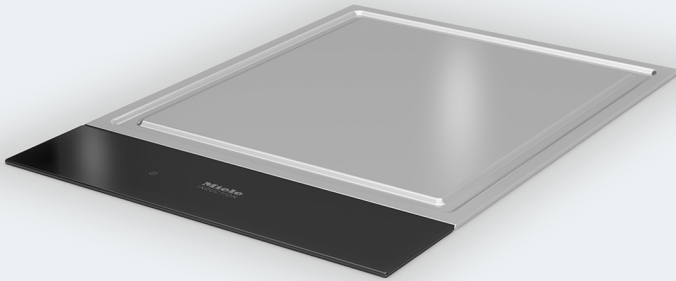


Operating and installation instructions SmartLine Teppanyaki



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

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Warning and Safety instructions

This appliance complies with all current 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 Teppanyaki. They contain important information on safety, installation, use and maintenance of the appliance. This prevents both personal injury and damage to the Teppanyaki.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in "Installation" and in "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 Teppanyaki 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.
- ▶ The Teppanyaki is not suitable for outdoor use.
- ▶ The Teppanyaki is intended only to cook food and keep it warm. Any other use is not permitted.
- ▶ This Teppanyaki 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 appliance 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.

Warning and Safety instructions

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the Teppanyaki 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.
- ▶ Children should be supervised in the vicinity of the Teppanyaki. Do not allow them to play with it.
- ▶ The Teppanyaki gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the Teppanyaki 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 next to the Teppanyaki. Otherwise children could be tempted to climb onto the Teppanyaki with the risk of burning 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 Teppanyaki inadvertently. Use the safety lock when the Teppanyaki is in use to prevent children from altering the settings selected.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the Teppanyaki can compromise your safety. Check the appliance for visible signs of damage. Never use a damaged Teppanyaki.
- ▶ 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.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is essential that this basic safety requirement is present and tested regularly. If in doubt, the electrical installation should be checked by a qualified electrician.
- ▶ Before connecting the Teppanyaki to the electricity supply, ensure that the connection data on the data plate (voltage and frequency) match the mains supply.
Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.
- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (fire hazard). Do not use these to connect the Teppanyaki to the mains electricity supply.

Warning and Safety instructions

- ▶ For safety reasons, the Teppanyaki may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Any contact with live connections or tampering with the electrical or mechanical components of the Teppanyaki will endanger your safety and may lead to appliance malfunctions.
Do not open the appliance housing under any circumstances.
- ▶ Repairs must only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.
- ▶ 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 Teppanyaki is not intended for use with an external timer switch or a remote control system.
- ▶ If the plug is removed from the connection cable or if the cable is supplied without a plug, the Teppanyaki must be connected to the electricity supply by a suitably qualified and competent electrician.
- ▶ If the mains connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele, by a Miele authorised service technician or suitably qualified and competent electrician in order to avoid a hazard (see “Electrical connection”).

Warning and Safety instructions

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

- the mains circuit breaker has been disconnected, 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 the appliance from the mains electricity supply.

▶ Danger of electric shock!

Do not use the Teppanyaki if it is damaged or not working. Switch it off immediately. Disconnect it from the electricity supply. Contact Miele.

▶ If the Teppanyaki is installed behind a furniture door, do not close the door while the appliance is in operation. Heat and moisture will build up behind the closed door, potentially causing damage to the appliance, the furniture unit and the flooring. Do not close the door until the appliance has cooled down and the residual heat indicators have gone out.

▶ DO NOT MODIFY THIS APPLIANCE.

Warning and Safety instructions

Correct use

- ▶ The Teppanyaki gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Due to the high temperatures radiated, objects left near the Teppanyaki could catch fire.
Do not use the Teppanyaki to heat up the room.
- ▶ Oils and fats can ignite if allowed to overheat. Never leave the Teppanyaki unattended when cooking with oil or fats. Never attempt to put out oil or fat fires with water. Switch the Teppanyaki off. Extinguish the flames carefully with a lid or fire blanket.
- ▶ 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 cans, flammable liquids, aerosols, or combustible materials can ignite when heated. Therefore do not store such items or substances in a drawer under the Teppanyaki. Cutlery inserts must be heat-resistant.
- ▶ Heating up food in closed containers e.g. tins or sealed jars, results in an increase in pressure which can cause them to explode. Do not use the Teppanyaki for canning food or for heating up food in tins.
- ▶ Do not cover the Teppanyaki, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the Teppanyaki is switched on by mistake or if residual heat is still present.

Warning and Safety instructions

- ▶ When the Teppanyaki is switched on, either deliberately or by mistake, or when there is residual heat present, there is a risk of any metal items left on the Teppanyaki heating up. Depending on the material, other items left on the appliance could also melt or catch fire. Do not use the Teppanyaki as a resting place. Always switch the Teppanyaki off after use.
- ▶ You could burn yourself on the hot surface. Protect your hands with heat-resistant pot holders or oven gloves when using the Teppanyaki. Do not let them get wet or damp. 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 Teppanyaki, ensure that the cable of the electrical appliance cannot come into contact with the hot Teppanyaki. The insulation on the cable could become damaged.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.
- ▶ Because induction heating works extremely quickly, the temperature at which oil or fat self-ignites may be reached within a very short time. Do not leave the Teppanyaki unattended whilst it is being used.
- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the Teppanyaki is electromagnetically charged when it is switched on. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ When switched on, the electromagnetic field of the Teppanyaki can impair the function of magnetisable objects. Do not leave credit cards, digital storage devices, pocket calculators, etc. in the immediate vicinity of the Teppanyaki.

Warning and Safety instructions

- ▶ Metal objects stored in a drawer under the Teppanyaki 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 Teppanyaki.
- ▶ The Teppanyaki is fitted with a cooling fan. If a drawer is fitted directly underneath the built-in Teppanyaki, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the Teppanyaki. Do not store pointed or small items or paper 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.
- ▶ The Teppanyaki gets very hot. Do not use coated barbecue utensils. Heat-resistant, coated cutlery is also not suitable.

Cleaning and care

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

Do not use a steam cleaner to clean the Teppanyaki.

▶ If the Teppanyaki is built-in above a pyrolytic oven, do not use it during a Pyrolytic cleaning programme as this could trigger the overheating protection mechanism on the Teppanyaki (see “Safety features – Overheating protection”).

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

Caring for the environment

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.

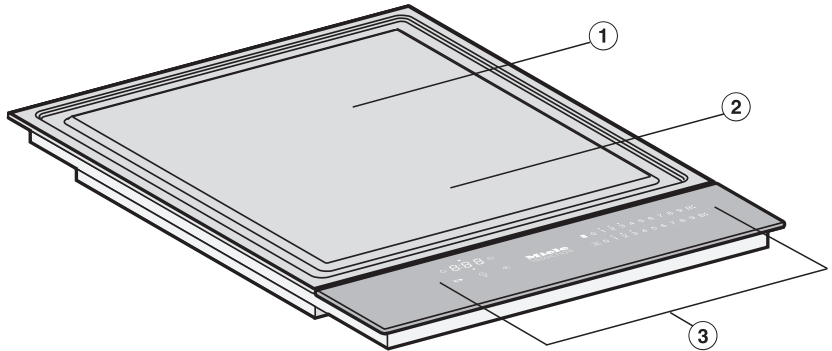
Disposing of your old appliance

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.

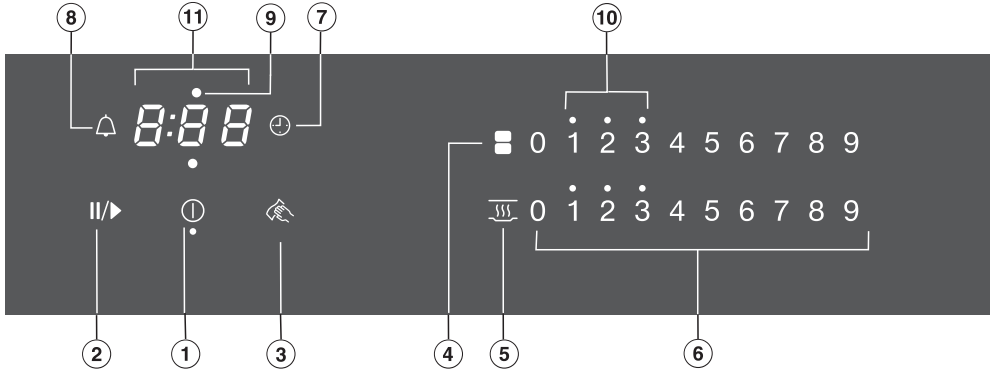
Teppanyaki



- ① Rear Teppanyaki zone
- ② Front Teppanyaki zone
- ③ Controls and indicators

Overview

Controls and display



Sensor controls

- ① SmartLine appliance On/Off
- ② Stop & Go
For stopping/starting a cooking process in progress
- ③ Wipe protection
For locking the sensors
- ④ Heating element
For manual connection/disconnection of heating elements
- ⑤ Keeping warm
For activating/deactivating the Keeping warm function
- ⑥ Numerical keybank
 - For setting the power level
 - For setting the times
- ⑦ Auto switch-off
Switches the heating elements off automatically
- ⑧ Minute minder

Displays/Indicator lights

- ⑨ Heating element allocation auto switch-off
Auto switch-off for the heating element is activated
- ⑩ Residual heat
- ⑪ Timer display

0:00 to Duration
9:59

LOC System lock/Safety lock is activated

dE Demo mode is activated

How it works

The Teppanyaki is heated by induction. An induction coil is located under the cooking zone. When the Teppanyaki is switched on, this coil creates a magnetic field which acts directly on the surface and heats it up.



Risk of burning due to hot items!

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

Do not use the Teppanyaki as a resting place.

After use, switch the Teppanyaki off with the ⓘ sensor.

Before using for the first time

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the “Service” section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers (except the data plate).

Cleaning the SmartLine appliance for the first time

- Clean all surfaces with a damp cloth, and then wipe dry.

Switching on the SmartLine appliance for the first time

The metal components have a protective coating. Smells and possibly some vapours may occur when the SmartLine appliance is used for the first time. 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.

Please note that the heating-up time for induction is much shorter than for conventional electric heating.


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 "Programming").


	Power level range	
	Default setting (9 power levels)	Extended settings (17 power levels)
Keeping cooked food warm	1–2	1–2.
Gently cooking fruit, e.g. apple slices, peach halves, bananas slices, etc.	3–4	3–4.
Gently stir-frying vegetables, e.g. leeks, sliced mushrooms, capsicum strips, onion rings, etc.	4–5	4–5.
Gently frying eggs, fish, meat, sausages, schnitzels, vegetables, bacon	5–6	5–6.
Frying meat, fish, hash browns, potato cakes	6–8	5.–8
Frying steaks, pancakes, marinated meat and meat strips	8–9	7.–9


These settings should only be taken as a guide. Times will vary depending on the type, texture and thickness of the food being cooked.


Operating principles

This SmartLine appliance is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the appliance on, the On/Off  sensor needs to be touched for a little longer than the other sensors.

Each time you touch a sensor, an audible tone sounds.

Only the printed On/Off  symbol is visible when the SmartLine appliance is switched off. The other sensor controls light up when the SmartLine appliance is switched on.

The Teppanyaki is divided into two cooking zones that can be switched on and controlled separately. The entire area can be used when frying food or keeping large quantities of food warm. For smaller quantities, the rear zone can be used for frying food whilst the front area can be used for keeping food warm with the keeping warm function .

 Malfunction due to dirty and/or covered sensor controls.

If the sensor controls are dirty or covered this could cause them to fail to react, to activate a function or even to switch the appliance off automatically (see “Safety features - Safety switch-off”). Placing hot pans on the sensor controls/indicators can damage the electronic unit underneath.

Keep the sensor controls and indicators clean and do not place hot pans or anything else on top of them.

Operation



Risk of fire due to overheated food!

Unattended food can overheat and ignite.

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

Please note that the heating-up time is very short with induction heating.

Switching on the Teppanyaki

- Touch the ① sensor.

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

Setting the power level

- Touch the sensor control for the desired power level on the respective numerical keybank.

Switching off

- To switch off a cooking zone, touch the 0 sensor for that zone on the numerical keybank.
- To switch off the Teppanyaki, i.e. both cooking zones, touch the ① sensor.

Residual heat indicator

If the SmartLine appliance is still hot, the residual heat indicator will light up after it has been switched off. Depending on the temperature, a dot will appear above power levels 1, 2 and 3.

The dots of the residual heat indicator go out one after the other as the SmartLine appliance cools down. The last dot only goes out when the SmartLine appliance is safe to touch.



Risk of burning due to hot surfaces.

The surfaces will be hot after use.

Do not touch the surfaces while the residual heat indicators are on.

Setting the power level - extended power level range

- Touch the numerical keybank in between two number sensors.

The sensors in front of and after the interim level will light up brighter than the other sensors.

Example:

If you have set power level 7., the numbers 7 and 8 will be brighter than the other numbers.

Switching the heating elements on together

If you want to use the entire surface with a single setting, the heating elements can be switched on and linked together. The settings are controlled by the front numerical keybank.

- Touch the  sensor.

Operation

Tips on cooking

Wipe the surface of the Teppanyaki before each use with a damp cloth to remove any dust or other soiling which may have settled on it since it was last used.


- Always preheat the Teppanyaki for 2-3 minutes before use. To do this, set the power level that you are going to be using for cooking.
- It is important that the Teppanyaki gets sufficiently hot before use, particularly when browning and sealing meat. If it is not hot enough, the meat will lose too much juice and become tough.
- Very little fat is required for cooking on the Teppanyaki, and no fat is required for marinated food.
- Use only fats and oils that can withstand high temperatures.
- We recommend that you marinate the food to be cooked. This will improve the flavour of the food.
- Pat wet food dry with kitchen paper before cooking to prevent it spitting.
- To prevent meat drying out, do not season with salt until after it has been cooked.

Keeping warm

This function is for keeping food warm which has just been cooked and is still hot. It is not for reheating food that has gone cold.

The maximum duration for keeping food warm is 2 hours.

Activating/Deactivating the keeping warm function

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

The SmartLine appliance has to be switched on if you wish to use the timer.

The timer can be used for the following 2 functions:

- For setting the minute minder
- For automatically switching off a cooking zone/heating element/ Teppanyaki zone

You can use the functions simultaneously.

A duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set.

Durations of up to 59 minutes are shown in minutes (00:59) and durations of more than 60 minutes are shown in hours and minutes. Durations are entered 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.

Minute minder


The minute minder is set using the numerical keybank for the left or front left cooking zone (depending on model).

Setting the minute minder

- Touch the  sensor.

The timer display flashes.

- Set the required time.

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

Changing the time set for the minute minder

- Touch the  sensor.

The timer display flashes.

- Set the required time.

Cancelling the minute minder

- Touch the  sensor.

- Touch  on the numerical keybank.

Timer

Auto switch-off

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

If the time programmed is longer than the maximum operating time allowed, the heating element/Teppanyaki zone will be switched off by the safety switch-off function (see “Safety features – Safety switch-off”).

The switch-off time is set with the numerical keybank for each cooking zone you want to switch off automatically.

Setting the switch-off time

- Select a power level for the required heating element/Teppanyaki zone.
- Touch the ⌚ sensor.

The timer display flashes.

- Set the required time.

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

The heating element allocation auto switch-off indicator light pulsates.

- If you want to set a switch-off time for another heating element/Teppanyaki zone, follow the same steps as described above.

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

- If you want to show the times left counting down in the background, touch the ⌚ sensor of the desired heating element/Teppanyaki zone.

Changing the switch-off time

- Touch the ⌚ sensor repeatedly until the indicator light for the required heating element/Teppanyaki zone pulsates.

The timer display flashes.

- Set the required time.


Deleting the switch-off time




- Touch the ⌚ sensor repeatedly until the indicator light for the required heating element/Teppanyaki zone pulsates.

The timer display flashes.

- Touch the 0 sensor on the numerical keybank.

Using both timer functions at the same time

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

- Touch the  or  sensor if you want to show the times left counting down in the background.
- If a switch-off time is programmed for several heating elements/Teppanyaki zones, touch the  sensor repeatedly until the indicator light for the desired heating element/Teppanyaki zone pulsates.

Additional functions

Stop & Go

The set power level is reduced to 1 when the Stop & Go function is activated.

The power levels and the timer settings cannot be changed, the SmartLine appliance can only be switched off. The minute minder and automatic switch-off times continue to run.

If the function is deactivated, the appliance switches back to the power level that was set last.

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

Activating / Deactivating

- Touch the II/▶ sensor.

Recall

If the SmartLine appliance is accidentally switched off during use, you can use this function to restore all the settings. The SmartLine appliance must be switched on again within 10 seconds.

- Switch the SmartLine appliance on again.

The previously set power levels flash.


- Press one of the flashing power level indicators immediately.

The appliance will continue to operate using the settings selected previously.

Wipe protection


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

Activating

- Touch the  sensor.

The time counts down in the timer display.

Deactivating

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

Demonstration mode

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

Activating/Deactivating the demonstration mode

- Switch the SmartLine appliance on.
- Touch the 0 sensor control on any of the numerical keybanks.
- Then touch the 0 and 2 sensors at the same time for 6 seconds.

In the timer display, *dE* flashes alternately with *Dn* (demonstration mode activated) or *OFF* (demonstration mode deactivated) for a few seconds.

Displaying the SmartLine appliance data

The model designation and software version of the SmartLine appliance can be displayed. To do this, there must not be any pots or pans on the SmartLine appliance.

Model designation

- Switch the SmartLine appliance on.
- Touch the 0 sensor control on any of the numerical keybanks.
- Then touch the 0 and 4 sensor controls at the same time.

The timer display shows 2 numbers flashing alternately:

12 flashes alternately with *34* = CS 1234 (example only)

Software version

- Switch the SmartLine appliance on.
- Touch the 0 sensor control on any of the numerical keybanks.
- Then touch the 0 and 3 sensor controls at the same time.

Numbers will appear in the timer display:

2:00 = software version

Safety features

System lock/Safety lock

The safety lock is deactivated if there is a break in the mains electricity supply.

Your SmartLine appliance is equipped with a system lock and a safety lock to prevent the appliance from being switched on or any settings being altered by mistake.

The **system lock** is activated when the SmartLine appliance is switched off. If the system lock is activated, the appliance cannot be switched on and the timer cannot be used. A set minute minder time continues to count down. The SmartLine appliance is programmed so that the system lock must be activated manually. It can be programmed to be activated automatically 5 minutes after the SmartLine appliance has been switched off if it is not manually locked first (see "Programming").

The **safety lock** is activated when the SmartLine appliance is switched on. When the safety lock is activated, the appliance can be operated only under certain conditions:

- Selected power levels cannot be changed.
- A set minute minder time can be modified.
- The SmartLine appliance can only be switched off.

If an unavailable sensor is touched whilst the system lock or safety lock is activated, *LDC* will appear in the timer display for a few seconds and a tone will sound.

Activating the system lock

- Touch the ⓪ 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 has been activated.

Deactivating the system lock

- Touch the ⓪ 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.

Activating the safety lock

- Touch and hold the ⓪ 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.

Deactivating the safety lock

- Touch and hold the ⓪ 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.

Safety switch-off

Sensor controls are covered

Your SmartLine appliance will turn off automatically if one or several of the sensor controls remain covered for longer than 10 seconds, for example, by finger contact, food boiling over, or by an object such as an oven glove or a tea towel. \mathcal{L} flashes briefly above the ① sensor control and a tone will sound. If you remove the obstruction and/or clean the appliance, \mathcal{L} will go out and the SmartLine appliance is ready for use again.

Excessive operating time

The safety switch-off mechanism is triggered automatically if a heating element is heated for an unusually long period of time. This time depends on the power level selected. If it has been exceeded, the heating element switches off and the residual heat indicator appears. The SmartLine appliance can now be used as normal again.

The SmartLine appliance is programmed to safety setting 0 at the factory. If required, you can set a higher safety setting with a shorter maximum operating time (see chart).

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

Safety features

Overheating protection

All the induction coils and cooling elements for the electronics are fitted with an overheating protection mechanism. Before the induction coils and/or cooling elements get too hot, the overheating protection mechanism cuts in in one of the following ways:

Induction coils

- The set power level is reduced.
- The Teppanyaki zone switches off automatically. *Err* flashes alternately with *44* in the timer display.

You can use the Teppanyaki zone again as usual as soon as the fault code has gone out.

Cooling elements

- The set power level is reduced.
- The Teppanyaki zone switches off automatically.


The affected Teppanyaki zone can only be used again as usual once the cooling element has cooled down to a safe level.

The overheating protection may be triggered under the following circumstances:

- Fat or oil being heated on a high power level.
- Insufficient ventilation to the underside of the Teppanyaki.
- A hot Teppanyaki zone being switched on after an interruption to the power supply.




If, despite removing the cause, the overheating protection mechanism triggers again, contact Miele.

You can adapt the programming of the SmartLine appliance to your personal needs. Several settings can be altered in succession.

After accessing the programming mode, the  symbol 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.


Changing the programming

Calling up programming mode


- **With the SmartLine appliance switched off**, press and hold the  and  sensor controls together until the  symbol lights up and *PC* appears in the timer display.

Setting a programme


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

- Touch the  sensor control repeatedly until the programme number you want appears in the display, or touch the appropriate number on the numerical keybank.


Setting the code

- Touch the  sensor control repeatedly until the code number you want appears in the display, or touch the appropriate number on the numerical keybank.

How to save the settings

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

How to avoid saving the settings

- Touch the  sensor until the indicators go out.

Programming

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

Programme ¹		Code ²	Settings
P:12	Sensor controls reaction speed	C:00	Slow
		C:01	Normal
		C:02	Fast

¹ Unlisted programmes are not assigned.

² The factory-set code is shown in bold.

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

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

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

Cleaning and care



Risk of burning due to hot surfaces!

The surfaces will be hot after use.
Switch off the Teppanyaki.
Allow the surfaces to cool down before cleaning the Teppanyaki.



Risk of damage due to moisture ingress.

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

Do not use a steam cleaner to clean the Teppanyaki.

The use of unsuitable cleaning agents can cause the surfaces to discolour or alter. All surfaces are susceptible to scratching.

Remove any residual cleaning agent immediately.

Never use abrasive sponges or cleaning agents.

Allow the SmartLine appliance to cool down before cleaning.

- Clean the SmartLine appliance and accessories after each use.
- Dry the SmartLine appliance thoroughly every time after cleaning to avoid limescale residue.

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
- grill and oven cleaners
- 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
- dirt erasers

Cleaning the control panel

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a glass scraper.
- Then clean the control panel with the Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories") or with a proprietary ceramic glass cleaner applied with a paper towel or a clean cloth.
- Finally wipe the control panel with a damp cloth, and then dry it.

Cleaning the cooking surface

- Remove coarse soiling immediately using a spatula.
- Allow the cooking surface to cool down until it can be touched by hand, and then use a solution of hot water and washing-up liquid to soften the soiling. Clean the cooking surface with the rough side of a non-scouring dishwashing sponge and a few drops of the Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"). Finally wipe the surface with water and dry it thoroughly with a clean cloth.

Always use clean water to wipe the surface to ensure that every trace of cleaning agent has been removed. Any remaining traces of cleaning agent could affect the food the next time you use the appliance.


Stainless steel care products must not be used on the cooking surface.

Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you won't need a service call.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Messages in the display

Problem	Possible cause and remedy
After the SmartLine appliance has been switched on or a sensor control has been touched, <i>LDC</i> appears in the timer display for a few seconds.	The system lock or safety lock is activated. ■ Deactivate the system lock or safety lock (see “Safety features - System lock / Safety lock”).
After the SmartLine appliance has been switched on, <i>dE</i> appears briefly in the timer display. The SmartLine appliance does not heat up.	The SmartLine appliance is in demonstration mode. ■ Touch the 0 and 2 sensor controls at the same time until <i>dE</i> flashes alternately with <i>OFF</i> in the timer display.
The SmartLine appliance has switched off automatically. When the appliance is switched back on, <i>L</i> appears above the On/Off  sensor control.	One or more of the sensor controls are covered, e.g. by finger contact, food boiling over, or an object. ■ Clean off any dirt and/or remove the object (see “Safety features – Safety switch-off”).
<i>Err</i> flashes alternately with <i>30</i> in the timer display and a tone is sounding.	The SmartLine appliance is connected incorrectly. ■ Disconnect the SmartLine appliance from the mains. ■ Contact Miele.
<i>Err</i> will flash alternately with <i>044</i> in the timer display.	The overheating protection mechanism has been activated. ■ See “Safety features - Overheating protection”.

Problem solving guide

Problem	Possible cause and remedy
<i>Err</i> will flash 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 SmartLine appliance for approx. 1 minute.■ If the problem persists after power is restored, please contact Miele.

Problem solving guide

Unexpected behaviour

Problem	Possible cause and remedy
The sensor controls show increased sensitivity or fail to react.	<p>The sensitivity level of the sensor controls 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 SmartLine appliance. Also ensure the area surrounding the SmartLine appliance is not too dark.■ Take any pans off the SmartLine appliance and wipe away any food deposits. Ensure that there is nothing covering the entire SmartLine appliance or sensor controls.■ Interrupt the power supply to the SmartLine appliance for approx. 1 minute.■ If the problem persists after power is restored, please contact Miele.
The Teppanyaki or a Teppanyaki zone switches off automatically.	<p>It has been operated for too long.</p> <ul style="list-style-type: none">■ Switch the Teppanyaki or the zone back on (see “Safety features – Safety switch-off”).
	<p>The overheating protection mechanism has been triggered.</p> <ul style="list-style-type: none">■ See “Safety features - Overheating protection”.

General problems or technical faults

Problem	Possible cause and remedy
The SmartLine appliance cannot be switched on.	<p>There is no power to the SmartLine appliance.</p> <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).
	<p>There may be a technical fault.</p> <ul style="list-style-type: none">■ Disconnect the SmartLine appliance from the mains electricity supply for approx. 1 minute by<ul style="list-style-type: none">– switching off at the wall socket and withdrawing the plug, or– switching off the main circuit breaker or residual current device.■ If, after resetting the fuse in the mains fuse box or the residual current protection device, the SmartLine appliance will still not switch on, contact a qualified electrician or Miele.
An operating noise can be heard after the SmartLine appliance has been switched off.	<p>The cooling fan runs until the SmartLine appliance has cooled down and then switches off automatically.</p>

Optional accessories

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

These products can be ordered from the Miele online shop.

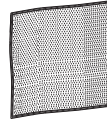
They can also be ordered directly from Miele (see end of this booklet for contact details).

Original 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.

Contact in case of fault

In the event of any faults 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 when contacting Miele. This information can be found on the data plate.

Data plate

Adhere the extra data plate 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.

Installation

Safety instructions for installation

 Risk of damage from incorrect installation.

Incorrect installation can cause damage to the SmartLine appliance.

The SmartLine appliance must only be installed by a suitably qualified and competent person.

 Risk of electric shock!

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

The SmartLine appliance must be connected to the electrical supply by a qualified person only.

 Damage from falling objects.

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

Fit the wall units and the rangehood before the SmartLine appliance.

- ▶ 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.
- ▶ The SmartLine appliance must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This SmartLine appliance must not be installed above ovens unless these have a built-in cooling fan.
- ▶ When installing the SmartLine appliance, make sure that the mains connection cable cannot come into contact with hot appliance parts.
- ▶ Carefully observe the safety clearances listed on the following pages.

Safety distances

Safety distance above the SmartLine element



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

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

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

Installation

Safety distances to the sides and back of the appliance

The SmartLine appliance should preferably be installed with plenty of space on the right and left.

The minimum distance ① specified below must be observed between the rear of the SmartLine element and a tall unit or room wall.

The minimum distance ②, ③ specified below must be adhered to between one side of the SmartLine element (right or left) and a tall unit or room wall. A minimum distance of 300 mm must be observed on the opposite side.

Minimum horizontal distance from the back edge of the appliance to a combustible surface:

50 mm

② Minimum distance on the **right** side between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:

50 mm.

③ Minimum distance on the **left** side between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:

50 mm.

Minimum safety distance underneath the SmartLine appliance

To ensure proper ventilation of the SmartLine appliance, a minimum safety distance is required between the SmartLine appliance and an oven, interim shelf or drawer.

The minimum safety distance from the lower edge of the SmartLine appliance to

- the top edge of an oven: 15 mm
- the top edge of an interim shelf: 15 mm
- the top edge of a drawer: 5 mm
- the base of a drawer: 75 mm

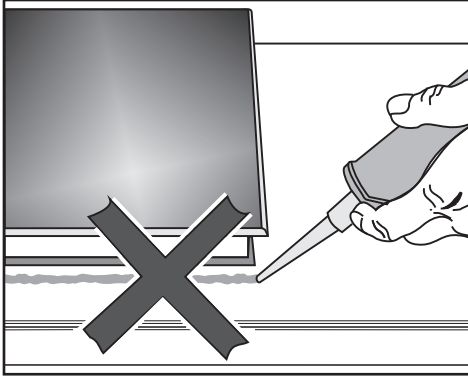
Interim shelf

It is not necessary to fit an interim shelf underneath the SmartLine appliance, but one may be fitted if you wish.

Leave a gap of 10 mm at the back of the shelf to accommodate the mains connection cable. We recommend a gap at the front of the SmartLine appliance of 20 mm to ensure good ventilation.

Installation notes – surface-mounted

Sealing between the SmartLine appliance and the worktop

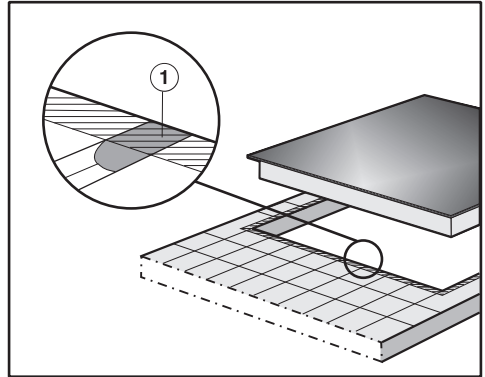


The SmartLine appliance and worktop may be damaged if the appliance needs to be removed after it has been sealed with a sealant.

Do not use any sealant between the SmartLine appliance and the worktop.

The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Tiled worktop



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

Sealing strip

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

Always replace the sealing strip before reinstalling the cooktop.

Installation

Installing several SmartLine appliances

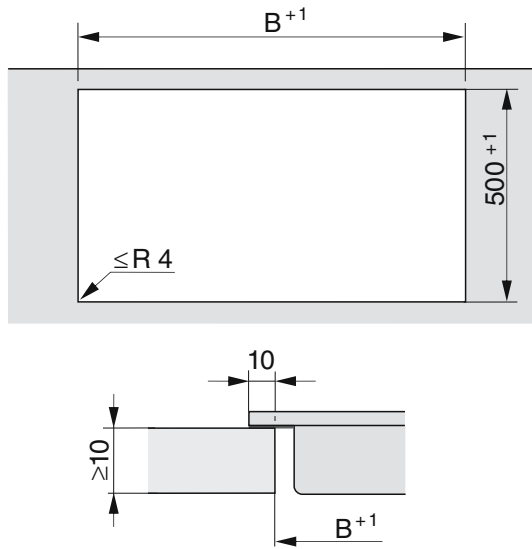
The gaps between the individual SmartLine appliances must be sealed with a silicone sealant that is heat-resistant to at least 160 °C. With flush-fit installation, the gap between the SmartLine appliance(s) and the worktop must also be sealed with a silicone sealant that is heat-resistant to at least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

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

Combination with a downdraft extractor








If the SmartLine appliance is installed in combination with a downdraft extractor, the latter must be installed first.

Worktop cut-out – surface-mounted











Installation

Installation with a downdraft extractor

Sample combinations	Number x width [mm]		Dimension B [mm]
	Cooking appliances	Downdraft extractor	
	1 x 378	1 x 120	481
	2 x 378	1 x 120	862
	1 x 378 1 x 620	2 x 120	1226
	3 x 378	2 x 120	1365
	2 x 378 1 x 620	2 x 120	1607
	4 x 378	2 x 120	1746
	1 x 620	2 x 120	845

Installation without a downdraft extractor

Sample combinations	Number x width [mm] Cooking appliances	Dimension B [mm]
	1 x 378	359
	2 x 378	740
	1 x 378 1 x 620	982
	3 x 378	1121
	2 x 378 1 x 620	1363
	4 x 378	1502
	2 x 378 1 x 800	1554
	2 x 378 1 x 936	1680

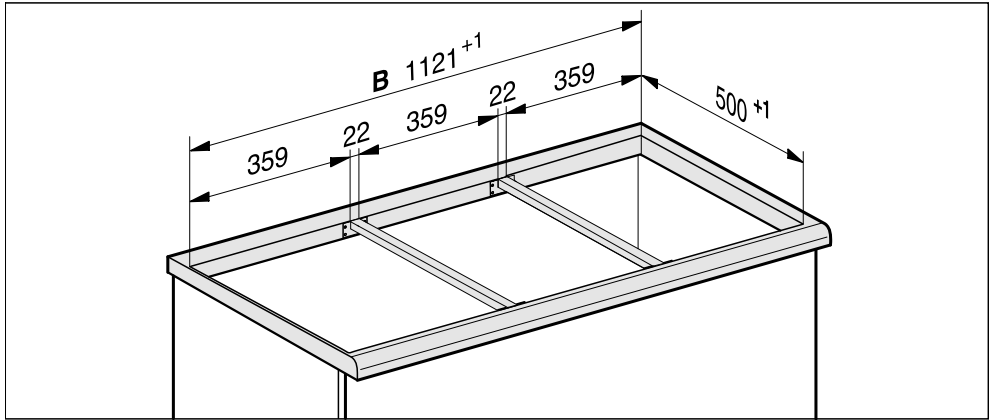
Installation

Spacer bars – surface-mounted

If you are installing several appliances, you must fit spacer bars between them.

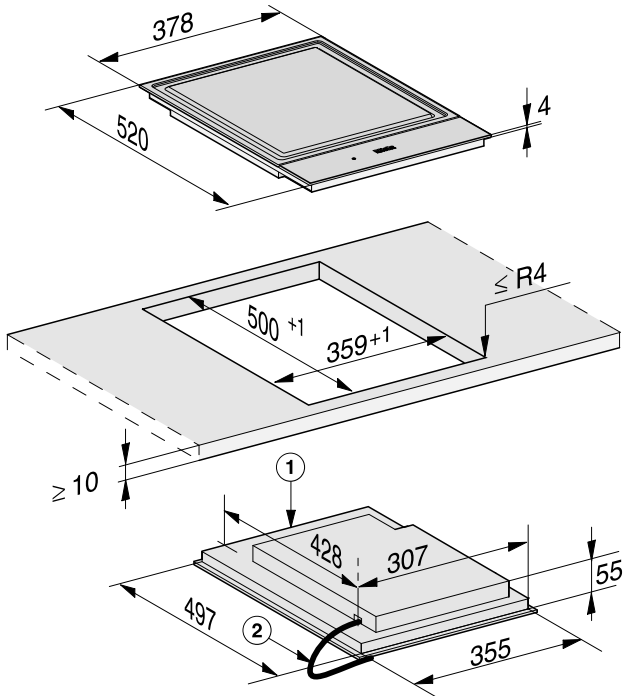
The clips supplied with the spacer bars are only required for installing a CSDA 700x FL.

Installing 3 appliances and 2 spacer bars



Installation dimensions – Surface-mounted

All dimensions in this instruction booklet are given in mm.



① Front

② Mains connection cable, L = 2,000 mm

Installation

Installation – surface-mounted

Preparing the worktop

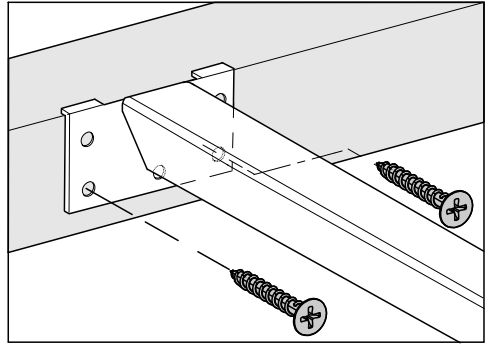
- Create the worktop cut-out.
Remember to maintain the minimum safety distances (see "Installation – Safety distances").
- Seal the cut surfaces of **wooden worktops** with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

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

Fitting the spacer bars

Use the middle screw holes if one of the following SmartLine appliances is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)

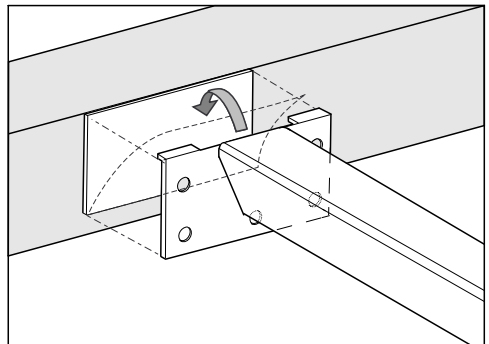
Wooden worktops



- Position the spacer bars flush onto the upper edge of the cut-out.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied.

Granite and marble worktops

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



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

Installing the SmartLine appliance

- Stick the supplied sealing strip under the edge of the SmartLine appliance. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cut-out.
- Position the SmartLine appliance in the worktop cut-out. Ensure that:
 - The seal of the appliance sits flush with the worktop on all sides to ensure an effective seal all round.
 - All gap widths are uniform.
- If the seal does not meet the worktop correctly on the corners, carefully scribe the corner radii ($\leq R4$) with a jigsaw.

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

- Connect the SmartLine appliance to the mains electrical supply.
- If required, connect the SmartLine appliance to the gas supply (see “Installation – Gas connection”).
- Check that the SmartLine appliance works.
- Seal the gaps between the individual appliances 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. Please follow the manufacturer's instructions.

Installation

Installation notes – flush-fit

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

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”), so that the SmartLine appliance is easily accessible from underneath after installation and the bottom half of the casing can be removed for maintenance. If the appliance is not freely accessible from below after installation, the sealant must be removed so that the appliance can be removed.

Natural stone worktops

The SmartLine appliance is set directly in the cut-out.

Solid wood worktops, tiled worktops, glass worktops

The SmartLine appliance is set on a wooden frame inside the cut-out. The frame must be provided on site and is not supplied with the appliance.

Sealing strip

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

Always replace the sealing strip before reinstalling the cooktop.

Installing several SmartLine appliances

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

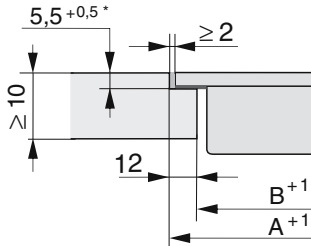
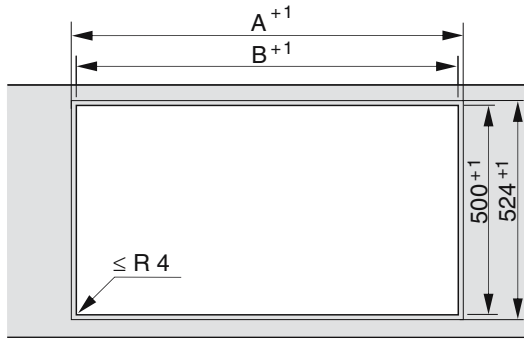
After installation, the SmartLine appliances must be easily accessible from below, so that the bottom half of the casing can be removed for maintenance. If the SmartLine appliances are not accessible from below, the sealant must be removed so that they can be removed.

Combination with a downdraft extractor

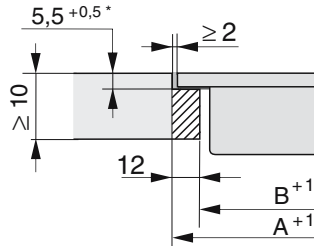
If the SmartLine appliance is installed in combination with a downdraft extractor, the latter must be installed first.

Installation

Worktop cut-out – flush-fit




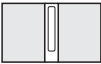





Natural stone worktop



Wooden worktop









* $7^{+0,5}$ mm with CS 7611 FL

Installation with a downdraft extractor

Sample combinations	Number x width [mm]		Dimension A [mm]	Dimension B [mm]
	Cooking appliances	Downdraft extractor		
	1 x 378	1 x 120	505	481
	2 x 378	1 x 120	886	862
	1 x 378 1 x 620	2 x 120	1250	1226
	3 x 378	2 x 120	1389	1365
	2 x 378 1 x 620	2 x 120	1631	1607
	4 x 378	2 x 120	1770	1746
	1 x 620	2 x 120	869	845

Installation

Installation without a downdraft extractor

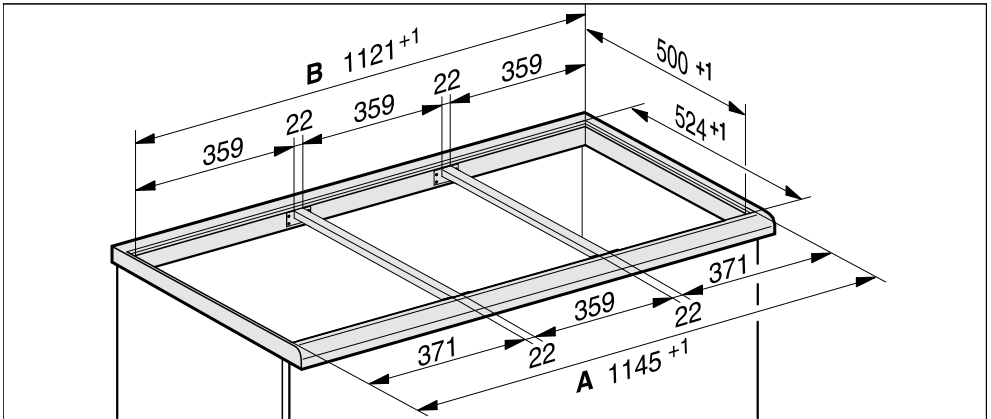
Sample combinations	Number x width [mm] Cooking appliances	Dimension A [mm]	Dimension B [mm]
	1 x 378	383	359
	2 x 378	764	740
	1 x 378 1 x 620	1006	982
	3 x 378	1145	1121
	2 x 378 1 x 620	1387	1363
	4 x 378	1526	1502
	2 x 378 1 x 800	1567	1543
	2 x 378 1 x 936	1703	1679

Spacer bars – flush-fit

If you are installing several appliances, you must fit spacer bars between them.

The clips supplied with the spacer bars are only required for installing a CSDA 700x FL.

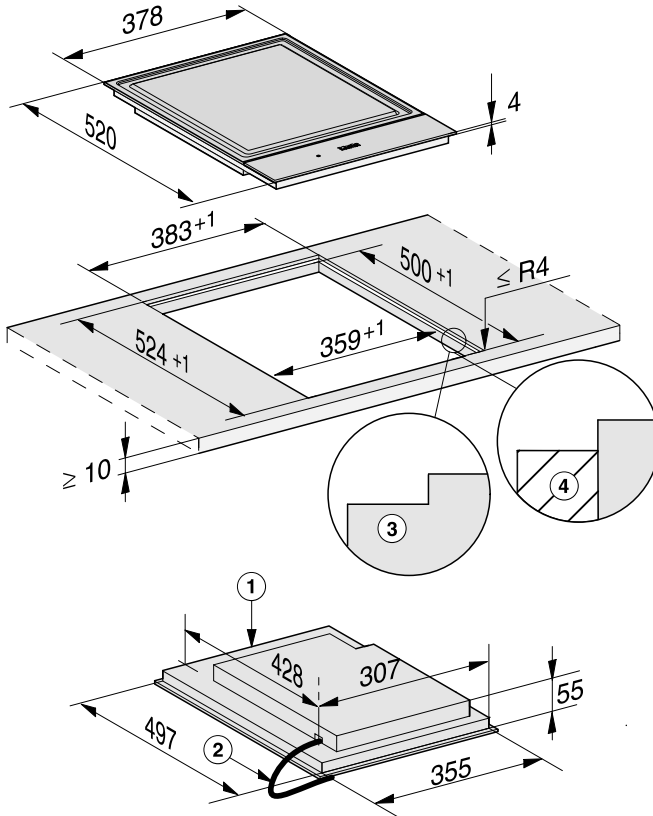
Installing 3 appliances and 2 spacer bars



Installation

Installation dimensions – Flush-fit

All dimensions in this instruction booklet are given in mm.



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

Installation – flush-fit

Preparing the worktop

- 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.

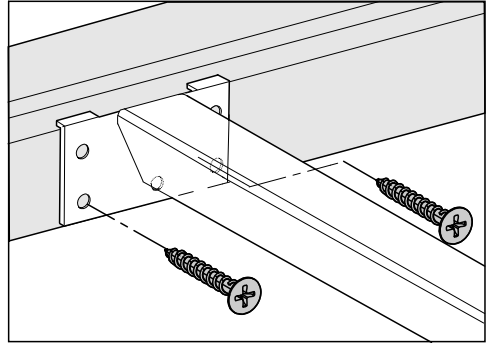
Make sure the sealant does not come into contact with the top surface of the worktop.

- For wooden worktops, secure the wooden frames 5.5 mm below the upper edge of the worktop.
For CS 7611 FL, the wooden frame must be secured 7 mm under the upper edge of the worktop.

Fitting the spacer bars

Use the middle screw holes if one of the following SmartLine appliances is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)

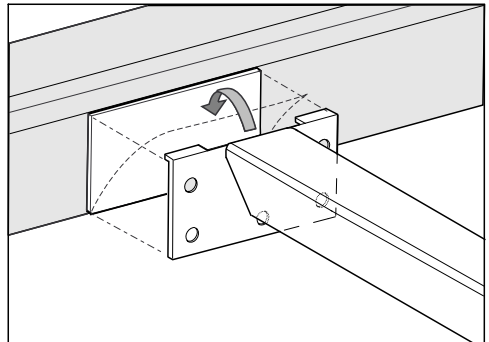
Wooden worktops



- Position the spacer bars flush onto the lower step of the stepped cut-out.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied.

Granite and marble worktops

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



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

Installation


Installing the SmartLine appliance

- Stick the supplied sealing strip under the edge of the SmartLine appliance. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cut-out.
- Position the SmartLine appliance in the worktop cut-out. Ensure that:
 - The seal of the appliance sits flush with the worktop on all sides to ensure an effective seal all round.
 - All gap widths are uniform.
- Connect the SmartLine appliance to the mains electrical supply.
- If required, connect the SmartLine appliance to the gas supply (see “Installation – Gas connection”).
- Check that the SmartLine appliance works.
- Seal the gaps between the individual SmartLine appliances and between the appliances and the worktop 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. Please follow the manufacturer's instructions.

Electrical connection

 Risk of damage from incorrect connection.

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

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

This SmartLine appliance must be connected to the electricity supply by a qualified electrician.

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

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

Total power output

See data plate.

Connection data

The connection data is given on the data plate. Please ensure this information matches the household mains supply.

Residual current device

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

Disconnecting devices

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

Installation

Replacing the mains connection cable



Danger of electric shock!

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

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

When replacing the mains connection cable, it must be replaced with cable type H 05 VV-F by a Miele authorised service technician or a suitably qualified and competent electrician in order to avoid a hazard. These cables are available from Miele.

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