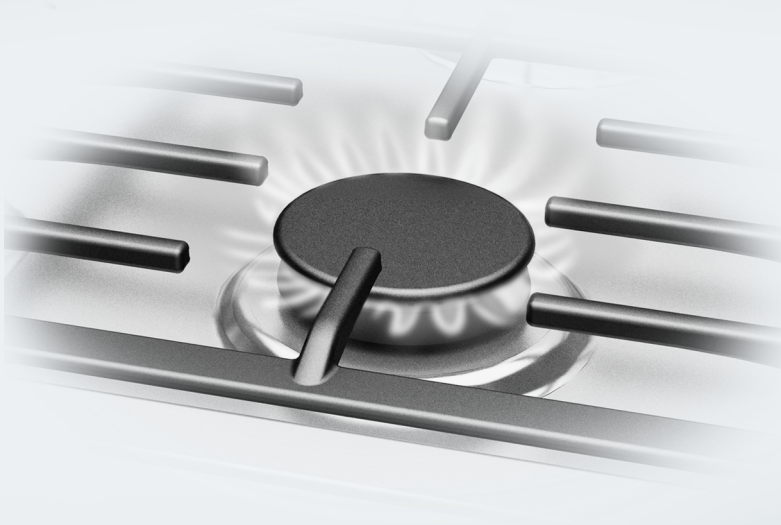


Operating and installation instructions

Gas 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.

This appliance can be used in countries other than those specified on the appliance and in these operating and installation instructions. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For trouble-free operation of the appliance, it is best to use it in the countries specified for use.

For use in other countries, please contact Miele in your country.

Safety precautions to take if you smell gas

- Turn off the gas emergency control valve immediately.
This is usually located near the gas meter.
- Eliminate all sources of ignition in a safe manner.
Do not smoke, light cigarette lighters or matches.
- Do not operate electrical lights or switches, i.e. do not switch them “On” or “Off”.
- Open all doors and windows to ventilate the area.
- If the smell of gas persists, evacuate the building.

In the UK you must now:

- Call the Gas Emergency Contact Centre (Tel: 0 800 111 999).

For any gas work in the UK always use a Gas Safe registered engineer.



In other countries please follow relevant country specific procedures on gas.

Contents

Warning and Safety instructions	6
Caring for the environment	15
Guide to the appliance.....	16
Your hob	16
Control knobs.....	17
Burner.....	19
Accessories supplied	20
Before using for the first time.....	21
Cleaning the hob for the first time	21
Switching on the hob for the first time.....	21
Pans	22
Tips on saving energy	24
Operation	25
Rapid ignition system	25
Switching on.....	25
Adjusting the flame	26
Switching off	26
Safety features.....	27
Cleaning and care	28
Cleaning the stainless steel trough.....	29
Cleaning the trivets	29
Cleaning the control knobs	29
Cleaning the burners.....	30
Assembling the burners.....	31
Problem solving guide.....	33
Optional accessories.....	35
After sales service.....	36
Contact in the event of a fault	36
Data plate	36
Warranty	36
Installation	37
Safety instructions for installation	37
Safety distances	38
Installation notes – surface-mounted.....	41
Installation dimensions – Surface-mounted.....	42
KM 2356-1.....	42
Installation – surface-mounted.....	43
Installation notes – flush-fit.....	44

Installation dimensions – Flush-fit	45
KM 2357-1	45
Installation – flush-fit	47
Securing the hob	50
Functional check.....	50
Gas connection.....	51
Burner output.....	54
Electrical connection	55
Converting to another gas type	56
Jet table.....	56
Changing the jets.....	56
Functional check.....	59
Technical data	60
Product data sheets	61

Warning and Safety instructions

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.

Warning and Safety instructions

Technical safety

- ▶ Unauthorised installation, maintenance or repairs could result in unforeseen dangers for the user, for which the manufacturer cannot accept liability. Installation, maintenance or repairs must only be carried out by a qualified specialist or Miele Customer Service.
 - ▶ 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).

Warning and Safety instructions

- ▶ 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.
- ▶ The manufacturer's warranty will be invalidated if the hob is not repaired by a qualified specialist or by Miele Customer Service.
- ▶ 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 connection to the gas supply must be carried out by a suitably qualified gas fitter, e.g. a Gas Safe registered technician in the UK (see "Installation – Gas connection").



If the plug has been removed from the connection cable or the connection cable is not supplied with a plug, the hob must be connected to the electricity supply by a suitably 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 disconnected from the mains electricity supply. The gas supply must also be shut off. Depending on country this is done in one of several different ways:
 - the mains fuse has been disconnected, or
 - the screw-out fuse is removed (in countries where this is applicable), or
 - switch off at the wall socket and withdraw the plug from the socket. Pull by the plug and not by the mains connection cable to disconnect from the mains electricity supply.
 - the gas inlet valve is closed.

Warning and Safety instructions

► **Danger of electric shock!**

Do not use the hob if it is damaged or if it suffers damage during use. Switch it off immediately. Disconnect it from the mains electricity and gas supply. Call Service.

► If the hob is installed behind a cabinet door, do not close the door while the hob is in use. Heat and moisture can build up behind the closed door. This can result in damage to the hob, the housing unit and the floor. Leave the furniture door open until the hob has cooled down completely.

► Carry out an annual visual inspection of the gas lines and gas appliances in your home. This inspection must comply with applicable national regulations.

Correct use

- ▶ The hob gets hot when in use and remains hot for some time after being switched off. Do not touch the hob if there is a possibility that it could still be hot.
- ▶ Due to the high temperatures radiated, objects left near the hob when it is in use could catch fire.
Do not use the hob to heat up the room.
- ▶ 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.
- ▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the 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.
- ▶ If the appliance is switched on by mistake, or if there is residual heat present, there is the risk of any metal items placed on the hob heating up. Other materials can melt or catch fire. Do not use the appliance as a resting place for anything.
- ▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or 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 on steam. Be sure to keep all textiles away from the gas flames. Do not use oversized cloths, tea towels or other similar materials.

Warning and Safety instructions

- ▶ 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.
- ▶ Plastic and aluminium foil containers melt at high temperatures. Do not use plastic or aluminium foil containers.
- ▶ When a control knob is pressed down, a spark is generated on the ignitor. Do not press down the control knob while you are cleaning or touching the hob or a burner in the vicinity of an ignitor.
- ▶ A cooker hood installed above the hob can be damaged or catch fire as a result of intense heat. Do not use the burners without cookware.
- ▶ Only light the burners after all burner parts have been properly assembled.
- ▶ Pans must be the correct size for the burner they are used on (see "Pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. Miele cannot be held liable for this type of damage.
- ▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.
- ▶ Do not use pans with very thin bases on this hob, and never heat up empty pans as they could get damaged. This could also damage the appliance.
- ▶ The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.
- ▶ Replace the pan supports carefully to avoid scratching the surface.
- ▶ Do not use or store flammable materials near this hob.
- ▶ Remove splashes of fat and other food debris from the surface of the hob as soon as possible. These are a fire hazard.
- ▶ Avoid allowing liquids or foods containing salt to spill onto the hob. If salty foods or liquids do get on the hob, they should be removed as soon as possible to avoid the risk of corrosion.
- ▶ Using the hob will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. a cooker hood.

Warning and Safety instructions

- ▶ If the hob is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the cooker hood on the highest setting.
- ▶ Do not use roasting dishes, pans or grilling stones that are large enough to cover more than one burner. The resulting build-up of heat could damage the hob.
- ▶ If the hob has not been used for a long period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested by a qualified person for safety.

Warning and Safety instructions

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.
- ▶ Miele original spare parts are kept in stock for at least 10 years and up to 15 years after discontinuation of your hob.

Disposing of the packaging material

The packaging material is used for handling and protects the appliance from transport damage.

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

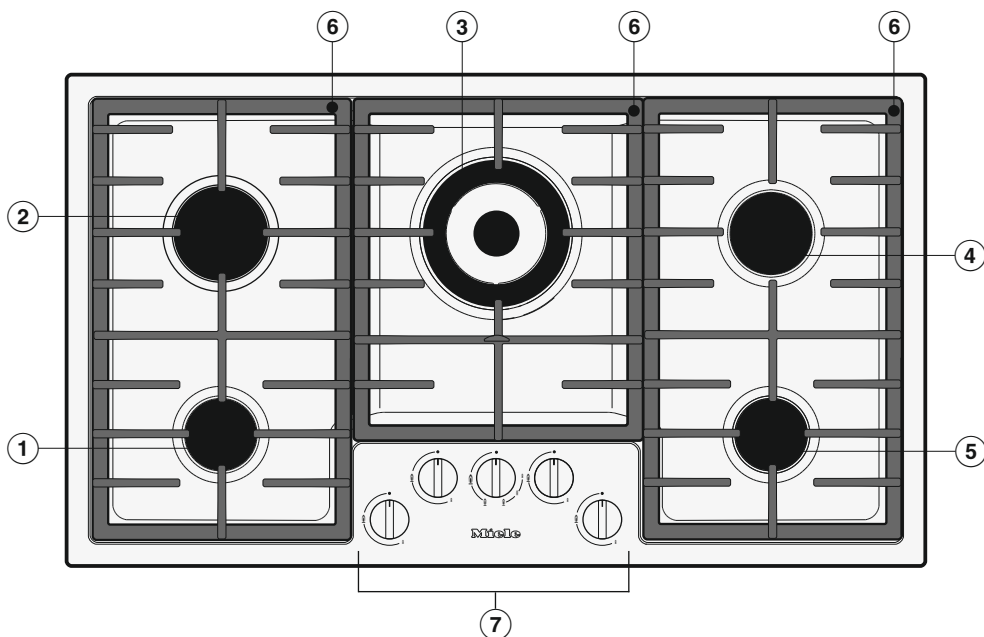
Electrical and electronic appliances contain many valuable materials. They also contain certain materials, compounds and components which were essential for their correct functioning and safety. These could be hazardous to human health and to the environment if disposed of with household waste or if 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.

Guide to the appliance

Your hob



- ① Small burner
- ② Large burner
- ③ Wok burner
- ④ Medium burner
- ⑤ Medium burner
- ⑥ Pan supports (x 3)

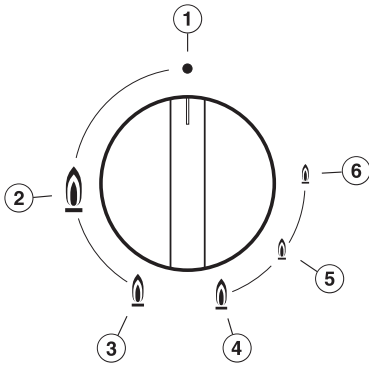
Controls knobs for the cooking zones:

- ⑦ Front left
- ⑧ Rear left
- ⑨ Middle
- ⑩ Rear right
- ⑪ Front right

- ⑫ Small burner
- ⑬ Large burner
- ⑭ Wok burner
- ⑮ Medium burner
- ⑯ Medium burner
- ⑰ Trivet
- ⑱ Rotary control for burners

Control knobs

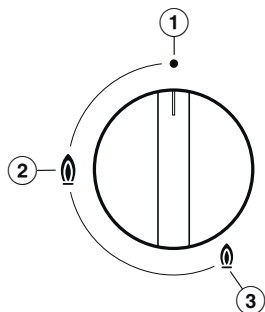
Wok burner



- ① • Burner off
The gas supply is turned off
- ② 🔥 Strongest flame
The outer and inner burners are on the highest setting
- ③ 🔥 Strong flame
The outer burner is on the lowest setting, the inner burner on the highest setting
- ④ 🔥 Over-ignition position
The outer burner is ignited by changing from the lowest to the highest setting
- ⑤ 🔥 Weak flame
The outer burner is off, the inner burner is on the highest setting
- ⑥ 🔥 Weakest flame
The outer burner is off, the inner burner is on the lowest setting

Guide to the appliance

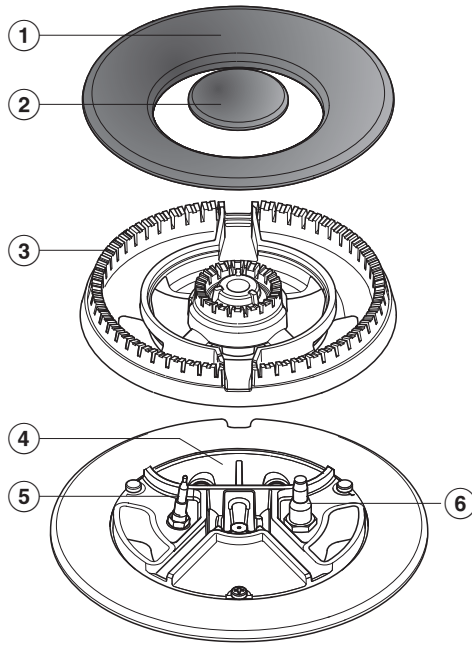
Small burner, medium burner and large burner



- ① • Burner off
The gas supply is turned off
- ②  Strong flame
The burner is on the highest setting
- ③  Weak flame
The burner is on the lowest setting

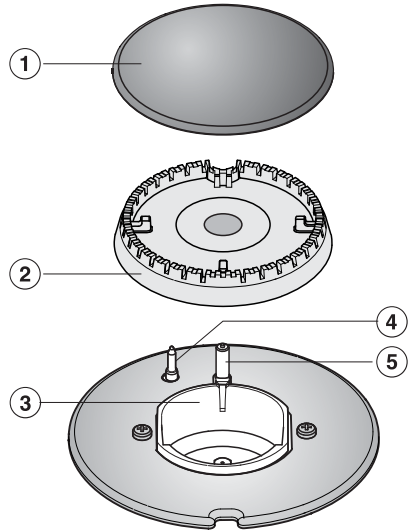
Burner

Wok burner



- ① Outer burner cap
- ② Inner burner cap
- ③ Burner head
- ④ Burner base
- ⑤ Thermocouple
- ⑥ Ignition electrode

Small burner, medium burner and large burner



- ① Burner cap
- ② Burner head
- ③ Burner base
- ④ Thermocouple
- ⑤ Ignition electrode

Guide to the appliance

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”).

Wok ring



The wok ring supplied gives additional stability to the wok, especially to woks with a rounded base.

Combination trivet



For small and large pans (see “Pans”).

- Please stick the extra 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 wrapping and stickers.

Cleaning the hob for the first time

- Before using for the first time, clean the hob with a damp cloth only and then wipe dry.
- Clean all removable parts of the burners with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see “Cleaning and care”).

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.

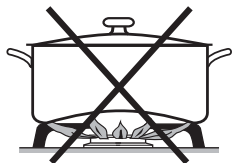
The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

Pans

Minimum cookware base diameter [cm]	
Small burner	10
Medium burner	10
Large burner	12
Wok burner	26

Maximum diameter at top of cookware [cm]	
Small burner	20
Medium burner	22
Large burner	24
Wok burner pots/pans Without combination trivet	26
With combination trivet	30
Wok burner wok pan	40

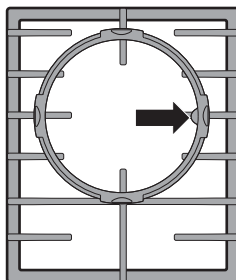
- Select the cookware to suit the size of the burner:
large diameter = large burner
small diameter = small burner.
- Observe the dimensions given in the chart. Using pans that are too large can cause the flames to spread out and damage the surrounding worktop or other appliances. Using pans of the correct size improves efficiency. Pans that are smaller than the trivets and pans that do not stand safely (without wobbling) on the trivets are dangerous and should not be used.
- A wok burner is particularly suitable for wok pans. Make sure that the base of the wok pan is not touching the burner. There must be a gap of at least 1 cm between the burner and the base of the pan.
- In contrast to pans for use on electric hobs, the bases of pans for use on gas hobs do not need to be flat to achieve good results.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation, and not to the base diameter.
- You can use any cookware that is heat-resistant.
- Cookware with a thick base is preferable as the heat is distributed evenly. With thin bases, there is the risk that food will overheat in places. Therefore it should be stirred more frequently.
- Always place the cookware on the trivet supplied. Do not place cookware directly on the burners.
- Place the cookware on the trivet in such a way that it cannot tip over. A little movement is quite normal and not a cause for concern.



- Do not use pots or pans with an edge-supported base.

Wok ring

- Use the wok ring supplied to give additional stability to cookware, especially to wok pans with a rounded base.



- Place the wok ring on the trivet so that it sits securely in position and cannot move (see diagram).

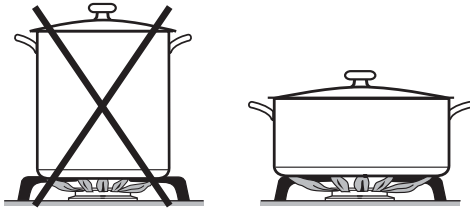
Combination trivet

The combination trivet must be used if

- you wish to use a pan with a smaller diameter base than the minimum given in the chart.
- you are using large pans on the wok burner of a flush fit hob (see chart). This minimises the likelihood of damage to the worktop and/or discolouration on the stainless steel surface.

Tips on saving energy

- Use a pan lid whenever possible to minimize heat loss.



- Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.
- Cook with as little water as possible.
- Reduce the size of the flame once the water has come to the boil or the oil is hot enough to fry in.
- Use a pressure cooker to reduce cooking times.



Risk of fire with overheated food.

Unattended food can overheat and catch alight.

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

Rapid ignition system

The hob is supplied with a rapid ignition system with the following features:

- Rapid ignition without the need to hold the control.
- Automatic re-ignition
If the flame is extinguished, e.g. by a draught, etc. the burner is automatically relit. If re-ignition is unsuccessful, the gas supply is automatically cut off (see "Ignition safety").

If there is a power outage, the automatic re-ignition feature will not work.

Switching on

- Press the rotary control lightly and turn it anti-clockwise to the large flame symbol.
- Then press it down firmly to open the gas supply and let it go.

The ignition electrode will "click" and ignite the gas.

When the rotary control is operated, a spark is automatically produced on all burners. This is normal and does not indicate a fault.

- If the burner does not ignite, turn the rotary control to • burner off. Ventilate the room or wait for at least 1 minute before trying again.
- If the burner does not ignite the second time, turn the rotary control back to • burner off and see "Problem solving guide".

It is possible that when switching on, a brief re-ignition occurs (1–2 x clicks), e.g. if there is a draught.

Operation

Switching on during a power outage

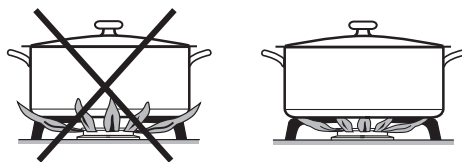
If there is an interruption to the electricity supply, the gas can be ignited manually, e.g. with a match.

- Press in the relevant control and turn it anti-clockwise to the large flame symbol.
- Hold the control pressed in and light the gas at the burner with a match.
- Keep the control pressed in for a further 5-10 seconds and then release it.

Adjusting the flame

The burners can be regulated at any level between the strongest and weakest flame.

As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury.



- Adjust the flame so that it does not spread out beyond the sides of the pan.

Switching off

- Turn the rotary control clockwise to
• burner off.

The gas supply is cut off and the flame goes out.

Ignition safety device

The hob is equipped with an ignition safety device. If a gas flame is extinguished (e.g. by food boiling over or by a draught) and re-ignition does not work, the gas supply is switched off. This prevents the release of gas. If you turn the rotary control to • burner off, the burner is ready for use again.

The ignition safety device operates independently from the electricity supply. This means that it will still work if the hob is used during a power outage.

Cleaning and care

 Danger of burning due to hot surfaces.

The hob surface, pan supports and burners will be hot after use.

Allow the hob to cool down before cleaning it.

 Risk of damage due to moisture ingress.

The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.

Do not use a steam cleaner to clean the hob.

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.

Remove all cleaning agent residues immediately.

Never use abrasive sponges or cleaning agents.

Food boiling over can cause discoloration of the burner components.

Remove any soiling and salt and sugar splashes immediately.

When a control knob is pressed down, a spark is generated on the ignitor. Do not press down the control knob while you are cleaning or touching the hob or a burner in the vicinity of an ignitor.

Unsuitable cleaning agents

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

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

- The entire hob should be cleaned after each use.
- Soften any stubborn soiling beforehand.
- Dry the hob thoroughly after every damp cleaning to avoid limescale residue.

Cleaning the stainless steel trough



Risk of damage by pointed objects.

The seal between the hob and the worktop could suffer damage. Do not use pointed objects for cleaning.



Damage caused by soiling.

Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for a long time.

Remove such soiling immediately.



Damage caused by incorrect cleaning.

Stainless steel cleaning agents rub off the printed symbols.

Do not use stainless steel cleaning agents on printed symbols.

- Clean stainless steel surfaces using a solution of warm water and a little washing-up liquid applied with a soft sponge. Soften any stubborn soiling beforehand. If necessary, the rough side of a non-scouring sponge can be used.
- Finally, dry with a clean soft cloth.

Cleaning the trivets

- Remove the trivets.
- Clean the trivets in a dishwasher or with a solution of warm water and a little washing-up liquid applied with a soft sponge. Soften any stubborn soiling beforehand.
- Dry the trivets thoroughly with a clean cloth.

Cleaning the control knobs

The control knobs are not dishwasher-safe.

The control knobs should only be cleaned by hand.

The rotary controls can become discoloured if they are not cleaned regularly.

Clean the control knobs after each use.

- Clean the control knobs using a solution of warm water and a little washing-up liquid applied with a soft sponge.

Cleaning and care

Cleaning the burners

Do not clean any parts of the burners in a dishwasher.

The surface of the burner cap will become duller with time. This is completely normal and does not indicate material deterioration.

- The burner should be dismantled and then cleaned by hand using a solution of warm water and a little washing-up liquid applied with a soft sponge.
- Clean any soiling from the flame openings.



Danger of explosion.

Blocked flame openings can cause a dangerous build-up of gas in the base of the hob which could ignite and cause an explosion. This can lead to damage to the appliance and injury. Ensure the flame openings are kept clean at all times.

- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- The ignitor and thermocouple should be very carefully wiped clean using a well wrung-out cloth.

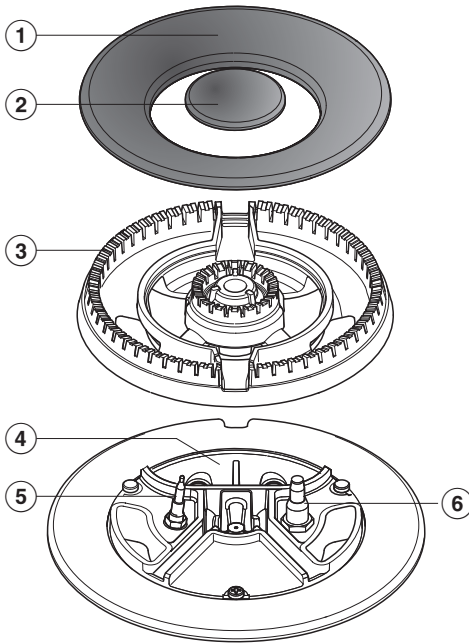
The ignitor must not get wet, otherwise it will not spark.

- Finally dry everything thoroughly with a clean cloth. Make sure that the flame openings are completely dry.

The surface of the burner cap will become duller with time. This is completely normal and does not indicate material deterioration.

Assembling the burners

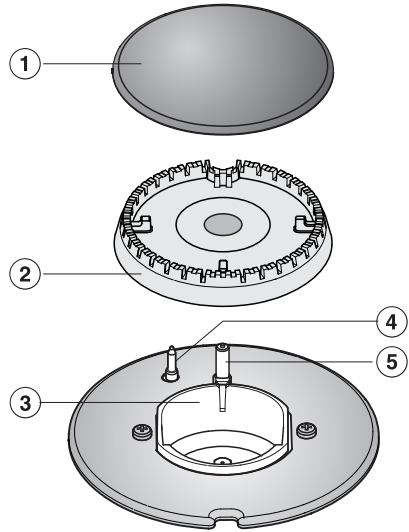
Assembling the wok burner



- Place the burner head ③ on the burner base ④ so that the thermocouple ⑤ and the ignitor ⑥ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Then place the burner caps ① and ② in position.

Ensure parts are reassembled in the correct order.

Assembling the small, medium and large burners



- Place the burner head ② onto the burner base ③ so that the thermocouple ④ and the ignition electrode ⑤ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Place the burner cap ① flat over the burner head ②. When correctly positioned, the burner cap will not slide about.

Ensure that all parts of the burner are reassembled in the correct order.

Cleaning and care

Functional check

- Ignite all burners to check that they are burning correctly:
 - The flame must not go out on the lowest setting, or when the control is turned quickly from the highest to the lowest setting.
 - On the highest setting, the flame must have a distinctive and visible core.

Problem solving guide

Many malfunctions and faults that can occur in daily operation can be easily remedied. You can save time and money in many cases, as you do not need to call the Miele Customer Service Department.

Information to help you rectify faults yourself can be found at www.miele.com/service.

The following tables are designed to help you to find the cause of a malfunction or a fault and to resolve it.

Problem	Cause and remedy
The burners do not ignite when the hob is being used for the first time or after it has been out of use for a longer period.	There could be an air lock in the gas pipe. ■ You may need to make several attempts before the burner ignites successfully.
The burner does not light after several attempts.	There is a technical fault. ■ Turn all of the rotary controls clockwise to • burner off and interrupt the power supply to the hob for a few seconds.
	The burner is not correctly assembled. ■ Assemble the burner correctly.
	The gas shut-off device has not been opened. ■ Open the gas shut-off device.
	The burner is wet and/or dirty. ■ Clean and dry the burner.
	The flame openings are blocked and/or wet. ■ Clean and dry the flame openings.
The gas flame goes out after ignition.	The flames do not touch the thermocouple and the burner does not get hot enough: The burner parts are not positioned correctly. ■ Assemble the burner components correctly.
	The thermocouple is dirty. ■ Remove any soiling.
The flame suddenly looks different.	The burner parts are not positioned correctly. ■ Position the burner parts correctly.
	The burner head or the holes in the burner cap are dirty. ■ Remove any soiling.

Problem solving guide

Problem	Cause and remedy
The gas flame goes out during use.	The burner parts are not positioned correctly. ■ Position the burner parts correctly.
The electronic ignition device on the burner is not working.	The mains fuse has tripped. ■ If necessary, contact a qualified electrician or Miele Service for assistance.
	There is food residue stuck between the ignitor and the burner cap. The thermocouple is dirty. ■ Remove any soiling (See “Cleaning and care”).

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

These products can be ordered through the Miele online shop.

They can also be ordered from the Miele Customer Service Department (see end of these operating instructions for contact details) or from your Miele dealer.

Ceramic and stainless steel cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues.

Stainless steel care product, 250 ml

Easily removes water marks, stains and fingerprints. Also prevents resoiling

Microfibre cloth

For removing finger marks and light soiling.

After sales service

Contact in the event of a fault

In the event of any faults which you cannot remedy yourself, please contact your Miele dealer or the Miele Customer Service Department.

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

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

Please quote the model identifier and serial number of your appliance (Fabr./SN/Nr.) when contacting the Miele Customer Service Department. This information can be found on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

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.

Safety instructions for installation



Risk of damage from incorrect connection.

Incorrect installation can cause damage to the hob.

The hob must only be installed by a qualified person.



Damage from falling objects.

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

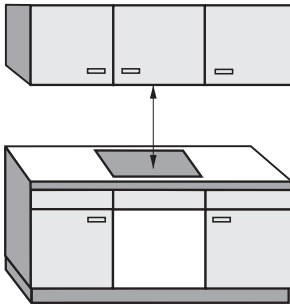
Fit the wall units and the cooker hood before the hob.

- ▶ The room in which the hob is installed must conform to all relevant local and national building regulations and safety regulations.
- ▶ 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 hob must not be installed over refrigeration appliances, dishwashers, washing machines, washer-dryers or tumble dryers.
- ▶ A gas hob must not be installed directly next to a deep fat fryer as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 300 mm between these two appliances.
- ▶ When installing the hob, make sure that the gas pipe and electrical connection cable cannot come into contact with hot appliance parts.
- ▶ The electrical cable and any flexible gas connection pipes must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.
- ▶ Observe the safety clearances listed on the following pages carefully.

Installation

Safety distances

Safety distance above the hob



The safety distance specified by the manufacturer of the cooker hood must be maintained between the hob and the cooker hood above it.

If combustible objects are installed above the hob (e.g., cabinets, utensil rail, etc.), a minimum safety distance of 760 mm must be maintained.

When two or more appliances which have different safety distances are installed together below a cooker hood, you should observe the greatest specified safety distance.

Safety distances to the sides and back of the appliance

It is advisable to install the hob with plenty of space either side of it.

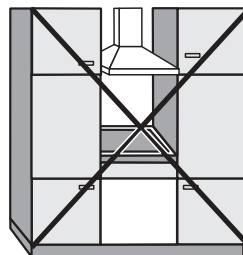
The minimum distance ① shown below must be maintained between the back of the hob and a tall unit or wall.

The minimum distance ②, ③ shown below must be maintained between a tall unit or a wall to the left or right of the hob with a minimum distance of 300 mm on the opposite side.

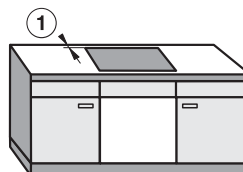
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop: 50 mm

② Minimum distance between the worktop cut-out and a wall or tall unit to the **right** of it: 150 mm.

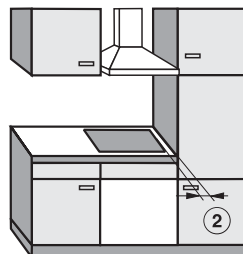
③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it: 150 mm.



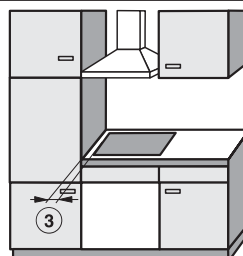
Not allowed



Highly recommended



Not recommended



Not recommended

Installation

Safety distance to niche cladding

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

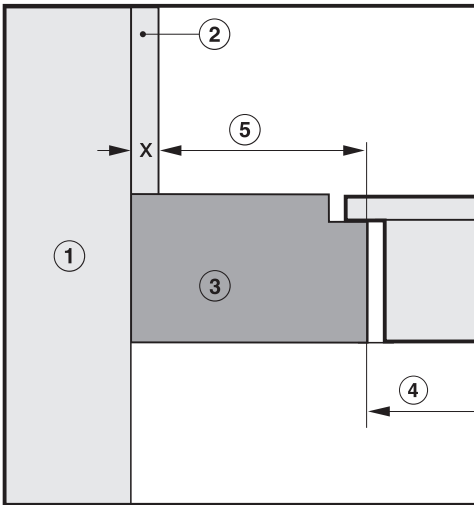
If the niche cladding is made from a combustible material (e.g. wood), a minimum safety distance ⑤ of 50 mm must be maintained between the worktop cut-out and the cladding.

If the niche cladding is made from a non-combustible material (e.g. metal, natural stone, ceramic tiles), the minimum safety distance ⑤ between the worktop cut-out and the cladding will be 50 mm minus the thickness of the cladding.

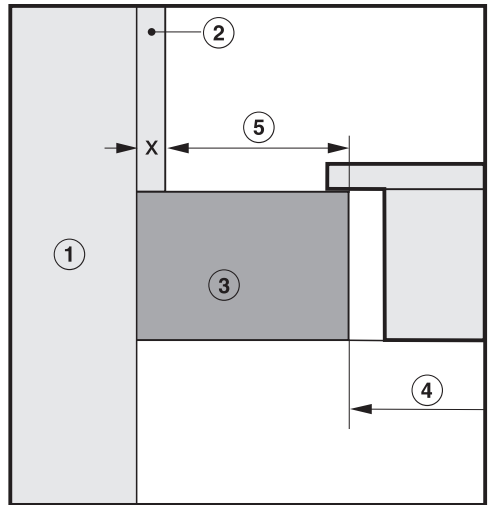
Example: 15 mm thick niche cladding

$50 \text{ mm} - 15 \text{ mm} = \text{minimum safety distance of } 35 \text{ mm}$

Flush-fit installation



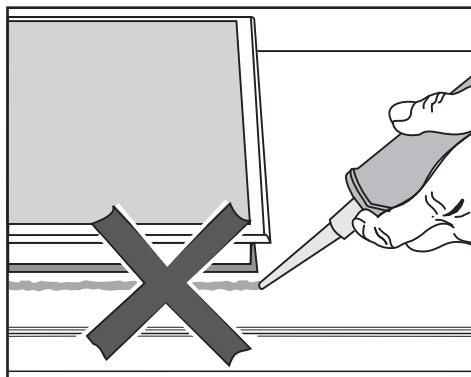
Surface-mounted installation



- ① Masonry
- ② Niche cladding dimension x = thickness of the niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum safety distance to
combustible materials 50 mm
non-combustible materials 50 mm – dimension x

Installation notes – surface-mounted

Seal between the hob and the work- top



 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 for servicing.

Do not use sealant between the hob and the worktop.

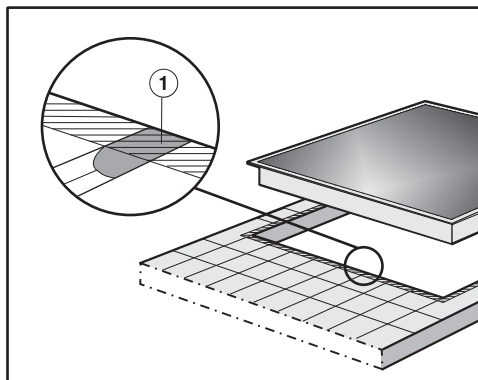
The sealing strip under the edge of the hob provides a sufficient seal for the worktop.

Sealing strip

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.

Tiled worktops



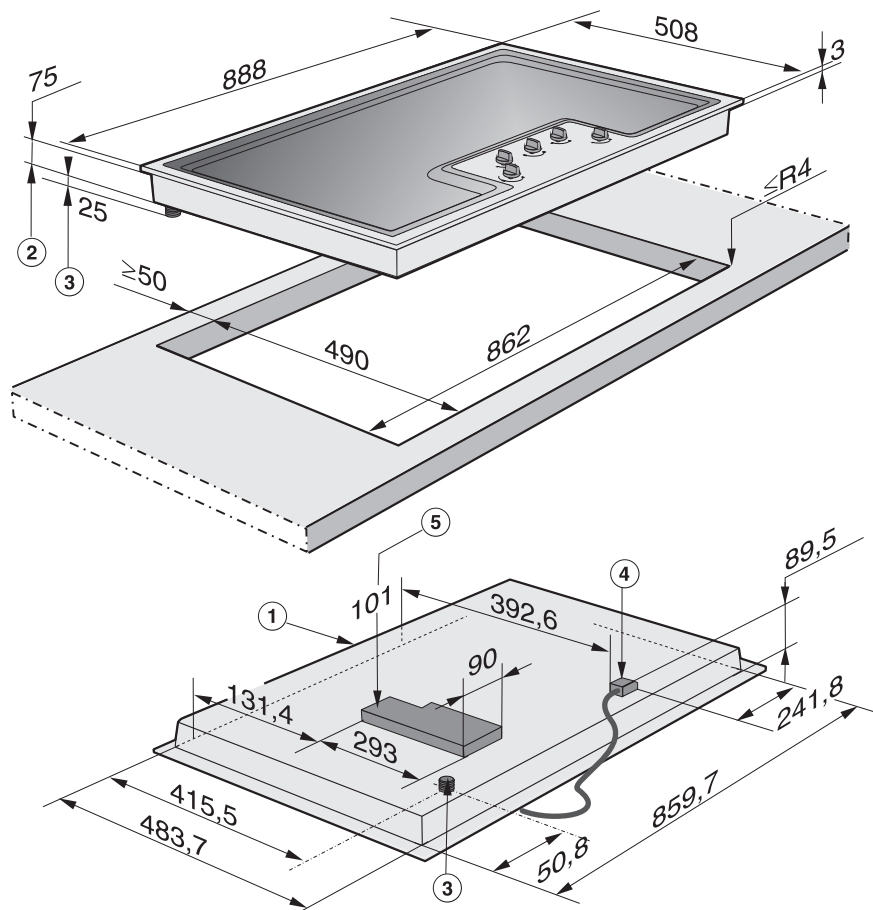
Grout lines ① and the hatched area underneath the hob frame must be smooth and even. If they are not the hob will not sit flush with the worktop and the sealing strip underneath the hob will not provide a good seal between the hob and the worktop.

Installation

Installation dimensions – Surface-mounted

All dimensions are given in mm.

KM 2356-1



- ① Front
- ② Casing depth
- ③ Gas connection R 1/2" - ISO 7-1 (DIN EN 10226)
- ④ Mains connection box with mains connection cable
Mains connection cable L = 1440 mm
- ⑤ Electronics housing

Installation – surface-mounted

Preparing the worktop

- Create the worktop cut-out. Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Seal any cut surfaces on **wooden worktops** 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.

The seal under the appliance ensures that the hob will sit securely in the cut-out without slipping. Any gap between the appliance frame and worktop will become smaller over time.

Installing the hob

- Stick the sealing strip supplied under the edge of the hob.
- Feed the mains connection cable for the hob down through the worktop cut-out.
- Place the hob loosely 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 all round.

If the seal does not sit flush with the worktop in the corners, the corner radius ($\leq R4$) can be carefully cut to fit using a jigsaw.

Do not use any additional sealant (e.g. silicone) on the hob.

- Connect the hob to the electricity supply (see “Installation – Electrical connection”).
- Connect the hob to the gas supply (see “Installation – Gas connection”).
- Secure the hob (see “Installation – Securing the hob”).
- Check that the hob works (see “Installation – Functional check”).

Installation

Installation notes – flush-fit

A flush-fit hob is suitable only for installation in natural stone (granite, marble), solid wood and tiled worktops. Certain models are also suitable for building into glass worktops – these are marked with an appropriate note in “Installation – Installation dimensions – flush-fit”. 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 hob.

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 – flush fit”), 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.

Natural stone worktops

The hob is set directly in the cut-out.

Solid wood worktops, tiled worktops, glass worktops

The hob is secured inside the cut-out with wooden battens. The battens must be provided on site, and are not supplied with the appliance.

Sealing strip

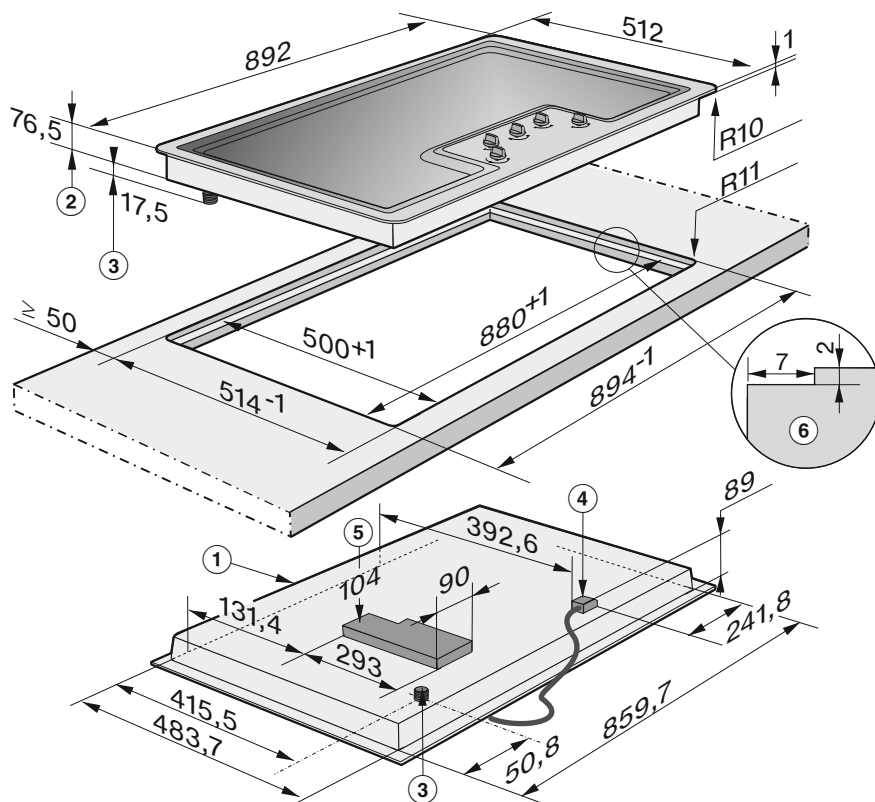
Dismantling the hob for service purposes may damage the sealing strip underneath the edge of the hob.

Always replace the sealing strip before reinstalling the hob.

Installation dimensions – Flush-fit

All dimensions are given in mm.

KM 2357-1



- ① Front
- ② Casing depth
- ③ Gas connection $R \frac{1}{2}$ - ISO 7-1 (DIN EN 10226)
- ④ Mains connection box with mains connection cable, L = 2000 mm
- ⑤ Electronics housing - maximum casing depth 101 mm
- ⑥ Stepped cut-out for natural stone worktops

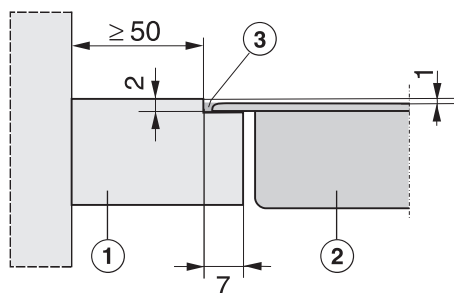
Please observe the detailed diagrams for cut-out dimensions in natural stone worktops.

Installation

- ⑦ Stepped cut-out for natural stone worktops
Please observe the detailed diagrams for cut-out dimensions in natural stone worktops.

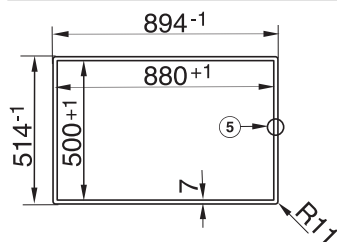
Installation – flush-fit

Natural stone worktops



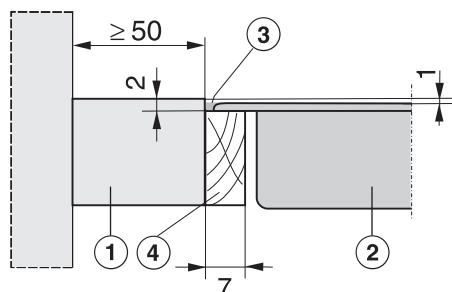
- ① Worktop
- ② Hob
- ③ Gap

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of the gap ③ can vary.



- ⑤ Stepped cut-out

Solid wood / tiled worktops



- ① Worktop
- ② Hob
- ③ Gap
- ④ Wooden frame 7 mm (to be provided on site)

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of the gap ③ can vary.

Installation

Preparing the worktop

- Create the worktop cut-out as shown in the hob and inset diagrams. Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Solid wood and tiled worktops:
Secure the wooden frame ④ 2 mm below the top edge of the worktop.

Installing the hob

- Feed the power cable for the hob down through the worktop cut-out.
- Centre the hob in the cut-out.
- Connect the hob to the electricity supply (see “Installation – Electrical connection”).
- Connect the hob to the gas supply (see “Installation – Gas connection”).
- Secure the hob (see “Installation – Securing the hob”).
- Check that the hob works (see “Installation – Functional check”).
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

Unsuitable sealant can damage natural stone.

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

Follow the manufacturer's instructions.

Installation in a stainless steel worktop

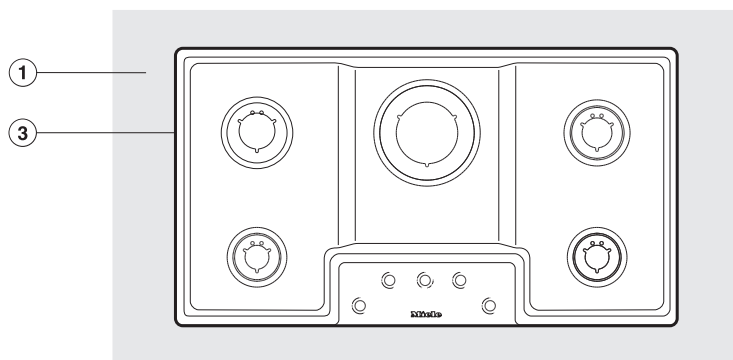
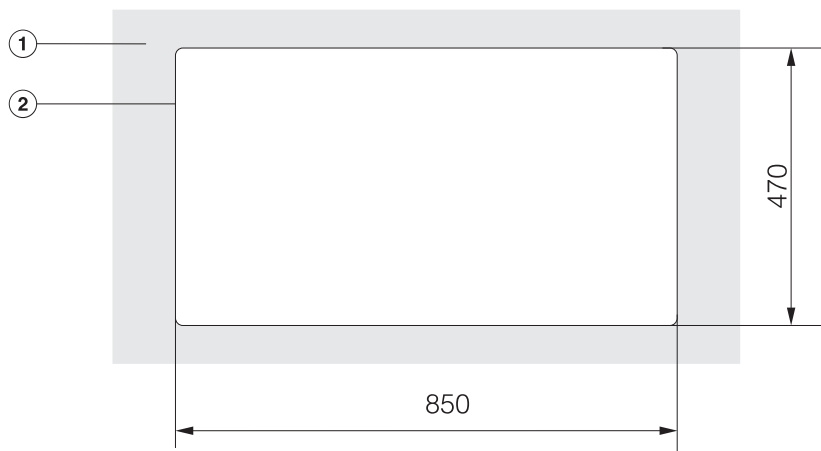


Risk of damage from incorrect connection.

Incorrect installation can cause damage to the hob.

The hob must only be installed by a Miele authorised and qualified person.

Once welded in position it must still be recognisable as a Miele hob.

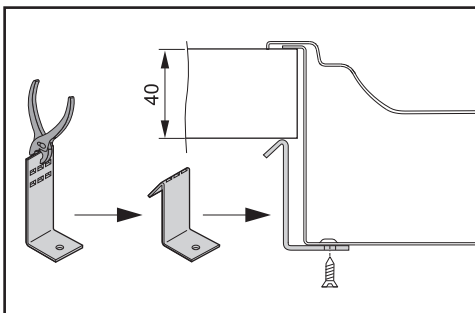
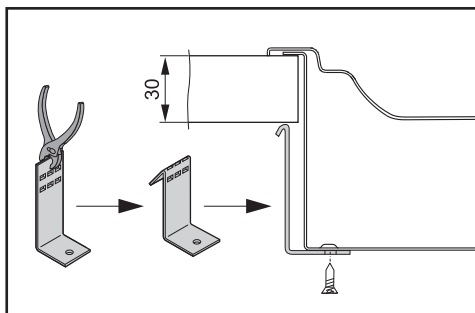
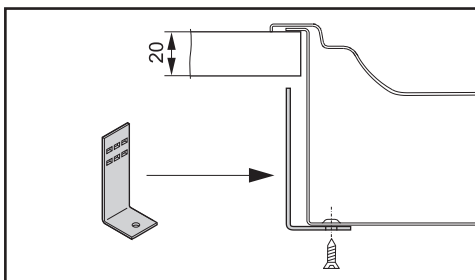


- ① Stainless steel worktop
- ② Laser contour
- ③ Welding contour

Installation

Securing the hob

The brackets are suitable for securing the hob in a flush-fit or onset installation. The illustrations show the hob secured in an onset installation.



- Secure the hob using the brackets supplied.

Functional check

- After installing the hob, ignite all burners to check that they are operating correctly:

- The gas flame must not go out on the lowest setting, or when the rotary control is turned quickly from the highest to the lowest setting.
- On the highest setting, the gas flame must have a distinctive and visible core.

Gas connection

For any gas work in the UK always use a Gas Safe registered engineer.



 Risk of explosion due to an incorrect gas connection.

If the gas connection is carried out incorrectly, it may result in gas leakage.

Connection to the gas supply must only be undertaken by an approved and registered gas installer (GasSafe in the UK) in strict accordance with current local and national safety and building regulations. The installer is responsible for ensuring that the appliance functions correctly when installed.

 Risk of explosion due to an incorrect conversion.

If the conversion to another type of gas is carried out incorrectly, it may result in gas leakage.

Conversion from one type of gas to another must only be undertaken by an approved and registered gas installer in strict accordance with current local and national safety and building regulations (GasSafe in the UK). The installer is responsible for ensuring that the appliance functions correctly when installed.

The gas connection must be installed so that connection can be made either from inside or outside the kitchen furniture unit. The isolating valve must be easily accessible and visible (by opening the cabinet door if necessary).

Check with your local gas supplier about the type of gas supplied and compare this information with the type of gas quoted on the appliance's data plate.

The hob is not connected to an exhaust flue.

When installing and connecting the appliance please observe all relevant installation instructions and ensure it has adequate ventilation once installed.

The gas connection must be made in accordance with national and local regulations (GasSafe in the UK).

Any special local conditions relating to gas installations as well as building regulations must also be observed.

For use with LPG, the addition of an OPSO (Over Pressure Shut-Off) is required in all LPG installations, to guard against regulator failure.

Installation



Risk of heat damage.

Gas connections, pipes and connection cables can suffer damage if exposed to heat from the hob.

After installation make sure that neither the gas pipe nor the mains cable can come into contact with hot parts of the appliance and that the gas pipe and connections on the hob cannot come into contact with hot gas exhaust.



Risk of explosion due to damaged gas pipes.

Gas can leak from damaged flexible gas pipes.

Attach flexible gas pipes in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer) and are not exposed to mechanical stress.

Connect the hob to the gas supply in accordance with national and local regulations. Check the gas connection for any leaks.

This hob is a class 3 appliance and is suitable for use with natural gas or liquid gas.

Category in acc. with EN 30

United Kingdom, Ireland

I12H3+ 20, 28–30/37 mbar

Depending on country of destination this appliance is set up for connection to natural or liquid gas. See adhesive label on the appliance.

Depending on country of destination, jets are supplied for conversion to a different type of gas. If the appropriate jets have not been supplied with the appliance, you will need to contact Miele. Conversion to another type of gas is described in the section “Converting to another type of gas”.

Connecting the hob

The hob is supplied with a conical $1/2"$ gas connection point. There are two connection options:

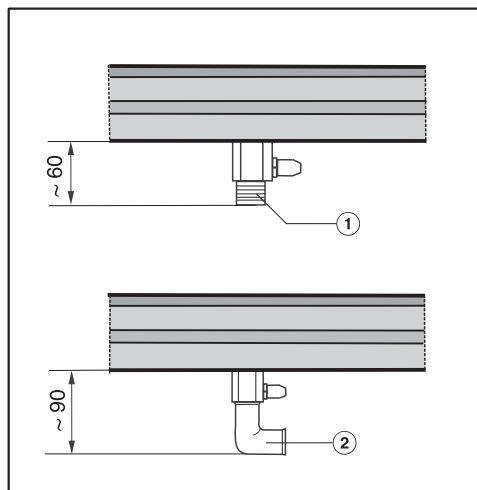
- Fixed connection
- Flexible connection in accordance with DIN 3383 Part 1, maximum length 2000 mm. (Not for the UK.)

 Risk of explosion due to gas leakage.

Unsuitable sealant will not ensure the required leak protection for connections.

Ensure that a suitable sealant is used.

Using a 90° angle



① Connection R $1/2"$ - ISO 7-1 (DIN EN 10226)

② 90° elbow

The installation height in the area of the gas connection is increased to approx. 90 mm.

Installation

Burner output

Nominal ratings

Burner	Gas type	Highest setting		Lowest setting
		kW	g/h	kW
Small burner	Natural gas H	1.0	–	0.27
	Liquid gas	1.0	73	0.21
Medium burner	Natural gas H	1.7	–	0.3
	Liquid gas	1.7	124	0.3
Large burner	Natural gas H	2.7	–	0.51
	Liquid gas	2.6	189	0.64
Wok	Natural gas H	4.5	–	0.27
	Liquid gas	4.1	298	0.21
Total	Natural gas H	11.6	–	
	Liquid gas	11.1	808	

Electrical connection

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

The socket must be easily accessible after the hob 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 hob to multi-socket adapters or extension cables can overload the cables.

For safety reasons, do not use an extension cable or multi-socket adapter.

The electrical installation must comply with BS 7671 requirements.

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

If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from the Miele Customer Service Department). For safety reasons, such replacement may only be carried out by a qualified specialist or the Miele Customer Service Department.

These operating instructions and the data plate indicate the nominal power consumption and the appropriate fuse rating. Compare this information with the data of the on-site electrical connection.

If in any doubt, consult a qualified electrician.

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 OH-SAS 18001–2 ISO 45001.

Converting to another gas type



Risk of explosion due to an incorrect conversion.

If the conversion to another type of gas is carried out incorrectly, it may result in gas leakage.

Conversion from one type of gas to another must only be undertaken by an approved and registered gas installer in strict accordance with current local and national safety and building regulations (GasSafe in the UK). The installer is responsible for ensuring that the appliance functions correctly when installed.

Changing the jets

- Disconnect the hob from the electricity supply and turn off the gas supply.

When converting to another type of gas, both the main **and** small jets need to be changed.

Jet table

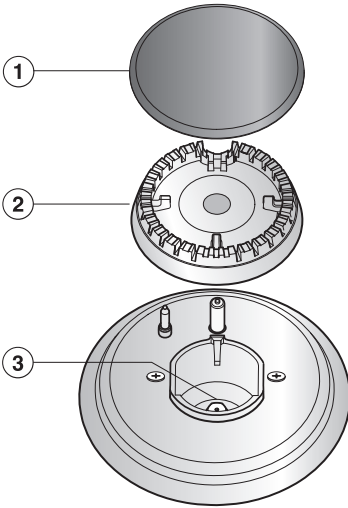
The markings on the jets refer to a 1/100 mm bore diameter.

The following table indicates the jet sizes in mm.

	Ø	
	Main jet	Small jet
Natural gas H		
Small burner	0.76	0.39
Medium burner	0.94	0.42
Large burner	1.20	0.54
Wok burner	2x 1.00 / 0.72	0.88 / 0.42
Liquid gas		
Small burner	0.52	0.23
Medium burner	0.66	0.27
Large burner	0.81	0.39
Wok burner	2x 0.66 / 0.46	0.52 / 0.23

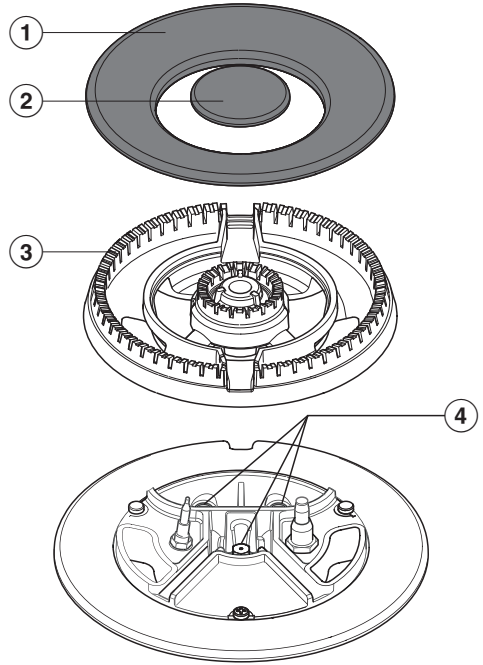
Converting to another gas type

Changing the main jets (small, medium and large burners)



- Remove the pot rest, burner cap ① and burner head ②.
- Using an M7 socket spanner, unscrew the main jet ③.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Changing the main jets (wok burners)



- Remove the burner caps ①② and burner head ③.
- Using an M7 socket spanner, unscrew the main jets ④.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

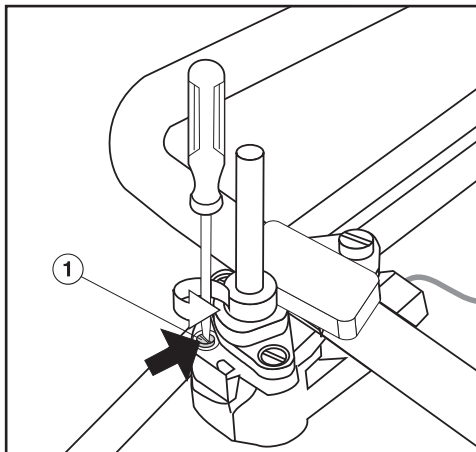
Converting to another gas type

Removing the upper part of the appliance

To change the small jets, you will first need to remove the upper part of the appliance.

- Pull the rotary controls up and off to remove them.
- Remove the loose burner components.
- Loosen the fixing screws on the burners.
- Lift the upper part of the appliance off to remove it.

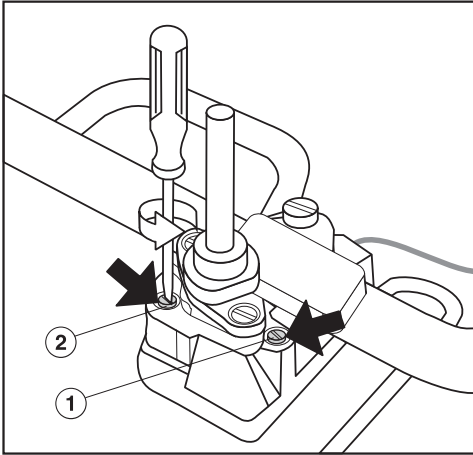
Changing the small jets (small, medium and large burners)



- Using a small screwdriver, unscrew the small jet ① in the gas fitting.
- Pull out the jet with a pair of pointed pliers.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Converting to another gas type

Changing the small jets (wok burners)



① Small jet with smaller diameter
(e.g. for liquid gas: 0.23)

② Small jet with larger diameter
(e.g. for liquid gas: 0.52)

- Using a small screwdriver, unscrew the two small jets in the gas fitting.
- Pull out the jets with a pair of pointed pliers.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Functional check

- Check all gas fittings for leaks.
- Reassemble the hob.
- Ignite all burners to check that they are operating correctly.
 - The flame must not go out on the lowest setting, or when the control is turned quickly from the highest to the lowest setting.
 - On the highest setting, the flame must have a distinctive and visible core.
- Adhere the label supplied with the jets, stating the type of gas being used.

Technical data

Power rating in off mode	$\leq 0,3\text{ W}$
Time until automatic switch to off mode	$< 1\text{ Min.}$

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

Information for domestic gas-fired hobs

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

MIELE	
Model name/identifier	KM 2356-1
Number of gas burners	
Energy efficiency per gas burner ($EE_{\text{gas burner}}$)	2. = 55,6 3. = 52,8 4. = 57,1 5. = 57,1
Energy efficiency for the gas hob calculated per kg ($EE_{\text{gas hob}}$)	55,7

Information for domestic gas-fired hobs

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

MIELE	
Model name/identifier	KM 2357-1
Number of gas burners	
Energy efficiency per gas burner ($EE_{\text{gas burner}}$)	2. = 55,6 3. = 52,8 4. = 57,1 5. = 57,1
Energy efficiency for the gas hob calculated per kg ($EE_{\text{gas hob}}$)	55,7

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KM 2356-1, KM 2357-1

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M.-Nr. 11 138 720 / 03