Operating and installation instructions
Induction hobs

It is **essential** to read the operating and installation instructions before setup, installation, and commissioning. This prevents both personal injury and damage to the appliance.

en-GB

M.-Nr. 13 020 360

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Warnings and safety notes

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

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

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

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

Keep the operating and installation instructions in a safe place and pass them on to any future owner.

Correct application

▶ This hob is intended for domestic use and use in other similar environments.

▶ This hob is not intended for outdoor use.

▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.

▶ This 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 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 under 8 years of age must be kept away from the hob unless they are constantly supervised.

▶ Children over 8 years of age may use the hob without supervision if its operation has been clearly explained to them and they are able to use it safely. Children must be able to understand and recognise the possible dangers caused by incorrect operation.

▶ Children must not be allowed to clean the hob unsupervised.

▶ Children should be supervised in the vicinity of the hob. Never allow children to play with the hob.

▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob 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 hob. Otherwise they could be tempted to climb onto the 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 on the hob inadvertently. Use the safety lock when the hob is in use to prevent children from altering the settings selected.

Technical safety

▶ Unauthorised installation, maintenance and repairs can pose a considerable risk to the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

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

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

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

▶ The connection data (voltage and frequency) on the data plate of the hob must match the mains power supply in order to avoid the risk of damage to the hob.
Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.

▶ Do not connect the hob to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ For safety reasons, this hob may only be used after it has been built in.

▶ This hob must not be used in a non-stationary location (e.g. on a ship).

▶ Any contact with live connections or tampering with the electrical or mechanical components of the hob will endanger your safety and may lead to the hob malfunctioning.
Do not open the hob housing under any circumstances.

▶ While the hob is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.

▶ 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 hob is not intended for use with an external timer switch or a remote control system.

▶ The 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 “Electrical connection” in the “Installation” chapter).

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

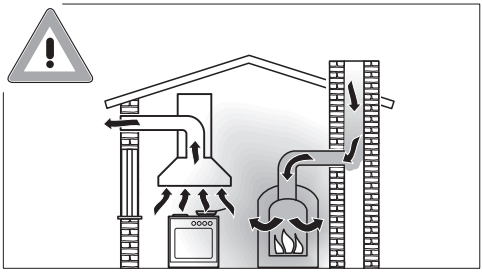
- The mains fuse has been disconnected or
- The screw-out fuses have been fully unscrewed or
- The mains plug (if present) is removed from the socket. To do this, pull the mains plug and not the mains connection cable.

▶ Risk of electric shock. Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately. Disconnect the hob from the mains electricity supply. Contact the Customer Service Department.

▶ If the hob is installed behind a furniture front, do not close the door while the hob is in use. Heat and moisture can build up behind the furniture front when closed. This can result in damage to the hob, the housing unit and the floor. Do not close the furniture front until the residual heat indicators go 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.

Using at the same time as other heating appliances that depend on the air from the room



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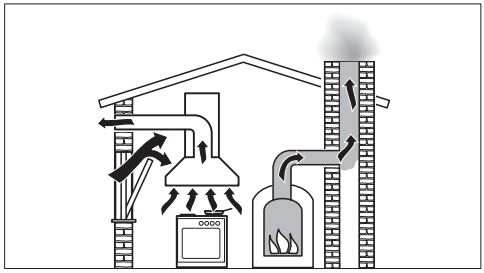


⚠ Danger of toxic fumes!
Great care should be taken when using the cooker hood in the same room or the same area of the house as another heating appliance that depends on the air from the room.
Such heating appliances draw in air from the room and duct exhaust gases out through a chimney or extraction ducting. They include gas, oil, wood and coal-fired boilers and heaters, continuous flow or other water heaters, gas hobs and ovens.

The cooker hood draws in air from the kitchen and from neighbouring rooms. This applies to the following modes of operation:
- extraction mode,
- recirculation mode with a recirculation box installed outside the room.

If there is insufficient air, an underpressure will occur. The heating appliance may be starved of oxygen. This impairs combustion. Harmful gases could be drawn from the chimney or extraction ducting back into the room, with potentially fatal consequences. Risk of death!

In order to ensure safe operation and to prevent gases given off by the heating appliance from being drawn back into the room, when the cooker hood and the heater are both operated simultaneously, an underpressure in the room of 0.04 mbar (4 Pa) is the maximum permissible.

Sufficient ventilation can be maintained by air inlets which cannot be blocked, e.g. in windows, doors and outside wall vents. The diameter of the inlet openings must enable sufficient ventilation. A ventilation brick alone is not generally sufficient to ensure safe ventilation.

The overall ventilation condition of the dwelling must be taken into account. If in any doubt, the advice of a competent builder, or for gas, a qualified gas fitter should be sought.

If the cooker hood is being operated in recirculation mode, where the air is passed back into the room in which the extractor is installed, the above restrictions do not apply.

Correct use

▶ The 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.

▶ Oil and fat can overheat and catch fire. Do not leave the hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water.
Disconnect the hob from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not leave the hob unattended whilst it is being used. It should be continually monitored whilst boiling and flash frying.

▶ Open flames are a fire hazard.
Do not flambé food. When switched on, the cooker hood could draw flames into the filter. Kitchen grease deposits could ignite.

▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the hob. 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 hob, as pressure can build up in the container, causing it to explode.

▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the hob is switched on by mistake or if residual heat is still present.

▶ When the hob is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items placed on the hob heating up. Other materials can melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the hob as a resting place for anything. Always switch the cooking zones off after use.

▶ Switch the hob off after use. Do not wait until the hob switches off automatically because there is no longer any cookware on it. This can cause food to catch fire.

▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when working on the hot 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.

▶ Hot cooking vapours during cooking can cause the cooker hood to get hot.
Do not touch the casing or the grease filters until the cooker hood has cooled down.

▶ When using an electrical appliance (e.g. a hand mixer) near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The cable's insulation could become damaged.

▶ Grains of salt, sugar, or sand (e.g. from cleaning vegetables) can cause scratches if they get under the cookware. Make sure the ceramic glass surface and the underside of the cookware are clean before placing down the cookware.

▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.

▶ Hot items placed down on the sensor controls and displays can damage the electronic modules underneath. Never place hot pots or pans on the sensor controls and displays.

▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the hob when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, turn off the hob immediately and scrape off all the sugar, plastic or aluminium residues while still hot, using a shielded scraper blade. 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 heat empty pans on the hob as this can damage the ceramic glass and/or the cookware. Never leave the hob unattended during use!

▶ Rough bases can scratch the ceramic glass. Use only pots and pans with smooth bases.

▶ Always lift cookware to move it. This will help prevent scratching.

▶ Because induction heating works so quickly, the base of the cookware could, under certain circumstances, heat up to the temperature at which oil or fat self-ignites within a very short time. Never leave the hob unattended during use!

▶ 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 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 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 hob.

▶ Metal utensils stored in a drawer under the hob can become hot if the appliance is used intensively for a long time.

▶ The hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the hob in order to ensure sufficient ventilation for the hob.

▶ If a drawer is fitted directly underneath the 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.

▶ 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 or extended zone!

▶ Deposits of grease and dirt will prevent the cooker hood from working properly.
Do not use the cooker hood without the grease filters in place. Otherwise cooking vapours will not be cleaned.

▶ There is a risk of fire if cleaning is not carried out as described in these operating instructions.

▶ Do not cover the vapour extraction cover grille when in use.

▶ Do not place hot cookware on the vapour extraction cover grille. This will impair the function of the vapour extraction and may damage the cover grille.

▶ Liquids can damage the cooker hood if they get into it. Keep liquids away from the cooker hood.

▶ Light objects can be drawn into the cooker hood and impair its operation. Do not place any light objects (e.g. paper towels) within close proximity of the cooker hood.

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

▶ If the hob 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 hob (see “Safety features – Overheating protection”).

Accessories

▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the warranty and Miele cannot accept liability.

▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your hob.

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.

Energy saving tips when operating the cooker hood

- It is important to ensure that the kitchen is well ventilated during operation. In extraction mode if there is insufficient air flow, the cooker hood cannot operate efficiently and this causes increased operating noise levels.
- Always cook with the lowest possible setting. This produces fewer cooking vapours, so you can use a lower power level on the cooker hood and therefore benefit from reduced energy consumption.
- Check the power level on the cooker hood. A low power level is usually sufficient. Only use the Booster level when necessary.
- When a large volume of cooking vapours are being produced, switch to a high power level in good time. This is more efficient than operating the cooker hood for longer to try to capture cooking vapours which have already been distributed throughout the kitchen.
- Switch the cooker hood off after cooking.
- Clean or replace the filters at regular intervals. Heavily soiled filters reduce performance, increase the risk of fire and are unhygienic.

Disposing of the packaging material

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

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

Disposing of your old appliance

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

Instead, please make use of officially designated collection and disposal points to dispose of and recycle electrical and electronic appliances in your local community, with your dealer or with Miele, free of charge. By law, you

are solely responsible for deleting any personal data from the old appliance prior to disposal. You are legally obliged to remove any old batteries which are not securely enclosed by the appliance and to remove any lamps without destroying them, where this is possible. These must be taken to a suitable collection point where they can be handed in free of charge. Please ensure that your old appliance poses no risk to children while being stored for disposal.

Safety notes for installation

⚠ Risk of damage from incorrect installation.

Incorrect installation can cause damage to the hob.

The 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 hob must be connected to the electrical supply by a qualified electrician only.

⚠ Damage from falling objects.

Take care not to damage the hob when fitting wall units or a cooker hood above it.

Fit the wall units and the cooker hood before the hob.

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

Always replace the sealing strip before reinstalling.

▶ The hob must not be installed over refrigeration appliances, dishwashers, washing machines, washer-dryers or tumble dryers.

▶ This hob may only be installed above a cooker or oven if they have a built-in cooling fan.

▶ A gas hob must not be installed next to this hob.

▶ Ensure that the mains connection cable cannot be touched after the hob has been installed.

▶ After installation, the mains connection cable of the hob must not come into contact with any moving kitchen components (such as a drawer) or be subject to mechanical loads.

▶ The veneers or laminate coatings of worktops must be treated with 100 °C heat-resistant adhesive so they do not come loose or warp. Any wall strips must be of heat-resistant material.

▶ The crossbeams in front of the top area of the housing unit rear wall must be removed for installation.

▶ The hob must be installed such that the drip tray and the cleaning flap are easily accessible and can be removed for cleaning.

▶ The air duct is laid behind the housing unit rear wall. The rear wall must be removable for maintenance purposes.

▶ The minimum plinth height is:

- Extraction mode: no minimum plinth height required
- Guided recirculation mode: 100 mm
- Plug & Play mode: 25 mm

▶ The exhaust air drawn into the vapour extraction may only be routed through the base unit and back into the room in Plug&Play mode. In extraction mode and in guided recirculation mode, the exhaust air must be routed outside through ducting (extraction mode) or back into the room through the recirculation box (guided recirculation mode).

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

Additional safety notes for extraction mode

▶ The appliance must not be connected to a chimney or flue which is in use. Neither should it be connected to ducting which ventilates rooms with fireplaces.

▶ If exhaust air is to be extracted into a chimney or ventilation duct no longer used for other purposes, seek professional advice.

▶ Exhaust ducting must be of non-inflammable material. Suitable material is available from Miele specialist dealers or the Miele Spares Dept.

Additional safety notes for Plug & Play mode

U value

Plug&Play operation is possible in younger or renovated buildings. If the adjacent wall or the floor is in contact with the ground or the outside air, it must have a heat transfer coefficient (U value) of ≤ 0.5 W/(m²K).

Material	Material thickness	U value (as of 1995)
Solid wall (vertical coring brick, floating brick or comparable porous or highly perforated materials)	≥ 30 cm	0.5
Solid timber wall (e.g. log cabin/prefabricated house). Timber frame or timber panel wall with insulating filling	–	0.4
Passive house (KfW 55, 40, 40 Plus)	–	0.15–0.2

The U values for other materials can be found on the websites of the German Federal Ministry for Economic Affairs and Climate Action and the German Federal Ministry of the Interior and Community.

If you have any other questions about your building, please contact a construction expert or energy adviser.

▶ The cross-section of the ventilation opening must be at least 425 cm².

If ventilation grilles are to be inserted into the ventilation gaps, the ventilation gaps must be larger than 425 cm². The unobstructed airflow of 425 cm² is calculated by adding up the total area of ventilation openings in the grilles.

The ventilation gaps must not be covered or blocked in any way. They must also be regularly dusted.

▶ The Plug&Play adapter included with the hob is required for operation in Plug&Play mode.

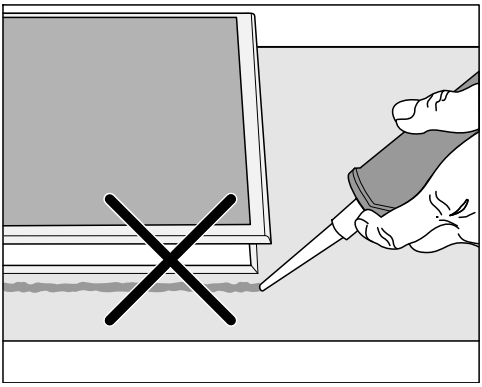
▶ A template is required when installing the hob.

⚠ Risk of damage to the refrigeration appliance caused by vapours.

Vapours from the hob behind the refrigeration appliance can damage the refrigeration appliance.

Do not install appliances that discharge air or vapours directly behind the refrigeration appliance. Provide a separate air guide or install a partition wall between the appliances.

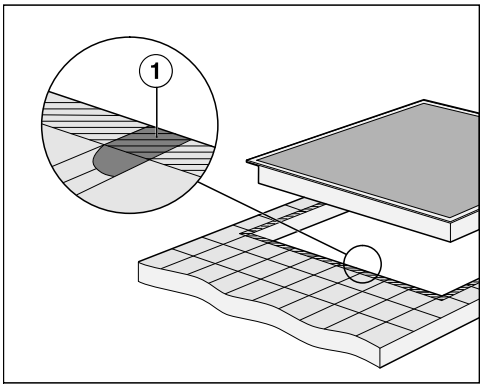
Additional safety notes for surface-mounted installation



⚠ Damage caused by incorrect installation.

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

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



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

Additional safety notes for flush-fit installation

⚠ Damage caused by using an unsuitable sealant.

Unsuitable sealant can damage natural stone.

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

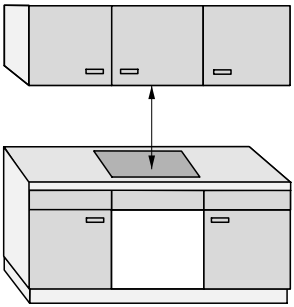
▶ The internal width of the base unit underneath the appliance must be at least as wide as the inner worktop cut-out (see “Installation – Installation dimensions for flush-fit installation”), so that the hob is easily accessible from underneath after installation and the casing can be removed for maintenance.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

▶ A flush-fit hob 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 the material is suitable for installing a flush-fit hob.

- Natural stone worktops: the hob is set directly in the cut-out.
- Solid wood worktops, tiled worktops: the 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.

Safety distances

Safety distance above the hob



The following must be ensured between the 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 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 hob

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

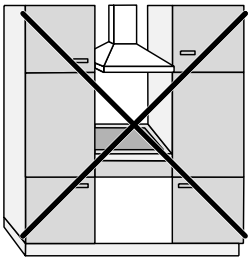
- Between the **back** ① of the worktop cut-out and the rear edge of the worktop:
  50 mm

  and

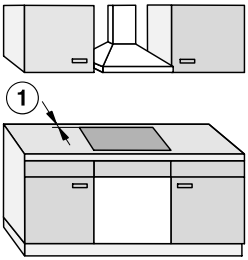
- On the **right side** ② between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:
  50 mm and on the opposite side a minimum safety distance of 200 mm

  or

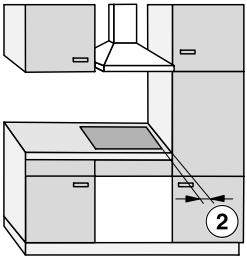
- On the **left side** ③ between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:
  50 mm and on the opposite side a minimum safety distance of 200 mm



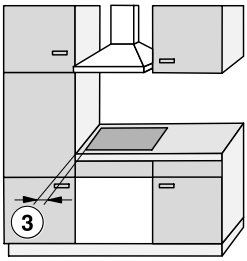
Not permitted



Highly recommended



Not recommended



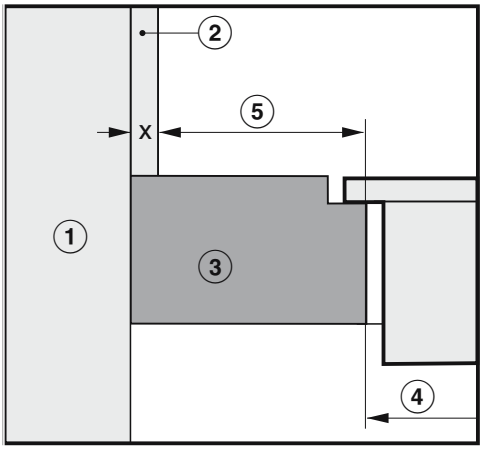
Not recommended

Installation

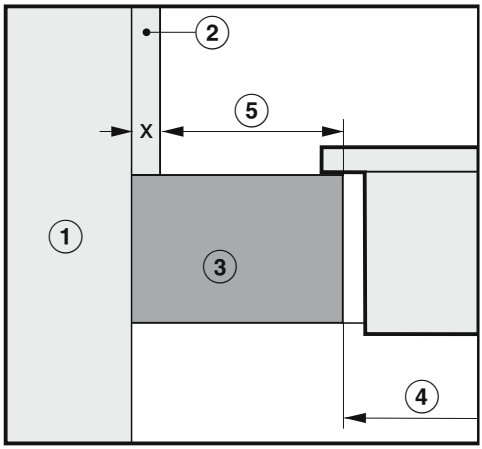
Safety distance from the niche cladding

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 – dimension x	–	–
Right	50 mm	50 mm – dimension x	200 mm	200 mm – dimension x
Left	50 mm	50 mm – dimension x	200 mm	200 mm – 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

Operating options

All operating modes listed in the table are possible with all KMDAs featured in these operating instructions.

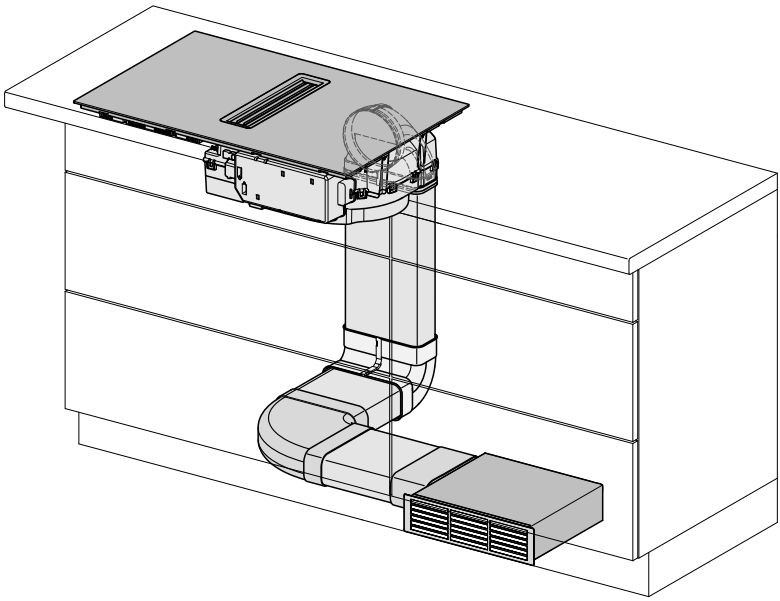
Depending on the operating mode and the installation situation, further accessories and a change to the factory default settings may be necessary, see “Adjusting settings”.

Operating mode	Further accessories	Adjust factory defaults
Extraction mode	✓	✓
Guided recirculation mode	✓	●
Plug & Play mode	●	●

✓ Necessary
● Not necessary

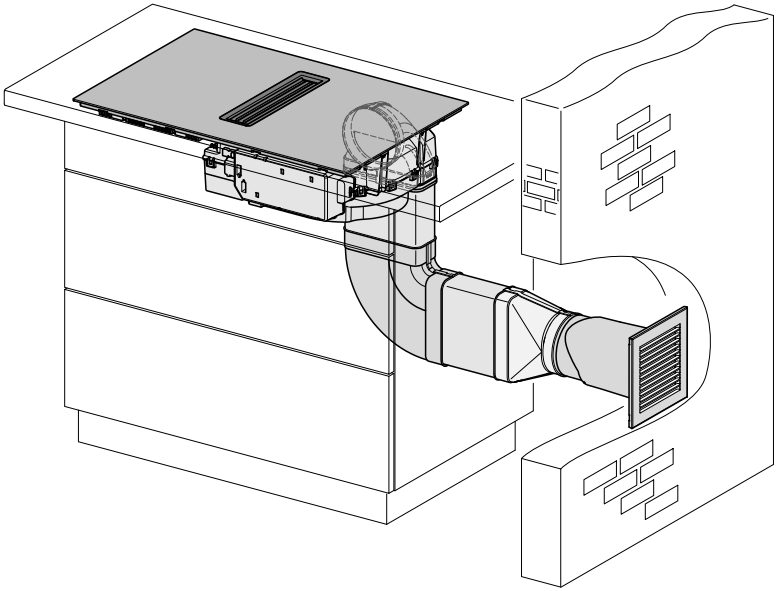
Installation examples

Guided recirculation mode

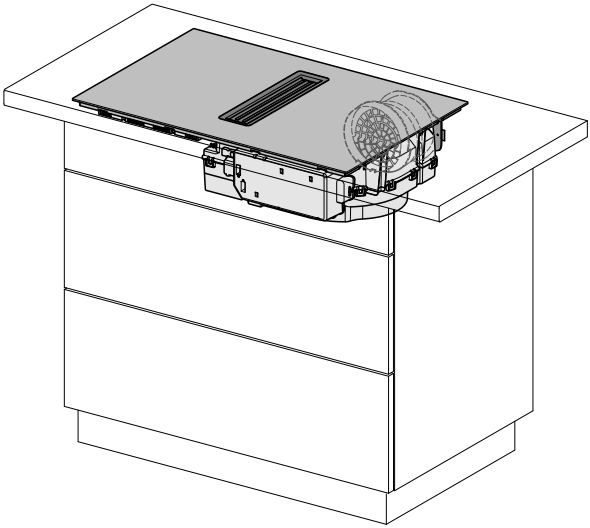


Installation

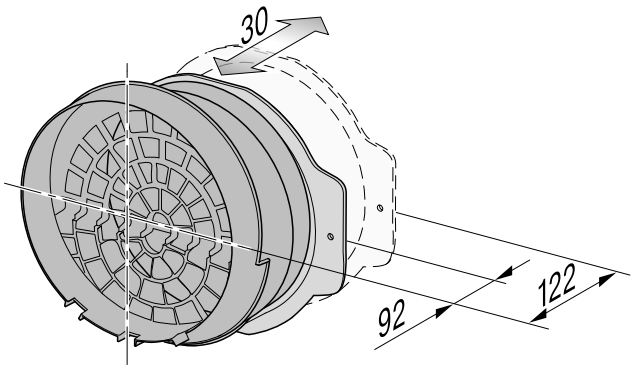
Extraction mode



Plug&Play mode



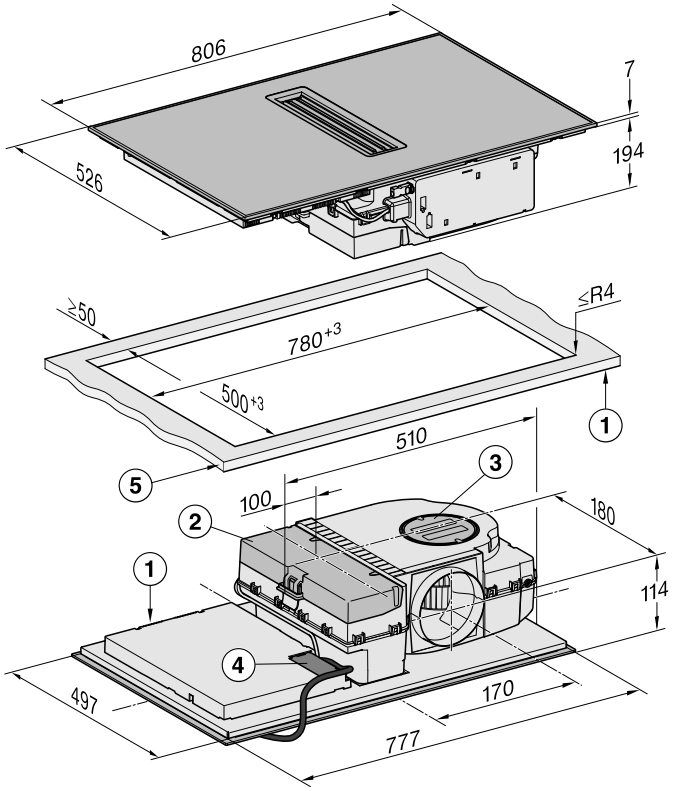
Plug & Play adapter dimensions



Installation

Installation dimensions for surface-mounted installation

KMDA 7272-1 FR



All dimensions are given in mm.

① Front

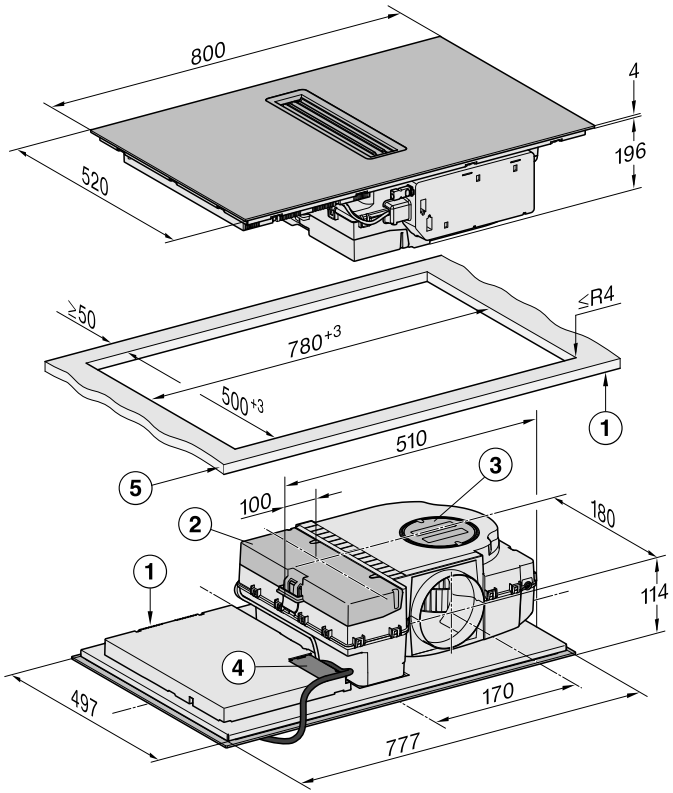
② Removable drip tray

③ Cleaning flap

④ Mains connection box with mains connection cable
Mains connection cable L = 1600 mm

⑤ Worktop thickness
Extraction and guided recirculation mode: ≥10 mm
Plug&Play mode: ≥10 mm–≤40 mm

KMDA 7272-1 FL



All dimensions are given in mm.

① Front

② Removable drip tray

③ Cleaning flap

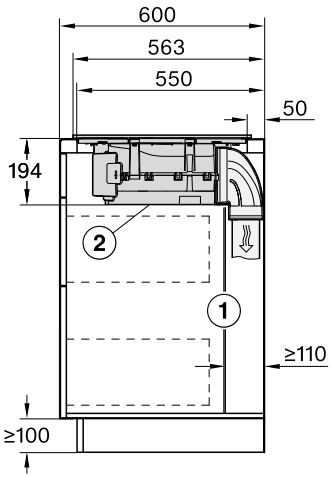
④ Mains connection box with mains connection cable
Mains connection cable L = 1600 mm

⑤ Worktop thickness
Extraction and guided recirculation mode: ≥10 mm
Plug&Play mode: ≥10 mm–≤40 mm

Extraction and guided recirculation mode

Worktop depth 600 mm

KMDA 7272-1 FR

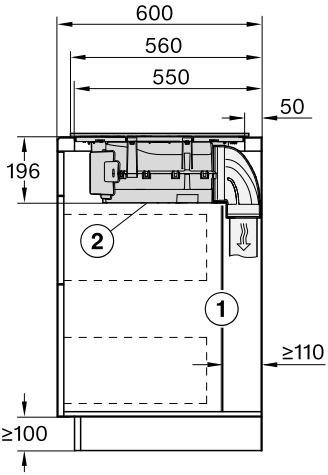


All dimensions are given in mm.

① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.

② The removable drip tray and the cleaning flap must be accessible after installation.

KMDA 7272-1 FL



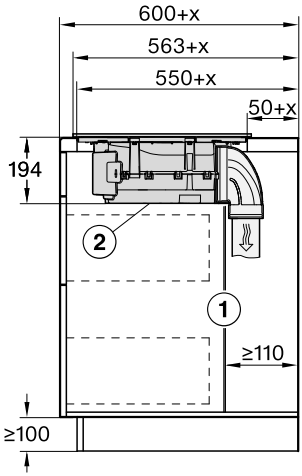
All dimensions are given in mm.

① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.

② The removable drip tray and the cleaning flap must be accessible after installation.

Worktop depth greater than 600 mm

KMDA 7272-1 FR



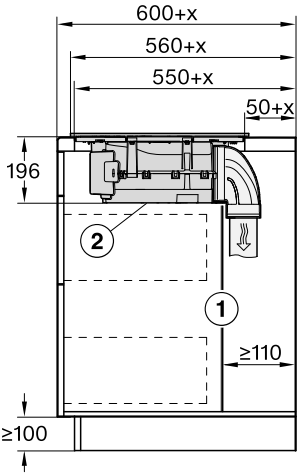
All dimensions are given in mm.

① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.

② The removable drip tray and the cleaning flap must be accessible after installation.

x Dimension of which the worktop is deeper than 600 mm.

KMDA 7272-1 FL



All dimensions are given in mm.

① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.

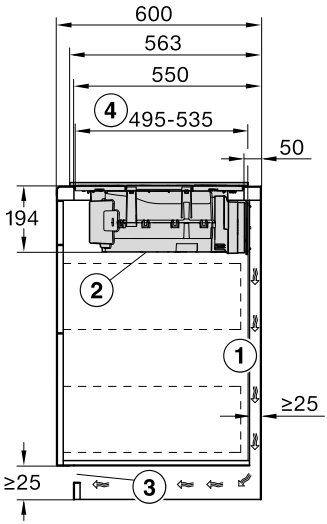
② The removable drip tray and the cleaning flap must be accessible after installation.

x Dimension of which the worktop is deeper than 600 mm.

Plug&Play mode

Worktop depth 600 mm

KMDA 7272-1 FR



All dimensions are given in mm.

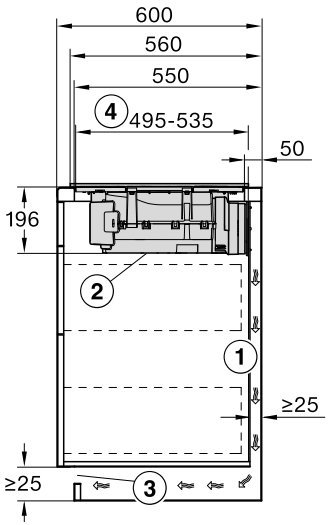
① The housing unit wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the exhaust air ducting.

② The removable drip tray and the cleaning flap must be accessible after installation.

③ The cross-section of the ventilation opening must be at least 425 cm².

④ Distance from front of casing to end of Plug & Play adapter

KMDA 7272-1 FL



All dimensions are given in mm.

① The housing unit wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the exhaust air ducting.

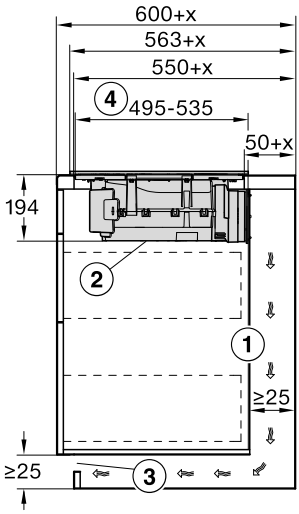
② The removable drip tray and the cleaning flap must be accessible after installation.

③ The cross-section of the ventilation opening must be at least 425 cm².

④ Distance from front of casing to end of Plug & Play adapter

Worktop depth greater than 600 mm

KMDA 7272-1 FR



All dimensions are given in mm.

① The housing unit wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the exhaust air ducting.
If the housing unit rear wall is > 555 mm away from the front of the worktop, the Plug&Play adapter must be combined with an expansion set from Miele.

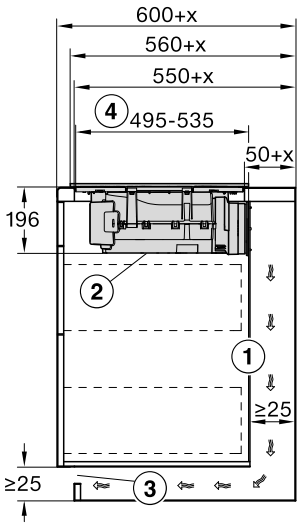
② The removable drip tray and the cleaning flap must be accessible after installation.

③ The cross-section of the ventilation opening must be at least 425 cm².

④ Distance from front of casing to end of Plug & Play adapter

x Dimension of which the worktop is deeper than 600 mm.

KMDA 7272-1 FL



All dimensions are given in mm.

① The housing unit wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the exhaust air ducting.
If the housing unit rear wall is > 555 mm away from the front of the worktop, the Plug&Play adapter must be combined with an expansion set from Miele.

② The removable drip tray and the cleaning flap must be accessible after installation.

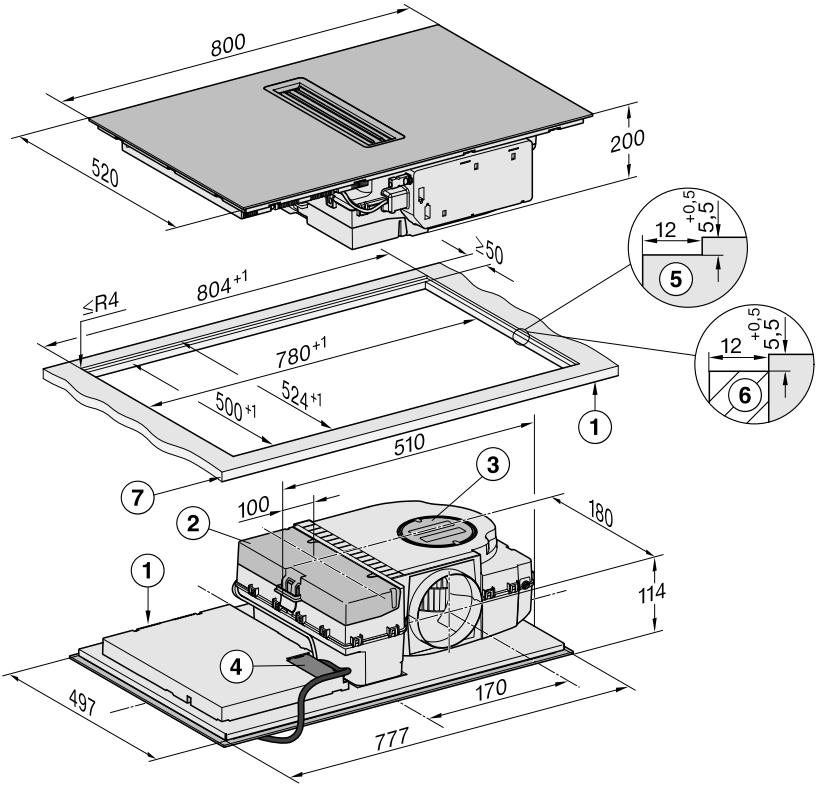
③ The cross-section of the ventilation opening must be at least 425 cm².

④ Distance from front of casing to end of Plug & Play adapter

x Dimension of which the worktop is deeper than 600 mm.

Installation dimensions for flush-fit installation

KMDA 7272-1 FL



All dimensions are given in mm.

① Front

② Removable drip tray

③ Cleaning flap

④ Mains connection box with mains connection cable
Mains connection cable L = 1600 mm

⑤ Stepped cut-out, natural stone worktop

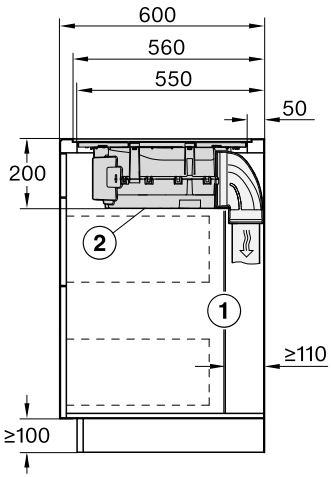
⑥ Wooden batten 12 mm (accessories not included)

⑦ Worktop thickness
Extraction and guided recirculation mode: ≥10 mm
Plug&Play mode: ≥10 mm–≤40 mm

Extraction and guided recirculation mode

Worktop depth 600 mm

KMDA 7272-1 FL



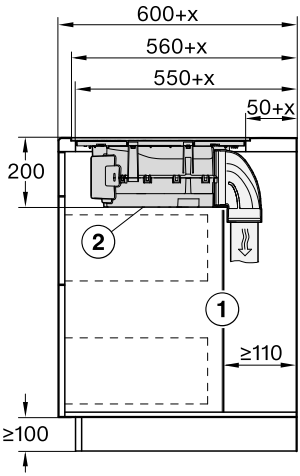
All dimensions are given in mm.

① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.

② The removable drip tray and the cleaning flap must be accessible after installation.

Worktop depth greater than 600 mm

KMDA 7272-1 FL



All dimensions are given in mm.

① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.

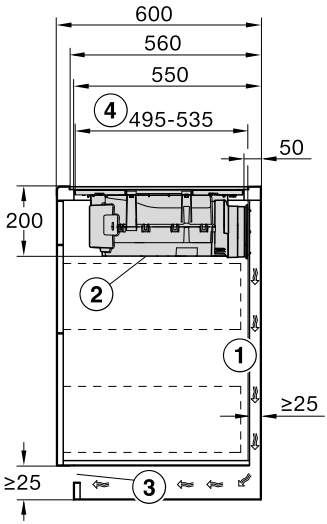
② The removable drip tray and the cleaning flap must be accessible after installation.

x Dimension of which the worktop is deeper than 600 mm.

Plug&Play mode

Worktop depth 600 mm

KMDA 7272-1 FL



All dimensions are given in mm.

① The housing unit wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the exhaust air ducting.

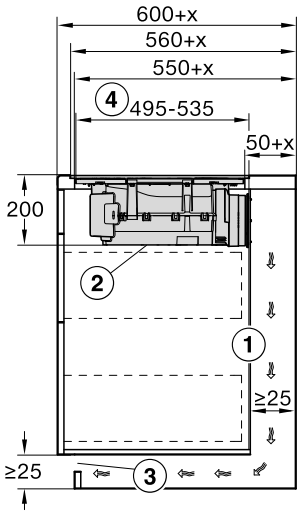
② The removable drip tray and the cleaning flap must be accessible after installation.

③ The cross-section of the ventilation opening must be at least 425 cm².

④ Distance from front of casing to end of Plug & Play adapter

Worktop depth greater than 600 mm

KMDA 7272-1 FL



All dimensions are given in mm.

① The housing unit wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the exhaust air ducting.
If the housing unit rear wall is > 555 mm away from the front of the worktop, the Plug&Play adapter must be combined with an expansion set from Miele.

② The removable drip tray and the cleaning flap must be accessible after installation.

③ The cross-section of the ventilation opening must be at least 425 cm².

④ Distance from front of casing to end of Plug & Play adapter

x Dimension of which the worktop is deeper than 600 mm.

Connection to window contact, if required

⚠ The window contact connection is live.

Danger of electric shock.

Disconnect the hob from the mains electricity supply before connecting the switching system.

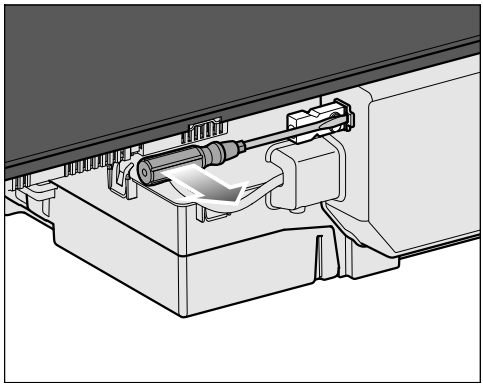
The mains connection cable for the switching system must only be connected by a suitably qualified electrician.

The mains connection cable for the switching system must comply with type H03VV-F 2 x 0.75 mm^2 and must not exceed 2.0 m in length.

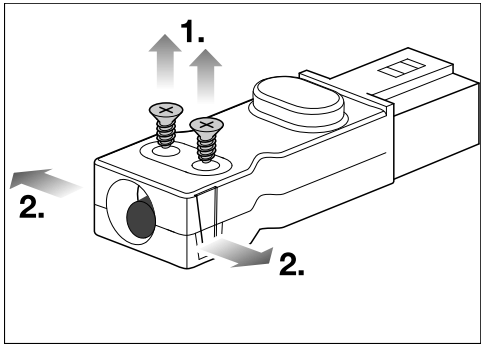
The switching system must be equipped with a potential-free contact suitable for 230 V, 1 A. The vapour extraction is switched off when the switch is open.

Only use DIBt-approved and tested radio switching systems (e.g. window contact switches, pressure switches) and have them approved by authorised specialists (e.g. building regulations inspector).

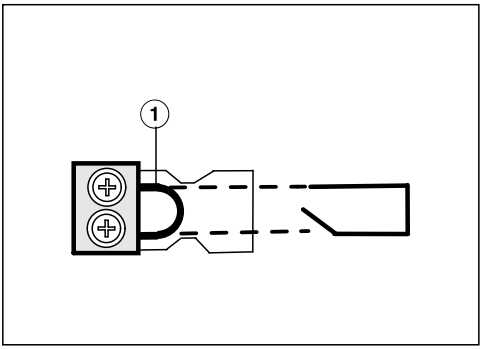
You will need the appropriate external switching system documents to safely connect and operate the switch.



- Loosen the retainer and pull the plug out.



- Loosen the strain relief screws ① and unlock the casing on both sides ②.
- Open the casing.
- Remove the stopper.



- Exchange the bridge ① for the mains connection cable of the switching system.
- Close the casing.
- Tighten the strain relief screw.
- Reinsert the plug.

Installing a surface-mounted hob with extraction and guided recirculation mode

Preparing the worktop for surface-mounted installation in extraction and guided recirculation mode

- 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.

Installing a surface-mounted hob with extraction and guided recirculation mode

- Attach the sealing strip provided underneath the edge of the hob. Do not apply the sealing strip under tension.
- Feed the mains connection cable for the hob down through the worktop cut-out.
- Place the hob centrally in the cut-out. When doing this, make sure that the sealing strip of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round.
- If the sealing strip does not sit flush with the worktop in the corners, the corner radius (≤ R4) can be carefully cut to fit using a jigsaw.
- Connect the hob to the electricity supply.
- Check that the hob is working.

Installing a surface-mounted hob with Plug & Play

Preparing the worktop for surface-mounted installation with Plug & Play

- Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Create the worktop cut-out.
- Cut the top of the drilling template to the thickness of your worktop. Depending on the installation depth, place the correct drilling template on top of the housing unit rear wall. Use the drilling template to create a cut-out for the Plug & Play adapter.

Drilling template number	Adapter position	Installation distance (vertical) between the top of the appliance and the lowest point of the Plug & Play adapter
2	2	200 mm[1]
3a	3	210 mm[2]

[1] The template is supplied with the appliance.

[2] The templates can be found on the Miele homepage.

- If you do not have a drilling template, see “Installation – Rear wall cut-out without drilling template”.
- 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.

Installing a surface-mounted hob with Plug & Play

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

The Plug & Play adapter may break off.
When placing the hob on the worktop, make sure that it is not placed on top of the Plug & Play adapter.

- Connect the Plug & Play adapter to the hob and set the adapter position.
- Feed the mains connection cable for the hob down through the worktop cut-out.
- Remove the protective foil from the adhesive tape at the end of the Plug & Play adapter.
- Place the hob centrally in the cut-out. When doing this, make sure that the sealing strip of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round.
- If the sealing strip does not sit flush with the worktop in the corners, the corner radius (≤ R4) can be carefully cut to fit using a jigsaw.
- Align the Plug & Play adapter with the predrilled hole. Press the adapter onto the rear wall until it sticks in place.
- Connect the hob to the electricity supply.
- Check that the hob is working.

Installing a flush-fit hob with extraction and guided recirculation mode

Preparing the worktop for flush-fit installation in extraction and guided recirculation mode

- 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”).

Installing a flush-fit hob with extraction and guided recirculation mode

- Attach the sealing strip provided underneath the edge of the hob. Do not apply the sealing strip under tension.
- Feed the mains connection cable for the hob down through the worktop cut-out.

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

- Centre the hob in the cut-out.
- Connect the hob to the electricity supply.
- Check that the hob is working.
- Seal the gap between the hob and worktop with a silicone sealant that is heat-resistant to at least 160 °C.

Installing a flush-fit hob with Plug & Play

Preparing the worktop for flush-fit installation with Plug & Play

- Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Create the worktop cut-out.
- Cut the top of the drilling template to the thickness of your worktop. Depending on the installation depth, place the correct drilling template on top of the housing unit rear wall. Use the drilling template to create a cut-out for the Plug & Play adapter.

Drilling template number	Adapter position	Installation distance (vertical) between the top of the appliance and the lowest point of the Plug & Play adapter
1	1	200 mm[1]
3b	3	210 mm[2]

[1] The template is supplied with the appliance.

[2] The templates can be found on the Miele homepage.

- If you do not have a drilling template, see “Installation – Rear panel cut-out without drilling template”.
- 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”).

Installing a flush-fit hob with Plug & Play

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

The Plug & Play adapter may break off.
When placing the hob on the worktop, make sure that it is not placed on top of the Plug & Play adapter.

- Connect the Plug & Play adapter to the hob and set the adapter position.
- Feed the mains connection cable for the hob down through the worktop cut-out.
- Plug & Play mode: remove the protective foil from the adhesive tape at the end of the Plug & Play adapter.
- Centre the hob in the 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 hob can be sealed.

- Align the Plug & Play adapter with the predrilled hole. Press the adapter onto the rear wall until it sticks in place.
- Connect the hob to the electricity supply.
- Check that the hob is working.
- Seal the gap between the hob and worktop with a silicone sealant that is heat-resistant to at least 160 °C.

Installing exhaust ducting

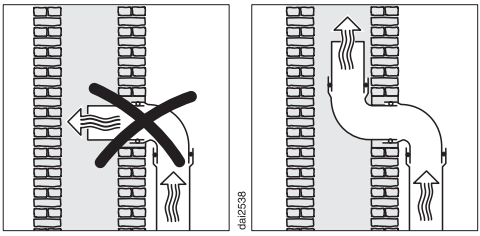
⚠ If the vapour extraction is used at the same time as a heating appliance that relies on oxygen from the same room, there is a risk of toxic fumes.
It is essential that the “Warnings and safety notes” are observed.
The vapour extraction should be installed according to local and national building regulations. Seek approval from the building regulations inspector where necessary.

Remember that any constriction of the air flow will reduce air throughput and increase operating noise.

The vapour extraction has an exhaust duct with the following dimensions: Ø 150 mm.

- Only use smooth pipes or flexible exhaust hoses made from non-flammable materials for exhaust ducting.
- To achieve the most efficient air throughput with the lowest noise levels, please note the following:

- The cross-section of the exhaust ducting must not be smaller than the cross-section of the exhaust duct (see the appliance dimensions).
- The ducting should be as short and straight as possible.
- Only use wide radius bends.
- The exhaust ducting must not be kinked or compressed.
- Ensure that all connections are strong and airtight.



- If the exhaust air is to be ducted into a flue, the ducting must be directed in the flow direction of the flue.
- If ducting is to be laid horizontally it must be laid with a downwards sloping gradient. This is to ensure that condensate cannot drain back into the fan.
- If the ducting is to run through cool rooms, ceiling space, etc., there may be great variations in temperature between the different areas. The problem of condensation will need to be addressed. The ducting will need to be suitably insulated.

Rear wall cut-out without drilling template

Creating the rear wall cut-out with surface-mounted installation and an installation distance (vertical) between the top of the appliance and the lowest point of the Plug & Play adapter of 200 mm

Ideally, the drilling template supplied with the appliance should be used. The following instructions should only be used if the drilling template is not available.

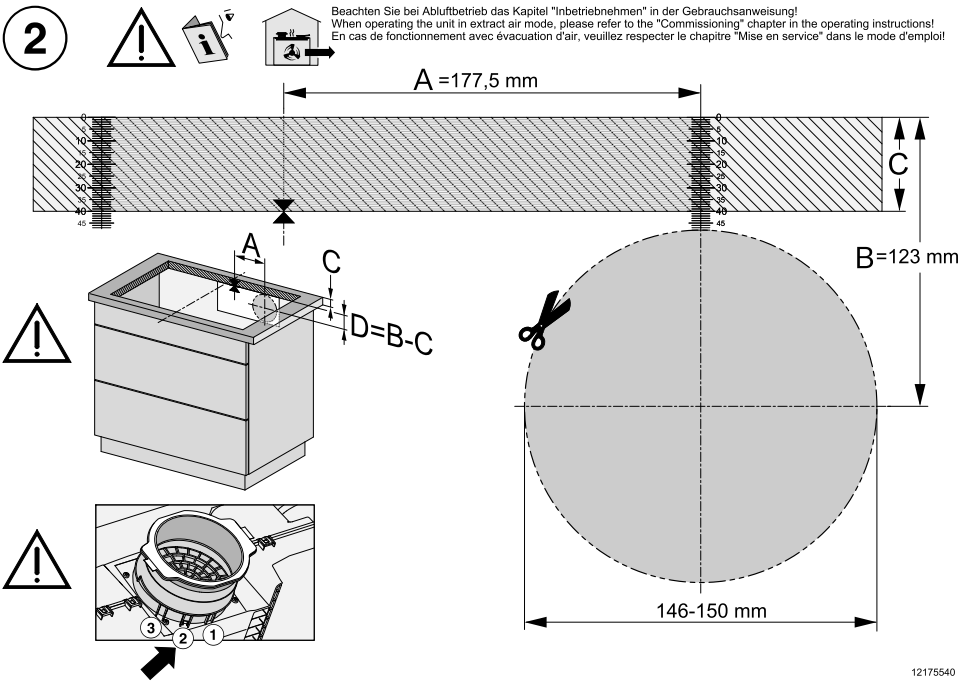


Image of drilling template, side 2. Not to scale.

- Measure the thickness of the worktop (C).
- Locate the centre of the long axis of the cut-out.
- Mark the point that is 177.5 mm (A) to the right of the midpoint.
- Mark the point (D) that is (B [123 mm] - C [thickness of the worktop]) below the right end of distance A.
- Saw a hole with a diameter of 146–150 mm around this point.
- Plug & Play mode only: engage the Plug & Play adapter in position 2.

Creating the rear wall cut-out with flush-fit installation and an installation distance (vertical) between the top of the appliance and the lowest point of the Plug & Play adapter of 200 mm

Ideally, the drilling template supplied with the appliance should be used. The following instructions should only be used if the drilling template is not available.

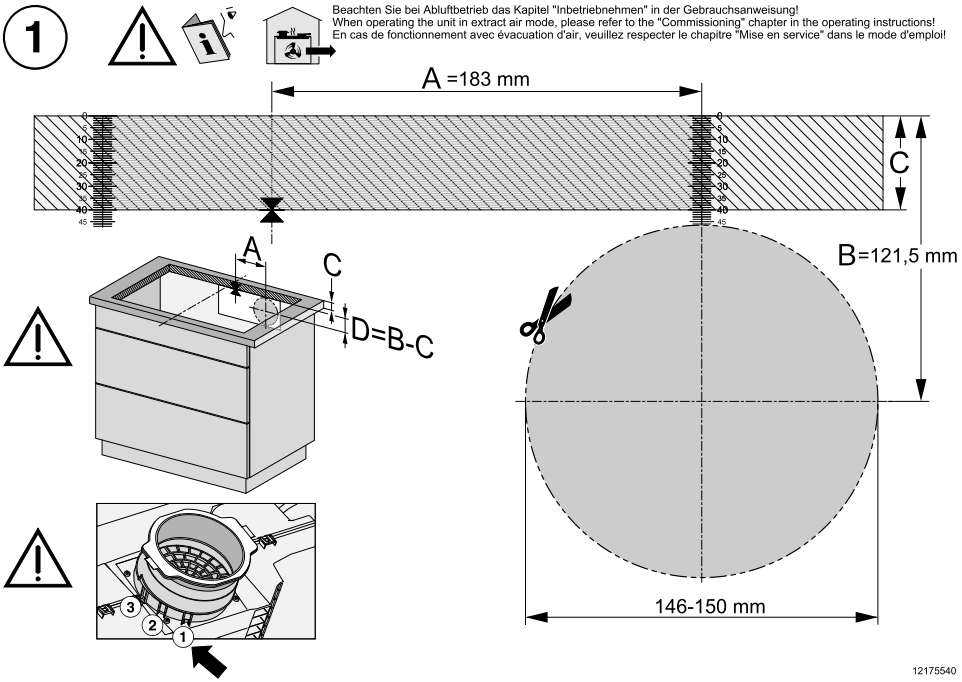
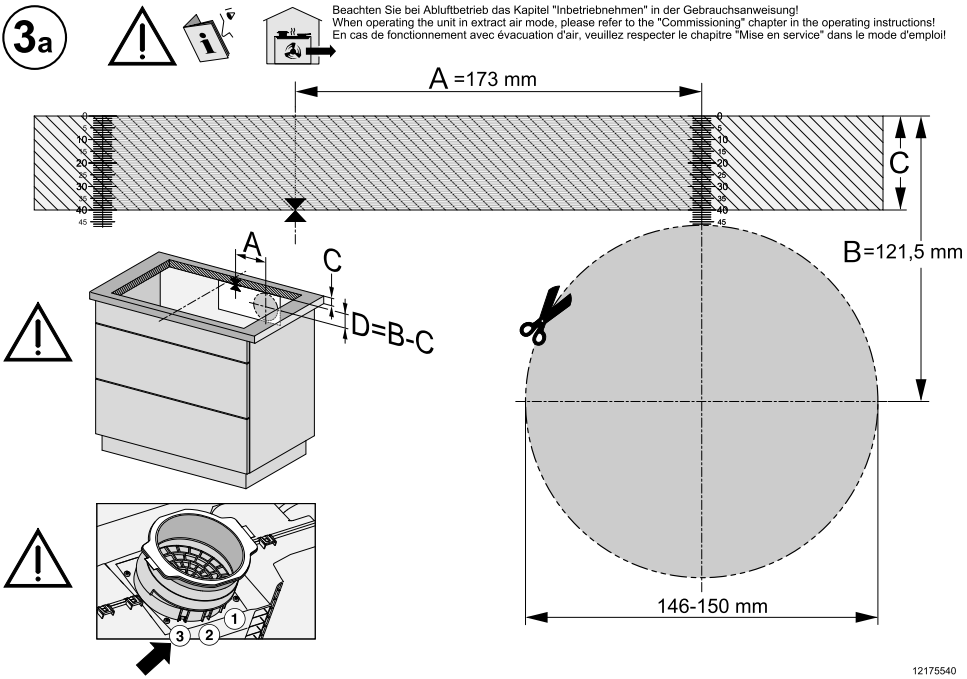


Image of drilling template, side 1. Not to scale.

- Measure the thickness of the worktop (C).
- Locate the centre of the long axis of the cut-out.
- Mark the point that is 183 mm (A) to the right of the midpoint.
- Mark the point (D) that is (B [121.5 mm] - C [thickness of the worktop]) below the right end of distance A.
- Saw a hole with a diameter of 146–150 mm around this point.
- Plug & Play mode only: engage the Plug & Play adapter in position 1.

Creating the rear wall cut-out with surface-mounted installation and an installation distance (vertical) between the top of the appliance and the lowest point of the Plug & Play adapter of 210 mm

Ideally, the drilling template supplied with the appliance should be used. The following instructions should only be used if the drilling template is not available.

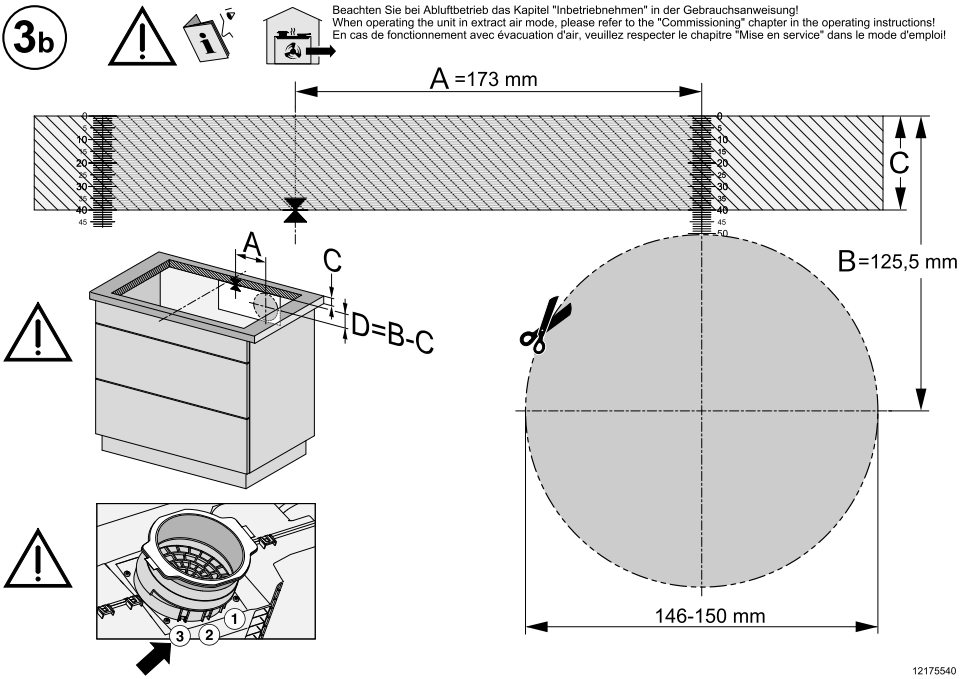


View of the drilling template side 3a. Not to scale.

- Measure the thickness of the worktop (C).
- Locate the centre of the long axis of the cut-out.
- Mark the point that is 173 mm (A) to the right of the midpoint.
- Mark the point (D) that is (B [121.5 mm] - C [thickness of the worktop]) below the right end of distance A.
- Saw a hole with a diameter of 146–150 mm around this point.
- Plug & Play mode only: engage the Plug & Play adapter in position 3.

Creating the rear wall cut-out with flush-fit installation and an installation distance (vertical) between the top of the appliance and the lowest point of the Plug & Play adapter of 210 mm

Ideally, the drilling template supplied with the appliance should be used. The following instructions should only be used if the drilling template is not available.



View of the drilling template side 3b. Not to scale.

- Measure the thickness of the worktop (C).
- Locate the centre of the long axis of the cut-out.
- Mark the point that is 173 mm (A) to the right of the midpoint.
- Mark the point (D) that is (B [125.5 mm] - C [thickness of the worktop]) below the right end of distance A.
- Saw a hole with a diameter of 146–150 mm around this point.
- Plug & Play mode only: engage the Plug & Play adapter in position 3.

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 hob must be connected to the mains power supply by a qualified electrician.
The qualified electrician must be familiar with and comply with the national regulations and any additional regulations of the local electricity provider.
After installation, ensure that all electrical components are shielded and cannot be accessed by users.

Total power rating

See data plate

Connection data

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

Please see wiring diagrams for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

Residual current device

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

Disconnecting devices

It must be possible to disconnect the 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 from mains voltage.
There is a risk of electric shock if the appliance is reconnected to the mains voltage supply during repair or service work.
After disconnection, ensure the appliance cannot be switched back on by mistake.

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

Fine-wire fuses

- Completely remove the fuse links from the screw caps.

Automatic circuit breakers

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

Built-in circuit breakers

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

Residual current device

- Residual current device: switch the main switch from 1 (on) to 0 (off) or press the test button.

Mains connection cable

The hob must be connected to the electrical supply with a special connection cable, type H 05 VV-F (PVC insulated) with a suitable diameter.

Please see wiring diagrams for connection.

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

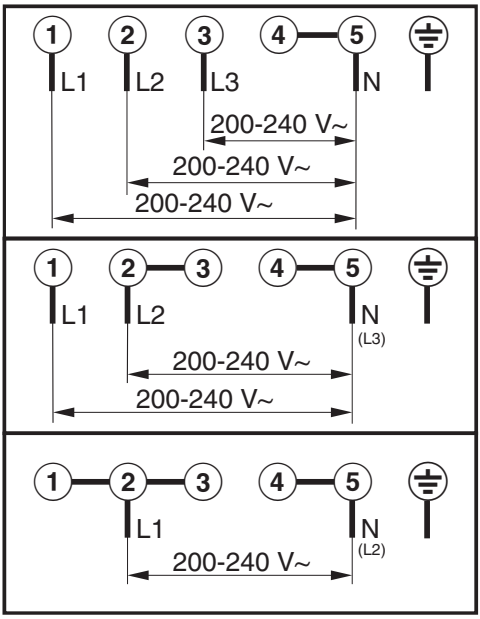
Replacing the mains connection cable

⚠ 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.

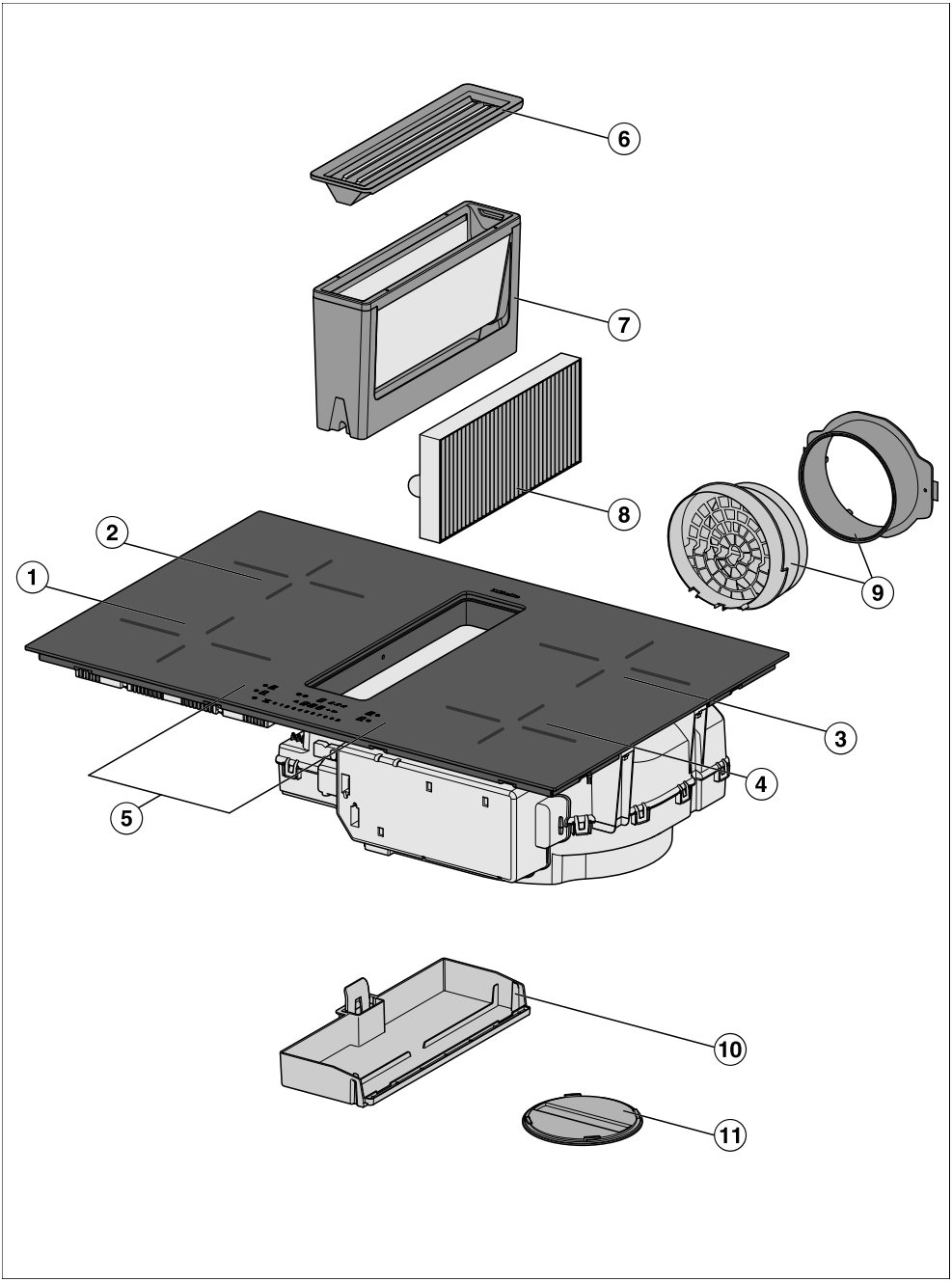
When replacing the mains cable only use cable type H 05 VV-F (PVC insulated) with a suitable cross section. A suitable connection cable is available to order from Miele.

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.



Your hob



① Cooking zone with Booster function
② Cooking zone with Booster function
③ Cooking zone with Booster function
④ Cooking zone with Booster function
⑤ Controls and indicators
⑥ Cover grille
⑦ Grease filter
⑧ Charcoal filter
Only required in the case of guided recirculation mode or Plug & Play mode
⑨ Plug & Play adapter
Only required in the case of Plug & Play mode
⑩ Removable drip tray
⑪ Cleaning flap

Accessories supplied

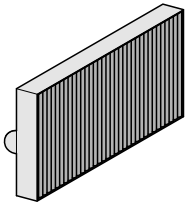
The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see “Optional accessories”).

Drilling template

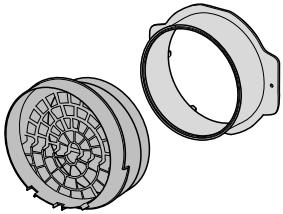
Drilling template printed on both sides, used to create the cut-out for the Plug & Play adapter with an installation distance (vertical) between the top of the appliance and the lowest point of the Plug & Play adapter of 200 mm.

Drilling templates for creating a cut-out for the Plug & Play adapter with an installation distance (vertical) between the top of the appliance and the lowest point of the Plug & Play adapter of 210 mm can be found on the Miele homepage.

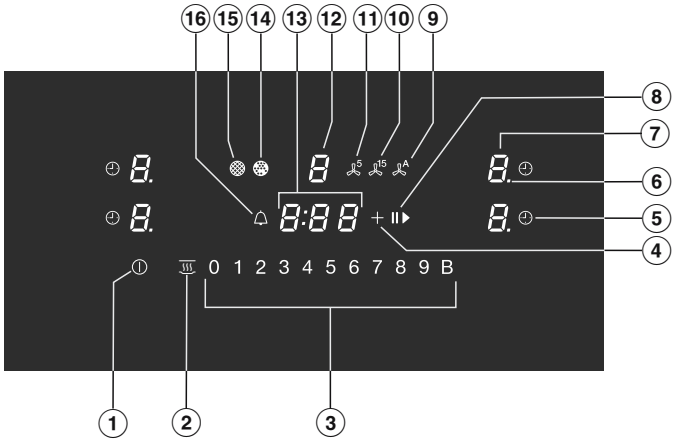
DKF 35-P charcoal filter



Plug & Play adapter



Controls and indicators



① Hob On/Off sensor control

② Keeping warm sensor control
To activate/deactivate the Keeping warm function

③ Numerical display sensor controls
– To set the power level
– To set the times

④ Entry sensor control
– For changing the settings
– For amending the times

⑤ Auto switch off sensor control
Switches the cooking zones off automatically

⑥ Power level display – intermediate levels

⑦ Cooking zone selection and display sensor control

0	Cooking zone is ready for operation
1 to 9	Power level
E	Residual heat
A	Auto heat-up
U	Cookware missing or unsuitable
u	Booster function
h	Keeping warm

⑧ Stop&Go sensor control
To stop/start a cooking process in progress

⑨ Con@ctivity sensor control
For activating/deactivating the Con@ctivity function of the built-in vapour extraction

⑩ Sensor control for the 15 minute run-on option

⑪ Sensor control for the 5 minute run-on option

⑫ Vapour extraction selection and display sensor control

0	Vapour extraction is ready for operation
1 to 9	Power level (can be changed to 3 levels)
"	Booster function is activated

⑬ Timer display

0:00 to 9:59	Time
LOC	System lock/safety lock is activated
dE	Demo mode is activated

⑭ Charcoal filter indicator
Charcoal filter must be replaced

⑮ Grease filter indicator
Grease filter must be cleaned

⑯ Minute minder sensor control

Cooking zone data

Cooking zone	Ø in cm[1]	Rating in watts for 230 V[2]		Linked cooking zone[3]
①	11–22	Normal Booster	2300 3000	②
②	10–19	Normal Booster	1400 2100	①
③	11–22	Normal Booster	2300 3000	④
④	10–19	Normal Booster	1400 2100	③
		Total	7300	

1 Cookware with a base diameter within the given range may be used.

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

3 The cooking zone is linked to this cooking zone electrically so that the rating can be increased (see “Familiarisation – Power management”).

Power management

Total power

The hob has a maximum total permitted power consumption which cannot be exceeded for safety reasons. You can reduce the maximum total permitted power consumption (see “Adjusting settings”).

The higher the total permitted power consumption of the 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 hob will distribute the maximum permitted power between the cooking zones.

Distribution of power

Cooking zones can be linked together in pairs on the hob. 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 hob.

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

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

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 another zone, the power level can be increased again.

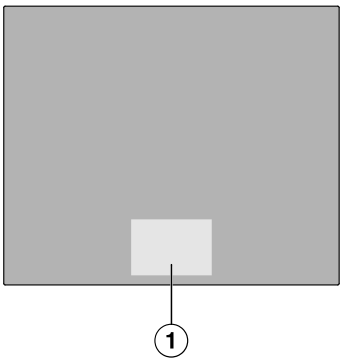
Tip: If you wish to cook a large quantity of food on one cooking zone, switch the other cooking zones to lower power levels.

Operation

Hob when switched off

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

Operation



① Sensor controls and indicators

This ceramic glass 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 ⏻ sensor control needs to be touched for a little longer than the other sensors.

Selecting a cooking zone

If you want to configure settings for a cooking zone, the cooking zone must be selected first.
To select a cooking zone, touch the relevant cooking zone indicator. The relevant cooking zone indicator will appear brighter when touched.
When the cooking zone indicator appears brighter, the cooking zone is selected and you can configure settings for the cooking zone.
Exception: if only one of the cooking zones is in operation, you can configure settings without selecting the cooking zone.

Kitchen ventilation

Ensure that the kitchen is well ventilated when operating the cooker hood.

In extraction mode, the efficiency of the cooker hood is improved by the incoming air.

In recirculation mode, the moisture produced during cooking remains in the kitchen. Ventilation helps to dissipate moisture.

Components

Grease filter

The re-usable metal grease filters in the appliance remove solid particles (grease, dust, etc.) from the kitchen vapours, preventing soiling of the cooker hood.

Charcoal filter

With recirculation mode and Plug & Play recirculation mode, a charcoal filter must be fitted in addition to the grease filters. The charcoal filter is designed to absorb cooking odours.

A charcoal filter (DKF 35-P) is supplied as standard.

Charcoal filters are available as optional accessories. There are charcoal filters available that need to be replaced at the end of their operating time and others that can be reactivated.

Special functions

Permanent pan recognition

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

Pan size recognition

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

Hob power levels

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

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

Hob Booster

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

Stop&Go

When Stop&Go is activated, the power of all cooking zones in use is reduced to power level 1. When Stop&Go is deactivated, the cooking zones will operate at the power level previously selected.

Tip: Use this special function when the control elements need to be cleaned quickly or there is a risk of boiling over.

Auto heat-up

When auto heat-up has been activated, the cooking zone switches on automatically at the highest setting (heat-up boost) 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 an alarm for activities that are independent of the 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 hob cannot be switched on.

Safety lock

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

Recall

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

Keeping warm

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

The maximum duration for keeping food warm is 2 hours.

Con@ctivity

The vapour extraction will switch itself on automatically if there is an item of cookware on the cooking zone and a power level has been set for that zone. The power level for vapour extraction is set to suit the power level of the cooking zone. After switching off the cooking zones, the cooker hood is gradually reduced and finally switched off.

You can deactivate Con@ctivity temporarily or permanently.

Extraction mode

The air is drawn in and cleaned by the grease filter and directed outside.

Guided recirculation mode

The air is drawn in and cleaned by the grease filter. The air is then also cleaned by a charcoal filter. The air is then circulated back into the kitchen via an air duct.

Plug & Play mode

Without an air duct, the air flows into the base unit and back into the kitchen through openings. Please follow the instructions in “Installation”.

Cooker hood power levels

Select power levels **1** to **9** for light to heavy cooking vapours, odours or heat.

The power levels can be adjusted from 1 to 3 (see “Adjusting settings”).

Increase the power level as the level of vapours, odours or heat increases.

Cooker hood Booster function

For short periods of cooking food with intensive vapours, odours or heat, e.g. when searing meat, select Booster level **B**.

Run-on function

The run-on function enables the cooker hood to continue running for a pre-determined time before switching itself off automatically.

This helps to remove any lingering vapours and odours from the air after cooking. It also reduces the risk of residues accumulating in the cooker hood and any resultant odours.

Operating hours counter

The number of hours that the cooker hood has been used for is stored in memory.

When the grease filter symbol lights up, the grease filter must be cleaned.

When the charcoal filter symbol lights up, the charcoal filter must be replaced or reactivated (if suitable for reactivating).

You can set the operating hours counter intervals to suit the type of cooking you do.

The operating hours counter for the charcoal filter is deactivated in extraction mode.

Settings

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

Demo mode

This function enables dealers to demonstrate the hob without it heating up.

Residual heat indicator

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

The bars of the residual heat indicator go out one after the other as the cooking zone cools down. The last bar only goes out when the cooking zone is safe to touch.

Safety switch-off

Sensor controls are covered

Your hob will turn 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 by an object such as an oven glove or tea towel. E will flash briefly in the timer display and a tone will sound.

C will go out once you have removed the object and/or cleaned the hob and the hob 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 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[1]	Maximum operating time [h:min]		
	Safety setting		
	0[2]	1	2
1	10:00	8:00	5:00
1.	10:00	7:00	4:00
2/2.	5:00	4:00	3:00
3/3.	5:00	3:30	2:00
4/4.	4:00	2:00	1:30
5/5.	4:00	1:30	1:00
6/6.	4:00	1:00	00:30
7/7.	4:00	00:42	00:24
8	4:00	00:30	00:20
8.	4:00	00:30	00:18
9	1:00	00:24	00:10

[1] The power levels with a dot are intermediate levels (see "Setting ranges").
[2] Factory default setting

Overheating protection

In order to prevent the 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* is flashing 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.
- Insufficient ventilation to the underside of the hob.
- A hot cooking zone is switched back on after an interruption to the power supply.

Hob data

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

Optional accessories

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 cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues.

Microfibre cloth

For removing finger marks and light soiling.

Unpacking the 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 hob for the first time

- Before using for the first time, clean the hob with a damp cloth.
- Wipe the hob dry.

Switching on the hob for the first time

The metal components have a protective coating. When the hob 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. 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.

Using the vapour extractor for the first time

Extraction mode:

The charcoal filter is not required for extraction mode.

- Set the operating mode of the integrated extractor (**P:17**) to extraction mode (C:01) (see “Adjusting settings”).

Guided recirculation mode or Plug & Play mode:

- Insert the charcoal filter (see “Cleaning and care – Replacing the charcoal filter”).

Safety notes for operation

⚠ Risk of fire with overheated food.

Unattended food can overheat and catch alight.

Do not leave the 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 hob is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items placed on the hob heating up.

Do not use the hob as a resting place for anything.

After use, switch the 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 hob will switch itself off (see “Familiarisation – Safety switch-off”).

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

Switching the hob on

■ Touch the ⏻ sensor control.

Further sensor controls will light up.

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

Switching off a cooking zone/ the hob

Switching the hob off

■ To switch off the hob and all the cooking zones, touch the ⏻ sensor control.

Switching off a cooking zone

■ Touch and hold the relevant cooking zone indicator until the cooking zone switches off.

or

- Touch the relevant cooking zone indicator.

The cooking zone indicator appears brighter.

- Touch the 0 sensor control on the numerical display.

Hob power levels

Setting the power level

Permanent pan recognition is activated as standard (see “Adjusting settings”). When the hob is switched on and you place an item of cookware on a cooking zone, the cooking zone indicator starts to flash.

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

Setting the power level – intermediate levels

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

- Press the numerical display between the sensor controls.

A dot appears after the power level in the cooking zone selection.

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

Example:
If you have set power level 7., the cooking zone selection will show 7..

Changing the power level

- Touch the relevant cooking zone indicator.

The cooking zone indicator appears brighter.

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

Booster

Activating the Booster

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

The Booster function can be used on a maximum of two cooking zones at the same time.

The Booster function is active for a maximum of 5 minutes.

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

„ will appear in the cooking zone indicator.

Deactivating the Booster

- Touch the **B** sensor control.

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 altered; the hob can only be switched off. The minute minder, switch-off, Booster and heat-up boost times continue to run.

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

■ Touch the **II/▶** sensor control.

Auto heat-up

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

Continued cooking level[1]	Heat-up time [min:sec]
1	Approx. 00:15
1.	Approx. 00:15
2	Approx. 00:15
2.	Approx. 00:15
3	Approx. 00:25
3.	Approx. 00:25
4	Approx. 00:50
4.	Approx. 00:50
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	–

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

Activating auto heat-up

■ Briefly touch the indicator for the required cooking zone.

■ Touch the sensor control for the continued cooking setting you want until a tone sounds and *A* lights up in the cooking zone indicator.

The *A* symbol flashes alternately with the power level selected in the cooking zone indicator during the heat-up time (see chart).

Deactivating auto heat-up

- Briefly touch the indicator for the required cooking zone.
- Touch the continued cooking setting you have set until the *8* switches off.

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 numerical display and can be adjusted with the **+** sensor control.

- 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 *0* on the numerical display.

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 next to the relevant cooking zone indicator.

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 will count down and the 🕘 sensor control will light up constantly.

Changing the switch-off time

- Touch the required cooking zone indicator.
- Touch the ◴ sensor control next to the relevant cooking zone indicator.

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 will count down and the ◴ sensor control will light up constantly.

Deleting the switch-off time

- Touch the required cooking zone indicator.
- Touch the ◴ sensor control of the required cooking zone until the *0:00* symbol appears in the timer display.

or

- Touch the ◴ sensor control next to the relevant cooking zone indicator.

The timer display flashes.

- Touch the *0* sensor control on the numerical display.

Setting multiple switch-off times

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

If multiple switch-off times are programmed, the timer display for the most recently selected cooking zone is displayed. The ◴ sensor control next to the relevant cooking zone indicator lights up brighter.

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 for the desired cooking zone.

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 at the same time, the time of the last selected function is always displayed.

- Touch the 🔔 sensor control or the relevant cooking zone indicator if you want to show the times left counting down in the background.

System lock

Activating the system lock

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

- Touch the ⓘ sensor control for 6 seconds.

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

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

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

Deactivating the system lock

■ Touch the ⏻ sensor control for 6 seconds.

LOC 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, the hob and the vapour extraction can only be switched off
- A set minute minder time can be modified

■ Touch and hold the II/▶ and 🔔 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, LOC will appear in the timer display. The safety lock is activated.

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

Deactivating the safety lock

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

LOC 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.

Activating the Recall function

■ Switch the hob on again.

■ Immediately after switching the hob on, touch one of the flashing cooking zone indicators.

All settings are restored.

Activating/deactivating the Keeping warm function

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

■ Touch the cooking zone indicator for the required cooking zone.

The cooking zone indicator appears brighter.

■ Touch the sensor control.

The corresponding cooking zone selection and display sensor control shows h.

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.

Vapour extraction

Manually setting the cooker hood power level

If the cooker hood is not switched off manually, it will switch itself off automatically 12 hours after last being used.

If the cooker hood starts at power level 1, the power is automatically increased to level 2 for 20 seconds.

The increase in power is necessary in order to ensure that the flap opens in extraction mode. If you are using the cooker hood in recirculation mode, you can deactivate this automatic function (see “Adjusting settings”).

- Touch the vapour extraction display.
- Touch the appropriate sensor control for the power level you want.

Manually switching off the cooker hood

- Touch the vapour extraction display.
- Touch the **0** sensor control.

Activating the Booster

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

- Touch the vapour extraction display.
- Touch the **B** sensor control.

Deactivating the Booster

- Touch the vapour extraction display.
- Set another power level.

Deactivating Con@ctivity temporarily

If you want to deactivate Con@ctivity permanently, you will need to change the Con@ctivity programming (see “Adjusting settings”). If Con@ctivity is permanently deactivated, the A sensor control will no longer be visible.

- You can deactivate Con@ctivity in various ways:
  - Touch the A sensor control
  - Touch the 0 sensor control
  - Select a different power level
- Set the power level you want.

Depending on the programming, Con@ctivity will be reactivated when you switch the hob off and back on again (see “Adjusting settings”).

Run-on

If recirculation mode is set, the cooker hood runs at level 1.

Depending on the last active power level, run-on lasts between 2 and 30 minutes.

Do not cancel the run-on function prematurely. Especially in Plug & Play mode, the run-on ensures that the base unit is dried.

In extraction mode without Con@ctivity, manually activate the run-on.

Manually activating run-on

- After you have finished cooking, touch the sensor control with the cooker hood switched on:
  - 5: The cooker hood switches off after 5 minutes.
  - 15: The cooker hood switches off after 15 minutes.

The 5 or 15 sensor control lights up brighter.

Deactivating run-on

If you switch the hob off with the ⏻ sensor control, the run-on period will continue through to the end.

- Touch the **0** sensor control to deactivate the adjustable run-on period.

Hob data

Displaying the model identifier/serial number

There is cookware on the hob.

- Switch the hob on.
- 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 KMDA 1234) – *1 23 45 67 89* (serial number)

Displaying the software version

There is cookware on the hob.

- Switch the hob on.
- Press the 0 and 3 sensor controls on the numerical display at the same time for 6 seconds.

3 numbers appear in the timer display:

Example: *123* = software version 1.23.

Activating/deactivating demo mode

There is cookware on the hob.

- Switch the hob on.
- 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)

Setting ranges for the hob power levels

The hob is programmed with 9 power levels with intermediate levels at the factory. If you only want to use the whole-number settings for power levels, you can deactivate intermediate levels via the settings.

	Recommended cookware[1]	Setting range[2]	
		Factory setting 9 levels with intermediate levels	Whole numbers 9 levels without intermediate levels
Melting butter	Pot	1–1.	1–2
Melting chocolate			
Dissolving gelatine			
Keeping warm food which sticks easily			
Heating small quantities of liquid		2–3.	2–4
Cooking rice			
Defrosting frozen vegetables in a block			
Making milk puddings			
Warming up liquid and semi-solid food		3.–5.	4–6
Steaming fruit			
Simmering potatoes			
Rendering bacon	Frying pan		
Making pancakes, omelettes, lightly fried eggs, etc.	Frying pan with sandwich base and non-stick coating	5–6.	5–6
Steaming fish		4.–6.	5–7
Steaming vegetables	Pot		
Cooking pasta and pulses			
Thickening sauces, e.g. Hollandaise			
Defrosting and reheating frozen food	see manufacturer's instructions		
Gentle frying (e.g. whole fish)	Frying pan with sandwich base and non-stick coating	6–6.	6
Gentle frying (e.g. meat patties, chicken breast)	Frying pan		
Frying (e.g. fish fillet, escalopes, fried eggs)		6–7	6–7
Searing/hot frying (e.g. steak, small quantities of meat, fried potatoes, hash browns)		7–8.	7–8
Frying, e.g. chips	Pot with high rim	8.–9	9
Searing large quantities of meat	Pot with high rim or oven dish		
Bringing water to the boil	Pot	Booster	Booster

[1] Cook in covered pots and pans if possible. This prevents heat escaping unnecessarily.

[2] 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 level to one level below the one specified.

Setting ranges for the hob power levels

Notes for test institutes

Test food acc. to EN 60350-2

9 power levels without intermediate levels are programmed at the factory.

For testing in accordance with the above standard, programme the hob to 9 power levels with intermediate levels (see “Adjusting settings”).

Test food	∅ Pan base (mm)	Lid	Setting range	
			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

Your hob

How induction hobs work

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 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 hob is being used intensively. The cooling fan may continue to run after the hob has been switched off.

Cookware

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 cookware 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 cookware

- Stainless steel cookware without a magnetic base
- Aluminium or copper cookware
- Glass, ceramic or earthenware cookware

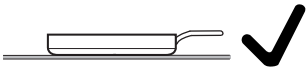
Testing cookware

To test whether a pot or pan is induction-compatible, hold a magnet to the base. 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.

- When cooking zones are joined together, it is recommended to use cookware which more or less covers the entire cooking area (e.g. an oven dish).
- 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 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.

Your cooker hood

How the vapour extraction works

What happens to the air after extraction varies depending on the type of operation selected:

Air guidance	Grease filter	Duct	Charcoal filter	Out of the building	Back into the kitchen
Extraction mode	x	x	-	x	-
Guided recirculation mode	x	x	x	-	x
Plug & Play mode	x	-	x	-	x

A summary of the operating options and the KMDA variants that offer them can be found in “Installation – Operating options”.

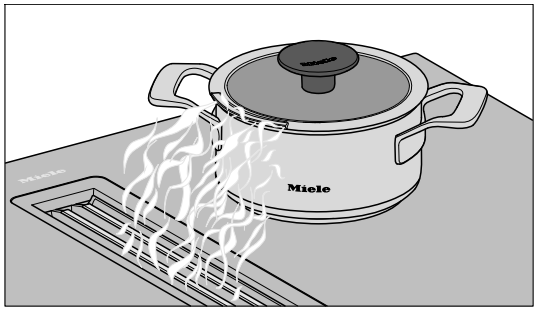
Operating hours counter

The number of hours that the vapour extractor has been used for is stored in memory.

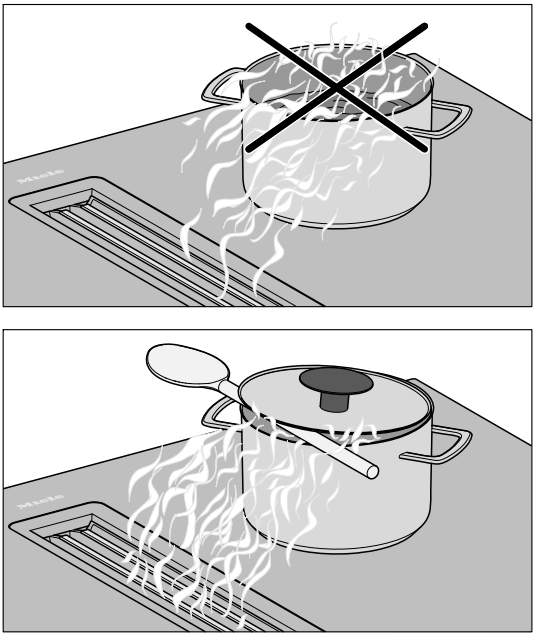
When the grease filter symbol or the charcoal filter symbol (only in the case of guided recirculation mode or Plug & Play mode) lights up, the operating hours counters are signalling that the filters need to be cleaned or replaced. Further information about cleaning and changing the filters and resetting the operating hours counters can be found under “Cleaning and care”.

Air extraction tips

Tip: For light to heavy cooking vapours and odours, select power levels **1** to **9** (3 if the power level settings for the cooker hood have been modified). For short periods of very strong vapours and odours, e.g. whilst searing meat, select the Booster setting **B**.



Tip: Cookware with an optimised outlet for the vapours can be found in “Familiarisation – Optional accessories”.



Tip: If you do not have cookware with an optimised outlet for the vapours, you can place a wooden spoon between the lid and the pot to help extract air effectively with pots over 15 cm high.

Accessing the Settings menu

The hob is switched off.

- Touch and hold the ⏻ and 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 *C:01* (Code) in the timer display.

Setting parameters

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

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

Setting the code

- While the code is visible in the display (e.g. *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.

Saving the settings

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

To avoid saving the settings

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

Adjusting settings

Parameter[1]		Code	Settings[2]
P:01	Demo mode	**C:00**	Demo mode off
		C:01	Demo mode on[3]
P:02	Power management[4]	**C:00**	Off
		C:01	3680 W
		C:02	3000 W
		C:03	2000 W
		C:04	1000 W
P:03	Factory default	**C:00**	Do not restore factory default settings
		C:01	Restore factory default settings[5]
P:04	Hob power level setting range	**C:00**	9 power levels without intermediate levels + Booster
		C:01	9 power levels with intermediate levels + Booster[6]
P:06	Audible tone when a sensor control is touched	C:00	Off[7]
		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
		C:04	Maximum volume

Parameter[1]		Code	Settings[2]
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
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
P:16	Con@ctivity of the integrated extractor	C:00	Con@ctivity off[8]
		C:01	Con@ctivity on

Adjusting settings

Parameter[1]		Code	Settings[2]
P:17	Operating mode of the integrated extractor	**C:00**	Recirculation mode
		C:01	Extraction mode
P:18	Start settings of Con@ctivity[9]	C:00	Always start with Con@ctivity deactivated
		C:01	Always start with Con@ctivity activated
		C:02	Start with the most recently set Con@ctivity state
P:19	Number of vapour extraction power levels	C:00	3 power levels + Booster
		C:01	9 power levels + Booster

[1] Programmes not shown here have no allocation.

[2] The factory default setting is shown in bold.

[3] After the hob has been switched on, *dE* appears in the timer display for several seconds.

[4] The total hob power may be reduced in order to meet the local power supply provider's requirements.

[5] The settings for the P:17 operating mode of the vapour extractor will not be reset to the factory default settings.

[6] In the text and charts, the intermediate levels are shown with a dot after the number for better understanding.

[7] The keypad tone of the On/Off sensor control cannot be switched off.

[8] Plug & Play mode: Con@ctivity is required for correct operation.

[9] The settings only take effect if Con@ctivity has been activated in the P:16 programme.

Safety notes on cleaning and care

⚠ Risk of burning due to hot surfaces.

All parts of the hob may be hot after use.

Switch the hob off.

Allow the hob 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 hob. All surfaces are susceptible to scratching.

Allow the surfaces to cool down before cleaning the hob.

Remove all cleaning agent residues immediately.

Never use abrasive sponges or cleaning agents.

⚠ Risk of fire due to soiled grease filter.

Grease collected in the grease filter can ignite.

Clean the grease filter regularly.

⚠ Risk of injury due to the fan motor.

The fan motor rotates while the vapour extraction is active.

Switch the hob off.

Wait until the run-on cycle is finished, if applicable.

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

▶ Do not use pointed objects for cleaning.

When to clean

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

Cleaning the ceramic glass surfaces

Removing light soiling

- Clean the entire ceramic surface of the 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.

Parts suitable for dishwashers

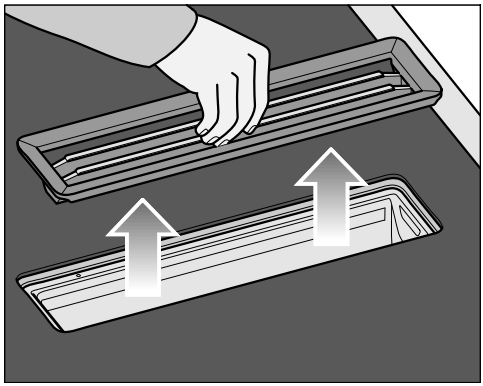
You can clean the removable components of your hob as follows:

	Automatic	By hand
Cover grille	X	X
Grease filter	X	X
Drip tray	X	X
Cleaning flap	X	X

Cover grille

Removing the cover grille

The cover grille could be damaged.
Pull the cover grille vertically out of the top of the KMDA.



- Take hold of the cover grille in the centre of the bars.
- Pull the cover grille vertically upwards.

Cleaning the cover grille by hand

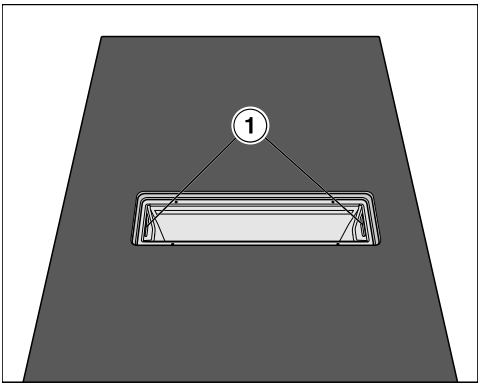
- Clean the cover grille with a soft nylon brush in a mild solution of hot water and a little washing-up liquid. Do not use concentrated washing-up liquid.

Cleaning the cover grille in the dishwasher

- Place the cover grille upright in the lower basket.
- Use a standard household dishwasher detergent.
- Select a dishwasher programme with a maximum wash temperature of 55 °C.

Grease filter

Removing the grease filter



- Remove the cover grille (see “Cleaning and care – Removing the cover grille”).
- Carefully remove the grease filter using the recessed grips (1). Ensure that you do not tilt the grease filter.
- Pour out any liquid which has collected at the bottom of the grease filter.

Cleaning the grease filter by hand

- Clean the grease filter with a soft nylon brush in a mild solution of hot water and a little washing-up liquid. Do not use concentrated washing-up liquid.

Important information on cleaning in a dishwasher

Excessively high temperatures can render the grease filter unusable (e.g. due to being warped out of shape). Select a programme that does not exceed the recommended temperature.

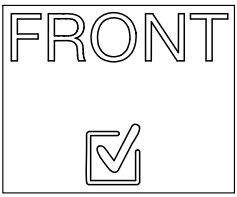
Also follow the information provided in the operating instructions for the dishwasher.

Depending on the cleaning agent used, the internal filter surfaces may become discoloured. However, this will not affect the functioning of the grease filter in any way.

Cleaning the grease filter in the dishwasher

- Place the grease filter with its base facing upwards in the lower basket. Ensure the spray arm is not obstructed.
- Use a standard household dishwasher detergent.
- Select a dishwasher programme with a maximum wash temperature of 65 °C.

Fitting the grease filter



The grease filter has a symbol on the front.

- Insert the grease filter so that the symbol is pointing towards the front of the worktop.

Replacing the grease filter

Regular usage and cleaning can cause the filter surfaces to become worn.

If you identify any damage, replace the grease filter.

Grease filters are available to order via the Miele Customer Service Department (see end of these operating instructions for contact details) or from your Miele dealer.

Resetting the grease filter operating hours counter

After cleaning the grease filter, the operating hours counter needs to be reset.

■ Touch the ⊛ sensor for 3 seconds.

The sensor will go out.

Charcoal filter (only in the case of guided recirculation mode or Plug & Play mode)

Replacing the charcoal filter (only in the case of guided recirculation mode or Plug & Play mode)

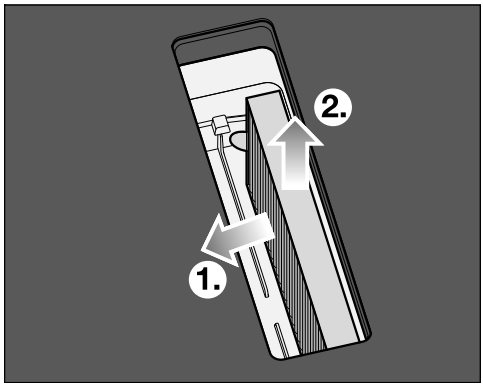
The charcoal filter must be replaced after 120 operating hours. The ⊛ sensor control will light up.

The charcoal filters listed here are suitable for the KMDA variants covered by these operating instructions:

- DKF 35-P
- DKF 35-S

■ Remove the cover grille (see “Cleaning and care – Removing the cover grille”).

■ Remove the grease filter (see “Cleaning and care – Removing the grease filter”).



■ Remove the charcoal filter.

Resetting the charcoal filter operating hours counter (only in the case of guided recirculation mode or Plug & Play mode)

The operating and installation instructions supplied with the recirculation box state that the operating hours counter for the charcoal filter needs to be activated. This is not necessary here.

The charcoal filter symbol ⊛ also appears when the vapour extractor is operated using extraction mode.

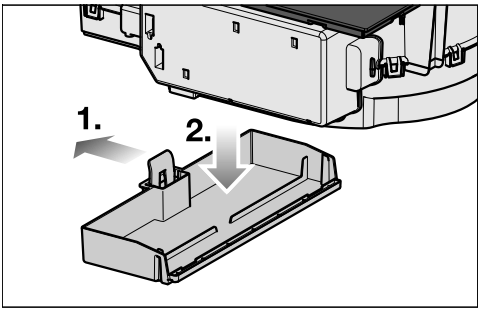
■ Touch the ⊛ sensor control for 3 seconds.

The sensor control will go out.

Cleaning the vapour extraction drip tray

Clean the drip tray if liquid from food being spilled or boiling over has got into the vapour extraction unit.

■ Remove and clean the grease filter as described in “Cleaning and care – Grease filter”.



- Push the plastic bracket to the left ① until the drip tray can be pulled downwards ②.
- Pour out the liquid.
- Clean and dry the drip tray.
- Also clean and dry accessible areas inside of the vapour extraction unit.
- Fasten the drip tray back onto the casing.
- Replace the grease filter and refit the cover grille.

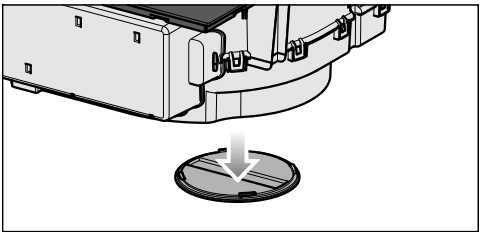
Cleaning inside the vapour extraction casing

- Remove the grease filter (see “Cleaning and care – Removing the grease filter”).
- Clean off any accessible oil or fat build-up from the casing.

Cleaning the inside of the fan unit

Clean the inside of the fan unit if liquid from food being spilled or boiling over has got into the vapour extraction unit.

- Clean the vapour extraction drip tray (see “Cleaning and care – Cleaning the vapour extraction drip tray”).
- Place a container under the cleaning flap to catch the liquid.



- Turn the cleaning flap to the left.
- Let the liquid run out.
- Turn the cleaning flap to the right as far as it will go.

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

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

More information to help you remedy faults yourself can be found at www.miele.de/support/customer-assistance.

Messages in the display

Problem	Cause and remedy
Err will flash alternately with 30 in the timer display and a tone will sound.	The hob is incorrectly connected. ■ Disconnect the hob from the mains electricity supply. ■ Contact the Customer Service Department. The hob must be connected to the mains according to the wiring diagram.
The ⍦ symbol lights up or flashes alternately with the set power level or A in one of the cooking zone indicators.	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 crockery has been removed from the cooking zone. If no cookware or unsuitable cookware is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes. ■ Place a suitable item of cookware on the cooking zone within 3 minutes. ⍦ will go out. The cooking process starts/continues with the previously selected settings. ■ If you are using a different item of cookware and/or food, modify the settings.
After the hob has been switched on, or after touching a sensor, LOC appears in the timer display for a few seconds.	The system lock is activated. ■ Deactivate the system lock (see “Operation – Deactivating the system lock”).
	The safety lock is activated. ■ Deactivate the safety lock (see “Operation – Deactivating the safety lock”).

Problem	Cause and remedy
After the hob has been switched on, dE appears briefly in the timer display. The cooking zones do not heat up.	The hob is in demo mode. There is cookware on the hob. ■ Switch the hob on. ■ Then touch the 0 and 2 sensor controls at the same time until dE flashes alternately with OFF in the timer display.
The hob has switched off automatically. When the appliance is switched back on, C appears above the On/Off ⏻ sensor control.	One or more of the sensor controls are covered, e.g. by finger contact, food boiling over or an object. ■ Clean off any soiling and/or remove the object (see “Familiarisation – Safety switch-off”).
A message not listed in this table is appearing in the timer display.	There is an electronic module fault. ■ Disconnect the power supply to the 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
Power level 9 is automatically reduced if you also set power level 9 for the connected cooking zone.	Operating both zones at power level 9 exceeds the permitted maximum power for the two zones. ■ Use a different cooking zone.
A cooking zone or the whole hob switches off automatically.	It has been operated for too long. ■ Switch the hob or the cooking zone back on (see “Familiarisation – Safety switch-off”).
	The overheating protection mechanism has been activated. ■ Allow the hob to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the hob is working. ■ If the problem occurs again, contact the Customer Service Department.

Problem	Cause and remedy
The cooking zone is not working in the usual way with the set power level.	The overheating protection mechanism has been activated. ■ Allow the hob to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the hob is working. ■ If the problem occurs again, contact the Customer Service Department.
The Booster level has deactivated early automatically.	The overheating protection mechanism has been activated. ■ Allow the hob to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the hob is working. ■ If the problem occurs again, contact the Customer Service Department.

Unsatisfactory results

Problem	Cause and remedy
The food in the cookware does not heat up when the auto heat-up is switched on.	Large quantities of food are being cooked. ■ Start cooking at the highest power level and then switch back manually.
	The cookware is not conducting heat properly. ■ Use different cookware that is able to better conduct heat.
The extraction power of the vapour extractor is low.	Recirculation mode is set as the operating mode. ■ Set the operating mode of the integrated extractor (**P:17**) to extraction mode (C:01) (see “Adjusting settings”).

General problems or technical faults

Problem	Cause and remedy
The hob or cooking zones will not switch on.	There is no power to the 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 hob from the 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 at the residual current device. ■ If the hob will still not turn on after resetting the trip switch in the fuse box or the residual current device, contact a qualified electrician or the Miele Customer Service Department.
A smell and vapours are given off when the new hob is being used.	The metal components have a protective coating. When the hob 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 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.
An operating noise can be heard after the hob has been switched off.	The cooling fan runs until the hob has cooled down and then switches off automatically.
Liquid has got into the vapour extractor.	Due to boiling over or spillage, liquid has made its way through the cover grille into the vapour extractor. The base of the grease filter and the drip tray can hold approx. 800 ml of liquid in total. ■ Switch the vapour extractor off. ■ Clean the grease filter, the drip tray, the inside of the casing and the fan motor compartment (see “Cleaning and care”). ■ Only in the case of guided recirculation mode or Plug & Play mode: replace the charcoal filter (see “Cleaning and care – Replacing the charcoal filter”).

Troubleshooting

Problem	Cause and remedy
Extraction power has decreased. Extraction noise has increased.	Objects (e.g. a cloth) have been drawn into the vapour extraction. ■ Switch the vapour extraction off. ■ Remove the grease filter (see “Cleaning and care – Removing the grease filter”). ■ Remove any objects from the grease filter.
The sensor control is lit up.	The charcoal filter must be replaced. ■ Replace the charcoal filter (see “Cleaning and care – Replacing the charcoal filter”). ■ Reset the operating hours counter (see “Cleaning and care – Resetting the charcoal filter operating hours counter”).
The sensor control is lit up.	The grease filter must be cleaned. ■ Clean the grease filter as described in “Cleaning and care – Grease filter”.
The sensor control does not light up.	The Con@ctivity function of the integrated vapour extraction is permanently deactivated. ■ Activate the Con@ctivity function of the integrated vapour extraction in the programming (see “Adjusting settings”).

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 – Hob data”.

Data plate

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

Warranty

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

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

Technical data

Technical data

Power rating in off mode	≤ 0,5 W
Time until automatic switch to off mode	10 Min.

Product data sheets

The following product data sheets apply to the models described in these operating and installation instructions.

Information for domestic electric hobs

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

MIELE	
Model name/identifier	KMDA 7272-1 FR, KMDA 7272-1 FL
Type of hob	built-in
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 110-220 mm 2. = Ø 100-190 mm 3. = Ø 110-220 mm 4. = Ø 100-190 mm
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 166,3 Wh/kg 2. = 170,7 Wh/kg 3. = 165,8 Wh/kg 4. = 183,5 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	171,6 Wh/kg
- Dual-circuit ring / front left / Induction	
- Dual-circuit ring / rear left / Induction	
- Dual-circuit ring / rear right / Induction	
- Dual-circuit ring / front right / Induction	

Data sheet for household cooker hoods

In acc. with delegated regulation (EU) No. 65/2014 and regulation (EU) No. 66/2014

MIELE	
Model name/identifier	KMDA 7272-1 FR, KMDA 7272-1 FL
Annual Energy Consumption (AEC_{hood})	31,3 kWh/year
Energy efficiency class	A+
Energy efficiency index (EEI_{hood})	37,8
Fluid Dynamic Efficiency (FDE_{hood})	35,6
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	A
Lighting Efficiency (LE_{hood})	0,0 lx/W
Lighting Efficiency class	
A (most efficient) to G (least efficient)	NA
Grease Filtering Efficiency	95,1%
Grease Filtering Efficiency class	
A (most efficient) to G (least efficient)	A
Airflow at best efficiency point	321,3 m^3/h
Air flow (min. speed)	205 m^3/h
Air flow (max. speed)	533 m^3/h
Air flow (intensive or boost setting)	606 m^3/h
Max. air flow (Q_{max})	605,0 m^3/h
Air pressure at best efficiency point	490 Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	41 dB
Airborne acoustical A-weighted sound power emissions (max. speed)	64 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	68 dB
Electrical power input at best efficiency point	122,7 W
Power consumption in standby mode (P_s)	0,22 W
Nominal power of lighting system	W
Average illumination of the lighting system on the cooking surface	lx
Time increase factor	0,7

United Kingdom
Miele Co. Ltd., Fairacres, Marcham Road, Abingdon, Oxon, OX14 1TW
Tel: 0330 160 6600, Internet: www.miele.co.uk, E-mail: info@miele.co.uk

Australia
Miele Australia Pty. Ltd.
ACN 005 635 398
ABN 96 005 635 398
Level 4, 141 Camberwell Road
Hawthorn East, VIC 3123
Tel: 1300 464 353
E-mail: info@miele.com.au
Internet: www.miele.com.au

China Mainland
Miele Electrical Appliances Co. Ltd.
No. 82, Shimenyi Road, JingAn District
Shanghai, China, P.R.C
Post Code: 200040
Phone: +86 21 6157 3500
Fax: +86 21 6157 3511
E-mail: info@miele.cn
Internet: www.miele.cn

Hong Kong, China
Miele (Hong Kong) Ltd.
41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay, Hong Kong
Tel: (852) 2610 1025
Fax: (852) 3579 1404
E-mail:
customerservices@miele.com.hk
Website: www.miele.hk

India
Miele India Pvt. Ltd.
1st Floor, Copia Corporate Suites,
Commercial Plot 9, Mathura Road,
Jasola, New Delhi - 110025
E-mail: customercare@miele.in
Website: www.miele.in

Ireland
Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus
Dublin 24
Tel: (01) 461 07 10
Fax: (01) 461 07 97
E-mail: info@miele.ie
Internet: www.miele.ie

Malaysia
Miele Sdn Bhd
Suite 12-2, Level 12
Menara Sapura Kencana
Petroleum
Solaris Dutamas No. 1
Jalan Dutamas 1
50480 Kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand
Miele New Zealand Limited
IRD 98 463 631
8 College Hill
Freemans Bay, Auckland 1011
Tel: 0800 464 353
E-mail: customercare@miele.co.nz
Internet: www.miele.co.nz

Singapore
Miele Pte. Ltd.
29 Media Circle
#11-04 ALICE@Mediapolis
Singapore 138565
Tel: +65 6735 1191
Fax: +65 6735 1161
E-mail: info@miele.com.sg
Internet: www.miele.sg

South Africa
Miele (Pty) Ltd.
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000
Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

Thailand
Miele Appliances Ltd.
BHIRAJ TOWER at EmQuartier
43rd Floor Unit 4301-4303
689 Sukhumvit Road
North Klongton Sub-District
Vadhana District
Bangkok 10110, Thailand

United Arab Emirates
Miele Appliances Ltd.
Showroom 1, Eiffel 1 Building
Sheikh Zayed Road, Umm Al Sheif
P.O. Box 114782 - Dubai
Tel. +971 4 3044 999
Fax. +971 4 3418 852
800-MIELE (64353)
E-mail: info@miele.ae
Website: www.miele.ae

Manufacturer: Miele & Cie. KG, Carl-Miele-Straße 29, 33332 Gütersloh, Germany

Miele

KMDA 7272-1 FR, KMDA 7272-1 FL

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