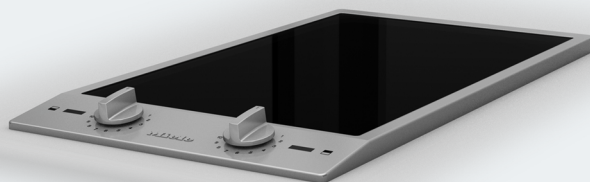


Operating and installation instructions

ProLine induction hob



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

Contents

Warning and Safety instructions	4
Caring for the environment	15
Guide to the appliance	16
Hob.....	16
CS 1212-1, CS 1212-2, CS 1212-3.....	16
CS 1221-1	17
CS 1222.....	18
Controls and display	19
Cooking zones.....	20
Before using for the first time	21
Cleaning the ProLine element for the first time	21
Switching on the ProLine element for the first time	21
How it works	22
Noises.....	22
Power management	23
Pans	24
Tips on saving energy	26
Setting ranges	27
Operation	28
Rotary controls	28
Switching on.....	28
Switching off.....	28
Residual heat indicator.....	28
Auto heat-up	29
Booster function.....	30
Keeping warm	31
Safety features	32
System lock.....	32
Safety switch-off	32
Overheating protection.....	33
Cleaning and care	34
Cleaning the stainless steel frame/control panel.....	35
Cleaning the rotary controls	35
Cleaning the glass ceramic surface	36

Problem solving guide	37
Messages in the display	37
General problems or technical faults.....	39
Optional accessories	40
After sales service	41
Contact in the event of a fault	41
Data plate	41
Warranty	41
Installation	42
Safety instructions for installation	42
Safety distances	43
Installation notes	47
Building-in dimensions	48
CS 1212-1, CS 1212-2, CS 1212-3.....	48
CS 1221-1, CS 1222	49
Worktop cut-out for several ProLine elements.....	50
Installation	52
Electrical connection	56
Product data sheets	57

Warning and Safety instructions

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

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

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the hob as well as the safety instructions and warnings.

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.

Correct application

- ▶ This hob is intended for domestic use and use in other similar environments.
- ▶ This hob is not intended for outdoor use.
- ▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.
- ▶ This hob is not intended for use by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision and instruction concerning its use by a person responsible for their safety. They may only use the hob unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the dangers of misuse.

Warning and Safety instructions

Safety with children

- ▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.
- ▶ Children over 8 years of age may use the hob without supervision if its operation has been clearly explained to them and they are able to use it safely. Children must be able to understand and recognise the possible dangers caused by incorrect operation.
- ▶ Children must not be allowed to clean the hob unsupervised.
- ▶ Please supervise children in the vicinity of the hob and do not let them play with it.
- ▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob until it has cooled down and there is no danger of burning.
- ▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the hob. Otherwise they could be tempted to climb onto the hob.
- ▶ Risk of burning and 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! 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.
- ▶ Activate the system lock to ensure that children cannot switch on the hob inadvertently.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the hob can compromise your safety. Check the hob for visible signs of damage. Do not use the hob if it is damaged.
- ▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.

The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

- ▶ The electrical safety of this hob can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ To avoid the risk of damage to the hob, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting it to the mains. Consult a qualified electrician if in doubt.
- ▶ Do not connect the hob to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this hob may only be used after it has been built in.

Warning and Safety instructions

- ▶ This hob must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the hob.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ▶ While the hob is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.
- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ The hob is not intended for use with an external timer switch or a remote control system.
- ▶ If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical 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 electrician (see “Electrical connection” in the “Installation” chapter).

Warning and Safety instructions

- ▶ The hob must be disconnected from the mains electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out.
- ▶ Danger of electric shock. Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately. Disconnect the hob from the mains electricity supply. Contact Miele Service.
- ▶ If the hob is installed behind a cabinet door, do not close the door while the hob is in use. Heat and moisture can build up behind the closed door. This can result in damage to the hob, the housing unit and the floor. Do not close the door until the residual heat indicators go 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.

Warning and Safety instructions

Correct use

- ▶ The hob gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Oil and fat can overheat and catch fire. Do not leave the hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water.
Disconnect the hob from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ Do not leave the hob unattended whilst it is being used. It should be continually monitored whilst boiling and flash frying.
- ▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the hob. Cutlery inserts must be heat-resistant.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the hob, as pressure can build up in the container, causing it to explode.
- ▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the hob is switched on by mistake or if residual heat is still present.
- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the hob heating up, with the danger of burning. Depending on the material, other items left on the hob could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use.

Warning and Safety instructions

- ▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance, e.g. a hand-held food blender, near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The insulation on the cable could become damaged.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Hot items placed down on the cooking zone displays can damage the electronics underneath. Never place hot pans in the area of the cooking zone displays.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the hob when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic hob cleaning agent.
- ▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the hob unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

Warning and Safety instructions

- ▶ Because induction heating works so quickly, the base of the pan could, under certain circumstances, heat up to the temperature at which oil or fat self-ignites within a very short time. Never leave the hob unattended during use!
- ▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: Please note that the area immediately surrounding the hob is electromagnetically charged. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc, do not leave them in the immediate vicinity of the hob.
- ▶ Metal utensils stored in a drawer under the hob can become hot if the appliance is used intensively for a long time.
- ▶ The hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the hob in order to ensure sufficient ventilation for the hob.
- ▶ If a drawer is fitted directly underneath the hob, do not store any pointed or small items, paper, serviettes, etc. in the drawer. They could get in through the ventilation slots or be sucked into the casing by the fan and damage the fan or impair cooling.
- ▶ Do not use two pans on a cooking zone or extended zone at the same time.
- ▶ If the cookware only partially covers a cooking or extended zone, the handle could become very hot.
Always place cookware in the middle of a cooking or extended zone!
- ▶ The induction generators could be damaged or even destroyed if you use an induction adapter plate for cookware. Do not use induction adapter plates.

Warning and Safety instructions

- Where several ProLine elements are installed side by side:
Hot objects can damage the seal on the spacer bars. Do not place hot pans near or on the spacer bar.

Warning and Safety instructions

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this hob. The steam could reach electrical components and cause a short circuit.
- ▶ If the hob is built in over a pyrolytic oven, the hob should not be used whilst the pyrolytic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your ProLine element.

Disposing of the packaging material

The packaging material is used for handling and protects the appliance from transport damage. The packaging material used is selected from materials which are environmentally friendly for disposal and can generally be recycled.

Recycling the packaging material reduces the use of raw materials. Use material-specific collection points for valuable materials and take advantage of return options. Your Miele dealer will take the packaging material away.

Disposing of your old appliance

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

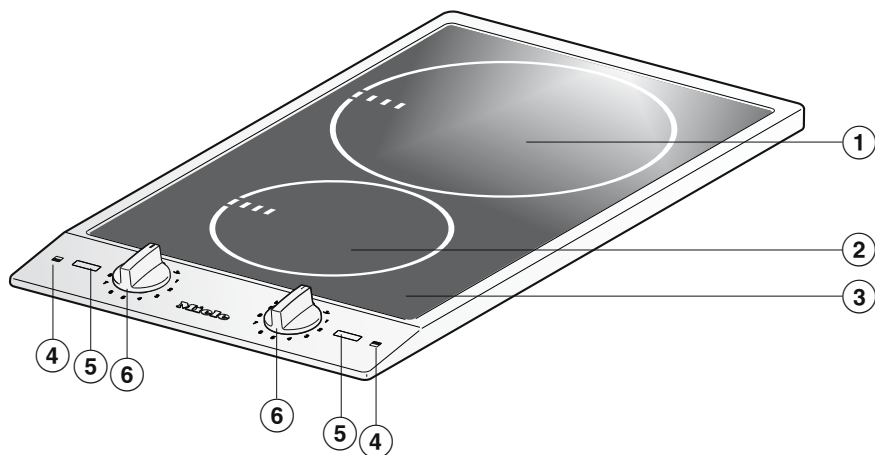


Instead, please make use of officially designated collection and disposal points to dispose of and recycle electrical and electronic appliances in your local community, with your dealer or with Miele, free of charge. By law, you are solely responsible for deleting any personal data from the old appliance prior to disposal. You are legally obliged to remove any old batteries which are not securely enclosed by the appliance and to remove any lamps without destroying them, where this is possible. These must be taken to a suitable collection point where they can be handed in free of charge. Please ensure that your old appliance poses no risk to children while being stored for disposal.

Guide to the appliance

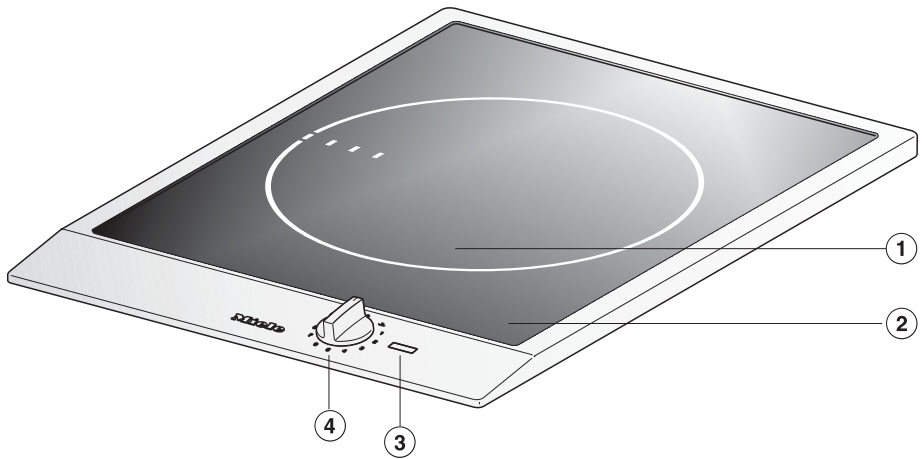
Hob

CS 1212-1, CS 1212-2, CS 1212-3



- ① Cooking zone with TwinBooster
- ② Cooking zone with Booster function
- ③ Cooking zone display
- ④ Symbols for allocation of operating controls
- ⑤ Indicators
- ⑥ Rotary controls

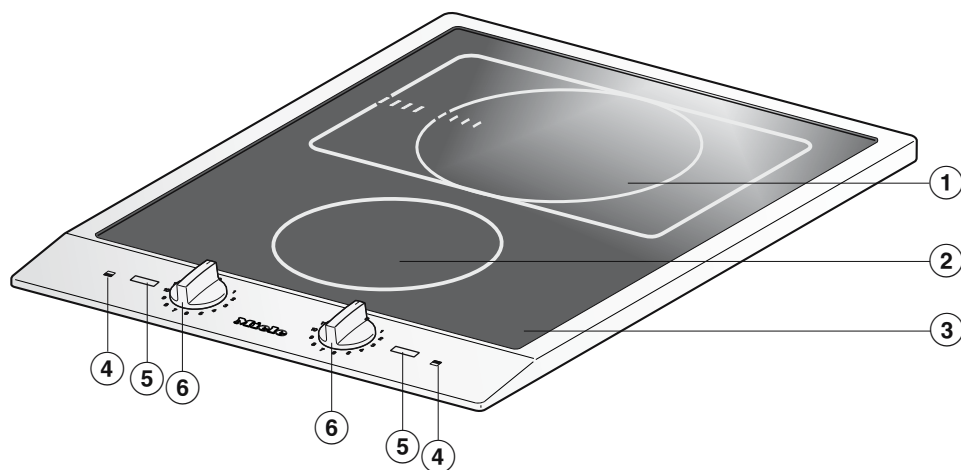
CS 1221-1



- ① Cooking zone with TwinBooster
- ② Cooking zone display
- ③ Indicators
- ④ Rotary control

Guide to the appliance


CS 1222










- ① Extended zone with TwinBooster
- ② Cooking zone with Booster function
- ③ Cooking zone display
- ④ Symbols for allocation of operating controls
- ⑤ Indicators
- ⑥ Rotary controls

Controls and display

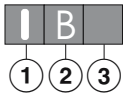
Rotary control symbols

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

Cooking zone display

Symbol	Description
	Missing or unsuitable crockery
	Auto heat-up activated
	System lock activated
	Safety switch-off
	Overheating protection
	Booster function/TwinBooster level 1 activated
	TwinBooster level 2 activated

Indicators



- ① Indicator light – heating switched on
- ② Booster display
Booster function is activated
- ③ Indicator light – residual heat

Guide to the appliance

Cooking zones

CS 1212-1, CS 1212-2, CS 1212-3			
Cooking zone	Ø in cm ¹	Rating in watts for 230 V ²	
①	16–23	Normal	2300
		TwinBooster, level 1	3000
		TwinBooster, level 2	3700
②	10–16	Normal	1400
		Booster	2200
		Total	3700

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

CS 1222			
Cooking zone	Ø in cm ¹	Rating in watts for 230 V ²	
①	14–20	Normal	1850
		TwinBooster, level 1	2500
		TwinBooster, level 2	3000
	20 x 30	Normal	2300
		TwinBooster, level 1	3000
		TwinBooster, level 2	3700
②	10–16	Normal	1400
		Booster	2200
		Total	3700

¹ Cookware with a base diameter within the given range may be used.

² The power given may vary depending on the size and material of the cookware used.

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

Cleaning the ProLine element for the first time

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

Switching on the ProLine element for the first time

When the hob is first connected, and after a power cut, all of the indicators in the display light up for approx. 1 second for testing purposes. The hob can be used as soon as the indicators go out.

The metal components have a protective coating. When the ProLine element is used for the first time, this causes a smell and possibly also vapour. The heating of the induction coils also causes odours in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears completely.

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

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

How it works

An induction coil is located under each induction cooking zone. The coil creates a magnetic field that reacts directly with the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.

An induction cooking zone only works when cookware with a magnetic base is placed on it (see “Cookware”). Induction automatically recognises the size of the cookware.



Risk of burning due to hot items.

When the hob is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items placed on the hob heating up.

Do not use the hob as a resting place for anything.

Switch the cooking zones off after use by turning the rotary control to **0**.

Noises

When using an induction hob, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

Buzzing on the higher power settings. This will decrease or cease altogether when the power setting is reduced.

If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a crackling sound.

Whistling might occur if linked zones (see “Operation - Booster”) are being used at the same time, and the pans also have bases made of layers of different materials.

You might hear a clicking sound from the electronic switches, especially on lower settings.

A whirring sound, when the cooling fan comes on. This switches on to protect the electronics when the hob is being used intensively. The cooling fan may continue to run after the appliance has been switched off.

Power management

The hob has a maximum total permitted power consumption which cannot be exceeded for safety reasons.

The possible values for the maximum total permitted power consumption can be found in “Overview – Cooking zone data”.

The two cooking zones on the hob are interconnected. This allows additional power to be transferred from one cooking zone to another.

If power is transferred from one cooking zone (A) to the other cooking zone (B), the power for the first cooking zone (A) is reduced.

If a cooking zone gives power to another zone, this can have the following effects:

- The power level is reduced.
- Auto heat-up is deactivated. Cooking continues at the set level. If the power is not sufficient, the power level will be reduced again.
- The Booster function is deactivated.
- The cooking zone is switched off.

When the cooking zone stops transferring power to the other zone, the power level can be increased again.

If the power level is reduced, the reduced power level flashes in the cooking zone display alternately with \mathcal{L} . When power is no longer being transferred because the linked cooking zone has been switched off, \mathcal{D} flashes alternately with \mathcal{L} in the cooking zone display.

Pans

Suitable cookware

- Stainless steel cookware with a magnetic base
- Enamelled steel cookware
- Cast iron

Please be aware that the properties of the cookware base can affect the evenness with which the food heats up (e.g. when making pancakes). The base of the pan must be able to distribute the heat evenly. Cookware with a base made from multilayer material (sandwich or encapsulated base) is ideal in this case.


Unsuitable pans.

- stainless steel pans without a magnetic base
- aluminium or copper pans
- glass, ceramic or earthenware pots and pans

Testing pans

To test whether a pan is induction-compatible, hold a magnet to the base of the pan. If the magnet sticks, the pan is generally suitable.

No cookware/unsuitable cookware display


The symbol  flashes in the cooking zone display if:

- The cooking zone has been switched on without cookware in place, or if the cookware is unsuitable (non-magnetic base).
- The diameter of the base of the cookware is too small.
- The cookware is taken off the cooking zone when it is switched on.

If no cookware or unsuitable cookware is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes.

Using the cooking zone

- Place a suitable item of cookware on the cooking zone within 3 minutes.

 switches off. The cooking process is continued with the previously selected settings.

- If you are using a different item of cookware and/or food, modify the settings.

Not using the cooking zone

- Switch the cooking zone off.

Tips

- To make optimum use of the cooking zones, choose cookware with a suitable base diameter (see “Overview – Cooking zone data”). If an item of cookware is too small, it will not be recognised.
 - Position the cookware as centrally as possible on the relevant cooking zone/cooking area.
 - Use only cookware with smooth bases. Rough bases can scratch the ceramic glass.
 - Always lift cookware to move it. This will help prevent scratching. If any scratches do appear as a result of cookware being pushed around, this will not affect the function of the hob. These scratches are normal signs of use and are not grounds for making a complaint.
- Please note that the cookware diameter quoted by manufacturers often refers to the maximum diameter or diameter of the top rim. The diameter of the base (generally smaller) is more important.



- Where possible, use cookware with vertically straight sides. If an item of cookware has angular sides, induction also acts on the sides of the item of cookware. The sides of the item of cookware may discolour or the coating may peel off.

Tips on saving energy


- Cook in covered pots and pans if possible. This prevents heat escaping unnecessarily.
- Cook with as little water as possible.
- When you have brought the pan to the boil, switch to a lower power level as soon as possible.
- Use a pressure cooker to reduce cooking durations.

Setting ranges

	Setting range
Keeping warm	h
Melting butter Dissolving gelatine Melting chocolate	1–2
Making milk puddings	2
Warming small quantities of liquid Cooking rice Defrosting frozen vegetables Cooking pulses	3
Warming liquid and semi-solid foods Making omelettes or fried eggs Steaming fruit Cooking pasta	4
Steaming vegetables, fish Defrosting and reheating frozen food	5
Gently frying eggs (without overheating the fat)	6
Bringing large quantities of food to the boil, e.g. casseroles Thickening custard and sauces, e.g. hollandaise Gently frying fish, escalopes, sausages (without overheating the fat)	6–7
Frying potato cakes, pancakes, etc	7
Braising meat	8
Boiling large quantities of water Bringing to the boil	9

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

Operation

 Risk of fire with overheated food. Unattended food can overheat and catch alight. Do not leave the hob unattended whilst it is being used.

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

Rotary controls

The rotary controls have a stop and must not be turned to the **0** position past the **B I** or **B I/II** positions.

Switching on

- Turn the rotary control **clockwise** to the required power level.

The in-operation indicator will light up. The residual heat indicator will light up after a certain temperature has been reached.

Switching off


- Turn the rotary control **anti-clockwise** to **0**.

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

Residual heat indicator

If the cooking zone is still hot, the residual heat indicator will light up after it has been switched off.

The residual heat indicator only goes out when the cooking zones are safe to touch.

 Risk of burning due to hot cooking zones.

The cooking zones will be hot after use.

Do not touch the cooking zones while the residual heat indicators are on.

Auto heat-up

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

Activating

- Turn the rotary control anti-clockwise and hold until *H* appears in the cooking zone display.
- Now turn the rotary control clockwise to the required continued cooking level.

The continued cooking level must be set within 5 seconds of activating auto heat-up.

You can change the continued cooking level up to approx. 10 seconds after activating auto heat-up.

If you hold the rotary control for too long, the system lock will switch on and *L* will appear in the cooking zone display.

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

Deactivating

- Set another power level.

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

Operation

Booster function

The cooking zones are equipped with a Booster function (see “Guide to the appliance – Hob”).

When the Booster function is activated, the power is boosted so that large quantities can be heated up quickly, e.g. when boiling water for cooking pasta. The boost in power is active for a maximum of 10 minutes.

When the Booster function is activated, the settings for the linked cooking zone may be changed, see “Induction – Power management”.

You can use the Booster function with a maximum of 1 cooking zone.

The cooking zone will automatically revert to power level **9** at the end of the booster time.

Activating the Booster

- Turn the rotary control gently clockwise past **9** to **B I** and back to **9**.

I will appear in the cooking zone display and **B** will appear in the indicator.

Activating TwinBooster

Level 1

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

I will appear in the cooking zone display and **B** will appear in the indicator.

Level 2

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

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

II will appear in the cooking zone display.

Deactivating the Booster/Twin-Booster

- Set another power level.

The Booster symbol and **B** will switch off.


Keeping warm

This function is for keeping food warm which has just been cooked and is still hot. It is not for reheating food that has gone cold.

The maximum duration for keeping food warm is 2 hours.

- Only use pans for keeping food warm. Cover the pan with a lid.
- Stir firm or viscous food (mashed potatoes, stew) occasionally.
- Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

Setting the keeping warm setting

- Turn the rotary control clockwise to position .

Safety features

System lock

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

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

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

Activating

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

Deactivating

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

Safety switch-off

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

Overheating protection

All the induction coils and heat sinks for the electronic module are fitted with an overheating protection mechanism. Before the induction coils or heat sinks get too hot, the overheating protection mechanism intervenes in one of the following ways:

Induction coils

- Any Booster function in operation will be switched off.
- The set power level will be reduced.
- The cooking zone turns off automatically. *H* will appear in the cooking zone display.
- Other cooking zones switch off automatically.

Heat sinks

- Any Booster function in operation will be switched off.
- The set power level will be reduced.
- The cooking zones switch off automatically.

The affected cooking zones can only be used again as usual once the cooling element has cooled down to a safe level.

- Switch the relevant cooking zone(s) off.

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


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

The overheating protection may be activated under the following circumstances:

- The cookware being heated is empty.
- Fat or oil is being heated on a high power level.
- There is insufficient ventilation to the underside of the hob.
- A hot cooking zone is switched back on after an interruption to the power supply.

If, despite removing the cause, the overheating protection mechanism triggers again, contact customer service.


Cleaning and care

 Risk of burning due to hot cooking zones.

The cooking zones will be hot after use.

Switch the hob off.

Allow the cooking zones to cool down before cleaning the hob.

 Risk of damage due to moisture ingress.

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

Do not use a steam cleaner to clean the hob.

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

Remove all cleaning agent residues immediately.

Never use abrasive sponges or cleaning agents.

Allow the ProLine element to cool down before cleaning.


- Clean the ProLine element and accessories after each use.
- Dry the ProLine element thoroughly after cleaning it with water to avoid limescale residue.

Unsuitable cleaning agents

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


- Washing-up liquid
- 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
- Cleaning agents containing solvents
- Dishwasher cleaners
- Oven sprays
- Glass cleaning agents
- Hard, abrasive brushes
- Sponges
- Eraser stain remover blocks

Cleaning the stainless steel frame/control panel

 Risk of damage by pointed objects.


The seal between the frame and the worktop could be damaged.

Do not use pointed objects for cleaning.

 Damage due to soiling.

Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for a long time.

Remove such soiling immediately.

 Damage due to incorrect cleaning.

Stainless steel cleaners rub off the printed symbols.

Do not use stainless steel cleaners on printed symbols.

- Clean the frame and the control panel with a solution of warm water and a little washing-up liquid applied with a soft sponge. Soften any stubborn soiling beforehand. If necessary, the rough side of a washing-up sponge can be used.


Tip: You can also use a ceramic and stainless steel cleaner to clean the appliance. We recommend using a stainless steel care product after cleaning to help keep your appliance looking good. (See “Optional accessories”).

Cleaning the rotary controls

- Clean the rotary control(s) using a solution of warm water and a little washing-up liquid applied with a soft sponge. Soften any stubborn soiling beforehand.
- Dry the control(s) with a clean cloth.

Cleaning and care

Cleaning the glass ceramic surface

 Risk of damage by pointed objects.

The seal between the hob and the worktop could suffer damage.
The seal between the glass ceramic and the frame could suffer damage.
Do not use pointed objects for cleaning.


Using washing-up liquid will not remove all soiling and residues. An invisible film can develop that can lead to discolouration of the glass ceramic surface. This discolouration cannot be removed.

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

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

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

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

 Risk of burning due to hot cooking zones.

The cooking zones are hot during use.

Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot ceramic surface with a scraper suitable for use on glass.





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

Many malfunctions and faults that can occur in daily operation can be easily remedied. You can save time and money in many cases, as you do not need to call the Miele Customer Service Department.

Information to help you rectify faults yourself can be found at www.miele.com/service.

The following tables are designed to help you to find the cause of a malfunction or a fault and to resolve it.

Messages in the display

Problem	Cause and remedy
The symbol  flashes in the cooking zone display.	No cookware is present on the cooking zone. Unsuitable cookware is present on the cooking zone. Suitable cookware has been removed from the cooking zone. ■ Use suitable cookware (see “Cookware”).
 appears in the cooking zone display for a few seconds after switching it on.	The system lock is activated. ■ Deactivate the system lock (see “Safety features – System lock”).
 appears in the cooking zone display for a few seconds after switching it on. The cooking zone does not get hot.	Demo mode has been activated. ■ Briefly turn the (outer) right rotary control anti-clockwise twice as far as it will go, then one more time and hold it for approx. 3 seconds.
 appears in a cooking zone display.	The overheating protection mechanism has been activated. ■ See “Safety features – Overheating protection”.

Problem solving guide

Problem	Cause and remedy
L flashes alternately with 0 in the cooking zone display. The cooking zone has switched off automatically.	There has been no cookware on the cooking zone for more than 3 minutes, or the cookware is unsuitable. ■ Use suitable cookware (see “Cookware”) or switch off the cooking zone if it is no longer needed.
	The overheating protection mechanism has been activated. ■ See “Safety features – Overheating protection”.
	TwinBooster level II was switched on on the linked cooking zone.
L flashes alternately with the power level in the cooking zone display.	The power level was reduced because the Booster function was switched on on the linked cooking zone (see “How it works – Power management”).

General problems or technical faults

Problem	Cause and remedy
The cooking zones do not heat up.	<p>There is no power to the hob.</p> <ul style="list-style-type: none"> ■ Check whether the fuse has tripped. Contact a qualified electrician or the Miele Customer Service Department (for the minimum fuse rating, see data plate).
	<p>There may be a technical fault.</p> <ul style="list-style-type: none"> ■ Turn the rotary controls to 0. ■ Disconnect the hob from the electricity supply for approx. 1 minute. To do this, take the following steps: <ul style="list-style-type: none"> – Trip the relevant fuse or screw the fuse out completely. – Switch off the residual current protection device. ■ If the hob will still not turn on after resetting the trip switch in the fuse box or the residual current protection device, contact a qualified electrician or the Miele Customer Service Department.
A smell and vapours are given off when the new appliance is being used.	<p>The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears completely. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.</p>

Optional accessories

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

These products can be ordered through the Miele Webshop.

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

Ceramic and stainless steel hob cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues.

Microfibre cloth

For removing finger marks and light soiling.

Stainless steel care product, 250 ml

Easily removes water marks, stains and fingerprints. Also prevents resoiling

Contact in the event of a fault

In the event of any faults which you cannot remedy yourself, please contact your Miele dealer or the Miele Customer Service Department.

You can book a Miele Customer Service Department call-out online at www.miele.com/service.

Contact information for the Miele Customer Service Department can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (Fabr./SN/ Nr.) when contacting the Miele Customer Service Department. This information can be found on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

Data plate

Stick the extra data plate supplied with the appliance here. Make sure that the model number matches the one specified on the back cover of this document.

Warranty

For information on the appliance warranty specific to your country please contact Miele. See back cover for address.

In the UK, your appliance warranty is valid for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Installation

Safety instructions for installation



Risk of damage from incorrect connection.

Incorrect installation can cause damage to the ProLine element.

The ProLine element must only be installed by a qualified person.



Risk of electric shock from mains voltage.

Incorrect connection to the mains supply may result in an electric shock.

The ProLine element must be connected to the electrical supply by a qualified electrician only.



Damage from falling objects.

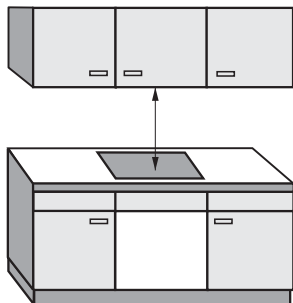
Take care not to damage the ProLine element when fitting wall units or a cooker hood above it.

Fit the wall units and the cooker hood before the ProLine element.

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ The ProLine element must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This ProLine element must not be installed above cookers and ovens unless these have a built-in cooling fan.
- ▶ When installing the ProLine appliance, make sure that the mains connection cable cannot come into contact with hot appliance parts.
- ▶ After installation, the mains connection cable of the ProLine appliance must not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical loads which could damage it.
- ▶ Observe carefully the safety clearances listed on the following pages.

Safety distances

Safety distance above the ProLine element



The safety distance specified by the manufacturer of the cooker hood must be maintained between the ProLine element and the cooker hood above it. If the cooker hood manufacturer's instructions are not available or if combustible objects are installed above the ProLine element (e.g. cabinets, utensil rail, etc.), a minimum safety distance of at least 500 mm must be maintained.

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

Installation

Safety distances to the sides and back of the appliance

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

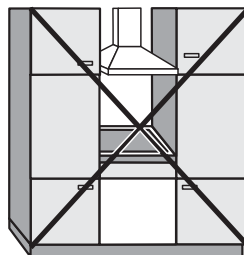
The minimum safety distance ① shown below must be maintained between the back of the ProLine element and a tall unit or wall.

The minimum safety distance ②, ③ shown below must be maintained between a tall unit or a wall to the left or right of the ProLine element with a minimum safety distance of 300 mm on the opposite side.

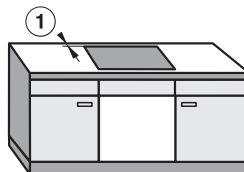
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop: 50 mm

② Minimum distance between the worktop cut-out and a wall or tall unit to the **right** of it: 40 mm.

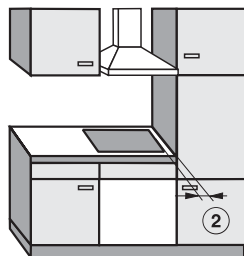
③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it: 40 mm.



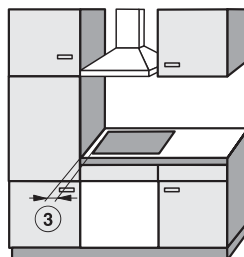
Not allowed



Highly recommended



Not recommended



Not recommended

Minimum safety distance underneath the ProLine element

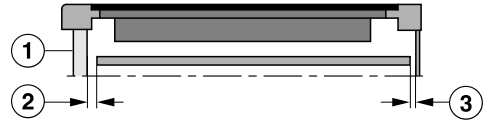
To ensure proper ventilation of the ProLine element, a minimum safety distance is required between the element and an oven, interim shelf or drawer.

The minimum safety distance from the lower edge of the ProLine element to

- Upper edge of oven: 40 mm
- Upper edge of intermediate shelf: 40 mm
- Upper edge of drawer: 40 mm

Intermediate shelf

It is not necessary to fit an interim shelf underneath the ProLine element but one may be fitted if you wish.



Side view

- ① Front
- ② Gap, front
- ③ Gap, back

A gap ② of 20 mm is recommended at the front between the cabinet and intermediate shelf for better **ventilation** of the ProLine element.

Leave a gap ③ of 10 mm at the back between the cabinet and the intermediate shelf to **accommodate the mains connection cable**.

Installation

Safety distance to niche cladding

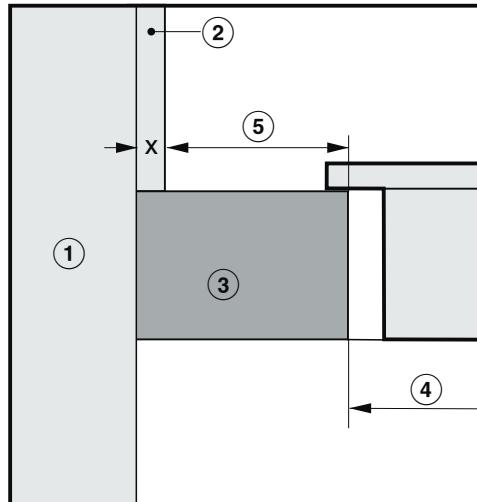
If niche cladding is installed, a minimum safety distance must be maintained between the worktop cut-out and the cladding, since high temperatures can alter or damage these materials.

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

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

Example: 15 mm thick niche cladding

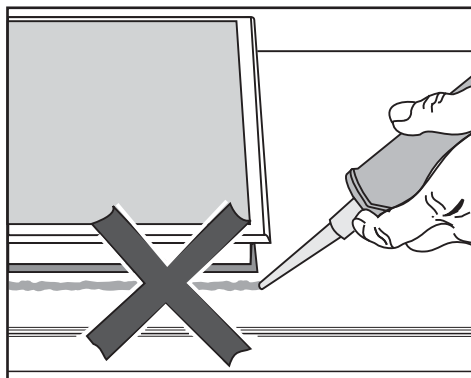
$50 \text{ mm} - 15 \text{ mm} = \text{minimum safety distance of } 35 \text{ mm}$



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

Installation notes

Sealing between the ProLine Element and the worktop



! Damage caused by incorrect installation.

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

Do not use any sealant between the ProLine element and the worktop.

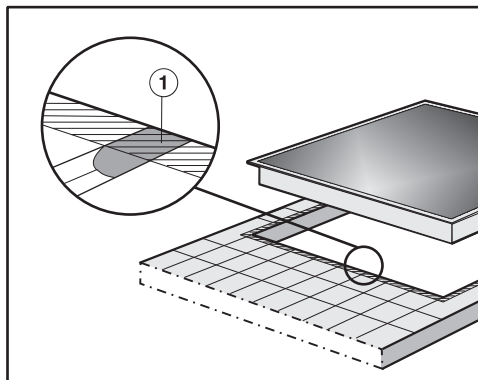
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Sealing strip

Dismantling the ProLine element for service purposes may damage the sealing strip underneath the edge of the ProLine element.

Always replace the sealing strip before reinstalling the ProLine element.

Tiled worktop



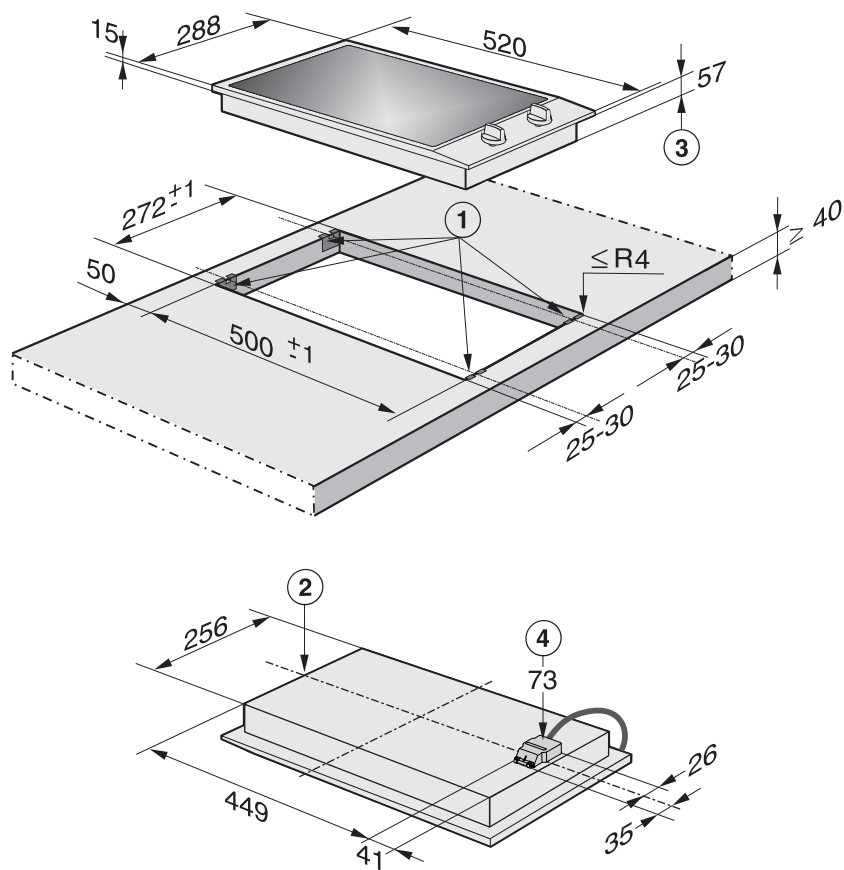
Grout lines ① and the hatched area underneath the ProLine element frame must be smooth and even. If they are not, the ProLine element will not sit flush with the worktop and the sealing strip underneath the top part of the appliance will not provide a good seal between the appliance and the worktop.

Installation

Building-in dimensions

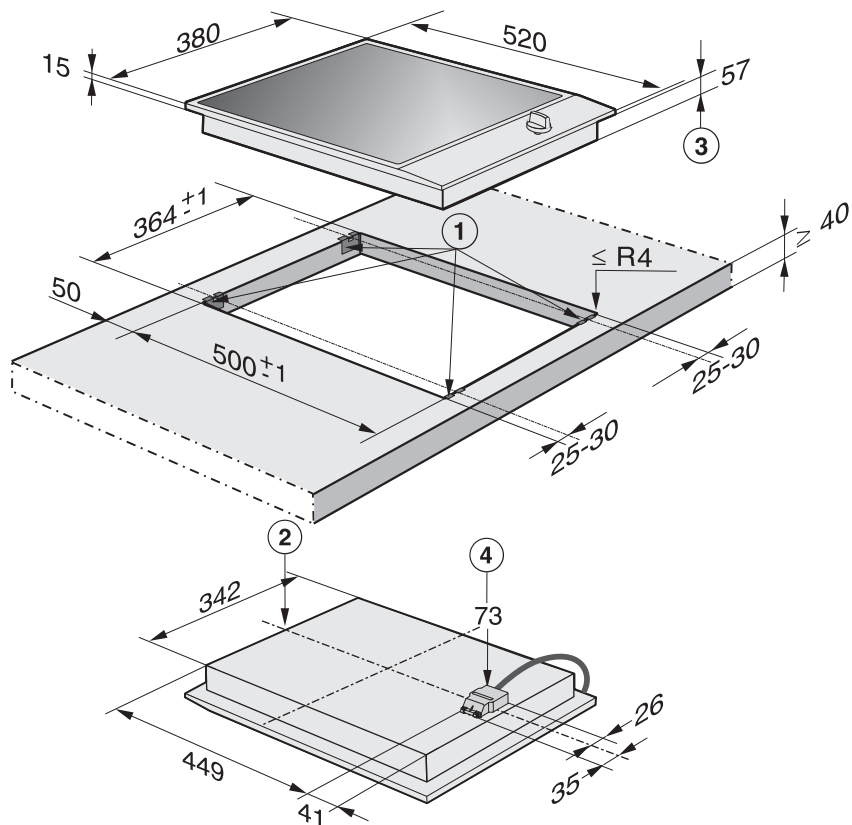
All dimensions are given in mm.

CS 1212-1, CS 1212-2, CS 1212-3

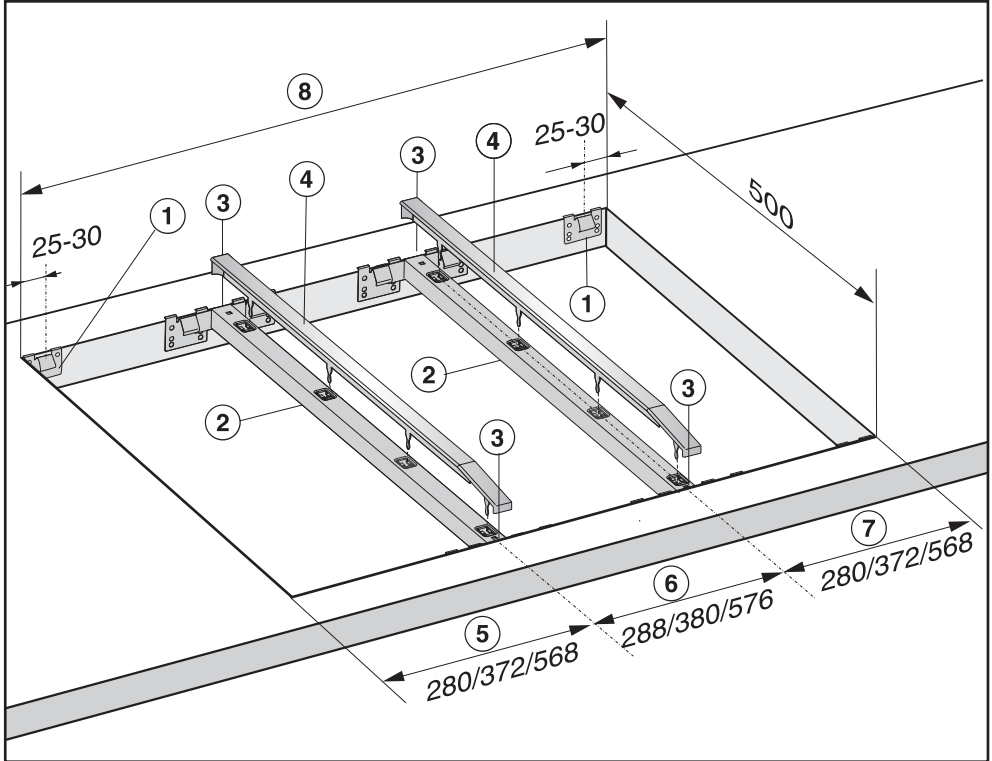


- ① Spring clamps
- ② Front
- ③ Appliance height
- ④ Casing depth for mains connection box with mains connection cable
Mains connection cable L = 1440 mm

CS 1221-1, CS 1222



- ① Spring clamps
- ② Front
- ③ Appliance height
- ④ Casing depth for mains connection box with mains connection cable
Mains connection cable L = 1440 mm



① Spring clamps

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

Calculating the worktop cut-out

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

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

Example:

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

The ProLine elements are 288 mm, 380 mm or 576 mm wide depending on the ProLine elements (see “Building-in dimensions” in the “Installation” chapter).

Spacer bars

When installing several ProLine elements, an additional spacer bar must be fitted in between the individual ProLine elements. The position for securing the spacer bar will depend on the width of the ProLine element.

Installation with a downdraft extractor

Please refer to the “Downdraft extractor with ProLine elements” operating and installation instructions for details about worktop cut-out dimensions and fitting spacer bars.

Installation

Installation

Preparing the worktop

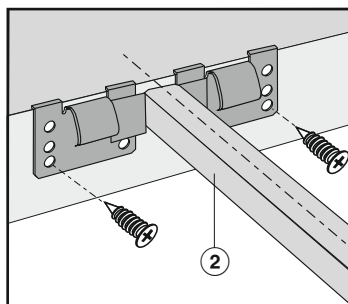
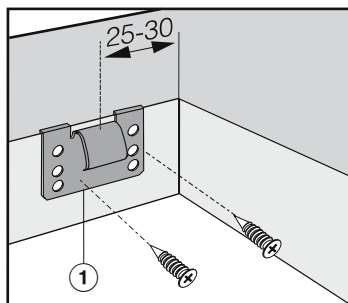
- Make the worktop cut-out as shown in “Installation dimensions” or as calculated (see “Installation – Installing several ProLine elements”). Remember to maintain the minimum safety distances (see “Installation – Safety distances”).

- Seal any cut surfaces on **wooden worktops** with a special varnish, silicone sealant or resin to prevent the wood from swelling as a result of moisture ingress. The sealant must be heat-resistant.

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

The seal under the appliance ensures that the hob will sit securely in the cut-out without slipping. Any gap between the appliance frame and worktop will become smaller over time.

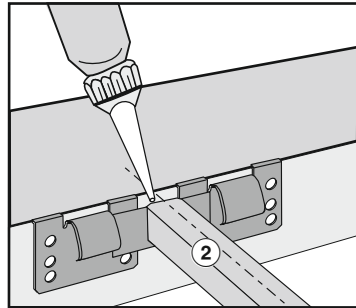
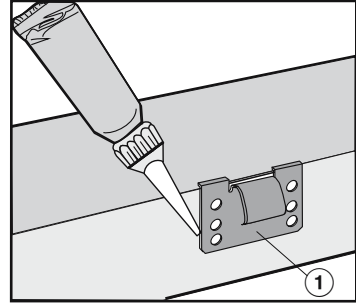
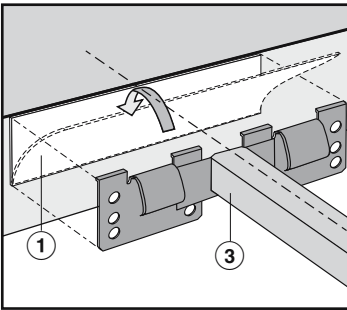
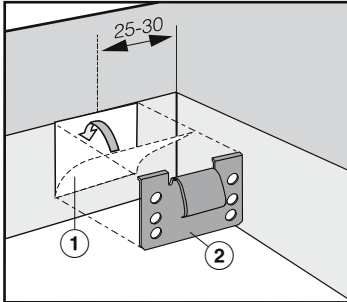
Securing the spring clamps and spacer bars – wooden worktops



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

Securing the spring clamps and spacer bars – granite and marble worktops

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



- Attach the adhesive tape ① along the top edge of the cut-out in the positions shown in the hob illustration.
- Position the spring clamps ② or spacer bars ③ on the top edge of the cut-out and press them firmly into place.

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

Installation

Installation with a downdraft extractor

Please refer to the “Downdraft extractor with ProLine elements” operating and installation instructions for details about installing the downdraft extractor and the ProLine elements.

Fitting the ProLine element

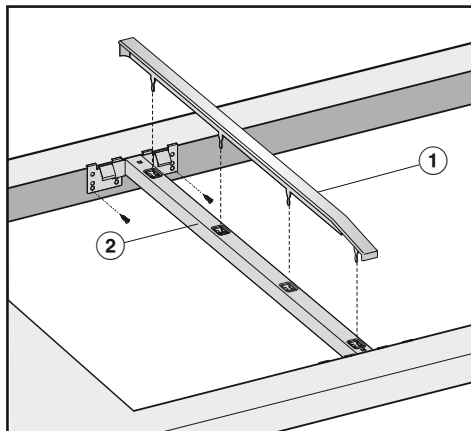
- Feed the mains connection cable down through the worktop cut-out.
- Starting at the front, position the ProLine element in the worktop cut-out.
- Using both hands, press down evenly on the sides of the ProLine element until it clicks into position. When doing this make sure that the seal of the appliance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

Do not use any additional sealant (e.g. silicone) on the ProLine element.

If the seal does not sit flush with the worktop in the corners, the corner radius ($\leq R4$) can be carefully cut to fit using a jigsaw.

Installing several ProLine elements

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



- Push the cover strip ① into the designated holes in the spacer bar ②.
- Starting at the front, position the next ProLine element in the worktop cut-out.
- Proceed as described previously.

Connecting the ProLine element

- Connect the ProLine element(s) to the mains electricity supply.
- Check that each ProLine element is working.

Removing a ProLine element

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

- If the ProLine element can be accessed from below, push it upwards to remove it. Push the back of the appliance out first.

Installation

Electrical connection


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

The socket must be easily accessible after the ProLine element 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 ProLine element to multi-socket adapters or extension cables can overload the cables.
For safety reasons, do not use an extension cable or multi-socket adapter.

The electrical installation must comply with BS 7671 requirements.

For safety reasons, we recommend using a type  residual current device (RCD) in the relevant electrical installation for connecting the ProLine element.

If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from the Miele Customer Service Department). For safety reasons, such replacement may only be carried out by a qualified specialist or the Miele Customer Service Department.

These operating instructions and the data plate indicate the nominal power consumption and the appropriate fuse rating. Compare this information with the data of the on-site electrical connection.

If in any doubt, consult a qualified electrician.

Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard. The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OH-SAS 18001–2 ISO 45001.

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

Information for domestic electric hobs

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

MIELE	
Model name/identifier	CS 1212-1, CS 1212-2, CS 1212-3
Number of cooking zones and/or areas	2
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 100-160 mm 2. = Ø 160-230 mm 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	1. = 185,2 Wh/kg 2. = 168,9 Wh/kg
Energy consumption for the hob calculated per kg (EC _{electric hob})	177,1 Wh/kg

Information for domestic electric hobs

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

MIELE	
Model name/identifier	CS 1221-1
Number of cooking zones and/or areas	1
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 180-300 mm 2. = 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	1. = 170,3 Wh/kg
Energy consumption for the hob calculated per kg (EC _{electric hob})	170,3 Wh/kg

Product data sheets

Information for domestic electric hobs

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

MIELE	
Model name/identifier	CS 1222
Number of cooking zones and/or areas	2
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 100-160 mm 2. = Ø 200 / 200x300 mm 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$)	1. = 185,2 Wh/kg 2. = 188,7 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$)	187,0 Wh/kg

United Kingdom

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CS 1212-1, CS 1212-2, CS 1212-3, CS 1221-1, CS 1222