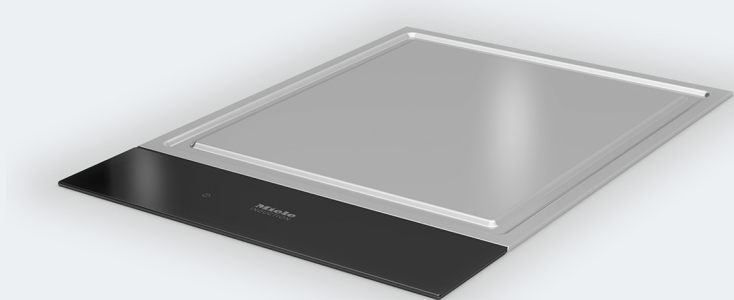


Operating and installation instructions

SmartLine Tepan Yaki



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

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Warning and Safety instructions

This SmartLine element (Tepan Yaki) complies with all relevant local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

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

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 SmartLine element (Tepan Yaki) 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 SmartLine element (Tepan Yaki) is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ This SmartLine element (Tepan Yaki) is not intended for outdoor use.
- ▶ This SmartLine element (Tepan Yaki) is intended for domestic use only to cook food and keep it warm. Any other use is not permitted.
- ▶ This SmartLine element (Tepan Yaki) is not intended for use by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are supervised while using it. They may only use the SmartLine element (Tepan Yaki) unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the dangers of misuse.

Warning and Safety instructions

Safety with children

- ▶ Younger children must be kept away from the SmartLine element (Tepan Yaki) unless they are constantly supervised.
- ▶ Older children may use the SmartLine element (Tepan Yaki) unsupervised if they have been shown how to use the SmartLine element (Tepan Yaki) in a safe way. Children must be able to recognise and understand the dangers of misuse.
- ▶ Children must not be allowed to clean the SmartLine element (Tepan Yaki) unsupervised.
- ▶ Children should be supervised in the vicinity of the SmartLine element (Tepan Yaki). Never allow children to play with the SmartLine element (Tepan Yaki).
- ▶ The SmartLine element (Tepan Yaki) gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the SmartLine element (Tepan Yaki) until it has cooled down and there is no risk of burning.
- ▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the SmartLine element (Tepan Yaki). Otherwise, they could be tempted to climb onto the SmartLine element (Tepan Yaki).
- ▶ 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 SmartLine element (Tepan Yaki) on unsupervised. Use the safety lock when the SmartLine element (Tepan Yaki) is in use to prevent children from altering the settings selected.

Technical safety

► Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation must be performed by a suitably qualified and competent person. Maintenance and repairs must only be carried out by a Miele authorised technician.

► Damage to the SmartLine element (Tepan Yaki) can compromise your safety. Check the SmartLine element (Tepan Yaki) for visible signs of damage. Do not use the SmartLine element (Tepan Yaki) if it is damaged.

► Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems. The protective measures provided in the installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.

► The electrical safety of this SmartLine element (Tepan Yaki) can only be guaranteed when correctly earthed. It is essential that this basic safety requirement is present and tested regularly. 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 SmartLine element (Tepan Yaki) must match the mains electricity supply in order to avoid the risk of damage to the SmartLine element (Tepan Yaki).

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 (e.g. danger of overheating). Therefore, do not use them to connect the SmartLine element (Tepan Yaki) to the mains electricity supply.

► For safety reasons, this SmartLine element (Tepan Yaki) may only be used after it has been built in.

► This SmartLine element (Tepan Yaki) must not be installed and operated in mobile installations (e.g. on a ship).

Warning and Safety instructions

► Any contact with live connections or tampering with the electrical or mechanical components of the SmartLine element (Tepan Yaki) will endanger your safety and may lead to the appliance malfunctioning.

Do not attempt to open the casing of the SmartLine element (Tepan Yaki) under any circumstances.

► The manufacturer's warranty may be invalidated if the SmartLine element (Tepan Yaki) is not repaired by a Miele approved service technician.

► Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

► The SmartLine element (Tepan Yaki) is not intended for use with an external timer switch or a remote control system.

► The SmartLine element (Tepan Yaki) 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 in order to avoid a hazard (see "Installation - Electrical connection").

► During installation, maintenance and repair work, the SmartLine element (Tepan Yaki) must be completely disconnected from the electricity supply. It is only completely isolated from the electricity supply when:

- the mains circuit breaker is switched off, or
- the screw-out fuse is removed (in countries where this is applicable), or
- it is switched off at the wall socket and the mains plug is withdrawn from the socket. To do this, pull the mains plug and not the power supply cord.

► Danger of electric shock.

Do not use the SmartLine element (Tepan Yaki) if it is damaged or if it suffers damage during use. Switch it off immediately. Disconnect the SmartLine element (Tepan Yaki) from the mains. Contact Customer Service.

Warning and Safety instructions

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

► DO NOT MODIFY THIS APPLIANCE.

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

Warning and Safety instructions

Correct use

- ▶ The SmartLine element (Tepan Yaki) gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Due to the high temperatures radiated, objects left near the SmartLine element (Tepan Yaki) could catch fire.
Never use the SmartLine element (Tepan Yaki) to heat up the room.
- ▶ Oils and fats can ignite if allowed to overheat. Never leave the SmartLine element (Tepan Yaki) unattended when cooking with oil or fat. Never attempt to put out oil or fat fires with water. Switch the SmartLine element (Tepan Yaki) off.
Extinguish the flames carefully with a lid or fire blanket.
- ▶ Do not leave the SmartLine element (Tepan Yaki) unattended whilst it is being used. It should be continually monitored while boiling and frying.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.
- ▶ Spray cans, flammable liquids, aerosols, or combustible materials can ignite when heated. Therefore do not store such items or substances in a drawer under the SmartLine element (Tepan Yaki).
Cutlery inserts must be heat-resistant.
- ▶ Preserving and heating food in sealed tins will result in an increase in pressure, which can cause them to explode. Do not use the SmartLine element (Tepan Yaki) for preserving or reheating food in tins.
- ▶ If the SmartLine element (Tepan Yaki) 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 SmartLine element (Tepan Yaki) with a cover, cloth or protective foil.
- ▶ When the SmartLine element (Tepan Yaki) 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 SmartLine element (Tepan Yaki) heating up. Depending on the material, other items left on the appliance could also melt or catch fire. Do not use the SmartLine element (Tepan Yaki) as a resting place for anything. Switch the SmartLine element (Tepan Yaki) off after use.

Warning and Safety instructions

- ▶ You could burn yourself on the hot SmartLine element (Tepan Yaki). Protect your hands with heat-resistant pot holders or oven gloves when using the SmartLine element (Tepan Yaki). 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.
- ▶ When using an electrical appliance (e.g. a hand mixer) near the SmartLine element (Tepan Yaki), make sure that the power supply cord does not come into contact with the hot SmartLine element (Tepan Yaki). The insulation on the power supply cord could become damaged.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.
- ▶ Because induction heating works extremely quickly, the temperature at which oil or fat self-ignites may be reached within a very short time. Do not leave the SmartLine element (Tepan Yaki) unattended whilst it is being used.
- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the SmartLine element (Tepan Yaki) 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.
- ▶ When switched on, the electromagnetic field of the SmartLine element (Tepan Yaki) can impair the function of magnetisable objects. Do not leave credit cards, digital storage devices, pocket calculators, etc. in the immediate vicinity of the SmartLine element (Tepan Yaki) when it is switched on.
- ▶ Metal objects stored in a drawer under the SmartLine element (Tepan Yaki) can become hot if the SmartLine element (Tepan Yaki) is used intensively for a long time. Do not store any metal objects in a drawer directly under the SmartLine element (Tepan Yaki).
- ▶ The SmartLine element (Tepan Yaki) is fitted with a cooling fan. If a drawer is fitted directly underneath the built-in SmartLine element (Tepan Yaki), ensure that there is sufficient space between the drawer and its contents and the underside of the SmartLine element (Tepan Yaki) in order to ensure sufficient ventilation for the SmartLine element (Tepan Yaki).

Warning and Safety instructions

- ▶ If a drawer is fitted directly underneath the SmartLine element (Tepan Yaki), 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.
- ▶ The SmartLine element (Tepan Yaki) gets hot during use. Do not use coated cutlery. Heat-resistant, coated cutlery is also not suitable.

Cleaning and care

- ▶ The steam from a steam cleaning appliance could reach electrical components and cause a short circuit. Never use a steam cleaner to clean the SmartLine element (Tepan Yaki).
- ▶ If the SmartLine element (Tepan Yaki) is built in above a pyrolytic oven or cooker, do not use the SmartLine element (Tepan Yaki) during a pyrolytic cleaning programme as this could trigger the overheating protection mechanism on the SmartLine element (Tepan Yaki) (see “Familiarising yourself with the appliance – 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 SmartLine element (Tepan Yaki).

Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

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

Disposing of your old appliance


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



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


Installation

Safety notes for installation

 Risk of damage from incorrect installation.


Incorrect installation can cause damage to the SmartLine element (Tepan Yaki).

The SmartLine element (Tepan Yaki) must only be installed by a qualified specialist.

 Risk of electric shock from mains voltage.

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

The SmartLine element (Tepan Yaki) must be connected to the electricity supply by a qualified electrician only.

 Damage from falling objects.

Take care not to damage the SmartLine element (Tepan Yaki) when fitting wall units or a rangehood above it.

Fit the wall units and the rangehood before the SmartLine element (Tepan Yaki).

Dismantling the SmartLine element (Tepan Yaki) for service purposes may damage the sealing strip underneath the edge of the SmartLine element (Tepan Yaki).

Always replace the sealing strip before reinstallation.

► The SmartLine element (Tepan Yaki) must not be installed over a refrigeration appliance, dishwasher, washing machine, washer-dryer or tumble dryer.

► This SmartLine element (Tepan Yaki) must not be installed above cookers and ovens unless these have a built-in cooling fan.

► Ensure that the power supply cord cannot be touched after the SmartLine element (Tepan Yaki) has been installed.

► When installing the SmartLine element (Tepan Yaki), make sure that the power supply cord cannot come into contact with hot appliance parts.

► After installation, the power supply cord of the SmartLine element (induction cooktop) must not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical loads which could damage it.

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

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

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

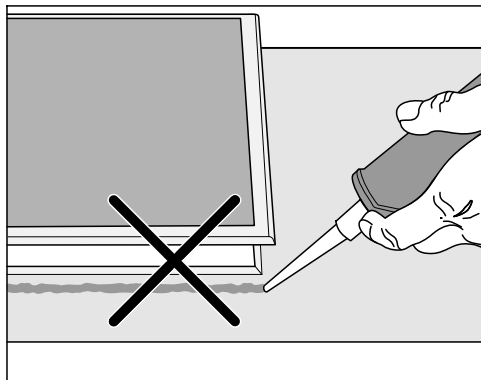
► If the SmartLine element (Tepan Yaki) is installed in combination with a downdraft extractor, the downdraft extractor must be installed first.

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

► If you are installing several appliances, you must maintain the corresponding safety distances under each appliance (see “Installation – Safety distances”).

Installation

Additional installation instructions for surface-mounted installation

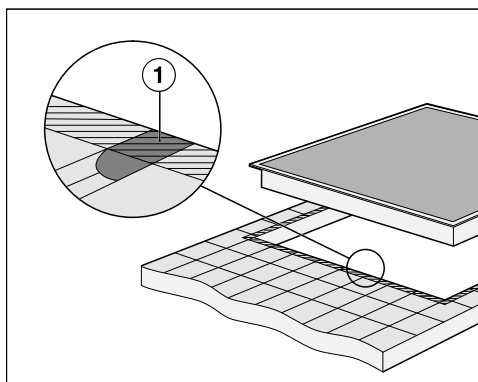


⚠ Damage caused by incorrect installation.

The SmartLine element (Tepan Yaki) and worktop may be damaged if the SmartLine element (Tepan Yaki) needs to be removed after the SmartLine element (Tepan Yaki) has been sealed with a sealant.

Do not use sealant between the SmartLine element (Tepan Yaki) and the worktop.

The seal under the edge of the SmartLine element (Tepan Yaki) provides a sufficient seal for the worktop.



► Grout lines ① and the hatched area underneath the SmartLine element (Tepan Yaki) frame must be smooth and even. If they are not, the SmartLine element (Tepan Yaki) will not sit flush with the worktop and the seal under the edge of the upper part of the appliance will not provide an effective seal between the appliance and the worktop.

Additional installation instructions for flush-fit installation

⚠ Damage caused by unsuitable sealant.

Unsuitable sealant can damage natural stone.

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

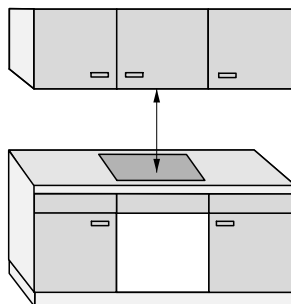
► A flush-fit SmartLine element (Tepan Yaki) is suitable only for installation in natural stone (granite, marble), solid wood and tiled worktops. For installation in worktops made of other materials, please consult the relevant manufacturer as to whether their worktops are suitable for flush-fit installation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

- Natural stone worktops: the SmartLine element (Tepan Yaki) is set directly in the cut-out.
- Solid wood worktops, tiled worktops: the SmartLine element (Tepan Yaki) is secured inside the cut-out with wooden battens. The

frame must be provided on site and is not supplied with the appliance.

Safety distances

Safety distance above the SmartLine element (Tepan Yaki)



The following must be ensured between the SmartLine element (Tepan Yaki) and the rangehood above it:

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

If combustible objects (e.g. hanging shelves) are installed above the SmartLine element (Tepan Yaki), a minimum safety distance of at least 500 mm must be maintained.

Installation

Safety distance behind and to the side of the SmartLine element (Tepan Yaki)

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

- Distance between the **back edge** of the cooktop and the rear edge of the worktop:
50 mm
and
- Distance between the **right edge** of the cooktop and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:
50 mm and on the opposite side a minimum distance of 200 mm
or
- Distance between the **left edge** of the cooktop and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:
50 mm and on the opposite side a minimum distance of 200 mm

Safety distances underneath the SmartLine element (Tepan Yaki)

To install the SmartLine element (Tepan Yaki) while maintaining the safety distances, you can choose from 3 variants:

1. Without intermediate shelf or base panel
2. With intermediate shelf
3. With an air intake-optimised base panel

If you are installing several appliances, you must maintain the corresponding safety distances under each appliance.

Further instructions are described in the relevant section.

An air intake-optimised base panel and an intermediate shelf cannot be combined.

If they are combined, more warm air is drawn in. The SmartLine element (Tepan Yaki) is not adequately cooled.

The SmartLine element (Tepan Yaki) is ventilated from below.

A drawer underneath the SmartLine element (Tepan Yaki) is heated.

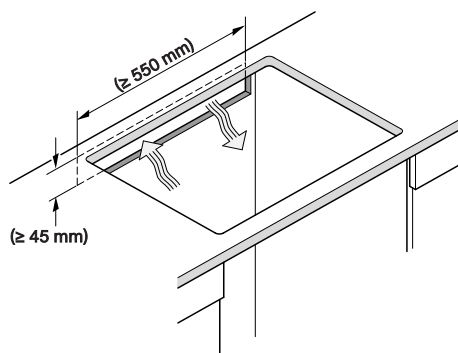
If you wish to install a drawer underneath the SmartLine element (Tepan Yaki), we recommend installing the SmartLine element (Tepan Yaki) with an air intake-optimised base panel to reduce the waste heat from the SmartLine element (Tepan Yaki).

Rear wall cut-out

For ventilation and **accommodating the mains connection cable**, we recommend creating a cut-out in the rear wall.

The dimensions in brackets are recommendations.

Create a cut-out in the rear wall using the following instructions:



Installation

1. Without intermediate shelf or base panel

To ensure proper ventilation of the SmartLine element (Tepan Yaki), a safety distance is required between the SmartLine element (Tepan Yaki) and a drawer or an oven.

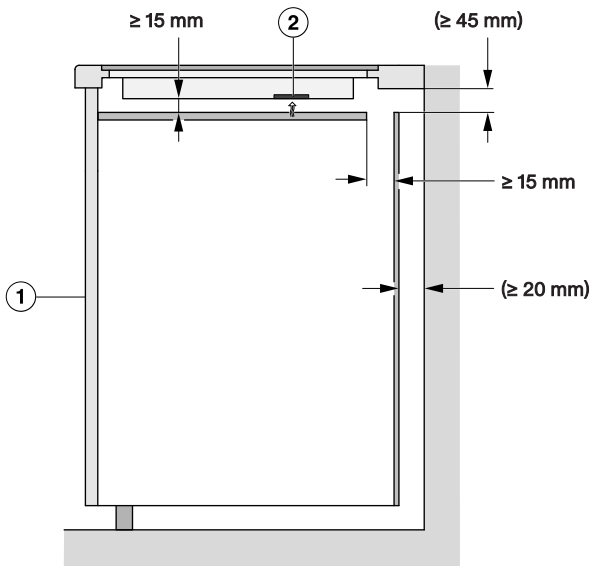
Safety distance from the underside¹ of the SmartLine element (Tepan Yaki) to the:

- upper edge of drawer: ≥ 5 mm
- base of drawer: ≥ 75 mm
- upper edge of oven: ≥ 15 mm

¹ The underside is the outside of the SmartLine element (Tepan Yaki) casing. Other items that are attached lower down, such as connection boxes and spacer plates, do not count as the lowest point and are not relevant when calculating the minimum safety distance.

2. Intermediate shelf

The dimensions in brackets are recommendations.



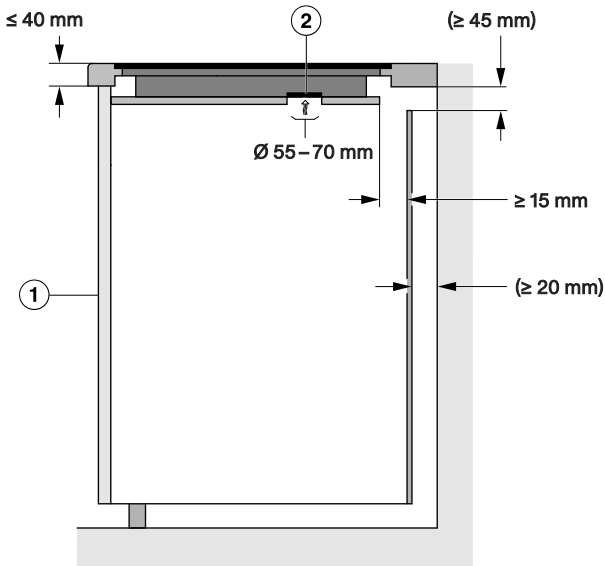
Side view

① Front

② Fan

3. Air intake-optimised base panel

The performance of the SmartLine element (Tepan Yaki) depends on the ventilation. The air intake-optimised base panel has openings where the fans are positioned. This section contains instructions for creating an air intake-optimised base panel.



Side view

① Front

② Fan

To ensure sufficient ventilation to the SmartLine element (Tepan Yaki), a safety distance must be left between the underside of the air intake-optimised base panel and any drawer.

Safety distance from the **underside of the air intake-optimised base panel** to the:

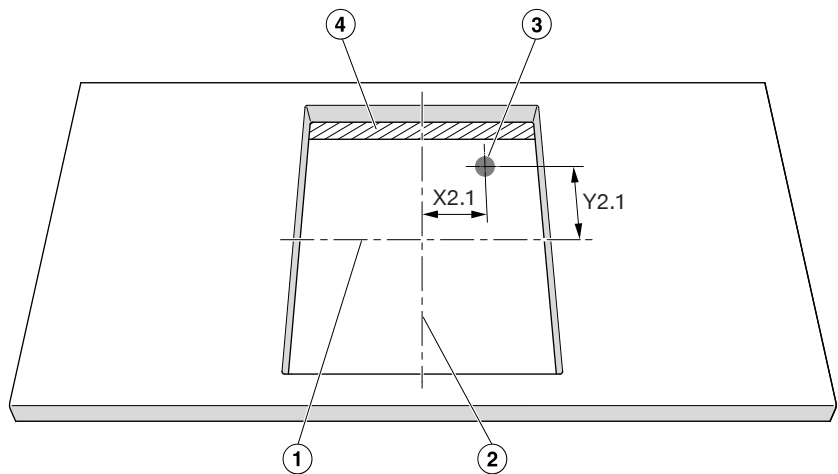
- upper edge of drawer: ≥ 5 mm
- base of drawer: ≥ 75 mm
- upper edge of intermediate shelf: not permitted

There must be no gap between the air intake-optimised base panel and the SmartLine element (Tepan Yaki).

A gap causes more warm air to be drawn in. The SmartLine element (Tepan Yaki) is not adequately cooled.

Installation

Positions and cut-outs of the ventilation openings

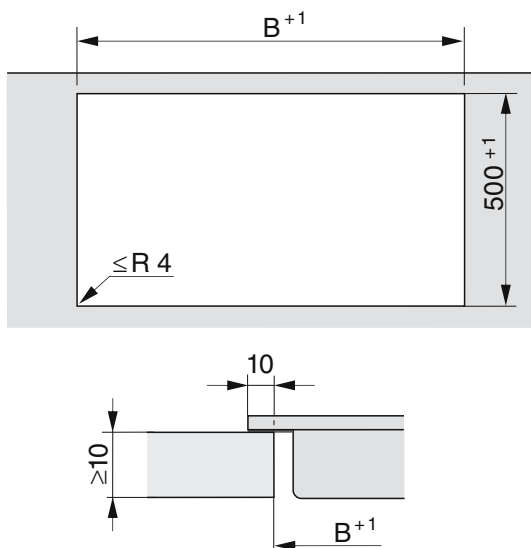


Not to scale. View from above. Surface-mounted cut-out shown.
Also applies to flush-fit installation.

- ① Middle of the cut-out width
- ② Middle of the cut-out length
- ③ Fan cut-out, round (Ø 55–70 mm)
- ④ Gap (≥ 15 mm)





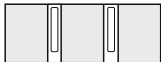


X2.1	Y2.1
Distance to the centre of the cut-out in mm	
45	101

Worktop cut-out for surface-mounted installation





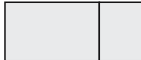






Installation

Surface-mounted installation with SmartLine element (downdraft extractor)

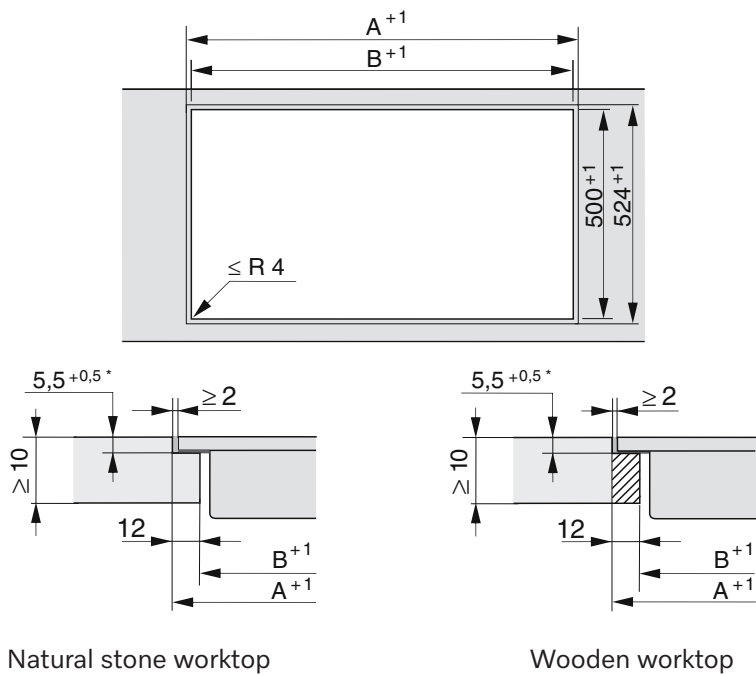
Sample combinations	Number x width [mm]		Dimension B [mm]
	Cooking appliances	Downdraft extractor	
	1 x 378	1 x 120	481
	1 x 620	2 x 120	845
	2 x 378	1 x 120	862
	1 x 378 1 x 620	2 x 120	1226
	3 x 378	2 x 120	1365
	2 x 378 1 x 620	2 x 120	1607
	4 x 378	2 x 120	1746

Surface-mounted installation without SmartLine element (downdraft extractor)



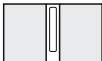

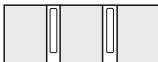


Sample combinations	Number x width [mm] Cooking appliances	Dimension B [mm]
	1 x 378	359
	2 x 378	740
	1 x 378 1 x 620	982
	3 x 378	1121
	1 x 378 1 x 800	1163
	2 x 378 1 x 620	1363
	4 x 378	1502
	2 x 378 1 x 800	1543
	2 x 378 1 x 936	1679

Installation

Worktop cut-out for flush-fit installation





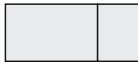






Flush-fit installation with SmartLine element (downdraft extractor)

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

Installation

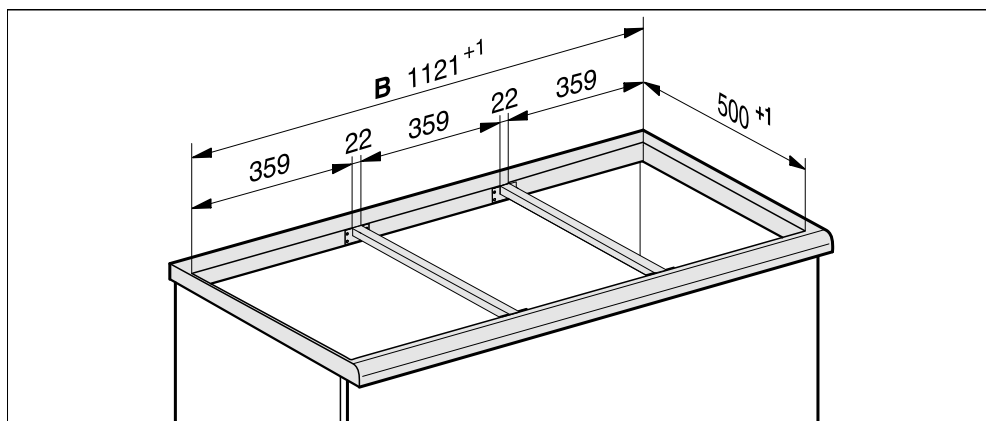
Flush-fit installation without SmartLine element (downdraft extractor)

Sample combinations	Number x width [mm] Cooking appliances	Dimension A [mm]	Dimension B [mm]
	1 x 378	383	359
	2 x 378	764	740
	1 x 378 1 x 620	1006	982
	3 x 378	1145	1121
	1 x 378 1 x 800	1187	1163
	2 x 378 1 x 620	1387	1363
	4 x 378	1526	1502
	2 x 378 1 x 800	1567	1543
	2 x 378 1 x 936	1703	1679

Spacer bars for surface-mounted installation of a SmartLine element

If you are installing several appliances, you must fit spacer bars between them. The clips supplied with the spacer bars are only required for installing a SmartLine element (downdraft extractor).

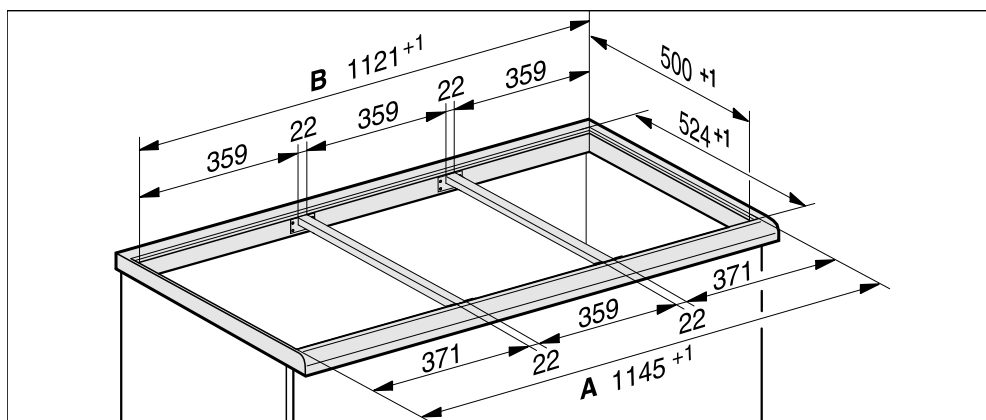
Installing 3 appliances and 2 spacer bars



Spacer bars for flush-fit installation of a SmartLine element

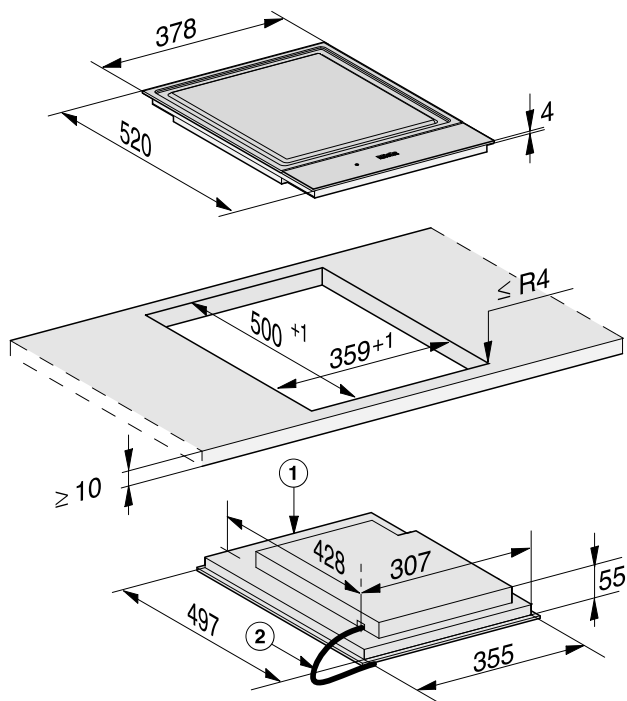
If you are installing several appliances, you must fit spacer bars between them. The clips supplied with the spacer bars are only required for installing a SmartLine element (downdraft extractor).

Installing 3 appliances and 2 spacer bars



Installation

Installation dimensions for surface-mounted cooktops



All dimensions are given in mm.

- ① Front
- ② Mains connection cable, L = 2000 mm



Installation

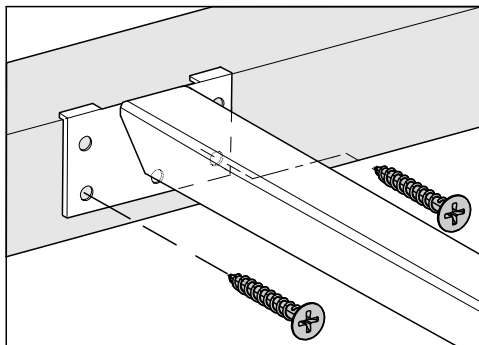
Installing a surface-mounted SmartLine element (Tepan Yaki)

Preparing the worktop for surface-mounted installation

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

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

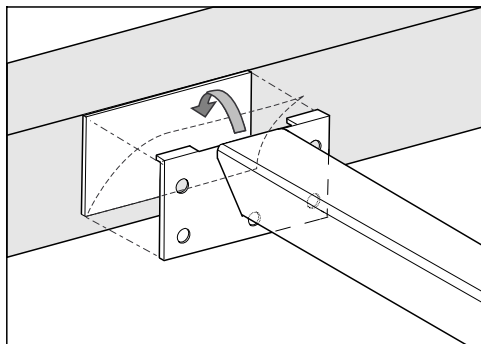
Securing the surface-mounted spacer bars to wooden worktops



- Position the spacer bars flush onto the upper edge of the cut-out.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied. Use:
 - the middle screw holes if one of the following SmartLine elements is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)
or
 - the two outer holes for all other combinations

Securing the surface-mounted spacer bars to natural stone worktops

You will need heavy-duty double-sided tape (not included) to secure the spacer bars.



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

Inserting the surface-mounted SmartLine element (Tepan Yaki)

- Stick the included sealing strip under the edge of the SmartLine element (Tepan Yaki). Do not apply the sealing strip under tension.
- Feed the power supply cord of the SmartLine element (Tepan Yaki) down through the worktop cut-out.
- Position the SmartLine element (Tepan Yaki) in the worktop cut-out. Ensure that:
 - The seal of the appliance sits flush with the worktop on all sides to ensure an effective seal all round.
 - All gap widths are uniform.
- If the seal does not meet the worktop correctly on the corners, the corner radius ($\leq R4$) can be carefully scribed to suit.
- If an air intake-optimised base panel is installed, position the SmartLine element (Tepan Yaki) so that the fans are located above the cut-outs.
- Connect the SmartLine element (Tepan Yaki) to the mains electricity supply.
- Check that the SmartLine element (Tepan Yaki) is working.
- Seal the gaps between the individual SmartLine elements with a silicone sealant that is heat-resistant to at least 160 °C.

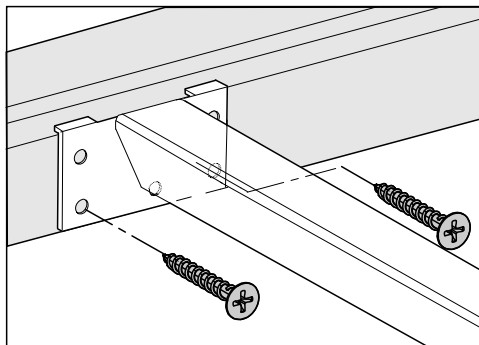
Installation

Installing a flush-fit SmartLine element (Tepan Yaki)

Preparing the worktop for flush-fit installation

- Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Create the worktop cut-out.
- Solid wood and tiled worktops:
Secure the wooden frames 5.5 mm or 7 mm (CS 7611 FL) below the top edge of the worktop.

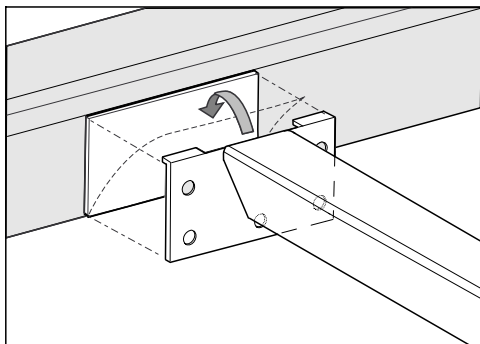
Securing the flush-fit spacer bars to wooden worktops



- Position the spacer bars flush onto the lower step of the stepped cut-out.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied. Use:
 - the middle screw holes if one of the following SmartLine elements is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)
 - or
 - the two outer holes for all other combinations

Securing the flush-fit spacer bars to natural stone worktops

You will need heavy-duty double-sided tape (not included) to secure the spacer bars.



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

Inserting the flush-fit SmartLine element (Tepan Yaki)

- Stick the included sealing strip under the edge of the SmartLine element (Tepan Yaki). Do not apply the sealing strip under tension.
- Feed the power supply cord of the SmartLine element (Tepan Yaki) down through the worktop cut-out.
- Position the SmartLine element (Tepan Yaki) in the worktop cut-out. Ensure that:
 - The seal of the appliance sits flush with the worktop on all sides to ensure an effective seal all round.
 - All gap widths are uniform.
- If an air intake-optimised base panel is installed, position the SmartLine element (Tepan Yaki) so that the fans are located above the cut-outs.
- Connect the SmartLine element (Tepan Yaki) to the mains electricity supply.
- Check that the SmartLine element (Tepan Yaki) is working.
- Seal the gaps between the individual SmartLine elements and between the SmartLine elements and the worktop with a silicone sealant that is heat-resistant to at least 160 °C.

Installation

Electrical connection



Risk of damage from incorrect connection.

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

Miele cannot be held liable for damage or injury (e.g. electric shock) caused by unauthorised installation, maintenance or repair work, or by an inadequate or faulty on-site earthing system.

This SmartLine element (Tepan Yaki) must be connected to the electricity supply by a qualified electrician.

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

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

Total power output

See data plate.

Connection data

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


Residual current device

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

Disconnecting devices

It must be possible to disconnect the SmartLine element (Tepan Yaki) from the mains at all poles using disconnecting devices. When switched off, there must be a contact distance of at least 3 mm. The disconnecting devices are overcurrent protection devices and residual current protection devices.

Disconnecting from the mains

 Risk of electric shock from mains voltage.

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

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

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

Safety fuses

- Completely remove fuses.

Automatic circuit breakers

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

Built-in circuit breaker

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

Residual current device (RCD)

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

Power supply cord

The SmartLine element (Tepan Yaki) must be connected to the electricity supply with a special power supply cord, type H 05 VV-F (PVC insulated) with a suitable diameter in accordance with the wiring diagram.

Please see the wiring diagrams for connection.

See the data plate on the SmartLine element (Tepan Yaki) for the correct voltage and rated load.

Replacing the power supply cord

 Danger of electric shock!

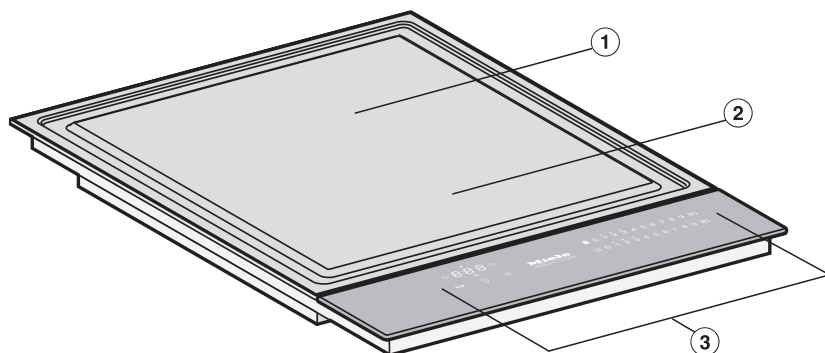
Incorrect connection to the electricity supply may result in an electric shock.

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

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

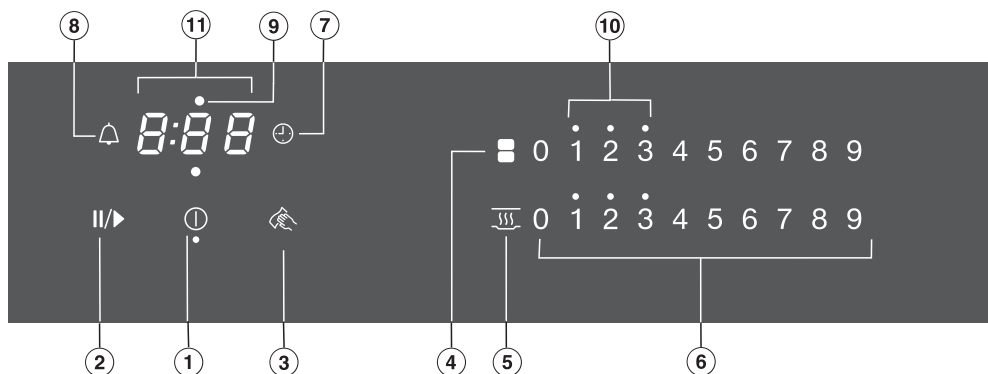
Familiarising yourself with the appliance

Your SmartLine element (Tepan Yaki)



- ① Rear Tepan Yaki zone
- ② Front Tepan Yaki zone
- ③ Controls and indicators

Controls and indicators



- ① On/Off sensor control for SmartLine element (Tepan Yaki)
- ② Stop & Go sensor
For stopping/starting a cooking process in progress
- ③ Wipe protection sensor
For locking the sensors
- ④ Tepan Yaki zone sensor control
For connection/disconnection of Tepan Yaki zones
- ⑤ Keeping warm sensor
For activating/deactivating the Keeping warm function
- ⑥ Numerical display sensors
 - For setting the power level
 - For setting the times
- ⑦ Auto switch-off sensor control
Switches the Tepan Yaki zones off automatically
- ⑧ Minute minder sensor
- ⑨ Tepan Yaki zone allocation auto switch-off indicator light
Auto switch-off for the Tepan Yaki zone is activated
- ⑩ Residual heat indicators
- ⑪ Timer display

0:00 to 9:59 Duration

LOC System lock/Safety lock is activated

dE Demo mode is activated

Familiarising yourself with the appliance

Operating principles

SmartLine element (Tepan Yaki) switched off

Only the printed symbol for the On/Off ① sensor control is visible when the SmartLine element (Tepan Yaki) is switched off. The other sensor controls light up when the SmartLine element (Tepan Yaki) is switched on.

Operation

This SmartLine element (Tepan Yaki) is equipped with sensor controls that react to finger contact.

Each time you touch a sensor control, an acoustic signal sounds.

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

Special functions

Power levels of the SmartLine element (Tepan Yaki)

You can set the power for heating the food in levels from 1 to 9.

If you wish to fine-tune the power levels, you can activate intermediate levels via the settings.

Tepan Yaki zones

The SmartLine element (Tepan Yaki) has 2 Tepan Yaki zones that can be switched on and controlled separately. If the Tepan Yaki zones are linked, the entire area can be controlled with one numerical display.

Stop & Go

When Stop & Go is activated, all power levels are reduced to 1.

When the function is deactivated, the appliance switches back to the power level that was set last.

Timer

The timer can be used for the following 2 functions:

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

You can use the functions simultaneously.

Minute minder

You can set a minute minder for activities that are independent of the SmartLine element (Tepan Yaki).

Auto switch-off

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

System lock

If the system lock is activated, then the SmartLine element (Tepan Yaki) cannot be switched on.

Safety lock

The safety lock is activated when the SmartLine element (Tepan Yaki) is switched on. When the safety lock is activated, the SmartLine element (Tepan Yaki) can be operated only under certain conditions.

Familiarising yourself with the appliance

Recall function

If the SmartLine element (Tepan Yaki) is switched off by mistake during use, this function can be used to restore all settings. The SmartLine element (Tepan Yaki) must be switched back on within 10 seconds of being switched off.

Keeping warm

This special function enables food to be kept warm after it has finished cooking. The maximum duration for keeping food warm is 2 hours.

Wipe protection

You can lock the sensor controls for the SmartLine element (Tepan Yaki) for 20 seconds in order to remove soiling, for example. The ① sensor control is not locked.

Settings

You can adapt the settings of the SmartLine element (Tepan Yaki) to your personal needs.

Demo mode

This function enables the SmartLine element (Tepan Yaki) to be demonstrated by specialist dealers without heating up.

Residual heat indicator

If the SmartLine element (Tepan Yaki) is still hot, the residual heat indicator will light up after it has been switched off. Depending on the temperature, a dot will appear above power levels 1, 2 and 3.

The dots of the residual heat indicator go out one after the other as the SmartLine element (Tepan Yaki) cools

down. The last dot only goes out when the SmartLine element (Tepan Yaki) is safe to touch.

Combination options

This SmartLine element (Tepan Yaki) can be installed in combination with other SmartLine elements and certain cooktops.

Information regarding which cooktops can be combined with SmartLine elements is available on the Miele website and in the operating instructions for the respective Miele cooktops.

Familiarising yourself with the appliance

Safety switch-off

Sensor controls are covered

Your SmartLine element (Tepan Yaki) will switch off automatically if one or several of the sensor controls remain covered for longer than 10 seconds, for example, due to finger contact, food boiling over or an object. ① flashes briefly above the ƚ sensor control and a tone will sound.

If you remove the obstruction and/or clean the soiling, ƚ goes out and the SmartLine element (Tepan Yaki) is ready for use again.

Excessive operating time

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

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

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

¹ The power levels with a dot are intermediate levels (see “Setting ranges for the power levels”).

² Factory default setting

Overheating protection

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

Overheating protection mechanism measures

- A switched-on Booster function is cancelled.
- The set power level is reduced.
- A Tepan Yaki zone switches off automatically. *Err* will flash alternately with 044 in the timer display.
- All Tepan Yaki zones switch off.

Causes for triggering the overheating protection mechanism

The overheating protection may be triggered under the following circumstances:

- Fat or oil is being heated on a high power level.
- There is insufficient ventilation to the underside of the SmartLine element (Tepan Yaki).
- A hot Tepan Yaki zone being switched on after a power cut.

SmartLine element (Tepan Yaki) data

The model identifier, serial number and software version of the SmartLine element (Tepan Yaki) can be displayed.

Optional accessories

Cookware

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

Cleaning and care products

Miele ceramic and stainless steel cooktop cleaner 250 ml

Removes heavy soiling, limescale deposits, and aluminium residues.

Original Miele all purpose microfibre cloth

Removes finger marks and light soiling.

Commissioning

Unpacking the SmartLine element (Tepan Yaki)

- Please stick the data plate supplied with the documentation in the space provided in the “Customer Service” section.
- Remove any protective wrapping and stickers.

Cleaning the SmartLine element (Tepan Yaki) for the first time


- Before using for the first time, clean the SmartLine element (Tepan Yaki) with a damp cloth.
- Dry the SmartLine element (Tepan Yaki).

Switching on the SmartLine element (Tepan Yaki) for the first time

The metal components have a protective coating. When the SmartLine element (Tepan Yaki) 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. 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.

Safety notes for operation

 Risk of fire due to overheated food.

Unattended food can overheat and ignite.

Do not leave the SmartLine element (Tepan Yaki) unattended whilst it is being used.

 Risk of burning due to hot Tepan Yaki zones.

The Tepan Yaki zones will be hot after use.


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

 Risk of burning due to hot items.

When the SmartLine element (Tepan Yaki) 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 SmartLine element (Tepan Yaki) heating up.

Do not use the SmartLine element (Tepan Yaki) as a resting place for anything.

After use, switch the SmartLine element (Tepan Yaki) off with the ① sensor control.

 Placing hot cookware on the sensor controls and indicators can damage the electronic modules underneath. This may result in the following:

The sensor controls do not respond.

The sensors may switch on and off unintentionally.

The SmartLine element (Tepan Yaki) will switch itself off (see “Familiarising yourself with the appliance – Safety switch-off”).

Do not place hot cookware over the sensor controls or displays.

Switching on the SmartLine element (Tepan Yaki)

- Touch the ① sensor control.

Further sensor controls will light up.

If no further entry is made, the SmartLine element (Tepan Yaki) will switch itself off after a few seconds for safety reasons.

Switching off the SmartLine element (Tepan Yaki)/Tepan Yaki zone

Switching off the SmartLine element (Tepan Yaki)

- To switch off the SmartLine element (Tepan Yaki) and all the Tepan Yaki zones, touch the ① sensor control.

Operation

Switching off the Tepan Yaki zone

- To switch off a Tepan Yaki zone, touch the 0 sensor control on the numerical display for that zone.

Setting the power level

- Touch the appropriate sensor control for the power level you want on the relevant numerical display.

Setting the power level – intermediate levels

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

- Touch the numerical display between the sensors.

The sensors in front of and after the interim level will light up brighter than the other sensors.


Example:

If you have set power level 7., the numbers 7 and 8 will be brighter than the other sensors.

Changing the power level

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

Linking/Unlinking Tepan Yaki zones

- To link or unlink the Tepan Yaki zones, touch the  sensor control.

Activating/Deactivating Stop & Go

The power levels and the timer settings cannot be changed; the SmartLine Element (Tepan Yaki) can only be switched off. The timer and switch-off times continue to run.

If the function is not deactivated within 1 hour, the SmartLine element (Tepan Yaki) will switch off.

- Touch the  sensor control.

Timer

Setting timer durations

A duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set.

Durations of up to 59 minutes are shown in minutes (00:59) and durations of more than 60 minutes are shown in hours and minutes.

Durations are entered:

- Using the left or front left numerical display (depending on the model) in the case of a timer
 - Using the numerical display of the Tepan Yaki zone to be switched off automatically in the case of a switch-off time
- Enter durations in the order of hours, followed by minutes in tens and then units.

Example:

59 minutes = 00:59 hours,

Enter: 5-9

80 minutes = 1:20 hours,

Enter: 1-2-0


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

Setting the minute minder

- Touch the  sensor.

The timer display flashes.

- Set the required duration (see “Timer – Setting timer durations”).


Touch the  sensor or wait 10 seconds to start the minute minder.

Changing the time set for the minute minder

- Touch the  sensor.


The timer display flashes.

- Set the required duration (see “Timer – Setting timer durations”).

Touch the  sensor or wait 10 seconds to start the minute minder.

Cancelling the minute minder

- Touch the  sensor.

- Touch  on the numerical display.

Operation

Setting a switch-off time

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

A power level is set for the desired Tepan Yaki zone.

- Touch the ⌚ sensor control.

The timer display flashes.

- Set the required duration (see “Timer – Setting timer durations”).

Touch the ⌚ sensor control or wait 10 seconds to start the switch-off time.

The switch-off time of the Tepan Yaki zone elapses and the Tepan Yaki zone allocation auto switch-off indicator light pulsates.

Changing the switch-off time

- Touch the ⌚ sensor control repeatedly until the indicator light for the required Tepan Yaki zone pulsates.

The timer display flashes.

- Set the required duration (see “Timer – Setting timer durations”).

Touch the ⌚ sensor control or wait 10 seconds to start the switch-off time.

The switch-off time of the Tepan Yaki zone elapses and the Tepan Yaki zone allocation auto switch-off indicator light pulsates.

Deleting the switch-off time

- Touch the ⌚ sensor control repeatedly until the auto switch-off indicator light for the desired Tepan Yaki zone pulsates.

The timer display flashes.

- Touch the 0 sensor control on the numerical display.

Setting multiple switch-off times

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

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

Displaying switch-off times

- To display the times left counting down in the background, touch the ⌚ sensor control repeatedly until the indicator light for the desired Tepan Yaki zone pulsates.

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

Using both timer functions at the same time

If you use both functions simultaneously, the shortest time is always displayed. The 🔔 sensor control (minute minder) or the indicator light for the Tepan Yaki zone with the shortest switch-off time pulsates.

- Touch the 🔔 or 🕒 sensor control if you want to show the times left counting down in the background.
- If a switch-off time is programmed for several Tepan Yaki zones, touch the 🕒 sensor control repeatedly until the indicator light for the desired Tepan Yaki zone pulsates.

Operation

System lock

Activating the system lock

All sensor controls are locked. A set timer continues to count down.

- Touch the ① sensor control for 6 seconds.

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

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

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

Deactivating the system lock

- Touch the ① sensor for 6 seconds.

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

Safety lock

Activating the safety lock

If the safety lock is activated:

- The Tepan Yaki zones and the SmartLine element (Tepan Yaki) can only be switched off.
- A set timer can be modified.

- Touch and hold the ☺ and II/► sensor controls at the same time for 6 seconds.

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

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

Deactivating the safety lock

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

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

Activating Recall

- Switch the SmartLine element (Tepan Yaki) on again.


The previously set power levels flash.

- Press one of the flashing power level indicators immediately.

All settings are restored.

Activating/Deactivating the Keeping warm function

Food that has become cold cannot be heated up again with the Keeping warm function.

- Touch the  sensor control of the cooking zone you wish to use.


Wipe protection

Activating wipe protection

- Touch the  sensor control.

The time counts down in the timer display.

Deactivating wipe protection

- Touch the  sensor until the timer display goes out.

SmartLine element (Tepan Yaki) data

Displaying the model identifier/serial number

- Switch the SmartLine element (Tepan Yaki) on.
- Touch the 0 sensor control on the numerical display.
- Press the 0 and 4 sensor controls on the numerical display at the same time for 6 seconds.

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

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

Displaying the software version

- Switch the SmartLine element (Tepan Yaki) on.
- Touch the 0 sensor control on the numerical display.
- Press the 0 and 3 sensor controls on the numerical display at the same time for 6 seconds.

3 numbers appear in the timer display:

Example: *123* = Software version 1.23.

Activating/Deactivating the demo mode

- Switch the SmartLine element (Tepan Yaki) on.
- Touch the 0 sensor control on the numerical display.
- Press the 0 and 2 sensor controls on the numerical display at the same time for 6 seconds.

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

- *dE* alternating with *On* (Demo mode activated)
or
- *dE* alternating with *OFF* (Demo mode deactivated)

Setting ranges for the power levels

The SmartLine element (Tepan Yaki) is programmed with 9 power levels at the factory, without any intermediate levels. If you wish to fine-tune the power levels, you can activate intermediate levels via the settings (see “Adjusting settings”).

	Setting range	
	Factory default setting 9 levels without intermediate levels	Finer setting 9 levels with intermediate levels
Keeping cooked food warm	1–2	1–2.
Gently cooking fruit, e.g. apple slices, peach halves, banana slices, etc.	3–4	3–4.
Gently stir-frying vegetables, e.g. leeks, sliced mushrooms, capsicum strips, onion rings, etc.	4–5	4–5.
Gently frying eggs, fish, meat, sausages, schnitzels, vegetables, bacon	5–6	5–6.
Frying meat, fish, hash browns, potato cakes	6–8	5.–8
Frying steaks, pancakes, marinated meat and meat strips	8–9	7.–9


These settings should only be taken as a guide. The cooking duration will vary depending on the type, texture and thickness of the food being cooked.

How the SmartLine element (Tepan Yaki) works

The cooking area is heated by induction. An induction coil is located under the cooking zone. When the SmartLine element (Tepan Yaki) is switched on, this coil creates a magnetic field that acts directly on the surface and heats it up.

Tips on cooking

Wipe the surface of the SmartLine element (Tepan Yaki) before each use to remove any dust or other soiling.

- Pre-heat the SmartLine element (Tepan Yaki) thoroughly for 2–3 minutes. To do this, set the power level that you are going to be using for cooking.
- The entire area can be used when frying food or keeping large quantities of food warm.
- For smaller quantities, the rear zone can be used for frying food whilst the front area can be used for keeping food warm with the keeping warm function .
- It is important to get the SmartLine element (Tepan Yaki) sufficiently hot before use, particularly when cooking meat. If it is not hot enough, the meat will lose too much juice.
- Very little fat is required for cooking on the SmartLine element (Tepan Yaki), and no fat is required for marinated food.
- Use only fats and oils that can withstand high temperatures.
- We recommend that you marinate the food to be cooked. This will improve the flavour of the food.
- Pat wet food dry with paper towel before cooking to prevent it spitting.
- To prevent meat drying out, do not season with salt until after it has been cooked.

Good to know

Recipes

The recipes section contains recipes.

The quantities and settings have been tailored to your SmartLine element (Tepan Yaki).

Prawns with nasi kuning

Preparation time: 30 minutes

Serves 4

For the skewers

24 prawns (16 g each), peeled, ready to cook

50 ml vegetable oil

For the nasi kuning

300 g rice

1 stalk of lemongrass | crushed

2 Indian bay leaves | crushed

1½ tsp. turmeric

200 ml water

250 ml coconut milk

Salt

For the salsa

1 cucumber | diced

1 mango | diced

1 chilli | finely chopped

1 lime, unwaxed | zest and juice

1 tbsp. sesame oil

Nam pla fish sauce or salt

For the sauce

35 ml fish sauce

40 ml lemon juice

5 chillies | sliced into thin rings

3 cloves of garlic | crushed

2 tbsp. palm sugar

Preparation

Prepare the required ingredients according to the following instructions.

For the nasi kuning, mix all ingredients in a pot and cook or steam for 18 minutes.

For the salsa, mix all the ingredients and set aside.

For the sauce, mix all the ingredients and set aside.

Pre-heat the Tepan Yaki according to setting 1.

Meanwhile, rub a small amount of oil into the prawns and place them on the skewers.

Place the prawn skewers on the Tepan Yaki and cook for approx. 2½ minutes.

Turn the prawn skewers and cook for approx. 2½ minutes.

Place the skewers on a plate and cover.

Put the rice in the pan and place on the Tepan Yaki. Set the power level according to setting 2 and sauté gently. Keep stirring.

To serve, arrange the skewers, salsa, sauce and nasi kuning on a plate.

Setting 1:

Pre-heat the Tepan Yaki

Power level: 7

Setting 2:

Sauté the rice

Power level: 7

Good to know

Hamburgers

Serves 2

For the burgers

4 rashers of bacon
2 slices of cheddar cheese
1 tomato | sliced
4 slices of cucumber
2 rings of onion, thick
2 burger buns | sliced in half

For sautéing

1 tbsp. vegetable oil

For the mayonnaise

1 medium egg | just the yolk
1 clove of garlic | crushed
1 tsp. medium-hot mustard
1 tsp. white wine vinegar
½ tsp. salt
1 pinch of pepper, black
125 ml sunflower oil
1 tbsp. tomato ketchup
1 tsp. Dijon mustard, wholegrain

For the patties

250 g beef mince, lean
½ tsp. salt
1 pinch of pepper, black

Accessories

Hand-held blender
Burger press

Preparation

Prepare the required ingredients according to the following instructions.

For the mayonnaise, mix the egg, garlic, vinegar, medium-hot mustard, salt and pepper in a bowl. Blitz the ingredients with a hand-held blender to create a

creamy mix. While blitzing the mixture, pour the oil into the bowl in a gentle, steady stream.

Mix 2 tbsp. of the mayonnaise with ketchup. Mix a further 2 tbsp. with the Dijon mustard.

Season the mince with salt and pepper and shape into patties. Use a burger press for this, if available.

Pre-heat the Tepan Yaki according to setting 1 for approx. 3 minutes. Add the oil to the Tepan Yaki and spread with a spatula. Heat for approx. 1 minute.

Place the patties, onion rings and bacon rashers on the Tepan Yaki and fry for approx. 2 minutes.

Turn the onion rings and bacon. Turn the patties. Place the onions and bacon on top of the cooked side of the patties and fry for a further 1 minute or so.

Put the tomatoes and cucumber on and fry for approx. 1 minute.

Place the tomatoes and cucumber on top of the patties, cover with the sliced cheese and fry for approx. 1 minute.

Put the burger buns on the Tepan Yaki with the inside facing down. Set the power level according to setting 2 and sauté for approx. 1 minute.

Turn the buns and brown for approx. 1 minute.

Remove the buns from the Tepan Yaki and spread both mayonnaises on the inside. Place the patties on the bottom half of the buns. Place the top half of the buns on top and serve.

Setting 1:

Pre-heat the Tepan Yaki

Power level 7

Setting 2:

Brown the burger buns

Power level 4

Good to know

Osaka-style okonomiyaki

Preparation time: 25 minutes

Serves 4

For the dashi batter

200 ml dashi broth or vegetable stock

160 g plain white flour

4 medium eggs

3 g salt

3 g sugar

For the vegetables

500 g spring cabbage | cut into very thin strips

40 g spring onions

For the pork belly

160 g pork belly, ready to cook

20 ml sunflower oil

For the sauce

75 ml Worcestershire sauce

25 ml vinegar

45 ml rice wine, Japanese (mirin)

75 ml soy sauce

75 ml water

25 g sugar

9 g ginger, fresh | grated

8 g cornflour

For serving

2 tbsp. mayonnaise

2 tbsp. bonito flakes

8 pieces stem ginger, preserved | cut into small chunks

Preparation

Prepare the required ingredients according to the following instructions.

To make the sauce, mix together all of the ingredients apart from the cornflour and bring to the boil. Stir the cornflour into a small amount of water and then stir into the sauce.

Leave to simmer for 1 minute. Then pour the sauce into a container and cover with cling film straight away. Leave the sauce to cool and set aside.

To make the dashi batter, mix together the flour, salt and sugar. Add the dashi broth and mix. Place the dashi batter to one side.

Distribute the spring cabbage and spring onions between four bowls.

Place one egg and $\frac{1}{4}$ of the dashi batter in each bowl. Beat well with a fork.

Pre-heat the Tepan Yaki according to setting 1.

Put two dollops of the cabbage batter onto the Tepan Yaki and spread to form an even circle, approx. 2 cm thick. Then cook for approx. 5 minutes according to setting 2.

Place the slices of pork belly and a few bonito flakes on top of the cabbage mixture. Cook for a further 5 minutes.

Flip the okonomiyaki. Cook for a further 5 minutes until the edges of the okonomiyaki are firm.

Turn the okonomiyaki and check that the meat is cooked through.

Place the okonomiyaki on a plate with the meat side on the top. Cover with sauce and add a couple of stripes of mayonnaise over the top of the okonomiyaki. Garnish with ginger and additional bonito flakes.

Setting 1:

Pre-heat the Tepan Yaki

Power level: 6

Setting 2:

Cook the okonomiyaki

Power level: 5

Good to know

Quark pancakes

Preparation time: 60 minutes
Serves 4 (makes 12 pancakes)

For the quark pancakes

200 g potatoes, floury
130 g low-fat quark
50 g plain white flour
2 pinches of salt
3 medium eggs | separated
80 g sugar
1 tsp. vanilla sugar

For sautéing

2 tbsp. vegetable oil

For sprinkling

1 tbsp. icing sugar

Accessories

Potato ricer
Tepan Yaki
Pallet knife
Spatula

Preparation

Prepare the required ingredients according to the following instructions.

Boil the potatoes and press through a potato ricer.

Add the quark, flour and a pinch of salt. Stir in the egg yolk.

Beat the egg whites, sugar, vanilla sugar and salt until stiff and fold into the potato/quark mixture.

Pre-heat the Tepan Yaki according to setting 1 for 2–3 minutes.

Add the oil to the Tepan Yaki and heat.

Working with half of the batter, use a tablespoon to put six dollops of batter onto the Tepan Yaki and spread them

out so they are smooth. Then fry for approx. 2–3 minutes according to setting 2.

Turn the pancakes and fry for a further 2–3 minutes.

Then take the remaining half of the batter and put six more dollops onto the Tepan Yaki and spread them out so they are smooth. Then fry for approx. 2–3 minutes.

Dust with icing sugar and serve.

Setting 1:

Pre-heat the Tepan Yaki

Power level: 7

Setting 2:

Fry the quark pancakes

Power level: 7

Apple pancakes

Preparation time: 50 minutes

Serves 4

For the batter

100 g plain white flour

75 ml milk, 3.5 % fat

75 ml carbonated water

2 medium eggs

2 tsp. sugar

A pinch of salt

1 tbsp. vegetable oil

400 g apples | peeled and roughly
grated

For frying

1 tbsp. vegetable oil

For the topping

2 tbsp. flaked almonds

For sprinkling

1 tbsp. icing sugar

2 pinches of cinnamon

Accessories

Mixer with whisk

Preparation

Prepare the required ingredients according to the following instructions.

To make the batter, beat the flour, milk and water and leave to stand.

Use a whisk to mix in the eggs, sugar, salt and oil.

Fold the apples into the batter.

Pre-heat the Tepan Yaki according to setting 1.

Add the oil for frying to the Tepan Yaki and heat for 2–3 minutes.

Set the power level according to setting 2. Use a ladle to add small discs of the batter to the Tepan Yaki and fry for 5–6 minutes.

Add the flaked almonds to the uncooked side. Then turn and fry for a further 5–6 minutes.

Mix the icing sugar and cinnamon. Use this to dust the pancakes. Then serve.

Setting 1:

Pre-heat the Tepan Yaki

Power level: 7

Setting 2:

Fry the pancakes

Power level: 5

Good to know

Filo rolls stuffed with goat's cheese, plum and apple

Preparation time: 30 minutes

Serves 4

For the filling

2 sprigs of basil | chopped

150 g goat's cheese | crumbled

90 g plums, dried | cut into small chunks

20 g hazelnuts, toasted | finely chopped

For the pastry

12 sheets of filo pastry

(approx. 18 x 25 cm)

50 ml vegetable oil

For the apple slices

2 apples (Elstar) | cut into 1½ cm thick slices, cored

40 ml maple syrup

For serving

2 sprigs of basil | chopped

4 tsp. maple syrup

Accessories

Pastry brush

Preparation

Prepare the required ingredients according to the following instructions.

For the filling, mix together the basil, goat's cheese, plums and hazelnuts and blend well. Divide the mixture into four equal portions and shape into twelve 7 cm rolls.

Place three sheets of filo pastry next to one another on the worktop with the short side pointing up and brush generously with oil. Then place the filo sheets on top of one another. Carefully smooth out all air bubbles between the layers by hand. Place a goat's cheese roll in the middle of the pastry, around

6 cm up (measured from the bottom).

Roll up from the long side. Brush oil onto all dry spots on the filo roll. Press the end of the filo pastry onto the goat's cheese roll and fold across the entire length. Make eleven more rolls following the same method.

Pre-heat the Tepan Yaki according to setting 1.

Place the filo rolls next to one another on the top half of the Tepan Yaki. Place 6 slices of apple on the bottom half of the Tepan Yaki. Cook the filo rolls and sliced apple for approx. 3 minutes.

Turn the filo rolls and apple. Set the power level according to setting 2. Then cook for approx. 1 minute.

Turn the filo rolls and apple. Pour maple syrup over the sliced apples. Then cook for approx. 1 minute.

Turn the filo rolls and apple. Then cook for approx. 1 minute more.

Turn the filo rolls and apple. Then cook for approx. 1½ minutes more.

Turn the filo rolls and apple again. Then cook for approx. 1½ minutes more.

For one portion, cut one roll in half diagonally and place on a plate. Then place one and a half slices of apple on top. Garnish with basil and maple syrup.

Setting 1:

Pre-heat the Tepan Yaki

Power level: 6

Setting 2:
Cook the filo rolls
Power level: 7

Good to know

Asian-style noodles

Preparation time: 30 minutes

Serves 4

For the vegetables

1 zucchini | roughly chopped
1 bunch of spring onions | sliced into thin rings
250 g carrots | cut in half lengthways and then into slices 3–4 mm thick
250 g capsicums | cut into 5 mm thick strips
150 g shiitake mushrooms | stalk removed and quartered
2 cloves of garlic | chopped
1 chilli, red | sliced into thin rings

For the noodles

400 g Chinese egg noodles (Mie noodles) | pre-cooked
35 g mayonnaise

For sautéing

2 tbsp. vegetable oil

For the sauce

60 ml sweet chilli sauce
75 ml soy sauce
25 g ginger | grated
2 cloves of garlic | chopped
30 g palm sugar

For sprinkling

30 g coriander | chopped
100 g fried onions

Accessories

2 spatulas

Preparation

Prepare the required ingredients according to the following instructions.

Mix the sauce ingredients in a pan and cook until the sugar has dissolved.

Pre-heat the Tepan Yaki according to setting 1.

Add oil to the Tepan Yaki. Set the power level according to setting 2. Add the shiitake mushrooms and carrots and fry for approx. 5 minutes.

Put the carrots and mushrooms in a bowl. Set the power level according to setting 3. Cook the zucchini for approx. 2 minutes.

Add the capsicum strips and cook for approx. 1½ minutes.

Add the spring onions and cook for approx. 1 minute.

Add the garlic and chilli and fry for approx. 1 minute.

Add the vegetables to the carrots and mushrooms in the bowl. Then mix the noodles with the mayonnaise and fry for approx. 4 minutes.

Mix the noodles with the vegetables and add enough sauce to taste.

Serve on four plates. Sprinkle generously with fried onions and coriander.

Setting 1:

Pre-heat the Tepan Yaki

Power level: 7

Setting 2:

Fry the shiitake mushrooms and carrots

Power level: 6

Setting 3:
Fry the zucchini
Power level: 7

Good to know

Asian-style vegetables with tofu

Preparation time: 35 minutes + 60 minutes for marinading

Serves 4

For the vegetables

2 king oyster mushrooms (80 g each) | cut in half

120 g sugar snap peas | halved

1 pointed capsicum, red, sweet | sliced into rings

250 g green beans | cut into thin strips

200 g bean sprouts | washed

1 bunch of spring onions | cut into

15 cm long pieces

500 g tofu | in approx. 3 cm cubes

80 g peanuts, roasted

75 g potato starch

For the marinade

30 ml soy sauce

20 ml sushi vinegar

10 ml sesame oil

25 ml rice wine, Japanese (mirin)

10 g ginger | grated

For the sauce

10 g coriander | chopped

100 ml sweet chilli sauce

2 limes | juice and grated zest

1 tbsp. sesame oil

Salt

Fish sauce

Preparation

Prepare the required ingredients according to the following instructions.

For the marinade, mix the soy sauce, sushi vinegar, sesame oil, rice wine and ginger. Leave the tofu in the marinade for around 60 minutes.

Then put the cubed tofu onto the skewers. Roll the skewers through the potato starch. Press firmly into the starch. Remove any excess potato starch.

Pre-heat the Tepan Yaki according to setting 1.

Coat the king oyster mushrooms with oil and place onto the Tepan Yaki, cut side down. Cook the king oyster mushrooms for approx. 4 minutes.

Turn the king oyster mushrooms and cook for approx. 1 minute.

Place the spring onions next to the king oyster mushrooms. Turn regularly and cook for approx. 3 minutes.

Turn the king oyster mushrooms and cook for approx. 2 minutes more.

Put the king oyster mushrooms and spring onions on a plate and set aside. Place the green beans on the Tepan Yaki and fry for approx. 1.5 minutes. Meanwhile add 1 tbsp. oil.

Add the capsicum rings and sugar snap peas. Set the power level according to setting 2 and cook for approx. 4 minutes.

Then set the power level according to setting 3 and cook for approx. 3 minutes more.

Put the vegetable mixture into a bowl and set aside.

Set the power level according to setting 4. Fry the bean sprouts for approx. 2 minutes.

Add the bean sprouts to the vegetables in the bowl.

Spread 4 tbsp. oil onto the Tepan Yaki and fry the tofu for approx. 4 minutes until it has browned.

Set the power level according to setting 5. Heat the king oyster mushrooms on the Tepan Yaki for approx. 1 minute. Then turn and cook for a further minute.

Serve the vegetables on four plates. Place the tofu skewers and king oyster mushrooms on top. Sprinkle the peanuts on top. Serve the sauce separately.

Setting 1:
Pre-heat the Tepan Yaki

Power level: 6

Setting 2:
Cook the capsicum and sugar snap peas

Power level: 7

Setting 3:
Set the power level

Power level: 6

Setting 4:
Fry the bean sprouts

Power level: 7

Setting 5:
Heat the king oyster mushrooms

Power level: 5

Good to know

Zucchini biscuits with cream cheese

Preparation time: 30 minutes

Serves 4

For the zucchini biscuits

100 g plain white flour
50 ml milk, 3.5 % fat
2 medium eggs
300 g zucchini | roughly grated
½ tsp. salt
½ tsp. pepper, black

For the cream cheese spread

250 g cream cheese
100 g crème fraîche
150 g smoked salmon | cut into thin strips
1 tbsp. dill | chopped
A pinch of salt
1 pinch of pepper, black

For sautéing

2 tbsp. vegetable oil

Accessories

Pallet knife
Spatula

Preparation

Prepare the required ingredients according to the following instructions.

To make the zucchini biscuits, mix the flour, milk and eggs.

Add the zucchini. Season with salt and pepper.

For the cream cheese spread, mix the cream cheese with the crème fraîche and add the strips of smoked salmon. Stir in the dill. Season with salt and pepper.

Pre-heat the Tepan Yaki.

Add the oil to the Tepan Yaki and spread with a spatula. Heat the oil for approx. 1 minute.

For each zucchini biscuit, pour one small ladle of batter onto the Tepan Yaki and fry for 1–2 minutes. You can cook up to six biscuits on the Tepan Yaki at the same time.

Turn the biscuits and cook for a further 1–2 minutes. Then cook the remaining zucchini biscuits in the same way.

For each portion, arrange three biscuits with cream cheese spread on a plate.

Settings

Setting 1: Pre-heat the Tepan Yaki
Frying level: 7

Asian-style tuna with noodles and vegetables

Preparation time: 45 minutes

Serves 4

For the tuna

4 x 150 g tuna steaks, ready to cook

For the vegetables

150 g snow peas

150 g sugar snap peas

2 pak choi | halved lengthwise

1 shallot | cut into very thin strips

1 lime | cut into eighths

1 clove of garlic | finely chopped

1 chilli | seeds removed and finely chopped

350 g Japanese udon noodles | pre-cooked

50 g mayonnaise

20 g coriander | roughly chopped

For the sauce

100 ml sweet chilli sauce

30 ml sesame oil

60 ml soy sauce

Preparation

Prepare the required ingredients according to the following instructions.

To make the sauce, mix the sweet chilli sauce, sesame oil and soy sauce and set aside.

Pre-heat the Tepan Yaki according to setting 1.

Brush the cut edge of the pak choi with oil. Place the pak choi onto the Tepan Yaki with the cut side down and fry for approx. 2 minutes.

Turn the pak choi and fry for approx. 2 minutes more.

Turn the pak choi and fry for approx. 2 minutes more.

Put the pak choi in a bowl and set aside. Set the power level according to setting 2. Fry the sugar snap peas for approx. 2 minutes.

Add the snow peas and shallot and cook for approx. 3 minutes.

Add the garlic and chilli and cook for approx. 1 minute.

Put the vegetables in a bowl and set aside. Set the power level according to setting 3. Then mix the noodles with the mayonnaise and fry.

Place the noodles on the top half of the Tepan Yaki and keep warm according to setting 4.

Set the power level for the bottom half according to setting 5. Fry the tuna for approx. 1½ minutes.

Turn the tuna and fry for a further 1½ minutes.

Mix the noodles with the vegetables and serve on four plates. Place the fried pak choi and tuna on top. Drizzle generously with sauce. Garnish with coriander and lime.

Setting 1:

Pre-heat the Tepan Yaki

Power level: 7

Setting 2:

Sauté the sugar snap peas

Power level: 6

Good to know

Setting 3:

Fry the noodles

Power level: 5

Setting 4:

Keep the noodles warm (top half)

Power level: 2

Setting 5:

Sauté the tuna (bottom half)

Power level: 5

Indian-style carrots

Preparation time: 20 minutes

Serves 2

For the carrots

30 g currants

1 tbsp. orange liqueur

½ tsp. curry powder

1 pinch of cayenne pepper

1 pinch of cinnamon

500 g Chantenay carrots | thinly sliced

75 ml orange juice

1 pinch of pepper, white

½ tsp. salt

2 tbsp. coriander

For sautéing

1 tbsp. butter

Accessories

Spatula

Preparation

Prepare the required ingredients according to the following instructions.

Soak the currants in the orange liqueur for approx. 10 minutes. Add the curry powder, cayenne pepper and cinnamon.

Pre-heat the Tepan Yaki according to setting 1.

Allow the butter to melt for approx. 1 minute.

Add the carrots to the Tepan Yaki and fry for approx. 4 minutes until lightly browned.

Set the power level according to setting 2. Add the currants and their liquid and continue frying for approx. 1 minute.

Deglaze with orange juice and leave the juice to reduce slightly for approx. 1–2 minutes.

Season with salt and pepper to taste. Sprinkle with coriander before serving.

Setting 1:

Heat the Tepan Yaki

Power level: 7

Setting 2:

Fry the currants

Power level: 6

Good to know

Chicken satay with salad and peanut sauce

Preparation time: 25 minutes + 60 minutes for marinating

Serves 4

For the chicken satay

500 g chicken breast, ready to cook |

cut into 1.5 x 1.5 cm cubes

2 tbsp. sesame oil

2 tbsp. soy sauce, light

For the salad

4 gem lettuces, small | halved

lengthwise

40 ml sunflower oil

For the satay sauce

250 g smooth peanut butter

150 ml coconut milk

200 ml water

10 g sambal

40 ml soy sauce, sweet

1 tbsp. palm sugar

½ tsp. coriander, ground

½ tsp. cumin, ground

½ tsp. ground ginger

For the cucumber salad

1 onion, red | halved, sliced into thin rings

1 chilli, hot | thinly sliced

4 tbsp. nam pla fish sauce

1 clove of garlic | finely chopped

1 tbsp. palm sugar

1 tbsp. sesame oil

1 cucumber | halved lengthwise and cut into 5 mm thick slices (core removed in advance)

Preparation

Prepare the required ingredients according to the following instructions.

For the chicken satay, mix the sesame oil and soy sauce. Put the diced chicken into the mixture and leave to marinate for around 60 minutes.

For the vinaigrette, mix all the ingredients and set aside.

Brush the halved lettuces with sunflower oil.

Pre-heat the Tepan Yaki according to setting 1.

Sauté the lettuces, cut side down, for approx. 2½ minutes.

Remove the lettuces from the Tepan Yaki. Set the power level according to setting 2. Sauté the chicken skewers for 3 minutes.

Turn the chicken skewers and cook for a further 3 minutes.

Turn the chicken skewers and cook for approx. 1 minute.

Turn the chicken skewers and cook for approx. 1 minute. Check that the chicken is cooked through. If not, cook for slightly longer.

Meanwhile heat the satay sauce ingredients on the cooktop, stirring constantly.

Mix the cucumber with the vinaigrette.

Serve the chicken skewers with the salad, cucumber and satay sauce.

Setting 1:

Pre-heat the Tepan Yaki

Power level: 8

Setting 2:

Sauté the chicken skewers

Power level: 7

Adjusting settings

Calling up settings

The **II/▶** sensor control is located approx. 1 cm (index finger width) to the left of the **⓪** sensor control.

The SmartLine element (Tepan Yaki) is switched off.

- Press and hold the **⓪** and **II/▶** sensor controls until the **⌚** sensor control lights up and **PC** appears in the timer display.

After a few seconds **P:01** (Programme 01) will flash alternately with **⓪:01** (Code) in the timer display.

Setting parameters

For a two-digit parameter number you need to first set the tens position.

- While the parameter is visible in the display (e.g. **P:01**), press the **⌚** sensor repeatedly until the number for the parameter you want appears in the display or touch the appropriate number on the numerical display.

Setting the code

- While the code is visible in the display (e.g. **⓪:01**), press the **⌚** sensor control repeatedly until the number for the code you want appears in the display or touch the appropriate number on the numerical display.

How to save settings

- Whilst the programme is displayed (e.g. **P:01**), touch the **⓪** sensor until the displays go out.

How to avoid saving the settings

- While the code is displayed (e.g. **⓪:01**), touch the **⓪** sensor until the displays go out.

Adjusting settings

Parameter ¹		Code	Settings ²
P:01	Demonstration mode	C:00	Demo mode off
		C:01	Demo mode on ³
P:03	Factory default setting	C:00	Do not restore the factory default settings
		C:01	Restore factory default settings
P:04	Cooktop power level setting range	C:00	9 power levels without intermediate levels + Booster function
		C:01	17 power levels with intermediate levels + Booster function ⁴
P:06	Confirmation tone when a sensor control is touched	C:00	Off ⁵
		C:01	Quiet
		C:02	Medium
		C:03	Loud
P:07	Timer signal tone	C:00	Off
		C:01	Quiet
		C:02	Medium
		C:03	Loud
P:08	System lock	C:00	System lock can only be activated manually
		C:01	System lock activated automatically
P:09	Maximum operating time	C:00	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2

Adjusting settings

Parameter ¹		Code	Settings ²
P:12	Sensor controls reaction speed	C:00	Slow
		C:01	Normal
		C:02	Fast

- ¹ Programmes not shown here have no allocation.
- ² The factory default setting is shown in bold.
- ³ After the SmartLine element (Tepan Yaki) has been switched on, *dE* appears in the timer display for a few seconds.
- ⁴ In the text and charts, the intermediate levels are shown with a dot after the number for better understanding.
- ⁵ The keypad tone of the On/Off sensor control cannot be switched off.

Safety notes on cleaning and care

 Risk of burning due to hot surfaces.

All parts of the SmartLine element (Tepan Yaki) may be hot after use.

Switch the SmartLine element (Tepan Yaki) off.

Allow the SmartLine element (Tepan Yaki) to cool down before cleaning the SmartLine element (Tepan Yaki).

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

Allow the surfaces to cool down before cleaning the SmartLine element (Tepan Yaki).

Remove any residual cleaning agent immediately.

Never use abrasive sponges or cleaning agents.

► Do not use stainless steel care products on the cooking surface.

Cleaning intervals

■ After each use:

Clean the whole SmartLine element (Tepan Yaki).

■ Once a week:

To prevent cleaning agent residue being burned on, clean the ceramic glass surface with the Miele ceramic and stainless steel cleaner (see “Optional accessories – Cleaning and care products”) or with a ceramic glass cleaner. Please follow the cleaning agent manufacturer’s instructions.

► Never use a steam cleaner to clean the SmartLine element (Tepan Yaki).

► Do not use pointed objects for cleaning.

Cleaning and care

Cleaning the ceramic glass surfaces

Removing light soiling

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

Removing stubborn soiling

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

Finishing the cleaning process

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

Cleaning the stainless steel surfaces

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

Useful tip: You can use the Miele ceramic and stainless steel cleaner (see "Optional accessories – Cleaning and care products").

Finishing the cleaning process

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

Unsuitable cleaning agents

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

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

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

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



Messages in the display

Problem	Possible cause and remedy
Err flashes alternately with 30 in the timer display and a signal sounds.	<p>The SmartLine element (Tepan Yaki) is connected incorrectly.</p> <ul style="list-style-type: none"> ■ Disconnect the SmartLine element (Tepan Yaki) from the mains. ■ Contact Customer Service.
After the SmartLine element (Tepan Yaki) has been switched on, or after touching a sensor control, LOC appears in the timer display for a few seconds.	<p>The system lock is switched on.</p> <ul style="list-style-type: none"> ■ Deactivate the system lock (see “Operation – Deactivating the system lock”).
	<p>The safety lock is activated.</p> <ul style="list-style-type: none"> ■ Deactivate the safety lock (see “Operation – Deactivating the safety lock”).
After the SmartLine element (Tepan Yaki) has been switched on, dE appears briefly in the timer display. The SmartLine element (Tepan Yaki) does not heat up.	<p>The SmartLine element (Tepan Yaki) is in demo mode.</p> <ul style="list-style-type: none"> ■ Touch the 0 and 2 sensor controls at the same time until dE flashes alternately with OFF in the timer display.
The SmartLine element (Tepan Yaki) has switched off automatically. When it is switched back on, E appears above the On/Off ① sensor control.	<p>One or more of the sensor controls are covered, e.g. by finger contact, food boiling over or an object.</p> <ul style="list-style-type: none"> ■ Clean off any soiling and/or remove the object (see “Familiarising yourself with the appliance – Safety switch-off”).

Problem solving guide

Problem	Possible cause and remedy
<i>Err</i> will flash alternately with 044 in the timer display.	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ Allow the SmartLine element (Tepan Yaki) to cool down. ■ Remove the cause of the overheating (see “Familiarising yourself with the appliance – Overheating protection”). ■ Check that the SmartLine element (Tepan Yaki) is working. ■ If this fault message continues to appear in the display, contact Customer Service.
<i>Err</i> flashes alternately with 047, 048 or 049 in the timer display.	<p>The fan is blocked or defective.</p> <ul style="list-style-type: none"> ■ Make sure the fan has not been blocked by an object. ■ Remove the obstruction. ■ If this fault code continues to appear in the display, contact Miele.
In the timer display E-number, e.g. E-O, will flash alternately with 120, 121, 122, 123, 124, 125, 126, or 127.	<p>The fan is blocked or defective.</p> <ul style="list-style-type: none"> ■ Make sure the fan has not been blocked by an object. ■ Remove the obstruction. ■ If this fault code continues to appear in the display, contact Miele.
A message not listed in this table is appearing in the timer display.	<p>There is an electronic module fault.</p> <ul style="list-style-type: none"> ■ Interrupt the power supply to the SmartLine element (Tepan Yaki) for approx. 1 minute. ■ If the problem persists after the power supply is restored, please contact Customer Service.

Unexpected behaviour

Problem	Possible cause and remedy
The SmartLine element (Tepan Yaki) or a Tepan Yaki zone switches off automatically.	<p>It has been operated for too long.</p> <ul style="list-style-type: none"> ■ Switch the SmartLine element (Tepan Yaki) or Tepan Yaki zone back on (see “Familiarising yourself with the appliance – Safety switch-off”).
	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ Allow the SmartLine element (Tepan Yaki) to cool down. ■ Remove the cause of the overheating (see “Familiarising yourself with the appliance – Overheating protection”). ■ Check that the SmartLine element (Tepan Yaki) is working. ■ If the problem occurs again, contact Customer Service.

General problems or technical faults

Problem	Possible cause and remedy
The SmartLine element (Tepan Yaki) cannot be switched on.	<p>There is no power to the SmartLine element (Tepan Yaki).</p> <ul style="list-style-type: none"> ■ Check if the circuit breaker has tripped. Contact a qualified electrician or Miele Customer Service (for the minimum fuse rating, see data plate).
	<p>There may be a technical fault.</p> <ul style="list-style-type: none"> ■ Disconnect the SmartLine element (Tepan Yaki) from the mains electricity supply for approx. 1 minute. To do this: <ul style="list-style-type: none"> – switch it off at the wall socket and withdraw the safety fuse, or – switch off the residual current device. ■ If, after resetting the trip switch in the mains fuse box or the residual current device, the SmartLine element (Tepan Yaki) will still not switch on, contact a qualified electrician or Customer Service.

Problem solving guide

Problem	Possible cause and remedy
An odour and vapours are given off when the new SmartLine element (Tepan Yaki) is being used.	The metal components have a protective coating. When the SmartLine element (Tepan Yaki) is used for the first time, this causes an odour and possibly also vapours to occur. The material of the induction coils also emits odours in the first hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.
An operating noise can be heard after the SmartLine element (Tepan Yaki) has been switched off.	The cooling fan runs until the SmartLine element (Tepan Yaki) has cooled down and then switches off automatically.

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. These can be found on the data plate or see “Operation – SmartLine element (Tepan Yaki) data”.

Data plate

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

Warranty

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

For further information, please refer to your warranty booklet.

Miele Australia Pty. Ltd.

ACN 005 635 398

ABN 96 005 635 398

Level 4, 141 Camberwell Road
Hawthorn East, VIC 3123

1300 464 353 (1300 4 MIELE)

info@miele.com.au

www.miele.com.au

Miele New Zealand Limited

IRD 98 463 631

8 College Hill
Freemans Bay, Auckland 1011

0800 464 353 (0800 4 MIELE)

customercare@miele.co.nz

www.miele.co.nz

Miele Global Headquarters

Germany

Miele & Cie. KG

Carl-Miele-Straße 29

33332 Gütersloh

Federal Republic of Germany

CS 7632 FL

en-AU, NZ

M.-Nr. 10 883 191 / 04 / 002