

Operating and installation instructions ProLine gas hob



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

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.

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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.

Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the hob as well as the safety instructions and warnings.

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 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.

Warning and Safety instructions

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.
- ▶ Please supervise children in the vicinity of the hob and do not let them play with it.
- ▶ 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.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the 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 standard safety requirement is met. If in any doubt please have the electrical installation tested by a registered electrical worker.
- ▶ To avoid the risk of damage to the hob, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting it to the mains. Consult a registered electrical worker if in doubt.
- ▶ 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.

Warning and Safety instructions

- ▶ This hob must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the hob.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ▶ While the hob is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.
- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ The hob is not intended for use with an external timer switch or a remote control system.
- ▶ 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).
- ▶ The connection to the gas supply must be carried out by a suitably qualified gas fitter (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”).

Warning and Safety instructions

► 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 territory this is done in one of several different ways:

- the mains fuse has been removed, or
- the screw-out fuse is removed (if 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.

► Danger of electric shock!

Do not use the hob if it is faulty. Shut off the gas supply and contact Miele.

► 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.

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

Warning and Safety instructions

Correct use

- ▶ The 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.

Warning and Safety instructions

- ▶ 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.
- ▶ When using an electrical appliance, e.g. a hand-held food blender, near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The insulation on the cable 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.

Warning and Safety instructions

- ▶ 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.
- ▶ 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 it tested by registered gas installer for safety. This should be done at regular intervals.
- ▶ Where several ProLine elements are installed side by side: Hot objects can damage the seal on the spacer bars. Do not place hot pans near or on the spacer bar.

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this hob. The steam could reach electrical components and cause a short circuit.
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your ProLine element.

Caring for the environment

Disposing of the packaging material

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

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

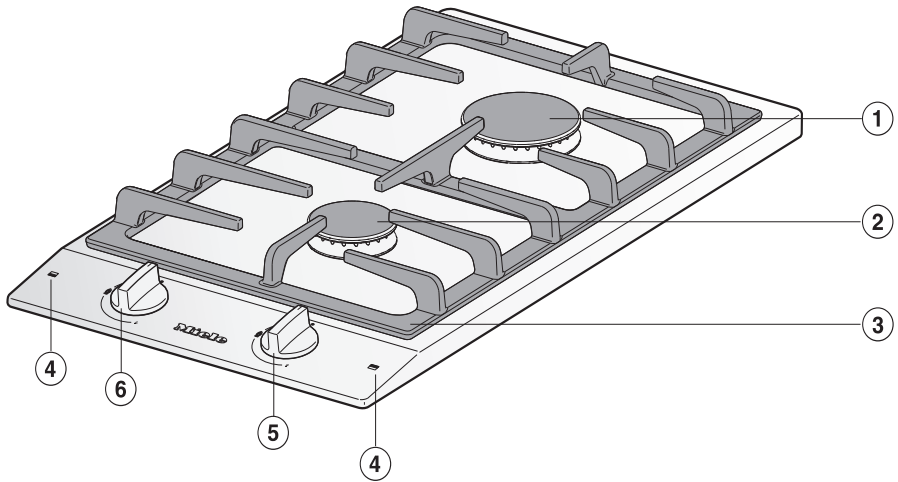
Disposing of your old appliance

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



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on territory) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

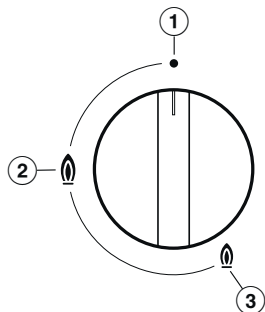
Hob



- ① Large burner
- ② Medium burner
- ③ Trivet
- ④ Symbols for allocation of operating controls
- ⑤ Rotary control for rear burner
- ⑥ Rotary control for front burner

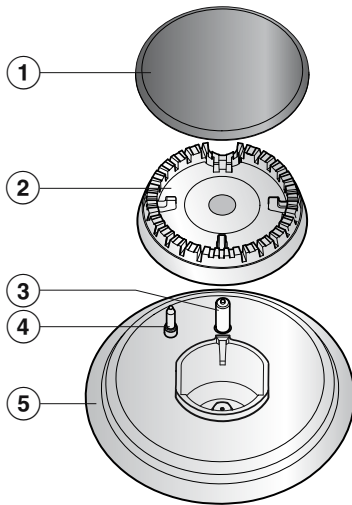
Guide to the appliance

Control knobs



- 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



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

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 “After sales service” section of this booklet.
- Remove any protective wrapping and stickers.

Cleaning the hob for the first time

- 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”).
- Clean the stainless steel trough with a damp cloth, and then wipe dry.

Switching on the hob for the first time

The metal components have a protective coating. When the hob is used for the first time, this causes a smell and possibly also vapour.

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

Minimum cookware base diameter [cm]	
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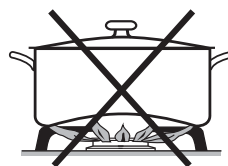
Medium burner	12
Large burner	14

Maximum diameter at top of cookware [cm]	
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Medium burner	22
Large burner	24

- 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.
- 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.

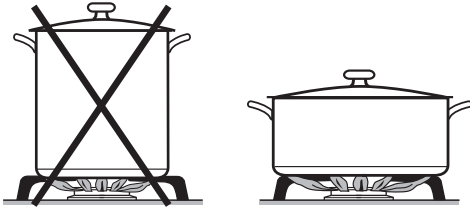
- Cookware with a thick base is preferable as the heat is distributed evenly. With thin bases, there is the risk that food will overheat in places. Therefore it should be stirred more frequently.
- Always place the cookware on the trivet supplied. Do not place cookware directly on the burners.
- Place 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.

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.

Switching on

- Press in the relevant rotary control and turn it anticlockwise to the large flame symbol. 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.

- When a flame is visible, keep the rotary control pressed down for 5–10 seconds, and then let it go.
- If the burner does not ignite, turn the rotary control to the • position. Ventilate the room or wait for at least 1 minute before trying again. When making another ignition attempt, it may be necessary to hold the rotary control for longer.
- If the burner does not ignite the second time, turn the rotary control back to the • position and see “Problem solving guide”.

Flame goes out during operation

- If the flame goes out, for example because food has boiled over or if there has been a sudden draught, turn the control knob to „•“.
- Wait at least one minute before trying to ignite the burner again.

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.

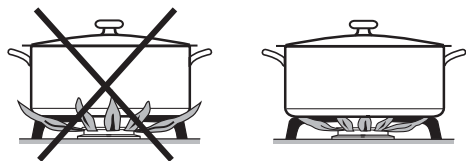
- Press in the relevant control and turn it anti-clockwise to the large flame symbol.
- Hold the control pressed in and light the gas at the burner with a match.
- Keep the control pressed in for a further 5-10 seconds and then release it.

Operation

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.

Thermo-electric ignition safety device

Your hob is equipped with a thermo-electric ignition safety device. If a gas flame is extinguished, e.g. by food boiling over or by a draught, 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 thermo-electric ignition safety device operates independently from the electricity supply. This means that it will still work if the hob is used during a power cut.

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


Allow the ProLine element to cool down before cleaning.

- Clean the ProLine element and accessories after each use.
- Dry the ProLine element thoroughly after cleaning it with water 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 and care

Cleaning the rotary controls

- Clean the rotary control(s) using a solution of warm water and a little washing-up liquid applied with a soft sponge. Soften any stubborn soiling beforehand.
- Dry the control(s) with a clean 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 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.

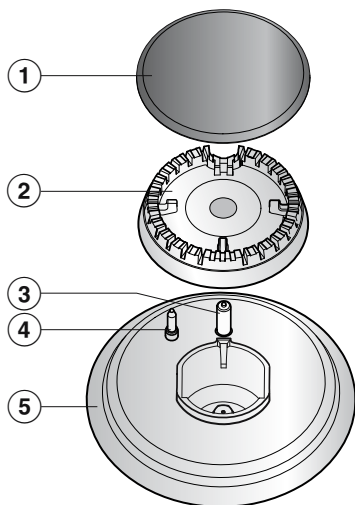
- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- The ignitor and thermocouple should be very carefully wiped clean using a well wrung-out cloth.

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.

Cleaning and care

Assembling the burners



- Place the burner head ② onto the burner base ⑤ so that the ignition electrode ③ and the thermoelement ④ 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.

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. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct 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.	<p>There could be an air lock in the gas pipe.</p> <ul style="list-style-type: none"> ■ You may need to make several attempts before the burner ignites successfully.
The burner does not light after several attempts.	<p>There is a technical fault.</p> <ul style="list-style-type: none"> ■ Turn all of the rotary controls clockwise to • burner off and interrupt the power supply to the hob for a few seconds.
	<p>The burner is not correctly assembled.</p> <ul style="list-style-type: none"> ■ Assemble the burner correctly.
	<p>The gas shut-off device has not been opened.</p> <ul style="list-style-type: none"> ■ Open the gas shut-off device.
	<p>The burner is wet and/or dirty.</p> <ul style="list-style-type: none"> ■ Clean and dry the burner.
	<p>The flame openings are blocked and/or wet.</p> <ul style="list-style-type: none"> ■ Clean and dry the flame openings.
The gas flame goes out after ignition.	<p>The flames do not touch the thermocouple and the burner does not get hot enough: The burner parts are not positioned correctly.</p> <ul style="list-style-type: none"> ■ Assemble the burner components correctly.
	<p>The thermocouple is dirty.</p> <ul style="list-style-type: none"> ■ Remove any soiling.
The flame suddenly looks different.	<p>The burner parts are not positioned correctly.</p> <ul style="list-style-type: none"> ■ Position the burner parts correctly.
	<p>The burner head or the holes in the burner cap are dirty.</p> <ul style="list-style-type: none"> ■ 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 ignitor on the burner does not spark.	The mains fuse has tripped. ■ You may need to contact a registered electrical worker or Miele.
	There is food residue stuck between the ignitor and the burner cap. There is food residue on the thermocouple. ■ Remove any soiling (See „Cleaning and care“).

Miele offer 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 Webshop.

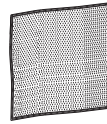
They can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

Ceramic and stainless steel hob cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues

Microfibre cloth



Removes 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 number matches the one specified on the back cover of this document.

Guarantee

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

Safety instructions for installation



Risk of damage from incorrect connection.

Incorrect installation can cause damage to the ProLine element.

The ProLine element must only be installed by a qualified person.



Damage from falling objects.

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

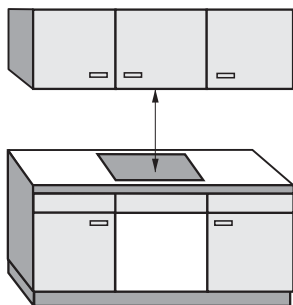
Fit the wall units and the cooker hood before the ProLine element.

- ▶ The room in which the ProLine element is installed must conform to all relevant local and national building and safety regulations.
- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ A deep fat fryer must not be installed directly next to a gas hob or a wok burner as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 288 mm between these two appliances.
- ▶ The ProLine element must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ When installing the ProLine element, make sure that the gas pipe and mains connection cable cannot come into contact with hot appliance parts.
- ▶ The mains connection 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) after the ProLine element has been installed, and that they cannot be subjected to any mechanical action which could cause damage.
- ▶ Observe carefully the safety clearances listed on the following pages.

Installation

Safety distances

Safety distance above the CombiSet



A minimum safety distance must be maintained between the CombiSet and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details. If the manufacturer's instructions are not available for the cooker hood a minimum safety distance of at least 760 mm must be maintained, or if any flammable objects (e.g. utensil rails, wall units etc) are installed above the CombiSet, a minimum safety distance of at least 760 mm must be maintained between them and the CombiSet below.

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

Safety Distance below the appliance

There should be at least 30 mm height or plenty of space reserved below the appliance for the installation of the flexible gas connection pipe and electrical cable. It also avoids any possible hindrance towards the movement of all moveable kitchen parts (e.g. drawer).

Safety distances to the sides and back of the appliance

Ideally the ProLine element should be installed with plenty of space on either side.

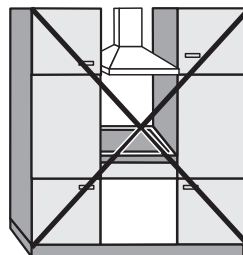
The minimum safety distance ① shown below must be maintained between the back of the ProLine element and a tall unit or wall.

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

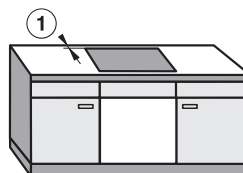
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop: 50 mm

② Minimum distance between the worktop cut-out and a wall or tall unit to the **right** of it: 100 mm.

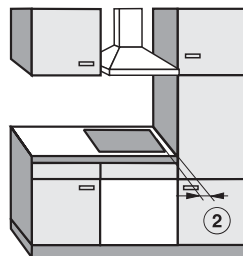
③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it: 100 mm.



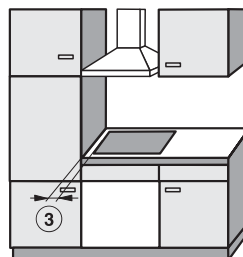
Not allowed



Highly recommended



Not recommended



Not recommended

Installation

Safety distance to niche cladding

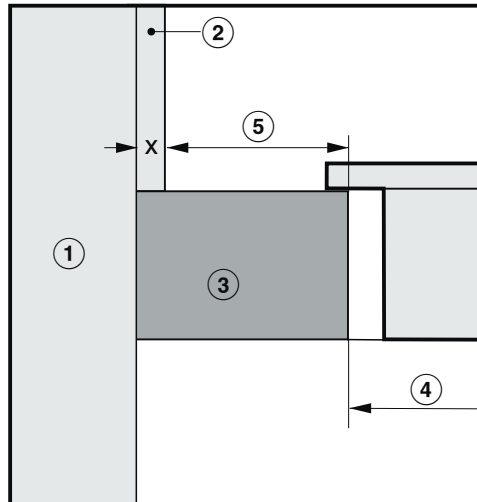
If niche cladding is installed, a minimum safety distance must be maintained between the worktop cut-out and the cladding, since high temperatures can alter or damage these materials.

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

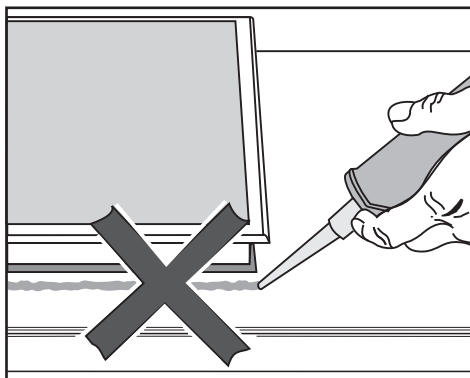
$50 \text{ mm} - 15 \text{ mm} = \text{minimum safety distance of } 35 \text{ mm}$



- 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

Sealing between the ProLine Element and the worktop



Damage caused by incorrect installation.

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

Do not use any sealant between the ProLine element and the worktop.

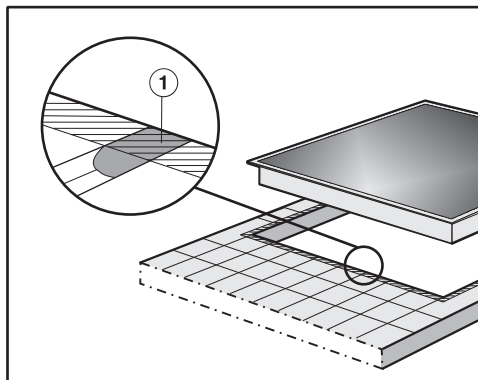
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Sealing strip

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

Always replace the sealing strip before reinstalling the ProLine element.

Tiled worktop

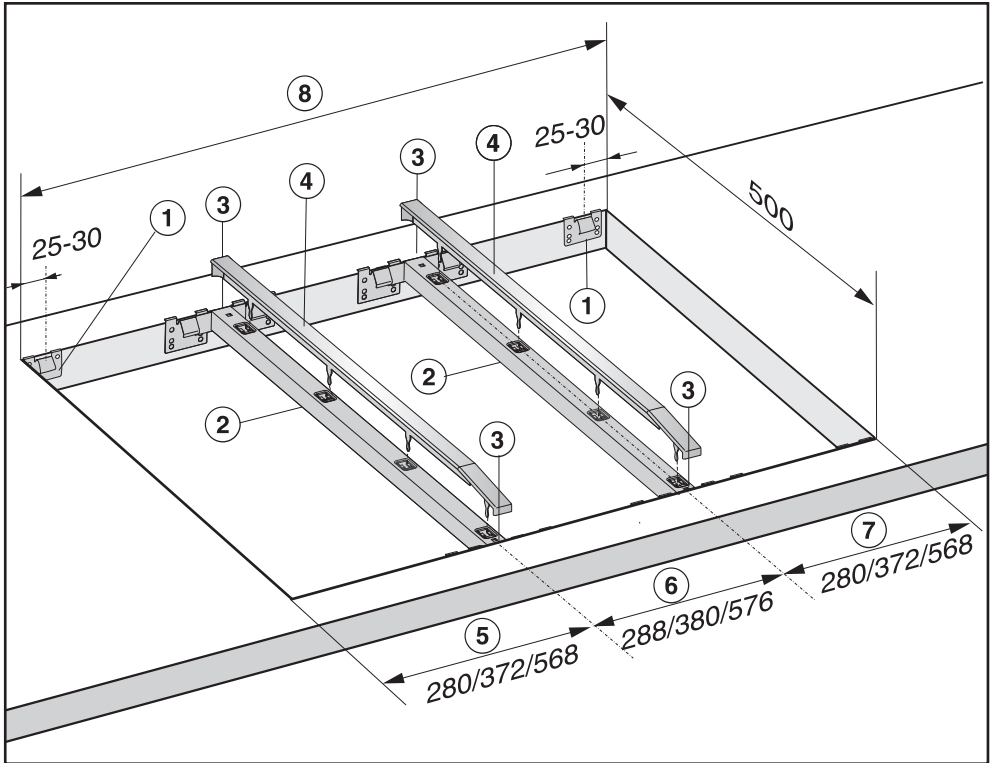


Grout lines ① and the hatched area underneath the ProLine element frame must be smooth and even. If they are not, the ProLine element will not sit flush with the worktop and the sealing strip underneath the top part of the appliance will not provide a good seal between the appliance and the worktop.

Building-in dimensions

- 40

Worktop cut-out for several ProLine elements



Example: 3 ProLine elements

- ① Spring clamps
- ② Spacer bars
- ③ Gap between spacer bars and worktop
- ④ Cover
- ⑤ ProLine element width minus 8 mm
- ⑥ ProLine element width
- ⑦ ProLine element width minus 8 mm
- ⑧ Worktop cut-out

Installation

Calculating the worktop cut-out

The frames of the ProLine elements overlap the worktop at the outside right and left by 8 mm on each side.

- Add up the widths of the ProLine elements and subtract 16 mm from this figure.

Example:

$$288 \text{ mm} + 288 \text{ mm} + 380 \text{ mm} = 956 \text{ mm} - 16 \text{ mm} = 940 \text{ mm}$$

The ProLine elements are 288 mm, 380 mm or 576 mm wide depending on the ProLine elements (see “Building-in dimensions” in the “Installation” chapter).

Spacer bars

When installing several ProLine elements, an additional spacer bar must be fitted in between the individual ProLine elements. The position for securing the spacer bar will depend on the width of the ProLine element.

Installation

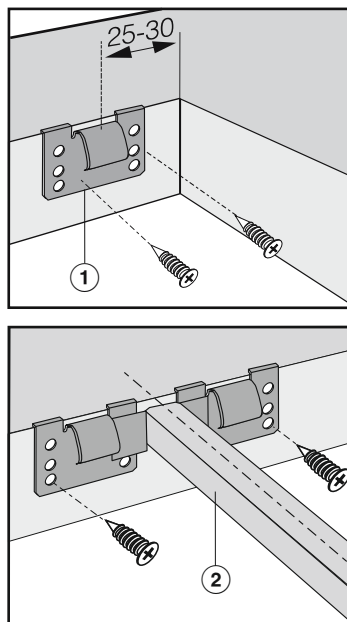
Preparing the worktop

- Make the worktop cut-out as shown in “Installation dimensions” or as calculated (see “Installation – Installing several ProLine elements”). 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.

Securing the spring clamps and spacer bars – wooden worktops

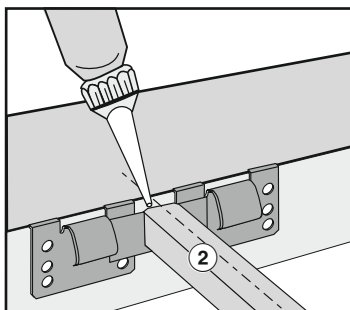
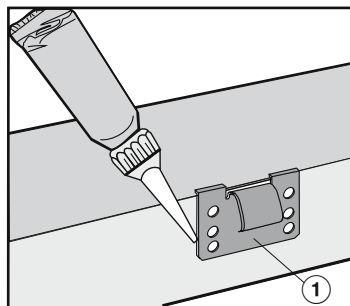
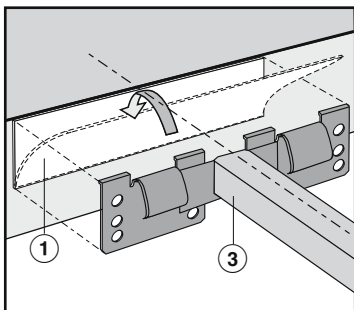
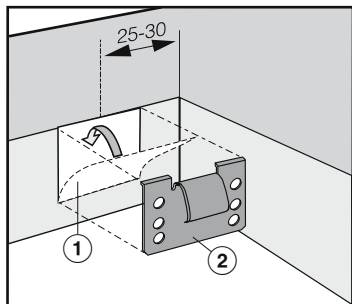


- Position the spring clamps ① or spacer bars ② at the top edge of the cut-out in the positions shown in the illustrations.
- Secure the spring clamps ① or spacer bars ② with the 3.5 x 25 mm wood screws supplied.

Installation

Securing the spring clamps and spacer bars – granite and marble worktops

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



- Attach the adhesive tape ① along the top edge of the cut-out in the positions shown in the hob illustration.
- Position the spring clamps ② or spacer bars ③ on the top edge of the cut-out and press them firmly into place.

- Apply silicone to the side and lower edges of the spring clamps ① or spacer bars ②.
- Then fill the gap ⑤ between the spacer bars ② and the worktop with silicone.

Fitting the ProLine element

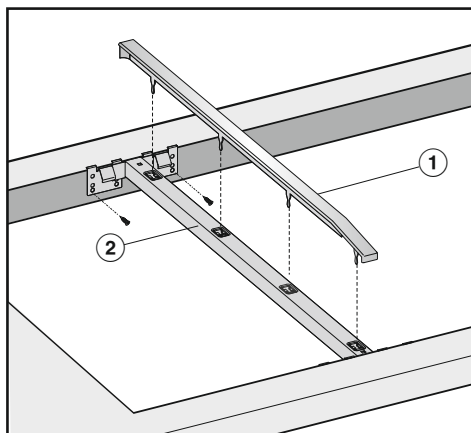
- Feed the mains connection cable down through the worktop cut-out.
- Starting at the front, position the ProLine element in the worktop cut-out.
- Using both hands, press down evenly on the sides of the ProLine element until it clicks into position. When doing this make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round the worktop.

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

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.

Installing several ProLine elements

- Push the built-in ProLine element to the side until the holes in the spacer bar can be seen.



- Push the cover strip ① into the designated holes in the spacer bar ②.
- Starting at the front, position the next ProLine element in the worktop cut-out.
- Proceed as described previously.

Installation

Connecting the ProLine element

- Connect the ProLine element/elements to the electricity supply and to the gas supply (see “Installation – Electrical connection” and “Gas connection”).

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.

Removing a ProLine element

- If the ProLine element is accessible from below, push it upwards to remove it. Push the back of the appliance out first.
- If the ProLine element is not accessible from below, take hold of the appliance with both hands at the back, pull it forwards, then lift it up and out.

Gas connection

⚠ According to the Gas Safety (Registration of Gas Installers and Gas Contractors) Regulations, any gas installation work including the installation of appliances and connecting tubing, must be undertaken by a registered gas installer who is registered for that appropriate class and is employed by a registered gas contractor. The installer is responsible for ensuring that the appliance functions correctly when installed.

Use approved gas tubing for connection to appliances.

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

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

This 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.

Connection to the gas supply must be carried out in strict accordance with current local regulations. Every appliance should have its own easily accessible isolating valve and test point.

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

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.

Flexible gas pipes can be damaged by incorrect routing.

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.

The hob must be set for local gas conditions and the gas connection must undergo a leakage test.

Installation

Depending on country of destination this appliance is set up for connection to Natural gas, Liquefied Petroleum gas (LPG) or Town gas (TG). See adhesive label on the appliance.

Depending on country, a set of jets for conversion to an alternative type of gas may be included with the hob. Please contact your supplier or Miele for the appropriate conversion jets if necessary. Conversion to another type of gas is described under „Conversion to another type of gas“.

Appliances set up for connection to town gas have a gas governor included.

Inlet pressure

Town gas	10 mbar
LPG	29 mbar
Natural gas	20 mbar

Connecting the hob

The hob is supplied with a conical $\frac{1}{2}$ " gas connection point for connection to one of the following:

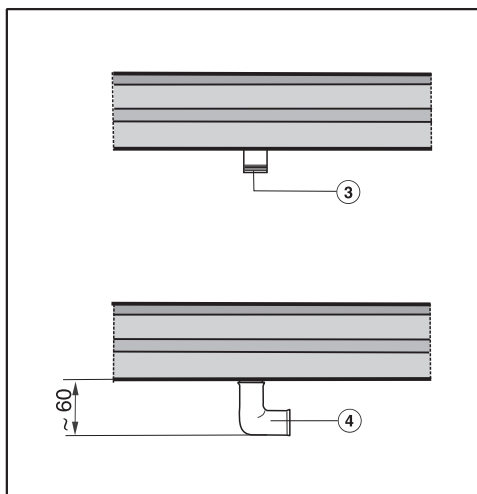
- Rigid connection with isolation valve
- Flexible connection, maximum length 2000 mm.

Unsuitable sealants may not be leak-proof.

Connections must be sealed using appropriate sealant.


- After installation, turn on the gas supply and use soap solution to check for gas leakage.

Never use a naked flame!



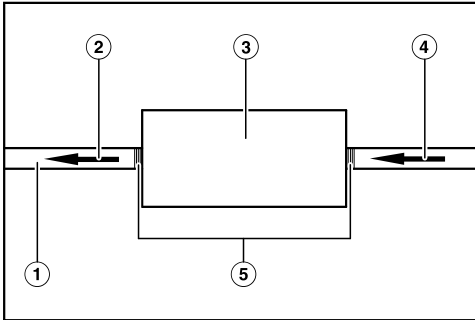
③ Connection R $\frac{1}{2}$ "

④ 90° bend

 According to the Gas Safety (Registration of Gas Installers and Gas Contractors) Regulations, any gas installation work including the installation of appliances and connecting tubing, must be undertaken by a registered gas installer who is registered for that appropriate class and is employed by a registered gas contractor.

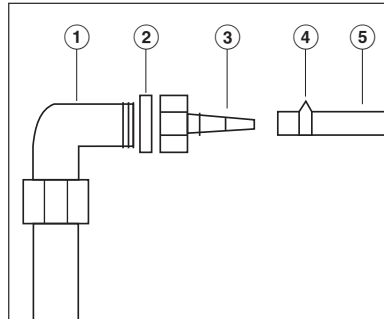
Gas Governor

The gas governor is only included with appliances set up for connection to Town gas.



- ① Connection to the hob
- ② Outlet pressure (10 mbar)
- ③ Gas Governor
- ④ Inlet Pressure (max. 50 mbar)
- ⑤ 1/2" BSP

LP Gas Connection - elbow joint connection



- ① Elbow joint
- ② Gasket
- ③ Nozzle
- ④ Ring
- ⑤ Rubber hose

The gasket depicted above is to prevent gas leakage.

Installation

Burner ratings

Nominal ratings

Burner	Gas type	Highest setting		Lowest setting
		kW	g/h	kW
Medium burner	Natural gas	1.8	–	0.35
	Liquefied Petroleum gas	2.3	167	0.35
	Town gas	2.0	–	0.35
Large burner	Natural gas	3.0	–	0.50
	Liquefied Petroleum gas	3.5	255	0.50
	Town gas	3.5	–	0.50
Total	Natural gas	4.8	–	–
	Liquefied Petroleum gas	5.8	422	–
	Town gas	5.5	–	–

Electrical connection


The ProLine element 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 ProLine element 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 ProLine element 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 ProLine element.

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 OHSAS 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. The installer is responsible for ensuring that the appliance functions correctly when installed.

Jet table

The jet markings refer to a $\frac{1}{100}$ mm bore diameter.

	Ø	
	Main jet	Simmer adjustment jet
Natural gas		
Medium burner	1.0	0.42
Large burner	1.28	0.52
Liquefied Petroleum gas		
Medium burner	0.67	0.27
Large burner	0.87	0.32
Town gas		
Medium burner	1.85	0.74
Large burner	2.80	0.88

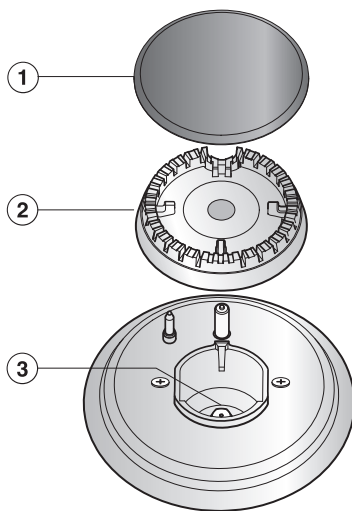
Changing the jets

- 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.

The external gas governor delivered with the appliance should not be installed when using Liquid gas or Natural gas.

Changing the main jets



- 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.

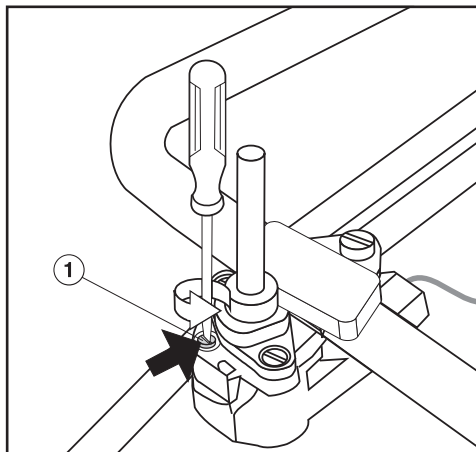
Converting to another gas type

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



- 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

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.

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