

Operating and installation instructions Induction cooktops



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

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Warning and Safety instructions

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

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

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

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

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

Correct application

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

Safety with children

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

Warning and Safety instructions

- ▶ Older children may only use the appliance if its operation has been clearly explained to them and they are able to use it safely. They must be aware of the potential dangers caused by incorrect operation.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Please supervise children in the vicinity of the cooktop and do not let them play with it.
- ▶ The cooktop gets hot when in use and remains hot for a while after being switched off. Keep children well away from the cooktop until it has cooled down and there is no danger of burning.
- ▶ Danger of burning! Do not store anything which might arouse a child's interest in storage areas above or behind the cooktop. Otherwise children could be tempted to climb onto the cooktop with the risk of burning themselves.
- ▶ Danger of burning and scalding! Turn the handles of pots and pans on the cooktop to the side or the rear so that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.
- ▶ Activate the system lock to ensure that children cannot switch on the cooktop inadvertently.

Technical safety

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

Warning and Safety instructions

- ▶ Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems. The protective measures provided in the installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains electricity supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance.
- ▶ Do not connect the cooktop to the mains electricity supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this cooktop may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Never open the casing of the cooktop. Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ▶ The manufacturer's warranty may be invalidated if the appliance is not repaired by a Miele authorised service technician.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ The cooktop is not intended for use with an external timer switch or a remote control system.
- ▶ The cooktop must be connected to the electricity supply by a qualified electrician (see "Installation – Electrical connection").

Warning and Safety instructions

- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified and competent electrician in order to avoid a hazard (see “Installation - Electrical connection”).
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - the mains circuit breaker is switched off, or
 - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
- ▶ Danger of electric shock! If the ceramic surface is faulty, cracked, chipped or damaged in any way, do not use the cooktop and switch it off immediately. Disconnect the cooktop from the electricity supply. Contact Miele.
- ▶ If the cooktop is installed behind a furniture door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door. This can result in damage to the cooktop, the housing unit and the floor. Do not close the door until the appliance has cooled down and the residual heat indicators have gone out.

Correct use

- ▶ The cooktop gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Oil and fat can overheat and catch fire. Do not leave the cooktop unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water. Switch off the cooktop and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.

Warning and Safety instructions

- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the cooktop. Cutlery inserts must be heat-resistant.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the cooktop, as pressure can build up in the containers, causing them to explode.
- ▶ Do not cover the cooktop, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the cooktop is switched on by mistake or if residual heat is still present.
- ▶ When the cooktop is switched on, either deliberately or by mistake, or when there is residual heat present, there is a risk of metal items placed on the cooktop heating up. Depending on the material, other items left on the appliance could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the cooktop as a resting place for anything else. Switch the cooktop off after use and do not rely on the pan detector.
- ▶ You could burn yourself on the hot cooktop. Protect your hands with heat-resistant pot holders or oven gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance, e.g. a hand-held food mixer, near the cooktop, ensure that the cable of the electrical appliance cannot come into contact with the hot cooktop. The insulation on the cable could become damaged.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Hot items placed down on the touch display can damage the electronics underneath. Never place hot pans in the area of the touch display.

Warning and Safety instructions

- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooktop when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic cooktop cleaning agent.
- ▶ Acidic food such as vinegar, jams or lemon juice can cause discolouration to the ceramic surface. Remove acidic residues immediately.
- ▶ Do not heat empty pans on the cooktop as this can damage the ceramic glass and/or the cookware. Do not leave the cooktop unattended during cooking!
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.
- ▶ Because induction heating works extremely quickly, the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the cooktop unattended whilst it is being used.
- ▶ Do not use the Booster to heat fats and oils. Use the [Manual 1–9](#) function to heat fats and oils for max. 1 minute.
- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the cooktop 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.
- ▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc., do not leave them in the immediate vicinity of the cooktop.
- ▶ Metal utensils stored in a drawer under the cooktop can become hot if the appliance is used intensively for a long time. Do not store any metal items or utensils in a drawer under the cooktop.

Warning and Safety instructions

- ▶ If a drawer is fitted directly underneath the cooktop, do not store 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.
- ▶ If an induction adapter plate is used for cookware, the induction generator may be damaged or even destroyed. Do not use induction adapter plates.

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.
- ▶ If the cooktop is built in over a pyrolytic oven, the cooktop should not be used whilst the pyrolytic process is being carried out, as this could trigger the overheating protection mechanism on the cooktop (see “Familiarising yourself with the appliance - Overheating protection”).

Energy-saving tips when cooking

- Cook in covered pots and pans if possible. This prevents heat escaping unnecessarily.
- Cook with as little water as possible.
- Once food has come to the boil or the pan is hot for frying, reduce the heat to a lower power level.
- Use a pressure cooker to reduce the cooking duration.



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.

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.

Installation

Safety notes for installation

⚠ Risk of damage from incorrect installation.

Incorrect installation can cause damage to the cooktop.

The cooktop must only be installed by a qualified person.

⚠ Risk of electric shock.

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

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

⚠ Damage from falling objects.

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

Fit the wall units and the rangehood before the cooktop.

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

Always replace the sealing strip before reinstalling the cooktop.

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

► This cooktop must not be installed above a cooker or oven unless it has a built-in cooling fan.

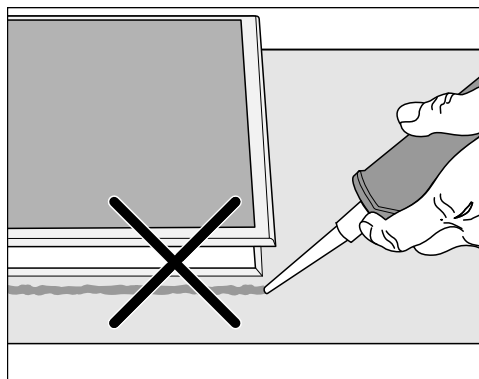
► After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.

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

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

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

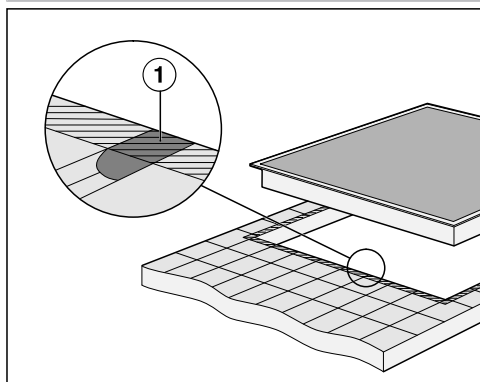
Additional installation instructions for surface-mounted installation



⚠ Damage caused by incorrect installation.

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

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



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

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.

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

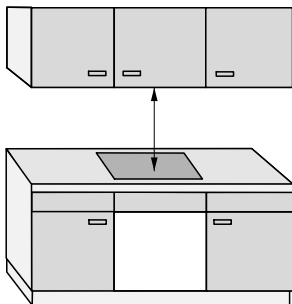
Installation

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

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

Safety distances

Safety distance above the cooktop



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

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

For any flammable objects, e.g. utensil rails, wall units etc., a minimum safety distance of 500 mm must be maintained between these objects and the highest part of the cooktop below.

Safety distance behind and to the side of the cooktop

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

- Horizontal distance from the **back edge** of the cooktop to a combustible surface:
50 mm
and
- Horizontal distance from the **right edge** of the cooktop to a combustible surface:
50 mm and on the opposite side a minimum distance of 200 mm
or
- Horizontal distance from the **left edge** of the cooktop to a combustible surface:
50 mm and on the opposite side a minimum distance of 200 mm

Safety distance underneath the cooktop

To ensure sufficient ventilation to the cooktop, a minimum distance must be left between the underside of the cooktop and any oven, interim shelf or drawer.

The minimum safety distance between the underside¹ of the cooktop and

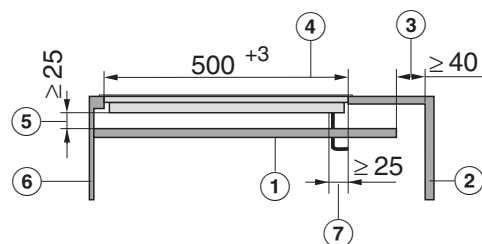
- top edge of oven: ≥ 25 mm
- top edge of an interim shelf: ≥ 25 mm
- top edge of drawer: ≥ 5 mm
- base of drawer: ≥ 75 mm

¹ The underside is the outside of the cooktop 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 safety distance.

Interim shelf

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

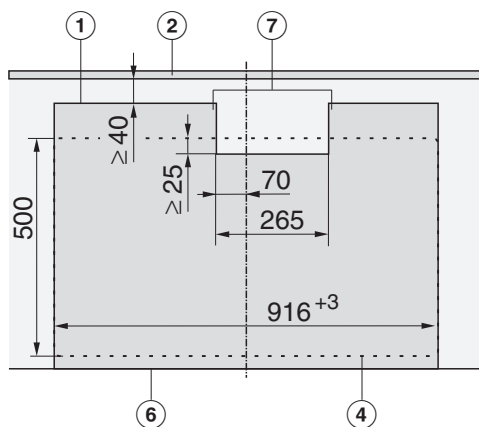
Side view



- ① Interim shelf
- ② Cabinet rear wall

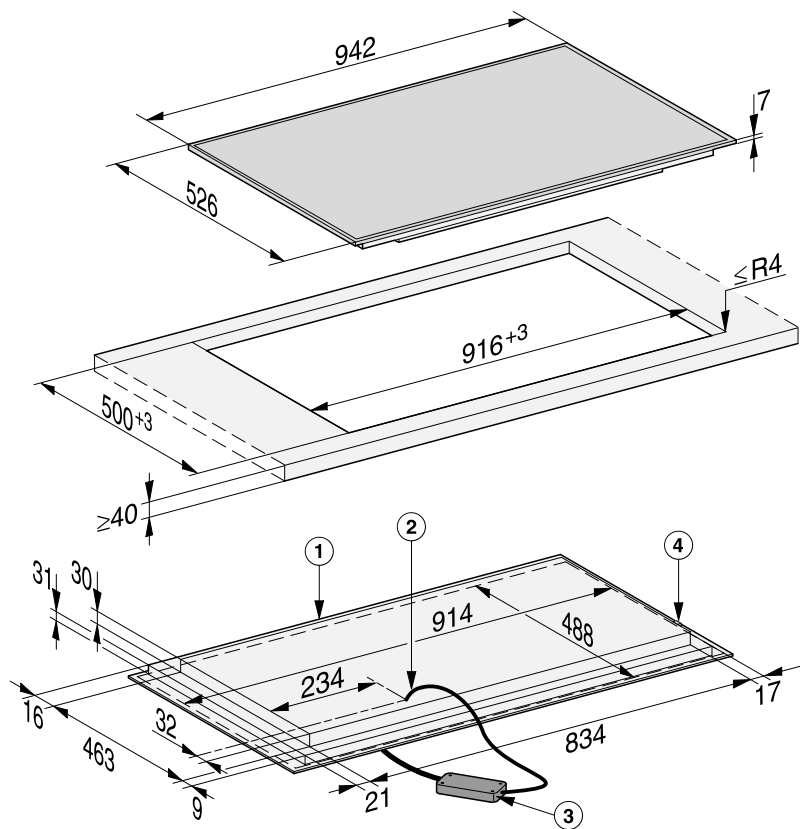
- ③ Minimum distance between the rear edge of the interim shelf and the rear cabinet wall for ventilation of the cooktop
- ④ Worktop cut-out
- ⑤ Minimum distance between the underside of the cooktop and the upper edge of the interim shelf for ventilation of the cooktop.
- ⑥ Front
- ⑦ Cut-out for feeding through the mains connection cable
Minimum distance from rear edge of worktop cut-out to edge of interim shelf cut-out

View from above



- ① Interim shelf
- ② Cabinet rear wall
- ④ Worktop cut-out
- ⑥ Front
- ⑦ Cut-out for feeding through the mains connection cable
Minimum distance from rear edge of worktop cut-out to edge of interim shelf cut-out

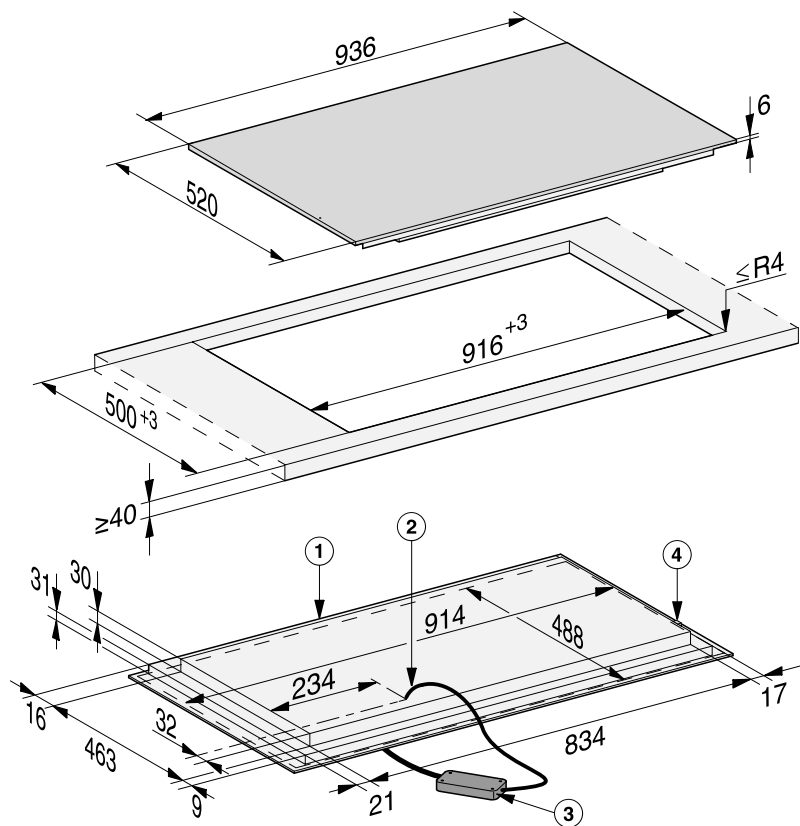
KM 7999 FR



All dimensions are given in mm.

- ① Front
- ② Wiring harness, L = 1,070 mm
- ③ Mains connection box with mains connection cable = 680 mm
- ④ Wi-Fi stick connection

KM 7999 FL



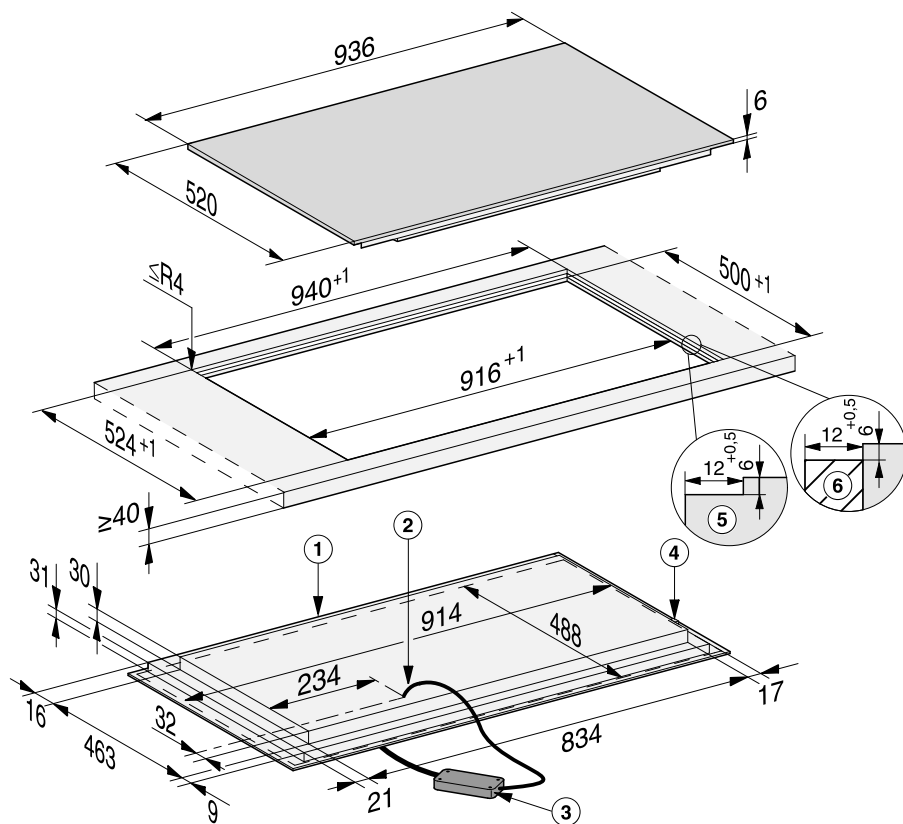
All dimensions are given in mm.

- ① Front
- ② Wiring harness, L = 1,070 mm
- ③ Mains connection box with mains connection cable = 680 mm
- ④ Wi-Fi stick connection

Installation

Installation dimensions for flush-fit cooktops

KM 7999 FL



All dimensions are given in mm.

- ① Front
- ② Wiring harness, L = 1,070 mm
- ③ Mains connection box with mains connection cable = 680 mm
- ④ Stepped cut-out, natural stone worktop
- ⑤ Wooden strip 12 mm (not supplied)
- ⑥ Wi-Fi stick connection

Installing the surface-mounted cooktop

Preparing the worktop for surface-mounted installation

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

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

Installing a surface-mounted cooktop

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

- Attach the sealing strip supplied underneath the edge of the cooktop. The joint edge (start and end) of the sealing strip must not be in a corner. Apply some silicone joint sealant to the joint edge of the sealing strip. Do not apply the sealing strip under tension.
- Feed the power supply cord for the cooktop down through the worktop cut-out.
- Place the cooktop centrally in the cut-out. When doing this, make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal with the worktop.

- If the seal does not meet the worktop correctly on the corners, the corner radius ($\leq R4$) can be carefully scribed to suit.
- Connect the cooktop to the electricity supply (see “Installation – Electrical connection”).
- Check that the cooktop works.

Installing the cooktop flush with the worktop

Preparing the worktop for flush-fit installation

- Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Create the worktop cut-out.
- Solid wood and tiled worktops:
Fix the wooden battens 6 mm below the top edge of the worktop (see “Installation – Installation dimensions for flush-fit cooktops”).

Installing a flush-fit cooktop

- Attach the sealing strip supplied underneath the edge of the cooktop. The joint edge (start and end) of the sealing strip must not be in a corner. Apply some silicone joint sealant to the joint edge of the sealing strip. Do not apply the sealing strip under tension.
- Feed the cooktop power supply cord down through the worktop cut-out.

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

Installation

This is required so that the cooktop can be sealed.

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

Electrical connection



Risk of damage from incorrect connection.

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

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

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

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

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

Total power output

See data plate.

Connection data

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

Please see the wiring diagrams for connection.

Residual current device

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

Disconnecting devices

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

Disconnecting from the mains

The cooktop's mains electrical connection must be accessible in case there is a need for servicing or repairs.

Ensure compliance with national regulations and any additional regulations issued by the local electricity provider.

Wiring diagram AC 220-240 V

Under adverse conditions of the power supply network this device can cause irritating voltage fluctuations in single phase connection. If the network impedance at the point of coupling to the public supply network is higher than 0.31 Ω, additional measures may be required to avoid these irritations. If


necessary, information about the impedance can be inquired at the local distribution network operator.

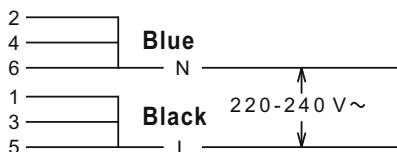
Mains connection cable

The cooktop must be connected to the electrical supply with a special connection cable with a suitable diameter. Please see the wiring diagram for connection. The connection cable comes supplied with ferrite sleeves attached. If using a different connection cable the power cable must be fed through the opening of the ferrite sleeves before attaching them to the connection terminals.


Wiring diagram

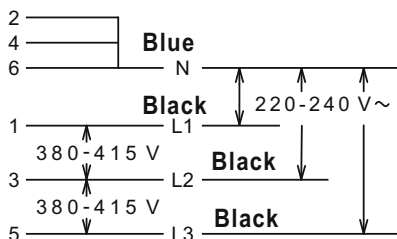
220-240 V~

Yellow/Green — 
Gelb/Grün, Jaune/Vert



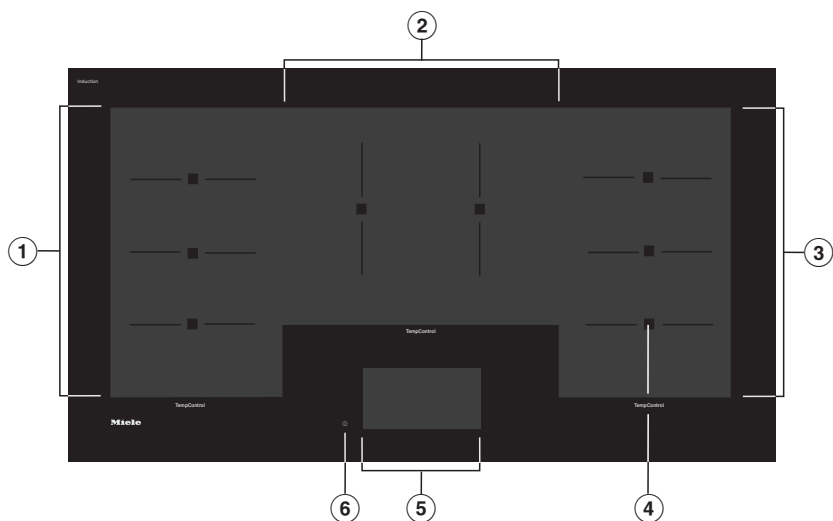
380-415 V 3N~

Yellow/Green — 
Gelb/Grün, Jaune/Vert



Familiarising yourself with the appliance

Your cooktop



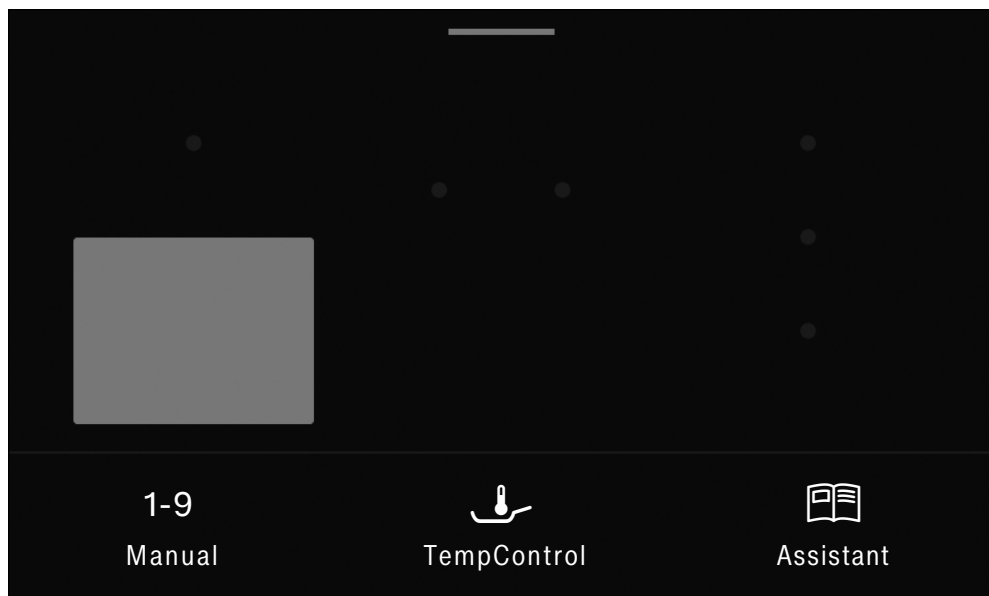
- ① PowerFlex Plus cooking area with TempControl
- ② PowerFlex Plus cooking area with TempControl
- ③ PowerFlex Plus cooking area with TempControl
- ④ Sensors for TempControl
- ⑤ Touch display
- ⑥ Cooktop On/Off sensor

Controls and indicators

Touch display

The touch display is divided into 3 areas.

Familiarising yourself with the appliance



Top

At the top of the touch display there is an orange line that you can drag down to open the pull-down menu. You can adjust settings in the pull-down menu while cooking.

The menu path appears on the left of the header. The individual menu options are separated by a vertical line.

If you touch a menu name in the header, the display will switch to that menu.

Middle

The cooking areas are located in the middle section. Active cooking zones are highlighted in grey and indicate the programme running time if a cooking process has been started. Depending on the type of cooking, the set temperature or the power level will also be displayed. The selected cooking zone is highlighted in orange.



Footer

The symbols for the main menu are located in the footer. You can select the type of cooking here.





Familiarising yourself with the appliance

Symbols

Main menu



Symbol	Meaning
1-9 Manual	Manual cooking - selecting a power level
 TempControl	Sensor-controlled frying - selecting a temperature
 Assistant	Assistance function for the preparation of selected foods and recipes.

Pull-down menu

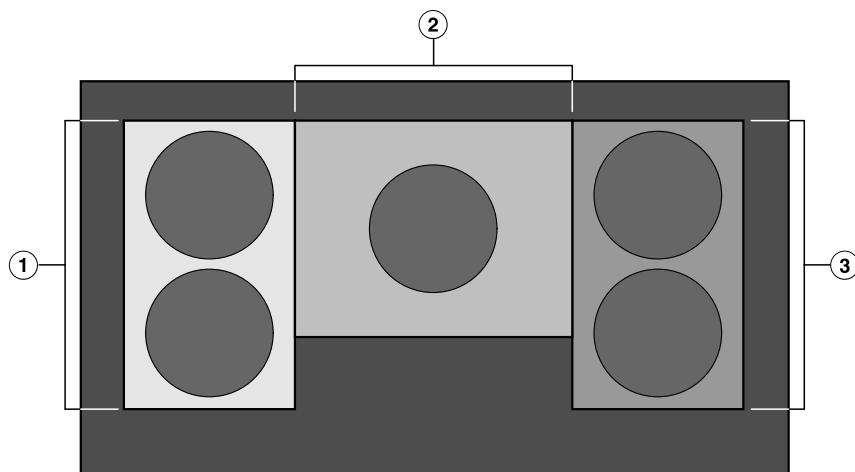
Symbol	Meaning
	Wipe protection
i	This symbol indicates that there is additional information and advice about using the appliance.
II/▶	Stop & Go
	Minute minder
	System lock
	Settings

Other symbols

Other symbols appear depending on the function selected.

Symbol	Meaning
	Automatic switch-off
	This will take you back to the previous menu or to the main menu.

Cooking areas



① PowerFlex Plus cooking area with TempControl

② PowerFlex Plus cooking area with TempControl

③ PowerFlex Plus cooking area with TempControl

The cooktop has 3 cooking areas. The entire cooking surface can be divided into individual cooking zones across all cooking areas.

You can use a maximum of 5 items of cookware at the same time: 2 items of cookware each on the left and right cooking areas, and 1 item of cookware on the middle area.

If 2 items of cookware are being used on either the left or right cooking area, an indicator appears in the touch display for each item of cookware.

If necessary, multiple items of cookware can cover multiple cooking areas at the same time.

For more information about cooking areas and combination options, see “Operation – Positioning cookware”.

Familiarising yourself with the appliance

Cooking area data

Cooking area	Size in mm ¹	Max. rating in watts for 230 V ²
①	Ø 110 Manual / Ø 130 TempControl – □ 382 x 226	Normal 2800 Booster 3600
②	Ø 110 Manual / Ø 160 TempControl – □ 286 x 365	Normal 2800 Booster 3600
③	Ø 110 Manual / Ø 130 TempControl – □ 382 x 226	Normal 2800 Booster 3600
Total		10,800

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

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

Power management

Total power

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

The higher the total permitted power consumption of the cooktop, the more power levels/functions that can be used simultaneously on all cooking zones.

If the set power levels/functions require more power than can be made available by the total permitted power output, the cooktop will distribute the possible power across the cooking zones.

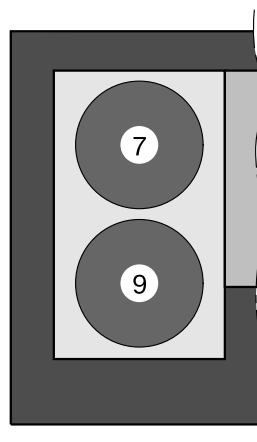
The cooktop is set ex-works to a total power output of 10,800 W. The total power output can be reduced to 7200 W (see "Adjusting settings - Settings overview").

Power distribution

Cooking zones can be linked together in pairs on the cooktop. This allows power to be transferred from one cooking zone (A) to another zone (B). This transfer reduces the power on cooking zone (A).

If you are cooking on either the left or right cooking area with 2 items of cookware, the power output is regulated so that the total power output is not exceeded.

Example:



If power level 9 is selected for the front left cookware, the maximum available power output available for the rear left cookware will be power level 7.

The cooking zone (B) which requires power is determined by the most recently selected setting on the cooktop.

You can reduce the maximum total permitted power consumption (see "Adjusting settings").

Effects of distributing the power

While the Booster is in operation, some of the power is taken away from the other induction coils. If another item of cookware is in use on the same side of the cooktop, it will be affected as follows:

- The power level is reduced.
- High power levels cannot be set.

The Booster and TempControl functions cannot be used together on the same side of the cooktop.

Familiarising yourself with the appliance

Reducing the total power output to 7200 W has the following effects:

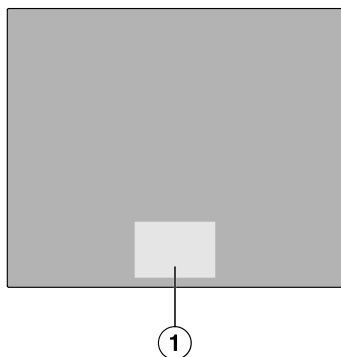
- A high power level cannot be selected for very large items of cookware.
- If you are cooking on either the left or right cooking area with 2 items of cookware, only the Manual 1-9 function can be used.

Operating principles

Switched off cooktop

Only the printed symbol for the On/Off ① sensor control is visible when the cooktop is switched off. The touch display lights up when the cooktop is switched on.

Operation



① Touch display area

This ceramic glass cooktop is equipped with an electronic On/Off ① sensor control which reacts to fingertip contact. For safety reasons, when switching the appliance on, the On/Off ① sensor control needs to be touched for a little longer. You operate the cooktop via the touch display by touching the desired menu option. Each time you touch the touch display, an acoustic signal sounds. Each time you

touch a possible option the relevant characters (word and/or symbol) light up **orange**. Fields for confirming an operating step are highlighted in **green** (e.g. OK).

Selecting a cooking zone

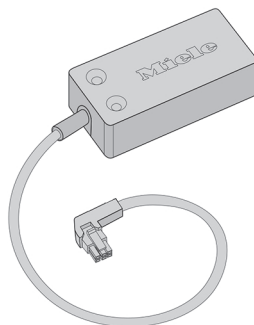
If you want to select settings on a cooking zone, the cooking zone must be selected.

To select a cooking zone, touch the relevant cooking zone sensor. The relevant cooking zone indicator will turn **green** when touched.

Accessories supplied

The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see "Optional accessories").

Wi-Fi stick XKS 3170 W



Networking

Your cooktop is supplied with a Wi-Fi stick. The cooktop can be connected to your household Wi-Fi network or only to your Miele rangehood.

Familiarising yourself with the appliance

Connecting to a network

After installing the Miele App on a mobile device, you can do the following:

- call up information on the operating status of your cooktop
- call up information on the programme sequence of your cooktop
- set up a network with other Wi-Fi-enabled Miele domestic appliances
- call up recipes with the Miele App
- control a connected Miele rangehood automatically via the settings of the cooktop (Con@ctivity 3.0)

Connection only with the rangehood

Once you have established a connection with a Miele rangehood, you can do the following:

- control a connected Miele rangehood automatically via the settings of the cooktop (Con@ctivity 3.0)

Special functions

Con@ctivity 3.0

Con@ctivity 3.0 is the direct communication system between an electric Miele cooktop and a Miele rangehood. Communication is achieved via networking. Con@ctivity 3.0 enables the rangehood to operate automatically depending on the operating status of your cooktop.

The Con@ctivity versions of the cooktop and the rangehood must match.

Further information can be found in the operating and installation instructions of your rangehood.

Pan recognition

Permanent pan recognition is activated as standard (see “Adjusting settings”). When the cooktop is switched on and you place cookware on it, the respective indicator automatically appears in the touch display.

If pan recognition is deactivated, you need to touch the relevant area for the position of the pan on the touch display to switch on the area.

Pan size recognition

The size of the cookware is detected on the cooking surface. The energy given off is adjusted according to the pan size.

PowerFlex Plus cooking area

In a PowerFlex Plus cooking area all induction coils (see “Induction – How it works”) are permanently switched on together.

If pan recognition is activated (see “Adjusting settings”), the cooking zones are automatically set based on the size of the cookware being used. You can also select the cooking zones manually and alter the shape and/or size.

Cooktop Booster

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

Assistant

Your cooktop offers you more than 20 assistance programmes for preparing dishes and foods.

TempControl

TempControl is used to achieve and maintain the ideal temperature for the food being cooked so that the power

Familiarising yourself with the appliance

levels do not need to be adjusted manually. A sensor under the cooking zone measures the temperature under the ceramic glass and the pan. The sensor regulates the cooking zone power level so that the temperature remains constant:

- The fat cannot overheat.
- The power levels do not need to be adjusted manually.
- It is not necessary to frequently turn the food being fried.

Stop & Go

This function can only be used when the Manual 1–9 function is being used for all items of cookware. When Stop & Go is activated, all power levels are reduced to 1.

Useful tip: Use this function if there is a danger of food boiling over.

Timer

The timer can be used for the following 2 functions:

- For setting the minute minder
- For automatically switching off the heating of a pot or pan

You can use the functions simultaneously.

Minute minder

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

Automatic switch-off

You can set a time after which the heat for an item of cookware will switch off automatically. This function can be used for all pans at the same time.

System lock

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

Recall

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

Wipe protection

The cooktop touch display can be locked for 20 seconds in order, for example, to remove soiling. The ① sensor is not locked.


Settings

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

Demo mode

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

Residual heat indicator

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

The residual heat indicator remains on until the cooking zone is cool enough to touch.

Safety switch-off

Touch display is covered

Your cooktop will switch off automatically if the touch display remains covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel. The touch display shows the fault

Familiarising yourself with the appliance

message F6716 and a tone sounds. Remove the objects and/or soiling, press OK and the cooktop will be ready to use again.

Excessive operating time

The safety switch-off mechanism is triggered automatically if an area is heated for an unusually long period of time. This time depends on the power level selected. If it has been exceeded, the heat switches off and the residual heat indicator will appear. A power level can be selected in the usual way.

Power level ¹	Maximum operating time [h:min]
1/1.	9
2/2.	8
3/3.	7
4/4.	6
5/5.	5
6/6.	4
7/7.	3
8/8.	2
9	1

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

Overheating protection

If the base of the pan overheats, the power level is automatically reduced. The display does not alter. The power level resumes to a normal level once the pan has cooled down.

Cooktop data

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

Optional accessories

Cookware

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

Cleaning and care products

Miele ceramic and stainless steel cooktop cleaner 250 ml

Removes heavy soiling, limescale deposits, and aluminium residues.

Original Miele all purpose microfibre cloth

Removes finger marks and light soiling.

Commissioning

Unpacking the cooktop

- Please stick the extra data plate stating the model number, which is temporarily affixed to the appliance, in the space provided in the "Service" section of this booklet. Alternatively, the additional plate stating the model number can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers (except the data plate).

Cleaning the cooktop for the first time

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

Using the cooktop for the first time

The metal components have a protective coating. When the cooktop is used for the first time, this causes a smell and possibly also vapour. The heating of the induction coils also causes odours in the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely.

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

Networking

The Wi-Fi connection shares a frequency range with other appliances/devices (including microwave ovens and remote-controlled toys). This may result in sporadic or even complete

connection failures. Therefore, a constant availability of featured functions cannot be guaranteed.

Prerequisites:

- Home Wi-Fi network
- The Wi-Fi stick supplied with your appliance must be fitted.

Once the Wi-Fi stick has been fitted, the cooktop can be connected to the home Wi-Fi network.

If your Miele rangehood is also connected to the home Wi-Fi network, you can control the rangehood automatically via the Con@ctivity function. Further information can be found in the operating and installation instructions of your rangehood.

Make sure there is sufficient signal strength for your Wi-Fi network where the cooktop is installed.

There are a number of ways of connecting your cooktop to your Wi-Fi network.

The cooktop requires max. 2 W in networked standby.

Availability of the Wi-Fi connection

The Wi-Fi connection shares a frequency range with other appliances (including microwave ovens and remote control toys). This may result in sporadic or even complete connection failures. Therefore, a constant availability of featured functions cannot be guaranteed.

Miele@home availability

The ability to use the Miele App depends on the availability of the Miele@home service in your country.

The Miele@home service is not available in every country.

For information about availability, please visit www.miele.com.

Miele App

You can download the Miele App from the Apple App Store® or the Google Play Store™ free of charge (only functional in selected countries).



Connecting via the App

The Miele App can be used to connect to your network.

- Install the Miele App on your mobile device.

To log in you will need:

1. Your Wi-Fi network password.
2. The password of your cooktop.

The password for your cooktop consists of the last nine digits of the serial number. The serial number can be found in Settings ⚙ under Software version (see "Operation – Displaying cooktop data").

- Switch the cooktop on.
- Mobile device: start the Miele App.
- Cooktop: open Settings ⚙.
- Cooktop: touch Miele@home | Activate | Sign on via App.
- Mobile device: follow the instructions in the App.

The message Connection successfully established appears in the touch display.

Connecting via WPS

You must have a WPS (Wi-Fi protected setup) compatible router.

- Switch the cooktop on.
- Cooktop: touch Miele@home | Activate | Sign on via WPS.
- Wi-fi router: activate the WPS function on your Wi-Fi router.

Cooktop: the message Connection successfully established appears in the touch display.

Useful tip: If your Wi-Fi router does not support WPS, please connect via the Miele App.

- Mobile device: follow the instructions in the App.

Con@ctivity via a direct Wi-Fi connection (Con@ctivity 3.0)

Prerequisites:

- The Wi-Fi stick supplied with your appliance must be fitted.
- Wi-Fi-enabled Miele rangehood.


You will find the necessary information for integrating the rangehood in the relevant operating and installation instructions.

- Switch the cooktop on.
- Open the Settings ⚙ (see "Adjusting settings").
- Touch Miele@home | Activate | Con@ctivity.

The message Connection successfully established appears in the touch display.

Commissioning

When successfully connected, **2** and **3** will light up constantly on the rangehood.

- Quit connection mode on the rangehood by pressing the run-on control  ⁵15.

Con@ctivity has now been activated.


With a direct Wi-Fi connection, it is not possible to connect the cooktop and the rangehood to a home network. If this is desired later, the direct Wi-Fi connection between the cooktop and the rangehood must first be disconnected (see "Commissioning – Resetting settings" in these instructions and "Disconnecting the Wi-Fi" in the operating and installation instructions of the rangehood).

Cancelling the process

- Touch Deactivate.

Resetting settings


It is not necessary to reset when replacing the wireless stick or the router.

- Switch the cooktop on.
- Open the Settings  (see "Adjusting settings").
- Touch Miele@home | Reset.

The message Network settings reset appears in the touch display.


Reset the settings if you are disposing of your cooktop, selling it or putting a used cooktop into operation. This is the only way to ensure that all personal data has been removed and, in the case of the latter situation, the previous owner will no longer be able to access the cooktop.

Safety notes for operation

 Risk of fire due to overheated food.


Unattended food can overheat and ignite.

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

 Risk of fire from overheating.


Overheating can occur if a sensor is unable to function correctly.

Position the cookware centrally over a sensor.

 Risk of burning due to hot ceramic surface.

The ceramic surface will be hot after use.


Do not touch the ceramic surface while the residual heat indicators are on.

 Risk of burning due to hot items!

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

Do not use the cooktop as a resting place for anything else.

After use, switch the cooktop off with the ① sensor control.

 Malfunction due to a dirty and/or covered touch display.

If the touch display is dirty or covered, this could cause it to fail to react, to activate a function inadvertently, or even for a fault message to appear (see “Safety features – Safety switch-off”). Placing hot items of cookware on the touch display can damage the electronic module underneath. Please keep the touch display clean.

Do not place objects on the touch display.

Do not place hot items of cookware on the touch display.

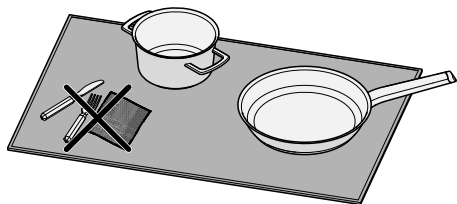
Operation

⚠ Risk of damage by sharp or pointed objects, and by hot items of cookware.

The touch display can be scratched by pointed or sharp objects, e.g. pens. Placing hot items of cookware on the touch display can damage the electronic module underneath. Only touch the display with your fingers.

Do not place objects on the touch display.

Do not place hot items of cookware on the touch display.



⚠ The cooktop cannot distinguish between cookware and objects next to cookware.

The objects will be heated too. Touching hot objects can cause burns.

Do not place objects on the cooktop. Only place cookware on the cooktop.

TempControl is not suitable for deep fat frying and boiling. Use this function for normal frying only.

Selecting a menu option

- Touch the desired field or value in the touch display.

Displaying the pull-down menu

- Touch the orange line at the top edge of the touch display.
- Select the function you want.
- To close the pull-down menu, drag it back up to the top or touch an area of the display located outside of the menu window.

Scrolling through menus

You can scroll left or right.

- Swipe across the screen. To do this, place your finger on the touch display and swipe it in the direction you want.

The bar at the bottom shows you where you are in the current menu.

Exiting a menu

- Touch the ↶ symbol or touch the menu path before the last I symbol.

Entries made before this which have not been confirmed with OK will not be saved.

Changing a setting in a list

The current setting is highlighted in orange.

- Touch the desired setting.

The setting is now saved. This will take you back to the previous menu.

Switching on the cooktop

- Touch the Ⓢ sensor.

The touch display is switched on.

If no further entry is made, the appliance will switch itself off after 1 minute for safety reasons.

Switching off the cooktop/a cooking zone

Switching the cooktop off

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

Switching off a cooking zone

- Touch and hold the cooking zone in the touch display until the cooking zone switches off.

or

- Touch the cooking zone in the touch display.
- Set the power level to 0.

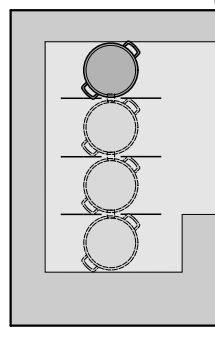
or

- Touch the cooking zone in the touch display.
- Touch the ↶ symbol.

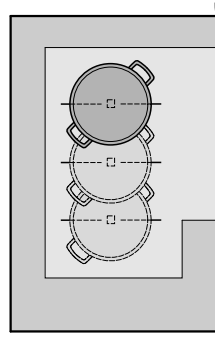
Positioning cookware

- Position cookware as illustrated on the cooking area diagrams. As a result:
 - an even heat distribution is ensured
 - a TempControl sensor detects suitable cookware

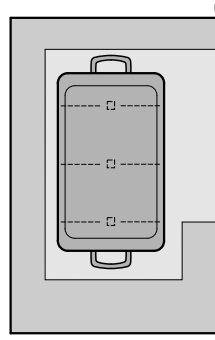
Right and left cooking areas



Pans with a base diameter smaller than 13 cm.

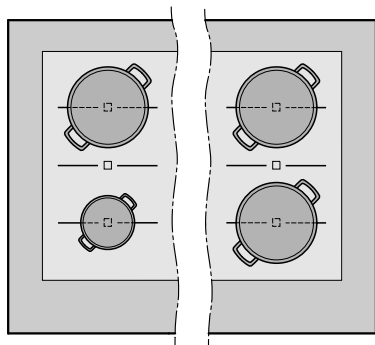


Pans with a base diameter larger than 13 cm.



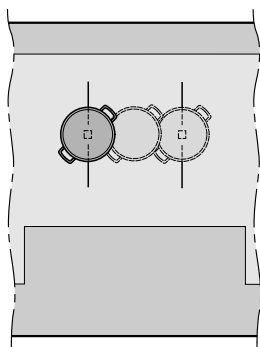
Larger pans

Operation

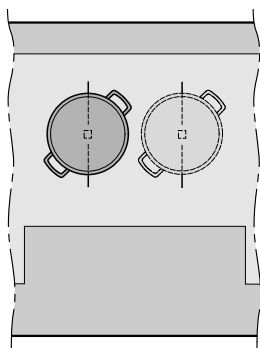


2 pans

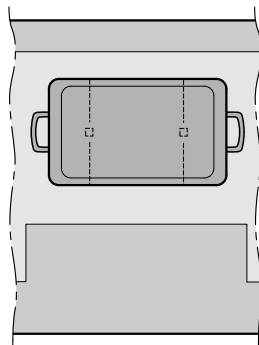
Middle cooking area



Pans with a base diameter smaller than 16 cm.



Pans with a base diameter larger than 16 cm.



Pans with a base diameter larger than 25 cm.

Cooktop power levels

Setting the power level

Permanent pan recognition is activated as standard (see “Adjusting settings”). When the cooktop is switched on and you place an item of cookware on a cooking zone, the cooking zone display on the touch display turns green.

The running time indicates how long the cooking zone has been in use for.

If you swipe over the running time display, the display will revert to 0.

- Place the cookware in the required position on the cooktop.
- Select Manual 1–9.
- Touch the required power level or swipe the bar.

The selected power level, the settings range and the running time will be displayed.

Setting the power level – intermediate levels

The running time indicates how long the cooking zone has been in use for.

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

- Touch the numerical display between the power levels.

The selected power level, the settings range and the running time will be displayed.

Example:

If you touch the numerical display between power levels 7 and 8, the power level 7.5 will be selected.

Changing the power level

If you are cooking with multiple items of cookware at the same time and the required display is not orange, you need to first select the display.

- Touch the display for the cookware you want.
- Set the power level.

Linking/Unlinking PowerFlex Plus cooking zones manually

You cannot change the shape or size of an activated cooking zone.

- Touch the square marking on the touch display of the cooktop.

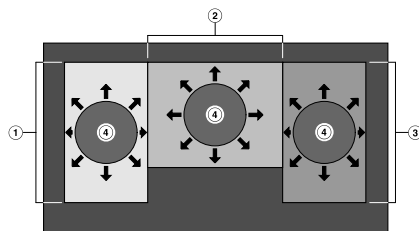
The selected area is highlighted in orange.

- Slide your finger across the touch display to either enlarge or reduce the size of the selected area.

Booster

Activating the Booster

The settings in Power Management (see “Familiarising yourself with the appliance – Power Management”) influence the Booster function.



- ① PowerFlex Plus cooking area with TempControl
- ② PowerFlex Plus cooking area with TempControl
- ③ PowerFlex Plus cooking area with TempControl
- ④ Cookware with Booster

The Booster function can be used with a maximum of 3 items of cookware at the same time:

- 1x on the left half of the cooktop
- 1x in the middle
- 1x on the right half of the cooktop

The running time indicates how long the cooking zone has been in use for.

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

- Place the cookware in the required position on the cooktop.
- Select Manual 1–9.
- Touch the B symbol.

B, the settings range and the running time will appear in the display.

Deactivating the Booster

- Touch the ↶ symbol.
- or
- Set a different power level.


Operation

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

Assistant

Activating assistance programmes

The recipe suggests cooking durations.

- Place the cookware on the desired cooking area.
- Select Assistant .
- Select the dish/food you want.

Information about the food or dish you have selected will appear in the touch display.

- Select Start.


A tone sounds when the set temperature is reached. The running time will start automatically. No further tones will sound.

Useful tip: You can set your cooking duration for the cooking zone as a short time or as an automatic switch-off time (see “Operation – Timer”).

- Follow the “Information” instructions.
- Switch the cooking zone off after use.

Displaying information

You can access information regarding a current cooking process.

- Touch the  symbol in the cooking zone display.

Closing the information display

- Touch Start.

The display closes.


TempControl

Notes on using the TempControl function

- The temperature can be set between 140–230 °C.
- The outside of the cookware must be dry when it is placed on the cooktop.
- Do not use oil if it is already hot, discoloured or cloudy, or oil that contains particles of food.
- Only add food once the tone sounds. If any irregularity is detected, the appliance might not continue to heat up.
- Do not add any more oil once the pre-heating phase has started.
- Do not move the cookware to a different position after the pre-heating phase has started.

Activating TempControl

Position cookware centrally over the sensor.

- Place the cookware in the required position on the cooktop.
- Place the required amount of oil or fat in the cookware.
- Select TempControl .
- Set the temperature.

A tone sounds when the set temperature is reached. The running time will start automatically.

- Place the food to be fried in the cookware.
- Switch the cooking zone off after use.

Changing the temperature

If you are cooking with multiple items of cookware at the same time and the required display is not orange, you need to first select the display.

- Touch the display for the cookware you want.
- Set the temperature.

Activating/Deactivating Stop & Go

The power levels and the timer settings cannot be altered; the cooktop can only be switched off. The timer, switch-off times and Booster durations are all halted.

If the function is not deactivated within 30 minutes, the cooktop will switch off.

- Open the pull-down menu.
- Touch the **II/▶** symbol for approx. 1 second.


Timer

Setting timer durations

A duration of between 1 minute (0:00:01) and 9 hours 59 minutes and 59 seconds (9:59:59) can be set.

- Enter durations in any order.

Setting the timer


- Open the pull-down menu.
- Select .

0:00:00 (hours:minutes:seconds) will appear in the touch display.



- Touch 0 (hours) or 00 (minutes or seconds).

- Set the time you want using the - or + sensor.
- Touch OK to confirm.

Changing the timer

- Select .
- Touch the value you wish to change.
- Set the time you want using the - or + sensor.
- Touch OK to confirm.


Cancelling the timer

- Select .
- Select .
- Touch OK to confirm.


Setting a switch-off time

The heating for an item of cookware will switch off when the maximum operating time has elapsed, independently of the set switch-off time (see “Familiarising yourself with the appliance – Safety switch-off”).

A power level or temperature is set for the desired item of cookware.

- Select .
- 0:00:00 (hours:minutes:seconds) will appear in the touch display.
- Touch 0 (hours) or 00 (minutes or seconds).
- Set the time you want using the - or + sensor.
- Touch OK to confirm.

Changing the switch-off time



- Select .
- Touch the value you wish to change.

Operation

- Set the time you want using the - or + sensor.
- Touch OK to confirm.

Deleting the switch-off time


The running time will no longer be visible once you have deleted a time.

- Select .
- Select .
- Touch OK to confirm.

Setting multiple switch-off times

- To set a switch-off time for another item of cookware, follow the steps described in “Operation – Setting the switch-off time”.

Activating/Deactivating the system lock

- Switch the cooktop on.
- Open the pull-down menu.
- Touch the  symbol for 3 seconds.


Activating Recall


- Switch the cooktop on again.
- Select Yes.

All settings are restored.


Wipe protection

Activating wipe protection


- Open the pull-down menu.
- Touch the  symbol.

The time will count down under the  symbol.

Deactivating wipe protection

- Open the pull-down menu.
- Touch the  symbol.


Displaying cooktop data

- Open the Settings  (see “Adjusting settings”).
- Touch Software version.

The cooktop data appears in the touch display.


Demo mode

Activating demo mode

- Open the Settings  (see “Adjusting settings”).
- Touch Demo mode | On.

DEMO appears in the middle of the touch display.

Deactivating demo mode

- Open the Settings  (see “Adjusting settings”).
- Touch Demo mode | Off.

DEMO goes out in the touch display.

Setting ranges for the power levels

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

	Power level range	
	Factory setting 9 levels without intermediate levels	Finer setting 9 levels with intermediate levels
Melting butter Melting chocolate Dissolving gelatine	1–2	1–2.
Warming up small quantities of liquid Keeping warm food which sticks easily Cooking rice or porridge Defrosting vegetables frozen in a block	2–4	2–3.
Warming up liquid and semi-solid food Steaming fruit Simmering potatoes (cookware with lids)	4–6	3.–5.
Making omelettes or lightly fried eggs Gently frying rissoles Steaming fish and vegetables Cooking dumplings and dried pulses Defrosting and warming up frozen food Thickening sauces, e.g. Hollandaise	5–7	4.–7.
Gently frying fish, schnitzel, sausages, eggs and pancakes (without overheating the fat)	6–8	6–7.
Cooking potato fritters, pancakes etc.	7–8	7–8.
Deep frying, e.g. chips	9	8.–9
Boiling large quantities of water Bringing to the boil Searing large amounts of meat	9–Booster	8.–Booster

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

Setting ranges for the cooktop temperatures

Only food is listed for which there is no assistance programme. See “Operation – Assistant” for a complete list of the assistance programmes.

The temperatures given in the tables are guidelines only. We recommend selecting the lower temperature first. You can cook for longer if necessary. The running time only begins when the set temperature is reached.

Food	🔥 [°C]
Frozen meat, e.g. Cordon bleu	150–170
Frozen spring rolls	
Frozen fish fingers	
Whole fish	
Kebabs	
Vegetables in butter (mushrooms, garlic)	
Schupfnudeln (potato noodles) in butter	
Potato pancakes	180–200
Meat loaf	
Tortilla	
Langos (Hungarian flatbread)	
Popcorn	
Frozen stir-fried dishes	
Dry-roasting seeds	
Caramel	
Sliced meat	
Wok cooking	200–220
Searing meat for stews (e.g. goulash)	
Searing large quantities of meat	

🔥 Temperature

Assistance programme overview

The cooking durations given in the tables are guidelines only. We recommend selecting the shorter duration initially. You can cook for longer if necessary. The duration only begins when the set temperature is reached.

Food	🔥 [°C]	🕒 [min]
Side dishes		
Fried potatoes	180–200	15–25 ¹
Croutons	200	4–6
Fish		
Plain fish fillet	180–200	5–15
Breaded fish fillet	180–200	5–15
Prawns	180–200	2–4
Snap cuisine		
French toast	180–200	6–10
Curry	200–210	10–20 ²
Croque monsieur	180–200	6–10
Stir-fried dishes	200	3–10
Eggs		
Omelette	160–180	3–6
Fried egg	160–180	5–10
Scrambled egg	160	2–6
Meat		
Bolognese sauce	180–220	30–90 ³
Meat patties	160–180	10–20
Pan fried chicken breast	180–220	10–20
Escalopes	180–200	5–10
Steak rare, 3 cm thick	200	5–7
Steak medium, 3 cm thick	200	6–10
Steak well done, 3 cm thick	160	15–25
Sausages	180	5–15
Bacon	160–180	8–11

Assistance programme overview

Lamb chops	180–220	5–10
Pork chops	180–200	6–10
Sweets		
Pancakes	160–180	4–8
Crêpes	200	2–3

🌡 Temperature, ⌚ Duration

- ¹ The duration given refers to boiled potatoes.
If the potatoes have not been boiled and are diced or sliced, the duration is 15–35 minutes.
- ² After frying ingredients, add stock and bring to the boil.
The duration refers to the time after bringing the stock to the boil.
- ³ After frying ingredients, add stock and bring to the boil.
The duration refers to the time after bringing the remaining ingredients to the boil.

How induction cooktops work

Induction coils are located under the ceramic surface. These coils create a magnetic field that reacts directly with the base of the pan and heats it up. The ceramic surface itself is heated up indirectly by the heat given off by the pan.

The position, size and shape of the pots and pans are recognised automatically by the induction cooktop.

An induction cooktop only works when a pan with a magnetic base is placed on it (see "Good to know - Cookware").

Noises

The following noises can occur in the pan, depending on what it is made of and how it has been constructed.

On the higher power levels, the appliance might buzz. This will decrease or cease altogether when the power level is reduced.

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

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

You might hear a whirring sound when the cooling fan switches on. It switches on to protect the electronics when the cooktop is being used intensively. The fan may continue to run after the appliance has been switched off.

Cookware

The pan base material and the positions of the pans on the cooktop affect the power of the induction coils. This can affect the cooking behaviour.

Unsuitable pans

- stainless steel pans with a base which cannot be magnetised
- aluminium or copper pans
- glass, ceramic or earthenware pots and pans

Testing cookware

To test whether a pot or pan is suitable for use on an induction cooktop, hold a magnet to the base of the pan in several different places. If the magnet sticks, the pan is generally suitable.

Useful tips

- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift the cookware to move it. This will help prevent scratching. If any scratches do appear as a result of cookware being pushed around, this will not affect the function of the cooktop. These scratches are normal signs of use and are not grounds for making a complaint.
- Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.




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

Adjusting settings

Accessing Settings

Settings cannot be altered while a cooking process is in progress.

- Switch the cooktop on.
- Open the pull-down menu.
- Select Settings .

Changing Settings


To exit a menu option without making any changes, touch **Settings**.

- Select the required menu option.

The current setting is highlighted in orange.

- Select the desired option.
- Touch **OK** to confirm.

Settings overview

Menu option	Available settings
Display brightness	1–5
Language 	.../deutsch/english/...
Permanent pan recognition	On*
	Off
Recall function	On*
	Off
Buzzer tones	On*
	Off
Power Management	10,800 W*
	7200 W
Power settings	without intermediate levels (1, 2, 3 etc.)*
	with intermediate levels (1, 1.5, 2, 2.5, 3 etc.)
Duration	On*
	Off
Assistant	On*
	Off
Factory default settings	Yes
	No
Software version	
Miele@home	See "Before using for the first time - Setting up Miele@home" and "Setting up Con@ctivity".
Demo mode	On
	Off*

* Factory default setting

Cleaning and care

Safety notes on cleaning and care

 Risk of burning due to hot surfaces.

All parts of the cooktop may be hot after use.

Switch the cooktop off.

Allow the cooktop to cool down before cleaning it.

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

Allow the surfaces to cool down before cleaning the cooktop.

Remove any residual cleaning agent immediately.

Never use abrasive sponges or cleaning agents.

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

▶ Do not use pointed objects for cleaning.

Cleaning interval

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

Cleaning the ceramic glass surfaces

Removing 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.

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


Problem solving guide

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
"- - -" flashes	<p>A cooking zone has been switched on without cookware in place, or the cookware is unsuitable (non-magnetic base).</p> <p>The base diameter of the cookware used is too small.</p> <p>The cookware is taken off the cooking zone when it is switched on.</p> <p>The cookware is not positioned correctly.</p> <ul style="list-style-type: none">■ Place a suitable item of cookware on the cooking zone within 1 minute. <p>- - - goes out. The cooking process is continued with the previously selected settings.</p> <ul style="list-style-type: none">■ If you are using a different item of cookware and/or food, modify the settings.
F6713 or F6771 appears in the touch display and the cooktop switches itself off automatically.	<p>Empty cookware was heated up.</p> <ul style="list-style-type: none">■ Touch OK.■ Wait until the residual heat indicator  goes out (see "Familiarising yourself with the appliance – Residual heat indicator").■ Cook only with filled cookware.
F6734 appears in the touch display and the cooktop switches itself off automatically.	<p>The cookware is incorrectly positioned.</p> <ul style="list-style-type: none">■ Position the cookware correctly (see "Operation – Positioning cookware").■ Touch OK.
F6716 appears in the touch display and the cooktop switches itself off automatically.	<p>The touch display is 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").■ Touch OK.

Problem	Possible cause and remedy
F6704 appears in the touch display and the cooktop switches itself off automatically.	<p>The ventilation gaps of the cooling system are blocked.</p> <ul style="list-style-type: none"> ■ Remove any impediments from in front of the ventilation gaps of the cooling system. ■ Touch OK.
The display shows a message not listed in this table.	<p>There is an electronic unit fault.</p> <ul style="list-style-type: none"> ■ Interrupt the power supply to the cooktop for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele.

Unexpected behaviour

Problem	Possible cause and remedy
- - - flashes in the display.	<p>There is no cookware on the cooking area, or the cookware is unsuitable.</p> <ul style="list-style-type: none"> ■ Use suitable cookware (see “Good to know – Cookware”).
	<p>The cookware is not positioned correctly.</p> <ul style="list-style-type: none"> ■ Reposition the cookware.
	<p>Metal objects such as cutlery are on the cooking area.</p> <ul style="list-style-type: none"> ■ Remove any obstruction.
The touch display is not reacting.	<p>Your fingertips are covered.</p> <ul style="list-style-type: none"> ■ Touch the display with bare fingers only.
	<p>Wipe protection  has been activated.</p> <ul style="list-style-type: none"> ■ Deactivate wipe protection (see “Operation – Wipe protection ”).
	<p>You have touched the touch display while holding an item of cookware.</p> <ul style="list-style-type: none"> ■ Only touch the touch display when both of your hands are free.
	<p>The touch display is dirty.</p> <ul style="list-style-type: none"> ■ Remove any soiling.
The symbols react when an adjacent area is touched.	<p>Water or liquid has accumulated on the touch display.</p> <ul style="list-style-type: none"> ■ Dry the touch display.

Problem solving guide

Problem	Possible cause and remedy
The power level is reduced automatically or cannot be increased.	Two items of cookware are being used on one cooking area at the same time (see “Familiarising yourself with the appliance – Power Management”).
An area or the whole cooktop switches off automatically.	It has been operated for too long. <ul style="list-style-type: none"> ■ Switch the cooktop or the area back on (see “Familiarising yourself with the appliance – Safety switch-off”).
	The overheating protection mechanism has been activated. <ul style="list-style-type: none"> ■ Allow the cooktop to cool down. ■ Remove the cause of the overheating (see “Familiarising yourself with the appliance – Overheating protection”). ■ Check that the cooktop works. ■ If the problem occurs again, contact Miele Customer Service.
An area is not working in the usual way on the power level selected.	The overheating protection mechanism has been activated. <ul style="list-style-type: none"> ■ If the base of the pan overheats, the power level is automatically reduced. The display does not alter. The power level resumes to a normal level once the pan has cooled down.

Unsatisfactory results

Problem	Possible cause and remedy
The heating-up time is unusually long.	The cookware is not positioned correctly. <ul style="list-style-type: none"> ■ Reposition the cookware (see “Operation – Positioning cookware”).
	The base of the cookware or the ceramic glass surface is dirty. <ul style="list-style-type: none"> ■ Remove any soiling.
	You added water, oil or food during the heating-up time. <ul style="list-style-type: none"> ■ Do not add anything during the heating-up time.

Problem solving guide

Problem	Possible cause and remedy
In comparable cooking and frying processes there are slight differences in cooking durations and browning.	<p>This is not a fault.</p> <p>The pan base material and the positions of the pans on the cooktop affect the power of the induction coils. This in turn affects the cooking behaviour.</p>

General problems or technical faults

Problem	Possible cause and remedy
The cooktop cannot be switched on.	<p>There is no power to the cooktop.</p> <ul style="list-style-type: none"> ■ Check if the circuit breaker has tripped. Contact an electrician or Miele (for the minimum fuse rating, see data plate).
	<p>There may be a technical fault.</p> <ul style="list-style-type: none"> ■ Disconnect the cooktop from the mains electricity supply for approx. 1 minute. To do this: <ul style="list-style-type: none"> – switch off at the wall socket and withdraw the plug, or – switch off the mains circuit breaker or the residual current device. ■ If, after switching the circuit breaker or residual current device back on, the appliance will still not switch on, contact a qualified electrician or Miele.
The cooking area is not heating up.	<p>The cooking area is still too hot from a previous cooking process. It will heat up once the cooking area has cooled down sufficiently.</p>
A smell and vapours are given off when the new appliance is being used.	<p>The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. 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.</p>
A noise can be heard after the appliance is switched off.	<p>The fan will continue running until the cooktop has cooled down. It will then switch itself off automatically.</p>

Customer Service

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

Contact in case of fault

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

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 can be found at the end of this booklet.

Please quote the model and serial number of your appliance (SN) when contacting Miele. These can be found on the data plate or see “Operation – Displaying cooktop data”.

Warranty

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

For further information, please refer to your warranty booklet.

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