

## 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.

# Contents

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<b>Warning and Safety instructions</b> .....	5
<b>Sustainability and environmental protection</b> .....	16
<b>Familiarising yourself with the appliance</b> .....	17
Cooktop.....	17
Controls and display .....	18
Cooking zone data .....	19
Power management .....	20
Operating principles .....	21
Network .....	22
Miele@home .....	22
Direct connection with the rangehood .....	22
<b>Functions</b> .....	23
Con@ctivity 3.0 .....	23
Permanent pan recognition .....	23
Pan and pan size recognition .....	23
PowerFlex cooking area .....	23
Booster.....	23
Stop & Go.....	23
Extended power levels .....	23
Auto heat-up .....	23
Timer .....	24
System lock.....	24
Safety lock.....	24
Recall.....	24
Keeping warm .....	24
Wipe protection.....	24
Programming.....	24
Demonstration mode.....	24
Residual heat indicator.....	24
Safety switch-off .....	25
Overheating protection.....	26
<b>Commissioning</b> .....	27
Unpacking the cooktop.....	27
Cleaning the cooktop for the first time.....	27
Using the cooktop for the first time.....	27
Miele@home .....	28
Installing the Miele App.....	28
Setting up Miele@home .....	28
Setting up a direct connection with the rangehood .....	32

<b>Operation</b> .....	34
Safety instructions for operation .....	34
Switching on the cooktop .....	35
Switching off the cooktop/a cooking zone.....	35
Positioning cookware .....	36
Power level .....	37
Setting the power level.....	37
Setting the power level – extended power level range.....	37
Changing the power level.....	37
Manually switching PowerFlex cooking zones on together/separately .....	37
Booster .....	38
Activating the Booster .....	38
Deactivating the Booster.....	38
Activating/Deactivating Stop & Go.....	38
Auto heat-up .....	39
Activating Auto heat-up .....	39
Deactivating Auto heat-up .....	39
Timer .....	40
Setting timer durations.....	40
Setting the minute minder .....	40
Changing the time set for the minute minder.....	40
Cancelling the minute minder.....	40
Setting a switch-off time .....	41
Changing the switch-off time .....	41
Deleting the switch-off time .....	41
Setting multiple switch-off times.....	41
Displaying switch-off times .....	41
Using both timer functions at the same time .....	42
System lock.....	43
Activating the system lock .....	43
Deactivating the system lock .....	43
Safety lock.....	43
Activating the safety lock .....	43
Deactivating the safety lock .....	43
Activating Recall.....	44
Keeping warm .....	44
Activating/Deactivating the Keeping warm function .....	44
Keeping warm temperatures for various applications.....	44
Tips for keeping warm.....	44
Wipe protection .....	44
Activating wipe protection.....	44
Deactivating wipe protection.....	44

# Contents

---

Cooktop data .....	45
Displaying the model number/serial number .....	45
Displaying the software version .....	45
Activating/Deactivating the demonstration mode .....	46
<b>Power level range</b> .....	47
<b>Good to know</b> .....	48
How induction cooktops work .....	48
Noises.....	48
Cookware .....	49
<b>Adjusting settings</b> .....	51
<b>Cleaning and care</b> .....	55
<b>Problem solving guide</b> .....	57
Messages in the display .....	57
Unexpected behaviour .....	59
Unsatisfactory results.....	61
General problems or technical faults.....	61
<b>Service</b> .....	62
Contact in case of fault .....	62
Data plate .....	62
Warranty .....	62
<b>Optional accessories</b> .....	63
<b>Installation</b> .....	64
Safety instructions for installation .....	64
Additional installation instructions for surface-mounted installation .....	66
Additional installation instructions for flush-fit installation .....	67
Safety distances.....	68
Installation dimensions for surface-mounted cooktops.....	74
Installation dimensions for flush-fit cooktops .....	75
Installing the surface-mounted cooktop .....	76
Installing the cooktop flush with the worktop .....	77
Electrical connection .....	78

## Warning and Safety instructions

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

Read the operating and installation instructions carefully before using the cooktop. They contain important information on safety, installation, use and maintenance of the appliance. 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 “Installation”, as well as in the “Warning and Safety instructions”.

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.

## Warning and Safety instructions

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

# Warning and Safety instructions

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## Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, 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.
- ▶ 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.



## Warning and Safety instructions

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- ▶ 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 will 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”).
- ▶ 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 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.

## Warning and Safety instructions

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- ▶ Danger of electric shock! If the ceramic surface is faulty, cracked, chipped or damaged in any way, do not use the cooktop and switch it off immediately. Disconnect the cooktop from the electricity supply. Contact Miele.
- ▶ If the cooktop is installed behind a furniture door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door. This can result in damage to the cooktop, the housing unit and the floor. Do not close the door until the appliance has cooled down and the residual heat indicators have gone out.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.
- ▶ DO NOT MODIFY THIS APPLIANCE.

## Correct use

- ▶ The cooktop gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Oil and fat can overheat and catch fire. Do not leave the cooktop unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water. Switch off the cooktop and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the cooktop. Cutlery inserts must be heat-resistant.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the cooktop, as pressure can build up in the containers, causing them to explode.
- ▶ Do not cover the cooktop, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the cooktop is switched on by mistake or if residual heat is still present.

## Warning and Safety instructions

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- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the cooktop heating up, with the danger of burning. Depending on the material, other items left on the cooktop could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use and do not rely on the pan detector.
- ▶ You could burn yourself on the hot cooktop. Protect your hands with heat-resistant pot holders or oven gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance, e.g. a hand-held food mixer, near the cooktop, ensure that the cable of the electrical appliance cannot come into contact with the hot cooktop. The insulation on the cable could become damaged.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.

## Warning and Safety instructions

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- ▶ 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.
- ▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the cooktop unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the 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.
- ▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the 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.

## Warning and Safety instructions

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- ▶ 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.
- ▶ The cooktop is fitted with a cooling fan. If a drawer is fitted directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the cooktop in order to ensure sufficient ventilation for the cooktop.
- ▶ 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.
- ▶ Never use two pans on a cooking zone or extended zone at the same time.
- ▶ If the cookware only partially covers a cooking zone or extended zone, the handle could become very hot. Always place cookware in the middle of a cooking zone or extended zone!
- ▶ 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 above a pyrolytic oven or cooker, do not use it during a pyrolytic cleaning programme as this could trigger the overheating protection device on the cooktop (see "Familiarising yourself with the appliance – Safety switch-off").
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your cooktop.
- ▶ Cosmetic products, especially sunscreen, and hand disinfectants can leave stains on matt glass surfaces. If cosmetic products come into contact with a matt glass surface, remove the residue immediately with hot water, washing-up liquid and a clean microfibre cloth.

# Sustainability and environmental protection

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## Energy saving tips

- 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.

## 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.

## 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.

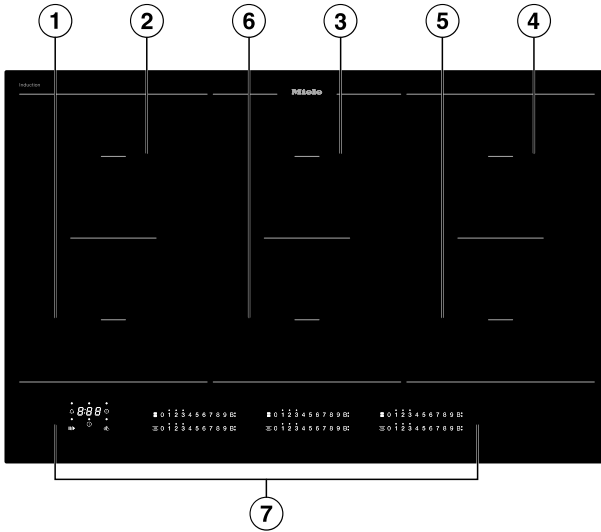


Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while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



# Familiarising yourself with the appliance

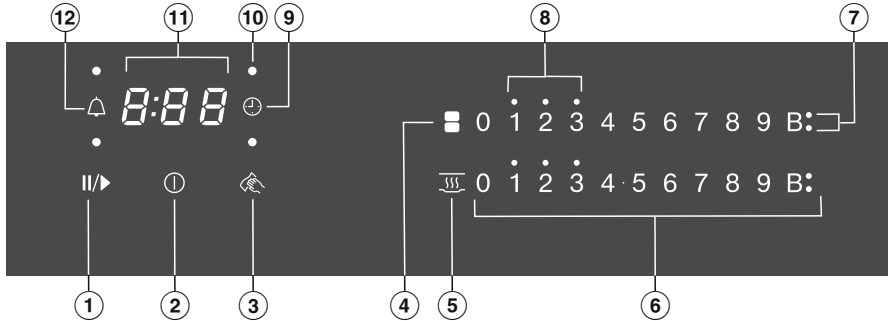
## Cooktop



- ① PowerFlex cooking zone with TwinBooster
- ② PowerFlex cooking zone with TwinBooster can be combined with PowerFlex cooking zone ① to form PowerFlex cooking area
- ③ PowerFlex cooking zone with TwinBooster can be combined with PowerFlex cooking zone ⑥ to form PowerFlex cooking area
- ④ PowerFlex cooking zone with TwinBooster can be combined with PowerFlex cooking zone ⑤ to form PowerFlex cooking area
- ⑤ PowerFlex cooking zone with TwinBooster
- ⑥ PowerFlex cooking zone with TwinBooster
- ⑦ Controls and indicators

# Familiarising yourself with the appliance


## Controls and display



- ① Stop & Go sensor  
For stopping/starting a cooking process in progress
- ② Cooktop On/Off sensor
- ③ Wipe protection sensor  
For locking the sensors
- ④ PowerFlex cooking zones sensor  
For manual connection/disconnection of PowerFlex cooking 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 Booster display  
Booster function is activated
- ⑧ Residual heat indicator lights
- ⑨ Automatic switch-off sensor  
Switches the cooking zones off automatically
- ⑩ Cooking zone allocation auto switch-off indicator light  
Auto switch-off for the cooking zone is activated
- ⑪ Timer display
  - 0:00* to      Duration
  - 9:59*
  - LOC*          System lock/Safety lock is activated
  - dE*            Demo mode is activated
- ⑫ Minute minder sensor

# Familiarising yourself with the appliance

## Cooking zone data

Cooking zone	Size in cm <sup>1</sup>		Max. rating in watts for 230 V <sup>2</sup>		Linked cooking zone <sup>3</sup>
	∅				
①	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	②
②	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	①
③	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	④
④	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	③
⑤	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	⑥
⑥	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	⑤
① + ②	22–23	22 x 22 – 23 x 39	Normal TwinBooster, level 1 TwinBooster, level 2	3150 3400 3650	-
③ + ⑥ ④ + ⑤	22–23	22 x 22 – 23 x 39	Normal TwinBooster, level 1 TwinBooster, level 2	3400 4800 7300	-
			Total	9200	

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

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

<sup>3</sup> The cooking zone is linked to this cooking zone electrically so that the rating can be increased (see “Familiarising yourself with the appliance – Power management”).

# Familiarising yourself with the appliance

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## 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.

### 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).

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

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

The values for the maximum total permitted power consumption and which cooking zones are linked together can be found in “Familiarising yourself with the appliance – Cooking zone data”.

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

## Effects of distributing the power

When a cooking zone gives power to another zone, it can have the following effects on the power of the first zone:

- The power level is reduced.
- Auto heat-up will be deactivated. Cooking continues at the set level. If the power is not sufficient, the power level will be reduced again.
- The Booster function is deactivated.
- The cooking zone is switched off.

If the most recently set power level is reduced or the Booster function is switched off, the power level for the linked cooking zone can be increased again.

**Useful tip:** If you want to cook large quantities of food on a cooking zone, switch the other cooking zones to lower power levels.

# Familiarising yourself with the appliance

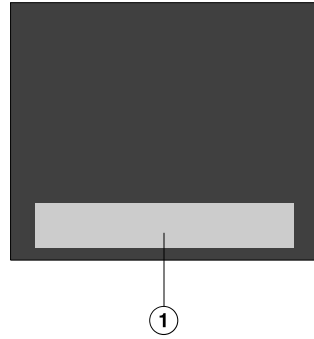
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## Operating principles

### Switched off cooktop

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

## Operation



### ① Sensors and indicators

This ceramic cooktop is equipped with sensors which react to finger contact. Each time you touch a sensor, an acoustic signal sounds. For safety reasons, when switching the appliance on, the On/Off ① sensor needs to be touched for a little longer than the other sensors.

# Familiarising yourself with the appliance

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## Network

Your cooktop is equipped with an integrated Wi-Fi module. The cooktop can be connected to your household Wi-Fi network or only to your Miele rangehood.

## Miele@home

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 Miele@home network with other Wi-Fi enabled Miele appliances
- Control a connected Miele rangehood automatically via the settings of the cooktop (Con@ctivity 3.0).

## Direct connection with the rangehood

After you have established a direct connection with a Miele rangehood, you can carry out the following actions:

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

# Familiarising yourself with the appliance

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## Functions

### Con@ctivity 3.0

Con@ctivity 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 operational state of your Miele cooktop.

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

### Permanent pan recognition

When you place a pan on a cooking zone, the numerical display of the cooking zone activates automatically.

### Pan and pan size recognition

The pan and its size are detected within the cooking zone. The energy given off is adjusted according to the pan size.

### PowerFlex cooking area

A PowerFlex cooking area joins together 2 PowerFlex cooking zones, This enables a larger item of cookware to be used.

The PowerFlex cooking zones combine automatically to form a PowerFlex cooking area when you place a sufficiently large pot or pan on them (see "Familiarising yourself with the appliance – Cooking zone data"). The PowerFlex cooking zones can also be switched on manually.

### Booster

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

### 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.

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

### Extended power levels

You can switch on additional levels between the power levels. These intermediate power levels enable you to make finer adjustments to the power output for the pot or pan being used.

### Auto heat-up

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

# Familiarising yourself with the appliance

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## 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 unrelated to the cooktop.

## Automatic switch-off

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

## System lock

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

## Safety lock

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

## Recall

If the cooktop is switched off inadvertently during operation, this function can be used to reset all settings. For this to work, the cooktop must be switched on again within 10 seconds of being switched off.

## Keeping warm

This function enables food to be kept warm directly after cooking.

The maximum duration for keeping food warm is 2 hours.

## Wipe protection

The cooktop sensors can be locked for 20 seconds, e.g. to remove soiling. The ① sensor is not locked.

## Programming

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

## Demonstration mode

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

## Residual heat indicator

If a cooking zone 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 in the residual heat indicator go out one by one as the cooking zones cool down. The last dot only goes out when the cooking zone is safe to touch.



# Familiarising yourself with the appliance

## Safety switch-off

### Sensors are covered

Your cooktop will switch off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.  flashes briefly above the  sensor control and a tone will sound.  will go out once you have removed the object and/or cleaned the cooktop and the cooktop will be ready to use again.

### Excessive operating time

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

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

Power level*	Maximum operating time [h:min]		
	Safety setting		
	0**	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

\* The power levels with a dot after the number are only available if the power level range has been extended (see "Power level range").

\*\* Factory default setting

# Familiarising yourself with the appliance

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## Overheating protection

To protect the cooktop from damage caused by excessively high temperatures, the overheating protection mechanism initiates one of the following measures:

### Overheating protection mechanism measures

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

## Causes for triggering the overheating protection mechanism

The overheating protection may be triggered under the following circumstances:

- The pot or pan being used is empty.
- Fat or oil being heated on a high power level.
- Insufficient ventilation to the underside of the cooktop.
- A hot cooking zone being switched on after an interruption to the power supply.

## 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.

## 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.

# Commissioning

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## Miele@home

### Installing the Miele App

The ability to use the Miele App depends on the availability of the Miele@home service in your country. For information about availability, please visit [www.miele.com](http://www.miele.com).

The Miele App can be downloaded free of charge in the Apple App Store® or in the Google Play Store™.



- Install the Miele App on your mobile device.

### Setting up Miele@home

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.

The cooktop requires max. 2 W in networked standby.

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

## Connecting via the Miele App

- A home Wi-Fi network is available.
- A sufficient signal strength is available for your Wi-Fi network where the cooktop is installed.
- There is no direct Wi-Fi connection between the cooktop and a Miele rangehood (Con@ctivity 3.0).
- The Miele App is installed on your mobile device.

- Start the Miele App.
- Switch the cooktop on.
- Touch the 0 sensor on any of the numerical keybanks.
- Touch the 0 and 5 sensors at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed, the code `Ⓛ:01` is displayed in the timer display for 10 seconds.

You now have 10 minutes to configure the Wi-Fi.

- Follow the instructions in the App.

You can use all Miele@home functions.

# Commissioning

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## Connecting via WPS

- A home Wi-Fi network is available.
- A sufficient signal strength is available for your Wi-Fi network where the cooktop is installed.
- There is no direct Wi-Fi connection between the cooktop and a Miele rangehood (Con@ctivity 3.0).
- You must have a WPS (Wi-Fi protected setup) compatible router.

- Switch the cooktop on.
- Touch the 0 sensor on any of the numerical keybanks.
- Touch the 0 and 6 sensors at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed, a progress light will appear in the timer display during the connection attempt (for max. 120 seconds).

The WPS login is only active during these 120 seconds.

- Activate the WPS function on your router.

If the connection was successful, the code `Ⓛ:02` appears in the timer display. If the connection could not be established, the timer display will show the code `Ⓛ:01`. You have probably not activated WPS on your router quickly enough. Repeat the steps above.

- Install the Miele App.
- Follow the instructions in the App.

You can use all Miele@home functions.

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

## **Cancelling the process**

- Touch any sensor.

## **Resetting settings**

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.

It is not necessary to reset the cooktop when you replace the router.

- Switch the cooktop on.
- Touch the 0 sensor on the numerical display.
- Touch the 0 and 9 sensors at the same time for 6 seconds.

The seconds can be seen counting down in the timer display.

When this time has elapsed, the code `ℓ:00` is displayed in the timer display for 10 seconds.

# Commissioning

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## Setting up a direct connection with the rangehood

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.

## Setting up a direct connection with the rangehood


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

- Miele rangehood with Con@ctivity 3.0
- The cooktop is not integrated in your home network (Miele@home)

- Switch the cooktop on.
- Touch the 0 sensor on the numerical display.
- Touch the 0 and 7 sensors at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed, a progress light will appear in the timer display during the connection attempt. If the connection was successful, the code `C:D2` appears in the timer display. If the connection could not be established, the timer display will show the code `C:D1`. Repeat the steps above.

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 15.

Con@ctivity 3.0 is now activated.



## Canceling the process

- Touch any sensor.

## Resetting settings

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.

It is not necessary to reset the cooktop when you replace the router.

- Switch the cooktop on.
- Touch the 0 sensor on the numerical display.
- Touch the 0 and 9 sensors at the same time for 6 seconds.


The seconds can be seen counting down in the timer display.


When this time has elapsed, the code `ℓ:00` is displayed in the timer display for 10 seconds.



# Operation


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## Safety instructions for operation

 Risk of fire due to overheated food.  
Unattended food can overheat and ignite.  
Do not leave the cooktop unattended whilst it is being used.

 Risk of burning on hot cooking zones.  
The cooking zones will be hot after use.  
Do not touch the cooking zones while the residual heat indicators are on.

 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  sensor control.

 Placing hot pans on the sensors and indicators can damage the electronic unit underneath.  
The sensors do not respond.  
The sensors may switch on and off unintentionally. The cooktop switches itself off (see "Familiarising yourself with the appliance – Safety switch-off").  
Do not place hot pans over the sensors or indicators.

## Switching on the cooktop

- Touch the ① sensor.

Further sensors will light up.

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

## Switching off the cooktop/a cooking zone

### Switching the cooktop off

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

### Switching off a cooking zone

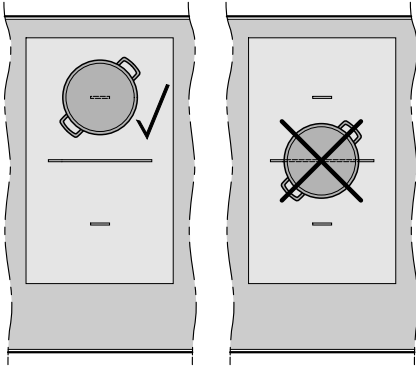
- To switch off a cooking zone, touch the 0 sensor on the numerical display for that cooking zone.

# Operation

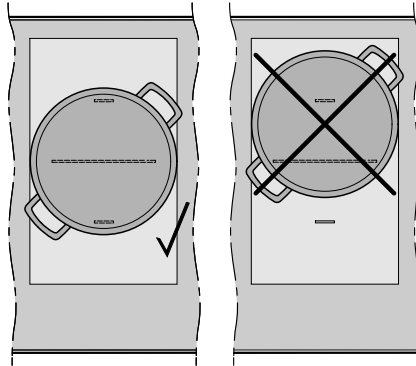
## Positioning cookware

Refer to the cooking zone data for your cooktop model for information about cookware sizes and the corresponding positions (see “Familiarising yourself with the appliance – Cooking zone data”).

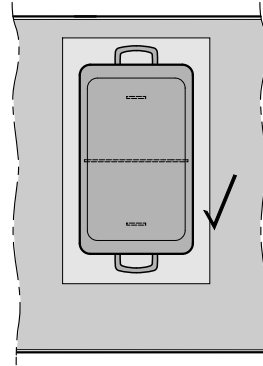
- Position the cookware as shown below:



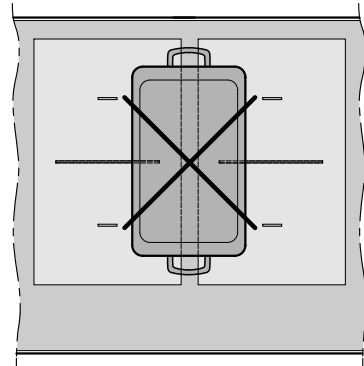
PowerFlex cooking zone



PowerFlex cooking area



PowerFlex cooking area



PowerFlex cooking area

## Power level

### 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 one of the cooking zones, all the sensors for the numerical display will light up.

- Place a pan on the cooking zone you want to use.
- Touch the appropriate sensor for the power level you want on the relevant numerical display.

### Setting the power level – extended power level range

The extended power level range for the power levels is set (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 numbers.

### Changing the power level

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

### Manually switching PowerFlex cooking zones on together/ separately

- To manually connect or disconnect the PowerFlex cooking zones, touch the  sensor.

# Operation

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## Booster

### Activating the Booster

When the Booster feature is activated, the settings for the linked cooking zone may be changed (see “Familiarising yourself with the appliance – Power management”).

You can use the Booster:

- on 2 cooking zones at the same time,  
or
- on the middle or right PowerFlex cooking area,  
or
- on the left PowerFlex cooking area and 1 cooking zone.

The Booster function is active for a maximum of 15 minutes.

### TwinBooster level 1

- Place a pan on the cooking zone you want to use.
- Select a power level if necessary.
- Touch the **B** sensor.

The indicator light ● for TwinBooster level 1 lights up.

### TwinBooster level 2

- Place a pan on the cooking zone you want to use.
- Select a power level if necessary.
- Touch the **B** sensor twice.

The indicator light ● for TwinBooster level 2 lights up.

## Deactivating the Booster

- Touch the **B** sensor control repeatedly until the indicator lights go out.

or

- Set a different power level.

If you deactivate the Booster or the Booster time ends and

- a power level was not set before activating the Booster, the cooking zone will automatically revert to power level 9.
- a power level was set before activating the Booster, the cooking zone will revert to the previously selected power level.

## Activating/Deactivating Stop & Go

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

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

- Touch the **II/▶** sensor.

## Auto heat-up

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

Continued cooking setting*	Heat-up time [min:sec]
1	approx. 0:15
1.	approx. 0:15
2	approx. 0:15
2.	approx. 0:15
3	approx. 0:25
3.	approx. 0:25
4	approx. 0:50
4.	approx. 0:50
5	approx. 2:00
5.	approx. 5:50
6	approx. 5:50
6.	approx. 2:50
7	approx. 2:50
7.	approx. 2:50
8	approx. 2:50
8.	approx. 2:50
9	–

\* The continued cooking settings with a dot after the number are only available if the power level range has been extended (see “Adjusting settings”).

## Activating Auto heat-up

- Touch the sensor for the continued cooking setting you want until a tone sounds and the sensor starts to pulsate.

During the heat-up time (see table) for a selected:

- continued cooking level, the set continued cooking level will pulsate
- interim power level, the sensors in front of and after the interim power level will pulsate

## Deactivating Auto heat-up

- Touch the sensor for the continued cooking setting.

or

- Set a different power level.

# Operation

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## 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 minute minder
  - Using the numerical display of the cooking 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.



## Setting a switch-off time


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

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

- Touch the  sensor.


The timer display flashes.

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

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


The switch-off time for the cooking zone elapses and the cooking zone allocation auto switch-off indicator light pulsates.

## Changing the switch-off time

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


The timer display flashes.

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


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

The switch-off time for the cooking zone elapses and the cooking zone allocation auto switch-off indicator light pulsates.

## Deleting the switch-off time

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

The timer display flashes.


- Touch the  sensor on the numerical display.

## Setting multiple switch-off times

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

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

## Displaying switch-off times


- To display the remaining times running in the background, touch the  sensor repeatedly until the indicator light for the desired cooking zone pulses.




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

# Operation

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## Using both timer functions at the same time

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

- Touch the  or  sensor if you want to show the times left counting down in the background.
- If a switch-off time has been programmed for several cooking zones, touch the  sensor repeatedly until the indicator light for the required cooking zone pulsates.

## System lock

### Activating the system lock

All sensors are locked. A set minute minder time continues to count down.

- Touch the ① sensor 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 is touched while the system lock is activated, *LDC* will appear in the timer display for few seconds and a buzzer will sound.

The system lock can be programmed so that it activates automatically 5 minutes after the cooktop 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 cooking zones and the cooktop can only be switched off
- a set minute minder time can be modified
- Touch and hold the Ⓢ and II/▶ sensors at the same time for 6 seconds.

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

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

### Deactivating the safety lock

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

*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.

# Operation

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## Activating Recall

- Switch the cooktop on again.

The previously set power levels flash.


- Press one of the flashing power level indicators immediately.

All settings are restored.

## Keeping warm

### Activating/Deactivating the Keeping warm function

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

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

### Keeping warm temperatures for various applications

A keeping warm temperature of 85 °C is set as standard. You can change the keeping warm temperature (see “Changing settings”).

Application	Temperature °C
Melting chocolate	50–55
Keeping solid food and thick liquids warm	65–75
Keeping clear soups warm	80–90

## Tips for keeping warm

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


## Wipe protection

### Activating wipe protection

- Touch the  sensor.

The time counts down in the timer display.

### Deactivating wipe protection

- Touch the  sensor until the timer display goes out.

## Cooktop data

### Displaying the model number/serial number

There must not be any cookware on the cooktop.

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

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

Example: *12 34* (Model number KM 1234) – *1 23 45 67 89* (Serial number)

### Displaying the software version

There must not be any cookware on the cooktop.

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

3 numbers appear in the timer display:

Example: *123* = Software version 1.23.

# Operation

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## Activating/Deactivating the demonstration mode

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

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

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

## Power level range

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

	Power level range	
	Default setting (9 power levels)	Extended settings (17 power 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 (pans 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 Pancakes	5–7	4.–7.
Gently frying meat (without overheating the fat), fish, sausages, eggs etc.	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 pan. For this reason, it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the cooktop, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

## Good to know

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### How induction cooktops work

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

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

### Noises

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

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

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

Whistling might occur if linked cooking zones (see "Operation - Booster") are being used at the same time, and the pans also have bases made of layers of different materials.

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 cooktop has been switched off.



### **Cookware**

#### **Suitable pans**

- stainless steel pans with a base that can be magnetised
- enamelled steel pans
- cast iron pans

Please be aware that the properties of the pan base can affect the evenness with which the food heats up (e.g. when making pancakes). The base of the pan must be able to distribute the heat evenly. Cookware with a base made of multi-layered material (sandwich or encapsulated base) is suitable.

#### **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.

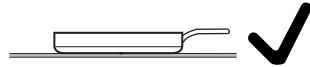
# Good to know

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## Tips on cookware

- Position the cookware as centrally as possible on the relevant cooking zone/cooking area.
- To make optimum use of the cooking zones, choose pans with a suitable base diameter (see "Familiarising yourself with the appliance - Cooking zone data"). If the pan is too small, it will not be recognised.
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift 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.

## Calling up programming mode

The II/► sensor is located approx. 1 cm (index finger width) to the left of the ① sensor.

The cooktop is switched off.

- Press and hold the ① and II/► sensors until the ⊕ sensor lights up and *PC* appears in the timer display.

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

## Setting a programme

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

- While the programme is visible in the display (e.g. *P:01*), press the ⊕ sensor repeatedly until the number for the programme 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. *C: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 ① sensor until the displays go out.

## How to avoid saving the settings

- While the code is displayed (e.g. *C:01*), touch the ① sensor until the displays go out.

# Adjusting settings

Programme <sup>1</sup>		Code <sup>2</sup>	Settings
P:01	Demonstration mode	C:00	Demonstration mode off
		C:01	Demo mode on <sup>3</sup>
P:03	Factory default setting	C:00	Do not restore the factory default settings
		C:01	Restore factory default settings
P:04	Setting range for power levels	C:00	9 power levels + Booster
		C:01	17 power levels + Booster <sup>4</sup>
P:06	Confirmation tone when a sensor control is touched	C:00	Off <sup>5</sup>
		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	Activating the system lock automatically
P:09	Maximum operating time	C:00	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2

## Adjusting settings

Programme <sup>1</sup>		Code <sup>2</sup>	Settings
<b>P:10</b>	Signing Wi-Fi on	<b>C:00</b>	Not active/deactivated
		C:01	Active but not configured
		C:02	Active and configured (cannot be selected; displays whether connection was successful)
		C:03	Connection possible via WPS push button
		C:04	Wi-Fi is reset to default (C:00)
		C:05	Direct Wi-Fi connection of cooktop and rangehood without Miele App (Con@ctivity 3.0)
<b>P:12</b>	Sensor controls reaction speed	C:00	Slow
		<b>C:01</b>	Normal
		C:02	Fast
<b>P:15</b>	Permanent pan recognition	C:00	Permanent pan recognition off
		<b>C:01</b>	Permanent pan recognition on

# Adjusting settings

Programme <sup>1</sup>		Code <sup>2</sup>	Settings
P:25	Keeping warm temperature	C:00	50 °C
		C:01	55 °C
		C:02	60 °C
		C:03	65 °C
		C:04	70 °C
		C:05	75 °C
		C:06	80 °C
		<b>C:07</b>	85 °C
		C:08	90 °C

<sup>1</sup> Unlisted programmes are not assigned.

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

<sup>3</sup> After the cooktop has been switched on, *dE* appears in the timer display for a few seconds.

<sup>4</sup> In the text and charts the extended power levels are shown with a dot after the number for better understanding.

<sup>5</sup> The confirmation 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 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 and care

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## Cleaning interval

- The entire cooktop should be cleaned after each use.

## Removing light soiling

- Clean the entire ceramic glass 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"), with a proprietary ceramic glass cleaner or scouring liquid. 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
- powder cleaners and cream cleaners
- solvent-based cleaning agents
- dishwasher cleaners
- grill and oven cleaners
- hard, abrasive brushes or sponges (e.g. pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents
- dirt eraser sponges



## Messages in the display

Problem	Possible cause and remedy
<b>Err</b> flashes alternately with <b>30</b> in the timer display and a tone will sound.	The cooktop is incorrectly connected. <ul style="list-style-type: none"> <li>■ Disconnect the cooktop from the electricity supply.</li> <li>■ Contact Miele. The cooktop must be connected to the mains according to the wiring diagram.</li> </ul>
<b>After the cooktop has been switched on, or after touching a sensor, LOC</b> appears in the timer display for a few seconds.	The system lock is switched on. <ul style="list-style-type: none"> <li>■ Deactivate the system lock (see "Operation - Deactivating the system lock").</li> </ul>
	The safety lock is activated. <ul style="list-style-type: none"> <li>■ Deactivate the safety lock (see "Operation - Deactivating the safety lock").</li> </ul>
<b>After the cooktop has been switched on, dE</b> appears in the timer display for a few seconds. The cooking zones do not heat up.	The cooktop is in demonstration mode. <ul style="list-style-type: none"> <li>■ Touch the 0 sensor on the numerical display.</li> <li>■ Then touch the 0 and 2 sensors at the same time until dE flashes alternately with 0FF in the timer display.</li> </ul>
<b>The cooktop has switched off automatically. When the cooktop is switched back on, E</b> appears above the On/Off ① sensor.	One or more of the sensors are covered, e.g. by finger contact, food boiling over or an object. <ul style="list-style-type: none"> <li>■ Clean off any soiling and/or remove the object (see "Familiarising yourself with the appliance – Safety switch-off").</li> </ul>
<b>Err</b> flashes alternately with <b>044</b> in the timer display.	The overheating protection mechanism has been activated. <ul style="list-style-type: none"> <li>■ Allow the cooktop to cool down.</li> <li>■ Remove the cause of the overheating (see "Familiarising yourself with the appliance - Overheating protection").</li> <li>■ Check that the cooktop works.</li> <li>■ If this fault code continues to appear in the display, contact Miele.</li> </ul>

## Problem solving guide

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Problem	Possible cause and remedy
<b><i>Err</i> flashes alternately with 047, 048 or 049 in the timer display.</b>	The fan is blocked or defective. <ul style="list-style-type: none"><li>■ Make sure the fan has not been blocked by an object.</li><li>■ Remove the obstruction.</li><li>■ If this fault code continues to appear in the display, contact Miele.</li></ul>
<b>In the timer display E-number, e.g. E-0, flashes alternately with 120, 121, 122, 123, 124, 125, 126, or 127.</b>	The fan is blocked or defective. <ul style="list-style-type: none"><li>■ Make sure the fan has not been blocked by an object.</li><li>■ Remove the obstruction.</li><li>■ If this fault code continues to appear in the display, contact Miele.</li></ul>
<b>A message not listed in this table is appearing in the timer display.</b>	There is an electronic unit fault. <ul style="list-style-type: none"><li>■ Interrupt the power supply to the cooktop for approx. 1 minute.</li><li>■ If the problem persists after power is restored, please contact Miele.</li></ul>

## Unexpected behaviour

Problem	Possible cause and remedy
<p><b>In the cooking zone display, the <math>\cup</math> symbol lights up or flashes alternately with the selected power level or <math>\beta</math>.</b></p>	<p>No cookware is present on the cooking zone.            Unsuitable cookware is present on the cooking zone.            The base diameter of the cookware used is too small.            Suitable cookware has been removed from the cooking zone.</p> <p>If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes.</p> <ul style="list-style-type: none"> <li>■ Place a suitable item of cookware on the cooking zone within 3 minutes.</li> </ul> <p><math>\cup</math> goes out. The cooking process is started/continued with the previously selected settings.</p> <ul style="list-style-type: none"> <li>■ If you are using a different item of cookware and/or food, modify the settings.</li> </ul>
<p><b>Power level 9 is automatically reduced if you also set power level 9 for the connected cooking zone.</b></p>	<p>Operating both zones at power level 9 exceeds the permitted maximum power for the two zones.</p> <ul style="list-style-type: none"> <li>■ Use a different cooking zone.</li> </ul>
<p><b>A cooking zone switches itself off automatically.</b></p>	<p>It has been operated for too long.</p> <ul style="list-style-type: none"> <li>■ You can use the cooking zone again by switching it back on (see "Familiarising yourself with the appliance - Safety switch-off").</li> </ul>
<p><b>The cooking zone is not working in the usual way on the power level selected.</b></p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> <li>■ Allow the cooktop to cool down.</li> <li>■ Remove the cause of the overheating (see "Familiarising yourself with the appliance - Overheating protection").</li> <li>■ Check that the cooktop works.</li> <li>■ If the problem occurs again, contact Miele.</li> </ul>

## Problem solving guide

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Problem	Possible cause and remedy
<b>A cooking zone or the whole cooktop switches off automatically.</b>	The overheating protection mechanism has been activated. <ul style="list-style-type: none"><li>■ Allow the cooktop to cool down.</li><li>■ Remove the cause of the overheating (see "Familiarising yourself with the appliance - Overheating protection").</li><li>■ Check that the cooktop works.</li><li>■ If the problem occurs again, contact Miele.</li></ul>
<b>The Booster has automatically switched off early.</b>	The overheating protection mechanism has been activated. <ul style="list-style-type: none"><li>■ Allow the cooktop to cool down.</li><li>■ Remove the cause of the overheating (see "Familiarising yourself with the appliance - Overheating protection").</li><li>■ Check that the cooktop works.</li><li>■ If the problem occurs again, contact Miele.</li></ul>

## Unsatisfactory results

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

## General problems or technical faults

Problem	Possible cause and remedy
<b>The cooktop or cooking zones do not switch on.</b>	There is no power to the cooktop. <ul style="list-style-type: none"> <li>■ Check if the circuit breaker has tripped. Contact an electrician or Miele (for the minimum fuse rating, see data plate).</li> </ul>
	There may be a technical fault. <ul style="list-style-type: none"> <li>■ Disconnect the cooktop from the mains electricity supply for approx. 1 minute. To do this:               <ul style="list-style-type: none"> <li>– switch off at the wall socket and withdraw the plug, or</li> <li>– switch off at the residual current device.</li> </ul> </li> <li>■ If, after switching the circuit breaker or residual current device back on, the appliance will still not switch on, contact a qualified electrician or Miele.</li> </ul>
<b>A smell and vapours are given off when the new appliance is being used.</b>	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.
<b>A noise can be heard after the appliance is switched off.</b>	The fan will continue running until the cooktop has cooled down. It will then switch itself off automatically.

# Service

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

## Contact in case of fault

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

You can book a Miele customer service call-out online at [www.miele.com.au/service](http://www.miele.com.au/service) or [www.miele.co.nz/service](http://www.miele.co.nz/service).

Contact information for Miele can be found at the end of this booklet.

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

## Data plate

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

## Warranty

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

For further information, please refer to your warranty booklet.

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

These products can be ordered from the Miele online shop.

They can also be ordered directly from Miele (see end of this booklet for contact details).

### **Cookware**

Miele offers a large selection of cookware for purchase. 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.

# Installation

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## Safety instructions 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.

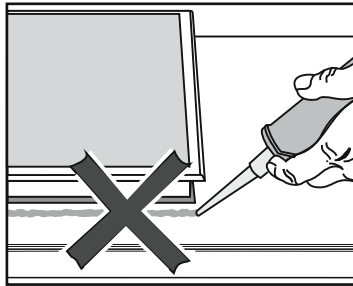
- ▶ The cooktop must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This cooktop must not be installed above a cooker or oven unless it has a built-in cooling fan.
- ▶ After installation, ensure that nothing can come into contact 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”).

# Installation

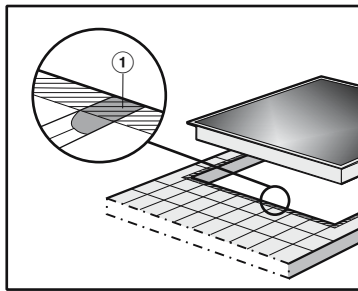
## Additional installation instructions for surface-mounted installation



⚠ 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 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 internal cut-out width of the worktop (see "Installation - Installation dimensions - flush-fit"). This is to ensure that the cooktop is easily accessible from underneath after installation and the bottom half of the casing can be removed for maintenance. If the underside of the cooktop is not freely accessible after installation, any sealant used to plug the gaps around the appliance must be removed to enable the cooktop to be lifted out of the cut-out should this be necessary.

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

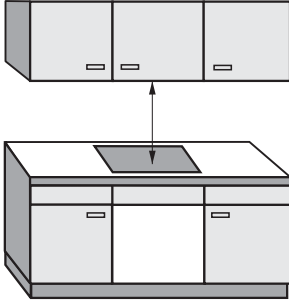
- Natural stone worktops: the cooktop is placed directly in the cut-out.
- Solid wood, tiled worktops: the cooktop is placed on a wooden frame inside the cut-out. The frame must be provided on site and is not supplied with the appliance.

# Installation

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## Safety distances

### Safety distance above the cooktop



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 safety distance required must be observed.

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 distances to the sides and back of the cooktop

The following minimum 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

## Minimum safety distance underneath the cooktop

To install the cooktop while maintaining the minimum 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

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 cooktop is not adequately cooled.

# Installation

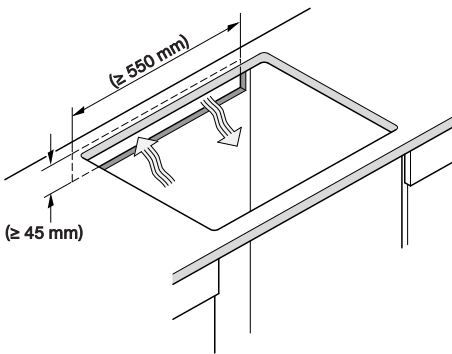
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## Rear wall cut-out

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:



## 1. Without intermediate shelf or base panel

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

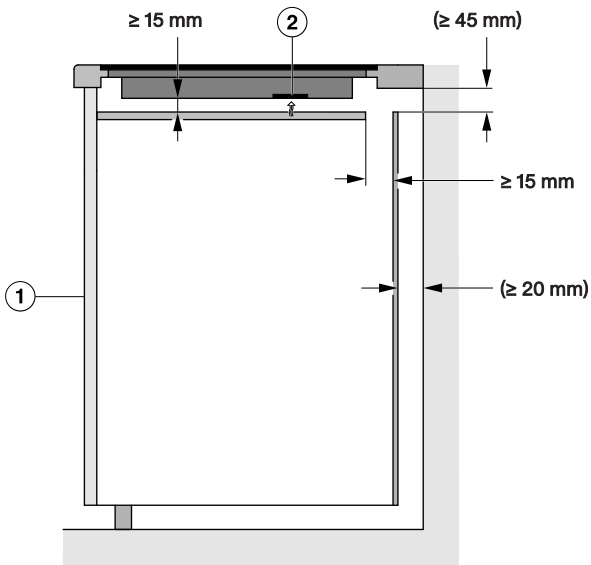
The minimum safety distance between the underside<sup>1</sup> of the cooktop and

- Upper edge of drawer:  $\geq 8$  mm
- Base of drawer:  $\geq 75$  mm
- Upper edge of oven:  $\geq 15$  mm

<sup>1</sup> 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 minimum safety distance.

## 2. Intermediate shelf

The dimensions in brackets are recommendations.



Side view

① Front

② Fan

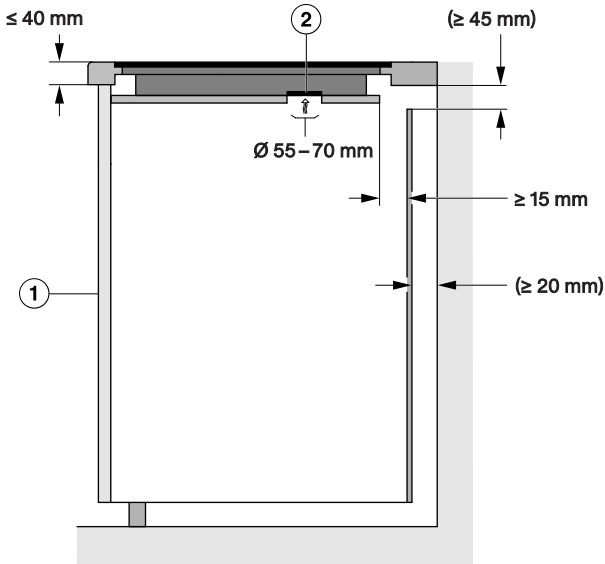
# Installation

## 3. Air intake-optimised base panel

The performance of the cooktop 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.

The dimensions in brackets are recommendations.



Side view

- ① Front
- ② Fan

To ensure sufficient ventilation to the cooktop, a minimum safety distance must be left between the underside of the air intake-optimised base panel and any drawer.

Minimum safety distance between the **underside of the air intake-optimised base panel** to the:

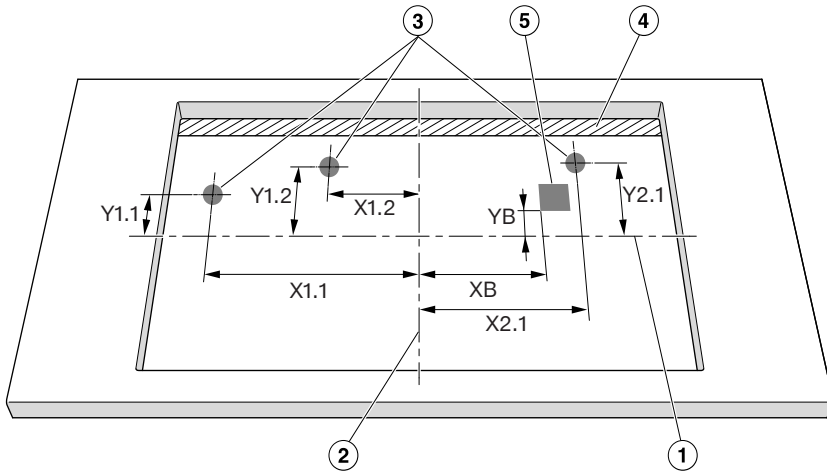
- Upper edge of drawer:  $\geq 8$  mm
- Base of drawer:  $\geq 75$  mm
- Upper edge of intermediate shelf: not permitted

There must be no gap between the air intake-optimised base panel and the cooktop.

A gap causes more warm air to be drawn in. The cooktop is not adequately cooled.



## Positions and cut-outs of the ventilation openings



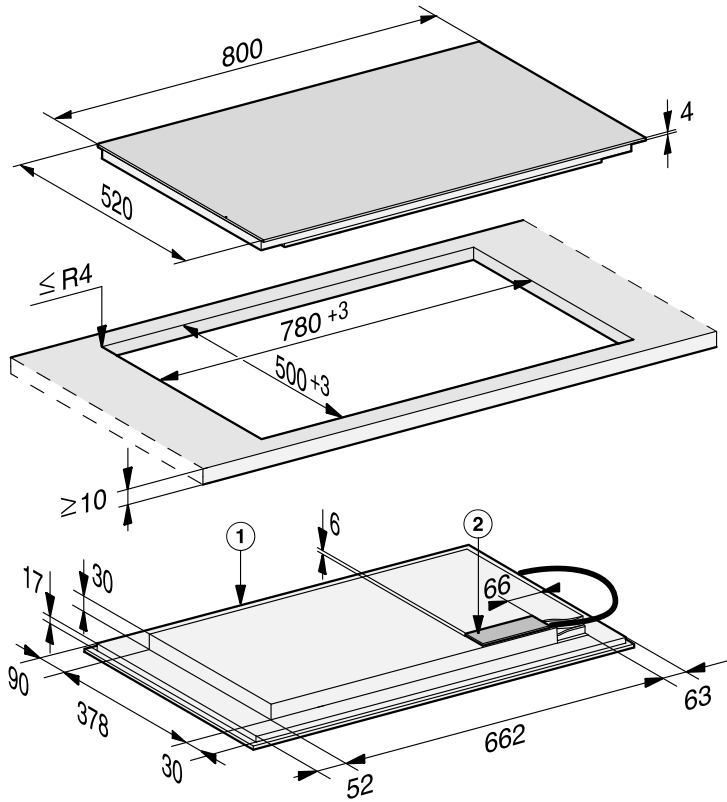
Not to scale. View from above. Surface-mounted cut-out shown. Also applies to flush-fit installation.

- ① Middle of the cut-out width
- ② Middle of the cut-out length
- ③ Fan cut-out, round ( $\varnothing$  55–70 mm)
- ④ Gap ( $\geq$  15 mm)
- ⑤ Mains connection box cut-out (W x H 140 x 47 mm)

	X1.1	Y1.1	X1.2	Y1.2	X2.1	Y2.1	XB	YB
	Distance to the centre of the cut-out in mm							
KM 7576-2 FR/FL	64	113	156	98	267	93	110	150

# Installation

## Installation dimensions for surface-mounted cooktops



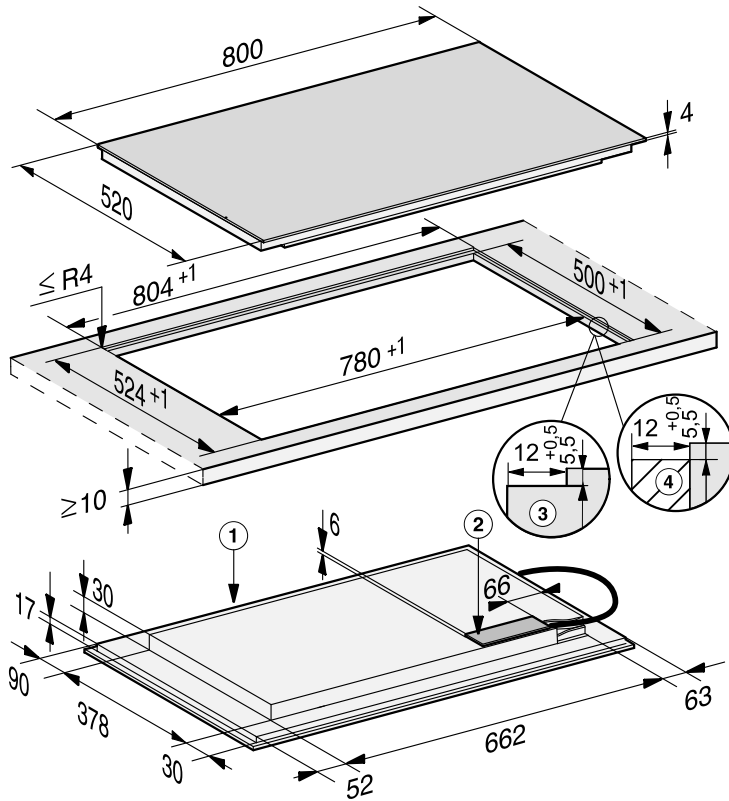
All dimensions are given in mm.

① Front

② Mains connection box

The mains connection cable (L = 1,440 mm) is supplied loose

## Installation dimensions for flush-fit cooktops



All dimensions are given in mm.

- ① Front
- ② Mains connection box  
The mains connection cable (L = 1,440 mm) is supplied loose
- ③ Stepped cut-out, natural stone worktop
- ④ Wooden strip 12 mm (not supplied)

# Installation


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## Installing the surface-mounted cooktop

- Create the worktop cut-out.  
Remember to maintain the minimum safety distances (see "Installation – Safety distances").
- Seal the cut surfaces of **wooden worktops** with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

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

- Attach the sealing strip provided underneath the edge of the cooktop. Do not apply the sealing strip under tension.

 Risk of damage from incorrect connection.


The electronics of the cooktop may be damaged if a short-circuit occurs. The mains connection cable must be connected to the cooktop by a qualified electrician.

- Connect the mains connection cable by following the instructions in the wiring diagram on the cooktop (see "Installation – Electrical connection").
- Feed the mains connection cable 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.
- If a base panel optimised for air intake has been installed, position the cooktop so that the fans sit above the cut-outs.
- Connect the cooktop to the electricity supply (see "Installation – Electrical connection").
- Check that the cooktop works.

## Installing the cooktop flush with the worktop

- Create the worktop cut-out.  
Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Solid wood, tiled and glass worktops:  
Fix a wooden frame 5.5 mm below the top edge of the worktop.

 Risk of damage from incorrect connection.

The electronics of the cooktop may be damaged if a short-circuit occurs. The mains connection cable must be connected to the cooktop by a qualified electrician.

- Connect the mains connection cable by following the instructions in the wiring diagram on the cooktop (see “Installation – Electrical connection”).
- Attach the sealing strip provided underneath the edge of the cooktop. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cut-out.

The gap between the ceramic glass surface and the worktop must be at least 2 mm wide. This is required so that the cooktop can be sealed.


- Centre the cooktop in the cut-out.
- If a base panel optimised for air intake has been installed, position the cooktop so that the fans sit above the cut-outs.

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

# Installation

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## Electrical connection

 Risk of damage from incorrect connection.

Incorrect installation, maintenance and repairs can be dangerous to users.

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

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

## Mains connection cable

The cooktop must be connected to the electrical supply with a special connection cable, type H 07 RN-F (rubber insulated) with a suitable cross-section in accordance with the wiring diagram.

Please see the wiring diagrams for connection.

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

## Replacing the mains connection cable



**Danger of electric shock!**

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

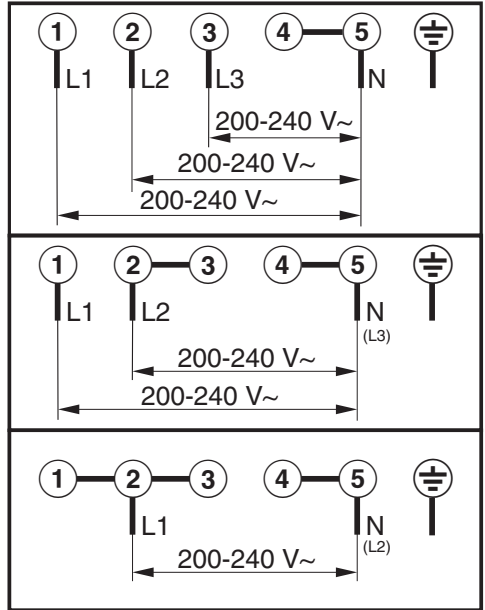
The mains connection cable must only be replaced in accordance with current local and national safety regulations.

When replacing the mains connection cable, it must be replaced with cable type H 07 RN-F (rubber 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.

# Installation

## Wiring diagram

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









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