

Operating and installation instructions

Fire Pro gas barbecue



It is **essential** to read the operating and installation instructions before setup, installation and commissioning. This prevents both personal injury and damage to the appliance.

Contents

Warning and Safety instructions ..	5	Instructions for installing the outdoor kitchen	32
Sustainability and environmental protection	12	Module dimensions	33
Tips on saving energy	12	Unpacking the barbecue top	34
Familiarising yourself with the appliance.....	13	Unpacking the base unit	34
Your barbecue	13	Preparing to install the barbecue top	34
Control panel.....	14	Dismantling the service flaps	36
Display	14	Removing the doors.....	37
Symbols	15	Taking out the drawers	37
Rotary controls	15	Removing the sealing plate.....	37
Sensor controls.....	16	Mounting the barbecue top on the base unit	37
Items supplied	16	Installing the power supply unit.....	39
Grill zones	16	Connecting the control unit.....	40
Main burners	17	Connecting the GasBuddy gas bottle scales.....	41
Ceramic surface burner	18	Installing the gas line	42
Lighting.....	19	Refitting the sealing plate	43
Burner guard.....	19	Fitting the service flaps	44
Grilling racks.....	20	Installing the power supply cord holder	44
MasterGrate Cooking System.....	20	Fitting the doors	44
Warming rack	20	Moving the drawers	44
FlexRack Cooking System.....	21	Fitting the drawers	45
Zone dividers.....	21	Fitting the hook.....	45
Base unit.....	21	Fitting the anti-tip device	45
GasBuddy gas bottle scales	22	Positioning the barbecue	46
Drip tray drawer	23	Removing the carry handles	47
Food probe	23	Fitting the plinth panels.....	47
Operating principles.....	24	Connecting the modules.....	48
Switching the barbecue on or off	24	Inserting the plugs	48
Selecting grill zones and displaying temperatures	25	Inserting the heat deflectors	48
Grill zone symbols	25	Inserting the main burners	49
Adjusting settings	25	Inserting the burner guards	49
Networking	26	Inserting the grilling racks.....	50
Safety features	26	Inserting the drip trays	50
Optional accessories	27	Electrical connection	51
Installation	28	Gas connection	51
Installation site	28	Connecting the gas bottle.....	52
Combining outdoor kitchen modules	30	Inserting the gas bottle	53
Installation example	31		

Commissioning	54	Good to know	65
Cleaning the barbecue for the first time.....	54	Tips for grilling.....	65
Checking for gas leaks	54	Direct grilling	66
Requirements for networking	55	Indirect grilling	66
Performing Scan & Connect.....	55	Grilling temperatures	67
Calibrating the GasBuddy gas bottle scales.....	55	Cleaning and care	68
Using the grill for the first time.....	56	Unsuitable cleaning agents	68
Burning off residues	56	Overview of cleaning and service intervals	69
Operation	58	Cleaning parts in the dishwasher	70
Proper use of accessories	58	Cleaning parts by hand.....	70
Igniting the burners	59	Removing normal soiling.....	70
Adjusting the burners.....	60	Removing stubborn soiling	70
Extinguishing the burners.....	60	Carrying out pyrolytic cleaning.....	70
Displaying the gas bottle fill level....	61	Using pyrolytic cleaning to clean the ceramic surface burner.....	71
Using the timer	61	Using pyrolytic cleaning to clean the grill compartment	71
Setting the timer	61	Cleaning the grill compartment	71
Acknowledging the timer	61	Cleaning the grilling racks	71
Displaying the timer	61	Cleaning the drip trays	71
Changing the timer	61	Cleaning the temperature sensor of the grill zones and grill compartment.....	72
Deleting the timer	62	Cleaning the main burners.....	72
Using the food probe	62	Cleaning the burner guards	72
Connecting a food probe	62	Cleaning the heat deflectors	72
Selecting a food probe	62	Cleaning the display and brightness sensor.....	73
Food probe symbols.....	63	Cleaning the lighting.....	73
Setting the target temperature ..	63	Cleaning the food probe.....	73
Acknowledging the target temperature	63	Cleaning the rotary controls	73
Displaying the target temperature	63	Replacing the gas connection hose.	73
Changing the target temperature	63	Problem solving guide	74
Deleting the target temperature	63	Messages in the display.....	74
Using the zone dividers	63	Unexpected barbecue behaviour.....	78
Using the warming rack.....	64	Service	82
Installing a RemoteUpdate	65	Contact in case of fault	82
Resetting the barbecue to factory default settings	65	Data plate	82
		Warranty	83
		Copyright and licences for the communication module	83

Contents

Technical data 84

Warning and Safety instructions

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

Read the operating instructions carefully before setting up and connecting the grill. They contain important information on installation, safety, use and maintenance. This prevents both personal injury and damage to the appliance.

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

Keep these operating instructions in a safe place and pass them on to any future owner.

All figures relating to temperatures and burner outputs are based on tests conducted with propane gas under laboratory conditions. Temperatures may vary depending on the outside temperature and ambient conditions.

Correct application

- ▶ Use outdoors only.
- ▶ This barbecue is intended for use in outdoor areas in domestic or similar residential environments.
- ▶ This barbecue is not intended for indoor use and must not be used in buildings, garages or other enclosed spaces.
- ▶ The barbecue is exclusively for use under normal domestic conditions. Only use the barbecue to barbecue food. Any other use is not permitted.
- ▶ Fire hazard! Never use the barbecue to store or dry items which could ignite easily.
- ▶ This barbecue can only be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised while using it. They may only use it unsupervised if they have been shown how to do so in a safe manner. They must be able to recognise and understand the dangers of misuse.
- ▶ Do not modify the appliance.
- ▶ This barbecue must not be used at altitudes above 2000 m.

Warning and Safety instructions

Safety with children

- ▶ **WARNING:** accessible parts may be very hot. Keep young children away.
- ▶ Children should be supervised in the vicinity of the barbecue. Never allow children to play with the barbecue.
- ▶ Children must not be allowed to clean or maintain the barbecue unsupervised.
- ▶ Risk of injury caused by hot surfaces. Children's skin is more sensitive to high temperatures than that of adults. Surfaces such as the barbecue hood, handles and control elements on the barbecue will become hot.
Do not let children touch the barbecue when it is in operation. Also prevent children from touching the barbecue until it has cooled down.
- ▶ 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.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can pose a considerable risk to the user. Installation, maintenance and repairs must only be carried out by a qualified specialist or Miele Customer Service. This does not apply to the installation and maintenance work described in these operating instructions.
- ▶ If the power supply cord or the power supply unit is damaged, the power supply unit including the power supply cord must be replaced with an original spare part. Contact Miele Customer Service.
- ▶ Damage to the barbecue can compromise your safety. Check the appliance for visible signs of damage. Do not use a damaged barbecue.
- ▶ The connection data (voltage and frequency) on the data plate of the barbecue must match the electricity supply in order to avoid the risk of damage to the barbecue.
Compare the connection data before connecting the appliance to the electricity supply. If in any doubt, consult a qualified electrician.
- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (risk of fire). Do not use these to connect the barbecue to the electricity supply.

Warning and Safety instructions

- ▶ Tampering with the electrical or mechanical components of the barbecue will endanger your safety and may lead to appliance malfunctions. Do not open the barbecue top housing under any circumstances.
- ▶ The manufacturer's warranty will be invalidated if the barbecue is not repaired by a qualified specialist or Miele Customer Service.
- ▶ If defective safety-relevant components are replaced, Miele can only guarantee full compliance with safety requirements if genuine Miele replacement parts are used.
- ▶ Do not cover the ventilation openings when using the barbecue or when it is still cooling down and keep them free of soiling.
- ▶ If you store the barbecue indoors, you must disconnect and remove the gas bottle.
- ▶ Gas bottles must only be stored outdoors. The gas bottles must be kept out of the reach of children and must not be stored in buildings, garages or other enclosed spaces.
- ▶ The power supply cord and the gas connection hose must not come into contact with any moving kitchen parts (e.g. a drawer) and must not be exposed to mechanical stress.
- ▶ Take care not to bend or kink flexible lines such as the power supply cord and gas connection hoses too much.
- ▶ Make sure that the power supply cord is not laid over table edges.
- ▶ Do not immerse the power supply cord in water or other liquids.
- ▶ If you move the barbecue without securing the power supply cord for transportation, the power supply cord may be damaged. Secure the power supply cord with the holder provided on the back of the appliance before moving the barbecue.
- ▶ Do not spray aerosols near the barbecue during operation.
- ▶ Turn off the gas supply at the gas bottle after use.
- ▶ When changing the gas bottle, keep it away from any sources of ignition.
- ▶ Keep the power supply cord and the gas connection hose away from hot surfaces.
- ▶ Do not place any hot or magnetic objects on the outer right-hand end of the barbecue top above the control panel. Placing hot barbecue accessories in this area, for example, may cause the barbecue sensors to malfunction.

Warning and Safety instructions

Correct installation

WARNING

Children or adults may tip over the barbecue, leading to fatal injuries.

- ▶ Fire hazard! This appliance must be kept away from combustible materials during use. Maintain a minimum safety distance of 30 cm to the rear and front and 25 to the sides of the barbecue. The minimum safety distance to be maintained at the top is 120 cm.
- ▶ Surfaces such as vinyl facades, glass panes, plastic parts or non-heat-resistant insulation materials can be damaged by heat. Ensure that the grill is not operated in the vicinity of such materials.
- ▶ There may be a risk of injury due to protruding parts and sharp edges.
Wear gloves that offer protection against cuts during assembly.
- ▶ The barbecue must be installed on a firm, level and stable surface.
- ▶ The barbecue must be positioned horizontally with a maximum inclination of 1–2°. The adjustable feet can be adjusted to compensate for uneven ground.
- ▶ This barbecue must be secured and connected using the anti-tip device according to the installation instructions.
- ▶ Do not use the barbecue if the anti-tip device has not been properly installed and engaged.
- ▶ Secure the module against rolling away after manoeuvring. To do this, unscrew all 4 adjustable feet until the castors are no longer in contact with the ground.
- ▶ There is a risk of trapping on the plinth panel. Do not move the modules with the plinth panel fitted.
- ▶ Do not route any 230 V power supply cords through the modules. Only use the supplied cable glands when routing the 12 V power supply cords. Ensure that the power supply cords are not routed past sharp edges.
- ▶ This barbecue must only be used at stationary installation sites. Operation on ships or vehicles, for example, is not permitted.
- ▶ This barbecue must not be used in or on camper vans.

Warning and Safety instructions

- ▶ Do not hold onto the control panel when moving the barbecue. This can damage control elements or the display. When moving the barbecue, hold onto the sides of the barbecue.
- ▶ Do not carry or lift the barbecue by the handles or control elements.

Correct use

 **Danger of toxic fumes! Danger of explosion!**

If you smell gas:

- Turn off the gas supply to the appliance.
- Extinguish all naked flames.
- Open the barbecue hood.
- If the odour persists, stay away from the appliance and call your gas supplier or fire department immediately.

 **Danger of toxic fumes!**

Never use the appliance indoors. This may result in carbon monoxide poisoning.

 **Danger of burning!**

The barbecue gets very hot during operation.

There is a particular risk of injury in the following areas: barbecue hood, side panels, rear, grill compartment, burners, grilling rack, barbecue food, drip trays, accessories.

It is recommended to wear heat-resistant barbecue gloves when adjusting the barbecue and when placing food in the hot grill compartment or removing it. Note that operating the barbecue with barbecue gloves may only be possible to a limited extent. During operation and after switching the barbecue off, make sure that you do not touch any hot parts or surfaces. Do not let any items of clothing or flammable objects come into contact with these parts. Wait until the barbecue has cooled down.

The maximum cooking condition as per standard AS/NZS 5263 is defined as follows: All four burners operating at maximum with the hood closed. Rear ceramic surface burner switched off.

Warning and Safety instructions

- ▶ Never leave the barbecue unattended when it is switched on.
- ▶ Danger of burning! Never lean over the barbecue during operation! Keep your face, hair, beard and clothing a safe distance away. Loose-fitting or hanging garments can catch fire.
- ▶ When placing food in or removing food from the hot grill compartment, open the barbecue hood carefully as steam and hot air will escape.
- ▶ Danger of burning! Allow the grill compartment to cool down before cleaning by hand.
- ▶ Do not operate the barbecue for a prolonged period of time if the display shows "HOT". This could damage the barbecue. Open the barbecue hood for a short time or set one or more burners to a lower power level until "HOT" is no longer displayed.
- ▶ Never use the main burners and the ceramic surface burner at the same time. This could damage the barbecue.
- ▶ Oils and fats can ignite if allowed to overheat. Never attempt to put out oil or fat fires with water. Smother the fire or flames, or use a dry chemical extinguishing agent or foam fire extinguisher.
- ▶ Do not store any flammable liquids and objects near the barbecue.
- ▶ Only use the barbecue to prepare food. Vapours caused by heated adhesives, plastics or flammable liquids and objects can be harmful to health. Do not use the barbecue for drying or dehumidifying.
- ▶ Do not use a thermometer containing mercury or liquid as these are not suitable for use with very high temperatures and break very easily.
Only use the designated original Miele food probes to measure the temperature of the food.
- ▶ Avoid leaving the doors and drawers open unnecessarily. You could bang into open doors and drawers or trip over them.
- ▶ Do not place articles on or against this appliance.
- ▶ Do not move the appliance during use. Do not move the appliance with the gas bottle connected.
- ▶ To avoid injuries caused by crushing, always open the barbecue hood fully and close it slowly and carefully.
- ▶ To avoid injuries caused by crushing, always open and close the drip tray drawer slowly and carefully.
- ▶ Do not store any unpackaged food in the base unit.

Warning and Safety instructions

- ▶ Do not use a pressure washer or water jet to clean the barbecue.
- ▶ Protect your barbecue from the weather after use by covering it with the WeatherShield cover (optional accessory). Make sure that the barbecue has cooled down completely and that there is no residual moisture before you put the cover on.
- ▶ The stainless steel surfaces will show signs of wear due to weathering and use as a storage and work surface. This will not affect the functioning in any way. Be careful when handling scratch-sensitive surfaces to minimise signs of wear.
- ▶ Overloading the drawers can cause them to fall down or the module to tip over. The drawers may be loaded with a maximum of 20 kg.
- ▶ Clean the barbecue after each use to prevent a build-up of germs and mould.
- ▶ Clean the drip trays after each use to minimise the risk of grease fires.
- ▶ Danger of lightning. Do not use the outdoor kitchen during a thunderstorm.
- ▶ Avoid contact between water (rain, lawn sprinklers, garden hoses etc.) and the ceramic surface burner. If a ceramic surface burner gets wet before use, steam will be produced during operation, and the resulting pressure can cause the ceramic to crack.

Accessories and spare parts

- ▶ Miele assumes no liability for the use of accessories that are not genuine Miele accessories. Miele is not liable for warranty, guarantee and/or product liability claims if damage or defects are due to the use or installation of accessories that do not originate from Miele or have not been approved by Miele.
- ▶ Only use the designated original Miele food probes to measure the temperature of the food.
- ▶ Miele original spare parts are kept in stock for at least 10 years and up to 15 years after discontinuation of your barbecue.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Sustainability and environmental protection

Disposal of the packing material

The packaging material is used for handling and protects the appliance from transport damage.

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.



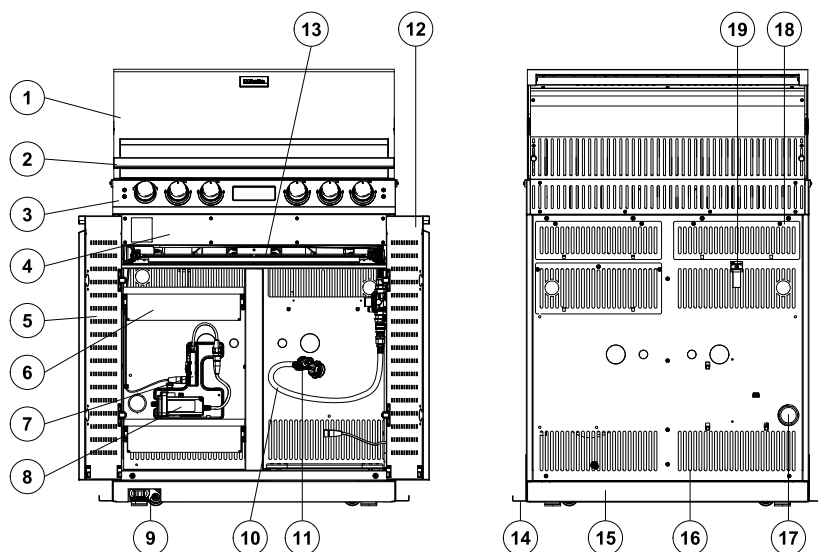
Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while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

Tips on saving energy

- Keep the barbecue hood closed wherever possible. This prevents heat from escaping unnecessarily and significantly reduces gas consumption.
- Once you have seared the food, switch to a lower setting in good time.
- Only use as many burners as necessary. Adjust the use of the grill zones to the amount of food being cooked.
- Where possible, barbecue in a sheltered spot. Wind cools the barbecue and leads to higher gas consumption.
- Grease and residue impair heat transfer. Regular cleaning helps to reduce gas consumption.

Familiarising yourself with the appliance

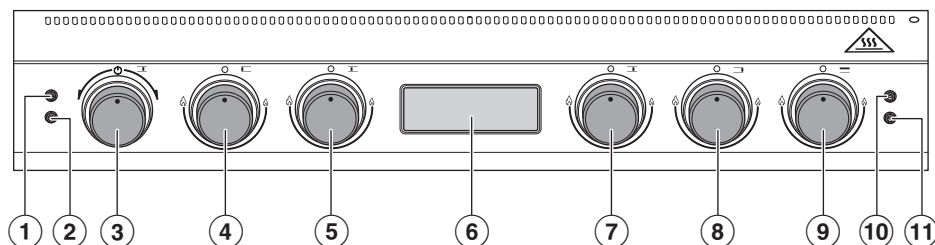
Your barbecue



- | | |
|-------------------------------|---------------------------------|
| ① Barbecue hood | ⑪ Gas pressure regulator |
| ② Barbecue hood handle | ⑫ Right door |
| ③ Control unit | ⑬ Drip tray drawer |
| ④ Base unit | ⑭ Anti-tip device |
| ⑤ Left door | ⑮ Plinth panel |
| ⑥ Drawer | ⑯ Ventilation openings |
| ⑦ 12 V multi-socket adapter | ⑰ Opening for power supply cord |
| ⑧ Power supply unit | ⑱ Service flap |
| ⑨ Castor with adjustable foot | |
| ⑩ Gas connection hose | |

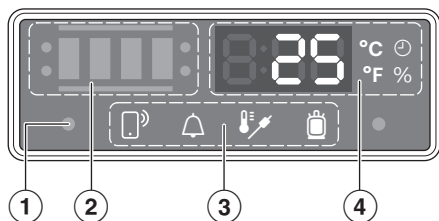
Familiarising yourself with the appliance

Control panel



- ① Connection socket for food probe 1
- ② Connection socket for food probe 2
- ③ Rotary control for Navigator
- ④ Rotary control for main burner 1
- ⑤ Rotary control for main burner 2
- ⑥ Display
- ⑦ Rotary control for main burner 3
- ⑧ Rotary control for main burner 4
- ⑨ Rotary control for ceramic surface burner
- ⑩ Connection socket for food probe 3
- ⑪ Connection socket for food probe 4

Display

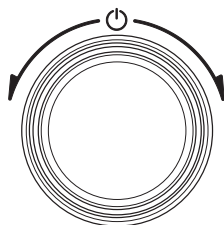


- ① Brightness sensor
- ② Indicators for the grill zones and connected food probes
- ③ Sensor controls
- ④ Indicators for temperatures, times and fill levels

Familiarising yourself with the appliance

Symbols

	Choice of grill zone
	Networking sensor control
	Timer sensor control
	Food probe sensor control
	Gas bottle fill level sensor control
	Timer active
	Gas bottle scales active



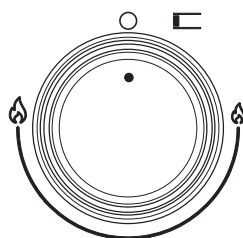
	Switching the barbecue on/off
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Burner rotary control

This rotary control is used for the following functions:

- igniting the burners
- adjusting the gas valve flow rate and burner flame intensity
- extinguishing the burners

The rotary control is illuminated. When ready for operation, the rotary control lights up white. As soon as the burner has been ignited, the rotary control lights up yellow.



	Burner/Grill zone
	Burner off, gas supply is turned off
	Strongest flame
	Weakest flame

Rotary controls

The barbecue is equipped with various rotary controls:

- Rotary control for the  Navigator: this rotary control has no stop and can be freely rotated through 360°.
- Burner rotary controls: these rotary controls have mechanical stops. They must not be turned beyond these stops in order to avoid damage.

Rotary control for Navigator

This rotary control is used for the following functions:

- switching the barbecue on and off
- entering and confirming settings
- starting and cancelling processes

When adjusting settings via the  Navigator, the turning speed influences the speed at which the values change: turning quickly leads to faster adjustment in larger steps. Turning slowly produces a finer adjustment in smaller steps.

The rotary control is illuminated. When ready for operation, the rotary control lights up white.

Familiarising yourself with the appliance

Sensor controls

The sensor controls are touch-sensitive and respond to light finger contact. Each input is confirmed by an audible keypad tone. If inputs are not possible, a different keypad tone sounds.

	You can use this sensor control to establish a wireless connection between the barbecue and the Miele App on a mobile device.
	You can use this sensor control to set a timer with an alarm function – to monitor cooking processes, for example.
	You can use this sensor control to set a target temperature for measurement with the food probe.
	You can use this sensor control to display the current fill level of the connected gas bottle.

Items supplied

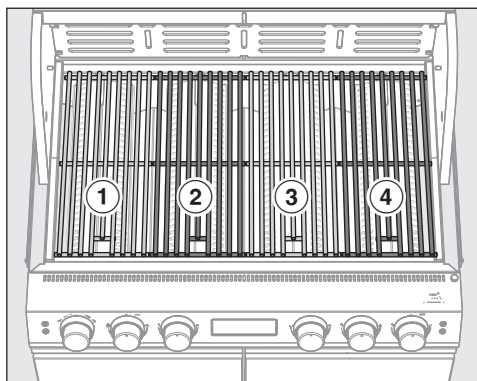
- operating and installation instructions
- 1 food probe
- 1 hook
- 4 grilling racks
- 4 main burners
- 4 burner guards
- 3 heat deflectors
- 2 zone dividers
- 1 warming rack
- 2 drip trays
- 1 anti-tip device
- 1 power supply unit and power supply cord
- 1 multi-socket adapter (12 V)

- 1 gas pressure regulator with gas connection hose
- 4 plinth panels
- Various mounting materials

Grill zones

Your barbecue is equipped with a total of 4 grill zones within the grill compartment. The temperature can be set individually for each grill zone. One burner is assigned to each grill zone.

Each grill zone encompasses the area of the corresponding grilling rack and the space directly above it in which the barbecue food is cooked:

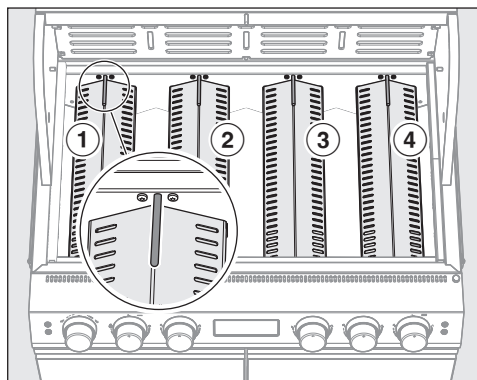


- ① Grill zone 1
- ② Grill zone 2
- ③ Grill zone 3
- ④ Grill zone 4

The grill compartment of your barbecue contains 5 temperature sensors which continuously measure the temperatures of the individual grill zones. The measured values are transmitted directly to the barbecue display and to the Miele App*. The temperature sensors of grill zones 1 to 4 are located between the grilling rack and the corresponding burner of the respective

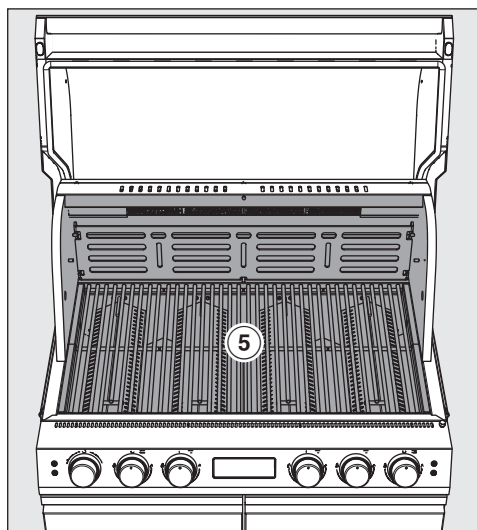
Familiarising yourself with the appliance

zone. This supports precise control and monitoring of the barbecue process directly in the area of the barbecue food:



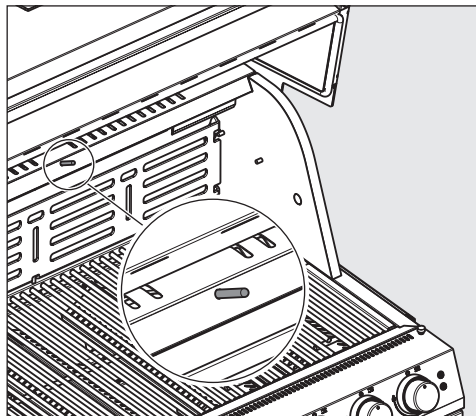
- ① Temperature sensor 1
- ② Temperature sensor 2
- ③ Temperature sensor 3
- ④ Temperature sensor 4

The grill compartment encompasses the entire interior:



- ⑤ Grill compartment

The temperature sensor for the grill compartment measures the general temperature in the interior and is located centrally above the ceramic surface burner:



Main burners

Your barbecue is equipped with four high-performance stainless steel burners, which are assigned to grill zones 1 to 4. Each burner has an output of 14.0 MJ/h and enables temperatures in the range from 80 °C to 450 °C.

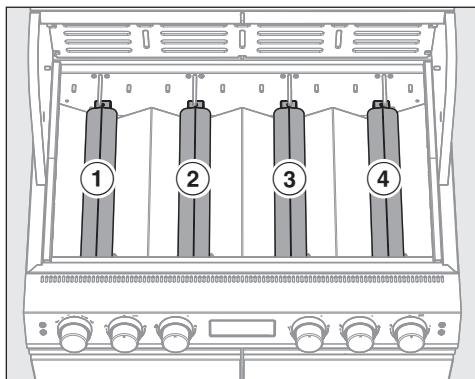
Intelligent sensor technology:

Sensors integrated into the burners automatically detect whether the burners are ignited. As soon as a burner is active, the corresponding rotary control lights up yellow – so you can see at a glance which burners are switched on.

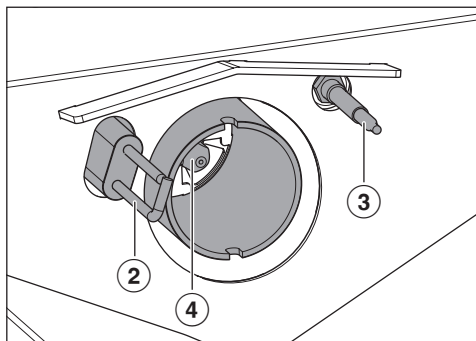
Electronic ignition:

Each burner has its own electronic ignition mechanism and must be ignited individually. Ignition is carried out via the respective rotary control. Each actuation generates an ignition spark at all burners.

Familiarising yourself with the appliance



- ① Main burner 1
- ② Main burner 2
- ③ Main burner 3
- ④ Main burner 4



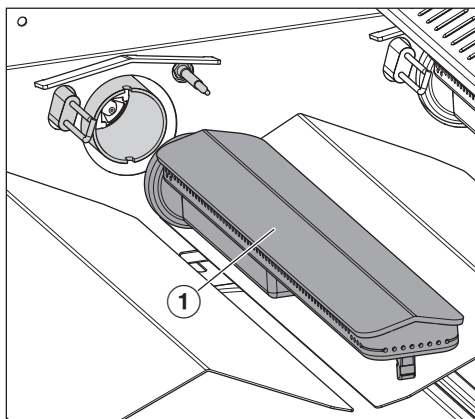
- ② Ignition electrode
- ③ Flame monitoring
- ④ Gas jet

Ceramic surface burner

A powerful infrared ceramic surface burner with an output of 17 MJ/h is located on the rear panel of the grill compartment. This burner reaches temperatures of over 600 °C and ensures even heat distribution across the entire width.

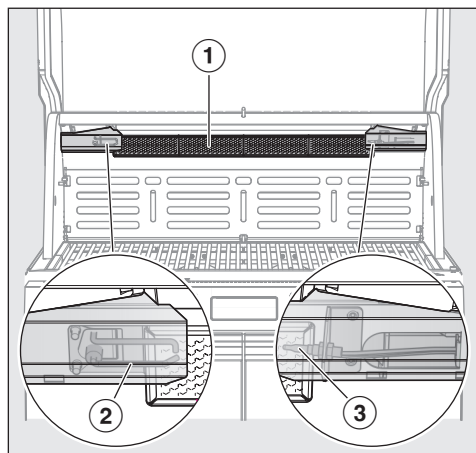
Advantages of the infrared burner:

Thanks to the intense infrared heat, the barbecue food becomes crispy on the outside and remains juicy on the inside. The even heat distribution makes the burner ideal for cooking demanding dishes with perfect results.



- ① Main burner

Familiarising yourself with the appliance



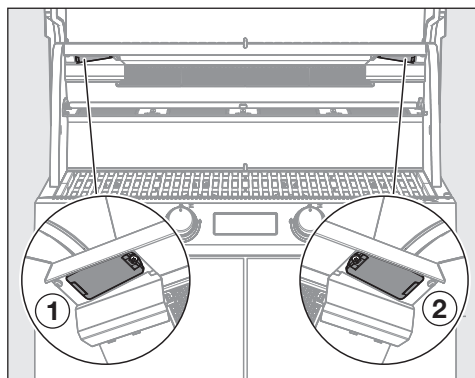
① Ceramic surface burner

② Ignition electrode

③ Flame monitoring

Lighting

The barbecue is equipped with integrated lighting in the barbecue top, which illuminates the entire grill compartment evenly. This allows you to keep an eye on your barbecue food at all times, even in low ambient light or in the dark. An integrated sensor ensures that the lighting automatically adjusts to the ambient brightness – it switches itself on or off as required.



① Left halogen lamp

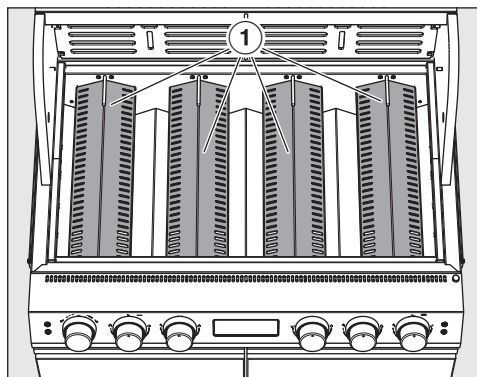
② Right halogen lamp

Burner guard

There is a stainless steel burner guard above each of the 4 main burners. The guard reliably protects the burners from dripping fat and falling barbecue food. At the same time, the guard ensures even heat distribution and reduces the risk of flashes of flame.

The burner guards are shaped in a specific way and have openings of different sizes at the front and rear. This design supports the optimum performance of the barbecue. When inserting the burner guards, make sure they are correctly aligned: the larger openings must point to the front, the smaller openings to the rear.

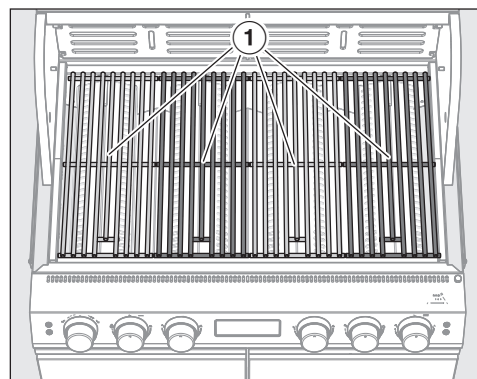
Familiarising yourself with the appliance



① Burner guards

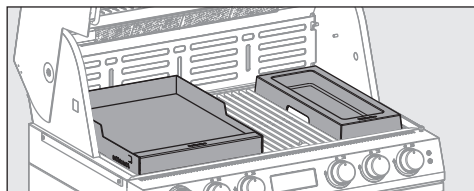
Grilling racks

The grill surface of your barbecue consists of 4 modular stainless steel grilling racks, which together form a grill surface measuring 760 x 450 mm. Each of the 4 grill zones of the barbecue is equipped with a grilling rack. The grilling racks can be removed individually – ideal for cleaning in a dishwasher, for example.



① Grilling racks

MasterGrate Cooking System



Modular accessories for the grill compartment:

Optionally available original Miele accessories can be inserted in the grill compartment instead of the grilling racks. Thanks to their precisely fitting shape, the accessories can be used flexibly – depending on the recipe and desired barbecue technique. The accessories of the MasterGrate Cooking System are specially designed for use in one or two grill zones and allow you to expand the functionality of your barbecue to suit your needs.

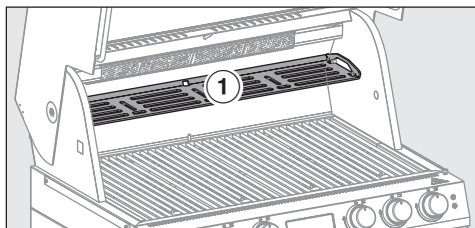
Warming rack

The warming rack included with your barbecue can be used flexibly and offers the following functions:

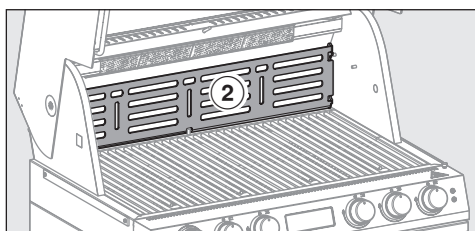
- **Keeping food warm:**
The warming rack extends the usable surface area in the grill compartment and is ideal for placing food and keeping it warm separately from the direct grill zones.
- **Grilling vegetables:**
The warming rack is not only suitable for keeping food warm, but can also be used for grilling light foods such as vegetables.
- **Space-saving storage when not in use:**
If the warming rack is not needed, it can simply be folded back and stored vertically on the rear panel of the grill compartment. This means you have

Familiarising yourself with the appliance

the entire grill surface at your disposal – perfect for using modular accessories from the MasterGrate Cooking System.

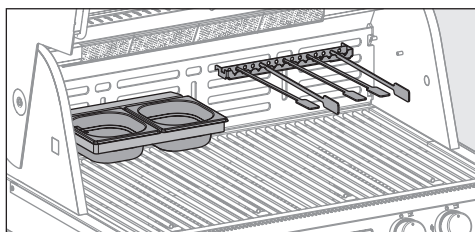


① Warming rack, horizontal position



② Warming rack, vertical position

FlexRack Cooking System



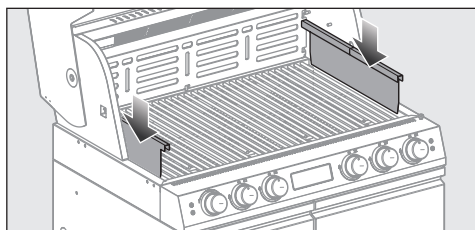
Multifunctional use with Miele accessories:

In the vertical position, the warming rack serves as a flexible holder for original Miele accessories. Accessories can be attached at various points and heights across the entire width of the warming rack – so you can expand the possible applications of your barbecue as you wish.

Zone dividers

Your barbecue offers the option of direct and indirect grilling. If the zone dividers are inserted between the grilling racks, the barbecue food can be specifically protected from the direct influence of other burners. This allows you to separate grill zones with different temperatures. The barbecue is supplied with 2 zone dividers that allow the grill zones to be configured in different ways.

We recommend inserting the zone dividers at the left and right ends of the grill compartment for storage when not in use:



Base unit

The base unit of your barbecue is divided into two parts:

Left-hand side:

Offers a range of options for storing barbecue accessories. The power supply unit and a 12 V multi-socket adapter are also installed here.

Right-hand side:

Used to install a gas bottle. The GasBuddy gas bottle scales are located here. This equipment is identical for all model variants.

Equipment variants on the left-hand side:

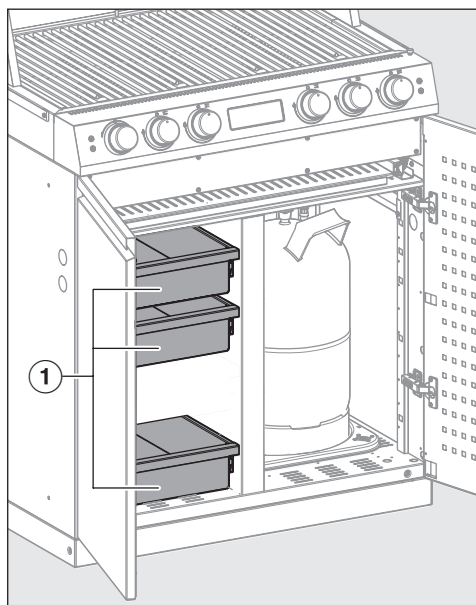
Depending on the model of your

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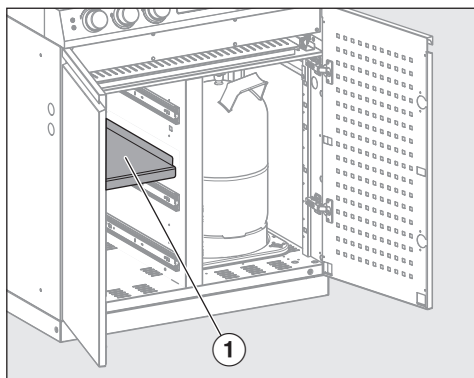
barbecue, the left-hand side of the base unit will have one of the following variants:

- 3 drawers
- 1 shelf

The differences between the variants relate exclusively to the left-hand side. The right-hand side is the same for all models.



① Drawers



① Shelf

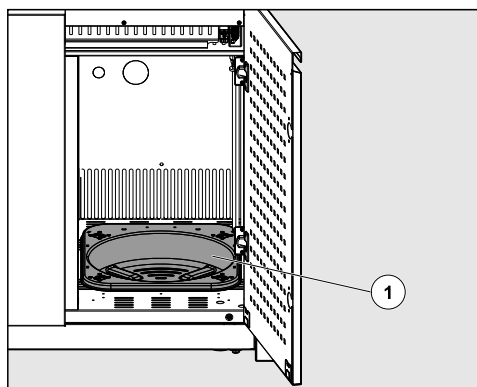
GasBuddy gas bottle scales

Your barbecue is equipped with integrated gas bottle scales, which allow you to keep an eye on the fill level of the connected gas bottle at all times. The GasBuddy system weighs the gas bottle precisely and transmits the data to the barbecue's display. This means you always know when the gas bottle needs to be changed – and can avoid unplanned interruptions to your grilling.

Automatic warning function:

As soon as the fill level of the gas bottle falls below a defined threshold value, an audible signal sounds and the fill level indicator in the display starts to flash. By default, the threshold value is set to 20%.

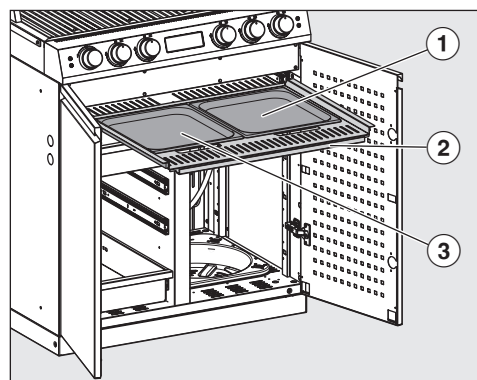
Familiarising yourself with the appliance



① GasBuddy gas bottle scales

Drip tray drawer

The drip tray drawer consists of two stainless steel drip trays, which are housed in a drawer underneath the grill compartment. These trays reliably catch excess grease and liquids during the barbecue process. After use, the drip trays can be easily removed and cleaned in the dishwasher – for easy and hygienic cleaning.



① Right drip tray

② Drawer

③ Left drip tray

Food probe

Precise temperature control:

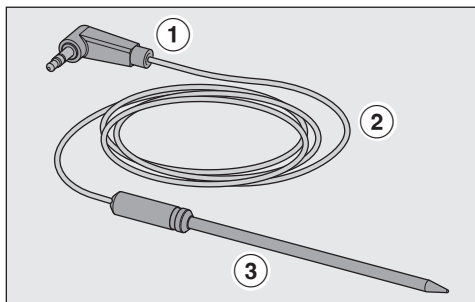
The food probe supplied with the barbecue allows you to monitor the temperature precisely during the cooking process. The metal tip is inserted in the core of the food, where it continuously measures the core temperature using an integrated temperature sensor. The current temperature is shown in the barbecue display. The temperature provides reliable information about the cooking status of the barbecue food.

Target temperature individually adjustable:

Additional food probes are available as optional accessories. Your barbecue offers the option of using up to 4 food probes at the same time. For optimum results, a target temperature between 30 °C and 250 °C can be set for each food probe. You can set a suitable target temperature depending on whether you prefer your steak medium or well done, for example. The cooking duration does not differ significantly when using the food probe compared to cooking without a probe; however, you benefit from significantly more control and precision.

As soon as the set target temperature of the food is reached, a signal sounds to inform you about the end of the cooking process.

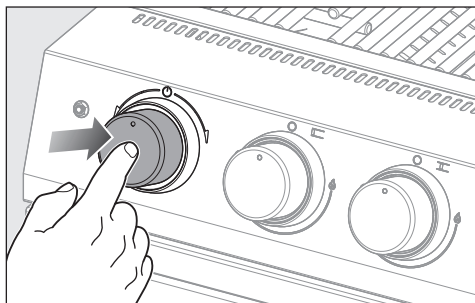
Familiarising yourself with the appliance



- ① Plug
- ② Cord
- ③ Temperature sensor

Operating principles

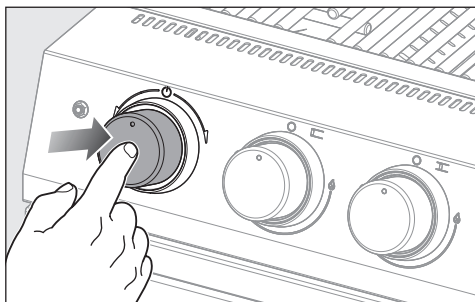
Switching the barbecue on or off



- Press and hold the  Navigator to switch on the barbecue.

A signal sounds. The display shows the grill compartment temperature. The rotary control status indicators light up white.

The barbecue is now electrically switched on. However, the burners are still switched off. How to ignite the burners is described in “Igniting the burners”.



- Press and hold the  Navigator to switch off the barbecue.

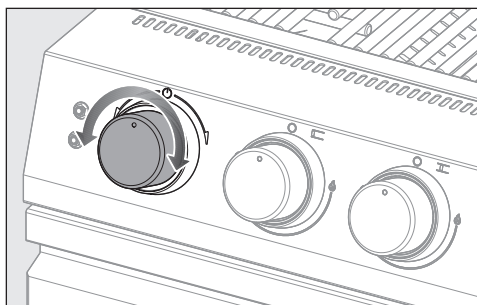
If there is no interaction with the barbecue for 20 minutes, the barbecue switches off automatically. There must be no burner, timer or target temperature active in order for the barbecue to switch off.

The barbecue cannot be switched off if at least one burner is still active. Always switch off all burners first if you want to switch off the barbecue.

Familiarising yourself with the appliance

Selecting grill zones and displaying temperatures

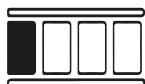
To select a grill zone and display the associated temperature:



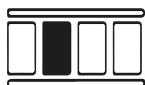
- Turn the  Navigator in any direction.

The selected grill zone is indicated by a constant light. As long as the indicator is active, the grill zone remains selected and the associated temperature is displayed.

Grill zone symbols



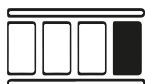
Grill zone 1 has been selected



Grill zone 2 has been selected



Grill zone 3 has been selected



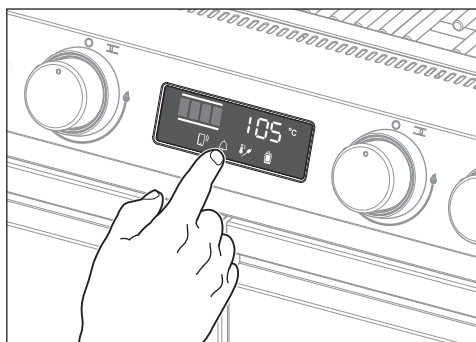
Grill zone 4 has been selected



Grill compartment has been selected

Adjusting settings

Your barbecue is equipped with sensor controls which react to finger contact.

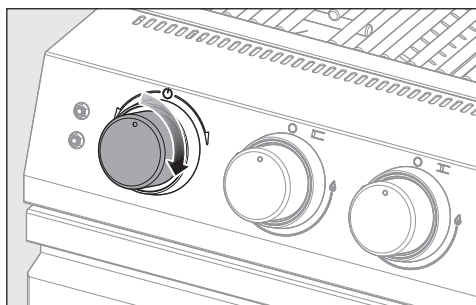


- Press one of the sensor controls if you wish to adjust the settings.

The touch display can be scratched by pointed or sharp objects, e.g. pens.
Only touch the display with your fingers.

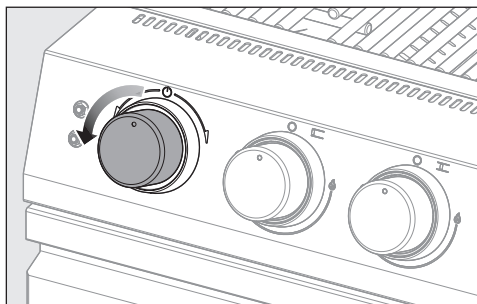
Each time a sensor control is activated, a keypad tone sounds.

The  Navigator can be used to set timers and values such as target temperatures for food probes.

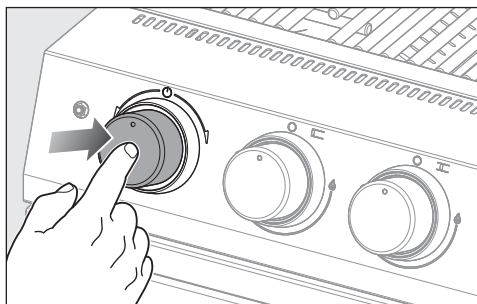


- Turn the  Navigator clockwise to increase the value.

Familiarising yourself with the appliance



- Turn the  Navigator anti-clockwise to decrease the value.



- Press the  Navigator to confirm the setting.

Networking

Your barbecue is equipped with integrated modules for Wi-Fi and Bluetooth. The modules make it possible to connect to your home network and to use the Miele App on a mobile device.

Once your barbecue has been connected via Wi-Fi or Bluetooth, the connection is automatically re-established each time it is switched on again.

Make sure that your Wi-Fi network signal is strong enough in the place where you intend to install your barbecue.

Connecting your barbecue to your Wi-Fi network will increase energy consumption, even when the barbecue is switched off.

Smart Extras via the Miele App*

Networking via the Miele App gives you access to numerous Smart Extras, including:

- Access status information
- Use additional helpful functions
- Keep your barbecue up to date with the latest Miele developments via software updates (only possible via Wi-Fi connection)

You can find more detailed information about Smart Extras on the Miele website, in the Apple App Store® or in the Google Play Store™.

*This is a separate digital offer from Miele & Cie. KG. The range of functions can vary depending on the model and the country. Acceptance of the General Terms and Conditions and Privacy Policy for Miele digital products and services in the Miele App is required. Miele reserves the right to change or discontinue the digital offers at any time.

Safety features

Flame failure device

Your barbecue is equipped with a thermo-electric flame failure device. If the gas flame is extinguished, e.g. by a draught, the gas supply is switched off. This prevents the release of gas. If you

Familiarising yourself with the appliance

turn the rotary control to the
○ position, the burner is ready for use again.

The thermo-electric flame failure device operates independently from the electricity supply. This means that it will still work if the barbecue is used during a power cut.

Optional accessories

Products specially tailored to the outdoor kitchen – such as appliance care products and accessories – are available from the Miele online shop, from Miele Customer Service or from your specialist Miele dealer.

You can access the Miele online shop via the following QR code:



Accessories for the MasterGrate Cooking System

A wide range of optional accessories is available to extend the functionality to suit your needs, e.g.:

- GriddleMaster plancha
- PizzaMaster baking and pizza stone
- PanMaster searing pan (available in 2 sizes)

Accessories for the FlexRack Cooking System

A wide range of optional accessories is available to extend the functionality to suit your needs, e.g.:

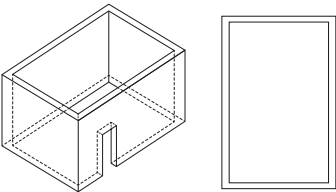
- FlexTop Grate warming rack
- FlexSticks skewers

Installation

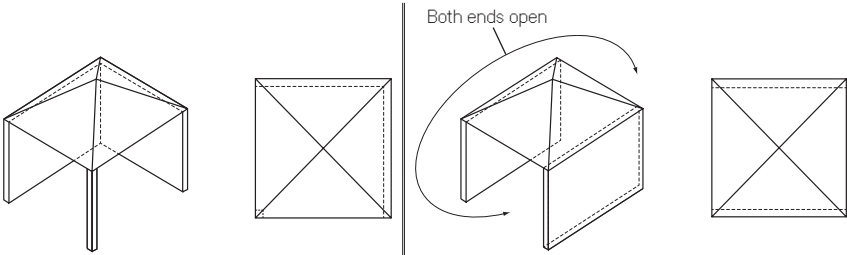
Installation site

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

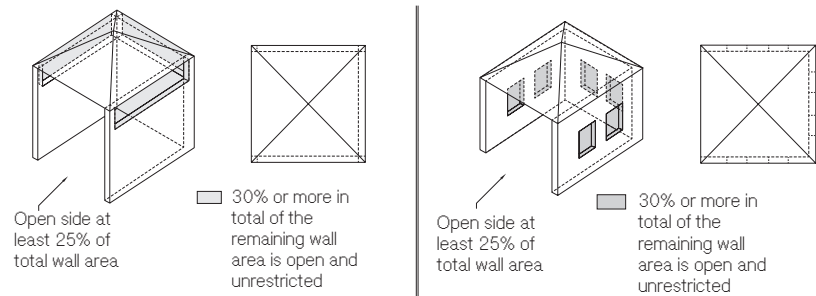
Any enclosure in which the appliance is used shall comply with one of the following:



An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.



Within a partial enclosure that includes an overhead cover and no more than two walls, with two adjacent sides fully and permanently open or two opposite sides fully and permanently open.



Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply: at least 25% of the total wall area is completely open; and at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies or verandas, at least 20% of the total of the side, back and front wall areas shall be open and unrestricted.

Adhere to the following clearances during operation of the barbecue:

Rear clearance: For a non-combustible material, a minimum distance of 200 mm. For a combustible material, a minimum distance of 300 mm.

Side clearance: Horizontally to a vertical combustible surface, above the cooking surface area, a minimum distance of 250 mm.

Overhead clearance: Vertically to any object or surface above the cooking surface area, a minimum distance of 1200 mm.

Installation

Combining outdoor kitchen modules

The Miele outdoor kitchen has a modular design. Individual modules can be flexibly combined to create a complete kitchen solution. The modules are connected by placing them next to each other and screwing them together. Thanks to the sophisticated design, the modules can be combined with each other in a variety of ways – entirely according to your individual requirements and installation situation.

The following table shows examples of possible module combinations:

		Installation on the right side									
		Fire ¹	Cook	Cool	Wash	Store S	Store M	Store Gas M	Store L	Corner	Table
Installation on the left side	Fire ¹	×	✓	×	✓	✓	✓	✓	✓	✓	✓
	Cook	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Cool	×	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Wash	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Store S	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Store M	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Store Gas M	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Store L	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Corner	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Table	✓	✓	✓	✓	✓	✓	✓	✓	✓	×
Sear Pro ²		×	×	×	×	×	✓	✓	✓	✓	×

✓ = Module combination is possible.

×

¹ Fire/Fire Pro/Fire Pro IQ; ² Installation of Sear Pro on the respective module



Installation

- ① Position of the extended pull-outs of the Corner module

The doors of the Store S and M, Cook and Cool modules can be hinged on either the right or the left.

Detailed dimensions can be found in the dimensional sketches of the modules.

- ② To ensure stability, the Table module may only be installed on the Store S, M or Cook modules if they are connected to other modules.

Instructions for installing the outdoor kitchen

The installation requirements for your outdoor kitchen may vary depending on the nature of the installation site and the chosen configuration. The following general recommendations should make installation easier for you:

- **Pre-assemble modules individually:**

The modules are supplied pre-assembled. However, a number of steps are still required to complete the assembly. Assemble each module completely before integrating it into the overall outdoor kitchen.

- **Set up connection modules first:**

Start with the modules that have gas, electricity or water connections. Check whether the connections can be installed as planned.

- **Install the plinth panels last:** Do not attach the plinth panels until all modules are correctly aligned and connected to each other.

- **Determine the highest point:**

Determine the highest point of the installation site and align the height of

the module to be placed there. A height difference of up to 3.5 cm can be compensated for per module.

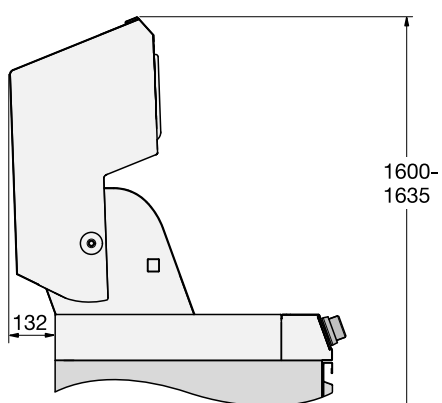
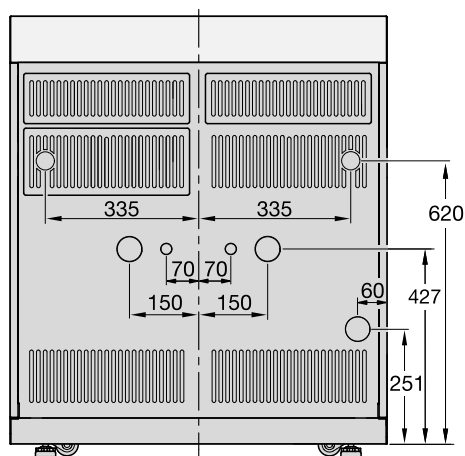
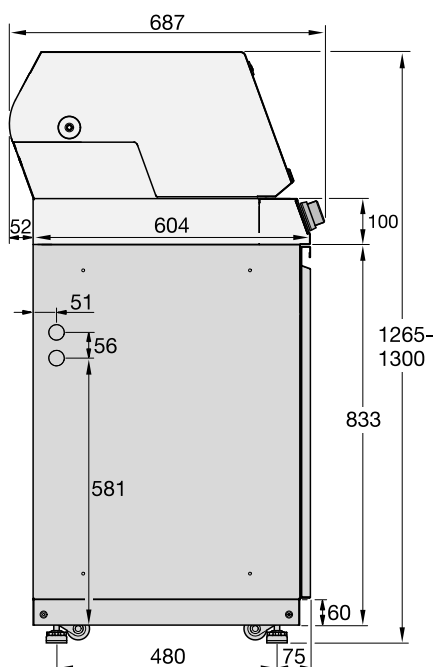
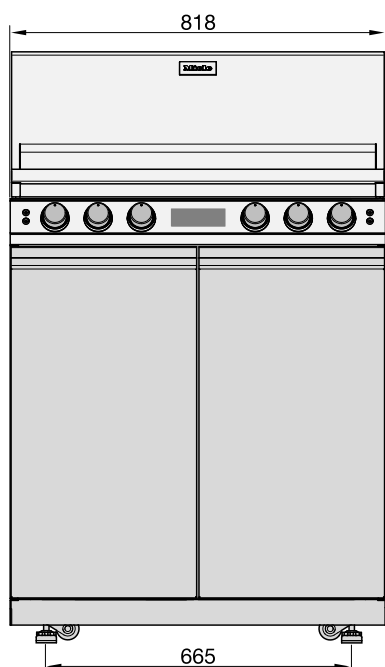
- **Align modules one after the other:**

Starting from this highest point, align the height of the adjacent modules one after the other.

- **Use a spirit level correctly:** Use a spirit level to detect uneven ground, but do not place it on the barbecue hood – this can lead to inaccurate readings. For precise results, place the level on the surface above the rotary controls with the barbecue hood open.

- **Connect modules step by step:** Start at one end of the outdoor kitchen and connect the modules – directly adjacent elements in each case – one after the other.

Module dimensions



da5514gAU

Installation

Unpacking the barbecue top

Your barbecue is packed in 2 separate packages. One package contains the barbecue top; the other package contains the base unit.

- Open the packaging of the barbecue top.
- Remove the lid from the packaging.
- Remove the Welcome Box from the upper part of the packaging. The Welcome Box contains the following items:
 - 1 food probe
 - 1 hook
 - 1 operating and installation instructions
- Remove all cardboard packaging from the upper part of the packaging. The cardboard packaging contains the following items:
 - 2 drip trays
 - 1 power supply unit and power supply cord
 - 1 multi-socket adapter (12 V)
 - screws
- Remove the upper packaging parts.
- Remove all cardboard packaging from the side of the barbecue top. The cardboard packaging contains the following items:
 - 3 heat deflectors
 - 4 burner guards
- Remove the side panels of the packaging.
- Remove all packaging parts surrounding the barbecue top.

However, do not remove the bottom part of the packaging on which the barbecue is stored! This packaging part is required as a support aid when installing the barbecue top.

- Remove the warming rack.
- Remove the protective bag from the barbecue top.

The bottom part of the packaging contains the following items:

- 4 grilling racks
- 2 zone dividers

- Do not remove these items until the barbecue top has been installed.

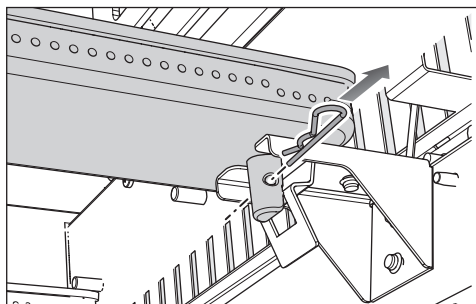
Unpacking the base unit

- Open the packaging of the base unit.
- Remove all items from the packaging:
 - 4 plinth panels
 - 4 ties
 - 1 offset screwdriver, TORX T20/T30
 - 3 grommets
 - 1 power supply cord holder with Velcro tape
 - 8 blind stoppers
 - 1 lever
- Remove the packaging from the base unit.
- Position the base unit upright.

Preparing to install the barbecue top

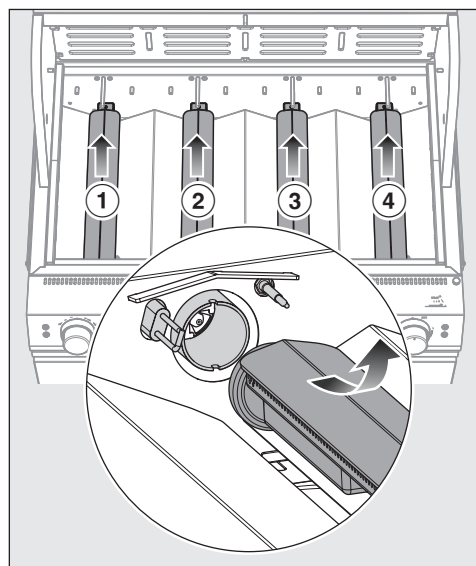
Carry out the following preparatory steps before starting to install the barbecue. This will make installation easier and ensure that the process runs smoothly.

- Open the barbecue hood.



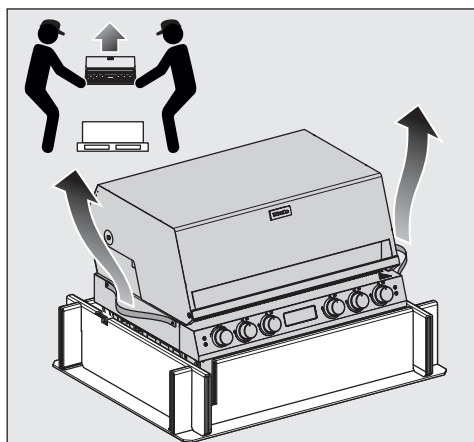
- Remove the locking pin from each of the main burners.

Keep the locking pins for installation later on.



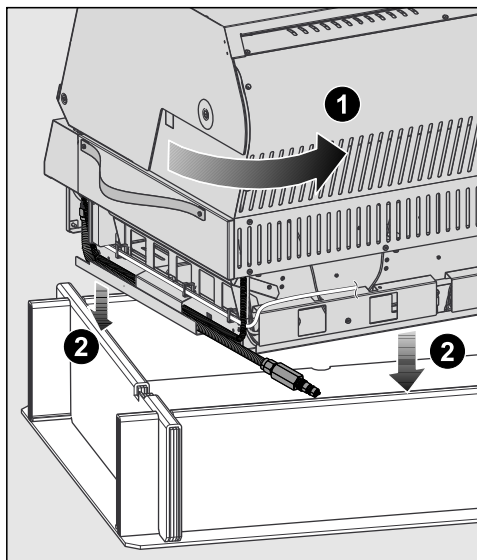
- Remove the 4 main burners from the grill compartment.
- Close the barbecue hood.

⚠ Danger of injury to people and damage to property due to falling barbecue top.
 The barbecue top is very heavy. There is a danger of injury to people and damage to property during installation.
 Installation work must be carried out by at least 2 people.

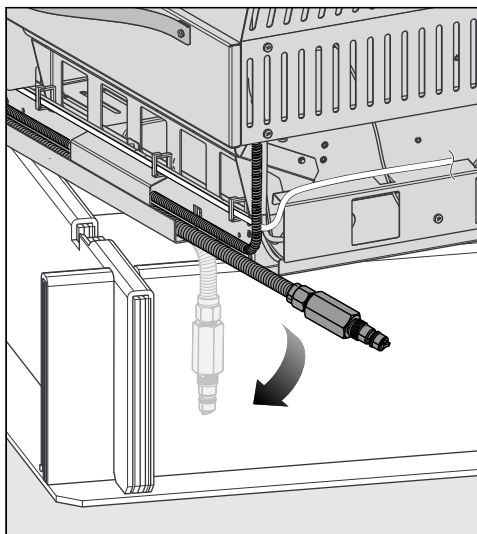


- Hold the barbecue top by the carrying straps on both sides and lift it out of the packaging.

Installation



- Place the barbecue top on the bottom part of the packaging with a slight diagonal offset. Make sure that the barbecue top is securely positioned on the packaging and cannot fall off before you let go of the carrying straps!

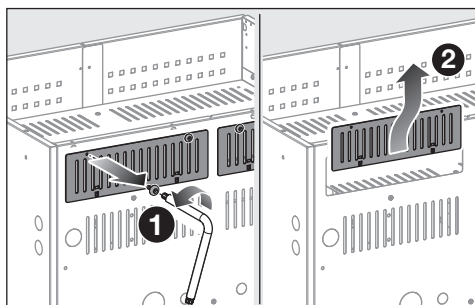


- Bend the end of the gas line downwards by approx. 90° to prepare for inserting the gas line in the base unit at a later stage.

Dismantling the service flaps

Tools and aids required:

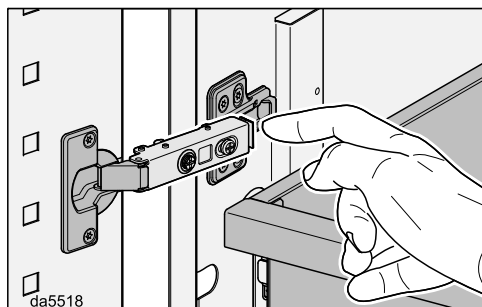
- offset screwdriver, TORX T20/T30



- Loosen the screws on the left and right service flap on the rear of the base unit.
- Remove the service flaps by pulling them upwards.

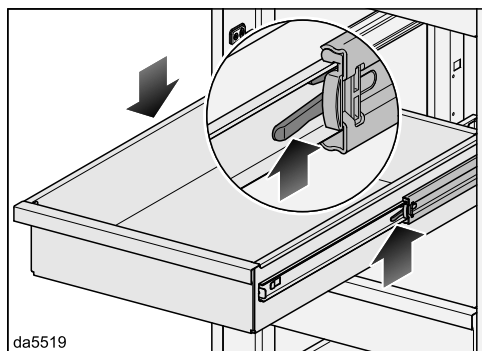
Avoid damage. Remove the doors and take out the drawers before installation.

Removing the doors



- To remove the doors, release the locks on the hinges.

Taking out the drawers

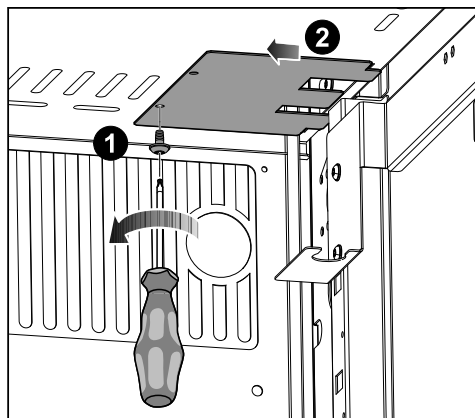


- Pull out the drawers.
- Press the lock on the right pull-out upwards and the lock on the left pull-out downwards.
- Pull the drawer forwards and out.

Removing the sealing plate

Tools and aids required:

- offset screwdriver, TORX T20/T30



- Loosen the screw from the sealing plate.
- Remove the sealing plate.

Mounting the barbecue top on the base unit

Tools and aids required:

- offset screwdriver, TORX T20/T30
- 6 screws, TORX T20

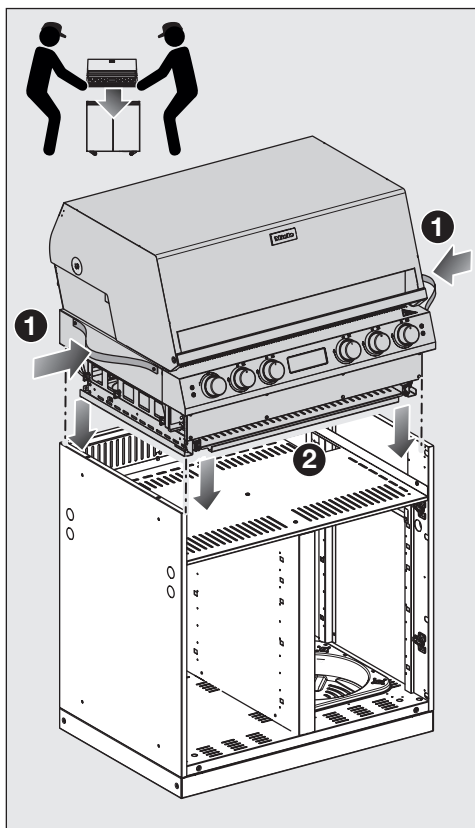
⚠ Danger of injury to people and damage to property due to falling barbecue top.

The barbecue top is very heavy. There is a danger of injury to people and damage to property during installation.

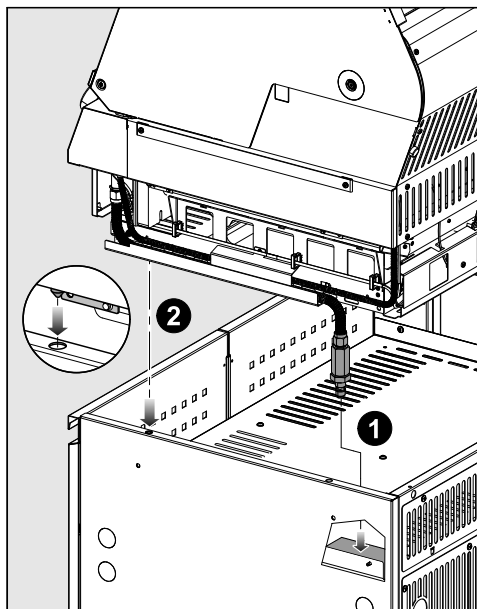
Installation work must be carried out by at least 2 people.

Installation

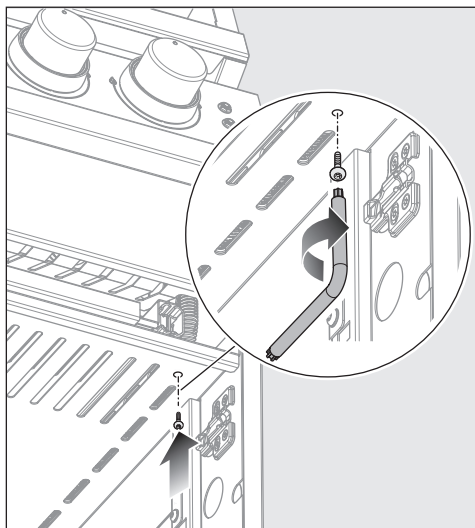
- The following steps must be carried out by at least 2 people. Hold the barbecue top by the carrying straps on both sides, lift the barbecue top and position it above the base unit.



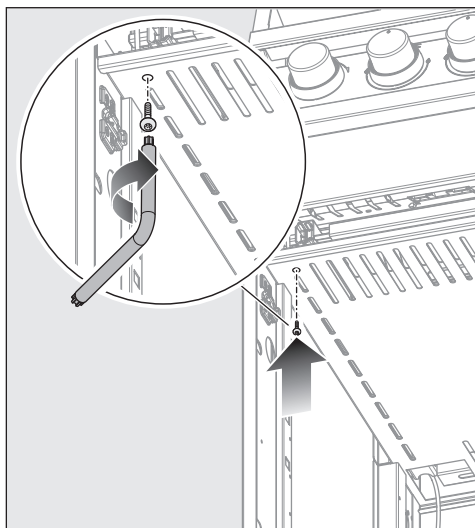
- Align the barbecue top so that the front faces the same side as the front of the base unit.



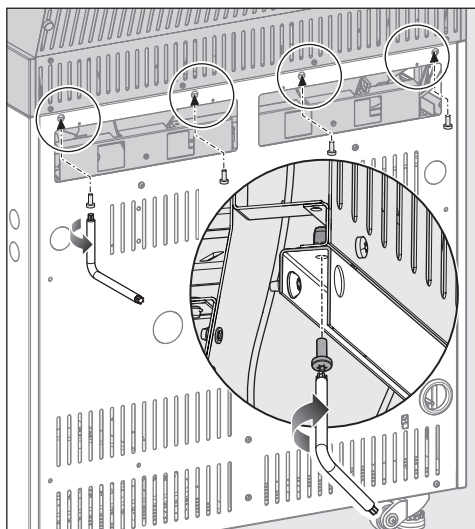
- Carefully and slowly place the barbecue top on the base unit. Ensure that the gas line is inserted correctly in the opening in the base unit when lowering. Make sure to insert the centring pin on both sides of the barbecue top in the corresponding opening in the base unit.



- Secure the barbecue top with a screw on the right front side of the base unit. Tighten the screw.



- Secure the barbecue top with a screw on the left front side of the base unit. Tighten the screw.



- Secure the barbecue top with 4 screws on the rear of the base unit. The screw threads are concealed behind the rear panel and can be reached through the open service flaps. Tighten the screws.

Useful tip: Use the 4 round holes above the service flaps as a guide to locate the screw threads.

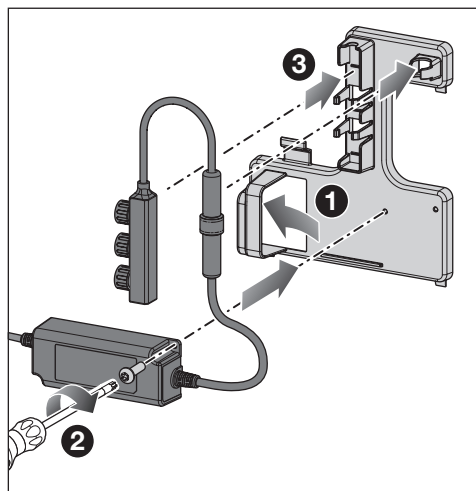
Installing the power supply unit

Tools and aids required:

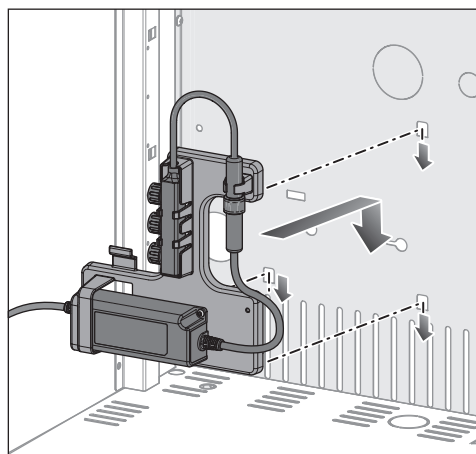
- offset screwdriver, TORX T20/T30
- 1 screw, TORX T20

- Remove the power supply unit holder from the base unit.

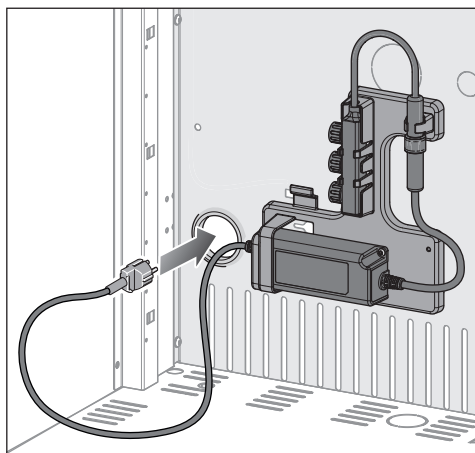
Installation



- Place the power supply unit on the power supply unit holder and secure it with the screw.
- Insert the plug of the 12 V multi-socket adapter into the connection of the power supply unit.
- Plug the 12 V multi-socket adapter into the power supply unit holder.

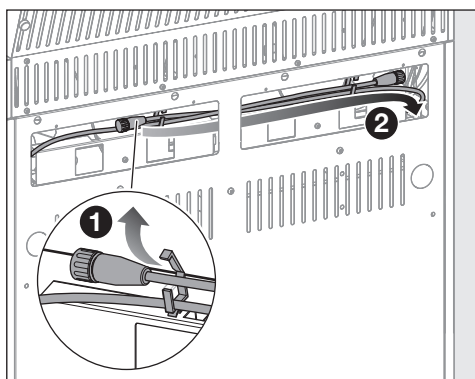


- Attach the power supply unit holder to the rear panel.



- Guide the power supply cord through the opening to the outside.

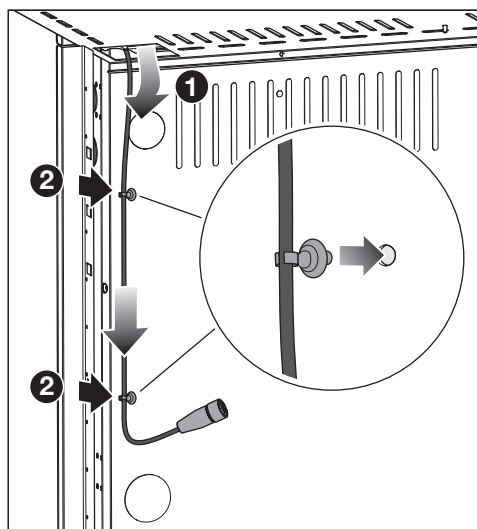
Connecting the control unit



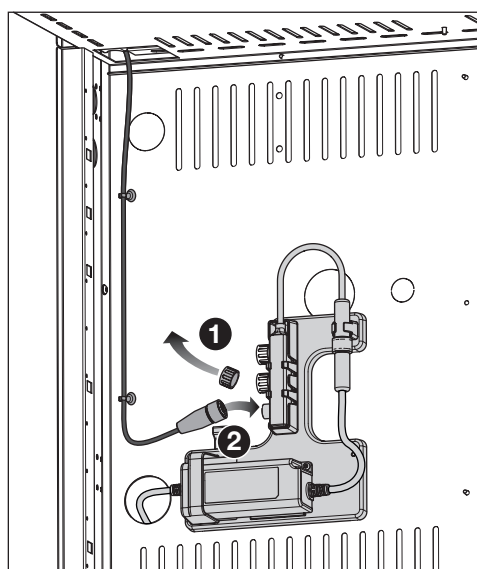
- Detach the control unit cord from the cable holder.

The cable holders are temperature-resistant. Although they are located near the grill compartment, they do not need to be removed.

- Insert the control unit cord into the base unit through the opening at the right-hand end of the rear side (viewed from behind).



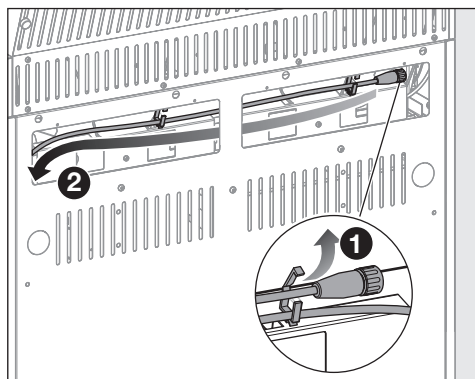
- Hang the control unit cord on the rear panel of the base unit as shown.
- Insert the cable holders into the rear panel in the designated positions.



- Remove a protective cap from the 12 V multi-socket adapter.

- Insert the plug of the control unit cord into a socket on the 12 V multi-socket adapter.

Connecting the GasBuddy gas bottle scales

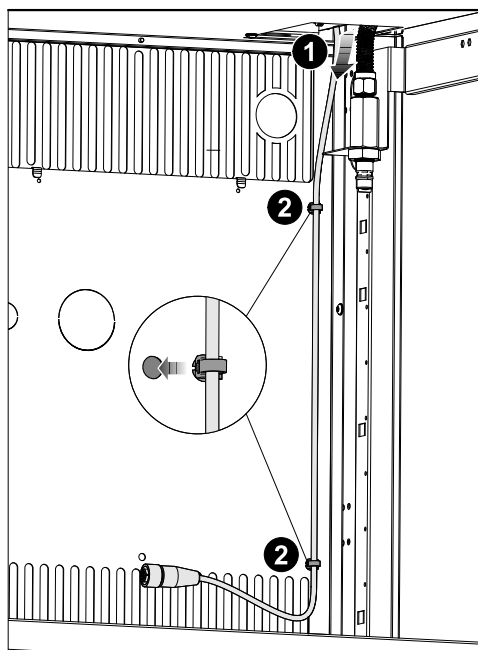


- Detach the GasBuddy cord from the cable holder.

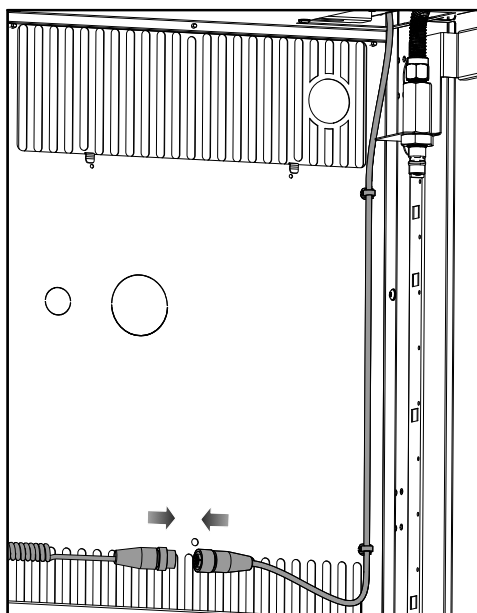
The cable holders are temperature-resistant. Although they are located near the grill compartment, they do not need to be removed.

- Insert the GasBuddy cord into the base unit through the opening at the left-hand end of the rear side (viewed from behind).

Installation



- Hang the Gasbuddy cord on the rear panel of the base unit as shown.
- Insert the cable holders into the rear panel in the designated positions.



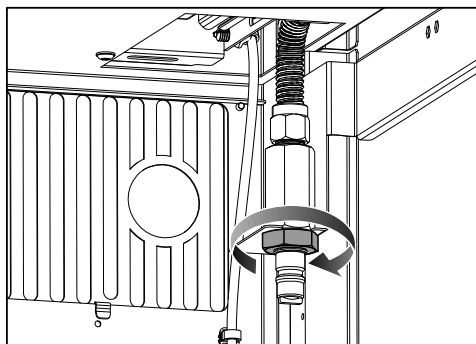
- Insert the plug of the GasBuddy cord into the connection on the spiral cable of the gas bottle scales.

Installing the gas line

Tools and aids required:

- 24 mm spanner (WAF 24) (not supplied with the appliance)
- 27 mm spanner (WAF 27) (not supplied with the appliance)

- Guide the end piece of the gas line through the opening of the fixing bracket, so that the fixing bracket sits between the hex nut, M18x1.5, and the brass piece.



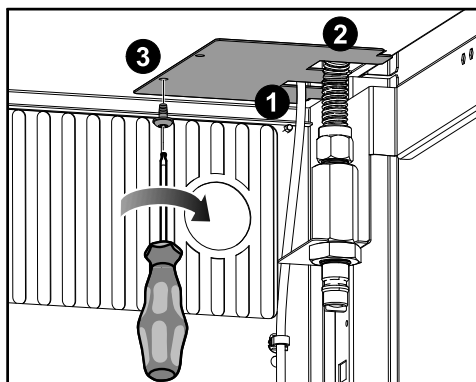
Important! The sealing plate must be refitted before connecting to the gas bottle. Do not remove the sealing plate after refitting it.

Tools and aids required:

- offset screwdriver, TORX T20/T30
- 1 screw, TORX T20

- Screw the M18 x 1.5 hex nut as far as it will go against the fixing bracket.
- Hold the brass piece in place with a 24 mm spanner (WAF 24), without twisting it.
- Then tighten the screw connection of the nut using a 27 mm spanner (WAF 27).

Refitting the sealing plate



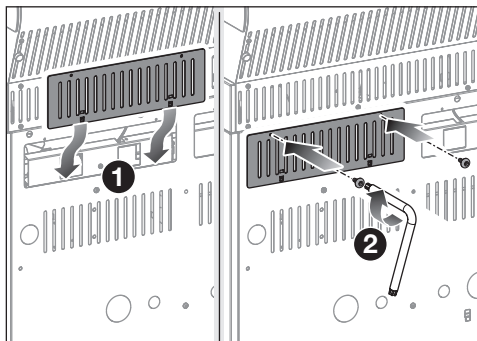
- Align the GasBuddy cord with the rear slot ① and the gas line with the front slot of the sealing plate ②.
- Place the sealing plate from below against the upper partition plate in the base cabinet.
- Secure the sealing plate to the upper partition plate with the screw ③.

Installation

Fitting the service flaps

Tools and aids required:

- offset screwdriver, TORX T20/T30
- 4 screws, TORX T20

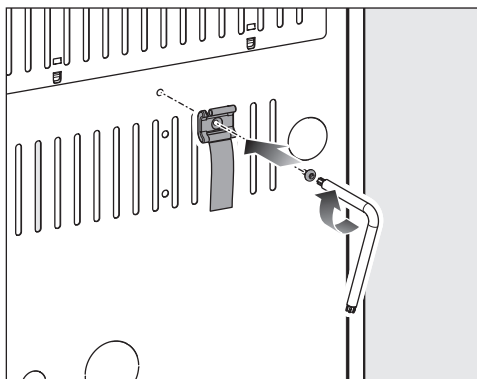


- Insert the service flaps vertically in the openings and align them with the screw threads.
- Secure the service flaps with the screws. Tighten the screws by hand.

Installing the power supply cord holder

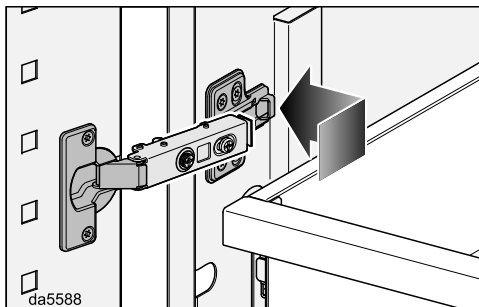
Tools and aids required:

- offset screwdriver, TORX T20/T30



- Secure the power supply cord holder onto the rear side using the screw.

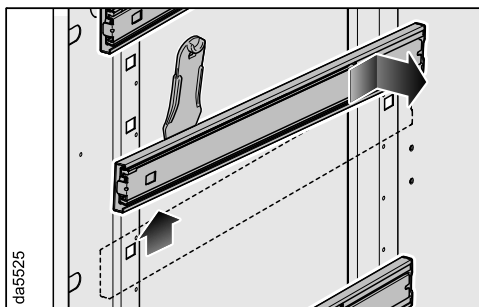
Fitting the doors



- Hook the hinges into the holders at the front and snap them into place at the back.

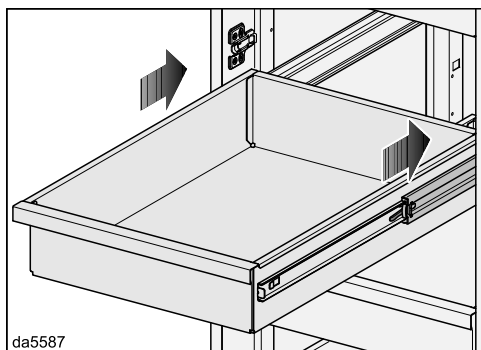
Moving the drawers

You can move the drawers if necessary.



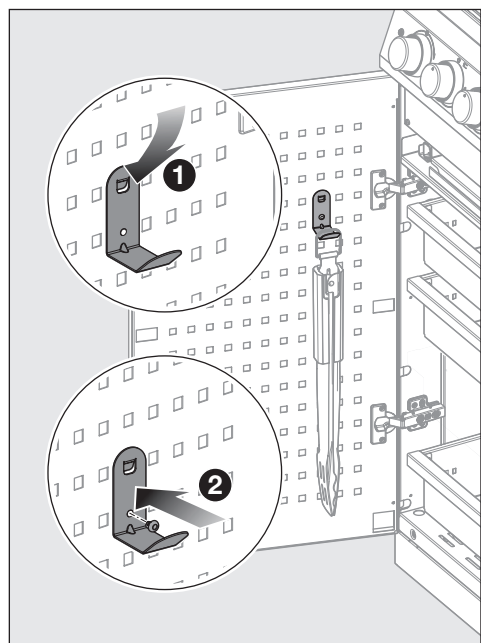
- Use the enclosed lever to release the drawer rails.
- Insert the rails at the desired height.

Fitting the drawers



- Insert the drawer rails into the pull-outs and push the drawer in fully.

Fitting the hook



- Hang the hook on the inside of the unit door.
- Insert the expanding rivet.

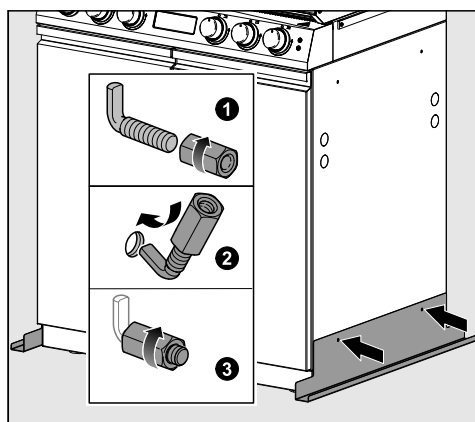
Useful tip: You can hang optional accessories such as barbecue tongs, barbecue fork, etc. on the hook.

- Check that the door can be closed completely and without resistance. The hook and any accessories attached to it must not come into contact with other components.

Fitting the anti-tip device

The barbecue needs to be secured to prevent tilting. Make sure to fit the anti-tip device in the following situations:

- when carrying out installation work
- when moving the barbecue
- in case of freestanding installations



- Connect the anti-tip device on both sides using the enclosed hooks and nuts. Use 2 hooks per side. Screw on the nuts by hand without using any tools.

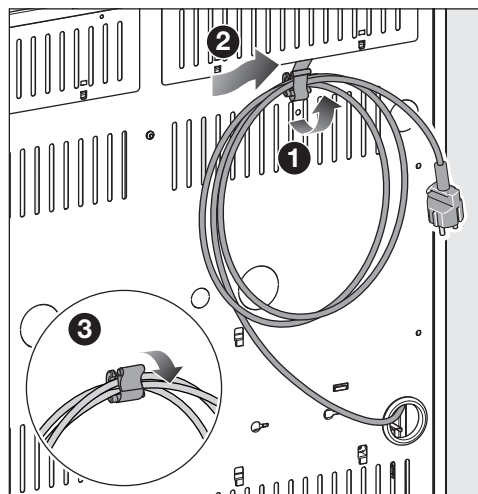
Installation

Positioning the barbecue

Your barbecue is equipped with 4 castors. The castors are designed for moving the barbecue.

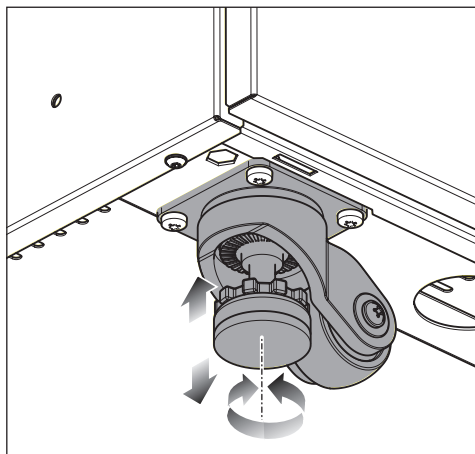
The barbecue is also equipped with 4 adjustable feet that allow it to be positioned firmly and securely. For stable installation, the adjustable feet are set so that the barbecue stands securely on them and the castors are no longer in contact with the ground. The adjustable feet can also be used to compensate for slight unevenness in the ground at the installation site.

- Wind up the end of the power supply cord.

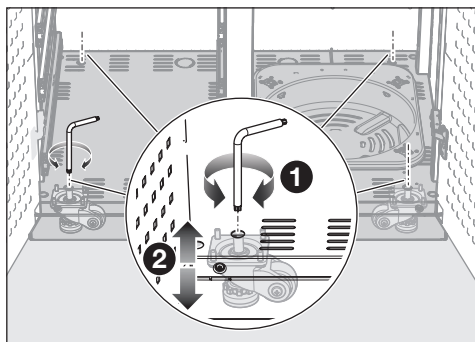


- Secure the power supply cord with the Velcro tape.
- Rotate all 4 adjustable feet upwards until they are no longer in contact with the ground.

The adjustable feet can be adjusted in 2 ways:



- By turning the lowermost section of each foot.

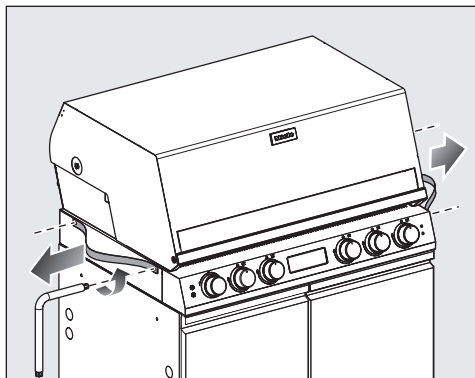


- Or by turning the screw using the T30 part of the offset screwdriver.
- Hold the barbecue by the sides to move it. Move the barbecue with both hands. Note that the handle on the barbecue hood must not be used to move the barbecue.
- Rotate all 4 adjustable feet downwards evenly until the barbecue is positioned securely and firmly on the ground.
- If necessary, use the adjustable feet to compensate for any unevenness in the ground.

Removing the carry handles

Tools and aids required:

- offset screwdriver, TORX T20/T30



- Remove the carry handles on both sides of the barbecue top.

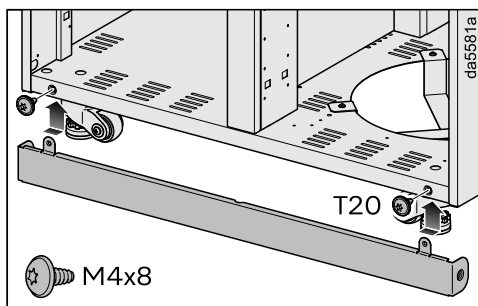
Fitting the plinth panels

The module cannot be moved once the plinth panels have been fitted.

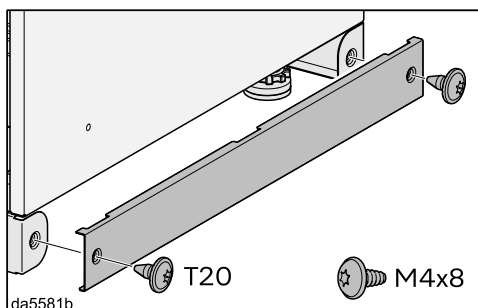
Do not fit the plinth panels until the module is in its final position.

Tools and aids required:

- offset screwdriver, TORX T20/T30
- 4–8 screws, TORX T20
- 2 plinth panels for mounting on the front and rear
- 2 plinth panels for mounting on the sides



- Fit the plinth panels on the front and rear of the barbecue first. Insert the curved tabs of the plinth panels into the slots in the base.
- Secure the plinth panels with the screws. Tighten the screws.

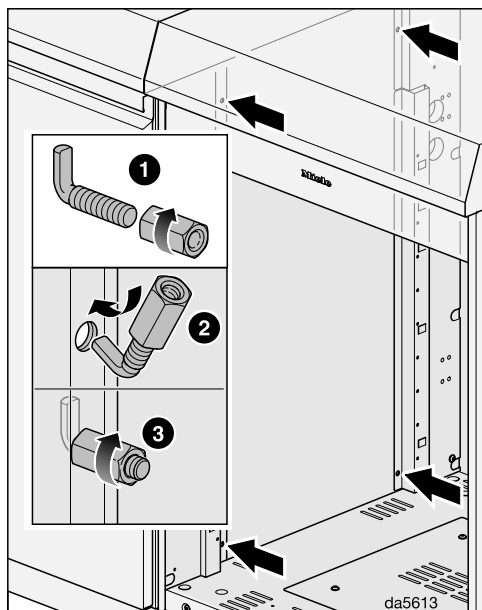


- Then fit the plinth panels on both sides of the barbecue. Secure the plinth panels to the side trims of the previously mounted front and rear plinth panels using the screws. Tighten the screws.

If you wish to install additional modules to the left and/or right of the barbecue, please note that the side plinth panels must be fitted to these modules and not to the barbecue itself.

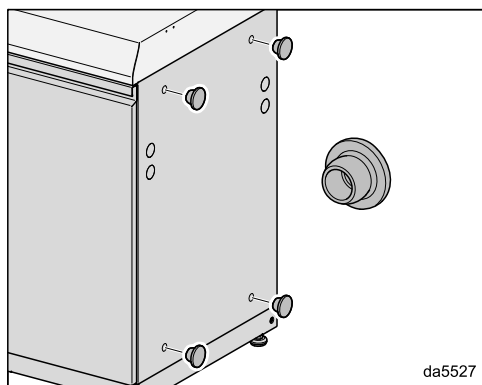
Installation

Connecting the modules



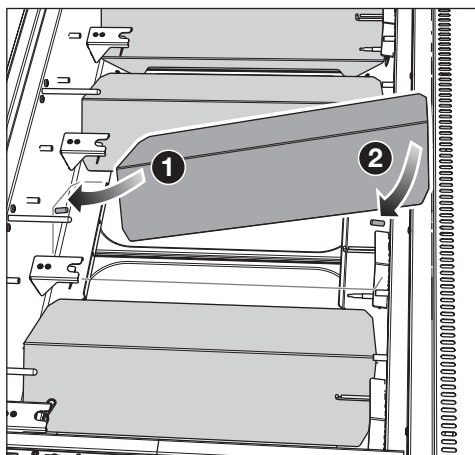
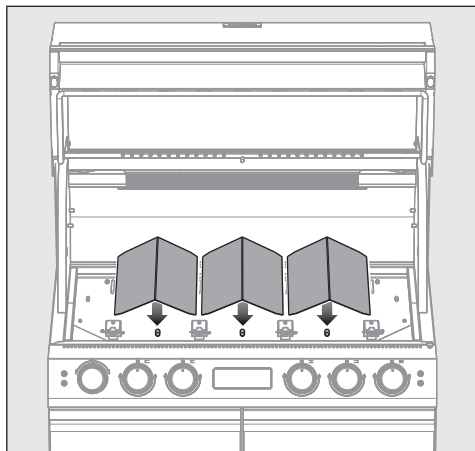
- Connect the modules using the enclosed hooks and nuts. Use 4 hooks per side. Screw on the nuts by hand without using any tools.

Inserting the plugs



- If the module is freestanding or located at the end of a run of kitchen modules, insert the enclosed plugs in the visible side panel.

Inserting the heat deflectors



- Insert the 3 heat deflectors.

Inserting the main burners

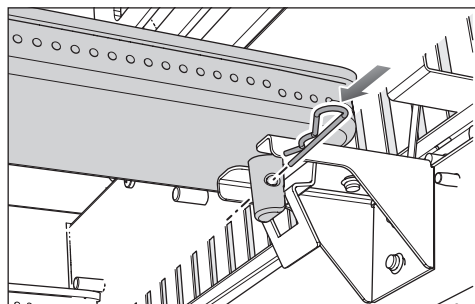


Danger!

Incorrectly installed main burners can cause a fire or explosion.

Insert the main burners correctly.

Secure the main burners with the locking pins.



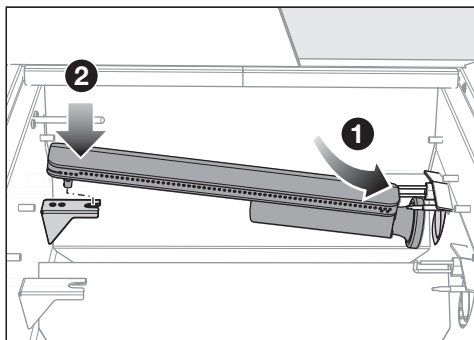
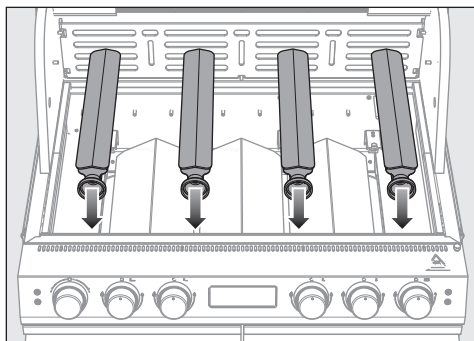
- Insert the locking pin into each of the burners. They can be inserted from either side.

Inserting the burner guards

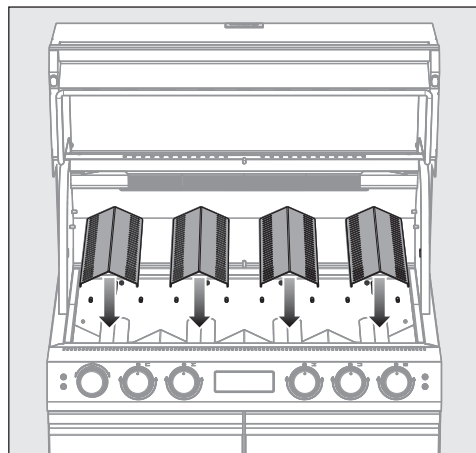
If you do not take care when inserting the burner guards, the temperature sensors may be bent.

Proceed with caution and take care not to bend the temperature sensors.

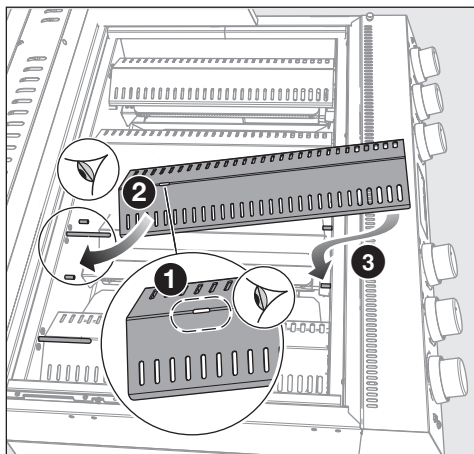
Only insert the burner guards sideways.



- Insert the 4 main burners. When inserting in the opening of the grill compartment, make sure that the anti-twist locks on the burners engage correctly in the locating recesses of the grill compartment.



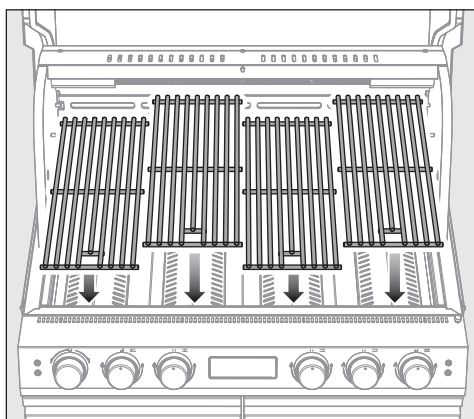
Installation



Ensure correct alignment: the slotted hole must be positioned under the temperature sensor as shown.

- Insert the 4 burner guards.

Inserting the grilling racks



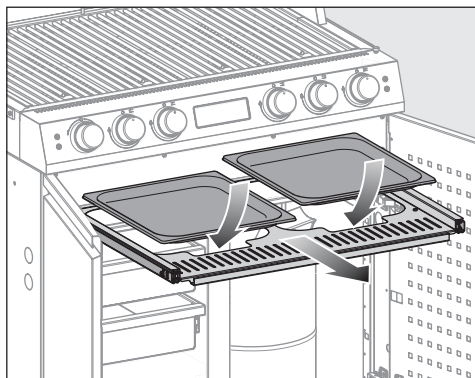
Ensure that the grilling racks are correctly aligned: the cross struts must point downwards, the opening for the universal handle to the front.

- Insert the 4 grilling racks.

Useful tip: For safe and convenient removal and insertion of the racks, we recommend using the optionally available MultiHero universal handle.

Inserting the drip trays

- Open the drip tray drawer slowly and carefully.



- Insert the 2 drip trays.
- Close the drip tray drawer slowly and carefully.

Electrical connection

The barbecue is supplied with a power supply cord with moulded plug ready for connection to a suitable earthed socket.

The socket should be easily accessible after the barbecue 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 barbecue to a multi-socket adapter or to an extension cable can overload the cables.

For safety reasons, do not use an extension cable or multi-socket adapter.

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

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

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

systems.

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

Gas connection

The installation must comply with local regulations or, if there are no local regulations, the AS/NZS 5601 standard.

For reticulated supply the authorised installer must comply with requirements of AS/NZS 5601 and the local authority. The installer must test the operation of the appliances after installation.

Do not use an adapter at the cylinder connection.

For storage and cylinder exchange, disconnect the cylinder only. Do not disconnect the hose from the appliance.

The gas connections must be arranged in such a way that they are not heated and damaged during operation.

Take particular care to ensure that the gas connection hoses and connection fittings do not come into contact with hot exhaust gases and surfaces.

Leak tests must be carried out in accordance with the instructions in the "Checking for gas leaks" section.

Installation

The gas connection is either for natural gas or liquid gas depending on the model.

Check the information on the data plate.

Only use the gas pressure regulator and gas connection hose supplied to connect a gas bottle. If you wish to replace the gas pressure regulator or gas connection hose, we recommend using only original Miele spare parts.

The gas bottles must be equipped with a bottle connection fitting that is compatible with the appliance's gas connection.

Use a gas bottle that is manufactured and labelled according to national and local regulations. Check that the gas bottle contains enough gas to operate the appliance. If in doubt, contact your local gas supplier.

The gas bottle must fit inside the base unit. The minimum volume for gas bottles placed in the base unit is: **3.7 kg.**

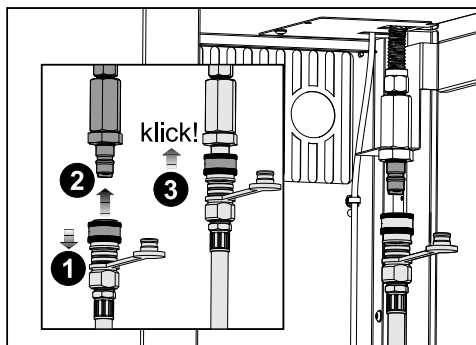
The gas bottle must fit inside the base unit. The maximum volume for gas bottles placed in the base unit is: **9 kg.**

Connecting the gas bottle

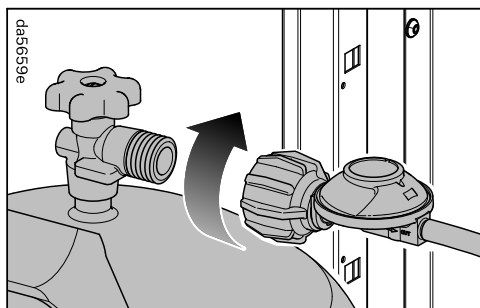
The gas bottle must be connected to the barbecue's gas connection. Please note that the gas bottle must be connected outside the base unit.

- Open the right-hand door of the base unit.

- If present, remove the inspection tape or similar from the valve protection collar and/or the gas bottle valve.
- If present, remove the protective cap from the gas bottle connection.
- Remove the protective cap from the barbecue's gas connection.



- Pull back the clutch release lever ①. Fit the coupling onto the connection ②, until the locking mechanism clicks into place ③. Take care not to bend or kink the hose.



- Screw the connection of the gas hose onto the thread of the gas bottle connection.



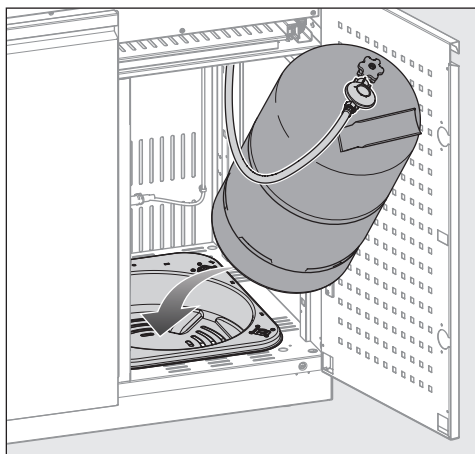
Danger!

Escaping gas can cause a fire or explosion.

Carry out a leak test before using the barbecue.

Inserting the gas bottle

Once the gas bottle has been connected to the gas connection of the barbecue, it must be installed in the base unit.



- Lift the gas bottle and place it in the base of the casing on the gas bottle scales.

Commissioning

Danger!

The gas jets and burner openings can become soiled, e.g. due to spider webs, and lead to uneven gas distribution. Flashback may occur when igniting the burners.

Check the gas jets and burner openings for soiling before each use. If necessary, carry out cleaning before igniting the burners.

Danger!

The gas connection hoses and the gas pressure regulator are safety-relevant components of the gas installation that must be checked regularly. These components must be replaced if this is required by national regulations or if there are porous or defective areas.

Check the gas connection hoses for excessive wear and tear and cracks each time before you use the barbecue.

Replace the gas connection hoses and the gas pressure regulator if damaged or at the latest 10 years after the production date. The production date is indicated on the components.

Cleaning the barbecue for the first time

- Before using for the first time, clean the following parts with a damp cloth:
 - grilling racks
 - warming rack
 - interior of the grill compartment
 - main burners
 - burner guards
 - heat deflectors

- drip trays
- zone dividers

- After cleaning, wipe the surfaces dry using a soft cloth.

Checking for gas leaks

Danger!

Do not use an open flame during the leak test.

Make sure that there are no open flames or sparks in the vicinity during the leak test.

The gas tightness must be checked before igniting the barbecue. This test is used to determine whether there is a gas leak at the connection points of the gas-carrying components.

You must always check for leaks in the following cases:

- after replacing a gas bottle
- each time before using the barbecue

Useful tip: Use a suitable foam-forming leak detector agent as a test fluid.

- Disconnect the barbecue from the power supply.
- Apply the test fluid to the connection between the gas pressure regulator and the gas bottle valve.
- Apply the test fluid to the connection between the gas connection hose and the gas pressure regulator.
- Apply the test fluid to the barbecue's gas connection.
- Open the gas bottle valve.
- Carry out a visual inspection of the gas bottle. If bubbles form on the test fluid, this means that there is a leak. In such cases, close the gas bottle valve immediately.

- Carry out a visual inspection of the barbecue's gas connection. If bubbles form on the test fluid, this means that there is a leak. In such cases, close the gas bottle valve immediately.
- If there is a leak, tighten the corresponding connection and repeat the gas leak test.
- If the leak persists, close the gas bottle valve immediately.
- Have the installation checked by a certified installer.



Danger!

Escaping gas can cause a fire or explosion.

Do not use the barbecue if there is a gas leak.

Requirements for networking

Note the following requirements for networking:

1. A home network is available at the installation site.
Have the Wi-Fi password ready.
2. The Miele App is available on a mobile device.
3. You have a user account in the Miele App.

Performing Scan & Connect

- Scan the QR code.

If you have installed the Miele App and have a user account, you will be taken directly to the networking steps.

If you have not yet installed the Miele App, you will be taken to the Apple App Store® or the Google Play Store™.

- Install the Miele App and set up a user account.
- Scan the QR code again.

The Miele App will guide you through the set-up process.



Calibrating the GasBuddy gas bottle scales

The gas bottle scales must be calibrated so that the fill level of the gas bottle is displayed correctly. Calibration must be carried out every time you insert a new gas bottle.

The Miele App* will guide you through the calibration process. Before calibrating for the first time, you must set the size of your gas bottle.

Calibration must be carried out with the correct size of a fully filled gas bottle. If the measurement is taken with an incorrect gas bottle size or a different fill level, the values displayed will be inaccurate. In such cases, you must perform the calibration again.

- Install a full gas bottle and check the installation for gas leaks.
- Press the  sensor control.

The barbecue display shows "APP". For subsequent steps, follow the descriptions in the Miele App*.

Commissioning

Useful tip: If you want to perform the calibration without the Miele App*, you can also carry out the process via the barbecue's control unit. To do this, you must use a 9 kg gas bottle.

- Install a full 9 kg gas bottle and check the installation for gas leaks.
- Press and hold the  sensor control until "CAL" is displayed.
- Press the  Navigator to confirm the calibration.

The weight of the full gas bottle is measured. Once the measurement is complete, the fill level "100%" is displayed.

- If you want to cancel the entry, press the  sensor control.

The gas bottle scales are calibrated.

Useful tip: If you always use the same gas bottle size, it is not necessary to recalibrate each time using the Miele App*. Instead, you can perform the calibration directly via the barbecue's control unit. In this case, the last gas bottle size setting with which the calibration was carried out via the Miele App* applies.

Using the grill for the first time

When the grill is used for the first time, this causes a smell and possibly also vapour. 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.

Burning off residues

The barbecue can be damaged if you use the ceramic surface burner and the main burners at the same time.

Never use the main burners and the ceramic surface burner at the same time.

Before you start grilling, it is advisable to carry out a burning-in process. This is used to remove any production-related residues. During the burning-in process, the ceramic surface burner and then the main burners are operated one after the other at maximum power level. How to ignite the burners is described in the "Operation" section.

- Remove the grilling racks and the warming rack from the grill compartment when burning off the ceramic surface burner.

When you ignite the ceramic surface burner for the first time, manufacturing residues may escape from the ceramic pores. These manufacturing residues are tiny particles that are not always visible to the naked eye. Particles can occur on the burner itself and underneath the burner in the grill compartment.

- Ignite the ceramic surface burner and leave it on the highest setting for 30 minutes (maximum 40 minutes).
- Extinguish the ceramic surface burner.
- Wait until the ceramic surface burner has cooled down.
- Repeat these steps. No manufacturing residues should be left after the third ignition of the ceramic surface burner at the latest.

- Clean the ceramic surface burner and the grill compartment when they have cooled down completely by carefully removing any remaining manufacturing residues with a dry cleaning cloth.
- Ignite all the main burners and leave them on the highest setting with the barbecue hood closed for at least 30 minutes (maximum 40 minutes).
- Extinguish the main burners.

Operation

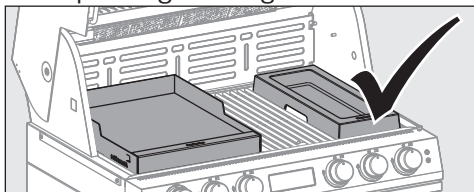
Proper use of accessories

⚠ Danger!

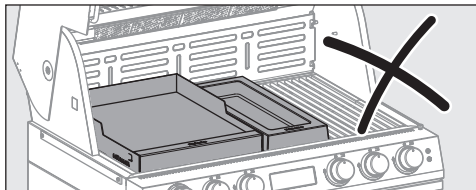
A wide range of accessories for grilling and cooking are available separately for the MasterGrate Cooking System. These accessories can be used in a variety of combinations in the grill compartment. Please note that certain combinations of accessories are not possible. If you use the accessories in this way, the barbecue and the accessories may be damaged. In rare cases, there may be a health hazard due to increased concentrations of pollutants.

The following illustrations show examples of proper and improper use of accessories. It is not important here whether the accessories are made of cast iron or stainless steel. The crucial factors are the size of the accessories and whether or not the grill surface is fully covered. Always use the accessories properly.

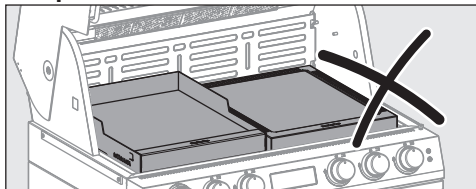
Possible use – 1 x size S accessory, 1 x size XS accessory, with spacing corresponding to one grill zone:



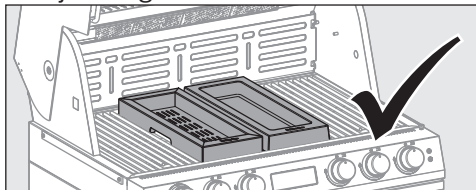
Not possible – 1 x size S accessory, 1 x size XS accessory, in adjacent grill zones:



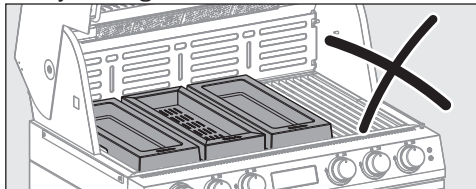
Not possible – 2 x size S accessories:



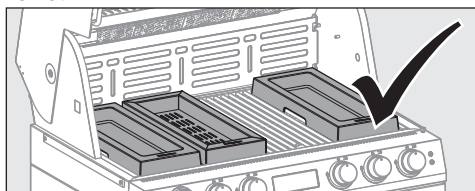
Possible use – 2 x size XS accessories, in adjacent grill zones:



Not possible – 3 x size XS accessories, in adjacent grill zones:



Possible use – 3 x size XS accessories, with spacing corresponding to one grill zone:



Igniting the burners



Danger!

Escaping gas can cause a fire or explosion.

Carry out a leak test before using the barbecue.



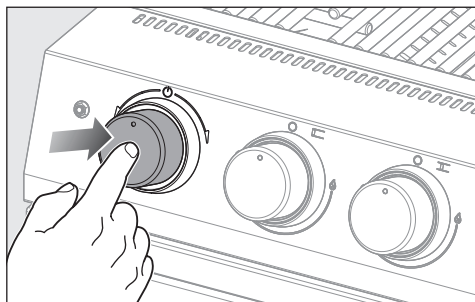
Danger!

Igniting the burners with the barbecue hood closed can cause an explosive flame or risk of fire.

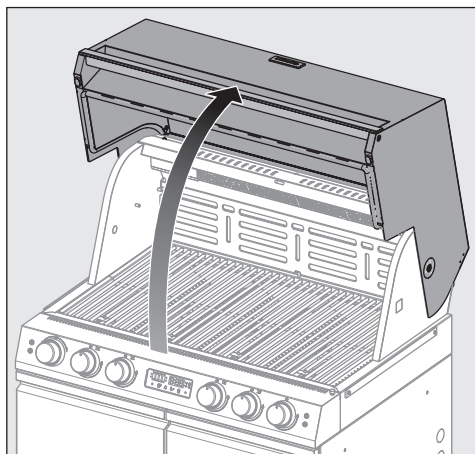
Open the barbecue hood before igniting the burners.

The barbecue can be damaged if you use the ceramic surface burner and the main burners at the same time. Never use the main burners and the ceramic surface burner at the same time.

- Connect the barbecue to the power supply.

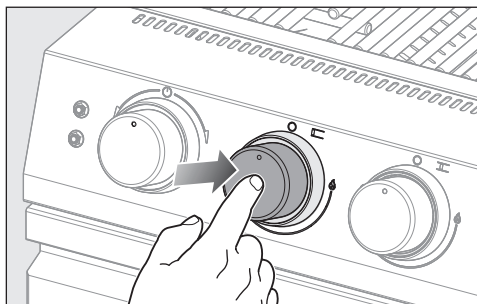


- Press and hold the  Navigator to switch on the barbecue.

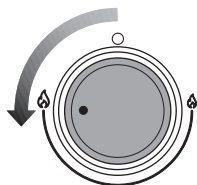


- Open the barbecue hood.
- Make sure that the burner rotary controls are in the  position.
- Open the gas supply.

Operation



- Press and hold the burner rotary control.



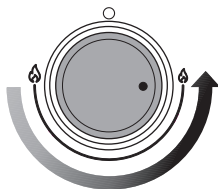
- Turn the burner rotary control anti-clockwise from the starting position ○ to position 🔥 (strongest flame). The ignition electrode will “click” and ignite the gas.

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

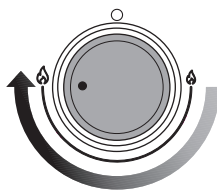
As soon as a flame is visible and the status indicator on the rotary control lights up yellow, you can release the rotary control.

Useful tip: The display continues to show the temperature of the previously set grill zone. If you want to display the temperature of the grill zone of the lit burner, you must use the ⏸ Navigator to select the corresponding grill zone.

Adjusting the burners

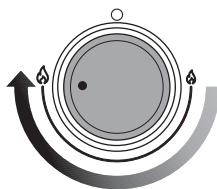


- Turn the burner rotary control anti-clockwise to reduce the burner output. The lowest setting is reached at position 🔥 (weakest flame).



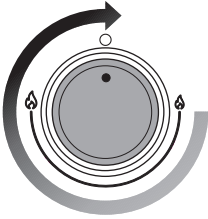
- Turn the burner rotary control clockwise to increase the burner output. The highest setting is reached at position 🔥 (strongest flame).

Extinguishing the burners



- Turn the burner rotary control clockwise to position 🔥 (strongest flame).
- Press and hold the burner rotary control.

You may hear the ignition electrodes clicking. This is normal and does not indicate a fault.



- Turn the burner rotary control clockwise to position ○.

The status indicator for the rotary control goes out and lights up white shortly afterwards. The burner is now extinguished.

Displaying the gas bottle fill level

You can display the current fill level of the gas bottle at any time.

- Press the  sensor control.

The gas bottle fill level is displayed.

- Press the  sensor control again to return to the previous view.

Using the timer

You can use the timer  to monitor processes such as cooking processes. The minimum timer duration that can be set is 1 minute. The maximum duration that can be set is 24 hours.

Setting the timer

Example: You want to grill a steak and set a timer for 4 minutes.

- Press the  sensor control.
- Set the timer. Turn the  Navigator clockwise to increase the value. Turn the  Navigator anti-clockwise to decrease the value.
- If you want to cancel the entry, press the  sensor control.
- Press the  Navigator to confirm the value.

The timer starts. Once the time has elapsed, a signal sounds.

Acknowledging the timer

Once the timer has elapsed, it must be acknowledged.

- Press the  Navigator or the  sensor control.

The timer is acknowledged.

Displaying the timer

- Press the  sensor control.

The timer is displayed.

Changing the timer

Example: During grilling, you notice that a steak needs a little more time and you want to extend the set time.

- Press the  sensor control and hold it briefly until the timer's time display flashes.
- Set the timer. Turn the  Navigator clockwise to increase the value. Turn the  Navigator anti-clockwise to decrease the value.
- If you want to cancel the entry, press the  sensor control.
- Press the  Navigator to confirm the value.

The new timer starts.

Operation

Deleting the timer

- Press and hold the  sensor control for approx. 3 seconds.

A signal sounds. The timer will be deleted.

Using the food probe



Risk of injury caused by hot surfaces.

You could burn yourself on the food probe.

Put on barbecue gloves when using the food probe.

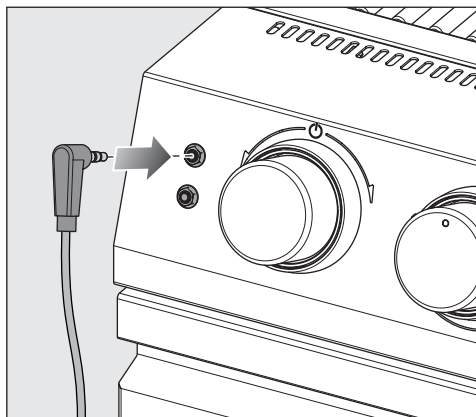
Food probes measure the core temperature of the barbecue food and transmit the values to both the display and the Miele App*. Your barbecue has connections for up to 4 food probes.

Connecting a food probe

- Open the barbecue hood.
- Insert the metal tip of the probe in the food up to the core. The metal tip should not touch any bone or be inserted in areas with a lot of fat.

Useful tip: If you are cooking several pieces of meat at the same time, you can use up to 4 food probes at the same time.

- Place the food on a grilling rack in the grill compartment.
- Remove the protective cap from the socket you wish to use.



- Insert the plug of the food probe in one of the 4 sockets. Use sockets 1 or 2 for grill zones 1 to 2 and sockets 3 or 4 for grill zones 3 to 4. Make sure that the cord is not positioned in front of or above direct heat.

A signal sounds and the current temperature of the food probe is displayed.

- Connect additional food probes if required.

Selecting a food probe

If more than one food probe is connected, you must select a probe before you can make settings.

- Turn the  Navigator in any direction to select a food probe. If you turn the  Navigator clockwise, grill zones 1 to 4 appear in the display first. The connected food probes are then shown in the display. The more food probes are connected, the more can be selected.

Food probe symbols

- 
 - Food probe 1 is selected
- 
 - Food probe 2 is selected
- 
 - Food probe 3 is selected
- 
 - Food probe 4 is selected

Setting the target temperature

- Press the  sensor control.
- If several food probes are connected, turn the  Navigator in any direction to select a probe.
- Press the  Navigator.
- Set the target temperature. Turn the  Navigator clockwise to increase the value. Turn the  Navigator anti-clockwise to decrease the value.
- If you want to cancel the entry, press the  sensor control.
- Press the  Navigator.

The target temperature has now been set. A signal will sound when the target temperature is reached.

Acknowledging the target temperature

When the target temperature is reached, it must be acknowledged.

- Press the  Navigator or the  sensor control.

The target temperature has now been acknowledged.

Displaying the target temperature

- Press the  sensor control.

The target temperature will be displayed.

Changing the target temperature

- Press and hold the  sensor control until the temperature display flashes.
- Set the target temperature. Turn the  Navigator clockwise to increase the value. Turn the  Navigator anti-clockwise to decrease the value.
- If you want to cancel the entry, press the  sensor control.
- Press the  Navigator to confirm the value.

The target temperature has been changed.

Deleting the target temperature

- Press and hold the  sensor control for approx. 3 seconds.

A signal sounds. The target temperature will be deleted.

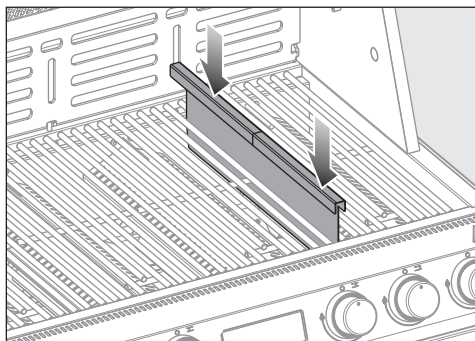
Using the zone dividers

If you want to use the zone dividers in combination with accessories for the MasterGrate Cooking System in the grill compartment, please note that not every accessory is suitable for this.

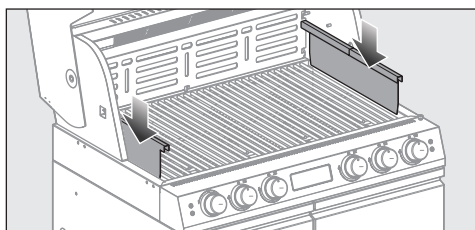
Before commissioning the barbecue, read the operating instructions for the accessories and note all the warnings listed there.

With the zone dividers, you can create different variants of grill zones that are shielded from radiant heat.

Operation



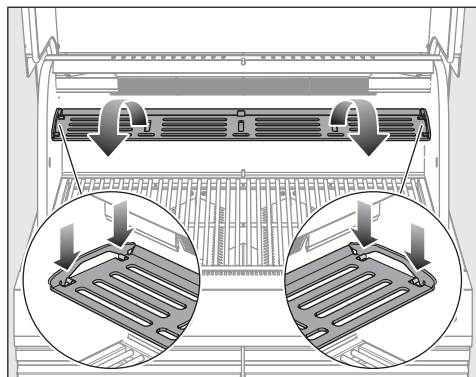
- Insert a zone divider between two grilling racks. Move the grilling racks to the side if necessary to create sufficient space for the zone divider.
- If a single zone divider is used, it can be inserted between the grill zones.
- When using two zone dividers, these can be used to separate grill zones on both sides.



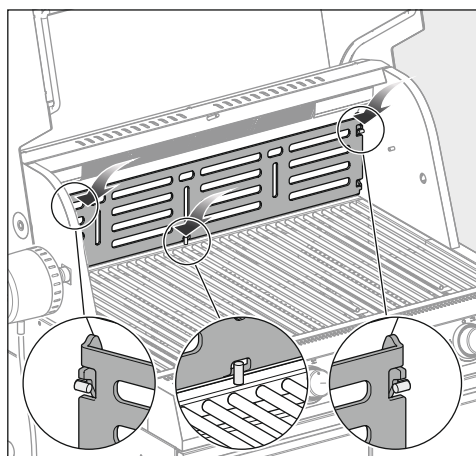
- If you are not using the zone dividers, insert the zone dividers at the far right and left ends of the grill compartment.

Using the warming rack

The warming rack can be mounted in 2 positions in the grill compartment. In a horizontal position, it can be used as a shelf for placing food. It can be stored in a vertical position when not in use. You can also attach original Miele accessories to the warming rack in this position.



- If you want to install the warming rack horizontally, place it on the 4 retaining pins.



- If you want to install the warming rack vertically, fold the warming rack back and place it behind the 3 retaining pins on the rear panel.

Useful tip: For safe and convenient removal and insertion of the warming rack, we recommend using the optionally available MultiHero universal handle.

Installing a RemoteUpdate

The RemoteUpdate function is used for updating the software in your barbecue. If you do not install a RemoteUpdate, you can continue to use your barbecue in the usual way. However, Miele recommends installing RemoteUpdates.

If the display shows “UP” after switching on the barbecue, a RemoteUpdate can be carried out.

- Press the  Navigator.



The RemoteUpdate is carried out. The RemoteUpdate progress is shown by vertical bars in the display. As soon as 6 bars are displayed, the RemoteUpdate is complete. The barbecue is then switched off and on again automatically.

- If you want to cancel the entry, press and hold the  Navigator.

Resetting the barbecue to factory default settings

Make sure that the barbecue is switched off.

- Press and hold the  Navigator for approx. 6 seconds until the message “rES” appears in the display.
- Press the  Navigator.

A signal sounds. The barbecue is then switched off and on again automatically. The barbecue has been reset to the factory default settings.

- If you want to cancel the entry, press and hold the  Navigator.

Good to know

Tips for grilling

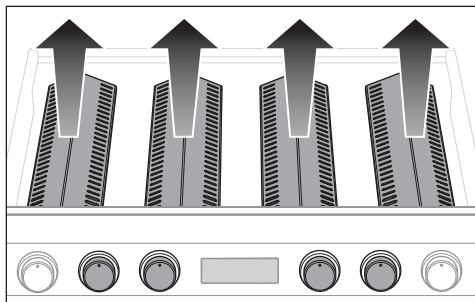
- Organise the area around the barbecue with useful items such as forks, barbecue tongs, barbecue gloves, sauces and spices so that you can stay close to the barbecue while cooking.

Useful tip: Use the hook included with the appliance to keep accessories handy.

- Salt meat approx. 12–24 hours before grilling, but not immediately before, otherwise it will become dry.
- We recommend marinating barbecue food every so often. This will improve the flavour of the food.
- Brush a little oil on non-marinated food before grilling it. Only use oil that can be heated to a high temperature.
- If you are using sweet or thick sauces, you should apply them in the last 2–4 minutes of grilling to avoid burning.
- Bring meat to room temperature before grilling. Trim excess fat to minimise flames caused by dripping fat.
- Pat down wet food items with paper towel to prevent splatters during grilling.
- Pre-heat your barbecue to the desired temperature with the barbecue hood closed.
- Use food probes for optimum results.

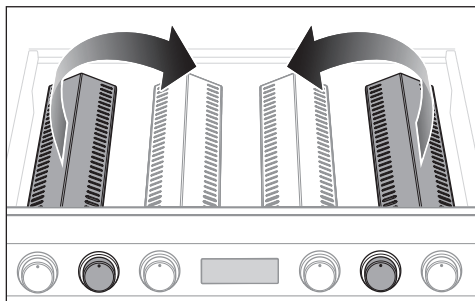
Operation

Direct grilling



With the direct grilling method, the food is grilled on the grilling rack directly over the flame. Direct grilling is the most popular method for steaks, chops, fish, burgers and vegetables.

Indirect grilling



With indirect grilling, the food is cooked by the hot air circulating around it. This grilling method is ideal for grilling or smoking large pieces of meat such as roasts or for thin items of food that would dry out or burn over direct heat.

Grilling temperatures

The temperatures specified in the table are guidelines only and may vary.

Food	Type	Target temperature ¹		Temperature
Beef	Steak	54–58 °C	Medium-rare	200–450 °C
		59–63 °C	Medium	
		64–68 °C	Medium well-done	
		69 °C or higher	Well-done	
	Burger patty	47–54 °C	Medium-rare	200–450 °C
		56–60 °C	Medium	
		66 °C or higher	Well-done	
Pork	Chop	57–66 °C ²		200–450 °C
	Ribs	65–85 °C		110–130 °C
Poultry	Chicken breast	70–75 °C ³		160–300 °C
	Chicken thigh	80–85 °C		180–300 °C
Fish and seafood	Salmon fillet	43 °C	Tender and translucent	120–160 °C
		50–55 °C	Slightly translucent core, flaky	
		60 °C or higher	Cooked through	
	King prawns	58–63 °C		160–300 °C

¹ When using a food probe

² The indicated core temperatures support perfect grilling results. For safe preparation, some institutions recommend a core temperature of 63 °C.

³ The indicated core temperatures support perfect grilling results. For safe preparation, some institutions recommend a core temperature of 75 °C.

Cleaning and care



Risk of burning due to hot surfaces.

Once you have finished grilling, the barbecue will be hot.

Allow the barbecue to cool down before cleaning it.

Various substances can attack the surface and lead to material damage.

Potentially harmful substances include: unsuitable cleaning agents, oils and fats, alcohol and other beverage residues, animal residues, resins, acids and other chemicals.

Always remove soiling immediately.

Only use suitable, mild cleaning agents for cleaning.

Regular, proper cleaning plays a key role in maintaining functionality and a good visual appearance.

Powder-coated surfaces could be discoloured or damaged if unsuitable cleaning agents are used. The surfaces are susceptible to scratching.

Clean powder-coated surfaces with a soft sponge cloth, lukewarm water and a little washing-up liquid.

Never use abrasive sponges or cleaning agents.

The following surfaces of the barbecue are powder-coated:

- barbecue hood
- base unit, including doors and drawers

The ceramic surface burner may be damaged by manual cleaning.

Do not clean the ceramic surface burner manually.

Carry out pyrolytic cleaning to clean the ceramic surface burner.

Incorrect cleaning may destroy the display glass.

Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the display.

When a rotary control is pressed down, a spark is generated on the ignition electrode. Do not press down the rotary control while you are cleaning or touching the area around the ignition electrode.

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
- hard, abrasive brushes
- abrasive sponges
- abrasive cleaning cloths
- dirt eraser sponges

Overview of cleaning and service intervals

Recommended cleaning or service interval	What do I have to clean/service?
Before use	Check the main burner and ceramic surface burner openings and clean if necessary
	Check for gas leaks
After use	Clean the grill compartment
	Clean the grilling racks
	Clean the drip trays
	Cover the barbecue with WeatherShield after cooling down
As required	Clean the main burners
	Use pyrolytic cleaning to clean the ceramic surface burner
	Clean the burner guards
	Clean the heat deflectors
	Use pyrolytic cleaning to clean the grill compartment
	Clean the display and brightness sensor
	Clean the lighting
	Remove any soiling from ventilation openings
	Clean the food probe
	Clean the rotary controls
In the event of damage or expiry date reached	Replace the gas connection hose
	Replace the gas bottle
In the event of damage or at the latest 10 years after production date	Replace the gas pressure regulator
	Replace the gas connection hose

Cleaning and care

Cleaning parts in the dishwasher

The following parts are **suitable** for cleaning in the dishwasher:

- grilling racks
- drip trays

Cleaning parts by hand

Some parts are **not** suitable for cleaning in the dishwasher.

These parts should only be cleaned by hand.

- main burners
- rotary controls
- warming rack
- zone dividers
- burner guards
- heat deflectors

Removing normal soiling

- Remove normal soiling immediately with warm water, washing-up liquid and a soft sponge cloth.
- Remove any cleaning agent residues thoroughly with clean water.
- After cleaning, wipe the surfaces dry using a soft cloth.

Removing stubborn soiling

Residues can leave lasting discolouration or matt patches on surfaces. These stains will not affect the functional characteristics of the surface finish.

Do not use force to remove the stains. Clean only as described in these instructions.

- Moisten stubborn soiling with a solution of hot water and washing-up liquid and leave to soak for a few minutes.
- Remove the soiling with warm water and a soft sponge cloth.
- Remove any cleaning agent residues immediately and thoroughly with clean water.
- After cleaning, wipe the surfaces dry using a soft cloth.

Using barbecue cleaner

- Very stubborn soiling can be cleaned using the Miele barbecue cleaner. This cleaner must only be applied to cold stainless steel surfaces.
- Leave the barbecue cleaner to work according to the instructions on the packaging.
- Remove the soiling with warm water and a soft sponge cloth.
- Remove any cleaning agent residues immediately and thoroughly with clean water.
- Dry all surfaces with a soft cloth.

Carrying out pyrolytic cleaning

During pyrolytic cleaning, the grill compartment is heated to very high temperatures. Any residual soiling is burnt off and turned to ash by the high temperatures.

2 pyrolytic cleaning processes can be carried out:

- pyrolytic cleaning for the ceramic surface burner
- pyrolytic cleaning for the grill compartment

At the end of the pyrolytic cleaning process, any pyrolytic residues such as ash, which are formed depending on the grill compartment's degree of soiling, can be easily wiped away.

The barbecue can be damaged if you use the ceramic surface burner and the main burners at the same time. Never carry out pyrolytic cleaning on the ceramic surface burner and the grill compartment at the same time.

Coarse soiling in the grill compartment can cause thick smoke to develop. Burnt-on residues can leave lasting discolouration or matt patches on surfaces. Remove coarse soiling from the grill compartment before running pyrolytic cleaning.

Using pyrolytic cleaning to clean the ceramic surface burner

- Operate the ceramic surface burner at the highest setting for at least 20 minutes (maximum 30 minutes).

Using pyrolytic cleaning to clean the grill compartment

- Operate all 4 main burners at the highest setting for at least 20 minutes (maximum 30 minutes).



Risk of injury caused by hot surfaces.

At the end of pyrolytic cleaning, the barbecue will still be very hot. There is a risk of burning yourself on the hot grill compartment or accessories. Allow the barbecue temperature to drop to a safe level before removing any pyrolytic residues.

- Clean the grill compartment and accessories to remove any pyrolytic residues (e.g. ash) that can build up depending on the degree of soiling in the grill compartment.

Most residues can be removed with warm water, a little washing-up liquid and a clean sponge cloth or a clean, damp microfibre cloth.

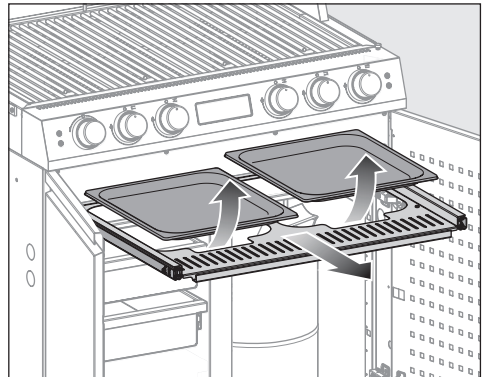
Cleaning the grill compartment

- Clean the grill compartment with a sponge cloth, a little washing-up liquid and warm water.
- Dry all surfaces with a soft cloth.

Cleaning the grilling racks

- Clean the grilling racks with a sponge cloth, a little washing-up liquid and warm water.
- Dry all surfaces with a soft cloth.

Cleaning the drip trays



- Open the drip tray drawer slowly and carefully. Make sure that no grease spills over the edge of the drip trays.
- Remove the drip trays one at a time.
- Empty the drip trays.

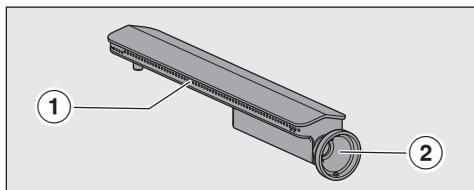
Cleaning and care

- Clean the drip trays with a sponge cloth, a little washing-up liquid and warm water.
- Dry all surfaces with a soft cloth.

Cleaning the temperature sensor of the grill zones and grill compartment

- Only clean the temperature sensors with a damp cloth. Take care not to bend the temperature sensors.
- Dry all surfaces with a soft cloth.

Cleaning the main burners



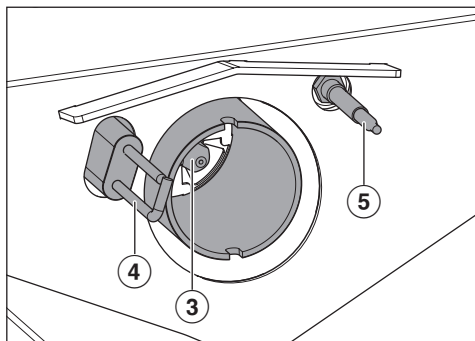
- Clean the main burner with a sponge cloth, a little washing-up liquid and warm water.
- Clean all flame openings ① in turn with a suitable brush.



Danger of explosion.

Blocked flame openings can cause a dangerous build-up of gas which could ignite and cause an explosion. This can lead to damage and injury. Ensure the flame openings are kept clean at all times.

- Clean the burner inlet area ② with a soft cleaning cloth. Remove all possible blockages, such as cobwebs.



- Clean the gas jet ③, the ignition electrode ④ and the flame monitoring device ⑤ with a soft cleaning cloth. Remove all possible blockages, such as cobwebs.

The ignition electrode must not get wet, otherwise it will not spark.

- Finally, dry everything thoroughly with a clean cloth. Make sure that the flame openings are completely dry.
- Clean the other main burners in the same way.

Cleaning the burner guards

- Clean the burner guards with a sponge cloth, a little washing-up liquid and warm water.
- Dry all surfaces with a soft cloth.

Cleaning the heat deflectors

- Clean the heat deflectors with a sponge cloth, a little washing-up liquid and warm water.
- Dry all surfaces with a soft cloth.

Cleaning the display and brightness sensor

- Clean the display and the brightness sensor with a damp cleaning cloth or a suitable cleaning agent designed for use on glass.
- Dry all surfaces with a soft cloth.

Cleaning the lighting

- Clean the lighting glass with a damp cleaning cloth or a suitable cleaning agent designed for use on glass.
- Dry all surfaces with a soft cloth.

Cleaning the food probe

- Clean the food probe with a damp cloth only.
- Dry all surfaces with a soft cloth.

Cleaning the rotary controls

- Clean the rotary controls with a sponge cloth, a little washing-up liquid and warm water.
- Dry all surfaces with a soft cloth.

Replacing the gas connection hose

- Replace the gas connection hose if this is required by national regulations and/or their applicability, if there are porous or defective areas or 10 years after the production date at the latest.

Problem solving guide

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 Miele Customer Service.

You can find information on how to remedy faults yourself 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	Possible cause and remedy
F40, F41, F44, F45, F981, F982, F2085	There is an internal fault. ■ Switch off the barbecue using the  Navigator. Wait for approximately 2 minutes before switching the appliance back on again.
F8202	There is a fault affecting the temperature sensor of grill zone 1. ■ Call Customer Service.
F8203	There is a fault affecting the temperature sensor of grill zone 2. ■ Call Customer Service.
F8204	There is a fault affecting the temperature sensor of grill zone 3. ■ Call Customer Service.
F8205	There is a fault affecting the temperature sensor of grill zone 4. ■ Call Customer Service.
F8206	The temperature of grill zone 1 is outside the regular measuring range. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set the grill zone burner to a lower power level.
F8207	The temperature of grill zone 2 is outside the regular measuring range. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set the grill zone burner to a lower power level.

Problem solving guide

Problem	Possible cause and remedy
F8208	The temperature of grill zone 3 is outside the regular measuring range. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set the grill zone burner to a lower power level.
F8209	The temperature of grill zone 4 is outside the regular measuring range. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set the grill zone burner to a lower power level.
F8210	There is a short circuit on food probe 1. ■ Pull the food probe plug out of the socket. ■ Switch off the barbecue using the ⏻ Navigator. Wait for approximately 2 minutes before switching the appliance back on again.
F8211	There is a short circuit on food probe 2. ■ Pull the food probe plug out of the socket. ■ Switch off the barbecue using the ⏻ Navigator. Wait for approximately 2 minutes before switching the appliance back on again.
F8212	There is a short circuit on food probe 3. ■ Pull the food probe plug out of the socket. ■ Switch off the barbecue using the ⏻ Navigator. Wait for approximately 2 minutes before switching the appliance back on again.
F8213	There is a short circuit on food probe 4. ■ Pull the food probe plug out of the socket. ■ Switch off the barbecue using the ⏻ Navigator. Wait for approximately 2 minutes before switching the appliance back on again.
F8214	The temperature of food probe 1 is outside the regular measuring range. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set one or more burners to a lower power level.

Problem solving guide

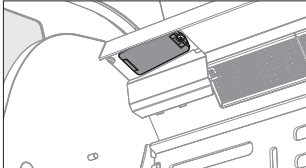
Problem	Possible cause and remedy
F8215	The temperature of food probe 2 is outside the regular measuring range. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set one or more burners to a lower power level.
F8216	The temperature of food probe 3 is outside the regular measuring range. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set one or more burners to a lower power level.
F8217	The temperature of food probe 4 is outside the regular measuring range. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set one or more burners to a lower power level.
F8218	There is a fault with the temperature sensor in the grill compartment. ■ Call Customer Service.
F8219	The temperature of the grill compartment is outside the regular measuring range. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set the grill zone burner to a lower power level.
F8220	The gas supply is blocked. ■ Check the gas-carrying components.
F8221	There is a fault with the brightness sensor. ■ Call Customer Service.
F8227	There is a fault with the sensor controls. ■ Clean the sensor control area if it is soiled.
F8228	The gas bottle fill level is not permitted. ■ Change the fill level of the gas bottle to a permissible value.
F8229	The maximum permissible weight of the gas scales has been exceeded. ■ Change the gas bottle. ■ Check the setting for the gas bottle size in the Miele App*.

Problem solving guide

Problem	Possible cause and remedy
HOT	The temperature at one or more temperature sensors is more than 600 °C. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set one or more burners to a lower power level. ■ Never use the main burners and the ceramic surface burner at the same time.
HOT A signal sounds.	The temperature at one or more temperature sensors is more than 375 °C for a period of more than 40 minutes. ■ Open the barbecue hood for a short time to allow heat to escape. ■ Set one or more burners to a lower power level. ■ Never leave the barbecue unattended while it is being used.
A signal sounds and the  sensor control flashes.	The gas bottle fill level is low. ■ Top up the gas bottle or replace the gas bottle.
After pressing the  sensor control, the display shows "--".	There is no gas bottle present. ■ Install a gas bottle.
After pressing the  sensor control, the display shows "APP".	The gas bottle scales are not calibrated. ■ Calibrate the gas bottle scales in the Miele App*.
After connecting a food probe, the display shows "---°C".	The food probe is defective. ■ Replace the food probe.

Problem solving guide

Unexpected barbecue behaviour

Problem	Possible cause and remedy
The interior lighting does not switch on. 	The halogen lamp is faulty.  Risk of injury caused by hot surfaces. The barbecue gets hot during operation. There is a risk of burning yourself on the burners, grill compartment or accessories. Allow the burners, grill compartment and accessories to cool down. The lamp cover may be damaged if it falls down. Hold the lamp cover securely when removing it so that it does not fall down. Place a cloth or similar item over the grilling rack to protect it. ■ Disconnect the barbecue from the electricity supply. Switch off at the wall and withdraw the mains plug from the socket, or switch off at the mains circuit breaker. ■ Pry the lamp cover out of the holder using a suitable tool, such as a flat-blade screwdriver. ■ Remove the lamp cover. ■ Do not touch the halogen lamp with your bare fingers. Please follow the manufacturer's instructions. Pull the halogen lamp out. ■ Replace the halogen lamp. ■ Insert the lamp cover in the holder.
During operation, an unusually high amount of steam leaks out or steam leaks out from different places to usual.	The barbecue hood is not closed properly. ■ Close the barbecue hood. The barbecue hood seal is damaged, e.g. cracked, or the barbecue hood seal is not inserted correctly. ■ Call Miele Customer Service.
The barbecue has switched itself off.	To save power, the barbecue turns off automatically if a button is not pressed within 20 minutes of the barbecue being switched on. ■ Switch the barbecue back on.

Problem solving guide

Problem	Possible cause and remedy
The barbecue cannot be switched on.	The mains plug is not plugged in. ■ Check whether the mains plug is plugged into the power supply unit and socket.
	There is no power to the barbecue. ■ Check if the circuit breaker has tripped. Contact a qualified electrician or Miele Customer Service (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Disconnect the barbecue from the electricity supply for approx. 1 minute: – Switch off the relevant circuit breaker. – Switch off the residual current device. ■ If, after switching the circuit breaker or residual current device back on, the barbecue will still not switch on, contact a qualified electrician or Miele Customer Service.
There is a strange smell or vapours when the barbecue is being used for the first time.	The metal components have a protective coating. When the barbecue is used for the first time, this causes a smell and possibly also vapour. 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.
The burner does not ignite when the grill is being used for the first time or after it has been out of use for a longer period.	The gas supply is not open. ■ Open the gas supply.
	There may be air in the gas hose. ■ Try to light the burner again, making several attempts if necessary. Observe the information under “Igniting the burner”.
	The gas supply is depleted. ■ Replace the gas bottle or have it refilled.
	There may be a gas leak. ■ Close the gas supply immediately. ■ Carry out a leak test (see “Checking for gas leaks”).
	There is a fault. ■ Call Customer Service.

Problem solving guide

Problem	Possible cause and remedy
The burner does not light after several attempts.	There may be a gas leak. ■ Close the gas supply immediately. ■ Carry out a leak test (see “Checking for gas leaks”).
	The burner is not inserted correctly. ■ Insert the burner correctly.
	The gas supply is not open. ■ Open the gas supply.
	The burner is wet and/or dirty. ■ Clean and dry the burner.
	The flame openings are blocked and/or wet. ■ Clean and dry the flame openings.
	The gas supply is depleted. ■ Replace the gas bottle or have it refilled.
	There is a fault. ■ Call Customer Service.
The electric ignition on the burner does not spark.	The ignition electrode or the burner is soiled. ■ Remove any soiling.
	The mains circuit breaker has tripped. ■ Contact a qualified electrician or Miele Customer Service if necessary.
The gas flame goes out after being lit.	The burner is not inserted correctly. ■ Insert the burner correctly.
	There is soiling on the flame monitoring device. ■ Remove any soiling.
	The gas supply is depleted. ■ Replace the gas bottle or have it refilled.
The flame suddenly looks different.	The burner is not inserted correctly. ■ Insert the burner correctly.
	The gas jet or burner openings are soiled. ■ Remove any soiling.

Problem solving guide

Problem	Possible cause and remedy
The gas flame goes out during operation.	There is soiling on the flame monitoring device. ■ Remove any soiling.
	The gas supply is depleted. ■ Replace the gas bottle or have it refilled.
	The weather conditions are poor. ■ Make sure you have sufficient wind protection, for example. ■ Reignite the burner. ■ If the gas flame goes out repeatedly, set the burner to a higher power level.

Service

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

Contact in case of fault

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

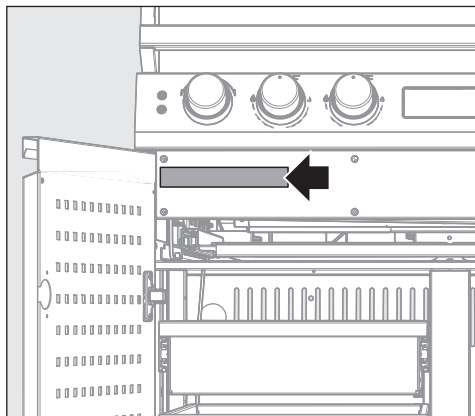
You can book a Miele Customer Service call-out online at www.miele.com.au/service or www.miele.co.nz/service.

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

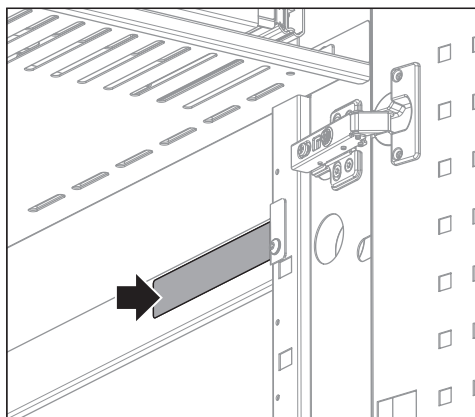
Please quote the model identifier and serial number of your appliance (SN) when contacting Customer Service. This information can be found on the data plate.

Data plate

The barbecue data plate is located on the left-hand side of the front frame when the door is open.



The base unit data plate is located on the right-hand side of the mounting rail when the door is open.



The data plate of the barbecue/base unit states the model identifier, the serial number as well as connection data (mains voltage, frequency and maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Warranty

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

For further information, please refer to your warranty booklet.

Copyright and licences for the communication module

For the purpose of operating and controlling the communication module, Miele uses proprietary or third-party software that is not covered by open source licensing terms. These items of software/software components are protected by copyright. The copyright powers of Miele and third parties must be respected.

In addition, the communication module contains software components which are distributed under open source licensing terms. The open source components contained in the appliance along with the corresponding copyright notices, copies of the licensing terms valid at the time, and any further information can be accessed locally via IP using a web browser (*<http://<IP address>/Licenses>*), where <IP address> is the IP address of the appliance. The liability and warranty arrangements for the open source licences displayed in this location only apply in relation to the respective rights holders.

Technical data

Supply voltage	220–240 V
Frequency	50 Hz
Length of power supply cord	1.8 m
Electrical power rating, barbecue	30 W
Bluetooth frequency band	2.40–2.4835 GHz
Maximum transmission power	<10 mW
Wi-Fi frequency band	2.40–2.4835 GHz
Maximum transmission power	<100 mW
Electricity consumption in standby mode	0.05 W
Maximum gas consumption, total	73 MJ/h
Maximum gas consumption, main burners	4 x 14 MJ/h
Maximum gas consumption, ceramic surface burner	1 x 17 MJ/h
Gas type	Universal LPG
Number of main burners	4
Number of ceramic surface burners	1
Jet opening diameter, main burners	1.05 mm
Jet opening diameter, ceramic surface burner	1.20 mm
Gas pressure regulator, outlet pressure	2.75 kPa
Gas connection hose, length	700 mm
Gas connection hose, diameter	8.0 mm
Food probe, temperature measuring range	0–260 °C
Food probe, length of temperature sensor	100 mm
Food probe, cord length	730 mm
Food probe, connection	3.5 mm jack plug, 3-pin
Minimum ambient temperature	-20 °C
Maximum ambient temperature	+45 °C
Minimum storage temperature	-40 °C
Maximum storage temperature	+65.5 °C
Test certifications awarded	See data plate

Technical data

Weight, total	121 kg (with shelf) 132 kg (with drawers)
Drawer width*	328 mm
Drawer depth*	480 mm
Drawer height	95 mm
Shelf width*	355 mm
Shelf depth*	439 mm
Shelf height	21 mm
Grill surface	760 x 450 mm

* Usable interior surface

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