

Operating and installation instructions Induction cooktops



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

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Warning and Safety instructions

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

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

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in “Installation”, as well as in the “Warning and Safety instructions”.

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

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

Correct application

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

Warning and Safety instructions

Safety with children

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

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can pose a considerable risk to the user. Maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the cooktop can compromise your safety. Check the appliance for visible signs of damage. Do not use the cooktop if it is damaged.
- ▶ Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems.

The protective measures provided in the installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains electricity supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance.
- ▶ Do not connect the cooktop to the mains electricity supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this cooktop may only be used after it has been built in.

Warning and Safety instructions

- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Never open the casing of the cooktop.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele authorised service technician.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ The cooktop is not intended for use with an external timer switch or a remote control system.
- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified electrician in order to avoid a hazard (see “Installation - Electrical connection”).
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - the mains circuit breaker is switched off, or
 - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
- ▶ Danger of electric shock! If the ceramic surface is faulty, cracked, chipped or damaged in any way, do not use the cooktop and switch it off immediately. Disconnect the cooktop from the electricity supply. Contact Miele.

Warning and Safety instructions

- ▶ If the cooktop is installed behind a furniture door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door. This can result in damage to the cooktop, the housing unit and the floor. Do not close the door until the appliance has cooled down and the residual heat indicators have gone out.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.
- ▶ DO NOT MODIFY THIS APPLIANCE.

Warning and Safety instructions

Correct use

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

Warning and Safety instructions

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

Warning and Safety instructions

- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooktop when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic cooktop cleaning agent.
- ▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the cooktop unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.
- ▶ Because induction heating works extremely quickly, the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the cooktop unattended whilst it is being used.
- ▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the cooktop is electromagnetically charged when it is switched on. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc., do not leave them in the immediate vicinity of the cooktop.

Warning and Safety instructions

- ▶ Metal utensils stored in a drawer under the cooktop can become hot if the appliance is used intensively for a long time. Do not store any metal items or utensils in a drawer under the cooktop.
- ▶ The cooktop is fitted with a cooling fan. If a drawer is fitted directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the cooktop in order to ensure sufficient ventilation for the cooktop.
- ▶ If a drawer is fitted directly underneath the cooktop, do not store pointed or small items, paper, serviettes etc. in the drawer. They could get in through the ventilation slots or be sucked into the casing by the fan and damage the fan or impair cooling.
- ▶ Never use two pieces of cookware simultaneously on one cooking zone.
- ▶ If the cookware only partially covers a cooking zone or extended zone, the handle could become very hot. Always place cookware in the middle of a cooking zone or extended zone!
- ▶ If an induction adapter plate is used for cookware, the induction generator may be damaged or even destroyed. Do not use induction adapter plates.

Warning and Safety instructions

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.
- ▶ If the cooktop is built-in above a pyrolytic oven or cooker, do not use it during a pyrolytic cleaning programme as this could trigger the overheating protection device on the cooktop (see "Familiarising yourself with the appliance – Safety switch-off").
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your cooktop.

Energy saving tips

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

Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

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

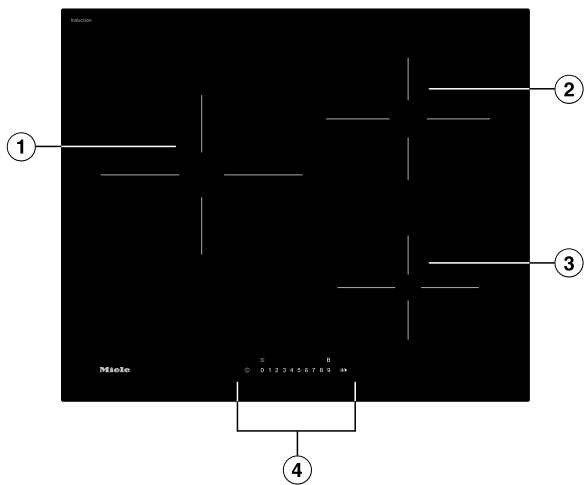


Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while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

Familiarising yourself with the appliance

Cooktop

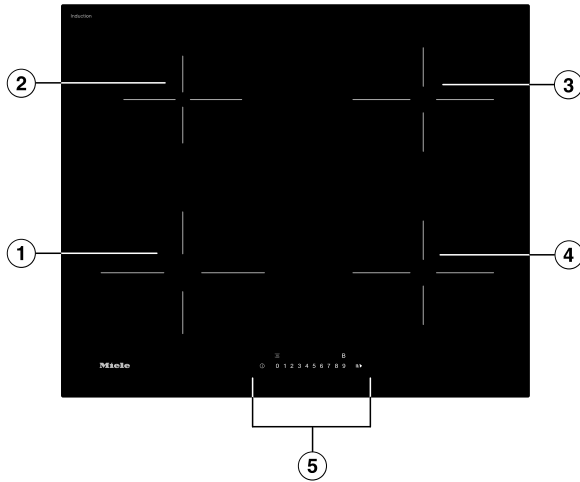
KM 7220 FR, KM 7220 FL



- ① Cooking zone with Booster
- ② Cooking zone with Booster
- ③ Cooking zone with Booster
- ④ Controls and indicators

Familiarising yourself with the appliance

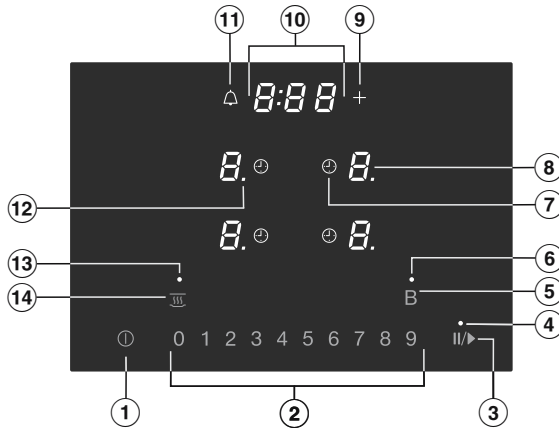
KM 7221 FR



- ① Cooking zone with Booster
- ② Cooking zone with Booster
- ③ Cooking zone with Booster
- ④ Cooking zone with Booster
- ⑤ Controls and indicators

Familiarising yourself with the appliance

Controls and display



- ① Cooktop On/Off sensor
- ② Numerical display sensors
 - For setting the power level
 - For setting the times
- ③ Stop & Go sensor
 - For stopping/starting a cooking process in progress
- ④ Stop & Go display
 - Stop & Go function is activated
- ⑤ Booster sensor
- ⑥ Booster display
 - Booster function is activated
- ⑦ Automatic switch-off sensor
 - Switches the cooking zones off automatically
- ⑧ Cooking zone selection and display sensor
 - 0* Cooking zone is ready for operation
 - 1 to 9* Power level
 - ≡* Residual heat
 - ⌘* Auto heat-up
 - ⌘* Cookware missing or unsuitable
 - ⌘* Booster
 - h* Keeping warm

Familiarising yourself with the appliance

- ⑨ Entry sensor
 - For changing the programming
 - For adjusting the times
- ⑩ Timer display
 - 0:00* to Duration
 - 9:59*
 - L0C* System lock/Safety lock is activated
 - dE* Demo mode is activated
- ⑪ Minute minder sensor
- ⑫ Power level display – extended setting range
- ⑬ Keeping warm display
 - Keeping warm function is activated
- ⑭ Keeping warm sensor
 - For activating/deactivating the Keeping warm function

Familiarising yourself with the appliance

Cooking zone data

KM 7220 FR, KM 7220 FL				
Cooking zone	Ø in cm ¹	Max. rating in watts for 230 V ²		Connected cooking zone ³
①	14–28	Normal	2300	-
		Booster	3000	
②	11–22	Normal	2300	③
		Booster	3000	
③	9–16	Normal	1350	②
		Booster	1850	
		Total	3450	

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

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

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

Familiarising yourself with the appliance

KM 7221 FR				
Cooking zone	\varnothing in cm ¹	Max. rating in watts for 230 V ²		Connected cooking zone ³
①	11–22	Normal Booster	2300 3000	②
②	9–16	Normal Booster	1350 1850	①
③	10–19	Normal Booster	1400 2100	④
④	10–19	Normal Booster	1400 2100	③
		Total	3680	

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

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

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

Familiarising yourself with the appliance

Power management

Total power

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

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

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

Power distribution

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

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

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

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

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

Effects of distributing the power

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

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

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

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

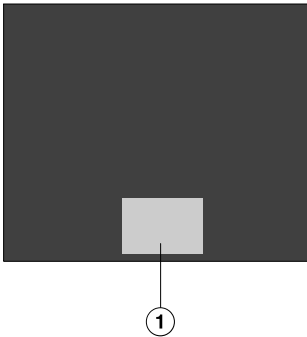
Familiarising yourself with the appliance

Operating principles

Switched off cooktop

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

Operation



① Sensors and indicators

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

Selecting a cooking zone

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

To select a cooking zone, touch the relevant cooking zone sensor. The relevant cooking zone sensor will begin to flash when touched.

While the cooking zone indicator is flashing, the cooking zone is selected and you can select settings on the cooking zone.

Exception: If only one cooking zone is in operation, settings can be adjusted without needing to select a cooking zone.

Familiarising yourself with the appliance

Functions

Permanent pan recognition

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

Pan and pan size recognition

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

Booster

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

Stop & Go

When Stop & Go is activated, 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.

Useful tip: Use this function when the sensors need to be cleaned quickly, or when there is a risk of boiling over.

Extended power levels

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

Auto heat-up

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

Timer

The timer can be used for the following 2 functions:

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

You can use the functions simultaneously.

Minute minder

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

Automatic switch-off

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

System lock

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

Safety lock

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

Familiarising yourself with the appliance

Recall

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

Keeping warm

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

The maximum duration for keeping food warm is 2 hours.

Programming

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

Demonstration mode

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

Residual heat indicator

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

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

Familiarising yourself with the appliance

Safety switch-off

Sensors are covered

Your cooktop will switch off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or a tea towel. *F* will appear in the timer display for a few seconds. If the ⓘ sensor is affected, *F* will light up until the object or soiling has been removed. *F* will go out once you have removed the object or cleaned the cooktop and the cooktop will be ready to use again.

Excessive operating time

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

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

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

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

** Factory default setting

Familiarising yourself with the appliance

Overheating protection

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

Overheating protection mechanism measures

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

Causes for triggering the overheating protection mechanism

The overheating protection may be triggered under the following circumstances:

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

Commissioning

Unpacking the cooktop

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

Cleaning the cooktop for the first time


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

Using the cooktop for the first time

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


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

Safety instructions for operation

 Risk of fire due to overheated food.

Unattended food can overheat and ignite.

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

 Risk of burning on hot cooking zones.

The cooking zones will be hot after use.


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

 Risk of burning due to hot items!

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

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

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

 Placing hot pans on the sensors and indicators can damage the electronic unit underneath.

The sensors do not respond.

The sensors may switch on and off unintentionally. The cooktop switches itself off (see "Familiarising yourself with the appliance – Safety switch-off").

Do not place hot pans over the sensors or indicators.

Operation

Switching on the cooktop

- Touch the ① sensor.

Further sensors will light up.

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

Switching off the cooktop/a cooking zone

Switching the cooktop off

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

Switching off a cooking zone

- To switch off a cooking zone, touch the relevant cooking zone indicator.

The cooking zone indicator will begin to flash.

- Touch the 0 sensor on the numerical display.

Power level

Setting the power level

Permanent pan recognition is activated as standard (see "Adjusting settings"). When the cooktop is switched on and you place a pan on a cooking zone, the cooking zone indicator starts to flash.

- Place a pan on the cooking zone you want to use.

The cooking zone indicator will begin to flash.

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

The power level selected will flash in the display for a few seconds and then light up constantly.

Setting the power level – extended power level range

The extended power level range for the power levels is set (see "Adjusting settings").

- Touch the numerical display between the sensors.

The power level selected flashes in the display for a few seconds to start with and then lights up constantly. The intermediate setting will be represented by an illuminated dot next to the number.

Changing the power level

- Touch the relevant cooking zone display.

The cooking zone indicator will begin to flash.

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

Operation

Booster

Activating the Booster

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

You can use the Booster function on any cooking zone.

The Booster is active for 5 minutes.

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

Deactivating the Booster

- Touch the **B** sensor.

or

- Set a different power level.

If you deactivate the Booster or when the Booster time ends and

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

Activating/Deactivating Stop & Go

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

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

- Touch the **II/▶** sensor.

Auto heat-up

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

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

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

Activating Auto heat-up

- Briefly touch the cooking zone display for the required cooking zone.
- Touch the sensor for the continued cooking setting you want until a tone sounds and *H* lights up in the cooking zone display.

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

Deactivating Auto heat-up

- Briefly touch the cooking zone display for the required cooking zone.
- Touch the continued cooking setting you have set until *H* goes out.

or

- Set a different power level.

Operation

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 (0:59) and durations of more than 60 minutes are shown in hours and minutes.

Times are entered using the numerical keybank and can be adjusted with the + sensor.

- Enter durations in the order of hours, followed by minutes in tens and then units.

Example:

59 minutes = 0:59 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 Δ sensor.

The timer display flashes.

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

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

Changing the time set for the minute minder

- Touch the Δ sensor.

The timer display flashes.

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

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

Cancelling the minute minder

- Touch the Δ sensor.

- Touch $\bar{0}$ on the numerical display.

Setting a switch-off time

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

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

- Touch the ⏸ sensor next to the relevant cooking zone display.

The timer display and the ⏸ sensor flash.

- Set the required time.

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

The switch-off time of the cooking zone runs down and the ⏸ sensor lights up constantly.

Changing the switch-off time

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

The timer display flashes.

- Set the required time.

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

The switch-off time of the cooking zone runs down and the ⏸ sensor lights up constantly.

Deleting the switch-off time

- Touch the ⏸ sensor of the required cooking zone repeatedly until the 0:00 symbol appears in the timer display.

or

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

The timer display flashes.

- Touch the ⏸ sensor on the numerical display.

Setting multiple switch-off times

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

If more than one switch-off time is programmed, the shortest time remaining will be displayed, and the corresponding sensor ⏸ will flash. The other sensors ⏸ light up constantly.



Displaying switch-off times



- If you want to show the time left for other cooking zones in the background, touch the ⏸ sensor of the desired cooking zone.

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

Operation

Using both timer functions at the same time

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

- If you want to show the time left for another cooking zone which is counting down in the background, touch the  or  sensor for the required cooking zone.

System lock

Activating the system lock

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

- Touch the ① sensor for 6 seconds.

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

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

The system lock can be programmed so that it activates automatically 5 minutes after the cooktop has been switched off (see "Adjusting settings").

Deactivating the system lock

- Touch the ① sensor for 6 seconds.

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

Safety lock

Activating the safety lock

If the safety lock is activated:

- the cooking zones and the cooktop can only be switched off
- a set minute minder time can be modified

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

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

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

Deactivating the safety lock

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

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

Operation

Activating Recall

- Switch the cooktop on again.
- Immediately after switching the cooktop on, touch one of the flashing cooking zone sensors.

Activating/Deactivating the Keeping warm function

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

- Briefly touch the cooking zone display for the required cooking zone.

The cooking zone indicator will begin to flash.

- Touch the  sensor.

Tips for keeping warm

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

Cooktop data

Model number/serial number display

There must not be any cookware on the cooktop.

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

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

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

Display the software version

There must not be any cookware on the cooktop.

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

3 numbers appear in the timer display:

Example: *1.23* = Software version 123.

Activating/Deactivating the demonstration mode

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

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

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

Power level range

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

	Power level range	
	Default setting (9 power levels)	Extended settings (17 power levels)
Melting butter Melting chocolate Dissolving gelatine	1–2	1–2.
Warming up small quantities of liquid Keeping warm food which sticks easily Cooking rice or porridge Defrosting vegetables frozen in a block	2–4	2–3.
Warming up liquid and semi-solid food Steaming fruit Simmering potatoes (pans with lids)	4–6	3.–5.
Making omelettes or lightly fried eggs Gently frying rissoles Steaming fish and vegetables Cooking dumplings and dried pulses Defrosting and warming up frozen food Thickening sauces, e.g. Hollandaise Pancakes	5–7	4.–7.
Gently frying meat (without overheating the fat), fish, sausages, eggs etc.	6–8	6–7.
Cooking potato fritters, pancakes etc.	7–8	7–8.
Deep frying, e.g. chips	9	8.–9
Boiling large quantities of water Bringing to the boil Searing large amounts of meat	9–Booster	8.–Booster

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

How induction cooktops work

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

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

Noises

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

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

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

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

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

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

Good to know

Cookware

Suitable pans

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

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

Unsuitable pans

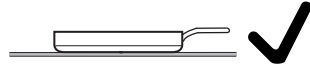
- stainless steel pans with a base which cannot be magnetised
- aluminium or copper pans
- glass, ceramic or earthenware pots and pans

Testing cookware

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

Tips on cookware

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



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

Adjusting settings

Calling up programming mode

The cooktop is switched off.

- Touch and hold the ① and II/▶ sensors together until the + sensor lights up and *PC* appears in the timer display.

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

Setting a programme

- Whilst the programme is visible in the display (e.g. *P:01*), touch the + sensor repeatedly until the number of the programme you want appears in the display.

Setting the code

- Whilst the code is visible in the display (e.g. *C:01*), touch the + sensor repeatedly until the number of the code you want appears in the display.

How to save settings

- Whilst the programme is displayed (e.g. *P:01*), touch the ① sensor until the displays go out.

How to avoid saving the settings

- Touch the II/▶ sensor until the indicators go out.

Adjusting settings

Programme ¹		Code ²	Settings
1	Demonstration mode	0	Demonstration mode off
		1	Demo mode on ³
2	Power management ⁴	0	Off
		1	3680 W
		2	3000 W
		3	2000 W
		4	1000 W
3	Factory default setting	0	Do not restore the factory default settings
		1	Restore factory default settings
4	Setting range for power levels	0	9 power levels + Booster
		1	17 power levels + Booster ⁵
6	Confirmation tone when a sensor control is touched	0	Off ⁶
		1	Quiet
		2	Medium
		3	Loud
7	Timer signal tone	0	Off
		1	Quiet
		2	Medium
		3	Loud
		4	Maximum volume
8	System lock	0	System lock can only be activated manually
		1	Activating the system lock automatically
9	Maximum operating time	0	Safety setting 0
		1	Safety setting 1
		2	Safety setting 2

Adjusting settings

Programme ¹		Code ²	Settings
12	Sensor controls reaction speed	0	Slow
		1	Normal
		2	Fast
15	Permanent pan recognition	0	Permanent pan recognition off
		1	Permanent pan recognition on

1) Programmes not shown here have no allocation.

2) The factory default setting is shown in bold.

3) After the cooktop has been switched on, dE appears in the timer display for a few seconds.

4) The total output of the cooktop may be reduced in order to meet the local network provider's requirements.

5) In the text and charts, the extended power levels are shown with a dot after the number.

6) The confirmation tone of the On/Off sensor cannot be switched off.

Safety notes on cleaning and care

 Risk of burning due to hot surfaces.

All parts of the cooktop may be hot after use.

Switch the cooktop off.

Allow the cooktop to cool down before cleaning it.

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

Allow the surfaces to cool down before cleaning the cooktop.

Remove any residual cleaning agent immediately.

Never use abrasive sponges or cleaning agents.

- ▶ Do not use a steam cleaner to clean the cooktop.
- ▶ Do not use pointed objects for cleaning.

Cleaning and care

Cleaning interval

- The entire cooktop should be cleaned after each use.

Removing light soiling

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

Removing stubborn soiling

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

Finishing the cleaning process

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

Unsuitable cleaning agents

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

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- stain and rust removers
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- dishwasher cleaners
- grill and oven cleaners
- hard, abrasive brushes or sponges (e.g. pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents
- dirt eraser sponges
- sponges

Messages in the display

Problem	Possible cause and remedy
<p>In the cooking zone display, the \cup symbol lights up or flashes alternately with the selected power level or R.</p>	<p>No cookware is present on the cooking zone. Unsuitable cookware is present on the cooking zone. The base diameter of the cookware used is too small. Suitable cookware has been removed from the cooking zone.</p> <p>If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes.</p> <ul style="list-style-type: none"> ■ Place a suitable item of cookware on the cooking zone within 3 minutes. <p>\cup goes out. The cooking process is started/continued with the previously selected settings.</p> <ul style="list-style-type: none"> ■ If you are using a different item of cookware and/or food, modify the settings.
<p>After the cooktop has been switched on, or after touching a sensor, LDC appears in the timer display for a few seconds.</p>	<p>The system lock is switched on.</p> <ul style="list-style-type: none"> ■ Deactivate the system lock (see "Operation - Deactivating the system lock"). <p>The safety lock is activated.</p> <ul style="list-style-type: none"> ■ Deactivate the safety lock (see "Operation - Deactivating the safety lock").
<p>After the cooktop has been switched on, dE appears in the timer display for a few seconds. The cooking zones do not heat up.</p>	<p>The cooktop is in demonstration mode.</p> <ul style="list-style-type: none"> ■ Touch the \cup and ρ sensors at the same time until dE flashes alternately with OFF in the timer display.
<p>F flashes in the timer display and the cooktop switches off automatically.</p>	<p>One or more of the sensors are covered, e.g. by finger contact, food boiling over, or an object.</p> <ul style="list-style-type: none"> ■ Clean off any dirt and/or remove the object (see "Familiarising yourself with the appliance - Safety switch-off").

Problem solving guide

Problem	Possible cause and remedy
<i>Err</i> flashes alternately with 044 in the timer display.	The overheating protection mechanism has been activated. <ul style="list-style-type: none">■ Allow the cooktop to cool down.■ Remove the cause of the overheating (see "Familiarising yourself with the appliance - Overheating protection").■ Check that the cooktop works.■ If this fault code continues to appear in the display, contact Miele.
<i>Err</i> flashes alternately with 047, 048 or 049 in the timer display.	The fan is blocked or defective. <ul style="list-style-type: none">■ Make sure the fan has not been blocked by an object.■ Remove the obstruction.■ If this fault code continues to appear in the display, contact Miele.
A message not listed in this table is appearing in the timer display.	There is an electronic unit fault. <ul style="list-style-type: none">■ Interrupt the power supply to the cooktop for approx. 1 minute.■ If the problem persists after power is restored, please contact Miele.

Unexpected behaviour

Problem	Possible cause and remedy
<p>The sensor switches show increased sensitivity or fail to react.</p>	<p>The sensitivity level of the sensor switches has changed.</p> <ul style="list-style-type: none"> ■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the cooktop. The area surrounding the cooktop must not be too dark. ■ Make sure that there is nothing covering the sensors or the cooktop. Take any pans off the cooktop and wipe away any food deposits. ■ Interrupt the power supply to the cooktop for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele.
<p>Power level 9 is automatically reduced if you also set power level 9 for the connected cooking zone.</p>	<p>Operating both zones at power level 9 exceeds the permitted maximum power for the two zones.</p> <ul style="list-style-type: none"> ■ Use a different cooking zone.
<p>A cooking zone switches itself off automatically.</p>	<p>It has been operated for too long.</p> <ul style="list-style-type: none"> ■ You can use the cooking zone again by switching it back on (see "Familiarising yourself with the appliance - Safety switch-off").
<p>The cooking zone is not working in the usual way on the power level selected.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ Allow the cooktop to cool down. ■ Remove the cause of the overheating (see "Familiarising yourself with the appliance - Overheating protection"). ■ Check that the cooktop works. ■ If the problem occurs again, contact Miele.

Problem solving guide

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

Unsatisfactory results

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

General problems or technical faults

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

Service

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

Contact in case of fault

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

You can book a Miele customer service call-out online at www.miele.com.au/service or www.miele.co.nz/service.

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

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

Data plate

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

Warranty

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

For further information, please refer to your warranty booklet.

Cookware

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

Cleaning and care products

Miele ceramic and stainless steel cooktop cleaner 250 ml

Removes heavy soiling, limescale deposits, and aluminium residues.

Original Miele all purpose microfibre cloth

Removes finger marks and light soiling.

Installation

Safety instructions for installation

 Damage from falling objects.

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

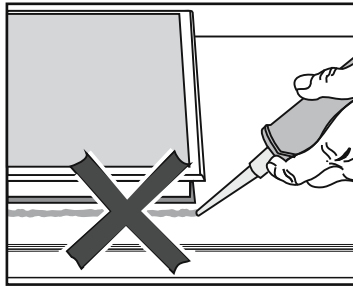
Fit the wall units and the rangehood before the cooktop.

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

Always replace the sealing strip before reinstalling the cooktop.

- ▶ The cooktop must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This cooktop must not be installed above a cooker or oven unless it has a built-in cooling fan.
- ▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.
- ▶ The connection cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.
- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any splashbacks must be of heat-resistant material.
- ▶ Remember to maintain the minimum safety distances (see “Installation – Safety distances”).

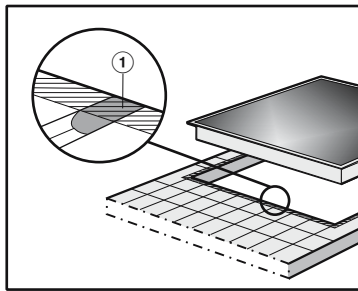
Additional installation instructions for surface-mounted installation



⚠ Damage caused by incorrect installation.

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

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



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

Installation

Additional installation instructions for flush-fit installation

 Damage caused by unsuitable sealant.

Unsuitable sealant can damage natural stone.

For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone.

Please follow the manufacturer's instructions.

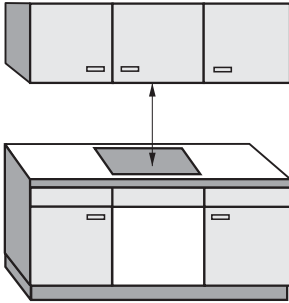
▶ The internal width of the base unit underneath the appliance must be at least as wide as the internal cut-out width of the worktop (see "Installation - Installation dimensions - flush-fit"). This is to ensure that the cooktop is easily accessible from underneath after installation and the bottom half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

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

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

Safety distances

Safety distance above the cooktop



The safety distance specified by the manufacturer of the rangehood must be maintained between the cooktop and the rangehood above it.

When two or more appliances which have different safety distances are installed together below a rangehood, the greatest safety distance required must be observed.

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

Safety distances to the sides and back of the cooktop

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

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

Installation

Minimum safety distance underneath the cooktop

To install the cooktop while maintaining the minimum safety distances, you can choose from 3 variants:

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

Further instructions are described in the relevant section.

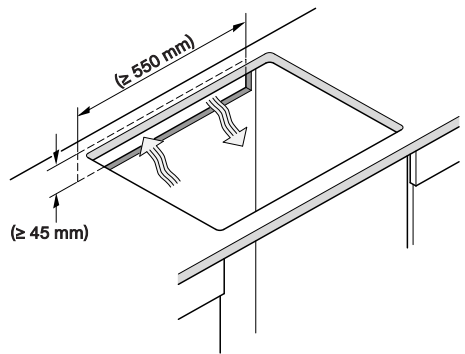
An air intake-optimised base panel and an intermediate shelf cannot be combined. If they are combined, more warm air is drawn in. The cooktop is not adequately cooled.

Rear wall cut-out

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

The dimensions in brackets are recommendations.

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



1. Without intermediate shelf or base panel

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

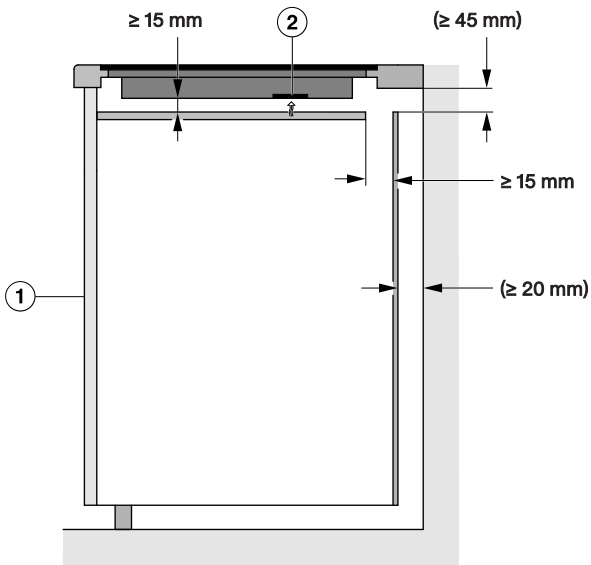
The minimum safety distance between the underside¹ of the cooktop and

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

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

2. Intermediate shelf

The dimensions in brackets are recommendations.



Side view

① Front

② Fan

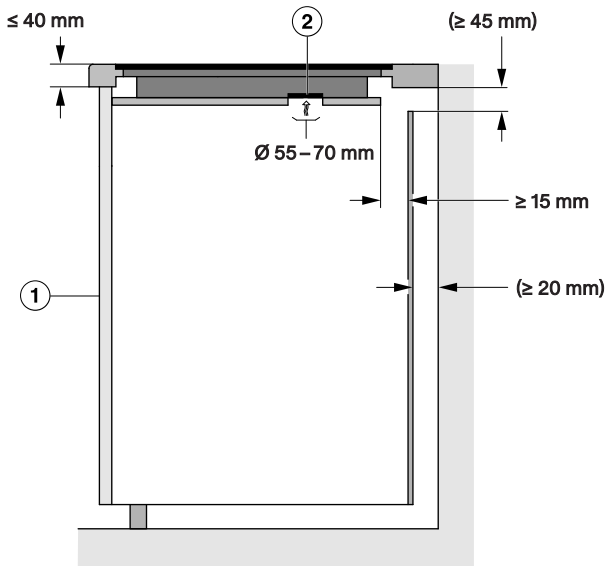
Installation

3. Air intake-optimised base panel

The performance of the cooktop depends on the ventilation.

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

The dimensions in brackets are recommendations.



Side view

① Front

② Fan

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

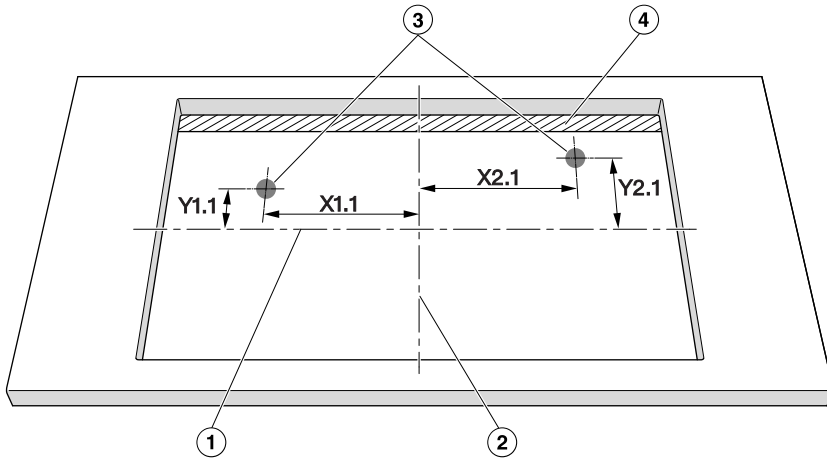
Minimum safety distance between the **underside of the air intake-optimised base panel** to the:

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

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

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

Positions and cut-outs of the ventilation openings



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

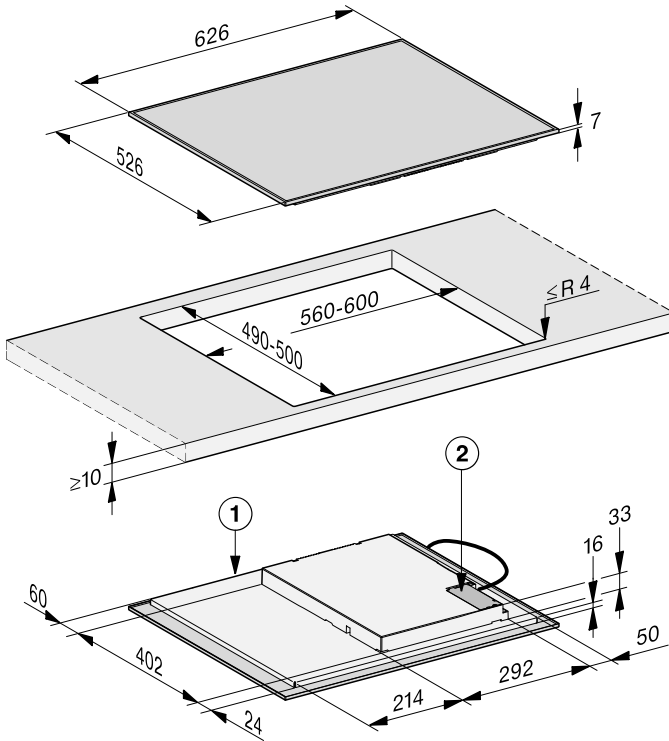
- ① Middle of the cut-out width
- ② Middle of the cut-out length
- ③ Fan cut-out, round (Ø 55–70 mm)
- ④ Gap (≥ 15 mm)

	X1.1 (in mm)	Y1.1 (in mm)	X2.1 (in mm)	Y2.1 (in mm)
KM 7220 FR/FL	19	70	184	49
KM 7221 FR/FL	19	70	184	49

Installation

Installation dimensions for surface-mounted cooktops

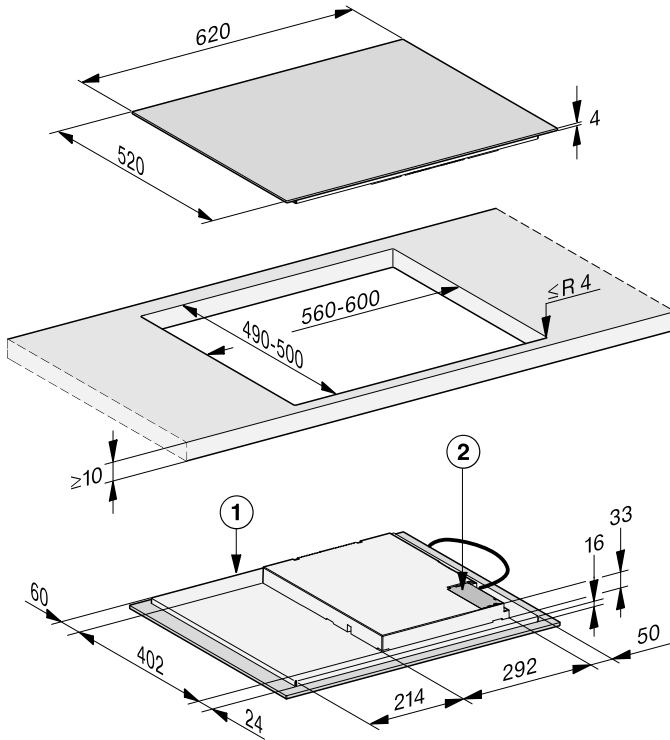
KM 7220 FR, KM 7221 FR



All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable,
L = 2,000 mm

KM 7220 FL



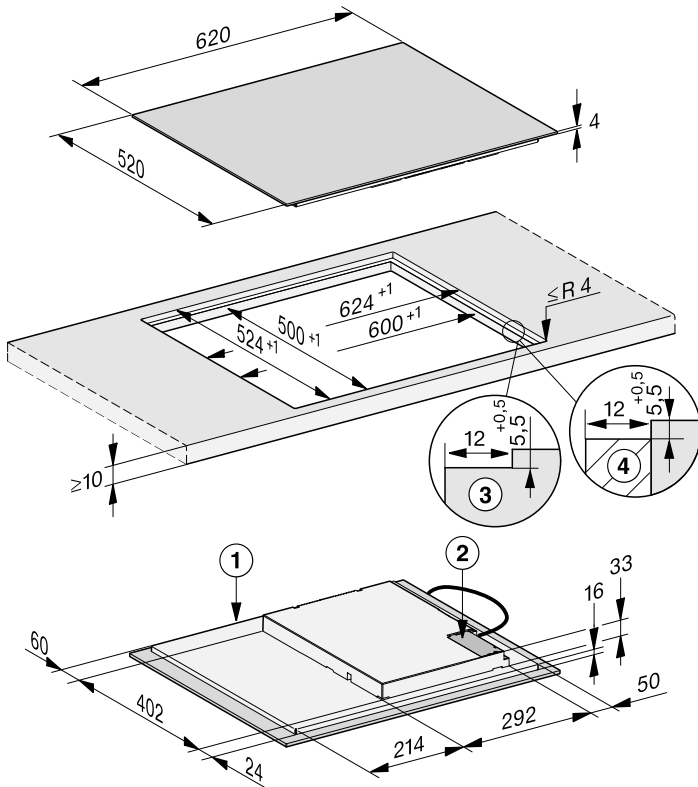
All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable,
L = 2,000 mm

Installation

Installation dimensions for flush-fit cooktops

KM 7220 FL



All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable,
L = 2,000 mm
- ③ Stepped cut-out, natural stone worktop
- ④ Wooden strip 12 mm (not supplied)

Installing the surface-mounted cooktop

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

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

- Attach the sealing strip provided underneath the edge of the cooktop. Do not apply the sealing strip under tension.
- Feed the mains connection cable for the cooktop down through the worktop cut-out.
- Place the cooktop centrally in the cut-out. When doing this, make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal with the worktop.
- If the seal does not meet the worktop correctly on the corners, the corner radius ($\leq R4$) can be carefully scribed to suit.
- If a base panel optimised for air intake has been installed, position the cooktop so that the fans sit above the cut-outs.
- Connect the cooktop to the mains electricity supply (see "Installation – Electrical connection").
- Check that the cooktop works.

Installation

Installing the cooktop flush with the worktop

- Create the worktop cut-out.
Remember to maintain the minimum safety distances (see "Installation – Safety distances").
- Solid wood, tiled and glass worktops:
Fix a wooden frame 5.5 mm below the top edge of the worktop.
- Attach the sealing strip provided underneath the edge of the cooktop.
Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cut-out.


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

- Centre the cooktop in the cut-out.
- If a base panel optimised for air intake has been installed, position the cooktop so that the fans sit above the cut-outs.
- Connect the cooktop to the mains electricity supply (see "Installation – Electrical connection").
- Check that the cooktop works.
- Seal the gap between the cooktop and worktop with a silicone sealant that is heat-resistant to at least 160 °C.

Electrical connection

The cooktop is supplied with a mains connection cable with moulded plug ready for connection to a suitable earthed socket.

The socket should be easily accessible after the cooktop has been installed. If the socket is not easily accessible, ensure that a suitable means of disconnection is provided on the installation side for each pole.

 Risk of fire from overheating. Connecting the cooktop to multi-socket adapters or extension cables can overload the cables. For safety reasons, do not use an extension cable or multi-socket adapter.

Risk of damage from incorrect connection. Incorrect installation, maintenance and repairs can be dangerous to users. Miele cannot be held liable for damage or injury (e.g. electric shock) caused by unauthorised installation, maintenance or repair work, or by an inadequate or faulty on-site earthing system.

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

For safety reasons, we recommend using a suitable residual current device (RCD) in the relevant electrical installation for connecting the cooktop.

If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from Miele). For safety reasons, such replacement may only be carried out by a suitably qualified and competent electrician or a Miele authorised service technician, in order to avoid a hazard.

The data plate indicates the nominal power consumption and the connection data. Compare this information with the data of the on-site electrical connection. If in any doubt, consult a qualified electrician.

Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems.

The protective measures provided in the domestic installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.

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