on the highest setting
- ⑥ 🔥 Weakest flame
The outer burner is off, the inner burner is on the lowest setting

Burner



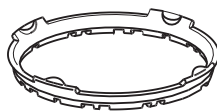
- ① Outer burner cap
- ② Inner burner cap
- ③ Burner head
- ④ Burner base
- ⑤ Thermo-electric flame failure device
- ⑥ Ignitor

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



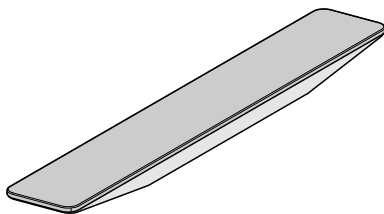
The wok ring supplied gives additional stability to the wok, especially to woks with a rounded base.

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.

FlameGuard



For fitting in place between the downdraft extractor and a gas cooking appliance.

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the “Service” 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 (except the data plate).

Cleaning the SmartLine appliance 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 ceramic surface with a damp cloth, and then wipe dry.

Switching on the SmartLine appliance for the first time

The metal components have a protective coating. Smells and possibly some vapours may occur when the SmartLine appliance is used for the first time.

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

Suitable cookware

Minimum cookware base diameter [cm]	
Pots/Pans	14

Maximum diameter at top of cookware [cm]	
Pots/Pans	30

- 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. Using cookware that is too large can cause the flames to spread out and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop or other appliances. Using pans of the correct size improves efficiency.

Any cookware that has a diameter smaller than the pan supports or that does not rest safely (without wobbling) on the pan supports is dangerous and should not be used.

- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
- All heat-resistant cookware is suitable for use.
- Cookware with a thick base is preferable, as it distributes heat more evenly. Cookware with a thin base may cause food to overheat in some places. To avoid this, stir the food frequently.
- Always place cookware on the pan supports supplied with the appliance. Never place it directly on the burners.

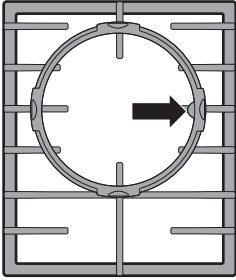
- Position the cookware centrally on the pan support so that it sits securely and cannot tip. There might still be slight movement, which is not a cause for concern.



- Do not use pots or pans with base supports.

Wok ring

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



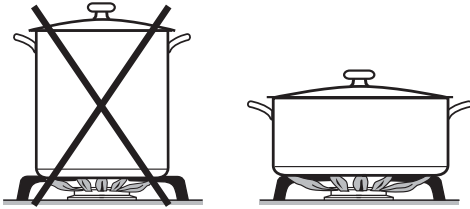
- Place the wok ring on the pan support so that it sits securely in position and cannot move (see diagram).

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.

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.

Switching on

If you are operating a gas cooking appliance next to a downdraft extractor, this will affect the gas cooking appliance's function. Place the FlameGuard between the gas cooking appliance and the downdraft extractor.

 Risk of fire due to overheated food!
Unattended food can overheat and ignite.
Do not leave the wok unattended whilst it is being used.

- Press in the relevant control knob and turn it anti-clockwise to the large flame symbol. The ignition electrode will “click” and ignite the gas.

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

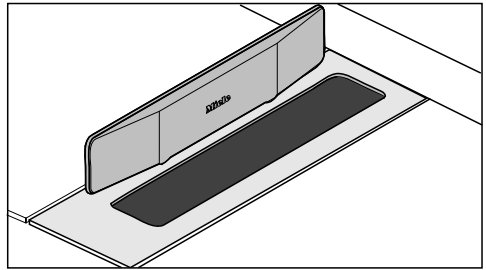
- When a flame is visible, keep the control knob pressed in for 5–10 seconds, and then let it go.
- If the burner has not ignited or goes out, turn the control knob to the • position. Aerate the room or wait for at least one minute before trying again. Try keeping the control knob pressed in for a little longer the next time.
- If the burner does not ignite the second time, turn the control back to the • position 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 down the relevant control knob and turn it anti-clockwise to the large flame symbol.
- Hold the control knob pressed down and light the gas at the burner with a match.
- Keep the control knob pressed down for a further 5-10 seconds and then release it.

FlameGuard

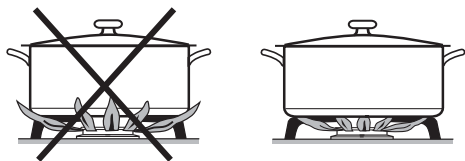


- Fit the magnetic FlameGuard in position next to the downdraft extractor when you are operating a gas cooking appliance directly next to the extractor.

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 damage pan handles and increase the risk of injury.



There is a stopper at the 6 o'clock position to prevent you turning the control knob to the high or low setting unintentionally. Press the control knob down lightly to move past this stopper.

- 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 stops. 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 knob clockwise to the • position.

This stops the flow of gas and extinguishes the flame.

Thermo-electric flame failure device

Your wok burner is equipped with a thermo-electric flame failure device. If the gas flame is extinguished, e.g. by food boiling over or by a draught, the gas supply is switched off. This prevents the release of gas. If you turn the control knob to the • position, the burner is ready for use again.

The thermo-electric flame failure device 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



Risk of burning due to hot surfaces.

The wok surface, pan supports and burners will be hot after use.

Allow the surfaces to cool down before cleaning the wok.



Risk of damage due to moisture ingress.

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 induction wok.

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.

Remove any residual cleaning agent immediately.

Never use abrasive sponges or cleaning agents.

Food boiling over can cause discoloration of the burner components.

Remove any soiling and salt and sugar splashes immediately.

When a control knob is pressed down, a spark is generated on the ignitor. Do not press down the control knob while you are cleaning or touching the wok or the burner in the vicinity of an ignitor.

Allow the SmartLine appliance to cool down before cleaning.

■ Clean the SmartLine appliance and accessories after each use.

■ Dry the SmartLine appliance thoroughly every time after cleaning to avoid limescale residue.

Unsuitable cleaning agents

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

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

Cleaning the ceramic surface



Risk of damage by pointed objects.

The seal between the SmartLine appliance and the worktop could suffer damage.

Do not use pointed objects for cleaning.

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

Cleaning with washing-up liquid can result in an invisible film that can lead to discolouration of the ceramic glass. This discolouration cannot be removed.

Clean the ceramic surface regularly with a proprietary ceramic glass cleaning agent.

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a glass scraper.
- Then clean the ceramic glass surface with the Miele ceramic and stainless steel cooktop cleaner (see “Optional accessories”) or with a proprietary ceramic glass cleaner applied with kitchen paper or a clean cloth. Do not apply the cleaner while the cooktop is still hot, as this can result in marking. Please follow the cleaning agent manufacturer's instructions.
- Finally wipe the cooktop with a damp cloth and dry it with a soft, dry cloth.

Residues can burn onto the cooktop the next time it is used and cause damage to the glass ceramic surface. Ensure that all cleaner residues are removed.

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



Risk of burning due to hot surfaces.

The surfaces get hot during use.

Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot cooktop with a glass scraper.

- Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance.
- Then carefully scrape off these residues **immediately** whilst they are still hot, using a shielded scraper blade suitable for use on glass.
- Afterwards, clean the glass ceramic surface in its cooled state, as described above.

Cleaning and care

Cleaning the control knob(s)

- Clean the control knob(s) using 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 knob(s) with a clean cloth.

Cleaning the 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.

Cleaning the burner(s)

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

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

- The burner should be dismantled and then cleaned by hand using a solution of warm water and a little dishwashing liquid applied with a soft sponge.
- Clean any soiling from the flame openings.



Danger of explosion!

Blocked flame openings can cause a dangerous build-up of gas in the base of the cooktop which could ignite and cause an explosion. This can lead to damage to the appliance and injury.

Ensure the flame openings are kept clean at all times.

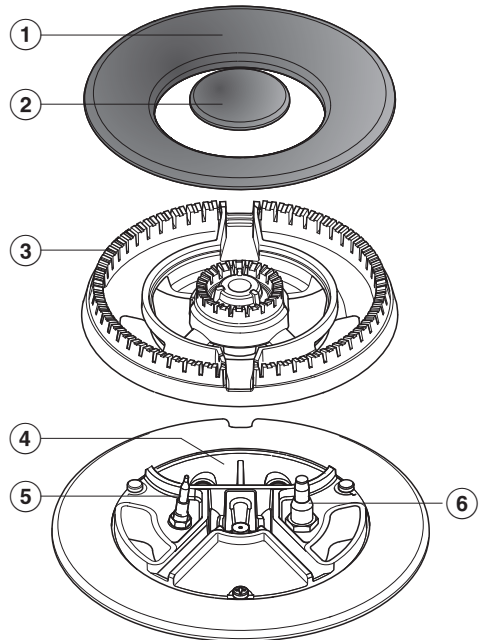
- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- The ignitor and the flame failure device should be very carefully wiped clean using a well wrung out cloth.

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

- Finally dry everything thoroughly with a clean cloth. Make sure that the flame openings are completely dry.

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

Assembling the burner(s)



Problem solving guide

Many malfunctions and minor faults that can occur in daily operation can be corrected without contacting Miele. This will save you time and money because you will not need a service call.

You can find information on how to remedy faults yourself at www.miele.com/service.

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.

Problem	Possible cause and remedy
The burner does not ignite when the cooktop is being used for the first time or after it has not been used 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 light after several attempts.	There is a fault. ■ Turn all of the control knobs clockwise to the • position 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 openings are blocked and/or wet. ■ Clean and dry the flame openings.
The gas flame goes out after being lit.	The flames do not touch the flame failure device and the burner does not get hot enough: The burner parts are not positioned correctly. ■ Position the burner parts correctly.
	The flame failure device is dirty. ■ 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.
The ignitor on the burner does not spark.	The mains circuit breaker has tripped. ■ If it has, contact a qualified electrician or Miele.
	There is food residue stuck between the ignitor and the burner cap. The flame failure device is dirty. ■ Remove any soiling (See “Cleaning and care”).

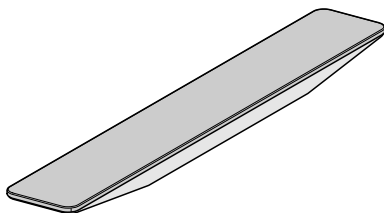
Optional accessories

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).

FlameGuard



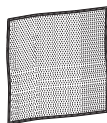
For fitting in place between the downdraft extractor and a gas cooking appliance.

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.

Contact in case of fault

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

You can book a Miele customer service call-out online at www.miele.com.au/service or www.miele.co.nz/service.

Contact information for Miele can be found at the end of this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.

Data plate

Adhere the extra data plate supplied with the appliance in the space below. Make sure that the model number matches the one specified on the back cover of these operating and installation instructions.

Warranty

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

For further information, please refer to your warranty booklet.

Installation

Safety instructions for installation



Risk of damage from incorrect installation.

Incorrect installation can cause damage to the SmartLine appliance.

The SmartLine appliance must only be installed by a suitably qualified and competent person.



Damage from falling objects.

Take care not to damage the SmartLine appliance when fitting wall units or a rangehood above it.

Fit the wall units and the rangehood before the SmartLine appliance.

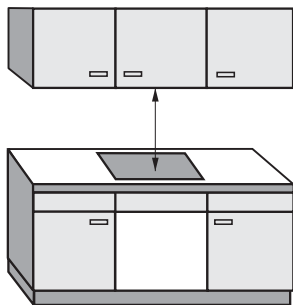
- ▶ The room in which the SmartLine appliance is installed must conform to all relevant local and national building regulations and safety regulations.
In Australia and New Zealand, gas installations must be in accordance with AS/NZS 5601.
- ▶ The veneer or laminate coatings of worktops (or adjacent 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.
- ▶ 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 SmartLine appliance must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ When installing the SmartLine appliance, make sure that the gas pipe and mains connection cable cannot come into contact with hot appliance parts.

- ▶ The mains connection 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) after the SmartLine appliance has been installed, and that they cannot be subjected to any mechanical action which could cause damage.
- ▶ Carefully observe the safety clearances listed on the following pages.

Installation

Safety distances

Safety distance above the SmartLine



A minimum safety distance must be maintained between the SmartLine 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 in accordance with AS/NZS 5601.1 must be maintained between these objects and the SmartLine 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

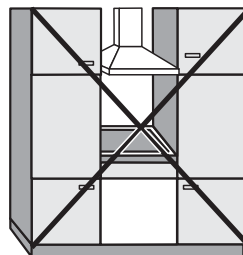
A minimum safety clearance of 30 mm must be provided underneath the appliance.

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).

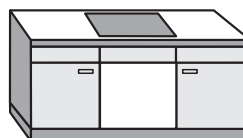
Safety distances to the sides and back of the appliance

Ideally the appliance should be installed with plenty of space on either side.

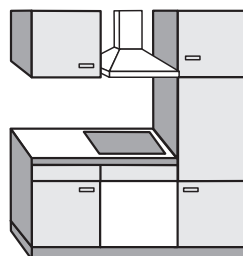
There may be a wall at the rear and a tall unit or wall on one side (right or left). On the other side, however, no tall unit or wall should stand higher than the appliance. Before installing the appliance, check that the location provides the required clearances from combustible material and, if necessary,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



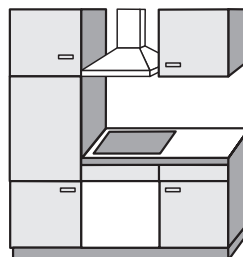
Not allowed



Recommended



Not recommended



Not recommended

Installation

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 horizontal clearance from a combustible surface to the periphery of any gas burner must comply with AS/NZS 5601.1.

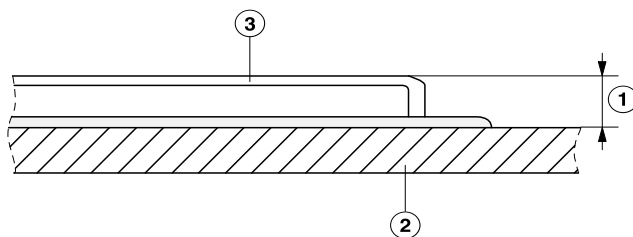
If that horizontal clearance is less than the required distance, that vertical surface must be protected by a non-combustible material in accordance with AS/NZS 5601.1.

*Combustible surface:

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

Detailed dimensions

Height of pan supports above the worktop surface



① Vertical distance

② Worktop surface

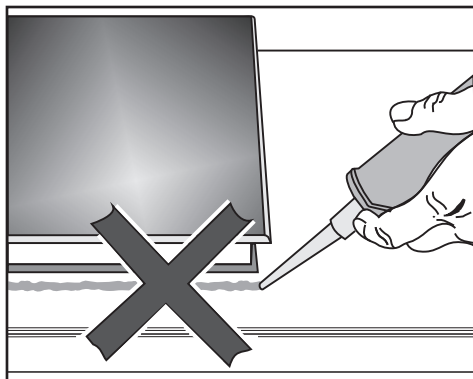
③ Pan support

The vertical distance ① from the top of the pan supports to the surface of the worktop is 37 mm.

Installation

Installation notes – surface-mounted

Sealing between the SmartLine appliance and the worktop

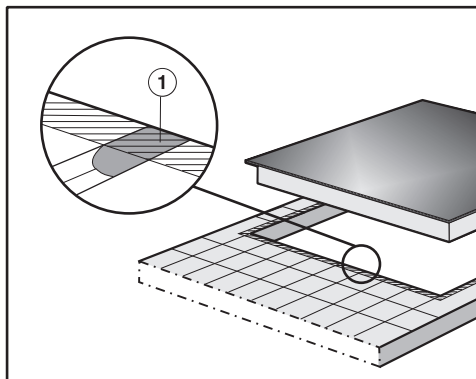


The SmartLine appliance and worktop may be damaged if the appliance needs to be removed after it has been sealed with a sealant.

Do not use any sealant between the SmartLine appliance and the worktop.

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 SmartLine appliance frame must be smooth and even. If they are not, the SmartLine appliance 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.

Sealing strip

Dismantling the SmartLine appliance for service purposes may damage the sealing strip underneath the edge of the SmartLine appliance.

Always replace the sealing strip before reinstalling the cooktop.

Installing several SmartLine appliances

The gaps between the individual SmartLine appliances must be sealed with a silicone sealant that is heat-resistant to at least 160 °C. With flush-fit installation, the gap between the SmartLine appliance(s) and the worktop must also be sealed with a silicone sealant that is heat-resistant to at least 160 °C.

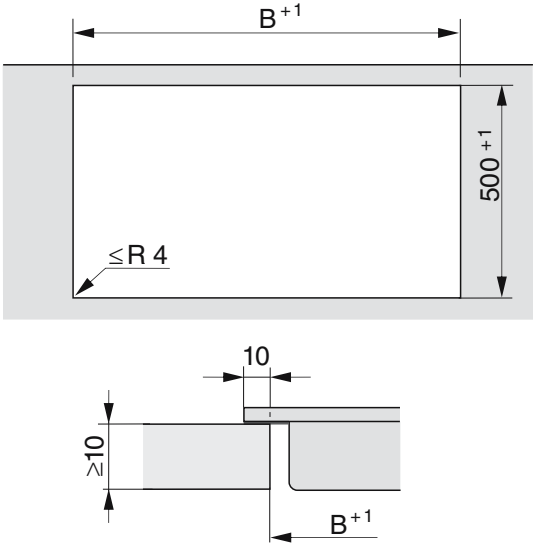
After installation, the SmartLine appliances must be easily accessible from below, so that the bottom half of the casing can be removed for maintenance. If the SmartLine appliances are not accessible from below, the sealant must be removed so that they can be removed.

Combination with a downdraft extractor




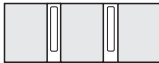



If the SmartLine appliance is installed in combination with a downdraft extractor, the latter must be installed first.

Installation

Worktop cut-out – surface-mounted








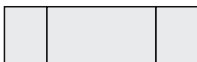


Installation with a downdraft extractor

Sample combinations	Number x width [mm]		Dimension B [mm]
	Cooking appliances	Downdraft extractor	
	1 x 378	1 x 120	481
	2 x 378	1 x 120	862
	1 x 378 1 x 620	2 x 120	1226
	3 x 378	2 x 120	1365
	2 x 378 1 x 620	2 x 120	1607
	4 x 378	2 x 120	1746
	1 x 620	2 x 120	845

Installation

Installation without a downdraft extractor

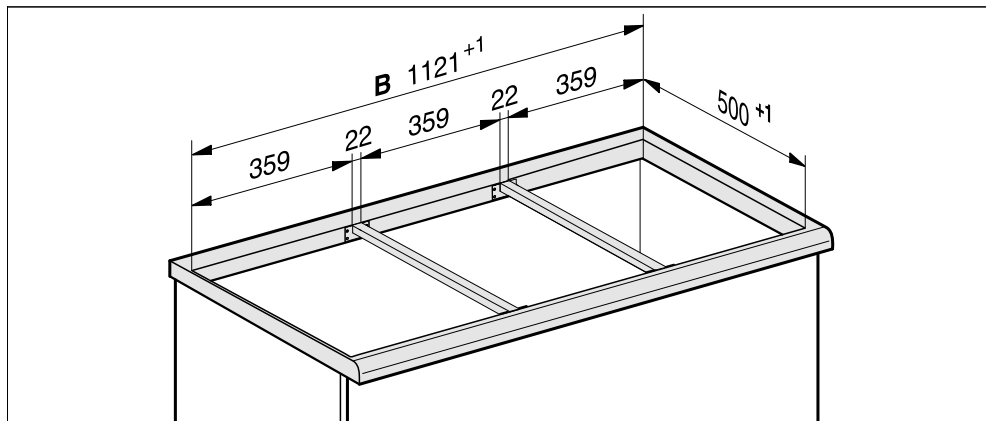
Sample combinations	Number x width [mm] Cooking appliances	Dimension B [mm]
	1 x 378	359
	2 x 378	740
	1 x 378 1 x 620	982
	3 x 378	1121
	2 x 378 1 x 620	1363
	4 x 378	1502
	2 x 378 1 x 800	1554
	2 x 378 1 x 936	1680

Spacer bars – surface-mounted

If you are installing several appliances, you must fit spacer bars between them.

The clips supplied with the spacer bars are only required for installing a CSDA 700x FL.

Installing 3 appliances and 2 spacer bars

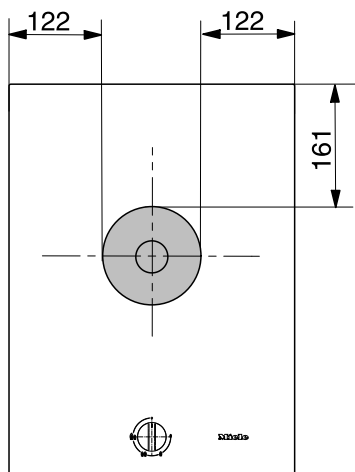


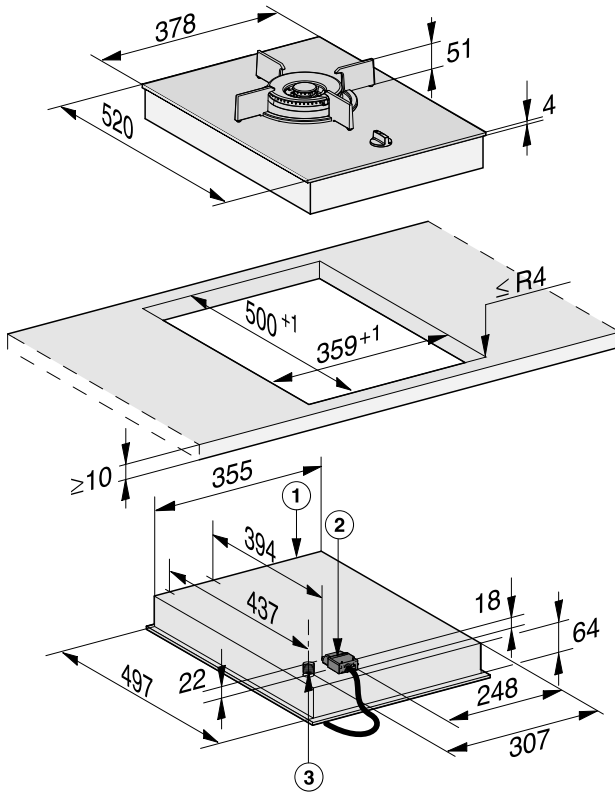
Installation

Installation dimensions – Surface-mounted

All dimensions in this instruction booklet are given in mm.

Distances from burner to the edge of the appliance





- ① Front
- ② Mains connection box with mains connection cable
Mains connection cable L = 2,000 mm
- ③ Gas connection R ½" ISO 7-1 (DIN EN 10226)

Installation

Installation – surface-mounted

Preparing the worktop

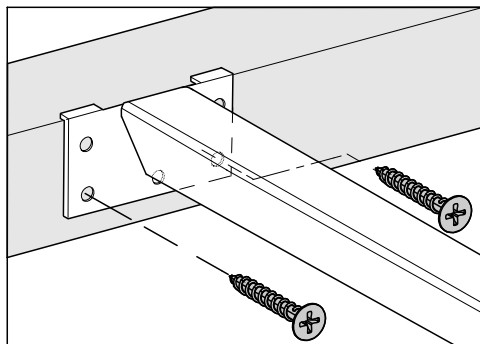
- Create the worktop cut-out.
Remember to maintain the minimum safety distances (see "Installation – Safety distances").
- Seal the cut surfaces of **wooden worktops** with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

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

Fitting the spacer bars

Use the middle screw holes if one of the following SmartLine appliances is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)

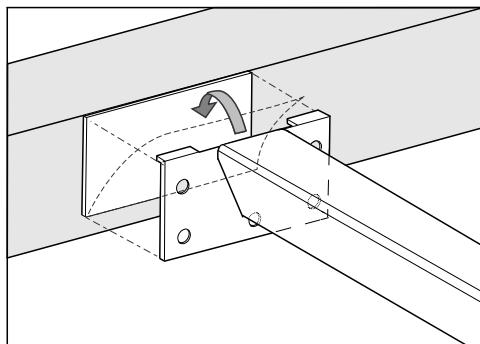
Wooden worktops



- Position the spacer bars flush onto the upper edge of the cut-out.
- Secure the spacer bars 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 spacer bars.



- Stick the tape along the top edge of the worktop cut-out.
- Position the spacer bars flush onto the upper edge of the cut-out.
- Press the spacer bars firmly into place.

Installing the SmartLine appliance

- Stick the supplied sealing strip under the edge of the SmartLine appliance. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cut-out.
- Position the SmartLine appliance in the worktop cut-out. Ensure that:
 - The seal of the appliance sits flush with the worktop on all sides to ensure an effective seal all round.
 - All gap widths are uniform.
- If the seal does not meet the worktop correctly on the corners, carefully scribe the corner radii ($\leq R4$) with a jigsaw.

Do not use any additional sealant (e.g. silicone) on the SmartLine appliance.

- Connect the SmartLine appliance to the mains electrical supply.
- If required, connect the SmartLine appliance to the gas supply (see "Installation – Gas connection").
- Check that the SmartLine appliance works.
- Seal the gaps between the individual appliances with a silicone sealant that is heat-resistant to at least 160 °C.

Unsuitable sealant can damage natural stone.

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

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.

Installation

Installation notes – flush-fit

Flush-fit installation is only possible in natural stone (granite, marble), solid wood and tiled worktops. For installation in worktops made of other materials, please consult the relevant manufacturer as to whether their worktops are suitable for flush-fit installation.

The internal width of the base unit underneath the appliance must be at least as wide as the inner worktop cut-out (see “Installation – Installation dimensions – Flush”), so that the SmartLine appliance is easily accessible from underneath after installation and the bottom half of the casing can be removed for maintenance. If the appliance is not freely accessible from below after installation, the sealant must be removed so that the appliance can be removed.

Natural stone worktops

The SmartLine appliance is set directly in the cut-out.

Solid wood worktops, tiled worktops, glass worktops

The SmartLine appliance is set on a wooden frame inside the cut-out. The frame must be provided on site and is not supplied with the appliance.

Sealing strip

Dismantling the SmartLine appliance for service purposes may damage the sealing strip underneath the edge of the SmartLine appliance.

Always replace the sealing strip before reinstalling the cooktop.

Installing several SmartLine appliances

The gaps between the individual SmartLine appliances must be sealed with a silicone sealant that is heat-resistant to at least 160 °C. With flush-fit installation, the gap between the SmartLine appliance(s) and the worktop must also be sealed with a silicone sealant that is heat-resistant to at least 160 °C.

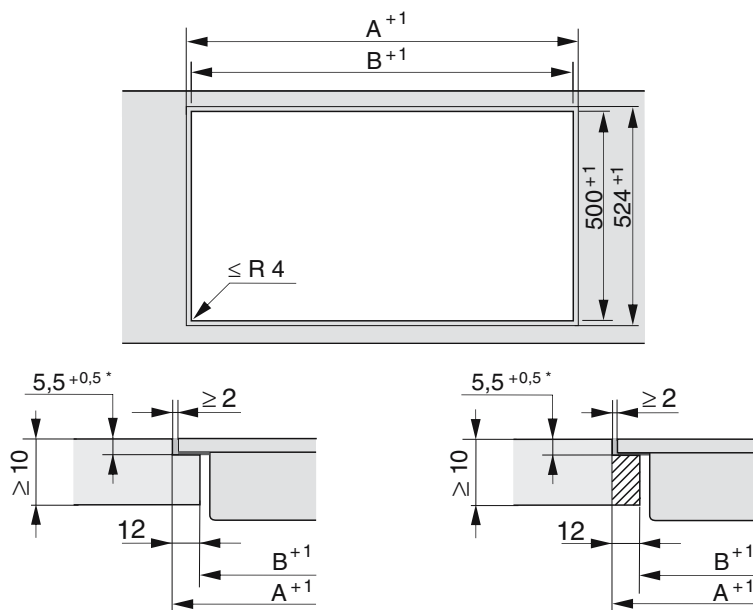
After installation, the SmartLine appliances must be easily accessible from below, so that the bottom half of the casing can be removed for maintenance. If the SmartLine appliances are not accessible from below, the sealant must be removed so that they can be removed.

Combination with a downdraft extractor

If the SmartLine appliance is installed in combination with a downdraft extractor, the latter must be installed first.

Installation

Worktop cut-out – flush-fit


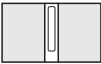







Natural stone worktop

Wooden worktop









* $7^{+0,5}$ mm with CS 7611 FL

Installation with a downdraft extractor

Sample combinations	Number x width [mm]		Dimension A [mm]	Dimension B [mm]
	Cooking appliances	Downdraft extractor		
	1 x 378	1 x 120	505	481
	2 x 378	1 x 120	886	862
	1 x 378 1 x 620	2 x 120	1250	1226
	3 x 378	2 x 120	1389	1365
	2 x 378 1 x 620	2 x 120	1631	1607
	4 x 378	2 x 120	1770	1746
	1 x 620	2 x 120	869	845

Installation

Installation without a downdraft extractor

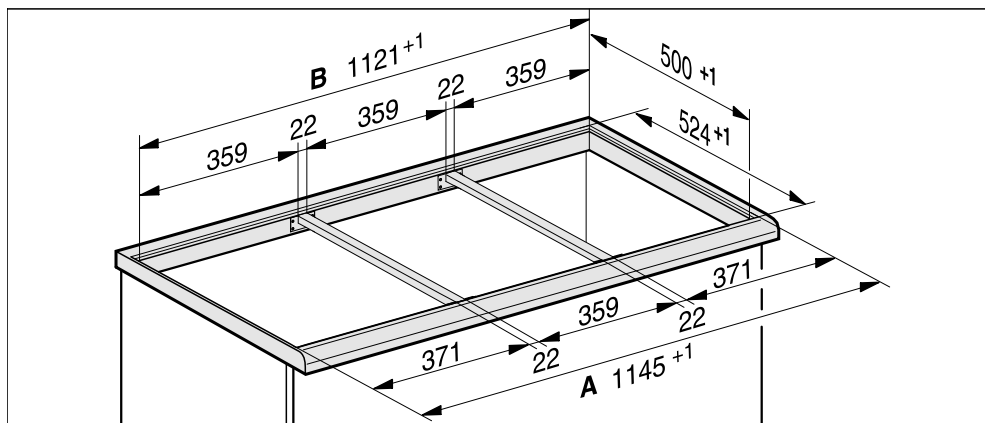
Sample combinations	Number x width [mm] Cooking appliances	Dimension A [mm]	Dimension B [mm]
	1 x 378	383	359
	2 x 378	764	740
	1 x 378 1 x 620	1006	982
	3 x 378	1145	1121
	2 x 378 1 x 620	1387	1363
	4 x 378	1526	1502
	2 x 378 1 x 800	1567	1543
	2 x 378 1 x 936	1703	1679

Spacer bars – flush-fit

If you are installing several appliances, you must fit spacer bars between them.

The clips supplied with the spacer bars are only required for installing a CSDA 700x FL.

Installing 3 appliances and 2 spacer bars

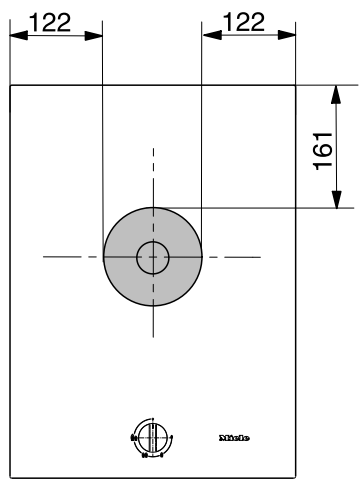


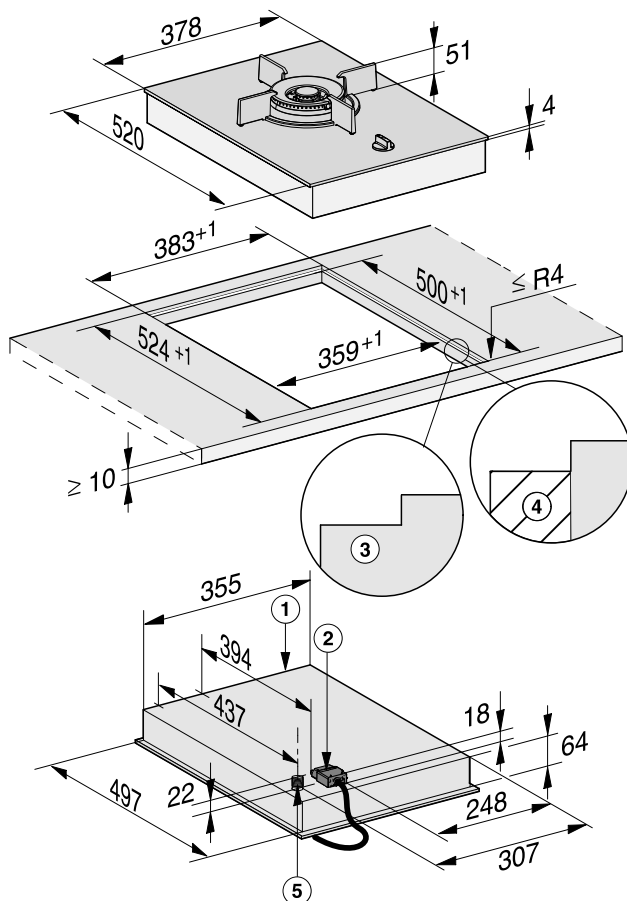
Installation

Installation dimensions – Flush-fit

All dimensions in this instruction booklet are given in mm.

Distances from burner to the edge of the appliance





- ① Front
- ② Mains connection box with mains connection cable
Mains connection cable L = 2,000 mm
- ③ Stepped cut-out (for detailed illustrations, see “Installation – Worktop cut-out – flush-fit”)
- ④ 12 mm wooden frame (not supplied, for detailed illustrations, see “Installation – Worktop cut-out – flush-fit”)
- ⑤ Gas connection R ½" ISO 7-1 (DIN EN 10226)

Installation

Installation – flush-fit

Preparing the worktop

- Create the worktop cut-out.
Remember to maintain the minimum safety distances (see "Installation – Safety distances").
- Seal the cut surfaces of **wooden worktops** with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

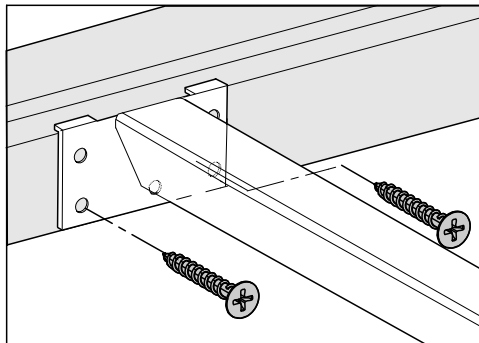
Make sure the sealant does not come into contact with the top surface of the worktop.

- For wooden worktops, secure the wooden frames 5.5 mm below the upper edge of the worktop.
For CS 7611 FL, the wooden frame must be secured 7 mm under the upper edge of the worktop.

Fitting the spacer bars

Use the middle screw holes if one of the following SmartLine appliances is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)

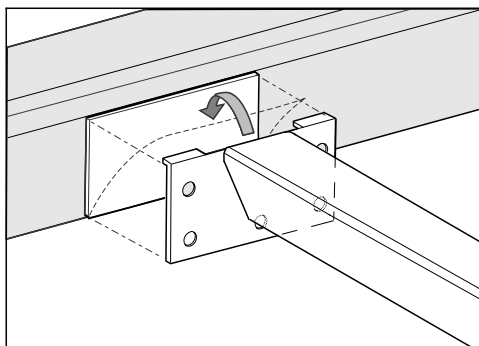
Wooden worktops



- Position the spacer bars flush onto the lower step of the stepped cut-out.
- Secure the spacer bars 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 spacer bars.



- Stick the tape onto the lower step of the stepped cut-out.
- Position the spacer bars flush onto the lower step of the stepped cut-out.
- Press the spacer bars firmly into place.

Installing the SmartLine appliance

- Stick the supplied sealing strip under the edge of the SmartLine appliance. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cut-out.
- Position the SmartLine appliance in the worktop cut-out. Ensure that:
 - The seal of the appliance sits flush with the worktop on all sides to ensure an effective seal all round.
 - All gap widths are uniform.
- Connect the SmartLine appliance to the mains electrical supply.
- If required, connect the SmartLine appliance to the gas supply (see “Installation – Gas connection”).
- Check that the SmartLine appliance works.
- Seal the gaps between the individual SmartLine appliances and between the appliances and the worktop with a silicone sealant that is heat-resistant to at least 160 °C.

Unsuitable sealant can damage natural stone.


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

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.

Installation

Gas connection

 Risk of explosion due to an incorrect gas connection.

If the gas connection is carried out incorrectly, it may result in gas leakage.

Connection to the gas supply must only be undertaken by an authorised and registered gas installer in strict accordance with current local and national safety and building regulations. The installer is responsible for ensuring that the appliance functions correctly when installed.

 Risk of explosion due to an incorrect conversion.

If the conversion to another type of gas is carried out incorrectly, it may result in gas leakage.

Conversion from one type of gas to another must only be undertaken by an approved and registered gas installer in strict accordance with current local and national safety and building regulations. The installer is responsible for ensuring that the appliance functions correctly when installed.

The gas connection must be installed so that connection can be made either from inside or outside the kitchen furniture unit. Every appliance must have its own isolating valve. The isolating valve must be easily accessible and visible (by opening the cabinet door if necessary).


Check with your local gas supplier about the type of gas supplied and compare this information with the type of gas quoted on the appliance's data plate.

The cooktop is not connected to an exhaust flue.

When installing and connecting the appliance, please observe the relevant regulations and ensure it has adequate ventilation once installed.

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

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

 Risk of heat damage.

Gas connections, gas hoses or pipes and mains connection cables can be damaged if exposed to heat from the cooktop.

After installation make sure that neither the gas hose/pipe nor the mains cable can come into contact with hot parts of the appliance and that the gas hose/pipe and connections on the cooktop cannot come into contact with hot exhaust fumes.



Risk of explosion due to damaged gas hoses and pipes. Gas can leak from damaged flexible gas hoses.

Attach flexible gas hoses in such a way that 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.

Connect the cooktop to the gas supply in accordance with national and local regulations. Check the gas connection for any leaks.

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.

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 in the section "Conversion to another type of gas".

Connecting the cooktop

The cooktop is supplied with a $\frac{1}{2}$ " threaded gas connection. There are two connection options:

- Fixed connection.
- Flexible hose class B or D which complies with AS/NZS 1869 and must be certified. The minimum inner diameter (\varnothing) must be 10 mm and the maximum length 1200 mm.



Risk of explosion due to gas leakage.

Unsuitable sealant will not ensure the required leak protection for connections.

Ensure that a suitable sealant is used.

Installation

Setting the gas pressure

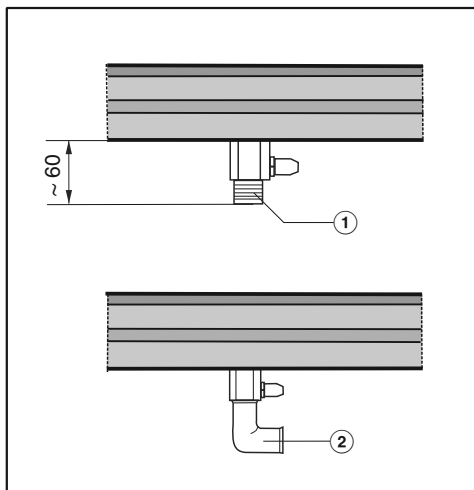
The gas pressure must be set by the authorised gas fitter as shown on the data plate:

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.

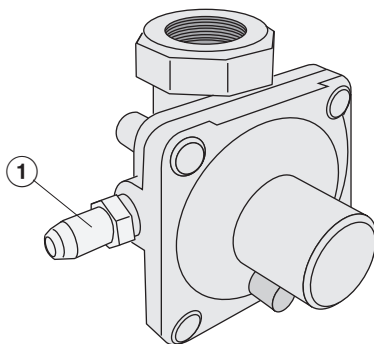
For ULPG models



- 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.

For natural gas models

The gas regulator is only included with appliances which are set up for connection to natural gas. The regulator must be connected directly to the appliance.



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 the hose from the pressure gauge and screw in the test point screw.
- For natural gas models: Connect the gas regulator directly to the appliance.

Burner ratings

Nominal ratings

Gas type	Highest setting	Lowest setting
	MJ/h	MJ/h
Natural gas	16.0	0.7
ULPG	14.3	0.6

Installation

Electrical connection

The SmartLine appliance is supplied with a mains connection cable with moulded plug ready for connection to a suitable earthed socket.

The socket should be easily accessible after the SmartLine appliance has been installed. If the socket is not easily accessible, ensure that a suitable means of disconnection is provided on the installation side for each pole.



Risk of fire from overheating.
Connecting the SmartLine appliance to multi-socket adapters or extension cables can overload the cables.
For safety reasons, do not use an extension cable or multi-socket adapter.

Risk of damage from incorrect connection. Incorrect installation, maintenance and repairs can be dangerous to users.
Miele cannot be held liable for damage or injury (e.g. electric shock) caused by unauthorised installation, maintenance or repair work, or by an inadequate or faulty on-site earthing system.

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

For safety reasons, we recommend using a suitable residual current device (RCD) in the relevant electrical installation for connecting the SmartLine appliance.

If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from Miele). For safety reasons, such replacement may only be carried out by a suitably qualified and competent electrician or a Miele authorised service technician, in order to avoid a hazard.

These operating instructions and the data plate indicate the nominal power consumption and the connection data. Compare this information with the data of the on-site electrical connection. If in any doubt, consult a qualified electrician.

Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems.

The protective measures provided in the domestic installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.

Conversion to another type of gas



Risk of explosion due to an incorrect conversion.

If the conversion to another type of gas is carried out incorrectly, it may result in gas leakage.

Conversion from one type of gas to another must only be undertaken by an authorised and registered gas installer in strict accordance with current local and national safety and building regulations. The installer is responsible for ensuring that the appliance functions correctly when installed. 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.

The table below shows the jet sizes in mm.

Gas type	Ø	
	Main jet	Small jet
Natural gas	2 x 1.20 / 0.90	0.88 / 0.42
ULPG	2 x 0.67 / 0.46	0.52 / 0.23

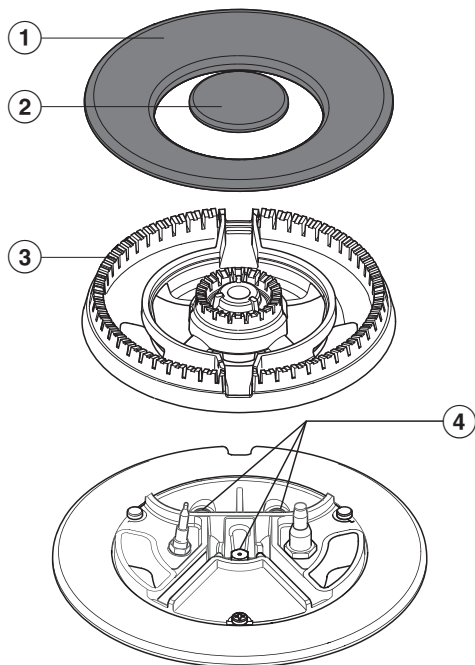
Changing the jets

- 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.

Conversion to another type of gas

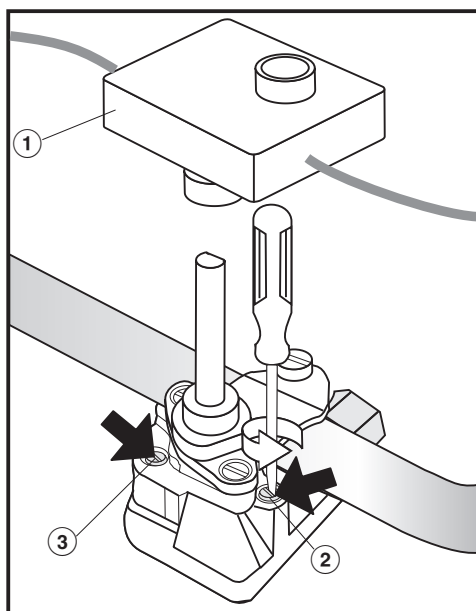
Changing the main jets



- Remove the burner caps ① ② 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

- Remove the burner components.
- Unscrew the burner's fixing screws.
- Pull the control knob off.
- Loosen the fixing nuts/screws (depending on the model) on the underside.
- Carefully remove the underside of the appliance.



- ① Ignition switch
- ② Small jet with smaller diameter
- ③ Small jet with larger diameter

- Remove the ignition switch ①.
- Using a small screwdriver, unscrew the two small jets ② ③ in the gas fitting.
- Pull out the jets with a pair of long nose pliers.

- Fit the correct 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.

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