

# Operating and installation instructions

## Ceramic cooktops



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.

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## Warning and Safety instructions

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This cooktop complies with all relevant 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 cooktop. They contain important information on safety, installation, use and maintenance. This prevents both personal injury and damage to the cooktop.

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 cooktop as well as the warning and safety notes.

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 cooktop is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ This cooktop is not suitable for outdoor use.
- ▶ It is intended only to cook food and keep it warm. Any other use is not supported by Miele and could be dangerous.
- ▶ This cooktop is not intended for use by people (including children) 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 cooktop unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the potential dangers of improper use.

### Safety with children

- ▶ Young children must not be allowed to use this appliance.

## Warning and Safety instructions

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- ▶ Older children may only use the appliance 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 cooktop and do not let them play with it.
- ▶ The cooktop gets hot when in use and remains hot for a while after being switched off. Keep children well away from the cooktop until it has cooled down and there is no danger of burning.
- ▶ Danger of burning! Do not store anything which might arouse a child's interest in storage areas above or behind the cooktop. Otherwise children could be tempted to climb onto the cooktop 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.
- ▶ Activate the system lock to ensure that children cannot switch on the cooktop inadvertently. Use the safety lock when the cooktop is in use to prevent children from altering the settings selected.

### Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation must be performed by a suitably qualified and competent person. Maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the cooktop can compromise your safety. Check the appliance for visible signs of damage. Do not use the cooktop if it is damaged.

## Warning and Safety instructions

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- ▶ 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.
- ▶ Do not connect the cooktop to the mains electricity supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this cooktop may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Never open the casing of the cooktop. Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ▶ The manufacturer's warranty may 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 cooktop is not intended for use with an external timer switch or a remote control system.
- ▶ The cooktop must be connected to the electricity supply by a qualified electrician (see "Installation – Electrical connection").



## Warning and Safety instructions

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- ▶ 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”).
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
  - the mains circuit breaker is switched off, or
  - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
- ▶ Danger of electric shock! If the ceramic surface is faulty, cracked, chipped or damaged in any way, do not use the cooktop and switch it off immediately. Disconnect the cooktop from the electricity supply. Contact Miele.
- ▶ If the cooktop is installed behind a furniture door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door. This can result in damage to the cooktop, the housing unit and the floor. Do not close the door until the appliance has cooled down and the residual heat indicators have gone out.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.
- ▶ DO NOT MODIFY THIS APPLIANCE.

### Correct use

- ▶ The cooktop gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ DO NOT USE THIS APPLIANCE AS A SPACE HEATER.  
Due to the high temperatures radiated, objects left near the cooktop when it is in use could catch fire.

## Warning and Safety instructions

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- ▶ Oil and fat can overheat and catch fire. Do not leave the cooktop unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water. Switch off the cooktop and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ 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.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the cooktop. Cutlery inserts must be heat-resistant.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the cooktop, as pressure can build up in the containers, causing them to explode.
- ▶ Do not cover the cooktop, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the cooktop is switched on by mistake or if residual heat is still present.
- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the cooktop heating up, with the danger of burning. Depending on the material, other items left on the cooktop could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use and do not rely on the pan detector.
- ▶ You could burn yourself on the hot cooktop. Protect your hands with heat-resistant pot holders or oven 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 mixer, near the cooktop, ensure that the cable of the electrical appliance cannot come into contact with the hot cooktop. The insulation on the cable could become damaged.

## Warning and Safety instructions

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- ▶ 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.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooktop 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 cooktop cleaning agent.
- ▶ Do not heat empty pans on the cooktop as this can damage the ceramic glass and/or the cookware. Do not leave the cooktop unattended during cooking!
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.
- ▶ Plastic and aluminium foil containers melt at high temperatures. Do not use plastic or aluminium foil containers on the cooktop.
- ▶ The cooktop frame or cooktop edges (on cooktops with bevelled edges) and the controls can become hot due to the influence of the following factors: operating duration, high power level(s), large pans and the number of cooking zones being used.
- ▶ Cookware that is made of aluminium or has an aluminium base can leave behind shiny metallic spots. These can be removed with the ceramic and stainless steel cooktop cleaner (see "Cleaning and care").
- ▶ If spills remain on the cooktop for any length of time they can burn on and in certain circumstances become impossible to remove. Remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.
- ▶ Do not use the ceramic surface for preparing food. Always use suitable pots and pans.

## Warning and Safety instructions

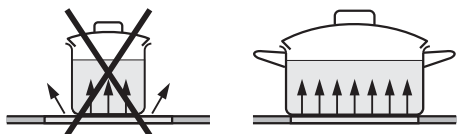
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### Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your cooktop.

## Energy-saving tips when cooking

- Check that the diameter of the pot or pan base is wide enough for the cooking zone. This prevents heat from being lost unnecessarily.



- Cook in covered pots and pans if possible. Doing so will prevent unnecessary heat loss.
- Use small pots for small quantities. A small pot or pan on a small cooking zone uses less energy than a large, partially filled pan on a large cooking zone.
- Cook with as little water as possible.
- Once food has come to the boil or the pan is hot for frying, reduce the heat to a lower power level.
- For longer cooking durations, switch the cooking zone off about 5 to 10 minutes before the end of the cooking duration. In this way, use is made of the residual heat.
- Use a pressure cooker to reduce the cooking duration.

## 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.

**Only for Australia:** Note for installer: Expanded polystyrene (EPS) packaging included. Please retain and dispose of EPS packaging responsibly. For further information, please contact Miele.

## 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.

# Installation

## Safety notes for installation

⚠ Risk of damage from incorrect installation.

Incorrect installation can cause damage to the cooktop.

The cooktop must only be installed by a qualified person.

⚠ Risk of electric shock.

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

The cooktop must be connected to the power supply by a qualified electrician.

⚠ Damage from falling objects.

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

Fit the wall units and the rangehood before the cooktop.

► The cooktop must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.

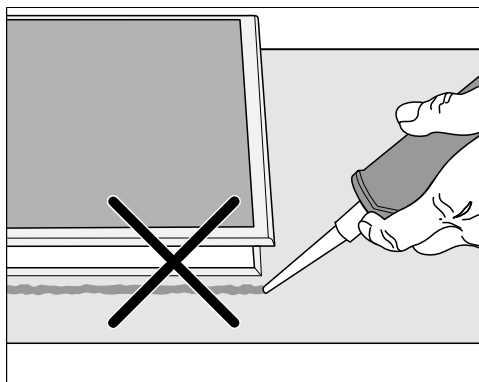
► After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.

► The connection cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.

► The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any splashbacks must be of heat-resistant material.

► Remember to maintain the minimum safety distances (see “Installation – Safety distances”).

## Additional installation instructions for surface-mounted installation



⚠ Damage caused by incorrect installation.

Using sealant under the cooktop could result in damage to the cooktop and the worktop if the cooktop ever needs to be removed for servicing.

Do not use sealant between the cooktop and the worktop. The sealing strip under the edge of the cooktop provides a sufficient seal for the worktop.

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

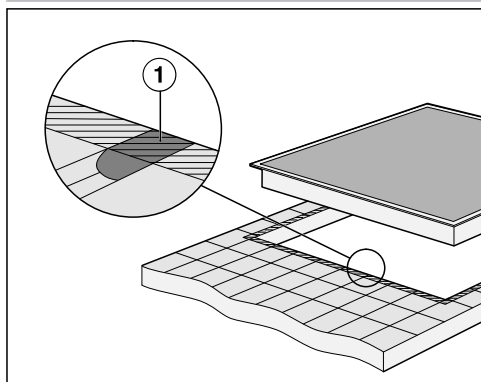
Always replace the sealing strip before reinstalling the cooktop.

### **Additional installation instructions for flush-fit installation**

⚠ Damage caused by unsuitable sealant.

Unsuitable sealant can damage natural stone.

For natural stone worktops and natural stone tiles, only use silicone sealant that is temperature-resistant (min. 160 °C) and specially formulated for natural stone. Please follow the manufacturer's instructions.



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

# Installation

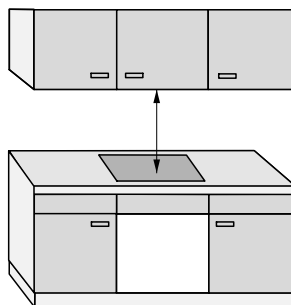
► The internal width of the base unit underneath the appliance must be at least as wide as the inner worktop cut-out (see “Installation – Installation dimensions for flush-fit cooktops), so that the cooktop is easily accessible from underneath after installation and the casing can be removed for maintenance. If the underside of the cooktop is not freely accessible after installation, any sealant used to plug the gaps around the appliance must be removed to enable the cooktop to be lifted out of the cut-out should this be necessary.

► A flush-fit cooktop is suitable only for installation in natural stone (granite, marble), solid wood and tiled worktops. When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush-fit cooktop.

- Natural stone worktops: the cooktop is placed directly in the cut-out.
- Solid wood, tiled worktops: the cooktop is placed on a wooden frame inside the cut-out. The frame must be provided on site and is not supplied with the appliance.

## Safety distances

### Safety distance above the cooktop



The following must be ensured between the cooktop and the rangehood above it:

- The safety distance specified by the manufacturer of the rangehood must be maintained between the cooktop and the rangehood above it.
- When two or more appliances which have different safety distances are installed together below a rangehood, the greatest specified safety distance must be maintained.

For any flammable objects, e.g. utensil rails, wall units etc., a minimum safety distance of 600 mm must be maintained between these objects and the highest part of the cooktop below.



## Safety distance behind and to the side of the cooktop

The following minimum distances must be maintained to a tall unit or wall:

- Horizontal distance from the **back edge** of the cooktop to a combustible surface:  
50 mm  
and
- Horizontal distance from the **right edge** of the cooktop to a combustible surface:  
50 mm  
(KM 6521/6522/6523/6527) /  
70 mm (KM 6520) and on the opposite side a minimum distance of 300 mm  
or
- Horizontal distance from the **left edge** of the cooktop to a combustible surface:  
50 mm (KM 6520/6522) / 70 mm  
(KM 6527) / 100 mm  
(KM 6521/6523) and on the opposite side a minimum distance of 300 mm

## Interim shelf

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

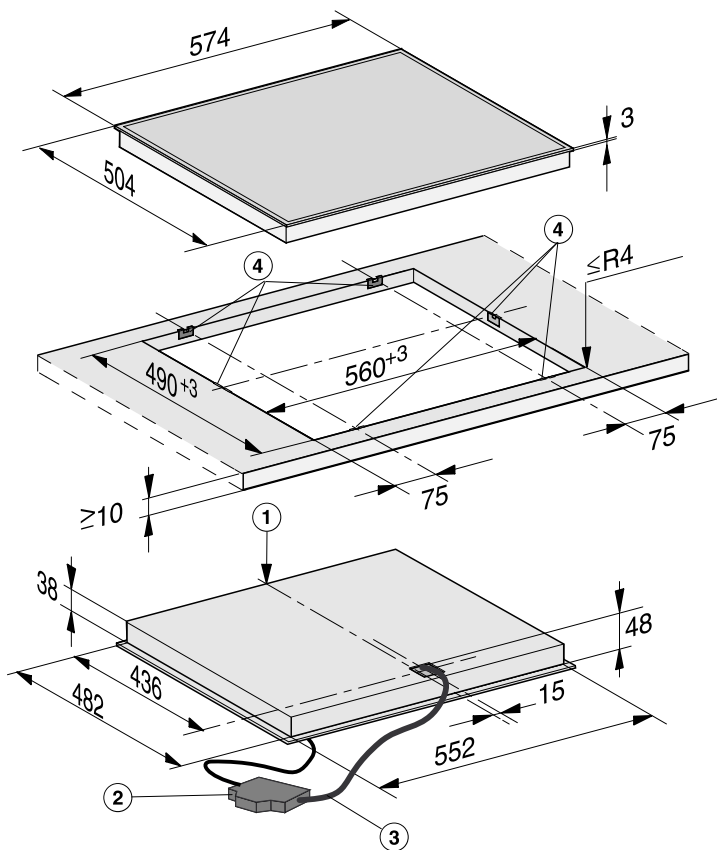
If an interim shelf is fitted under the cooktop, there must be a minimum gap of 110 mm between the top of the worktop and the top of the shelf.

Leave a gap of 10 mm at the back of the shelf to accommodate the cable. If the cooktop has an external mains connection box, the minimum gap is 30 mm.

# Installation

## Installation dimensions for surface-mounted cooktops

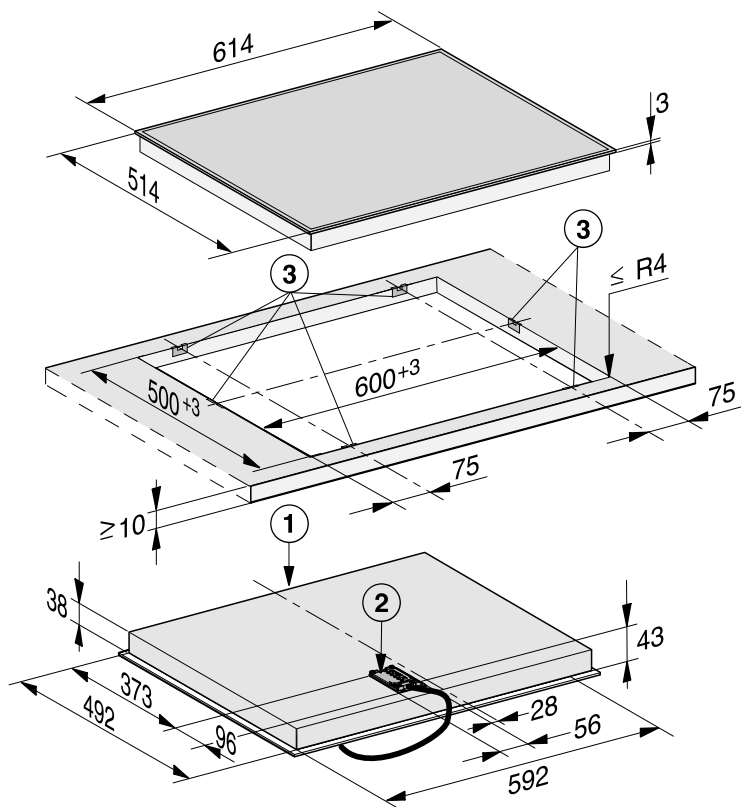
### KM 6520 FR



All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable, L = 1,440 mm
- ③ Wiring harness, L = 1,440 mm
- ④ Spring clips

## KM 6521 FR

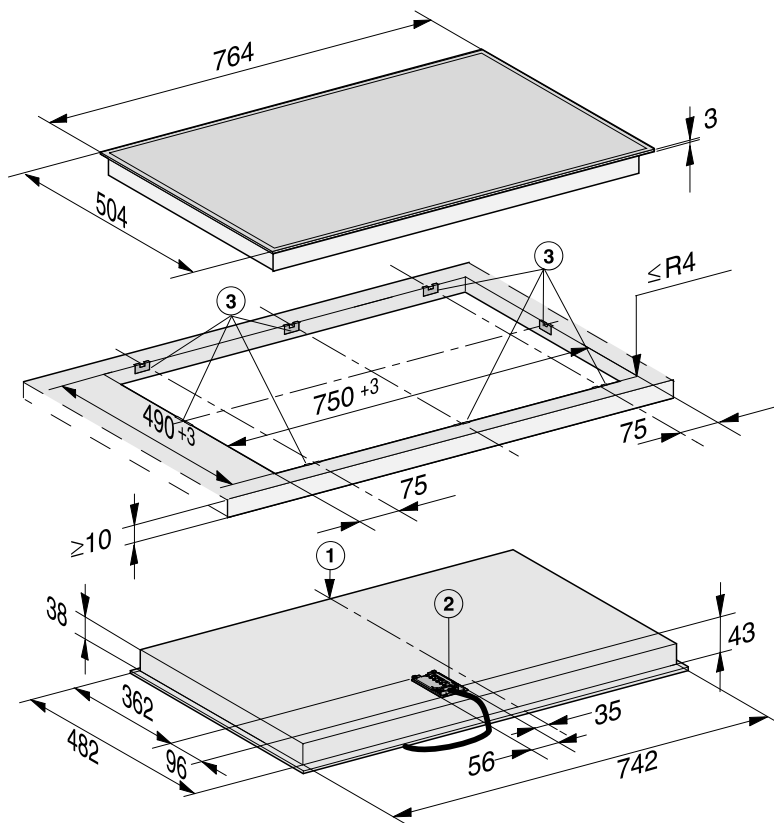


All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable,  
L = 1,440 mm
- ③ Spring clips

# Installation

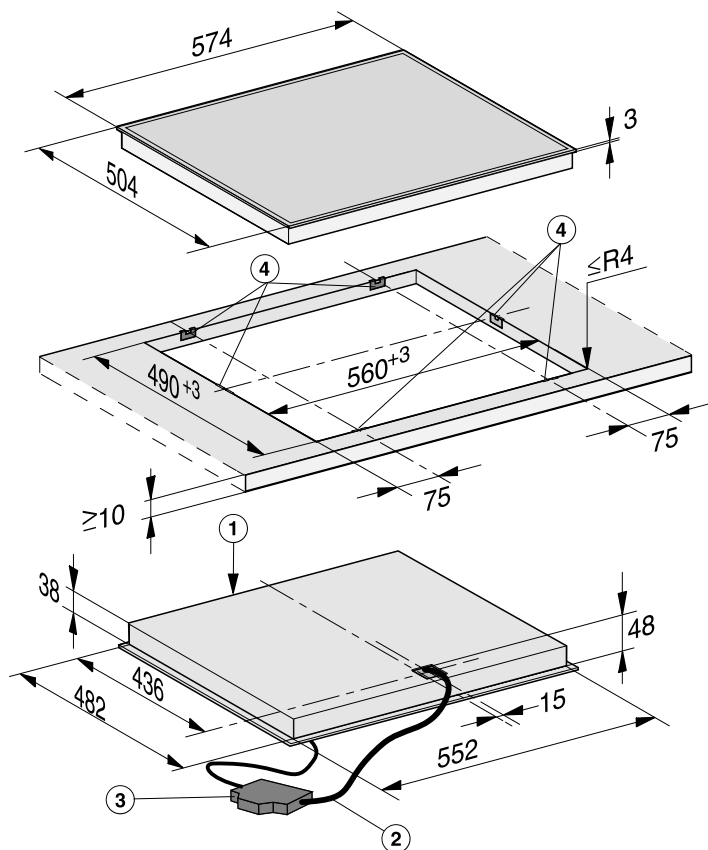
## KM 6522 FR



All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable,  
L = 1,440 mm
- ③ Spring clips

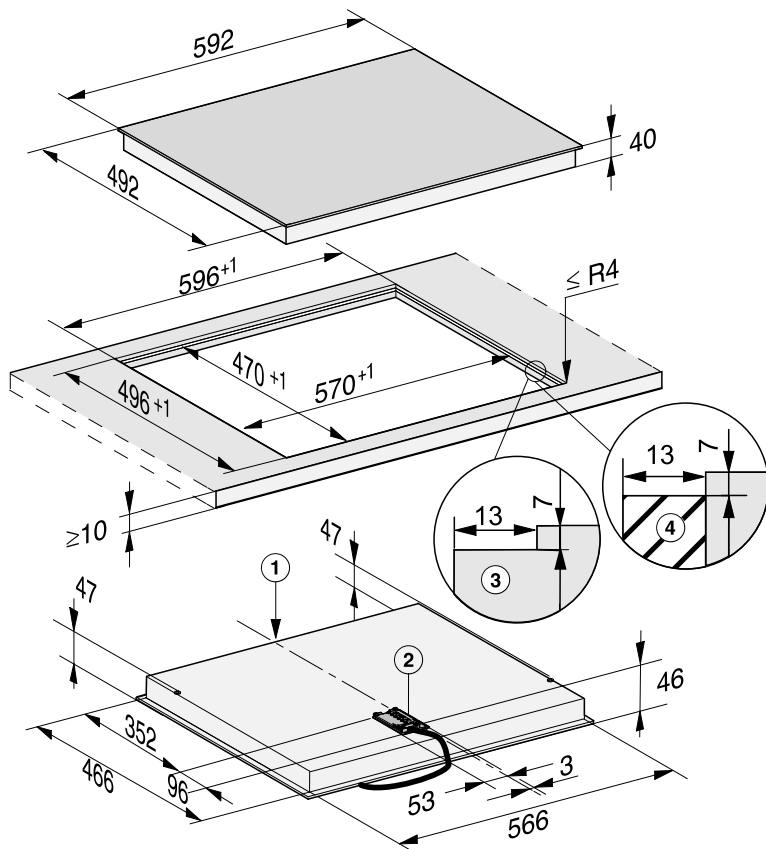
## KM 6527 FR



All dimensions are given in mm.

- ① Front
- ② Wiring harness, L = 1,440 mm
- ③ Mains connection box with mains connection cable = 1,440 mm
- ④ Spring clips

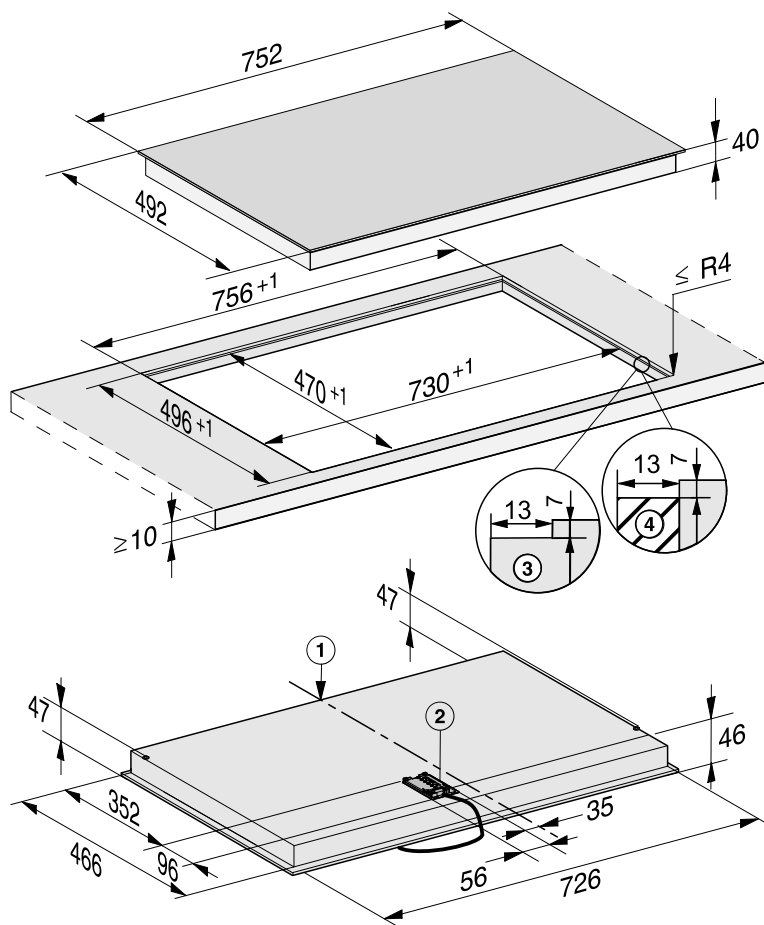
## KM 6530 FI



All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable,  
L = 1,440 mm
- ③ Stepped cut-out, natural stone worktop
- ④ Wooden strip 13 mm (not supplied)

## KM 6523 FL



All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable, L = 1,440 mm
- ③ Stepped cut-out, natural stone worktop
- ④ Wooden strip 13 mm (not supplied)

# Installation

## Installing the surface-mounted cooktop

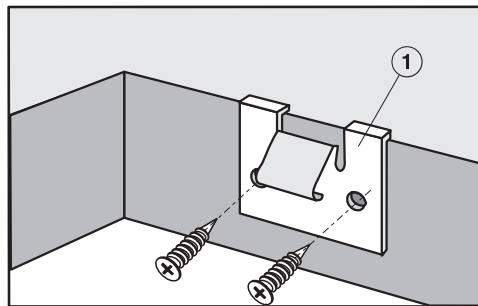
### Preparing the worktop for surface-mounted installation

- Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Create the worktop cut-out.
- Wooden worktops:  
Seal any cut surfaces 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 the sealant does not come into contact with the top surface of the worktop.

### Securing the spring clips to wooden worktops

The exact positioning of the spring clips is shown in the individual cooktop diagrams.

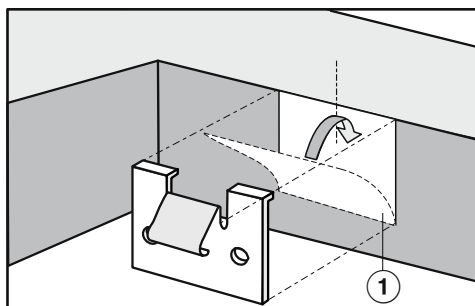


- Position the spring clips ① on the top edge of the cut-out as shown in the cooktop illustration.
- Fasten the spring clips ① using the 3.5 x 25 mm wood screws supplied with the appliance.

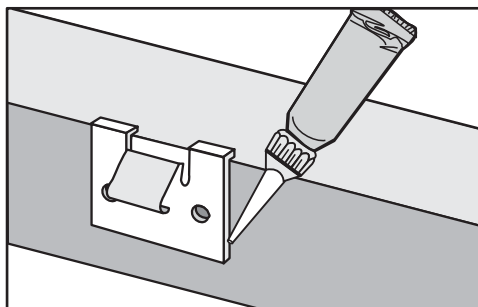
### Securing the spring clips to natural stone worktops

The exact positioning of the spring clips is shown in the individual cooktop diagrams.

You will need heavy duty double-sided adhesive tape (not included with the cooktop) to fasten the spring clips.



- Attach the adhesive tape ① along the top edge of the cut-out in the positions shown in the cooktop illustration.
- Position the spring clips on the top edge of the cut-out and press them firmly into place.



- Apply silicone adhesive to the side edges and bottom edge of the spring clips.



## Installing a surface-mounted cooktop

After installation, the cooktop can only be removed using a special tool.

The sealing strip ensures that the cooktop will sit securely in the cut-out without slipping. Any gap between the frame and worktop will become smaller over time.

- Feed the power supply cord for the cooktop down through the worktop cut-out.
- Place the cooktop centrally in the cut-out. 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 with the worktop.
- If the seal does not meet the worktop correctly on the corners, the corner radius ( $\leq R4$ ) can be carefully scribed to suit.
- Using both hands, press down evenly on the sides of the cooktop until it clicks into position. When doing this, make sure that the seal underneath the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal with the worktop.
- Connect the cooktop to the electricity supply (see “Installation – Electrical connection”).
- Check that the cooktop works.

## Installing the cooktop flush with the worktop

### Preparing the worktop for flush-fit installation

- Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Create the worktop cut-out.
- Solid wood and tiled worktops: Fix the wooden battens 7 mm below the top edge of the worktop (see “Installation – Installation dimensions for flush-fit cooktops”).

### Installing a flush-fit cooktop

- Feed the cooktop power supply cord down through the worktop cut-out.

The gap between the ceramic glass surface and the worktop must be at least 2 mm wide.

This is required so that the cooktop can be sealed.

- Centre the cooktop in the cut-out.
- Connect the cooktop to the electricity supply (see “Installation – Electrical connection”).
- Check that the cooktop works.
- Seal the gap between the cooktop and worktop with a silicone sealant that is heat-resistant to at least 160 °C.

# Installation

## Electrical connection



Risk of damage from incorrect connection.

Unauthorised installation, maintenance and repairs can pose a considerable risk to the user.

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.

The cooktop must be connected to the power supply by a qualified electrician.

The qualified electrician must be familiar with and comply with the national regulations and any additional regulations of the local electricity provider.

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

## Total power output

See data plate.

## Connection data

The connection data is quoted on the data plate. Please ensure this information matches the household mains supply.

Please see the wiring diagrams for connection.

## Residual current device

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

## Disconnecting devices

Connection must be made via a suitable isolator switch which provides disconnection on all poles and which complies with national and local safety regulations. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. The isolator switch must be easily accessible after the appliance has been built in.

## Disconnecting from the mains



Risk of electric shock from mains voltage.

There is a risk of electric shock if the appliance is reconnected to the mains voltage supply during repair or service work.

After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains electricity supply, do one of the following depending on installation:

## Safety fuses

- Completely remove fuses.

## Automatic circuit breakers

- Press the (red) test button until the middle (black) button springs out.

## Built-in circuit breaker

- For circuit breakers of at least type B or C, switch the lever from 1 (on) to 0 (off).

## Residual current device (RCD)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.

## Mains connection cable

The cooktop must be connected to the electrical supply with a special connection cable, type H 05 VV-F (PVC insulated) with a suitable cross-section in accordance with the wiring diagram.

Please see the wiring diagrams for connection.

See the data plate on the cooktop for the correct voltage and rated load.

The connection cable comes supplied with a ferrite sleeve attached. This end must be fitted to the terminal box of the cooktop. If using a different connection cable, with the exception of the earth conductor, all other single conductors of the power cable must be fed through the opening of the ferrite sleeve before attaching them to the connection terminals.

## Replacing the power supply cord



**Danger of electric shock!**

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

The power supply cord must only be replaced in accordance with current local and national safety regulations.

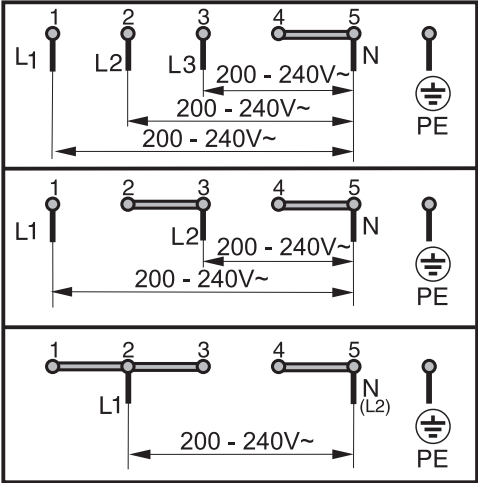
When replacing the power supply cord, it must be replaced with cable type H 05 VV-F (PVC insulated) by a Miele authorised service technician or a suitably qualified and competent electrician in order to avoid a hazard. These cables are available from Miele.

Some connection methods are not permitted in all installation locations. Ensure compliance with national regulations and any additional regulations issued by the local electricity provider.

The maximum load per connected live conductor is 3650 W.

All 3 live conductors are required for connecting the cooktop. No further appliances can be connected to the live conductors.

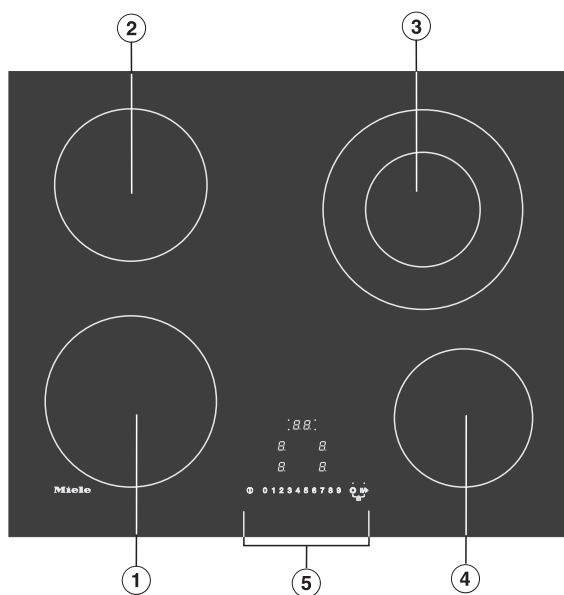
# Installation



# Familiarising yourself with the appliance

## Your cooktop

KM 6520 FR, KM 6520 FL

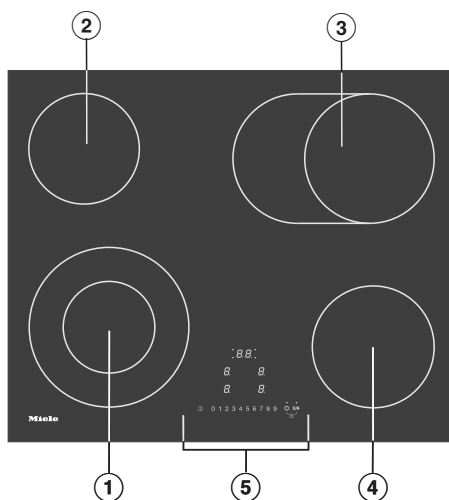


- ① Single circle cooking zone
- ② Single circle cooking zone
- ③ Double circle cooking zone
- ④ Single circle cooking zone
- ⑤ Controls and indicators

# Familiarising yourself with the appliance

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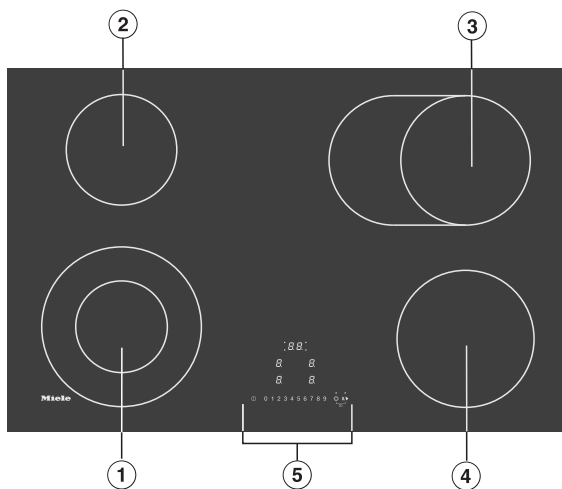
KM 6521 FR



- ① Double circle cooking zone
- ② Single circle cooking zone
- ③ Single circle cooking zone/Extended cooking zone
- ④ Single circle cooking zone
- ⑤ Controls and indicators

# Familiarising yourself with the appliance

KM 6522 FR

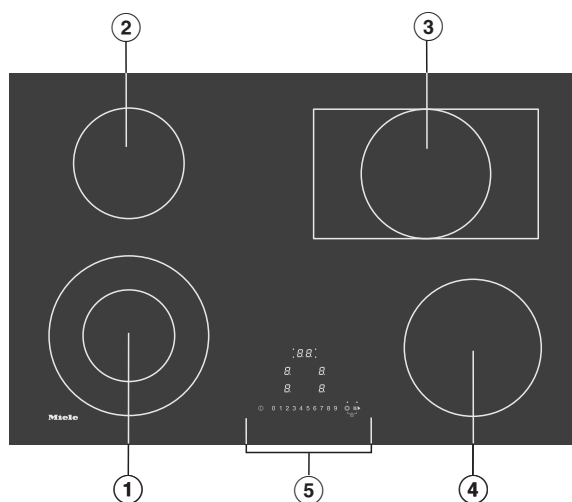


- ① Double circle cooking zone
- ② Single circle cooking zone
- ③ Single circle cooking zone/Extended cooking zone
- ④ Single circle cooking zone
- ⑤ Controls and indicators

# Familiarising yourself with the appliance

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KM 6523 FL

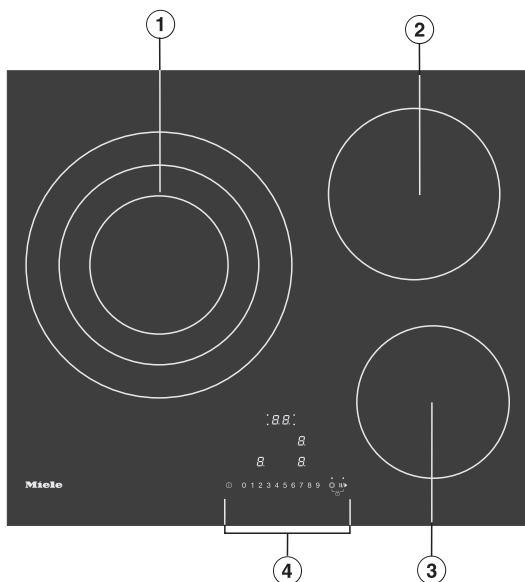


- ① Double circle cooking zone
- ② Single circle cooking zone
- ③ Single circle cooking zone/Extended cooking zone
- ④ Single circle cooking zone
- ⑤ Controls and indicators



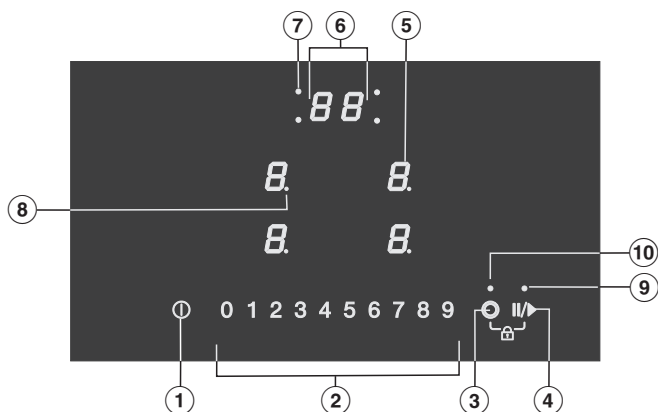
# Familiarising yourself with the appliance

KM 6527 FR










- ① Triple circle zone
- ② Single circle cooking zone
- ③ Single circle cooking zone
- ④ Controls and indicators

## Controls and indicators



## Familiarising yourself with the appliance

- ① Cooktop On/Off sensor
- ② Numerical display sensors
  - For setting the power level
  - For setting the times
- ③ Extended cooking zone sensor control
- ④ Stop & Go sensor  
For stopping/starting a cooking process in progress
- ⑤ Cooking zone selection and display sensor
  -  Cooking zone is ready for operation
  -  1 to 9 Power level
  -  Residual heat
  -  Auto Heat-up
- ⑥ Timer display
  -  00 to 99 Duration in minutes
  -  LC System lock/Safety lock is activated
  -  dE Demo mode is activated
- ⑦ Cooking zone allocation auto switch-off indicator light  
Auto switch-off for the cooking zone is activated
- ⑧ Power level display – intermediate levels
- ⑨ Stop & Go display  
Stop & Go function is activated
- ⑩ Extended cooking zone indicator light  
The extended cooking zone is activated.

## Cooking zone data

KM 6520 FR, KM 6520 FL		
Cooking zone	Ø in cm	Rating in watts for 230 V
①	18.0	1800
②	16.0	1500
③	12.0/21.0	750/2200
④	14.5	1200
		Total: 6700

## Familiarising yourself with the appliance

KM 6521 FR		
Cooking zone	Ø in cm	Rating in watts for 230 V
①	12.0/21.0	1200/2200
②	14.5	1200
③	17.0 / 17.0 x 26.5	1500/2400
④	16.0	1500
		Total: 7300

KM 6522 FR		
Cooking zone	Ø in cm	Rating in watts for 230 V
①	12.0/21.0	750/2200
②	14.5	1200
③	17.0 / 17.0 x 29.0	1500/2400
④	18.0	1800
		Total: 7600

KM 6523 FL		
Cooking zone	Ø in cm	Rating in watts for 230 V
①	12.0/21.0	1200/2200
②	14.5	1200
③	17.0 / 17.0 x 29.0	1500/2600
④	18.0	1800
		Total: 7800

KM 6527 FR		
Cooking zone	Ø in cm	Rating in watts for 230 V
①	14.5/21.0/27.0	1200/2300/3400
②	18.0	1800
④	16.0	1500
		Total: 6700

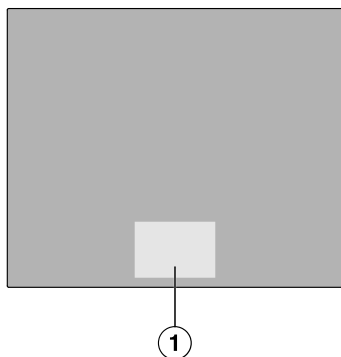
# Familiarising yourself with the appliance

## Operating principles

### Switched off cooktop

When the cooktop is switched off, you can only see the printed symbols for the sensors and the numerical display. More sensors light up when the cooktop is switched on.

### Operation



#### ① Sensors and indicators

This ceramic cooktop is equipped with sensors which react to finger contact. Each time you touch a sensor, an acoustic signal sounds.

For safety reasons, when switching the appliance on, the On/Off ① sensor needs to be touched for a little longer than the other sensors.

### Selecting a cooking zone

If you want to select settings on a cooking zone, the cooking zone must be selected.

To select a cooking zone, touch the relevant cooking zone sensor. The relevant cooking zone sensor will begin to flash when touched.

While the cooking zone indicator is flashing, the cooking zone is selected and you can select settings on the

cooking zone.

**Exception:** If only one cooking zone is in operation, settings can be adjusted without needing to select a cooking zone.

## Special functions

### Extended cooking zone

If you switch a double or triple cooking zone on, the second heating element is always switched on automatically. The second heating circuit of a single circle cooking zone/extended zone and the third heating circuit of a triple cooking zone must be switched on manually.

### Stop & Go

When Stop & Go is activated, the power of all cooking zones in use is reduced to power level 1. When Stop & Go is deactivated, the cooking zones will operate at the power level previously selected.

**Useful tip:** Use this special function when the control elements need to be cleaned quickly or there is a risk of boiling over.

### 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 power level (continued cooking setting) which you have previously selected.

### Timer

The timer can be used for the following 2 functions:

- For setting the minute minder
- For automatically switching a cooking zone off

# Familiarising yourself with the appliance

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You can use the functions simultaneously.

## Minute minder

You can set a minute minder for activities that are unrelated to the cooktop.

## Automatic switch-off

You can set a time after which the cooking zone will switch off automatically. This function can be used on all zones at the same time.

## System lock

If the system lock is activated, the cooktop cannot be switched on.

## Safety lock

The safety lock is activated while the cooktop is switched on. When the safety lock is activated, the cooktop can only be operated to a limited extent.

## Recall

If the cooktop is switched off by mistake during use, this function can be used to restore all settings. The cooktop must be switched on again within 10 seconds of being switched off.

## Settings

You can adapt the settings of the cooktop to your personal needs.

## Demo mode

This function enables the cooktop to be demonstrated in specialist dealer showrooms without heating up.

## Residual heat indicator

If a cooking zone is still hot, the residual heat indicator will light up after all cooking zones have been switched off.

The bars of the residual heat indicator go out one after the other as the cooking zone cools down. The last bar only goes out when the cooking zone is safe to touch.

## Safety switch-off

### Sensors are covered

Your cooktop will switch off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or a tea towel. *F* will appear in the timer display for a few seconds. If the ① sensor is affected, *F* will light up until the object or soiling has been removed. *F* will go out once you have removed the object or cleaned the cooktop and the cooktop will be ready to use again.

### Excessive operating time

The safety switch-off mechanism is triggered automatically if a cooking zone is heated for an unusually long period of time. This time depends on the power level selected. If it has been exceeded, the cooking zone switches off and the residual heat indicator appears. If you switch the cooking zone on and off again, it is ready for operation again.

You can adjust the safety switch-off function by changing the safety setting (see “Adjusting settings”).

# Familiarising yourself with the appliance

Power level <sup>1</sup>	Maximum operating time [h:min]		
	Safety setting		
	0 <sup>2</sup>	1	2
1	10:00	8:00	5:00
1.	10:00	7:00	4:00
2/2.	5:00	4:00	3:00
3/3.	5:00	3:30	2:00
4/4.	4:00	2:00	1:30
5/5.	4:00	1:30	1:00
6/6.	4:00	1:00	00:30
7/7.	4:00	00:42	00:24
8	4:00	00:30	00:20
8.	4:00	00:30	00:18
9	1:00	00:24	00:10

<sup>1</sup> The power levels with a dot are intermediate levels (see “Setting ranges for the cooktop power levels”).

<sup>2</sup> Factory default setting

## Overheating protection

Every cooking zone is equipped with overheating protection. This switches off the cooking zone heating element automatically before the ceramic surface overheats. As soon as the cooking zone temperature has cooled sufficiently, heating is switched on again automatically.

## Causes for triggering the overheating protection mechanism

The overheating protection may be triggered under the following circumstances:

- There is no cookware on the cooking zone that is switched on.
- The cookware being used is empty.
- The base of the cookware is not sitting evenly on the cooking zone.
- The cookware is not conducting heat properly.

## Cooktop data

The model identifier, serial number and software version of the cooktop can be displayed.

## Optional accessories

### Cookware

Miele offers a wide range of cookware. These have all been optimised in terms of functionality and dimensions for Miele appliances. Detailed information can be found on the Miele website.

### Cleaning and care products

#### 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.

### Unpacking the cooktop

- Please stick the extra data plate stating the model number, which is temporarily affixed to the appliance, in the space provided in the "Service" section of this booklet. Alternatively, the additional plate stating the model number 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 cooktop for the first time

- Before using for the first time, wipe the cooktop with a damp cloth.
- Then wipe the cooktop dry.


### Using the cooktop for the first time

The metal components have a protective coating. When the cooktop 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. This smell will be less noticeable with each subsequent use before dissipating completely.

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


# Operation

## Safety notes for operation

 Risk of fire due to overheated food.


Unattended food can overheat and ignite.

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

 Risk of burning on hot cooking zones.

The cooking zones will be hot after use.

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

 Placing hot pans on the sensors and indicators can damage the electronic unit underneath.

The sensors do not respond. The sensors may switch on and off unintentionally. The cooktop switches itself off (see "Familiarising yourself with the appliance – Safety switch-off").

Do not place hot pans over the sensors or indicators.

If extremely hot cookware remains on the cooking zone for a longer amount of time after it is switched off, the cooking zone may still be hot even though the residual heat indicator is no longer on.

Proceed with caution when touching the cooking zone even after the residual heat indicator has gone out.

## Switching on the cooktop

- Touch the ① sensor control.

Further sensors will light up.

If no further entry is made, the cooktop will switch itself off after a few seconds for safety reasons.

## Switching off the cooktop/a cooking zone

### Switching the cooktop off

- To switch off the cooktop and all the cooking zones, touch the ① sensor.

### Switching off a cooking zone

- To switch off a cooking zone, touch the relevant cooking zone indicator.

The cooking zone indicator will begin to flash.

- Touch the 0 sensor on the numerical display.



## Cooktop power levels

### Setting the power level

- Place cookware on the cooking zone you want to use.
- Touch the relevant cooking zone display.

The cooking zone indicator will begin to flash.

- Touch the appropriate power level sensor on the numerical display.

The power level selected will flash in the display for a few seconds and then light up constantly.

### Setting the power level – intermediate levels

The intermediate levels are activated (see “Adjusting settings”).

- Touch the numerical display between the sensors.

The power level selected flashes in the display for a few seconds to start with and then lights up constantly. The intermediate setting will be represented by an illuminated dot next to the number.

### Changing the power level

- Touch the relevant cooking zone display.

The cooking zone indicator will begin to flash.




- Touch the appropriate power level sensor on the numerical display.

## Extended cooking zone

### Activating the extended cooking zone

- Briefly touch the cooking zone display for the required cooking zone.

The cooking zone indicator will begin to flash.

- Touch the ,  or  sensor (depending on the model) while the cooking zone indicator is flashing.




The indicator light for the extended cooking zone will light up.

- Set the power level you want.

### Deactivating the extended cooking zone

- Briefly touch the cooking zone display for the required cooking zone.

The cooking zone indicator will begin to flash.

- While the cooking zone indicator is flashing, touch the ,  or  sensor (depending on the model) repeatedly until the indicator light for the extended cooking zone goes out.

## Activating/Deactivating Stop & Go

The power levels and the timer settings cannot be altered; the cooktop can only be switched off. The timer, switch-off, Booster and heat-up times continue to run.

If the function is not deactivated within 1 hour, the cooktop will switch off.

- Touch the  sensor control.

## Auto Heat-up

The heat-up time depends on which continued cooking setting has been selected:

# Operation

Continued cooking setting <sup>1</sup>	Heat-up time [min:sec]
1	1:20
1.	2:00
2	2:45
2.	3:25
3	4:05
3.	4:45
4	5:30
4.	6:10
5	6:50
5.	7:10
6	1:20
6.	2:00
7	2:45
7.	2:45
8	2:45
8.	2:45
9	—

<sup>1</sup> The power levels with a dot are intermediate levels (see “Power level range”).

## Activating Auto heat-up

- Briefly touch the cooking zone display for the required cooking zone.
- Touch the sensor for the continued cooking setting you want until a tone sounds and *H* lights up in the cooking zone display.

The *H* symbol flashes alternately with the selected power level in the cooking zone display during the heat-up time (see chart).

## Deactivating Auto heat-up

- Briefly touch the cooking zone display for the required cooking zone.
  - Touch the continued cooking setting you have set until *H* goes out.
- or
- Set a different power level.

## Timer

### Setting timer durations

A duration of between 1 minute (01) and 99 minutes (99) can be set.

Durations are entered using the numerical display.

- Enter durations in the order of minutes in tens and then units.

Example:

59 minutes = entry: 5–9

80 minutes = entry: 8–0

After the first number has been entered, the timer display will light up constantly. After the second number has been entered, the first number will move to the left.


### Setting the timer

- Touch the timer display.
- The timer display flashes.
- Set the required duration (see “Timer – Setting timer durations”).
- Wait 10 seconds to start the timer.

### Changing the time set for the timer

- Touch the timer display.
- The timer display flashes.
- Set the required duration (see “Timer – Setting timer durations”).
- Wait 10 seconds to start the timer.

## Cancelling the timer

- Touch the timer display.
- Touch  on the numerical display.

## Setting a switch-off time

If the maximum operating time has been reached, a cooking zone is switched off independently of the set switch-off time (see “Familiarising yourself with the appliance – Safety switch-off”).

A power level for the required cooking zone has been set.

- Touch the timer display repeatedly until the allocation indicator light for this cooking zone starts to flash.

If several cooking zones are on, the indicator lights flash in a clockwise direction, starting with the front left.

The cooking zone allocation auto switch-off indicator light for the requested cooking zone flashes.

- Set the required time.

If you wait 10 seconds, the switch-off time will start.

The indicator light of the cooking zone lights up constantly.

## Changing the switch-off time

- Touch the timer display repeatedly until the indicator light for the required cooking zone starts flashing.


The timer display flashes.

- Set the required time.

If you wait 10 seconds, the switch-off time will start.

The indicator light of the cooking zone lights up constantly.

## Deleting the switch-off time

- Touch the  sensor repeatedly until the indicator light for the cooking zone you require pulsates.

The timer display flashes.

- Touch  on the numerical display.

## Setting multiple switch-off times

- To set a switch-off time for another cooking zone, follow the same steps as described under “Operation – Setting a switch-off time”.

If more than one switch-off time is programmed, the shortest time left will be displayed, and the corresponding indicator light will flash. The other indicator lights will light up constantly.

## Displaying switch-off times

- If you want to show the time left for another cooking zone which is counting down in the background, touch the timer display repeatedly until the indicator light for the zone you require flashes.


The **rounded up** time left is displayed for the required cooking zone.

# Operation

## Using both timer functions at the same time

### Setting a timer in addition to switch-off times

One or more switch-off times have been set.

- Touch the timer display repeatedly until the indicator lights of the programmed cooking zones light up constantly and  starts flashing in the timer display.
- To set the time, follow the steps described in “Operation – Setting the timer”.

### Setting switch-off times in addition to a timer

A timer has been set.

- Touch the timer display repeatedly until the indicator light for the required cooking zone starts flashing.
- To set the time, follow the steps described in “Operation – Setting a switch-off time”.

Shortly after the last entry, the timer display switches to the function with the shortest time left.

## Showing the time left counting down in the background

Starting with the shortest duration, the display will show the time left for all active cooking zones and for the timer in a clockwise direction.


- Touch the timer display repeatedly until:
  - the indicator light for the desired cooking zone pulsates (Auto switch-off)
  - the timer display pulsates (minute minder)


## System lock

### Activating the system lock

All sensors are locked. A set timer continues to count down.

- Touch the  sensor for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed,  will appear in the timer display. The system lock is switched on.

If a disallowed sensor is touched while the system lock is activated,  will appear in the timer display for a few seconds and a buzzer will sound.

The settings can be adjusted so that the system lock is activated automatically 5 minutes after the cooktop has been switched off (see “Adjusting settings”).

## Deactivating the system lock

- Touch the ① sensor for 6 seconds.

*LC* will appear briefly in the timer display and then the seconds will count down. The system lock is deactivated once the time has elapsed.

## Safety lock

### Activating the safety lock

If the safety lock is activated:

- the cooking zones and the cooktop can only be switched off
- a set timer can be modified

- Touch and hold the Ⓢ and II/► sensors at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed, *LC* will appear in the timer display. The safety lock is activated.

If a disallowed sensor is touched while the safety lock is activated, *LC* will appear in the timer display for a few seconds and a buzzer will sound.

### Deactivating the safety lock

- Touch and hold the Ⓢ and II/► sensors at the same time for 6 seconds.

*LC* will appear briefly in the timer display and then the seconds will count down. The safety lock is deactivated once the time has elapsed.

## Activating Recall

- Switch the cooktop on again.
- Immediately after switching the cooktop on, touch one of the flashing cooking zone sensors.

All previous settings are restored.

## Cooktop data

### Displaying the model identifier/serial number

There must not be any cookware on the cooktop.

- Switch the cooktop on.
- Press the 0 and 4 sensors on the numerical display at the same time for 6 seconds.

Numbers will appear in the timer display one after another, separated by a dash.

Example: *12 34* (model identifier KM 1234) – *1 23 45 67 89* (serial number)

### Displaying the software version

There must not be any cookware on the cooktop.

- Switch the cooktop on.
- Press the 0 and 3 sensors on the numerical display at the same time for 6 seconds.

Numbers will flash on and off, one after the other, in the timer display:

Example: *12* flashing alternately with *3* = software version 123.

# Operation

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## Activating/Deactivating the demo mode

- Switch the cooktop on.
- Press the 0 and 2 sensors on the numerical display at the same time for 6 seconds.

The following will flash in the timer display for a few seconds:

- $dE$  alternating with  $0n$  (demo mode activated)  
or
- $dE$  alternating with  $0F$  (demo mode deactivated)

## Power level range

The cooktop is programmed with 9 power levels at the factory. If you wish to fine-tune a setting, you can extend the power level range to 17 power levels (see “Adjusting settings”).

	Power level ranges	
	Default setting (9 power levels)	Extended settings (17 power levels)
Melting butter, chocolate etc. Dissolving gelatine	1–2	1–2.
Warming small quantities of food/liquids Keeping warm food which sticks easily Cooking rice	1–3	1–3.
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	2–4	2–4.
Defrosting deep frozen food Steaming vegetables, fish Cooking pasta, pulses Cooking broths, pulse soups	3–6	3–5.
Bringing to the boil and continued cooking of large quantities of food	4–6	4.–5.
Gently frying meat, schnitzel, fish, sausages, eggs, pancakes etc. (without overheating the fat)	6–7	6–7.
Cooking potato fritters, pancakes etc.	7–8	7–8.
Boiling large quantities of water Searing large amounts of meat Bringing to the boil	8–9	8.–9

These settings should only be taken as a guide. They apply to 4 normal servings. With deep pans, large quantities or when cooking without the lid, a higher setting is required. For smaller quantities, select a lower setting.

## Good to know

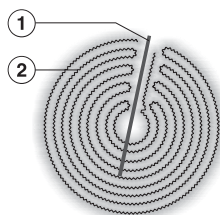
### How electric cooktops work

Single-circle cooking zones have one heating element, whilst double-circle cooking zones and extended zones have 2. Depending on the model, the heating elements may be separated by an insulating ring.

When a power level is selected, heating is activated. The glowing heating element can be seen through the ceramic surface. The heater rating of the cooking zones depends on the power level selected and is electronically regulated. Electronic regulation of the heater rating switches the heating on and off to maintain a constant heater rating. This is known as “timing”.

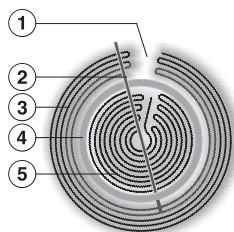
Each cooking zone has overheating protection, which stops the ceramic surface from becoming too hot (see “Familiarising yourself with the appliance – Overheating protection”).

#### Single circle cooking zone



- ① Overheating protection
- ② Heating element

#### Double circle cooking zone



- ① Technical requirement, not a defect
- ② Overheating protection
- ③ Outer heating element
- ④ Isolating ring
- ⑤ Inner heating element

### Cookware

#### Most suitable cookware

The most suitable cookware is metal pots and pans with thick bases. The base is slightly concave when cold.

When the cookware is heated, the base expands, causing the cookware to rest flat on the cooking zone. This conducts the heat optimally.





Cold

Hot

### Less suitable cookware

Glass, ceramic or stoneware cookware is less suitable. These materials do not conduct the heat well.

### Unsuitable cookware

Unsuitable cookware includes pans made of plastic or aluminium foil. These materials melt at high temperatures.

### Tips on cookware

- To make optimum use of the cooking zones, choose cookware with a suitable base diameter (see “Familiarising yourself with the appliance – Cooking zone data”).
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift the 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 cooktop. These scratches are normal signs of use and are not grounds for making a complaint.
- Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

- Please be aware that the properties of the pan base can affect the evenness with which the food heats up (e.g. when making pancakes).
- Cookware that is made of aluminium or has an aluminium base can leave behind shiny metallic stains. These stains can be removed with the ceramic and stainless steel cleaner (see “Cleaning and care”).

# Adjusting settings

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## Calling up settings

The cooktop is switched off.

- Press both the ① and II/► sensor controls until *PC* appears in the timer display and 2 cooking zone displays light up.

*P* (Programme) and *C* (Code) will appear in the timer display, along with 2 cooking zone displays.

The programme is shown in the left-hand cooking zone display, and the code in the right-hand cooking zone display.

## Setting parameters

- First touch the **left-hand** cooking zone display and then touch the relevant number on the numerical display.

A dot will start to flash next to the number.

- Whilst the dot is flashing, press the relevant number(s) for the parameter number on the numerical display.

## Setting the code

From programme stage 10 the numbers appear alternately: 7 flashes alternately with 0.

- Touch the **right-hand** cooking zone display and then touch the relevant number on the numerical display.

A dot will start to flash next to the number.

- Whilst the dot is flashing, press the relevant number(s) for the code on the numerical display.

## How to save settings

- Touch the ① sensor until the indicators go out.

## Adjusting settings

Parameter <sup>1</sup>		Code	Settings <sup>2</sup>
1	Demonstration mode	0	Demo mode off
		1	Demo mode on <sup>3</sup>
3	Factory default setting	0	Do not restore the factory default settings
		1	Restore factory default settings
4	Cooktop power level setting range	0	9 power levels without intermediate levels + Booster function
		1	17 power levels with intermediate levels + Booster function <sup>4</sup>
6	Confirmation tone when a sensor control is touched	0	Off <sup>5</sup>
		1	Quiet
		2	Medium
		3	Loud
7	Timer signal tone	0	Off
		1	Quiet
		2	Medium
		3	Loud
8	System lock	0	<b>System lock can only be activated manually</b>
		1	System lock activated automatically
9	Maximum operating time	0	Safety setting 0
		1	Safety setting 1
		2	Safety setting 2

Parameter <sup>1</sup>		Code	Settings <sup>2</sup>
12	Sensor controls reaction speed	0	Slow
		1	Normal
		2	Fast

<sup>1</sup> Programmes not shown here have no allocation.


<sup>2</sup> The factory default setting is shown in bold.

## Adjusting settings

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- <sup>3</sup> After the cooktop has been switched on, *dE* appears in the timer display for several seconds.
- <sup>4</sup> In the text and charts, the intermediate levels are shown with a dot after the number for better understanding.
- <sup>5</sup> The keypad tone of the On/Off sensor cannot be switched off.

## Safety notes on cleaning and care

 Risk of burning due to hot surfaces.

All parts of the cooktop may be hot after use.

Switch the cooktop off.

Allow the cooktop to cool down before cleaning it.

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used or if residues from suitable cleaning agents are heated on the cooktop. All surfaces are susceptible to scratching.

Allow the surfaces to cool down before cleaning the cooktop.

Remove any residual cleaning agent immediately.

Never use abrasive sponges or cleaning agents.

► Do not use a steam cleaner to clean the cooktop.

► Do not use pointed objects for cleaning.

## Cleaning interval

- Before every use:  
Clean the entire cooktop and the base of the cookware.
- After every use:  
Clean the entire cooktop.
- Once a week:  
To prevent cleaning agent residue being burned on, clean the ceramic glass surface with the Miele ceramic and stainless steel cleaner (see “Optional accessories – Cleaning and care products”) or with a ceramic glass cleaner. Please follow the cleaning agent manufacturer’s instructions.

## Cleaning the ceramic glass surfaces

### Removing soiling caused by sugar, plastic or aluminium foil

- Should any sugar, plastic or aluminium foil spill or fall onto a hot cooking zone while it is in use, first switch off the cooktop.
- 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 ceramic surface in its cooled state, as described below.

### Removing light soiling

- Clean the entire ceramic surface of the cooktop with a damp, soft cloth and a solution of water and a little washing-up liquid. Please follow the cleaning agent manufacturer’s instructions.

# Cleaning and care

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## Removing stubborn soiling

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a glass scraper.
- Clean the ceramic glass surface with the Miele ceramic and stainless steel cleaner (see “Optional accessories – Cleaning and care products”) or with a proprietary ceramic glass cleaner. Please follow the cleaning agent manufacturer’s instructions.

## Finishing the cleaning process

- Remove all cleaning agent residues with a damp cleaning cloth.
- Dry the ceramic glass surface of the cooktop after cleaning.

## Unsuitable cleaning agents

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

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- stain and rust removers
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- dishwasher cleaning agents
- grill and oven cleaners
- hard, abrasive brushes
- dirt eraser sponges
- sponges

Many malfunctions and faults can be easily remedied. You can save time and money in many cases, as you do not need to contact Customer Service.

More information to help you remedy faults yourself can be found at [www.miele.com.au/support/customer-assistance](http://www.miele.com.au/support/customer-assistance) or [www.miele.co.nz/support/customer-assistance](http://www.miele.co.nz/support/customer-assistance).



### Messages in the display

Problem	Possible cause and remedy
<b>After the cooktop has been switched on, <i>LE</i> appears in the timer display for a few seconds.</b>	The system lock is switched on. ■ Deactivate the system lock (see "Operation – Deactivating the system lock").
	The safety lock is activated. ■ Deactivate the safety lock (see "Operation – Deactivating the safety lock").
<b>After the cooktop has been switched on, <i>dE</i> appears in the timer display for a few seconds. The cooking zones do not heat up.</b>	The cooktop is in demo mode. ■ Touch the 0 and 2 sensor controls at the same time until <i>dE</i> flashes alternately with <i>UF</i> in the timer display.
<b><i>F</i> flashes in the timer display and the cooktop switches off automatically.</b>	One or more of the sensors are covered, e.g. by finger contact, food boiling over, or an object. ■ Clean off any dirt and/or remove the object (see "Familiarising yourself with the appliance - Safety switch-off").

### Unexpected behaviour

Problem	Possible cause and remedy
<b>The heating element for one of the cooking zones switches on and off.</b>	This "timing" of the element is normal. It is caused by the electronic control for the heater rating (see "Good to know – How electric cooktops work"). If the heating switches on and off at the highest power level, the overheating protection has been triggered (see "Familiarising yourself with the appliance – Overheating protection").

## Problem solving guide

Problem	Possible cause and remedy
<b>A cooking zone or the whole cooktop switches off automatically.</b>	It has been operated for too long. <ul style="list-style-type: none"> <li>■ Switch the cooktop or the cooking zone back on (see “Familiarising yourself with the appliance – Safety switch-off”).</li> </ul>
	The overheating protection mechanism has been activated. <ul style="list-style-type: none"> <li>■ Allow the cooktop to cool down.</li> <li>■ Remove the cause of the overheating (see “Familiarising yourself with the appliance – Overheating protection”).</li> <li>■ Check that the cooktop works.</li> <li>■ If the problem occurs again, contact Miele Customer Service.</li> </ul>
<b>One or several residual heat indicators is flashing.</b>	There was a power failure during operation or when residual heat was present.

## Unsatisfactory results

Problem	Possible cause and remedy
<b>The food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on.</b>	There is too much food in the pan. <ul style="list-style-type: none"> <li>■ Start cooking at the highest power level and then turn down to a lower one manually later on.</li> </ul>
	The pan is not conducting heat properly. <ul style="list-style-type: none"> <li>■ Use a different pan which is better able to conduct heat.</li> </ul>
<b>The food in the cookware is barely heating up or is not heating up at all.</b>	The cookware is not conducting heat properly. <ul style="list-style-type: none"> <li>■ Use different cookware that is able to better conduct heat.</li> </ul>
	The pan is too large for the cooking zone. <ul style="list-style-type: none"> <li>■ Use a smaller pan.</li> </ul>
	The extended cooking zone is not activated. <ul style="list-style-type: none"> <li>■ Activate the extended cooking zone.</li> </ul>



### General problems or technical faults

Problem	Possible cause and remedy
<b>The cooktop or cooking zones do not switch on.</b>	<p>There is no power to the cooktop.</p> <ul style="list-style-type: none"><li>■ Check if the circuit breaker has tripped. Contact an electrician or Miele (for the minimum fuse rating, see data plate).</li></ul>
	<p>There may be a technical fault.</p> <ul style="list-style-type: none"><li>■ Disconnect the cooktop from the mains electricity supply for approx. 1 minute. To do this:<ul style="list-style-type: none"><li>– switch off at the wall socket and withdraw the plug, or</li><li>– switch off at the residual current device.</li></ul></li><li>■ If, after switching the circuit breaker or residual current device back on, the appliance will still not switch on, contact a qualified electrician or Miele.</li></ul>
<b>A smell and vapours are given off when the new appliance is being used.</b>	<p>The metal components have a protective coating. When the cooktop is used for the first time, this causes a smell and possibly also vapour. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.</p>

## Customer Service

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You can find information on how to remedy faults yourself at [www.miele.com.au/support/customer-assistance](http://www.miele.com.au/support/customer-assistance) or [www.miele.co.nz/support/customer-assistance](http://www.miele.co.nz/support/customer-assistance) and about Miele spare parts at [www.miele.com.au/service](http://www.miele.com.au/service) or [www.miele.co.nz/service](http://www.miele.co.nz/service).

### Contact in case of fault

In the event of a fault which you cannot remedy yourself, please contact Miele.

You can book a Miele customer service call-out online at [www.miele.com.au/service](http://www.miele.com.au/service) or [www.miele.co.nz/service](http://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 (SN) when contacting Miele. These can be found on the data plate or see “Operation – Displaying cooktop data”.

### Data plate

Adhere the extra data plate stating the model number 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.

Technical data

Power rating in off mode	$\leq 0,5\text{ W}$
Time until automatic switch to off mode	10 Min.







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