

Operating and installation instructions SmartLine induction hob



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

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Warning and Safety instructions

Correct application

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

Safety with children

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

Warning and Safety instructions

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the SmartLine element (induction hob) can compromise your safety. Check the SmartLine element (induction hob) for visible signs of damage. Do not use the SmartLine element (induction hob) if it is damaged.
- ▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.

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

- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (risk of fire). Therefore, do not connect the SmartLine element (induction hob) to the mains electricity supply.
 - ▶ For safety reasons, this SmartLine element (induction hob) may only be used after it has been built in.
 - ▶ This SmartLine element (induction hob) must not be installed and operated in mobile installations (e.g. on a ship).
 - ▶ Any contact with live connections or tampering with the electrical or mechanical components of the SmartLine element (induction hob) will endanger your safety and may lead to the appliance malfunctioning.
- Do not attempt to open the casing of the SmartLine element (induction hob) under any circumstances.
- ▶ The manufacturer's warranty will be invalidated if the SmartLine element (induction hob) is not repaired by a Miele approved service technician.

Warning and Safety instructions

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

▶ The SmartLine element (induction hob) is not intended for use with an external timer switch or a remote control system.

▶ The SmartLine element (induction hob) must be connected to the electricity supply by a qualified electrician (see “Installation – Electrical connection”).

▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified electrician (see “Installation – Electrical connection”).

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

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

▶ Risk of electric shock.

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

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

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

Warning and Safety instructions

Correct use

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

Warning and Safety instructions

- ▶ You could burn yourself on the hot SmartLine element (induction hob). Protect your hands with heat-resistant pot holders or gloves when using the SmartLine element (induction hob). Do not let them get wet or damp. Heat transfers through damp and wet material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance (e.g. a hand mixer) near the SmartLine element (induction hob), make sure that the mains connection cable does not come into contact with the hot SmartLine element (induction hob). This could damage the cable insulation.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the SmartLine element (induction hob) when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the SmartLine element (induction hob) and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic glass cleaner.
- ▶ Do not allow the wok pan to boil dry as this can damage the ceramic glass and/or the wok pan. Do not leave the SmartLine element (induction hob) unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.
- ▶ Because induction heating works so quickly, the base of the cookware could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the SmartLine element (induction hob) unattended whilst it is being used.
- ▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.

Warning and Safety instructions

- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the SmartLine element (induction hob) is electromagnetically charged when it is switched on. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ When switched on, the electromagnetic field of the SmartLine element (induction hob) can impair the function of magnetisable objects. Do not leave credit cards, digital storage devices, pocket calculators, etc. in the immediate vicinity of the SmartLine element (induction hob) when it is switched on.
- ▶ Metal objects stored in a drawer under the SmartLine element (induction hob) can become hot if the SmartLine element (induction hob) is used intensively for a long time. Do not store any metal objects in a drawer directly under the SmartLine element (induction hob).
- ▶ The SmartLine element (induction hob) is fitted with a cooling fan. If a drawer is fitted directly underneath the built-in SmartLine element (induction hob), ensure that there is sufficient space between the drawer and its contents and the underside of the SmartLine element (induction hob) in order to ensure sufficient ventilation for the SmartLine element (induction hob).
- ▶ If a drawer is fitted directly underneath the SmartLine element (induction hob), do not store any pointed or small items, paper, serviettes, etc. in the drawer. They could get in through the ventilation slots or be sucked into the casing by the fan and damage the fan or impair cooling.
- ▶ Never use two pans on a cooking zone, extended zone or PowerFlex zone at the same time.
- ▶ If the cookware only partially covers a cooking or extended zone, the handle could become very hot. Always place cookware in the middle of a cooking or extended zone!
- ▶ The induction generators could be damaged or even destroyed if you use an induction adapter plate for cookware. Do not use induction adapter plates.

Cleaning and care

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

Sustainability and environmental 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 cooking durations.

Disposing of the packaging material

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

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

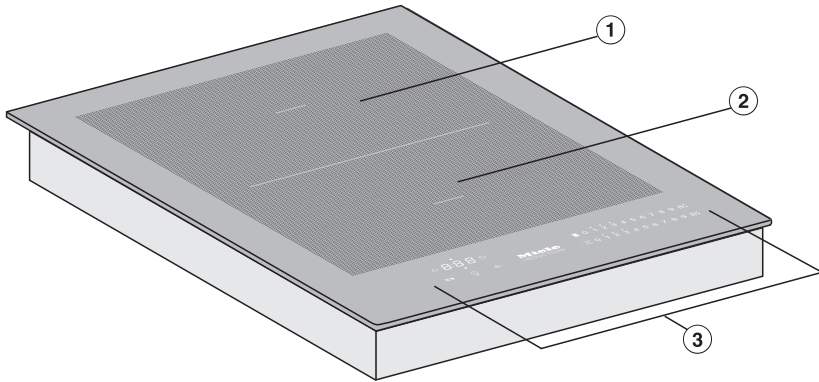
Disposing of your old appliance

Electrical and electronic appliances 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, or contact your dealer or Miele for advice. You are also responsible (by law, depending on territory) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

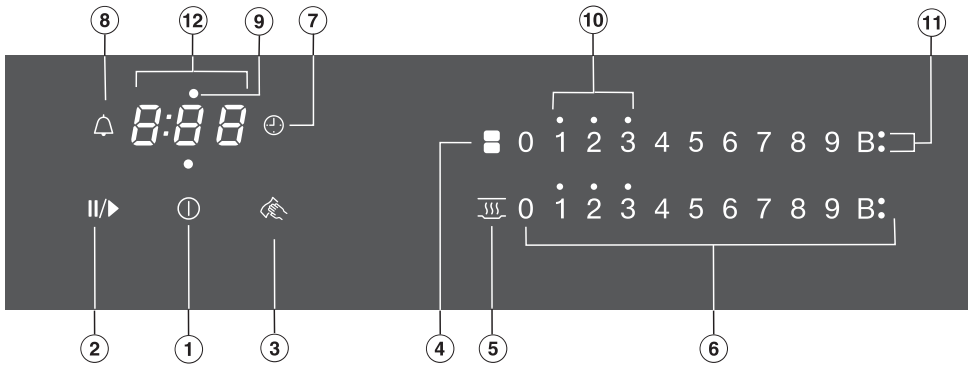
Your SmartLine element (induction hob)



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

Familiarisation

Controls and display



- ① On/Off sensor control for SmartLine element (induction hob)
- ② Stop&Go sensor control
To stop/start a cooking process in progress
- ③ Wipe protection sensor control
To lock the sensor controls
- ④ PowerFlex cooking zones sensor control
For manual connection/disconnection of PowerFlex cooking zones
- ⑤ Keeping warm sensor control
To activate/deactivate the Keeping warm function
- ⑥ Numerical display sensor controls
– To set the power level
– To set the times
- ⑦ Auto switch off sensor control
Switches the cooking zones off automatically
- ⑧ Minute minder sensor control
- ⑨ Cooking zone allocation auto switch off indicator light
Auto switch off for the cooking zone is activated
- ⑩ Residual heat displays
- ⑪ Booster display
Booster function is activated
- ⑫ Timer display


0:00 to Time

9:59

LOC System lock/safety lock is activated

dE Demo mode is activated

Cooking zones

Cooking zone	Size in cm ¹		Rating in watts for 220 V ²	
	∅			
①	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 2500 3100
②	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 2500 3100
① + ②	22–23	22 x 22 – 23 x 39	Normal TwinBooster, level 1 TwinBooster, level 2	3000 3200 3500
			Total	3500

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

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

Familiarisation

Power management

Total power

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

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

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

Distribution of power

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

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

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

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

Effects of power distribution

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

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

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

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

Operating principles

SmartLine element (induction hob) switched off

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

Operation

This SmartLine element (induction hob) is equipped with sensor controls which react to finger contact.

Each time a sensor control is activated, a buzzer sounds.

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

Familiarisation

Functions

Permanent pan recognition

When you place cookware on a cooking zone, the numerical display for the cooking zone is activated automatically.

Pan and pan size recognition

The cookware and its size are detected within a cooking zone. The release of energy is adapted to the size of the pan.

PowerFlex cooking area

A PowerFlex cooking area links together 2 PowerFlex cooking zones, making it possible to use larger cookware.

The PowerFlex cooking zones combine automatically to form a PowerFlex cooking area when you place sufficiently large items of cookware on them (see “Familiarisation – Cooking zone data”). The PowerFlex cooking zones can also be linked manually.

Power level Booster function for the SmartLine element (induction hob)

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

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.

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

Auto heat-up

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

Timer

The timer can be used for the following two functions:

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

You can use the functions simultaneously.

Minute minder

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

Auto switch off

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

System lock

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

Safety lock

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

Recall

If the SmartLine element (induction hob) is switched off by mistake during use, this function can be used to reset all settings. The SmartLine element (induction hob) must be switched on again within 10 seconds of being switched off.

Keeping warm

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

Wipe protection

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

Programming

You can adapt the programming of the SmartLine element (induction hob) to your personal needs.

Demo mode

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

Residual heat indicator

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

Combination options



This SmartLine element (induction hob) can be installed in combination with other SmartLine elements and certain hobs.


Information regarding which hobs can be combined with SmartLine elements is available on the Miele website.

Familiarisation

Safety switch-off

Sensor controls are covered

Your SmartLine element (induction hob) will switch off automatically if one or several of the sensor controls remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or an object.  flashes briefly above the  sensor control and a buzzer will sound.

If you remove the obstruction and/or clean the appliance,  goes out and the SmartLine element (induction hob) is ready for 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 off and on again, it is ready for operation again.

You can adjust the safety switch-off 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	0:30
7/7.	4:00	0:42	0:24
8	4:00	0:30	0:20
8.	4:00	0:30	0:18
9	1:00	0:24	0:10

* The power levels with a dot after the number are only available if the power level range has been extended (see “Setting ranges”).

** Factory default setting

Overheating protection

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

Overheating protection measures

- If the Booster function is switched on, it will stop.
- The set power level will be reduced.
- A cooking zone will switch off. *Err* will flash alternately with *044* in the timer display.
- All cooking zones will switch off.

Triggering the overheating protection mechanism

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

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

SmartLine element (induction hob) data

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

Commissioning

Unpacking the SmartLine element (induction hob)

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

Cleaning the SmartLine element (induction hob) for the first time

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

Switching on the SmartLine element (induction hob) for the first time

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

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

Safety notes for operation

 Risk of fire with overheated food.

Unattended food can overheat and catch alight.

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

 Risk of burning due to hot cooking zones.


The cooking zones will be hot after use.


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

 Risk of burning due to hot items.

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

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

After use, switch the SmartLine element (induction hob) off with the  sensor control.

 Placing hot cookware on the sensor controls and displays can damage the electronic module underneath.

The sensor controls do not respond.

They may be switched on or off unintentionally.

The SmartLine element (induction hob) will switch itself off (see “Familiarisation – Safety switch-off”).

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

Operation

Switching on the SmartLine element (induction hob)

- Touch the ① sensor control.

Further sensor controls will light up.

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

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

Switching off the SmartLine element (induction hob)

- To switch off the SmartLine element (induction hob) and all the cooking zones, touch the ① sensor control.

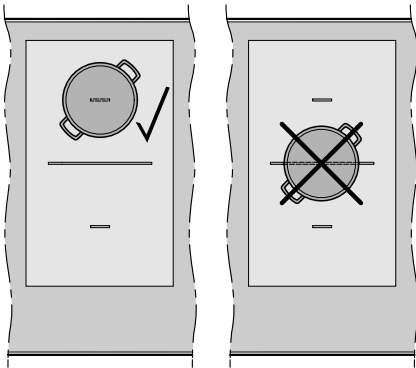
Switching off a cooking zone

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

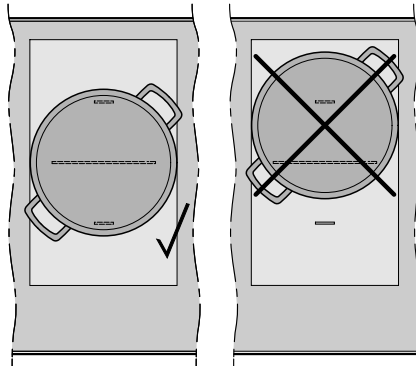
Positioning cookware

Refer to the cooking zone data for your SmartLine element (induction hob) for information about cookware sizes and the corresponding positions (see “Familiarisation – Cooking zone data”).

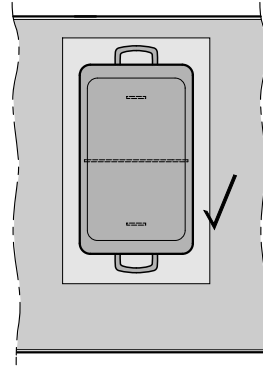
- Position the cookware as shown below:



PowerFlex cooking zone



PowerFlex cooking area



PowerFlex cooking area

Operation

Power level

Setting the power level

Permanent pan recognition is activated as standard (see “Adjusting settings”). When the SmartLine element (induction hob) is switched on and you place an item of cookware on one of the cooking zones, all the sensor controls for the numerical display will light up.

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

Setting the power level – extended setting range

The extended setting range for the power levels is activated (see “Adjusting settings”).

- Press the numerical display between the sensor controls.

The numbers to the left and right of the interim level light up brighter than the other sensor controls.


Example:

if you have set power level 7. the numbers 7 and 8 will be brighter than the other sensor controls.

Changing the power level

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

Linking/unlinking PowerFlex cooking zones manually

- To manually link or unlink the PowerFlex cooking zones, touch the  sensor control.

Booster

Activating the Booster

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

With the SmartLine element (induction hob), you can use the Booster as follows:

- For a cooking zone
or
- For the PowerFlex cooking area

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

TwinBooster level 1

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

The display ● for TwinBooster level 1 lights up.

TwinBooster level 2

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

The display ●● for TwinBooster level 2 lights up.

Deactivating the Booster

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

or

- Set another power level.

If you deactivate the Booster function or the Booster time comes to an end and

- no power level was selected before activating the Booster, the cooking zone will revert automatically to level 9.
- a power level was selected before activating the Booster, the cooking zone will revert automatically to the previously selected level.

Activating/deactivating Stop&Go

The power levels and the timer settings cannot be changed; the SmartLine Element (induction hob) 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 SmartLine element (induction hob) will switch off.

- Touch the **II/▶** sensor control.

Operation

Auto heat-up

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

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 control for the continued cooking level you want until a tone sounds and the sensor control 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 sensor controls 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 another power level.

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 control.

The timer display flashes.

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


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

Changing the minute minder duration

- Touch the  sensor control.

The timer display flashes.

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

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

Deleting the minute minder duration

- Touch the  sensor control.


- Touch  on the numerical display.

Operation

Setting the switch-off time


A cooking zone will switch off when the maximum operating time has elapsed, independently of a set switch-off time (see “Familiarisation – Safety switch-off”).

A power level is set for the desired cooking zone.

- Touch the  sensor control.


The timer display flashes.

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

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


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

Changing the switch-off time

- Touch the  sensor control 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 control 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 control repeatedly until the auto switch off indicator light for the cooking zone you require pulsates.

The timer display flashes.


- Touch the  sensor control on the numerical display.

Setting multiple switch-off times

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


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




Displaying switch-off times

- If you want to show the time left for another cooking zone which is counting down in the background, touch the  sensor control repeatedly until the indicator light for the desired cooking zone pulsates.

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

Using both timer functions at the same time

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

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

System lock

Activating the system lock

All sensor controls are locked. A set minute minder time will continue to count down.

- Touch the ① sensor control for 6 seconds.

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

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

The system lock can be programmed to be activated automatically 5 minutes after the hob has been switched off (see “Adjusting settings”).

Deactivating the system lock

- Touch the ① sensor control 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

When the safety lock is activated:

- The cooking zones and the SmartLine element (induction hob) can only be switched off.
- A set minute minder time can be modified.

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

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

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

Deactivating the safety lock

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

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

Operation


Activating the Recall function

- Switch the SmartLine element (induction hob) on again. The previously set power levels flash.
 - Touch one of the flashing power level indicators immediately.
- All settings are restored.

Keeping warm

Activating/deactivating the Keeping warm function

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


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

Tips for keeping food warm

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

Wipe protection

Activating wipe protection

- Touch the  sensor control.
- The time counts down in the timer display.

Deactivating wipe protection

- Touch and hold the  sensor control until the timer display goes out.

SmartLine element (induction hob) data

Displaying the model identifier/serial number

There must not be any cookware on the SmartLine element (induction hob).

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

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

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

Displaying the software version

There must not be any cookware on the SmartLine element.

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

3 numbers appear in the timer display:

Example: *123* = software version 1.23.

Activating/deactivating demo mode

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

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

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

Power level setting range

The SmartLine element (induction hob) 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”).

	Setting range	
	Factory setting (9 power levels)	Extended setting (17 power levels)
Melting butter Dissolving gelatine Melting chocolate	1–2	1–2.
Making milk puddings	2	2–2.
Heating small quantities of liquid Cooking rice	3	3–3.
Defrosting frozen vegetables	3	2.–3
Making porridge	3	2.–3.
Heating liquid and semi-solid food Making omelettes and lightly frying eggs Steaming fruit	4	4–4.
Cooking dumplings	4	4–5.
Steaming vegetables, fish	5	5
Defrosting and reheating frozen food	5	5–5.
Gently frying eggs (without overheating the fat)	6	5.–6.
Bringing large quantities of food to the boil, e.g. casseroles Thickening custard and sauces, e.g. Hollandaise	6–7	6.–7
Gently frying escalopes, fish and sausages (without overheating the fat)	6–7	6.–7.
Frying hash browns, pancakes, etc.	7	6.–7
Braising meat	8	8–8.
Boiling large quantities of water Bringing to the boil	9	9

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

How the SmartLine element (induction hob) works

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

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

Noises

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

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

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

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

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

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

Good to know

Pans

Suitable cookware

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

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

Unsuitable pans.

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

Testing pans

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

Cookware tips

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



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

Accessing programming mode

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

The SmartLine element (induction hob) must be switched off.

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

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

Setting 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 control 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. **⓪:01**), press the **⊕** sensor control repeatedly until the number for the code you want appears in the display or touch the appropriate number on the numerical display.

Saving the settings

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

To avoid saving the settings

- While the code is showing in the display (e.g. **⓪:01**) touch the **⓪** sensor until the indicators go out.

Adjusting settings

Programme ¹		Code ²	Settings
P:01	Demo mode	C:00	Demo mode off
		C:01	Demo mode on ³
P:03	Factory default settings	C:00	Do not restore factory default settings
		C:01	Restore factory default settings
P:04	Power level setting range	C:00	9 power levels + Booster
		C:01	17 power levels + Booster ⁴
P:06	Audible tone when a sensor control is touched	C:00	Off ⁵
		C:01	Quiet
		C:02	Medium
		C:03	Loud
P:07	Timer buzzer	C:00	Off
		C:01	Quiet
		C:02	Medium
		C:03	Loud
P:08	System lock	C:00	System lock can only be activated manually
		C:01	System lock activated automatically
P:09	Maximum operating time	C:00	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2

Adjusting settings

Programme ¹		Code ²	Settings
P:12	Sensor controls reaction speed	C:00	Slow
		C:01	Normal
		C:02	Fast
P:15	Permanent pan recognition	C:00	Permanent pan recognition off
		C:01	Permanent pan recognition on

¹ Programmes not shown here have no allocation.

² The factory default setting is shown in bold.

³ After the SmartLine element (induction hob) has been switched on, *dE* appears in the timer display for a few seconds.

⁴ In the text and tables, the extended power levels are shown with a dot after the number.

⁵ The keypad tone of the On/Off sensor control cannot be switched off.

Cleaning and care

Safety notes on cleaning and care

 Risk of burning due to hot surfaces.

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

Switch the SmartLine element (induction hob) off.

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

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

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

Remove all cleaning agent residues immediately.

Never use abrasive sponges or cleaning agents.

▶ Never use a steam cleaner to clean the SmartLine element (induction hob).

▶ Do not use pointed objects for cleaning.

When to clean

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

Cleaning the ceramic glass surfaces

Removing light soiling

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

Removing stubborn soiling

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

Finishing the cleaning process

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

Unsuitable cleaning agents

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

- Cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- Stain and rust removers
- Abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- Cleaning agents containing solvents
- Dishwasher cleaning agents
- Grill and oven sprays
- Hard, abrasive brushes
- Eraser stain remover blocks
- Sponges

Troubleshooting

Messages in the display

Problem	Cause and remedy
<p><i>Err</i> flashes alternately with 30 in the timer display and a buzzer will sound.</p>	<p>The SmartLine element (induction hob) is connected incorrectly.</p> <ul style="list-style-type: none"> ■ Disconnect the SmartLine element (induction hob) from the mains. ■ Contact the Customer Service Department.
<p>After the SmartLine element (induction hob) has been switched on, or after touching a sensor control, <i>LOC</i> appears in the timer display for a few seconds.</p>	<p>The system lock is activated.</p> <ul style="list-style-type: none"> ■ Deactivate the system lock (see “Operation – Deactivating the system lock”). <p>The safety lock is activated.</p> <ul style="list-style-type: none"> ■ Deactivate the safety lock (see “Operation – Deactivating the safety lock”).
<p>After the SmartLine element (induction hob) has been switched on, <i>dE</i> appears briefly in the timer display. The SmartLine element (induction hob) does not heat up.</p>	<p>The SmartLine element (induction hob) is in demo mode.</p> <ul style="list-style-type: none"> ■ Touch the 0 and 2 sensor controls at the same time until <i>dE</i> flashes alternately with <i>OFF</i> in the timer display.
<p>The SmartLine element (induction hob) has switched off automatically. When the appliance is switched back on, <i>L</i> appears above the On/Off ① sensor control.</p>	<p>One or more of the sensor controls are covered, e.g. by finger contact, food boiling over or an object.</p> <ul style="list-style-type: none"> ■ Clean off any soiling and/or remove the object (see “Familiarisation – Safety switch-off”).
<p><i>Err</i> is flashing alternately with 044 in the timer display.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ Allow the SmartLine element (induction hob) to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the SmartLine element (induction hob) is working. ■ If this fault message continues to appear in the display, contact the Customer Service Department.

Problem	Cause and remedy
Err will flash alternately with 047, 048 or 049 in the timer display.	<p>The fan is blocked or defective.</p> <ul style="list-style-type: none"> ■ Make sure it has not been blocked by an object. ■ Remove the obstruction. ■ If this fault message continues to appear in the display, contact the Customer Service Department.
In the timer display E-number, e.g. E-O, will flash alternately with 120, 121, 122, 123, 124, 125, 126 or 127.	<p>The fan is blocked or defective.</p> <ul style="list-style-type: none"> ■ Make sure it has not been blocked by an object. ■ Remove the obstruction. ■ If this fault message continues to appear in the display, contact the Customer Service Department.
A message not listed in this table is appearing in the timer display.	<p>There is an electronic module fault.</p> <ul style="list-style-type: none"> ■ Interrupt the power supply to the SmartLine element (induction hob) for approx. 1 minute. ■ If the problem persists after the power supply has been restored, please contact the Customer Service Department.

Unexpected behaviour

Problem	Cause and remedy
The \cup symbol lights up or flashes alternately with the set power level or <i>R</i> in one of the cooking zone indicators.	<p>No cookware is present on the cooking zone. Unsuitable cookware is present on the cooking zone. The diameter of the base of the cookware is too small Suitable cookware has been removed from the cooking zone.</p> <p>If no cookware or unsuitable cookware is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes.</p> <ul style="list-style-type: none"> ■ Place a suitable item of cookware on the cooking zone within 3 minutes. <p>\cup will go out. The cooking process starts/continues 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.
Power level 9 is automatically reduced if you also set power level 9 for the connected cooking zone.	<p>Operating both zones at power level 9 exceeds the permitted maximum power for the two zones.</p> <ul style="list-style-type: none"> ■ Use a different cooking zone.

Troubleshooting

Problem	Cause and remedy
<p>A cooking zone or the whole SmartLine element (induction hob) switches off automatically.</p>	<p>It has been operated for too long.</p> <ul style="list-style-type: none"> ■ Switch the SmartLine element (induction hob) or cooking zone back on (see “Familiarisation – Safety switch-off”). <p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ Allow the SmartLine element (induction hob) to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the SmartLine element (induction hob) is working. ■ If the problem occurs again, contact the Customer Service Department.
<p>The cooking zone is not working in the usual way with the set power level.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ Allow the SmartLine element (induction hob) to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the SmartLine element (induction hob) is working. ■ If the problem occurs again, contact the Customer Service Department.
<p>The Booster level has deactivated early automatically.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ Allow the SmartLine element (induction hob) to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the SmartLine element (induction hob) is working. ■ If the problem occurs again, contact the Customer Service Department.

Unsatisfactory results

Problem	Cause and remedy
The food in the pan does not heat up when the Auto heat-up function is switched on.	A large amount of food is being heated up. ■ Start cooking at the highest power level and then turn down to a lower one manually later on.
	The pan is not conducting heat properly. ■ Use a different pot or pan which conducts heat properly.

General problems or technical faults

Problem	Cause and remedy
The SmartLine element (induction hob) cannot be switched on.	There is no power to the SmartLine element (induction hob). ■ Check whether the circuit breaker has tripped. Contact a qualified electrician or the Miele Customer Service Department (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Disconnect the SmartLine element (induction hob) from the mains electricity supply for approx. 1 minute. To do this: – Trip the relevant mains fuse or screw the fine-wire fuse out completely, or – Switch off the residual current device. ■ If, after resetting the trip switch in the mains fuse box or the residual current device, the SmartLine element (induction hob) will still not switch on, contact a qualified electrician or the Miele Customer Service Department.
An odour and vapours are given off when the new SmartLine element (induction hob) is being used.	The metal components have a protective coating. When the SmartLine element (induction hob) is used for the first time, this causes an odour and possibly also vapours to occur. The material from which the induction coils are made also gives off an odour in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears completely. The odour and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

Troubleshooting

Problem	Cause and remedy
An operating noise can be heard after the SmartLine element (induction hob) has been switched off.	The cooling fan runs until the SmartLine element (induction hob) has cooled down and then switches off automatically.

Information to help you rectify faults yourself and about Miele spare parts can be found at www.miele.com/service.

Contact in the event of a fault

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

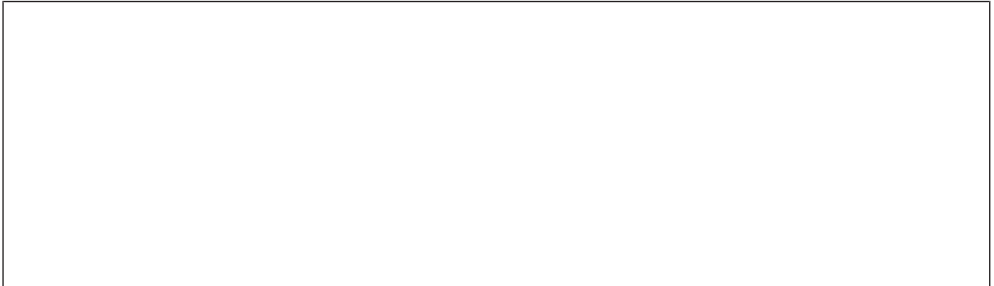
You can book a Miele Customer Service call-out online at www.miele.com/service.

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

Please quote the model identifier and serial number of your appliance (SN) when contacting Miele Customer Service. These can be found on the data plate or see “Operation – SmartLine element (induction hob) data”.

Data plate

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



Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

After sales service

Test food acc. to EN 60350-2

9 power levels are programmed at the factory.

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

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

Cookware

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

Cleaning and care products

Ceramic and stainless steel hob cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues.

Microfibre cloth

For removing finger marks and light soiling.


Installation

Safety notes for installation

 Risk of damage from incorrect installation.

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

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

 Risk of electric shock from mains voltage.

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

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

 Damage from falling objects.

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

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

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

Always replace the sealing strip before reinstalling.

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

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

▶ Ensure that the mains connection cable cannot be touched after the SmartLine element (induction hob) has been installed.

▶ After installation, the mains connection cable of the SmartLine element (induction hob) must not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical loads which could damage it.

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

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

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

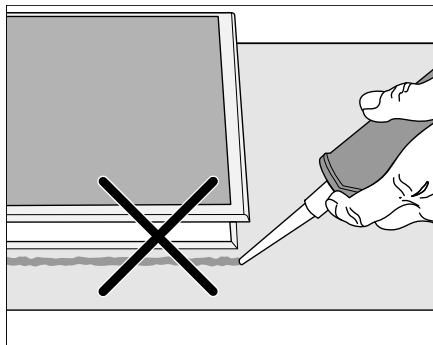
▶ If the SmartLine element (induction hob) is installed in combination with a SmartLine element (countertop extractor), the countertop extractor must be installed first.

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

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

Installation

Additional safety notes for surface-mounted installation

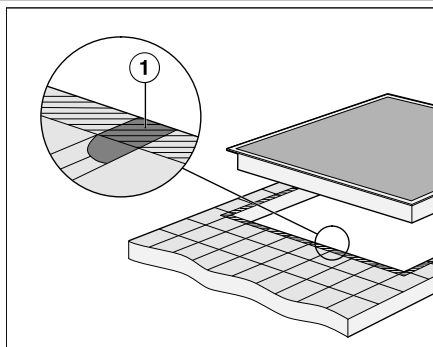


 Damage caused by incorrect installation.

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

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

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



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

Additional safety notes for flush-fit installation

 Damage from 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. Follow the manufacturer's instructions.

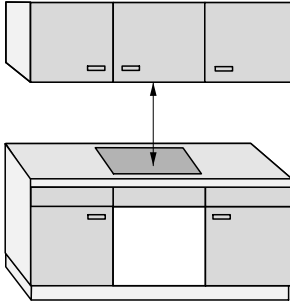
► A flush-fit SmartLine element (induction hob) is suitable only for installation in natural stone (granite, marble), solid wood and tiled worktops. For installation in worktops made of other materials, please consult the relevant manufacturer as to whether their worktops are suitable for flush-fit installation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

- Natural stone worktops: the SmartLine element (induction hob) is set directly in the cut-out.
- Solid wood worktops, tiled worktops: the SmartLine element (induction hob) is secured inside the cut-out with wooden battens. The battens must be provided on site and are not included in the scope of delivery.

Installation

Safety distances

Safety distance above the SmartLine element (induction hob)



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

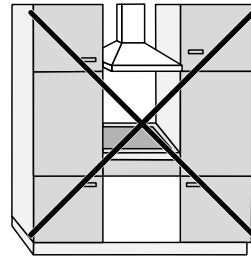
- The safety distance specified by the manufacturer of the cooker hood must be maintained.
- When two or more appliances which have different safety distances are installed together below a cooker hood, the greatest specified safety distance must be maintained.

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

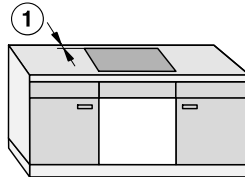
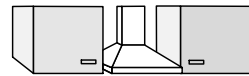
Safety distance behind and to the side of the SmartLine element (induction hob)

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

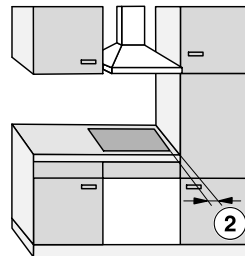
- Between the **back** ① of the worktop cut-out and the rear edge of the worktop:
50 mm
and
- On the **right side** ② between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:
50 mm and on the opposite side a minimum safety distance of 200 mm
or
- On the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



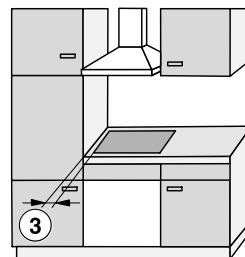
Not permitted



Highly recommended



Not recommended



Not recommended

Installation

Safety distances underneath the SmartLine element (induction hob)

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

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

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

Further instructions are described in the relevant section.

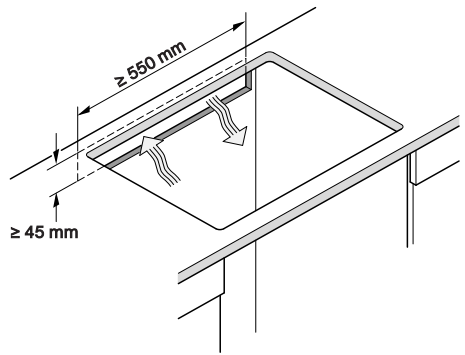
An air intake-optimised base panel and an intermediate shelf cannot be combined.

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

Rear wall cut-out

For ventilation and **accommodating the mains connection cable**, you will need to create a cut-out in the rear wall.

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



1. Without intermediate shelf or base panel

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

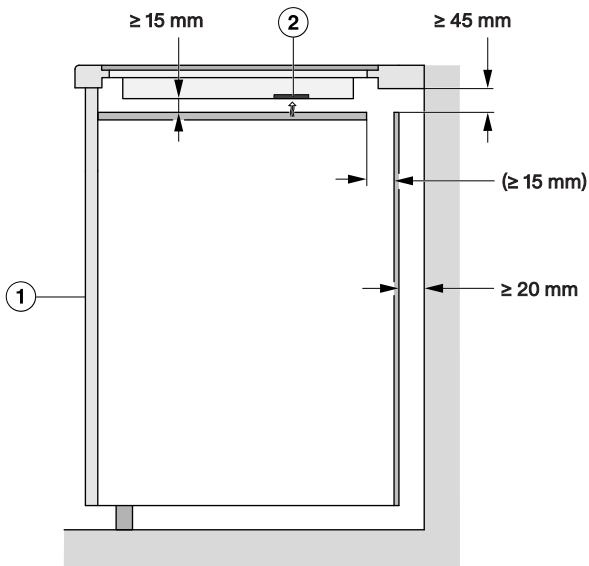
Safety distance from the underside¹ of the SmartLine element (induction hob) to the:

- Upper edge of drawer: ≥ 5 mm
- Base of drawer: ≥ 75 mm
- Upper edge of oven: ≥ 15 mm

¹ The underside is the outside of the SmartLine element (induction hob) casing. Other items that are attached lower down, such as connection boxes and shims, 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

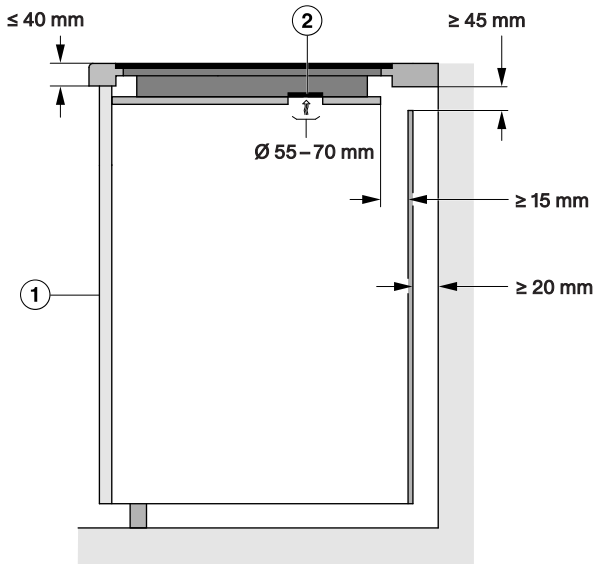
② Fan

Installation

3. Air intake-optimised base panel

The performance of the SmartLine element (induction hob) depends on the ventilation.

The air intake-optimised base panel has openings where the fans are positioned. This section contains instructions for creating an air intake-optimised base panel.



Side view

- ① Front
- ② Fan

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

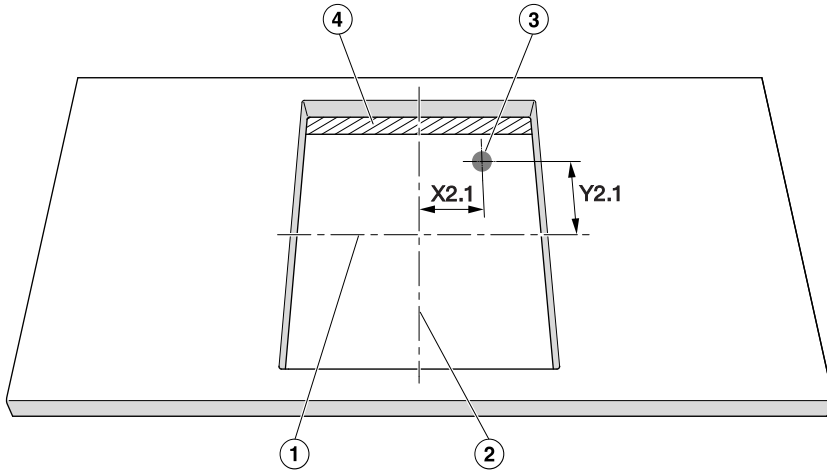
Safety distance from the **underside of the air intake-optimised base panel** to the:

- Upper edge of drawer: ≥ 5 mm
- Base of drawer: ≥ 75 mm
- Upper edge of intermediate shelf: not permitted

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

A gap causes more warm air to be drawn in. The SmartLine element (induction hob) 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 height
- ② Middle of the cut-out width
- ③ Cut-out for fan, round (\varnothing 55–70 mm)
- ④ Gap (\geq 15 mm)

X2.1	Y2.1
Distance from the middle of the cut-out in mm	
61	89

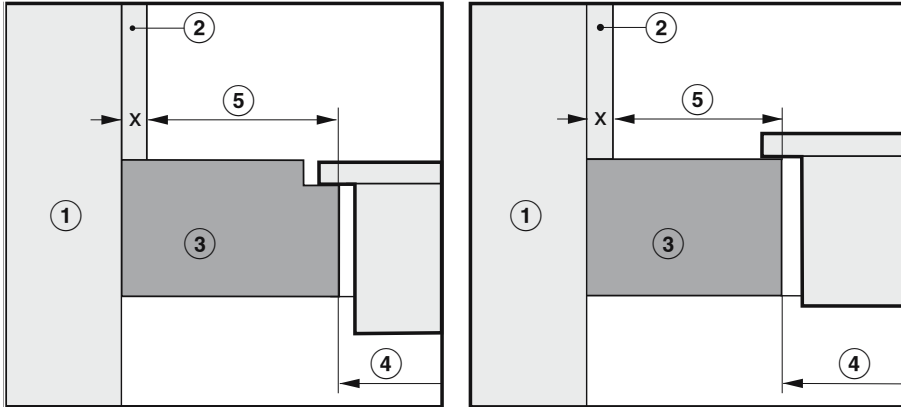
Installation

Safety distance from the niche cladding

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

Flush-fit installation

Surface-mounted installation



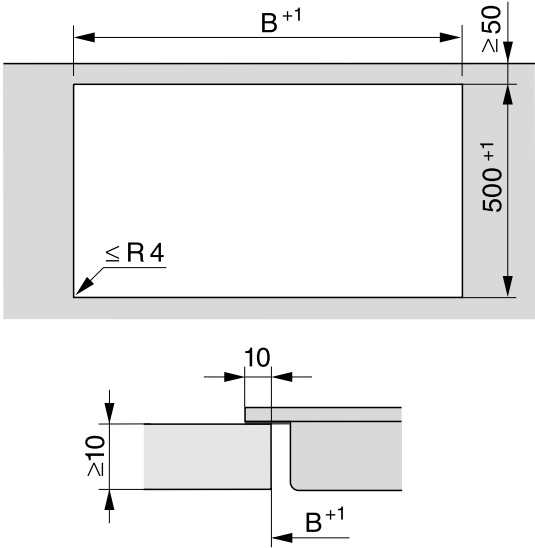
- ① Masonry
- ② Dimension x = thickness of the niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum safety distance to
combustible materials (e.g. wood)
non-combustible materials (e.g. metal, natural stone, ceramic tiles)

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

See “Installation – Safety distances”



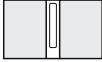

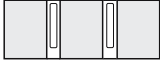


Example: 15 mm thick non-combustible niche cladding
 50 mm minus 15 mm = minimum safety distance of 35 mm

Worktop cut-out for surface-mounted installation












Installation

Surface-mounted installation with SmartLine element (countertop extractor)

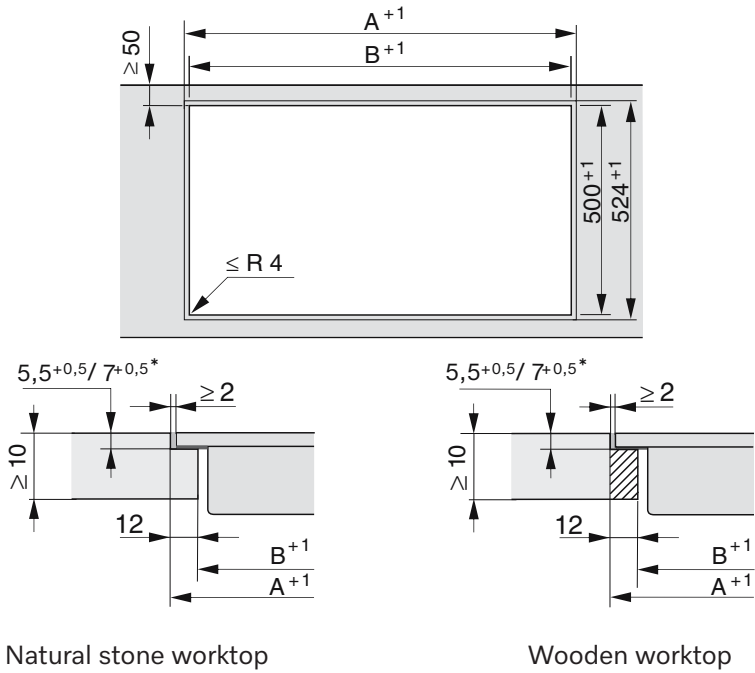
Combination examples	Number x width [mm]		Dimension B [mm]
	Cooking elements	Countertop extractor	
	1 x 378	1 x 120	481
	1 x 620	2 x 120	845
	2 x 378	1 x 120	862
	1 x 378 1 x 620	2 x 120	1226
	3 x 378	2 x 120	1365
	2 x 378 1 x 620	2 x 120	1607
	4 x 378	2 x 120	1746

Surface-mounted installation without SmartLine element (countertop extractor)

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

Installation





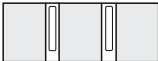


Worktop cut-out for flush-fit installation



Natural stone worktop










Wooden worktop

Flush-fit installation with SmartLine element (countertop extractor)

Combination examples	Number x width [mm]		Dimensi on A [mm]	Dimensi on B [mm]
	Cooking elements	Countertop extractor		
	1 x 378	1 x 120	505	481
	1 x 620	2 x 120	869	845
	2 x 378	1 x 120	886	862
	1 x 378 1 x 620	2 x 120	1250	1226
	3 x 378	2 x 120	1389	1365
	2 x 378 1 x 620	2 x 120	1631	1607
	4 x 378	2 x 120	1770	1746

Installation

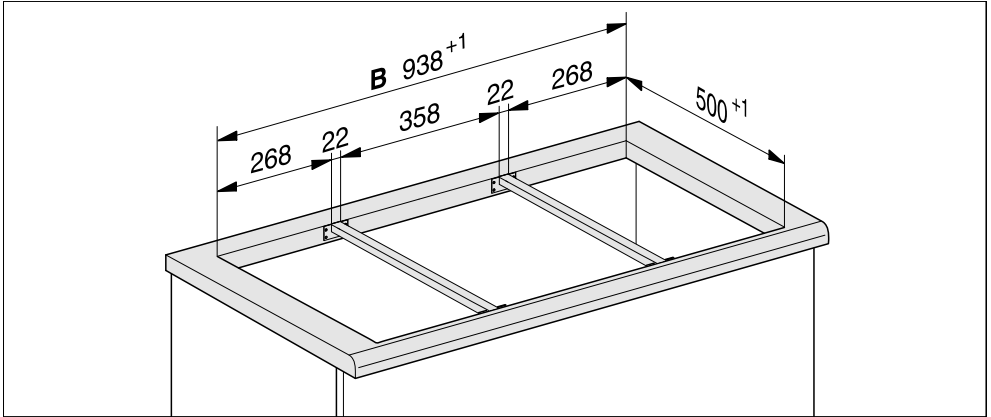
Flush-fit installation without SmartLine element (countertop extractor)

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

Spacer bars for surface-mounted installation

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

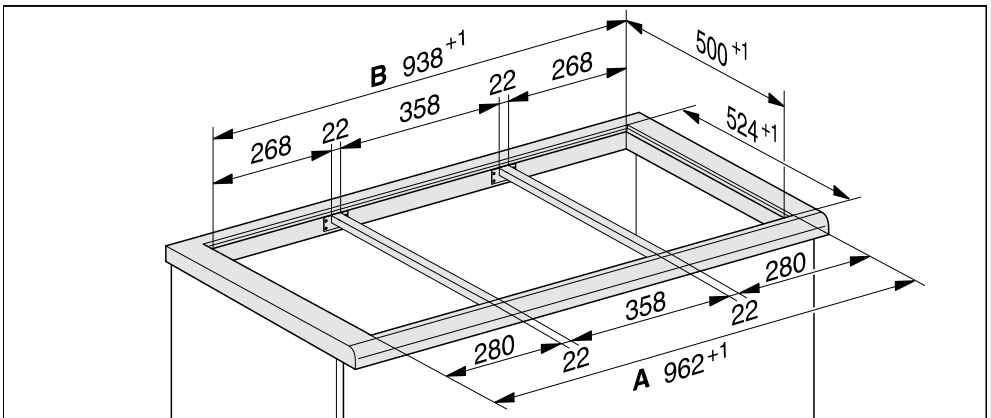
Installing 3 elements and 2 spacer bars



Spacer bars for flush-fit installation

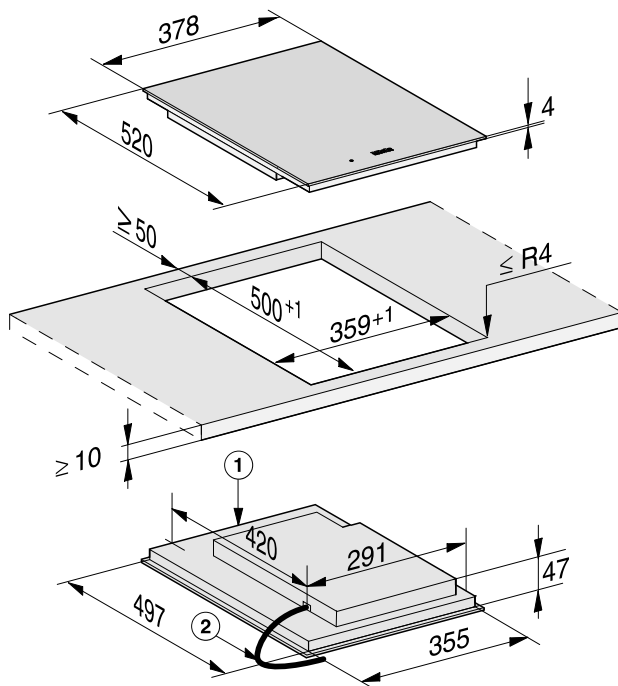
If you are installing several appliances, you must fit spacer bars between them. The clips supplied with the spacer bars are only required for installing a SmartLine element (countertop extractor).

Installing 3 elements and 2 spacer bars



Installation

Building-in dimensions for surface-mounted installation

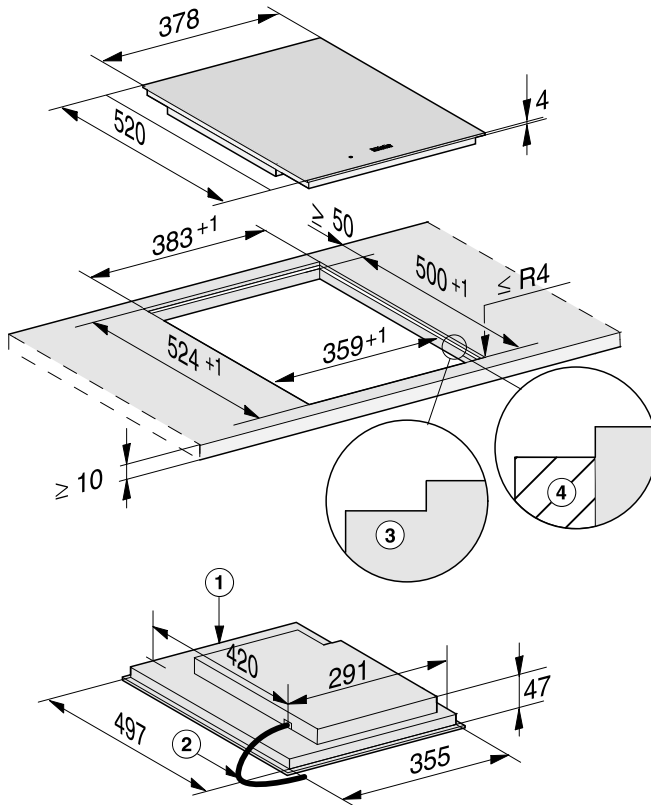


All dimensions are given in mm.

① Front

② Mains connection cable, L = 2,000 mm

Installation dimensions for flush-fit installation



All dimensions are given in mm.

- ① Front
- ② Mains connection cable, L = 2,000 mm
- ③ Stepped cut-out (for detailed illustrations, see “Installation – Worktop cut-out for flush-fit installation”)
- ④ 12 mm wooden frame (not supplied, for detailed illustrations, see “Installation – Spacer bars for flush-fit installation”)

Installation

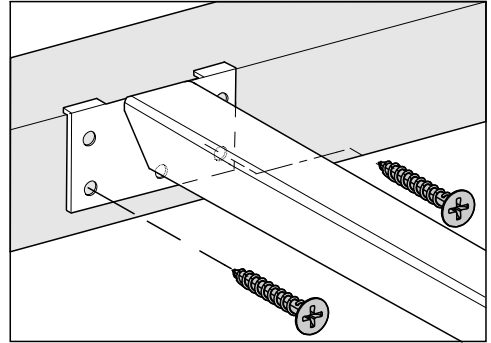
Installing the surface-mounted SmartLine element (induction hob)

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

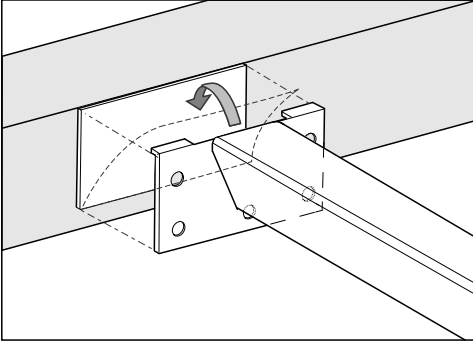
Securing the surface-mounted spacer bars to wooden worktops



- Position the spacer bars flush onto the upper edge of the cut-out.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied. Use:
 - The middle screw holes if one of the following SmartLine elements is installed to the right or left of the spacer bar: CS 7151, CS 7152
 - or
 - The two outer holes for all other combinations

Securing the surface-mounted spacer bars to natural stone worktops

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



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

Inserting the surface-mounted SmartLine element (induction hob)

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

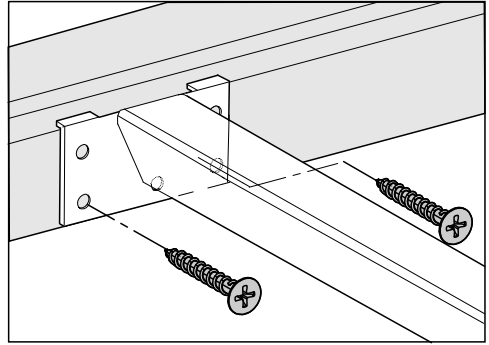
Installation

Installing a flush-fit SmartLine element (induction hob)

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 5,5 mm below the top edge of the worktop (see “Installation – Installation dimensions for flush-fit installation”).

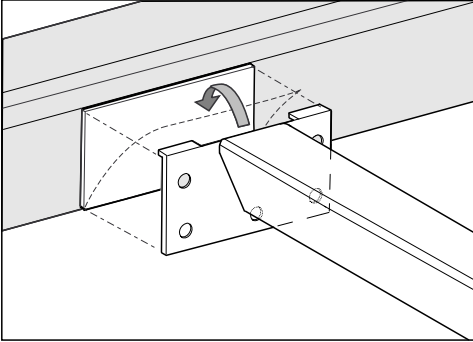
Securing the flush-fit spacer bars to wooden worktops



- Position the spacer bars flush onto the lower step of the stepped cut-out.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied. Use:
 - The middle screw holes if one of the following SmartLine elements is installed to the right or left of the spacer bar: CS 7151, CS 7152
 - or
 - The two outer holes for all other combinations

Securing the flush-fit spacer bars to natural stone worktops

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



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

Inserting the flush-fit SmartLine element (induction hob)

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

Installation

Electrical connection



Risk of damage from incorrect connection.

Unauthorised installation, maintenance and repairs can cause considerable danger for the user.

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

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

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

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

Total power rating

See data plate

Connection data

The connection data is quoted on the data plate. Please ensure these match the household mains supply.

Residual current device

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

Disconnecting devices

It must be possible to disconnect the SmartLine element (induction hob) from the mains at all poles using disconnecting devices. A contact distance of at least 3 mm must be observed in the switched-off state. The disconnecting devices include overcurrent protection devices and residual current protection devices.

Disconnecting from the mains



Risk of electric shock.

There is a risk of electric shock if the appliance is connected to the mains supply during repair or service work. After disconnection, ensure the appliance cannot be switched back on by mistake.

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

Safety fuses

- Completely remove fuses.

Automatic circuit breakers

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

Built-in circuit breakers

- Circuit breakers at least type B or C: Switch the lever from 1 (on) to 0 (off).

Residual current device (RCD)

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

Mains connection cable

The SmartLine element (induction hob) must be connected to the electricity supply with a special connection cable, type H 05 V2V2-F with a suitable diameter.

Please see wiring diagrams for connection.

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

Replacing the mains connection cable



Risk of electric shock.

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

The mains cable must only be replaced by a qualified electrician.

When replacing the mains cable only use cable type H 05 V2V2-F with a suitable cross section. A suitable connection cable is available to order from Miele.

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