

Operating and installation instructions Induction hobs



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

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Warnings and safety notes

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

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

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

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

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

Correct application

- ▶ This hob is intended for domestic use and use in other similar environments.
- ▶ This hob is not intended for outdoor use.
- ▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.
- ▶ This hob is not intended for use by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision and instruction concerning its use by a person responsible for their safety. They may only use the hob unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the dangers of misuse.

Safety with children

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

- ▶ Children over 8 years of age may use the hob without supervision if its operation has been clearly explained to them and they are able to use it safely. Children must be able to understand and recognise the possible dangers caused by incorrect operation.
- ▶ Children must not be allowed to clean the hob unsupervised.
- ▶ Children should be supervised in the vicinity of the hob. Never allow children to play with the hob.
- ▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob until it has cooled down and there is no danger of burning.
- ▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the hob. Otherwise they could be tempted to climb onto the hob.
- ▶ Risk of burning and scalding. Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.
- ▶ Activate the system lock to ensure that children cannot switch on the hob inadvertently. Use the safety lock when the hob is in use to prevent children from altering the settings selected.

Technical safety

- ▶ Unauthorised installation, maintenance or repairs could result in unforeseen dangers for the user, for which the manufacturer cannot accept liability. Installation, maintenance or repairs must only be carried out by a qualified specialist or Miele Customer Service.
- ▶ Damage to the hob can compromise your safety. Check the hob for visible signs of damage. Do not use the hob if it is damaged.

Warnings and safety notes

► Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.

The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

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

► The connection data (voltage and frequency) on the data plate of the hob must match the mains power supply in order to avoid the risk of damage to the hob.

Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.

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

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

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

► Any contact with live connections or tampering with the electrical or mechanical components of the hob will endanger your safety and may lead to the hob malfunctioning.

Do not open the hob housing under any circumstances.

► The manufacturer's warranty will be invalidated if the hob is not repaired by a qualified specialist or by Miele Customer Service.

► Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.

- ▶ The hob is not intended for use with an external timer switch or a remote control system.
- ▶ The hob must be connected to the electricity supply by a qualified electrician (see “Installation – Electrical connection”).
- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified electrician (see “Installation – Electrical connection”).
- ▶ During installation, maintenance and repair work, the hob must be completely disconnected from the electricity supply. It is only completely isolated from the electricity supply when:
 - The mains fuse has been disconnected or
 - The screw-out fuses have been fully unscrewed or
 - The mains plug (if present) is removed from the socket. To do this, pull the mains plug and not the mains connection cable.
- ▶ Risk of electric shock. Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately. Disconnect the hob from the mains power supply. Contact a qualified specialist or Miele Customer Service.
- ▶ If the hob is installed behind a furniture front, do not close the door while the hob is in use. Heat and moisture can build up behind the furniture front when closed. This can result in damage to the hob, the housing unit and the floor. Do not close the furniture front until the residual heat indicators go out.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

- ▶ The hob gets hot when in use and remains hot for quite a while after being switched off. There is a risk of burning until the residual heat indicators go out.
- ▶ Oil and fat can overheat and catch fire. Do not leave the hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water. Disconnect the hob from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

Warnings and safety notes

- ▶ 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.
- ▶ When the hob is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items placed on the hob heating up. Other materials can melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the hob as a resting place for anything. Always switch the cooking zones off after use.
- ▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when working on the hot hob. Do not let them get wet or damp. Heat transfers through damp and wet material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance (e.g. a hand mixer) near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The cable's insulation could become damaged.
- ▶ Grains of salt, sugar, or sand (e.g. from cleaning vegetables) can cause scratches if they get under the cookware. Make sure the ceramic glass surface and the underside of the cookware are clean before placing down the cookware.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Hot items placed down on the sensor controls and displays can damage the electronic modules underneath. Never place hot pots or pans on the sensor controls and displays.

Warnings and safety notes

- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the hob when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, turn off the hob immediately and scrape off all the sugar, plastic or aluminium residues while still hot, using a shielded scraper blade. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic glass cleaner.
- ▶ Do not heat empty pans on the hob as this can damage the ceramic glass and/or the cookware. Never leave the hob unattended during use!
- ▶ Rough bases can scratch the ceramic glass. Use only pots and pans with smooth bases.
- ▶ Always lift cookware to move it. This will help prevent scratching.
- ▶ Because induction heating works so quickly, the base of the cookware could, under certain circumstances, heat up to the temperature at which oil or fat self-ignites within a very short time. Never leave the hob unattended during use!
- ▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the hob is electromagnetically charged when it is switched on. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ When switched on, the electromagnetic field of the hob can impair the function of magnetisable objects. Do not leave credit cards, digital storage devices, pocket calculators, etc. in the immediate vicinity of the hob.
- ▶ Metal utensils stored in a drawer under the hob can become hot if the appliance is used intensively for a long time.
- ▶ The hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the hob in order to ensure sufficient ventilation for the hob.
- ▶ If a drawer is fitted directly underneath the hob, do not store any pointed or small items, paper, serviettes, etc. in the drawer. They could get in through the ventilation slots or be sucked into the casing by the fan and damage the fan or impair cooling.

Warnings and safety notes

- ▶ Do not use 2 items of cookware on a cooking zone or extended zone at the same time.
- ▶ If the cookware only partially covers a cooking zone or extended zone, the handle could become very hot.
Always place cookware in the middle of a cooking or extended zone!
- ▶ The induction generators could be damaged or even destroyed if you use an induction adapter plate for cookware. Do not use induction adapter plates.

Cleaning and care

- ▶ The steam from a steam cleaner could reach live electrical components and cause a short circuit.
Do not use a steam cleaner to clean the hob.
- ▶ If the hob is installed above a pyrolytic oven or cooker, do not use the hob during a pyrolytic cleaning programme as this could trigger the overheating protection device on the hob (see “Familiarisation – Safety switch-off”).
- ▶ Miele original spare parts are kept in stock for at least 10 years and up to 15 years after discontinuation of your hob.
- ▶ Cosmetic products, especially sunscreen, and hand disinfectants can leave stains on matt glass surfaces. If cosmetic products come into contact with a matt glass surface, remove the residue immediately with hot water, washing-up liquid and a clean microfibre cloth.

Energy saving tips when cooking

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

Disposing of the packaging material

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

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

Disposing of your old appliance

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



Instead, please make use of officially designated collection and disposal points to dispose of and recycle elec-

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

Installation

Safety notes for installation

⚠ Risk of damage from incorrect installation.

Incorrect installation can cause damage to the hob.

The hob must only be installed by a qualified specialist.

⚠ Risk of electric shock from mains voltage.

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

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

⚠ Damage from falling objects.

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

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

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

Always replace the sealing strip before reinstalling.

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

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

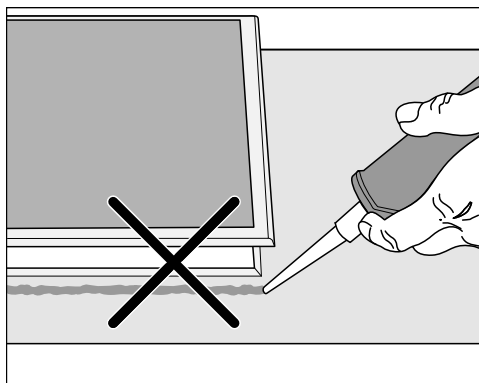
► Ensure that the mains connection cable cannot be touched after the hob has been installed.

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

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

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

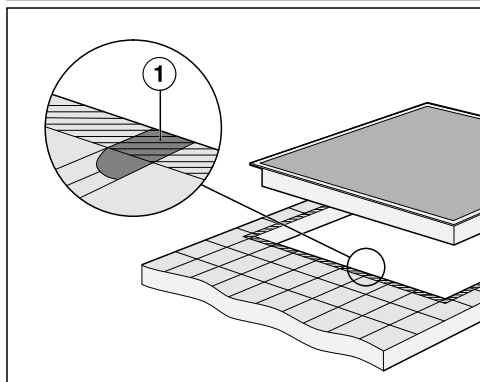
Additional safety notes for surface-mounted installation



⚠ Damage caused by incorrect installation.

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

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



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

Additional safety notes for flush-fit installation

⚠ Damage caused by using an unsuitable sealant.

Unsuitable sealant can damage natural stone.

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

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

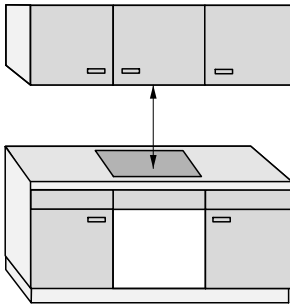
► A flush-fit hob is suitable only for installation in natural stone (granite, marble), solid wood and tiled worktops. When using a worktop made from any other material, please check first with the worktop manufacturer that the material is suitable for installing a flush-fit hob.

Installation

- Natural stone worktops: the hob is set directly in the cut-out.
- Solid wood worktops, tiled worktops: the hob is secured inside the cut-out with wooden battens. The battens must be provided on site and are not included in the scope of delivery.

Safety distances

Safety distance above the hob



The following must be ensured between the hob and the cooker hood above it:

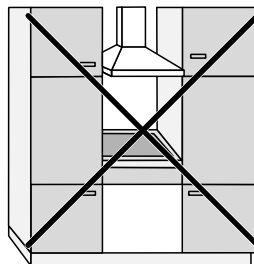
- The safety distance specified by the manufacturer of the cooker hood must be maintained.
- When two or more appliances which have different safety distances are installed together below a cooker hood, the greatest specified safety distance must be maintained.

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

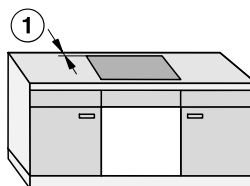
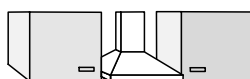
Safety distance behind and to the side of the hob

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

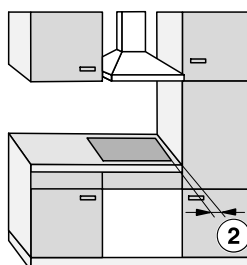
- Between the **back** ① of the worktop cut-out and the rear edge of the worktop:
50 mm
- and
- On the **right side** ② between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:
50 mm and on the opposite side a minimum safety distance of 200 mm
- or
- On the **left side** ③ between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:
50 mm and on the opposite side a minimum safety distance of 200 mm



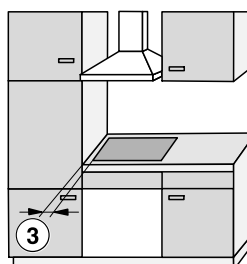
Not permitted



Highly recommended



Not recommended



Not recommended

Installation

Safety distance underneath the hob

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

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

Further instructions are described in the relevant section.

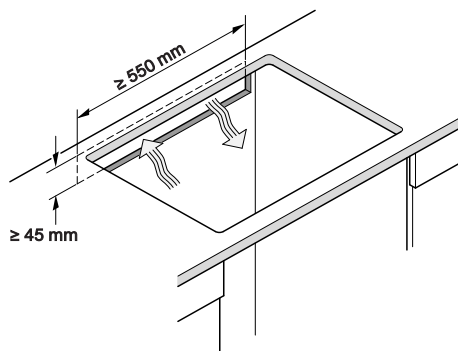
An air intake-optimised base panel and an intermediate shelf cannot be combined. If they are combined, more warm air is drawn in. The hob is not adequately cooled.

The hob is ventilated from below. A drawer underneath the hob is heated. If you wish to install a drawer underneath the hob, we recommend installing the hob with an air intake-optimised base panel to reduce the waste heat from the hob.

Rear panel cut-out

For ventilation and **accommodating the mains connection cable**, you will need to create a cut-out in the rear panel.

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



1. Without intermediate shelf or base panel

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

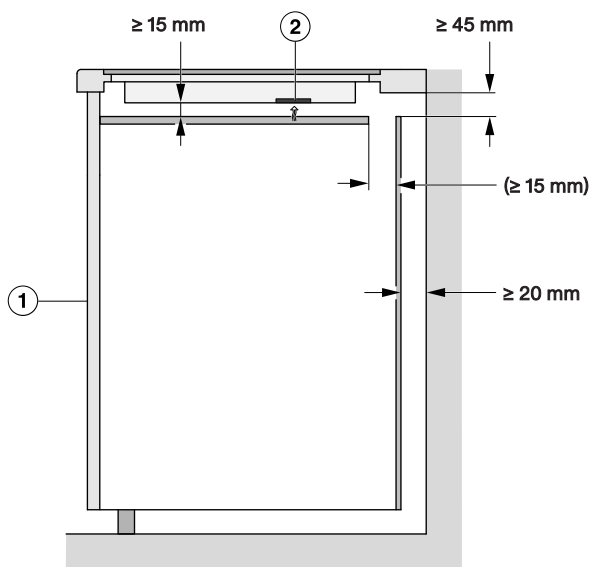
The minimum safety distance between the underside¹ of the hob and:

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

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

2. Intermediate shelf

The dimensions shown in brackets are recommendations.



Side view

① Front

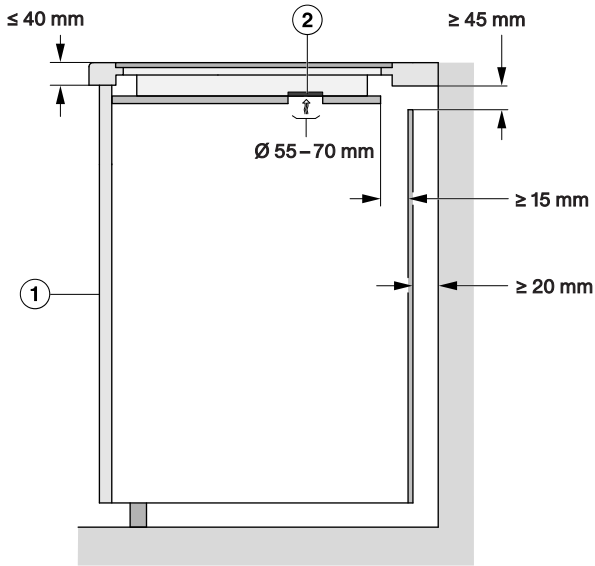
② Fan

3. Air intake-optimised base panel

The performance of the hob depends on the ventilation.

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

Installation



Side view

① Front

② Fan

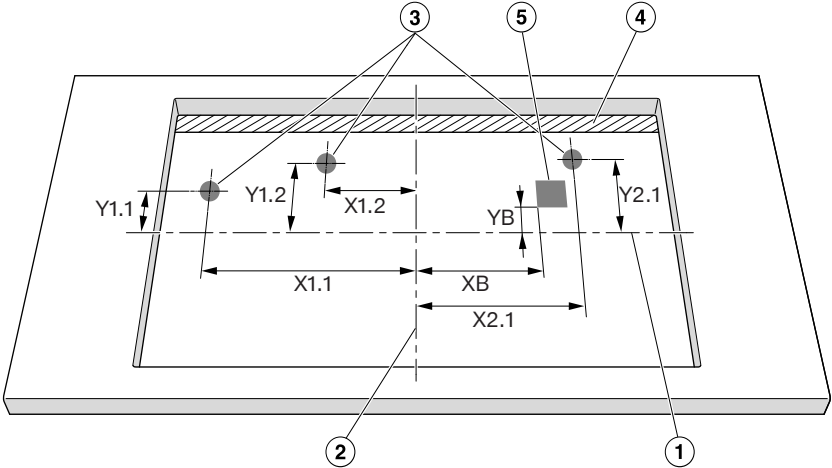
To ensure sufficient ventilation to the hob, a minimum safety distance must be left between the underside of the air intake-optimised base panel and any drawer.

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

- Upper edge of drawer: $\geq 5 \text{ mm}$
- Base of drawer: $\geq 75 \text{ mm}$
- Upper edge of intermediate shelf: not permitted

There must be no gap between the air intake-optimised base panel and the hob. A gap causes more warm air to be drawn in. The hob is not adequately cooled.

Positions and cut-outs of the ventilation openings



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

- ① Middle of the cut-out height
- ② Middle of the cut-out width
- ③ Cut-out for fan, round (Ø 55–70 mm)
- ④ Gap (≥ 15 mm)
- ⑤ Mains connection box cut-out (W x H mm)

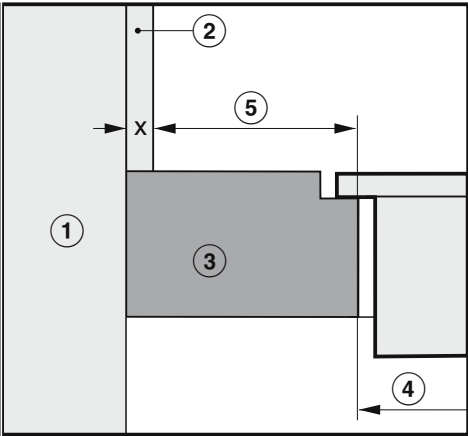
	X1.1	Y1.1	X1.2	Y1.2	X2.1	Y2.1	XB	YB
	Distance from the middle of the cut-out in mm							
KM 7576-2 FR/FL	64	113	156	98	267	93	110	150

Minimum safety distance from the niche cladding

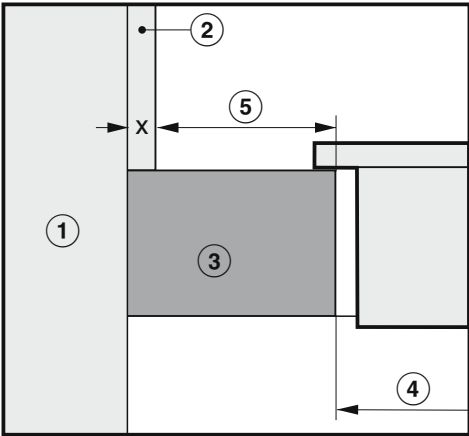
If niche cladding is installed, a minimum safety distance must be maintained between the worktop cut-out and the cladding. High temperatures can alter or damage these materials.

Installation

Flush-fit installation



Surface-mounted installation

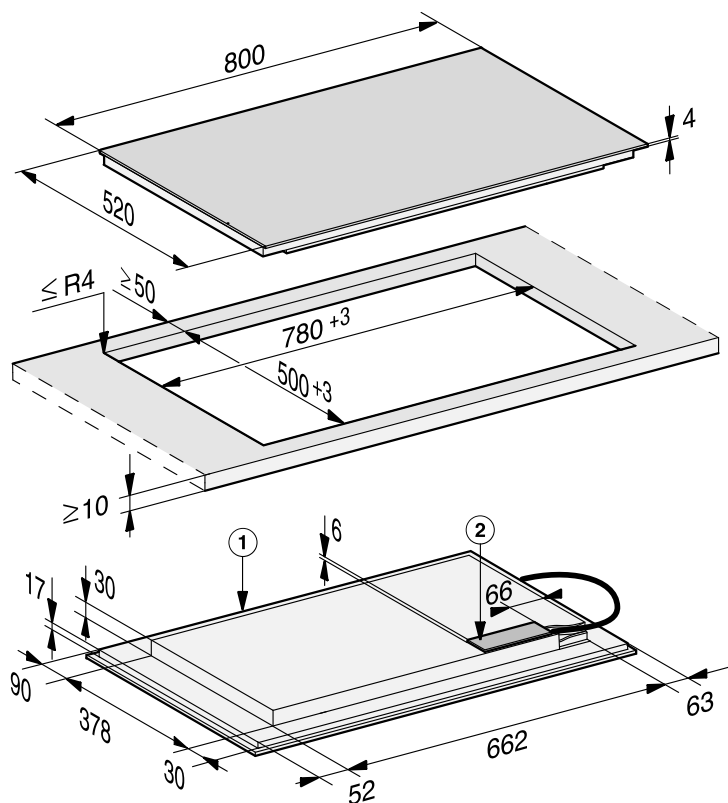


- ① Masonry
- ② Dimension x = thickness of the niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum safety distance to
combustible materials (e.g. wood)
non-combustible materials (e.g. metal, natural stone, ceramic tiles)

	Side		Opposite side	
Material	Combustible	Non-combustible	Combustible	Non-combustible
Back	50 mm	50 mm – dimension x	–	–
Right	50 mm	50 mm – dimension x	200 mm	200 mm – dimension x
Left	50 mm	50 mm – dimension x	200 mm	200 mm – dimension x

See “Installation – Safety distances”
Example: 15 mm thick non-combustible niche cladding
50 mm minus 15 mm = minimum safety distance of 35 mm

Installation dimensions for surface-mounted installation



All dimensions are given in mm.

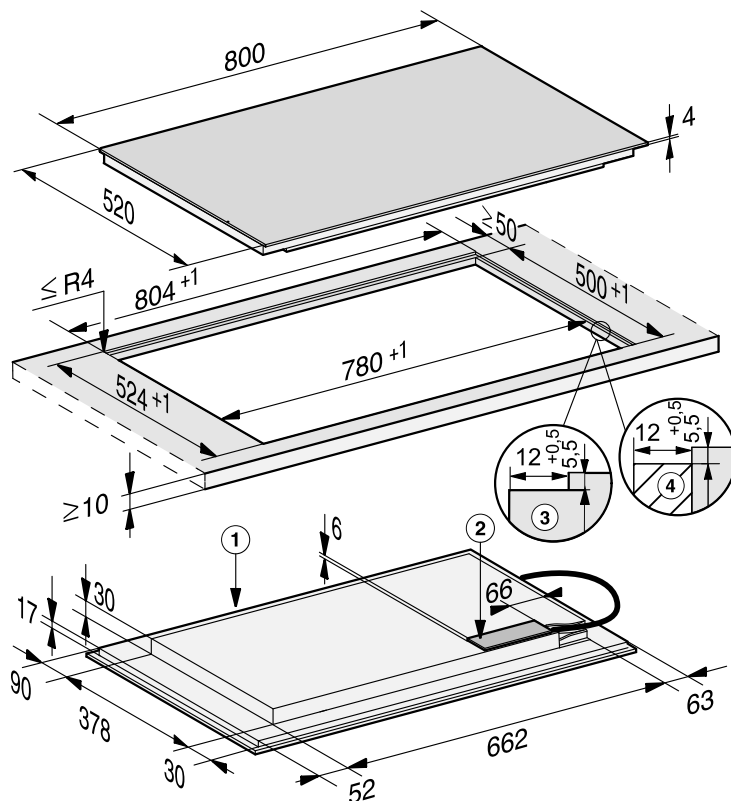
① Front

② Mains connection box

The mains connection cable (L = 1440 mm) is supplied loose

Installation

Installation dimensions for flush-fit installation



All dimensions are given in mm.

- ① Front
- ② Mains connection box
The mains connection cable (L = 1440 mm) is supplied loose
- ③ Stepped cut-out, natural stone worktop
- ④ Wooden batten 12 mm (accessories not included)

Installing a surface-mounted hob

Preparing the worktop for surface-mounted installation

- Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Create the worktop cut-out.
- Wooden worktops:
Seal any cut surfaces with a special varnish, silicone sealant or resin to prevent the wood from swelling as a result of moisture ingress. The sealant must be heat-resistant.

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

Installing a surface-mounted hob

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.

- Attach the sealing strip included in the scope of delivery underneath the edge of the hob. The joint edge (start and end) of the sealing strip must not be in a corner. Apply some silicone joint sealant to the joint edge of the sealing strip. Do not apply the sealing strip under tension.

 Risk of damage from incorrect connection.

The hob electronic module may be damaged if a short-circuit occurs. The mains connection cable must be connected to the hob by a qualified electrician.

- Connect the mains connection cable to the hob by following the instructions in the wiring diagram (see “Installation – Electrical connection”).
- Feed the mains connection cable for the hob down through the worktop cut-out.
- Place the hob centrally in the cut-out. When doing this, make sure that the sealing strip of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round.
- If the sealing strip does not sit flush with the worktop in the corners, the corner radius ($\leq R4$) can be carefully cut to fit using a jigsaw.
- If an air intake-optimised base panel is installed, position the hob so that the fans are located above the cut-outs.
- Connect the hob to the electricity supply (see “Installation – Electrical connection”).
- Check that the hob is working.

Installing the hob flush with the worktop

Preparing the worktop for flush-fit installation

- Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Create the worktop cut-out.
- Solid wood and tiled worktops:
Fix the wooden battens 5,5 mm below the top edge of the worktop (see “Installation – Installation dimensions for flush-fit installation”).

Installation

Installing a flush-fit hob

- Attach the sealing strip included in the scope of delivery underneath the edge of the hob. The joint edge (start and end) of the sealing strip must not be in a corner. Apply some silicone joint sealant to the joint edge of the sealing strip. Do not apply the sealing strip under tension.

 Risk of damage from incorrect connection.

The hob electronic module may be damaged if a short-circuit occurs. The mains connection cable must be connected to the hob by a qualified electrician.

- Connect the mains connection cable to the hob by following the instructions in the wiring diagram (see “Installation – Electrical connection”).
- Feed the mains connection cable for the hob down through the worktop cut-out.

The gap between the ceramic surface and the worktop must be at least 2 mm wide.

This is required so that the hob can be sealed.

- Centre the hob in the cut-out.

- If an air intake-optimised base panel is installed, position the hob so that the fans are located above the cut-outs.
- Connect the hob to the electricity supply (see “Installation – Electrical connection”).
- Check that the hob is working.
- Seal the gap between the hob and worktop with a silicone sealant that is heat-resistant to at least 160 °C.

Electrical connection

 Risk of damage from incorrect connection.

Unauthorised installation, maintenance and repairs can cause considerable danger for the user.

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

This hob must be connected to the mains power supply by a qualified electrician.

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

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

Total power rating

See data plate

Connection data

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

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

Residual current device

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

Disconnecting devices

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

Disconnecting from the mains



Risk of electric shock from mains voltage.

There is a risk of electric shock if the appliance is reconnected to the mains voltage supply during repair or service work.

After disconnection, ensure the appliance cannot be switched back on by mistake.

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

Fine-wire fuses

- Completely remove the fuse links from the screw caps.

Automatic circuit breakers

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

Built-in circuit breakers

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

Residual current device

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

Mains connection cable

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

Please see wiring diagrams for connection.

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

Replacing the mains connection cable



Risk of electric shock.

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

The mains cable must only be replaced by a qualified electrician.

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

Installation

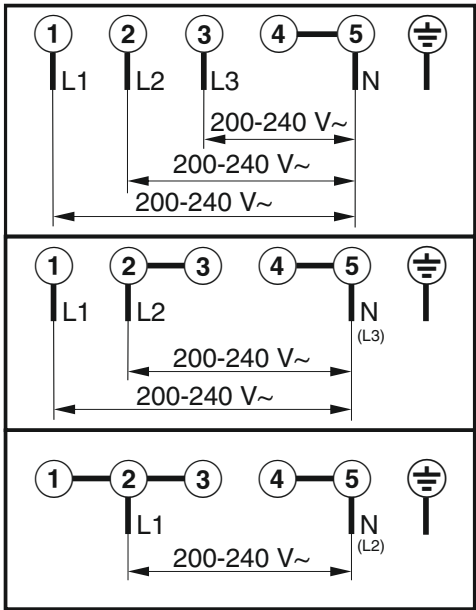
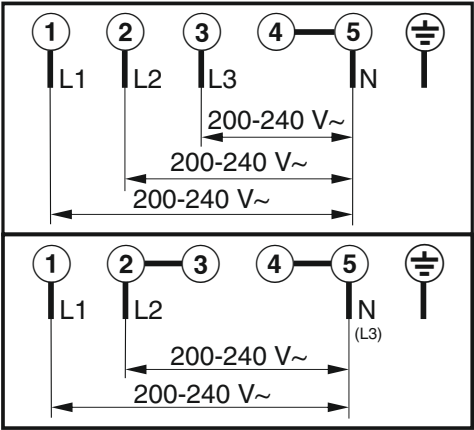
Wiring diagram

Some connection methods are not permitted in all installation locations. Ensure compliance with national regulations and any additional regulations issued by the local electricity provider.

The maximum load per connected live conductor is 3650 W.

Hob with < 5 cooking zones (≤ 7400 W)

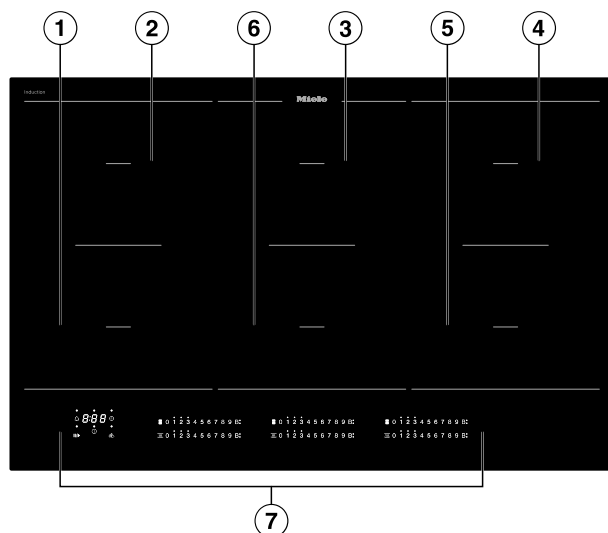
The first and second live conductors are required for connecting the hob. Further appliances can be connected to the third live conductor.



Hob with ≥ 5 cooking zones (> 7400 W)

All 3 live conductors are required for connecting the hob. No further appliances can be connected to the live conductors.

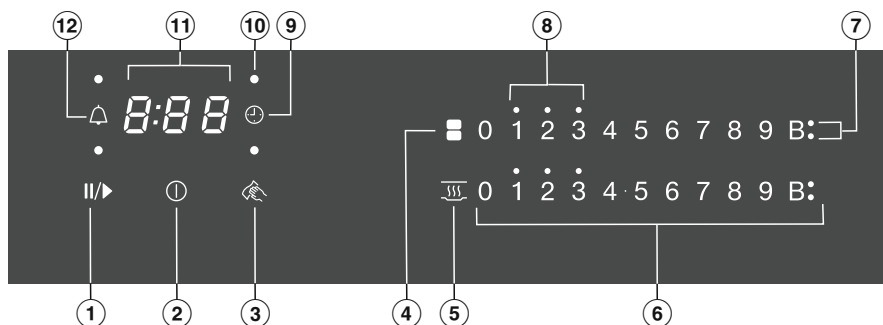
Your hob



- ① PowerFlex cooking zone with TwinBooster
- ② PowerFlex cooking zone with TwinBooster
can be combined with PowerFlex cooking zone ① to form PowerFlex cooking area
- ③ PowerFlex cooking zone with TwinBooster
can be combined with PowerFlex cooking zone ⑥ to form PowerFlex cooking area
- ④ PowerFlex cooking zone with TwinBooster
can be combined with PowerFlex cooking zone ⑤ to form PowerFlex cooking area
- ⑤ PowerFlex cooking zone with TwinBooster
- ⑥ PowerFlex cooking zone with TwinBooster
- ⑦ Controls and indicators

Familiarisation

Controls and indicators



- ① Stop&Go sensor control
To stop/start a cooking process in progress
- ② Hob On/Off sensor control
- ③ Wipe protection sensor control
To lock the sensor controls
- ④ PowerFlex cooking zones sensor control
For manual connection/disconnection of PowerFlex cooking zones
- ⑤ Keeping warm sensor control
To activate/deactivate the Keeping warm function
- ⑥ Numerical display
 - To set the power level
 - To set the times
- ⑦ Booster display
Booster is activated
- ⑧ Residual heat displays
- ⑨ Auto switch off sensor control
Switches the cooking zones off automatically
- ⑩ Cooking zone allocation auto switch off indicator light
Auto switch off for the cooking zone is activated
- ⑪ Timer display
 - 0:00 to 9:59 Time
 - LDC System lock/safety lock is activated.
 - dE Demo mode is active.
- ⑫ Minute minder sensor control

Cooking zone data

Cooking zone	Size in cm ¹		Max. rating in watts for 230 V ²		Linked cooking zone ³
	Ø				
①	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	②
②	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	①
③	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	④
④	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	③
⑤	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	⑥
⑥	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650	⑤
① + ②	22–23	22 x 22 – 23 x 39	Normal TwinBooster, level 1 TwinBooster, level 2	3150 3400 3650	-
③ + ⑥ ④ + ⑤	22–23	22 x 22 – 23 x 39	Normal TwinBooster, level 1 TwinBooster, level 2	3400 4800 7300	-
Total				9.200	

¹ Cookware with a base diameter/surface (width x depth) within the given range may be used.

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

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

Familiarisation

Power management

Total permitted power consumption

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

The higher the total permitted power consumption of the hob, the more power levels/special functions can be used on all cooking zones at the same time.

If the set power levels/special functions require more power than can be provided in accordance with the total permitted power consumption, the hob will distribute the maximum permitted power between the cooking zones.

Distribution of power

Cooking zones can be linked together in pairs on the hob. This allows power to be transferred from one cooking zone (A) to another (B). As a result, the power of cooking zone (A) is reduced.

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

Cooking zone (B) which requires additional power is determined by the most recent setting on the hob.

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

Effects of power distribution

If a cooking zone gives power to another zone, this can have the following effects on the zone giving the power:

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

When the cooking zone stops transferring power to another zone, the power level can be increased again.

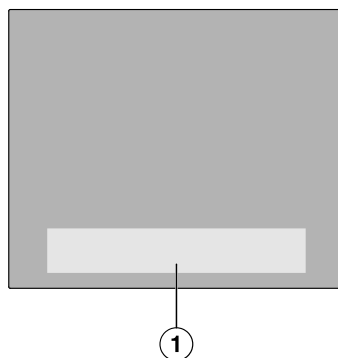
Tip: If you wish to cook a large quantity of food on one cooking zone, switch the other cooking zones to lower power levels.

Operation

Hob when switched off

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

Operation



① Sensor controls and indicators

This ceramic glass hob is equipped with sensor controls which react to finger contact.

Each time a sensor control is activated, an audible signal sounds.

For safety reasons, in order to switch the appliance on, the On/Off ① sensor control needs to be touched for a little longer than the other sensors.

Networking

Your hob is equipped with an integrated WiFi module. The hob can be connected to your home WiFi network or simply to your Miele cooker hood.

Connecting to a network

After installing the Miele app on a mobile device, you can do the following:

- Call up information on the operating status of your hob
- Call up information on the programme sequence of your hob
- Set up a network with other WiFi-enabled Miele domestic appliances
- Call up recipes with the Miele app
- Control a connected Miele cooker hood automatically via the hob settings (Con@ctivity 3.0)

Connection only with the cooker hood

Once you have established a connection with a Miele cooker hood, you can do the following:

- Control a connected Miele cooker hood automatically via the hob settings (Con@ctivity 3.0)

Special functions

Con@ctivity 3.0

Con@ctivity 3.0 is the direct communication system between your hob and a Miele cooker hood. Communication is achieved by means of networking. Con@ctivity 3.0 enables the cooker hood to operate automatically depending on the operating status of your hob.

The Con@ctivity versions of the hob and cooker hood must match.

Further information can be found in the operating and installation instructions for your cooker hood.

Permanent pan recognition

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

Pan size recognition

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

PowerFlex cooking area

A PowerFlex cooking area links together 2 PowerFlex cooking zones, making it possible to use larger cookware.

The PowerFlex cooking zones combine automatically to form a PowerFlex cooking area when you place sufficiently large items of cookware on them (see "Familiarisation – Cooking zone data").

The PowerFlex cooking zones can also be linked manually.

Hob Booster

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

Familiarisation

Stop&Go

When Stop&Go is activated, all power levels are reduced to 1.

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

Tip: Use this special function if there is a danger of food boiling over.

Auto heat-up

When auto heat-up has been activated, the cooking zone switches on automatically at the highest setting (heat-up boost) and then switches to the power level (continued cooking setting) which you have previously selected.

Timer

The timer can be used for the following two functions:

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

You can use the functions simultaneously.

Minute minder

You can set an alarm for activities that are independent of the hob.

Auto switch off

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

System lock

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

Safety lock

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

Recall

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

Keeping warm

This special function enables food to be kept warm after it has finished cooking. The maximum duration for keeping food warm is 2 hours.

Wipe protection

The hob sensor controls can be locked for 20 s to remove soiling, for example. The ⓘ sensor control is not locked.

Settings

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

Demo mode

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

Residual heat indicator

If the cooking zone 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 in the residual heat indicator go out one by one as the cooking zones cool down. The last dot only goes out when the cooking zone is safe to touch.

Safety switch-off

Sensor controls are covered

Your hob will turn off automatically if one or several of the sensor controls remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.

① flashes briefly above the $\mathcal{L}$ sensor control and a tone will sound.

$\mathcal{L}$ will go out once you have removed the object and/or cleaned the hob and the hob will be ready to use again.

Excessive operating time

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

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

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

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

² Factory default setting

Overheating protection

In order to prevent the hob from being damaged by excessive temperatures, the overheating protection mechanism intervenes in one of the following ways:

Overheating protection measures

- If the Booster function is switched on, it will stop.
- The set power level will be reduced.
- A cooking zone will switch off. *Err* flashes alternately with 044 in the timer display.
- All cooking zones will switch off.

Familiarisation

Triggering the overheating protection mechanism

The overheating protection mechanism may be activated under the following circumstances:

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

Hob data

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

Optional accessories

Cookware

Miele offers a wide range of cookware. These have all been optimised for Miele appliances in terms of functionality and dimensions. Detailed information is provided on the Miele website.

Cleaning and care products

Ceramic and stainless steel cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues.

Microfibre cloth

For removing finger marks and light soiling.

Unpacking the hob

- Please stick the data plate for the appliance, supplied with this documentation, in the space provided in the “After sales service” section of this booklet.
- Remove any protective foil and stickers.

Cleaning the hob for the first time

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

Switching on the hob for the first time

The metal components have a protective coating. When the hob is used for the first time, this causes a smell and possibly also vapour. The heating of the induction coils also causes odours in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears completely.

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

Networking

The WiFi connection shares a frequency range with other appliances (including microwave ovens and remote control toys). This can give rise to sporadic or even complete connection failures. Therefore, the availability of featured functions cannot be guaranteed.

Connecting to a network via the app

- A home WiFi network is available.
- The signal of your WiFi network is sufficiently strong in the place where your hob is installed.
- There is no direct WiFi connection between the hob and a Miele cooker hood.



- Scan the QR code.

If you have installed the Miele app and have a user account, you will be taken directly to the networking steps.

If you have not yet installed the Miele app, you will be taken to the Apple App Store® or the Google Play Store™.

- Install the Miele app and set up a user account.
- Scan the QR code again.

The Miele app will guide you through the setup process.

Commissioning

Connecting to a network via WPS

- A home WiFi network is available.
- The signal of your WiFi network is sufficiently strong in the place where your hob is installed.
- There is no direct WiFi connection between the hob and a Miele cooker hood (Con@ctivity 3.0).
- You must have a WPS (WiFi protected setup) compatible router.

- Switch the hob on.
- Touch the 0 sensor control on any of the numerical displays.
- Touch the 0 and 6 sensor controls at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. After the time has elapsed, a progress light appears in the timer display during the connection attempt (for max. 120 seconds).

The WPS login is active during these 120 seconds.

- Activate the WPS function on your WiFi router.

If the connection was successful, the code **C:02** appears in the timer display. If the connection could not be established, the timer display will show the code **C:01**. You have probably not activated WPS on your router quickly enough. Repeat the steps above.

- Install the Miele app.
- Follow the user navigation in the app.

You can use all Miele@home functions.

Tip: If your WiFi router does not support WPS, please connect via the Miele app.

Connecting only with a cooker hood

You can find the necessary information on connecting the cooker hood in the associated operating and installation instructions.

- Miele cooker hood with Con@ctivity 3.0
- The hob is not connected to your home network (Miele@home)

- Switch the hob on.
- Touch the 0 sensor control on any numerical display.
- Touch the 0 and 7 sensor controls at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. After the time has elapsed, a progress light appears in the timer display during the connection attempt. If the connection was successful, the code **C:02** appears in the timer display. If the connection could not be established, the timer display will show the code **C:01**. Repeat the steps above.

When successfully connected, displays 2 and 3 will light up constantly on the cooker hood.

- To quit connection mode on the cooker hood, press the run-on button  ⁵ ¹⁵.

Con@ctivity 3.0 is now activated.

Cancelling the process

- Touch any sensor control.

Resetting settings

Reset the settings if you are disposing of your hob, selling it or putting a used hob into operation. This is the only way

to ensure that all personal data has been removed and the previous owner will no longer be able to access the hob. Resetting is not required when replacing the router.

- Switch the hob on.
- Touch the 0 sensor control on any numerical display.
- Touch the 0 and 9 sensor controls at the same time for 6 seconds.

The seconds can be seen counting down in the timer display.

After this time has elapsed, the code **£:00** is displayed in the timer display for 10 seconds.

Operation

Safety notes for operation

 Risk of fire due to over-heated food.

Unattended food can overheat and catch alight.

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

 Risk of burning due to hot cooking zones.

The cooking zones will be hot after use.

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

 Risk of burning due to hot items.

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

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

After use, switch the hob off with the ① sensor control.

 Placing hot cookware on the sensor controls and displays can damage the electronic module underneath.

The sensor controls do not respond.

They may be switched on or off unintentionally.

The hob will switch itself off (see “Familiarisation – Safety switch-off”).

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

Switching the hob on

- Touch the ① sensor control.

Further sensor controls will light up.

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

Switching off a cooking zone/ the hob

Switching the hob off

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

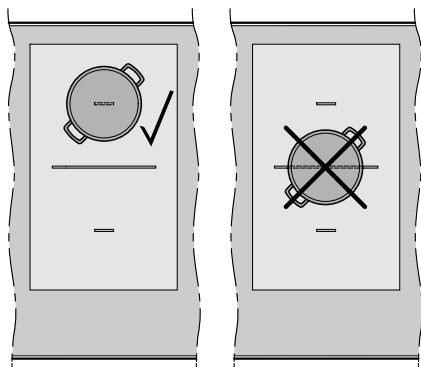
Switching off a cooking zone

- To switch off a cooking zone, touch the 0 sensor control on the numerical display for that cooking zone.

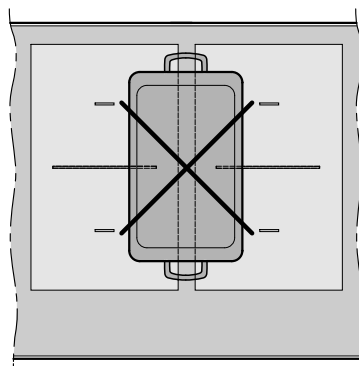
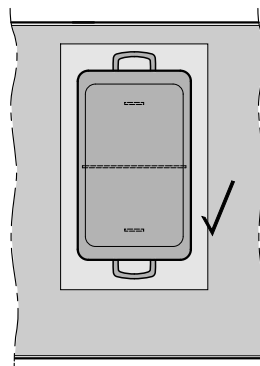
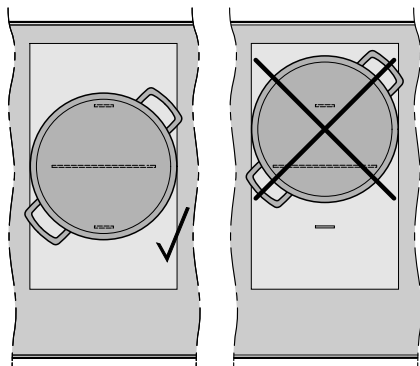
Positioning cookware on PowerFlex cooking areas

Refer to the cooking zone data for your hob model for information about cookware sizes and the corresponding positions (see “Familiarisation – Hob data”).

- Position the cookware as shown below:



PowerFlex cooking zone



PowerFlex cooking area

- ¹ Permanent pan recognition is activated as standard (see “Adjusting settings”). If you position the cookware correctly, you can control the PowerFlex cooking area by operating the front cooking zone.

Hob power levels

Setting the power level

Permanent pan recognition is activated as standard (see “Adjusting settings”). When the hob is switched on and you

Operation

place an item of cookware on one of the cooking zones, all the sensor controls for the numerical display will light up.

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

Setting the power level – intermediate levels

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

- Press the numerical display between the sensor controls.

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

Example:

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

Changing the power level

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

Linking/unlinking PowerFlex cooking zones manually

- To manually link or unlink the PowerFlex cooking zones, touch the  sensor control.

Booster

Activating the Booster

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

For a hob with a maximum of 5 cooking zones, the Booster feature can be used on a maximum of 2 cooking zones or 1 PowerFlex cooking area at the same time.

For a hob with 6 cooking zones, the Booster feature can be used as follows:

- On both the middle or right cooking zones at the same time, and with 1 cooking zone on the left or the PowerFlex cooking area on the left

or

- On the middle or right PowerFlex cooking area and with 1 cooking zone on the left or the PowerFlex cooking area on the left

The Booster function is active for a maximum of 15 minutes.

TwinBooster level 1

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

The indicator light  for TwinBooster level 1 lights up.

TwinBooster level 2

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

The indicator light  for TwinBooster level 2 lights up.

Activating the Booster

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

You can use the Booster:

- On 2 cooking zones at the same time,
or
- On the middle or right PowerFlex cooking area,
or
- On the left PowerFlex cooking area and 1 cooking zone

The Booster function is active for a maximum of 15 minutes.

TwinBooster level 1

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

The indicator light ● for TwinBooster level 1 lights up.

TwinBooster level 2

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

The indicator light ●● for TwinBooster level 2 lights up.

Deactivating the Booster

- Touch the **B** sensor control repeatedly until the indicator lights go out.

or

- Set another power level.

If you deactivate the Booster function or the Booster time comes to an end and

- no power level was selected before activating the Booster, the cooking zone will revert automatically to level 9.
- a power level was selected before activating the Booster, the cooking zone will revert automatically to the previously selected level.

Activating/deactivating Stop&Go

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

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

- Touch the **II/▶** sensor control.

Auto heat-up

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

Operation

Continued cooking level ¹	Heat-up time [min:sec]
1	Approx. 00:15
1.	Approx. 00:15
2	Approx. 00:15
2.	Approx. 00:15
3	Approx. 00:25
3.	Approx. 00:25
4	Approx. 00:50
4.	Approx. 00:50
5	Approx. 2:00
5.	Approx. 5:50
6	Approx. 5:50
6.	Approx. 2:50
7	Approx. 2:50
7.	Approx. 2:50
8	Approx. 2:50
8.	Approx. 2:50
9	—

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

Activating auto heat-up

- Touch the sensor control for the continued cooking level you want until a tone sounds and the sensor control starts to pulsate.

During the heat-up time (see table) for a selected:

- Continued cooking level, the set continued cooking level will pulsate
- Interim power level, the sensor controls in front of and after the interim power level will pulsate

Deactivating auto heat-up

- Touch the sensor for the continued cooking setting.

or

- Set another power level.

Timer

Setting timer durations

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

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

Durations are entered:

- Using the left or front left numerical display (depending on the model) in the case of a minute minder
- Using the numerical display of the cooking zone to be switched off automatically in the case of a switch-off time

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

Example:

59 minutes = 00:59 hours,

Enter: 5-9

80 minutes = 1:20 hours,

Enter: 1-2-0

After the first number has been entered, the timer display will light up constantly. After the second number has been entered, the first number will move to the left. After the third number has been entered, the first and second numbers will move to the left.

Setting the minute minder

- Touch the  sensor control.

The timer display flashes.

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

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

Changing the minute minder duration

- Touch the  sensor control.

The timer display flashes.

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

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

Deleting the minute minder duration

- Touch the  sensor control.

- Touch  on the numerical display.

Setting the switch-off time

A cooking zone will switch off when the maximum operating time has elapsed, independently of a set switch-off time (see “Familiarisation – Safety switch-off”).

A power level is set for the desired cooking zone.

- Touch the  sensor control.

The timer display flashes.

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

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

The switch-off time for the cooking zone elapses and the cooking zone allocation auto switch off indicator light pulsates.

Changing the switch-off time

- Touch the  sensor control repeatedly until the indicator light for the cooking zone you require pulsates.

The timer display flashes.

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

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

The switch-off time for the cooking zone elapses and the cooking zone allocation auto switch off indicator light pulsates.

Deleting the switch-off time

- Touch the  sensor control repeatedly until the auto switch off indicator light for the cooking zone you require pulsates.

The timer display flashes.

- Touch the  sensor control on the numerical display.

Setting multiple switch-off times

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

If 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 light up constantly.

Displaying switch-off times

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

Operation

the ⌚ sensor control repeatedly until the indicator light for the desired cooking zone pulsates.

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

Using both timer functions at the same time

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

- If you want to show the times left counting down in the background, touch the ⏰ or ⌚ sensor control.
- If a switch-off time has been programmed for several cooking zones, touch the ⌚ sensor control repeatedly until the indicator light for the required cooking zone pulsates.

System lock

Activating the system lock

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

- Touch the ⌚ sensor control for 6 seconds.

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

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

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

Deactivating the system lock

- Touch the ⌚ sensor control for 6 seconds.

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

Safety lock

Activating the safety lock

When the safety lock is activated:

- The cooking zones and the hob can only be switched off
- A set minute minder time can be modified

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

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

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

Deactivating the safety lock

- Touch and hold the  and  sensor controls at the same time for 6 seconds.

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

Activating the Recall function

- Switch the hob on again.

The previously set power levels flash.

- Touch one of the flashing power level indicators immediately.

All settings are restored.

Keeping warm

Activating/deactivating the Keeping warm function

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

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

Keeping warm temperatures for various applications

A keeping warm temperature of 85 °C is set as standard. You can change the keeping warm temperature (see “Changing settings”).

Application	Temperature °C
Melting chocolate	50–55
Keeping solid food and thick liquids warm	65–75
Keeping clear soups warm	80–90

Tips for keeping food warm

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

Wipe protection

Activating wipe protection

- Touch the  sensor control.

The time counts down in the timer display.

Deactivating wipe protection

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

Hob data

Displaying the model identifier/serial number

There must not be any cookware on the hob.

- Switch the hob on.
- Touch the 0 sensor control on any numerical display.
- Touch the 0 and 4 sensor controls on the numerical display at the same time for 6 seconds.

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

Operation

Example: *12 34* (model identifier KM 1234) – *1 23 45 67 89* (serial number)

Displaying the software version

There must not be any cookware on the hob.

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

3 numbers appear in the timer display:

Example: *123* = Software version 1.23.

Activating/deactivating demo mode

- Switch the hob on.
- Touch the 0 sensor control on any numerical display.
- Touch the 0 and 2 sensor controls on the numerical display at the same time for 6 seconds.

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

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

Setting ranges for the hob power levels

The hob is programmed with 9 power levels without intermediate levels at the factory. If you wish to fine-tune the power levels, you can activate intermediate levels via the settings. (see “Adjusting settings”).

	Setting range	
	Factory setting 9 levels without intermediate levels	fine 9 levels with intermediate levels
Melting butter Melting chocolate Dissolving gelatine	1–2	1–2.
Warming up small quantities of liquid Keeping warm food which sticks easily Cooking rice or porridge Defrosting vegetables frozen in a block	2–4	2–3.
Warming up liquid and semi-solid food Steaming fruit Simmering potatoes (cookware with lids)	4–6	3.–5.
Making omelettes or lightly fried eggs Gently frying meat patties Steaming fish and vegetables Cooking dumplings and dried pulses Defrosting and reheating frozen food Thickening sauces, e.g. Hollandaise Pancakes	5–7	4.–7.
Gently frying (without overheating the fat) fish, escalopes, sausages, fried eggs, etc.	6–8	6–7.
Cooking hash browns, pancakes, etc.	7–8	7–8.
Frying, e.g. chips	9	8.–9
Boiling large quantities of water Bringing to the boil Searing large quantities of meat	9–Booster	8.–Booster

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

Notes for test institutes

Test food acc. to EN 60350-2

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

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

Setting ranges for the hob power levels

Test food	Ø Pan base (mm)	Lid	Setting range	
			Pre-heat	Cook
Heating oil up	150	No	—	1–2
Pancakes	180 (Sandwich base)	No	9	5.–7.
Frying deep frozen chips	According to the standard	No	9	9

How induction hobs work

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

An induction cooking zone only works when a piece of cookware with a magnetic base is placed on it (see “Good to know – Cookware”). The hob automatically recognises the size of the cookware.

Noises

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

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

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

Whistling might occur if linked cooking zones (see “Operation – Booster”) are being used at the same time, and the cookware items also have bases made of layers of different materials (e.g. sandwiched base).

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

A whirring sound, when the cooling fan comes on. This switches on to protect the electronic module when the hob is being used intensively. The cooling fan may continue to run after the hob has been switched off.

Cookware

Suitable cookware

- Stainless steel cookware with a magnetic base
- Enamelled steel cookware
- Cast iron

Please be aware that the properties of the cookware base can affect the evenness with which the food heats up (e.g. when making pancakes). The base of the cookware must be able to distribute the heat evenly. Cookware with a base made from multilayer material (sandwich or encapsulated base) is ideal in this case.

Unsuitable cookware

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

Testing cookware

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

Cookware tips

- Position the cookware as centrally as possible on the relevant cooking zone/cooking area.
- To make optimum use of the cooking zones, choose cookware with a suitable base diameter (see “Familiarisation – Cooking zone data”). If a pan is too small, it will not be recognised.
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.

Good to know

- When cooking zones are joined together, it is recommended to use cookware which more or less covers the entire cooking area (e.g. an oven dish).
- Always lift cookware to move it. This will help prevent scratching. If any scratches do appear as a result of cookware being pushed around, this will not affect the function of the hob. These scratches are normal signs of use and are not grounds for making a complaint.
- Please note that the cookware diameter quoted by manufacturers often refers to the maximum diameter or diameter of the top rim. The diameter of the base (generally smaller) is more important.



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

Accessing the Settings menu

The II/► sensor control is located approx. 1 cm (index finger width) to the left of the ① sensor control.

The hob is switched off.

- Touch and hold the ① and II/► sensor controls until the ⌚ sensor control lights up and *PL* appears in the timer display.

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

Setting parameters

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

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

Setting the code

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

Saving the settings

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

To avoid saving the settings

- While the code is showing in the display (e.g. *Ⓢ:01*) touch the ① sensor until the indicators go out.

Adjusting settings

Parameter ¹		Code	Settings ²
P:01	Demo mode	C:00	Demo mode off
		C:01	Demo mode on ³
P:03	Factory default	C:00	Do not restore factory default settings
		C:01	Restore factory default settings
P:04	Hob power level setting range	C:00	9 power levels without intermediate levels + Booster
		C:01	9 power levels with intermediate levels + Booster ⁴
P:06	Keypad tone when a sensor control is touched	C:00	Off ⁵
		C:01	Quiet
		C:02	Medium
		C:03	Loud
P:07	Timer buzzer	C:00	Off
		C:01	Quiet
		C:02	Medium
		C:03	Loud
P:08	System lock	C:00	System lock can only be activated manually
		C:01	System lock activated automatically
P:09	Maximum operating time	C:00	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2

Adjusting settings

Parameter ¹		Code	Settings ²
P:10	WiFi registration	C:00	Not active/deactivated
		C:01	Active but not configured
		C:02	Active and configured (cannot be selected; displays whether connection was successful)
		C:03	Connection possible via WPS push button
		C:04	WiFi reset to default (C:00)
		C:05	Direct WiFi connection of hob and cooker hood without Miele app (Con@ctivity 3.0)
P:12	Sensor control reaction speed	C:00	Slow
		C:01	Normal
		C:02	Fast
P:15	Permanent pan recognition	C:00	Permanent pan recognition off
		C:01	Permanent pan recognition on

Parameter ¹		Code	Settings ²
P:25	Keeping warm temperature	C:00	50 °C
		C:01	55 °C
		C:02	60 °C
		C:03	65 °C
		C:04	70 °C
		C:05	75 °C
		C:06	80 °C
		C:07	85 °C
		C:08	90 °C

¹ Programmes not shown here have no allocation.

² The factory default setting is shown in bold.

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

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

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

Cleaning and care

Safety notes on cleaning and care

 Risk of burning due to hot surfaces.

All parts of the hob may be hot after use.

Switch the hob off.

Allow the hob to cool down before cleaning it.

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

Allow the surfaces to cool down before cleaning the hob.

Remove all cleaning agent residues immediately.

 Take care when handling cleaning chemicals. Some agents may be corrosive and irritant.

The relevant safety regulations and safety data sheets issued by the cleaning chemical manufacturers must be observed.

Wear gloves!

Cosmetic products, especially sunscreen, and hand disinfectants can leave stains on matt glass surfaces.

If cosmetic products come into contact with a matt glass surface, remove the residue immediately with hot water, washing-up liquid and a clean microfibre cloth.

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

► Do not use pointed objects for cleaning.

When to clean

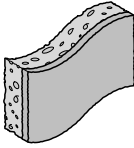
- Before each use:
Clean the entire hob and the base of the cookware.
- After every use:
Clean the entire hob.
- Once a week:
To prevent cleaner residue being burned on, clean the ceramic glass surface with the Miele ceramic and stainless steel cleaner (see “Optional accessories – Cleaning and care products”)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

Cleaning the ceramic glass surfaces

Removing light soiling

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

Removing stubborn soiling



1. Example of a cleaning sponge with a soft scouring side.

- Remove any coarse soiling with a damp cleaning cloth and more stubborn soiling with a glass scraper.
- Clean the ceramic glass surface with the Miele ceramic and stainless steel cleaner (see “Optional accessories – Cleaning and care products”), with a proprietary ceramic glass cleaner or scouring liquid. Please follow the cleaning agent manufacturer’s instructions.
- Soak heavily soiled areas with scouring liquid for 15 minutes.
- Clean the affected areas with a cleaning sponge with a soft scouring side (1) for 2–5 minutes.
- If any residue remains, repeat the process up to 3 times.

Removing very heavy soiling

- In the event of extreme soiling, use a strong alkaline oven cleaner or barbecue cleaner suitable for hobs. Leave the cleaning agent to work for at least 30 minutes.

Finishing the cleaning process

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

Unsuitable cleaning agents

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

- Cleaning agents containing soda, ammonia, acids or chlorides
- Stain and rust removers
- Powder cleaners and cream cleaners
- Cleaning agents containing solvents
- Dishwasher cleaning agents
- Hard, abrasive brushes
- Eraser stain remover blocks

Troubleshooting

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

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



Messages in the display

Problem	Cause and remedy
Err flashes alternately with 30 in the timer display and a buzzer will sound.	The hob is incorrectly connected. ■ Disconnect the hob from the mains power supply. ■ Contact the Customer Service Department. The hob must be connected to the mains according to the wiring diagram.
After turning on the hob or touching a sensor, the timer display shows LOC for a few seconds.	The system lock is activated. ■ Deactivate the system lock.
	The safety lock is activated. ■ Deactivate the safety lock.
After the hob has been switched on, dE appears briefly in the timer display. The cooking zones do not heat up.	The hob is in demo mode. ■ Press the 0 sensor control on any numerical display. ■ Then touch the 0 and 2 sensor controls at the same time until dE flashes alternately with OFF in the timer display.
The hob has switched off automatically. When the hob is turned back on, Ⓛ appears above ① On/Off.	One or more of the sensor controls are covered, e.g. by finger contact, food boiling over or an object. ■ Remove the soiling and/or the object.
Err is flashing alternately with 044 in the timer display.	The overheating protection mechanism has been activated. ■ Allow the hob to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the hob is working. ■ If this fault message continues to appear in the display, contact the Customer Service Department.

Problem	Cause and remedy
Err will flash alternately with 047, 048 or 049 in the timer display.	The fan is blocked or defective. ■ Make sure it has not been blocked by an object. ■ Remove the obstruction. ■ If this fault message continues to appear in the display, contact the Customer Service Department.
In the timer display E-number, e.g. E-O, will flash alternately with 120, 121, 122, 123, 124, 125, 126 or 127.	The fan is blocked or defective. ■ Make sure it has not been blocked by an object. ■ Remove the obstruction. ■ If this fault message continues to appear in the display, contact the Customer Service Department.
A message not listed in this table is appearing in the timer display.	There is an electronic module fault. ■ Disconnect the power supply to the hob for approx. 1 minute. ■ If the problem persists after the power supply has been restored, please contact the Customer Service Department.

Unexpected behaviour

Problem	Cause and remedy
The power level selected is flashing.	No cookware is present on the cooking zone. Unsuitable cookware is present on the cooking zone. The diameter of the base of the cookware is too small. Suitable cookware has been removed from the cooking zone. If no cookware or unsuitable cookware is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes. ■ Place a suitable item of cookware on the cooking zone within 3 minutes. The power level will stop flashing. The cooking process starts/continues with the previously selected settings. ■ If you are using a different item of cookware and/or food, modify the settings.
Power level 9 is automatically reduced if you also set power level 9 for the connected cooking zone.	Operating both zones at power level 9 exceeds the permitted maximum power for the two zones. ■ Use a different cooking zone.

Troubleshooting

Problem	Cause and remedy
A cooking zone or the whole hob switches off automatically.	It has been operated for too long. ■ Switch the hob or the cooking zone back on (see “Familiarisation – Safety switch-off”).
	The overheating protection mechanism has been activated. ■ Allow the hob to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the hob is working. ■ If the problem occurs again, contact the Customer Service Department.
The cooking zone is not working in the usual way with the set power level.	The overheating protection mechanism has been activated. ■ Allow the hob to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the hob is working. ■ If the problem occurs again, contact the Customer Service Department.
The Booster level has deactivated early automatically.	The overheating protection mechanism has been activated. ■ Allow the hob to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the hob is working. ■ If the problem occurs again, contact the Customer Service Department.

Unsatisfactory results

Problem	Cause and remedy
The food in the cookware does not heat up when the auto heat-up is switched on.	Large quantities of food are being cooked. ■ Start cooking at the highest power level and then switch back manually.
	The cookware is not conducting heat properly. ■ Use different cookware that is able to better conduct heat.

General problems or technical faults

Problem	Cause and remedy
The hob or cooking zones will not switch on.	There is no power to the hob. ■ Check whether the circuit breaker has tripped. Contact a qualified electrician or the Miele Customer Service Department (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Disconnect the hob from the electricity supply for approx. 1 minute. To do this: – Trip the relevant mains fuse or screw the fine-wire fuse out completely, or – Switch off at the residual current device. ■ If the hob will still not turn on after resetting the trip switch in the fuse box or the residual current device, contact a qualified electrician or the Miele Customer Service Department.
A smell and vapours are given off when the new hob is being used.	The metal components have a protective coating. When the hob is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off an odour in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears completely. The odour and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.
An operating noise can be heard after the hob has been switched off.	The cooling fan runs until the hob has cooled down and then switches off automatically.

Customer Service

Information to help you rectify faults yourself and about Miele spare parts can be found at www.miele.com/service.

Contact in the event of a fault

In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Customer Service.

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

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

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

Data plate

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

Warranty

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

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

Technical data

Frequency range of the WiFi module	2,400 GHz – 2,4835 GHz
Transmission power of the WiFi module	≤ 100 mW
Power rating in off mode	≤ 0,5 W
Power rating in networked standby	≤ 2 W
Time until automatic switch to off mode	10 Min.
Time until automatic switch to networked standby	10 Min.

Product data sheets

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

Information for domestic electric hobs

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

MIELE	
Model name/identifier	KM 7576-2 FL
Number of cooking zones and/or areas	6
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = 230x390 mm 2. = 230x390 mm 3. = 230x390 mm 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	1. = 186,0 Wh/kg 2. = 186,0 Wh/kg 3. = 186,0 Wh/kg
Energy consumption for the hob calculated per kg (EC _{electric hob})	186,0 Wh/kg

EU Conformity declaration

Miele hereby declares that this ceramic induction hob complies with Directive 2014/53/EU.

The complete text of the EU declaration of conformity is available from one of the following internet addresses:

- Products, Download from www.miele.ie
- For service, information, operating instructions etc: go to <https://miele.ie.manuals> and enter the name of the product or the serial number

Technical data

UK Conformity declaration

Miele hereby declares that this ceramic induction hob complies with UK Radio Equipment Regulations 2017, as amended.

The complete text of the UK declaration of conformity is available from one of the following internet addresses:

- Products, Download from www.miele.co.uk
- For service, information, operating instructions etc: go to <https://miele.co.uk/manuals> and enter the name of the product or the serial number

This **Statement of Compliance** confirms this Miele product fully complies with the **Product Security and Telecommunications Infrastructure (Security Requirements for Relevant Connectable Products) Regulations 2023.**

- 1) Household Appliance – *Induction hobs KM 7576-2*
- 2) Manufactured by: Miele & Cie KG,
Carl Miele Street 29, 33332 Gutersloh Germany
Imported by and contact point: Miele Company Ltd, Fairacres, Marcham Road,
Abingdon, Oxon, OX14 ITW Great Britain
- 3) The defined support period at the time of first supply is 10 years
- 4) To report vulnerabilities and cybersecurity issues please contact: psirt@miele.com
- 5) Signature 
Name: **Paul Wright**
Company Position: **Head of Technical Management**
Date of signature: **19th March 2024**
Place of signature: **Abingdon, Oxfordshire**

United Kingdom

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