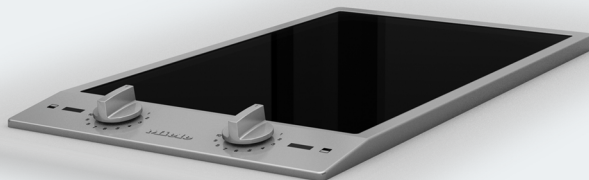


## Operating and installation instructions ProLine induction hob



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

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## Warning and Safety instructions

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

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

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the ProLine element (induction hob) as well as the warning and safety notes.

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

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

### Correct application

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

# Warning and Safety instructions

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## Safety with children

- ▶ Children under 8 years of age must be kept away from the ProLine element (induction hob) unless they are constantly supervised.
- ▶ Children over 8 years of age may use the ProLine element (induction hob) unsupervised if they have been shown how to use the ProLine element (induction hob) in a safe way. Children must be able to recognise and understand the dangers of misuse.
- ▶ Children must not be allowed to clean the ProLine element (induction hob) unsupervised.
- ▶ Children should be supervised in the vicinity of the ProLine element (induction hob). Never allow children to play with the ProLine element (induction hob).
- ▶ The ProLine element (induction hob) gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the ProLine element (induction hob) until it has cooled down and there is no risk of burning.
- ▶ Risk of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the ProLine element (induction hob). Otherwise, they could be tempted to climb onto the ProLine element (induction hob).
- ▶ Risk of burning and scalding. Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.
- ▶ Activate the system lock to ensure that children cannot switch the ProLine element (induction hob) on unsupervised.

## Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ Damage to the ProLine element (induction hob) can compromise your safety. Check the ProLine element (induction hob) for visible signs of damage. Do not use the ProLine element (induction hob) if it is damaged.

▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.

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

▶ The electrical safety of this ProLine element (induction hob) can only be guaranteed when correctly earthed. It is essential that this basic safety requirement is fulfilled. If in doubt, the electrical installation should be checked by a qualified electrician.

▶ The connection data (voltage and frequency) on the data plate of the ProLine element (induction hob) must match the mains electricity supply in order to avoid the risk of damage to the ProLine element (induction hob).

Compare this data before connecting the appliance. 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). Therefore, do not connect the ProLine element (induction hob) to the mains electricity supply.

▶ For safety reasons, this ProLine element (induction hob) may only be used after it has been built in.

▶ This ProLine element (induction hob) must not be installed and operated in mobile installations (e.g. on a ship).

## Warning and Safety instructions

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- ▶ Any contact with live connections or tampering with the electrical or mechanical components of the ProLine element (induction hob) will endanger your safety and may lead to the appliance malfunctioning.  
Do not attempt to open the casing of the ProLine element (induction hob) under any circumstances.
- ▶ The manufacturer's warranty will be invalidated if the ProLine element (induction hob) is not repaired by a Miele approved service technician.
- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ The ProLine element (induction hob) is not intended for use with an external timer switch or a remote control system.
- ▶ The ProLine element (induction hob) must be connected to the electricity supply by a qualified electrician (see "Installation – Electrical connection").
- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified electrician (see "Installation – Electrical connection").



## Warning and Safety instructions

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▶ During installation, maintenance and repair work, the ProLine element (induction hob) must be completely disconnected from the electricity supply. It is only completely isolated from the electricity supply when:

- The mains fuse has been disconnected or
- The screw-out fuses have been fully unscrewed or
- The plug (if present) is removed from the socket. To do this, pull the plug and not the mains connection cable.

▶ Risk of electric shock.

Do not use the ProLine element (induction hob) if it is damaged or if it suffers damage during use. Switch it off immediately. Disconnect the ProLine element (induction hob) from the mains. Contact the Customer Service Department.

▶ If the ProLine element (induction hob) is installed behind a furniture front (such as a door), do not close the door while the ProLine element (induction hob) is in use. Heat and moisture can build up behind the furniture front when closed. This can result in damage to the ProLine element (induction hob), the housing unit and the floor. Do not close the furniture front until the residual heat indicators have gone out.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

# Warning and Safety instructions

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## Correct use

- ▶ The ProLine element (induction hob) gets hot when in use and remains hot for quite a while after being switched off. There is a risk of burning until the residual heat indicators go out.
- ▶ Oils and fats can ignite if allowed to overheat. Never leave the ProLine element (induction hob) unattended when cooking with oil or fat. Never attempt to put out oil or fat fires with water. Switch the ProLine element (induction hob) off.  
Extinguish the flames carefully with a lid or fire blanket.
- ▶ Do not leave the ProLine element (induction hob) unattended whilst it is being used. It should be continually monitored whilst boiling and flash frying.
- ▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the ProLine element (induction hob). Cutlery inserts must be heat-resistant.
- ▶ Do not heat an empty pan.
- ▶ Preserving and reheating food in sealed tins will result in an increase in pressure, which can cause them to explode. Do not use the ProLine element (induction hob) for preserving or reheating food in tins.
- ▶ If the ProLine element (induction hob) is covered, there is a risk that the material of the cover will ignite, explode or melt if the appliance is still hot or if it is switched on inadvertently. Never cover the ProLine element (induction hob) with a cover, cloth or protective foil.
- ▶ When the ProLine element (induction hob) is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the ProLine element (induction hob) heating up. Other materials can melt or catch fire. Do not use the ProLine element (induction hob) as a resting place for anything. Switch the ProLine element (induction hob) off after use.
- ▶ You could burn yourself on the hot ProLine element (induction hob). Protect your hands with heat-resistant pot holders or gloves when using the ProLine element (induction hob). Do not let them get wet or damp. Heat transfers through damp and wet material more quickly with the risk of scalding or burning yourself.

## Warning and Safety instructions

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- ▶ When using an electrical appliance (e.g. a hand mixer) near the ProLine element (induction hob), make sure that the mains connection cable does not come into contact with the hot ProLine element (induction hob). This could damage the cable insulation.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Hot items placed down on the cooking zone displays can damage the electronics underneath. Never place hot pans in the area of the cooking zone displays.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the ProLine element (induction hob) when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the ProLine element (induction hob) and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic glass cleaner.
- ▶ Do not allow the wok pan to boil dry as this can damage the ceramic glass and/or the wok pan. Do not leave the ProLine element (induction hob) unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.
- ▶ Because induction heating works so quickly, the base of the cookware could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the ProLine element (induction hob) unattended whilst it is being used.
- ▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the ProLine element (induction hob) is electromagnetically charged when it is switched on. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.

## Warning and Safety instructions

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- ▶ When switched on, the electromagnetic field of the ProLine element (induction hob) can impair the function of magnetisable objects. Do not leave credit cards, digital storage devices, pocket calculators, etc. in the immediate vicinity of the ProLine element (induction hob) when it is switched on.
- ▶ Metal objects stored in a drawer under the ProLine element (induction hob) can become hot if the ProLine element (induction hob) is used intensively for a long time. Do not store any metal objects in a drawer directly under the ProLine element (induction hob).
- ▶ The ProLine element (induction hob) is fitted with a cooling fan. If a drawer is fitted directly underneath the built-in ProLine element (induction hob), ensure that there is sufficient space between the drawer and its contents and the underside of the ProLine element (induction hob) in order to ensure sufficient ventilation for the ProLine element (induction hob).
- ▶ If a drawer is fitted directly underneath the ProLine element (induction hob), do not store any pointed or small items, paper, serviettes, etc. in the drawer. They could get in through the ventilation slots or be sucked into the casing by the fan and damage the fan or impair cooling.
- ▶ Do not use two pans on a cooking zone or extended zone at the same time.
- ▶ If the cookware only partially covers a cooking or extended zone, the handle could become very hot.  
Always place cookware in the middle of a cooking or extended zone!
- ▶ The induction generators could be damaged or even destroyed if you use an induction adapter plate for cookware. Do not use induction adapter plates.
- ▶ Where several ProLine elements are installed side by side: Hot objects can damage the seal on the spacer bars. Do not place hot pans near or on the spacer bar.

### Cleaning and care

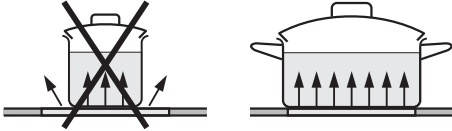
- ▶ The steam from a steam cleaner could reach live electrical components and cause a short circuit.  
Never use a steam cleaner to clean the ProLine element (induction hob).
- ▶ If the ProLine element (induction hob) is built in above a pyrolytic oven or cooker, do not use the ProLine element (induction hob) during a pyrolytic cleaning programme as this could trigger the overheating protection mechanism on the ProLine element (induction hob) (see “Familiarisation – Overheating protection”).
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your ProLine element (induction hob).

# Sustainability and environmental protection

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## Energy saving tips

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



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

## Disposing of the packaging material

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

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

### Disposing of your old appliance

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



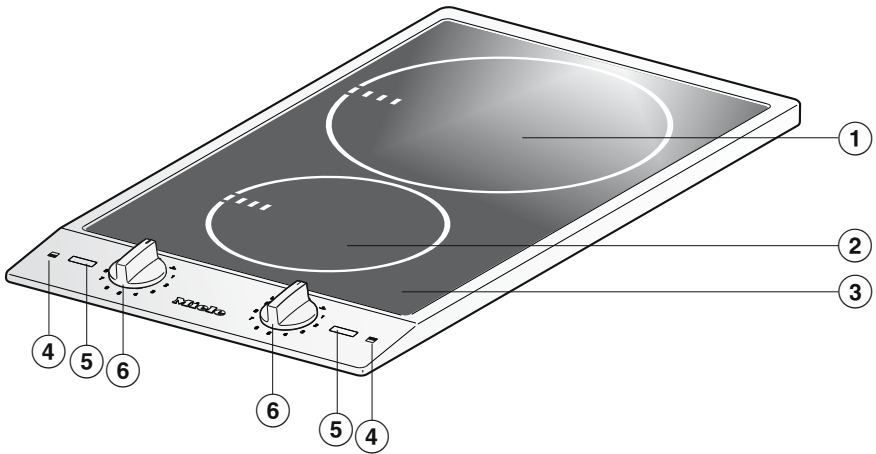
Instead, please make use of officially designated collection and disposal points to dispose of and recycle electrical and electronic appliances in your local community, with your dealer or with Miele, free of charge. By law, you are solely responsible for deleting any personal data from the old appliance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

# Familiarisation

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## Your ProLine element (induction hob)

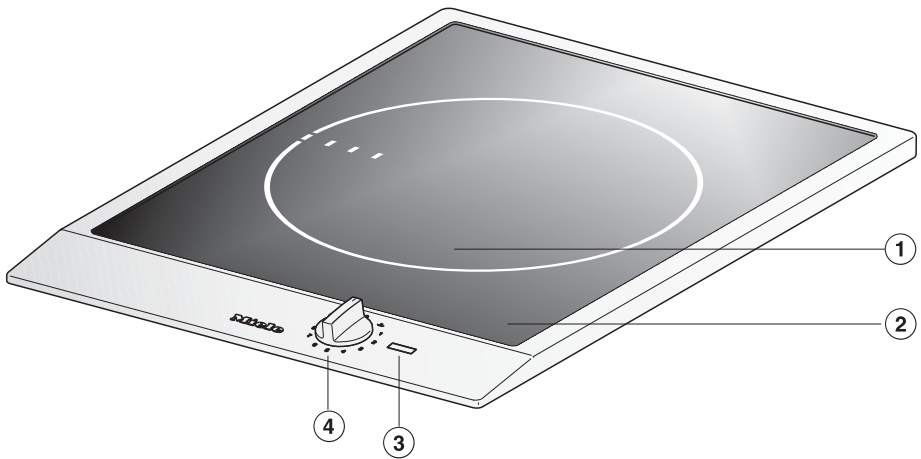
CS 1212-1 I, CS 1212-3 I



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



CS 1221-1 I

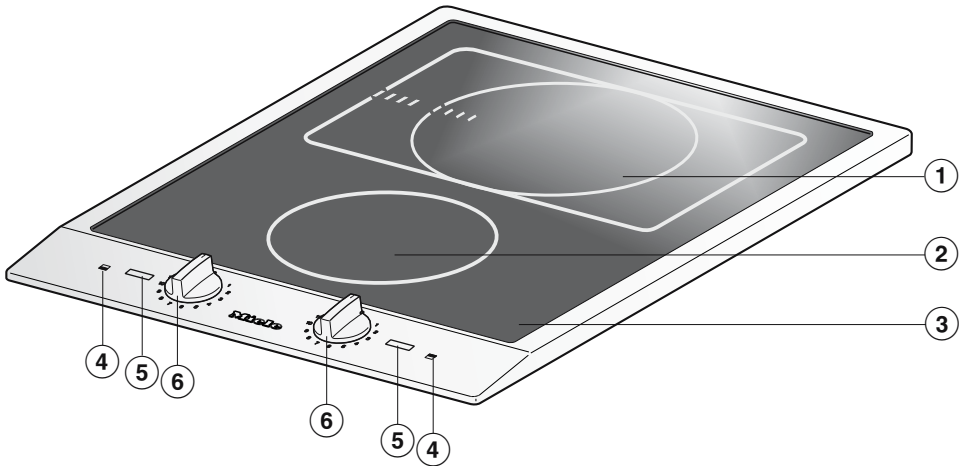


- ① Cooking zone with TwinBooster
- ② Cooking zone display
- ③ Indicators
- ④ Rotary controls

# Familiarisation

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CS 1222 I











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

## Controls and display

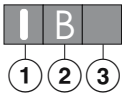
### Rotary control symbols

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

### Cooking zone display

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

### Indicators



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

# Familiarisation

## Cooking zones

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

<sup>1</sup> Cookware with a base diameter within the given range may be used.

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

CS 1212-3 I			
Cooking zone	Ø in cm <sup>1</sup>	Rating in watts for 220 V <sup>2</sup>	
①	16–23	Normal	2300
		TwinBooster, level 1	2800
		TwinBooster, level 2	3400
②	10–16	Normal	1400
		Booster	1850
		Total	3500

<sup>1</sup> Cookware with a base diameter within the given range may be used.


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

## Familiarisation

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

<sup>1</sup> Cookware with a base diameter within the given range may be used.

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

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

<sup>1</sup> Cookware with a base diameter/surface (width x depth) within the given range may be used.

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

# Familiarisation

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## Power management

### Total power

The ProLine element (induction hob) has a maximum total permitted power consumption which cannot be exceeded for safety reasons.

The higher the total permitted power consumption of the ProLine element (induction hob), the more power levels/functions can be used on all cooking zones at the same time.

If the set power levels/functions require more power than can be provided in accordance with the total permitted power consumption, the ProLine element (induction hob) will distribute the maximum permitted power between the cooking zones.

### Distribution of power

The two cooking zones on the ProLine element (induction hob) are linked together. This allows power to be transferred from one cooking zone (A) to another (B). As a result, the power of cooking zone (A) is reduced.

Example: the Booster function for cooking zone (B) is activated.

Cooking zone (B), which requires additional power, is determined by the most recent setting on the ProLine element (induction hob).

The maximum total permitted power consumption can be found in "Familiarisation – Cooking zone data".

## Effects of power distribution

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

- The power level is reduced.  
If the power level is reduced, the reduced power level flashes in the cooking zone display alternately with  $\bar{C}$ .  
When power is no longer being transferred because the linked cooking zone has been switched off,  $\bar{D}$  flashes alternately with  $\bar{C}$  in the cooking zone display.
- Auto heat-up is deactivated. Cooking continues at the set level. If the power is not sufficient, the power level will be reduced again.
- The Booster function is deactivated.
- The cooking zone is switched off.

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

**Tip:** If you wish to cook a large quantity of food on one cooking zone, switch the other cooking zones to lower power levels.

## Functions

### Power level Booster function for the ProLine element (induction hob)

When the Booster function is activated, the power is boosted so that large quantities can be heated up quickly, e.g. when boiling water for cooking pasta.

### System lock

If the system lock is activated, then the ProLine element (induction hob) cannot be switched on.

### Auto heat-up

When auto heat-up has been activated, the cooking zone switches on automatically at the highest setting and then switches to the power level (continued cooking setting) which you have previously selected.

### Keeping warm

This function enables food to be kept warm after it has finished cooking.

The maximum duration for keeping food warm is 2 hours.

### Demo mode

This function enables the ProLine element (induction hob) to be demonstrated in showrooms without heating up.

### Residual heat indicator

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

When the cooking zone cools down to a particular temperature after being switched off, the residual heat indicator goes out.

## Combination options

This ProLine element (induction hob) can be installed in combination with other ProLine elements.

### Safety switch-off

The safety switch-off mechanism is triggered automatically if a cooking zone is heated for an unusually long period of time. This time depends on the power level selected. If this time is exceeded, the cooking zone switches off and  $\mathcal{L}$  flashes alternately with  $\mathcal{U}$  in the cooking zone display. If you switch the cooking zone off and on again, it is ready for operation again.

# Familiarisation

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## Overheating protection

In order to prevent the ProLine element (induction hob) from being damaged by excessive temperatures, the overheating protection mechanism intervenes in one of the following ways:

### Overheating protection measures

- If the Booster function is switched on, it will stop.
- The set power level will be reduced.
- The cooking zone turns off automatically. *H* will appear in the cooking zone display.
- All cooking zones will switch off.

## Triggering the overheating protection mechanism

The overheating protection mechanism may be activated under the following circumstances:

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



## Unpacking the ProLine element (induction hob)

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

## Cleaning the ProLine element (induction hob) for the first time

- Before using for the first time, clean the ProLine element (induction hob) with a damp cloth.
- Dry the ProLine element (induction hob).

## Switching on the ProLine element (induction hob) for the first time

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

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

# Operation


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## Safety notes for operation

 Risk of fire with overheated food.

Unattended food can overheat and catch alight.

Do not leave the ProLine element (induction hob) unattended whilst it is being used.

 Risk of burning due to hot cooking zones.

The cooking zones will be hot after use.

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

 Risk of burning due to hot items.

When the ProLine element (induction hob) is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the ProLine element (induction hob) heating up.

Do not use the ProLine element (induction hob) as a resting place for anything.

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

## Switching on the ProLine element (induction hob)

- To switch on the ProLine element (induction hob), you need to set a power level for a cooking zone (see “Operation – Setting the power level”).

## Switching off the ProLine element (induction hob)/a cooking zone

### Switching off a cooking zone

- To switch off a cooking zone, turn the rotary control anticlockwise to **O**.

### Switching off the ProLine element (induction hob)

- To switch off the ProLine element (induction hob), switch off all the cooking zones.

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

## Power level

### Setting the power level

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

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

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

### Changing the power level

- Turn the rotary control for the required cooking zone clockwise or anticlockwise until the power level you require lights up in the cooking zone display.

# Operation

---

## Booster

### Activating the Booster

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

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

The Booster function is active for a maximum of 10 minutes.

### Booster

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

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

### TwinBooster level 1

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

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

### TwinBooster level 2

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

*//* will appear in the cooking zone display.

## Deactivating the Booster

When the Booster time has elapsed, the cooking zone will revert automatically to power level **9**.

- Set another power level.

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

## Auto heat-up

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

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

## Activating auto heat-up

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

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

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

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

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

## Deactivating auto heat-up

- Set another power level.

# Operation

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## System lock

### Activating the system lock

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

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

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

### Deactivating the system lock

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

## Keeping warm

### Setting the Keeping warm setting

The Keeping warm function cannot be used to reheat food that has gone cold.

- Turn the rotary control clockwise to 55.

### Tips for keeping food warm

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

## Activating/deactivating demo mode

- Briefly turn the right rotary control anticlockwise 2x (<1 second) as far as it will go, then one more time and hold it for approx. 3 seconds.

The following appears in the cooking zone displays:

- *d* (demo mode activated)  
or
- no longer *d* (demo mode deactivated)

## Setting ranges for the power levels

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

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



### How the ProLine element (induction hob) works

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

An induction cooking zone only works when a piece of cookware with a magnetic base is placed on it (see “Good to know – Cookware”). The ProLine element (induction hob) automatically recognises the size of the cookware.

### Noises

When using induction cooking zones, the following noises can occur in the cookware, depending on what it is made of and how it has been constructed:

Buzzing on the higher power levels. This will decrease or cease altogether when the power level is reduced.

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

Whistling might occur if linked cooking zones (see “Operation – Booster”) are being used at the same time, and the cookware items also have bases made of layers of different materials (e.g. sandwiched base).

You might hear a clicking sound from the electronic switches, especially at lower power levels.

A whirring sound, when the cooling fan comes on. This switches on to protect the electronic module when the ProLine element (induction hob) is being used intensively. The cooling fan may continue to run after the ProLine element (induction hob) has been switched off.

# Good to know

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## Pans

### Suitable cookware

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

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

### Unsuitable pans.

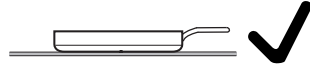
- stainless steel pans without a magnetic base
- aluminium or copper pans
- glass, ceramic or earthenware pots and pans

### Testing pans

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

### Cookware tips

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



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

## Cleaning and care

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### Safety notes on cleaning and care

 Risk of burning due to hot surfaces.

All parts of the ProLine element (induction hob) may be hot after use.

Switch the ProLine element (induction hob) off.

Allow the ProLine element (induction hob) to cool down before cleaning the ProLine element (induction hob).

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used or if residues from suitable cleaning agents are heated on the ProLine element (induction hob). All surfaces are susceptible to scratching.

Allow the surfaces to cool down before cleaning the ProLine element (induction hob).

Remove all cleaning agent residues immediately.

Never use abrasive sponges or cleaning agents.

- ▶ Never use a steam cleaner to clean the ProLine element (induction hob).
- ▶ Do not use pointed objects for cleaning.

## Cleaning the ceramic glass surfaces

### When to clean

- Clean the whole ProLine element (induction hob) after each use.

### Removing light soiling

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

### Removing stubborn soiling

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

### Finishing the cleaning process

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

## Cleaning the stainless steel surfaces

### When to clean

- Clean the whole ProLine element (induction hob) after each use.

### Removing soiling

- Remove any coarse soiling with a damp cloth and soak more stubborn soiling beforehand.
- Clean the stainless steel surfaces using a cloth with a solution of warm water and a little washing-up liquid or a non-abrasive stainless steel cleaner.

### Tips for cleaning stainless steel

- You can use the Miele ceramic and stainless steel cleaner (see "Optional accessories – Cleaning and care products").
- We recommend using a stainless steel care product after cleaning to help keep your appliance looking good. It should be applied sparingly with a soft cloth.

### Finishing the cleaning process

- Remove all cleaning agent residues with a damp cleaning cloth.
- Dry the stainless steel surface of the hob after cleaning.

## Cleaning the rotary controls

- Clean the rotary controls using a cloth with solution of warm water and a little washing-up liquid.

# Cleaning and care

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## 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
- Cleaning agents containing solvents
- Dishwasher cleaning agents
- Grill and oven sprays
- Hard, abrasive brushes
- Eraser stain remover blocks
- Sponges

## Messages in the display

Problem	Cause and remedy
<p><b>The <math>\mathcal{L}</math> symbol lights up or flashes alternately with the set power level or <math>\mathcal{R}</math> in one of the cooking zone indicators.</b></p>	<p>No cookware is present on the cooking zone.            Unsuitable cookware is present on the cooking zone.            The diameter of the base of the cookware is too small            Suitable cookware has been removed from the cooking zone.            If no cookware or unsuitable cookware is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes.</p> <ul style="list-style-type: none"> <li>■ Place a suitable item of cookware on the cooking zone within 3 minutes.</li> </ul> <p><math>\mathcal{L}</math> will go out. The cooking process starts/continues with the previously selected settings.</p> <ul style="list-style-type: none"> <li>■ If you are using a different item of cookware and/or food, modify the settings.</li> </ul>
<p><b>After the ProLine element (induction hob) has been switched on, <math>\mathcal{L}</math> appears in the timer display for a few seconds.</b></p>	<p>The system lock is activated.</p> <ul style="list-style-type: none"> <li>■ Deactivate the system lock (see “Operation – Deactivating the system lock”).</li> </ul>
<p><b><math>\mathcal{d}</math> appears in the cooking zone display for a few seconds after switching it on. The cooking zone does not get hot.</b></p>	<p>Demo mode has been activated.</p> <ul style="list-style-type: none"> <li>■ Briefly turn the (outer) right rotary control anti-clockwise twice as far as it will go, then one more time and hold it for approx. 3 seconds.</li> </ul>
<p><b><math>\mathcal{H}</math> appears in a cooking zone display.</b></p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> <li>■ Allow the ProLine element (induction hob) to cool down.</li> <li>■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”).</li> <li>■ Check that the ProLine element (induction hob) is working.</li> <li>■ If this fault message continues to appear in the display, contact the Customer Service Department.</li> </ul>

# Troubleshooting

Problem	Cause and remedy
<p>⌈ flashes alternately with ⌋ in the cooking zone display. The cooking zone has switched off automatically.</p>	<p>There has been no cookware on the cooking zone for more than 3 minutes, or the cookware is unsuitable.</p> <ul style="list-style-type: none"> <li>■ Use suitable cookware (see “Good to know – Cookware”) or switch off the cooking zone if it is no longer needed.</li> </ul>
	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> <li>■ See “Familiarisation – Overheating protection”.</li> </ul>
	<p>TwinBooster level II on the linked cooking zone was switched on.</p>
<p>⌈ flashes alternately with the power level in the cooking zone display.</p>	<p>The power level was reduced because the Booster function was switched on on the linked cooking zone (see “Familiarisation – Power management”).</p>

## General problems or technical faults

Problem	Cause and remedy
<p>The cooking zones do not heat up.</p>	<p>There is no power to the ProLine element (induction hob).</p> <ul style="list-style-type: none"> <li>■ Check whether the circuit breaker has tripped. Contact a qualified electrician or the Miele Customer Service Department (for the minimum fuse rating, see data plate).</li> </ul>
	<p>There may be a technical fault.</p> <ul style="list-style-type: none"> <li>■ Turn the rotary control to <b>0</b>.</li> <li>■ Disconnect the ProLine element (induction hob) from the mains electricity supply for approx. 1 minute. To do this: <ul style="list-style-type: none"> <li>– Trip the relevant fuse or screw the fine-wire fuse out completely.</li> <li>– Switch off the residual current device.</li> </ul> </li> <li>■ If, after resetting the trip switch in the mains fuse box or the residual current device, the ProLine element (induction hob) will still not switch on, contact a qualified electrician or the Miele Customer Service Department.</li> </ul>



Problem	Cause and remedy
<b>An odour and vapours are given off when the new ProLine element (induction hob) is being used.</b>	<p>The metal components have a protective coating. When the ProLine element (induction hob) is used for the first time, this causes an odour and possibly also vapours to occur. The material from which the induction coils are made also gives off an odour in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears completely. The odour and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.</p>

## After sales service

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Information to help you rectify faults yourself and about Miele spare parts can be found at [www.miele.com/service](http://www.miele.com/service).

### Contact in the event of a fault

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

You can book a Miele Customer Service call-out online at [www.miele.com/service](http://www.miele.com/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 Miele Customer Service. This information can be found on the data plate.

### Data plate

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



### Warranty

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

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

## Note for test institutes

### Test food acc. to EN 60350-2

9 power levels are programmed at the factory.

For testing in accordance with the above standard, programme the hob to the extended power level setting (see “Adjusting settings”).

Test food	Ø Pan base (mm)	Lid	Power level	
			Pre-heat	Cook
Heating oil up	150	No	–	1–2
Pancakes	180 (Sandwich base)	No	9	5.–7.
Frying deep frozen chips	According to the standard	No	9	9

## Optional accessories

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### **Cookware**

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

### **Cleaning and care products**

#### **Ceramic and stainless steel hob cleaner 250 ml**

Removes heavy soiling, limescale deposits and aluminium residues.

#### **Microfibre cloth**


For removing finger marks and light soiling.

## Safety notes for installation

 Risk of damage from incorrect installation.

Incorrect installation can cause damage to the ProLine element (induction hob).

The ProLine element (induction hob) must only be installed by a qualified specialist.

 Risk of electric shock from mains voltage.

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

The ProLine element (induction hob) must be connected to the electricity supply by a qualified electrician only.

 Damage from falling objects.

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

Fit the wall units and the cooker hood before the ProLine element (induction hob).

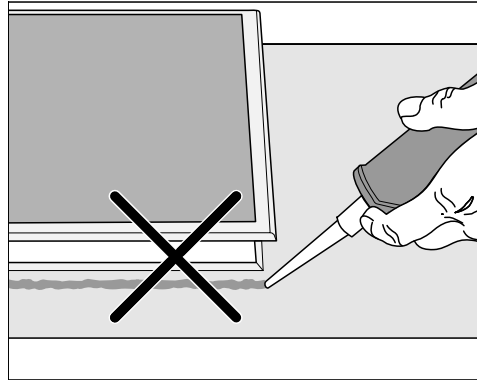
► The ProLine element (induction hob) must not be installed over a refrigeration appliance, dishwasher, washing machine, washer-dryer or tumble dryer.

► This ProLine element (induction hob) must not be installed above cookers and ovens unless these have a built-in cooling fan.

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

## Installation

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 Damage caused by incorrect installation.

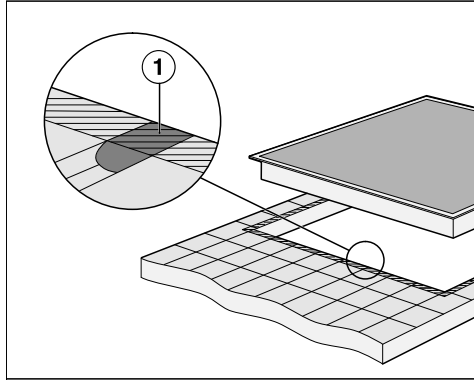
The ProLine element (induction hob) and worktop may be damaged if the ProLine element (induction hob) needs to be removed after the ProLine element (induction hob) has been sealed with a sealant.

Do not use sealant between the ProLine element (induction hob) and the worktop.

The sealing strip under the edge of the upper part of the ProLine element (induction hob) provides a sufficient seal for the worktop.

Dismantling the ProLine element (induction hob) for service purposes may damage the sealing strip underneath the edge of the ProLine element (induction hob).

Always replace the sealing strip before reinstalling.



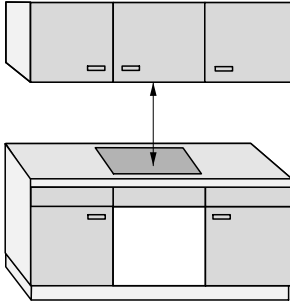
- ▶ Grout lines ① and the hatched area underneath the ProLine element (induction hob) frame must be smooth and even. If they are not, the ProLine element (induction hob) will not sit flush with the worktop and the sealing strip under the edge of the upper part of the ProLine element (induction hob) will not provide an effective seal between the ProLine element and the worktop.
- ▶ After installation, the mains connection cable of the ProLine element (induction hob) must not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical loads which could damage it.
- ▶ When installing the ProLine element (induction hob), make sure that the mains connection cable cannot come into contact with hot appliance parts.
- ▶ Observe the safety clearances listed on the following pages carefully.

# Installation

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## Safety distances

### Safety distance above the ProLine element (induction hob)



The following must be ensured between the ProLine element (induction hob) and the cooker hood above it:

- The safety distance specified by the manufacturer of the cooker hood must be maintained.
- When two or more appliances which have different safety distances are installed together below a cooker hood, the greatest specified safety distance must be maintained.

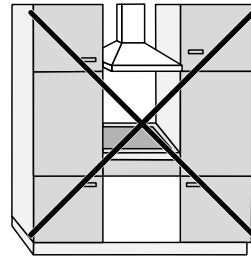
If combustible objects are installed above the ProLine element (induction hob) (e.g. cabinets, utensil rail, etc.), a minimum safety distance of 500 mm mm must be maintained.



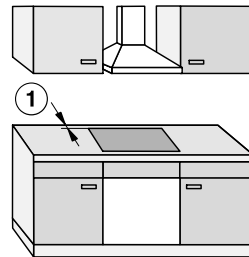
## Safety distance behind and to the side of the ProLine element (induction hob)

The minimum safety distances shown below must be maintained between the appliance and a tall unit or wall:

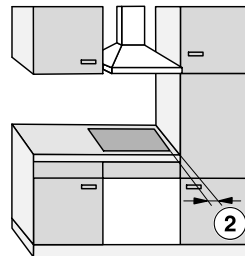
- Between the **back** ① of the worktop cut-out and the rear edge of the worktop:  
50 mm  
and
- On the **right side** ② between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:  
40 mm and on the opposite side a minimum safety distance of 200 mm  
or
- On the **left side** ③ between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:  
40 mm and on the opposite side a minimum safety distance of 200 mm



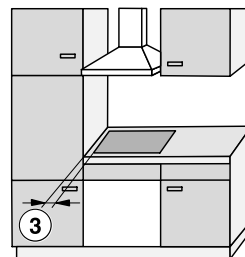
Not permitted



Highly recommended



Not recommended



Not recommended

# Installation

## Minimum safety distance underneath the ProLine element (induction hob)

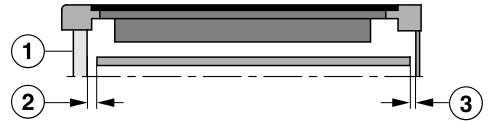
To ensure proper ventilation of the ProLine element (induction hob), a minimum safety distance is required between the ProLine element (induction hob) and an oven, intermediate shelf or drawer.

The minimum safety distance from the lower edge of the ProLine element (induction hob) to

- Upper edge of oven:  $\geq 40$  mm
- Upper edge of intermediate shelf:  $\geq 40$  mm
- Upper edge of drawer:  $\geq 40$  mm

## Intermediate shelf

It is not necessary to fit an intermediate shelf underneath the ProLine element (induction hob) but one may be fitted if you wish.



Side view

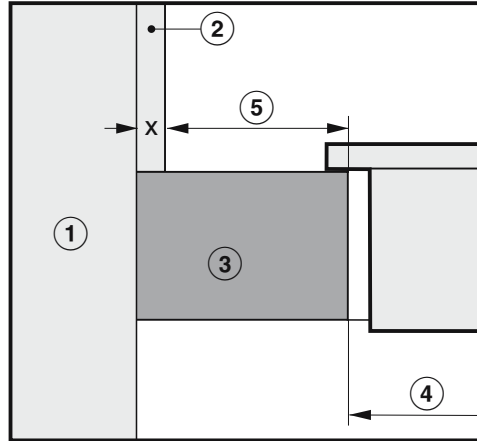
- ① Front
- ② Gap, front
- ③ Gap, back

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

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

## Safety distance from the niche cladding

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



- ① Masonry
- ② Dimension  $x$  = thickness of the niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum safety distance to  
**combustible materials** (e.g. wood)  
**non-combustible materials** (e.g. metal, natural stone, ceramic tiles)

Material	Side		Opposite side	
	Combustible	Non-combustible	Combustible	Non-combustible
Back	50 mm	50 mm minus dimension $x$	–	–
Right	40 mm	40 mm minus dimension $x$	200 mm	200 mm minus dimension $x$
Left	40 mm	40 mm minus dimension $x$	200 mm	200 mm minus dimension $x$

See “Installation – Safety distances”

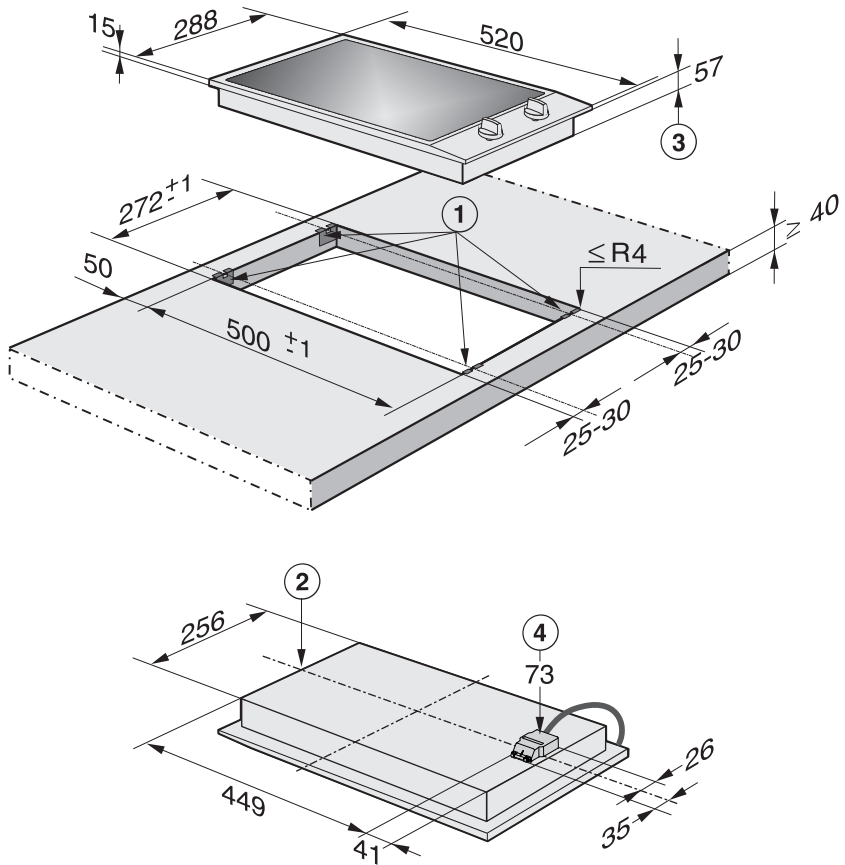
Example: 15 mm thick non-combustible niche cladding

50 mm minus 15 mm = minimum safety distance of 35 mm

# Installation

## Installation dimensions

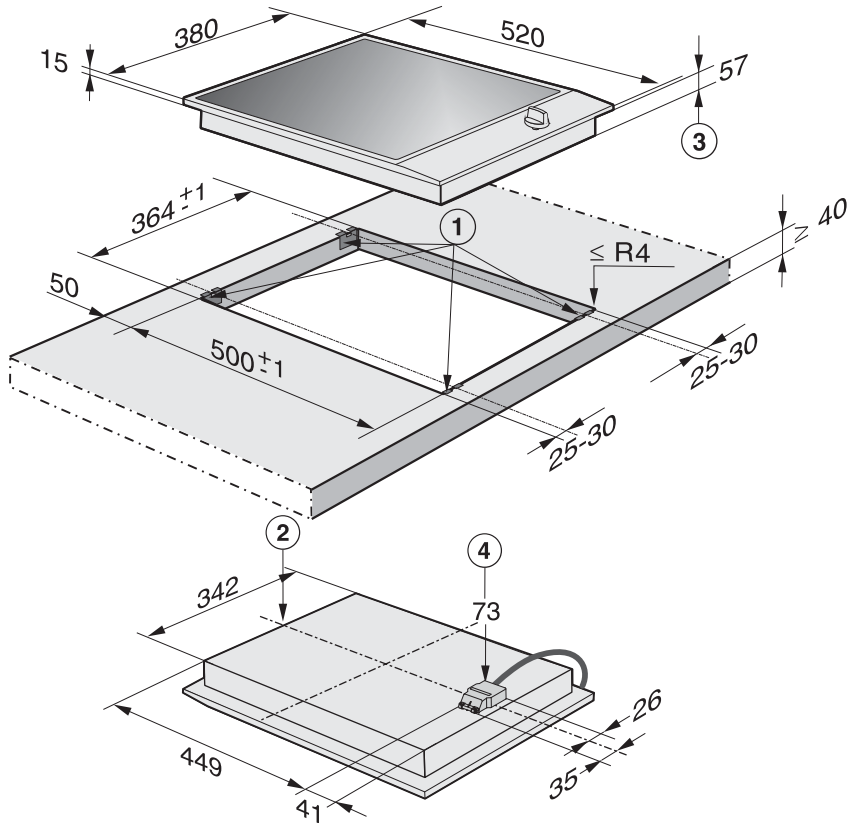
CS 1212-1 I, CS 1212-3 I



All dimensions are given in mm.

- ① Spring clamps
- ② Front
- ③ Height of the casing of the ProLine element (induction hob)
- ④ Total height of the ProLine element (induction hob) with mains connection box  
Mains connection cable L = 1440 mm

## CS 1221-1 I, CS 1222 I

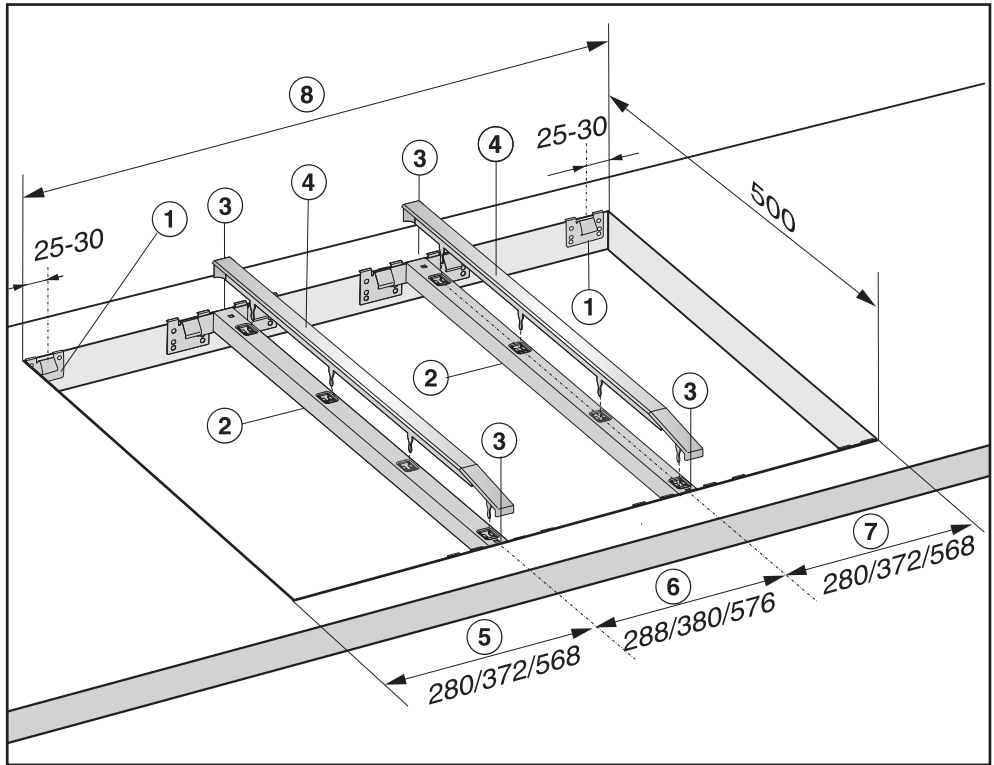


All dimensions are given in mm.

- ① Spring clamps
- ② Front
- ③ Height of the casing of the ProLine element (induction hob)
- ④ Total height of the ProLine element (induction hob) with mains connection box  
Mains connection cable L = 1440 mm

# Installation

## Worktop cut-out for several ProLine elements



Example: 3 ProLine elements

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

## Calculating the worktop cut-out

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

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

Example:

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

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

## Spacer bars

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

## Installation with a downdraft extractor

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

# Installation

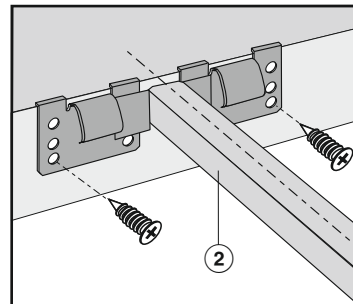
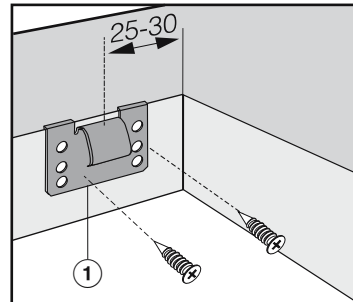
## Installing the ProLine element (induction hob)

### Preparing the worktop

- Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Create the worktop cut-out:
  - As indicated in the figure under “Installation – Installation dimensions” or
  - As calculated (see “Installation – Worktop cut-out for several ProLine elements”)
- Wooden worktops:
  - Seal any cut surfaces with a special varnish, silicone sealant or resin to prevent the wood from swelling as a result of moisture ingress. The sealant must be heat-resistant.

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

### Securing the spring clips and spacer bars to wooden worktops



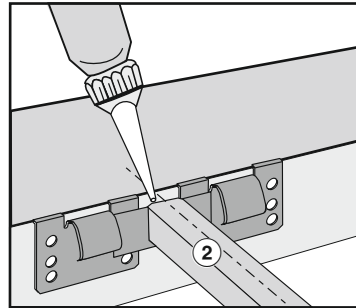
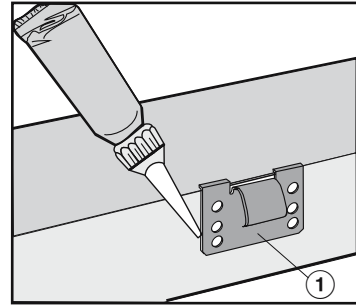
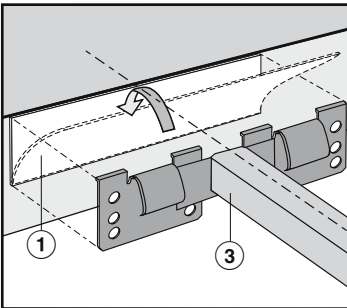
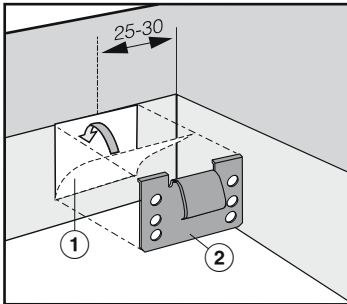
- Position the spring clips ① or spacer bars ② at the top edge of the cut-out in the positions shown in the illustrations.
- Secure the spring clips ① or spacer bars ② with the 3.5 x 25 mm wood screws supplied.



## Securing the spring clips and spacer bars to natural stone worktops

The sealing strip ensures that the Pro-Line element (induction hob) will sit securely in the cut-out without slipping. Any gap between the appliance frame and worktop will become smaller over time.

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



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

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

# Installation

## Fitting the ProLine element (induction hob)

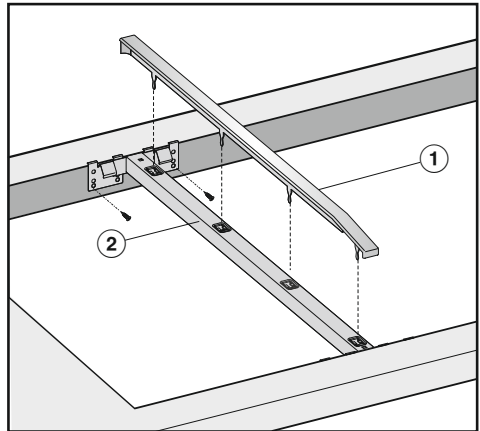
- Feed the mains connection cable down through the worktop cut-out.
- Starting at the front, position the ProLine element (induction hob) in the worktop cut-out.
- Using both hands, press down evenly on the sides of the ProLine element (induction hob) until it clicks into position. When doing this make sure that the sealing strip of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round the worktop.
- If the sealing strip does not sit flush with the worktop in the corners, the corner radius ( $\leq R4$ ) can be carefully cut to fit using a jigsaw.

## Inserting other ProLine elements

Installation with ProLine element (countertop extractor)

Please refer to the “Countertop extractor with ProLine elements” operating and installation instructions for details about installing the ProLine element (countertop extractor) and the ProLine elements.

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



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

## Connecting a ProLine element (induction hob)

- Connect the ProLine element (induction hob)/the ProLine elements to the mains electricity supply.
- Check that each ProLine element is working.

## Removing a ProLine element (induction hob)

The ProLine element (induction hob) can be accessed from below.

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

- Push the ProLine element (induction hob) upwards from below to remove it. Push the back of the appliance out first.

# Installation

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## Electrical connection

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

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




Risk of fire from overheating.

Connecting the ProLine element to multi-socket adapters or extension cables can overload the cables.

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

The electrical installation must comply with BS 7671 requirements.

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

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

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

If in any doubt, consult a qualified electrician.

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

## Product data sheets

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

### Information for domestic electric hobs

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

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

### Information for domestic electric hobs

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

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

# Installation

## Information for domestic electric hobs

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

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

## Information for domestic electric hobs

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

MIELE	
Model name/identifier	CS 1222 I
Number of cooking zones and/or areas	2
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = 2. = 3. = 4. =
Energy consumption per cooking zone or area calculated per kg (EC <sub>electric cooking</sub> )	-
Energy consumption for the hob calculated per kg (EC <sub>electric hob</sub> )	-

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CS 1212-1, CS 1221-1, CS 1222

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M.-Nr. 09 055 450 / 14