

# Operating and installation instructions

## SmartLine induction cooktop



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



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## Warning and Safety instructions

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

Read the operating and installation instructions carefully before using the SmartLine element (induction cooktop). They contain important information on safety, installation, use and maintenance. This prevents both personal injury and damage to the SmartLine element (induction cooktop).

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 SmartLine element (induction cooktop) as well as the warning and safety notes.

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 SmartLine element (induction cooktop) is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ This SmartLine element (induction cooktop) is not intended for outdoor use.
- ▶ This SmartLine element (induction cooktop) is intended for domestic use only to cook food and keep it warm. Any other use is not permitted.
- ▶ This SmartLine element (induction cooktop) is not intended for use by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are supervised while using it. They may only use the SmartLine element (induction cooktop) 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

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### Safety with children

- ▶ Younger children must be kept away from the SmartLine element (induction cooktop) unless they are constantly supervised.
- ▶ Older children may use the SmartLine element (induction cooktop) unsupervised if they have been shown how to use the SmartLine element (induction cooktop) in a safe way. Children must be able to recognise and understand the dangers of misuse.
- ▶ Children must not be allowed to clean the SmartLine element (induction cooktop) unsupervised.
- ▶ Children should be supervised in the vicinity of the SmartLine element (induction cooktop). Never allow children to play with the SmartLine element (induction cooktop).
- ▶ The SmartLine element (induction cooktop) gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the SmartLine element (induction cooktop) until it has cooled down and there is no risk of burning.
- ▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the SmartLine element (induction cooktop). Otherwise, they could be tempted to climb onto the SmartLine element (induction cooktop).
- ▶ Danger of burning and scalding! Turn the handles of pots and pans on the cooktop to the side or the rear so that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.
- ▶ Activate the system lock to ensure that children cannot switch the SmartLine element (induction cooktop) on unsupervised. Use the safety lock when the SmartLine element (induction cooktop) is in use to prevent children from altering the settings selected.



## Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the SmartLine element (induction cooktop) can compromise your safety. Check the SmartLine element (induction cooktop) for visible signs of damage. Do not use the SmartLine element (induction cooktop) if it is damaged.
- ▶ Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems. The protective measures provided in the installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.
- ▶ The electrical safety of this SmartLine element (induction cooktop) can only be guaranteed when correctly earthed. It is essential that this basic safety requirement is present and tested regularly. If in doubt, the electrical installation should be checked by a qualified electrician.
- ▶ The connection data (voltage and frequency) on the data plate of the SmartLine element (induction cooktop) must match the mains electricity supply in order to avoid the risk of damage to the SmartLine element (induction cooktop). Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.
- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating). Therefore, do not use them to connect the SmartLine element (induction cooktop) to the mains electricity supply.
- ▶ For safety reasons, this SmartLine element (induction cooktop) may only be used after it has been built in.
- ▶ This SmartLine element (induction cooktop) must not be installed and operated in mobile installations (e.g. on a ship).

## Warning and Safety instructions

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► Any contact with live connections or tampering with the electrical or mechanical components of the SmartLine element (induction cooktop) will endanger your safety and may lead to the appliance malfunctioning.

Do not attempt to open the casing of the SmartLine element (induction cooktop) under any circumstances.

► The manufacturer's warranty may be invalidated if the SmartLine element (induction cooktop) is not repaired by a Miele approved service technician.

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

► The SmartLine element (induction cooktop) is not intended for use with an external timer switch or a remote control system.

► The SmartLine element (induction cooktop) 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 in order to avoid a hazard (see "Installation - Electrical connection").

► During installation, maintenance and repair work, the SmartLine element (induction cooktop) must be completely disconnected from the electricity supply. It is only completely isolated from the electricity supply when:

- the mains circuit breaker is switched off, or
- the screw-out fuse is removed (in countries where this is applicable), or
- it is switched off at the wall socket and the mains plug is withdrawn from the socket. To do this, pull the mains plug and not the power supply cord.

► Danger of electric shock.

Do not use the SmartLine element (induction cooktop) if it is damaged or if it suffers damage during use. Switch it off immediately. Disconnect the SmartLine element (induction cooktop) from the mains. Contact Customer Service.

## Warning and Safety instructions

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

## Warning and Safety instructions

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### Correct use

- ▶ The SmartLine element (induction cooktop) gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Oils and fats can ignite if allowed to overheat. Never leave the SmartLine element (induction cooktop) unattended when cooking with oil or fat. Never attempt to put out oil or fat fires with water. Switch the SmartLine element (induction cooktop) off. Extinguish the flames carefully with a lid or fire blanket.
- ▶ Do not leave the SmartLine element (induction cooktop) unattended whilst it is being used. It should be continually monitored while boiling and frying.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.
- ▶ Spray cans, flammable liquids, aerosols, or combustible materials can ignite when heated. Therefore do not store such items or substances in a drawer under the SmartLine element (induction cooktop). Cutlery inserts must be heat-resistant.
- ▶ Do not heat an empty pan.
- ▶ Preserving and heating food in sealed tins will result in an increase in pressure, which can cause them to explode. Do not use the SmartLine element (induction cooktop) for preserving or reheating food in tins.
- ▶ If the SmartLine element (induction cooktop) is covered, there is a risk that the material of the cover will ignite, explode or melt if the appliance is still hot or if it is switched on inadvertently. Never cover the SmartLine element (induction cooktop) with a cover, cloth or protective foil.
- ▶ When the SmartLine element (induction cooktop) is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the SmartLine element (induction cooktop) heating up. Depending on the material, other items left on the appliance could also melt or catch fire. Do not use the SmartLine element (induction cooktop) as a resting place for anything. Switch the SmartLine element (induction cooktop) off after use.

## Warning and Safety instructions

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- ▶ You could burn yourself on the hot SmartLine element (induction cooktop). Protect your hands with heat-resistant pot holders or oven gloves when using the SmartLine element (induction cooktop). 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 SmartLine element (induction cooktop), make sure that the power supply cord does not come into contact with the hot SmartLine element (induction cooktop). The insulation on the power supply cord could become damaged.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the SmartLine element (induction cooktop) when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the SmartLine element (induction cooktop) immediately and scrape off all residues straight away using a scraper blade suitable for glass. 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 allow the wok pan to boil dry as this can damage the ceramic glass and/or the wok pan. Do not leave the SmartLine element (induction cooktop) unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.
- ▶ Because induction heating works so quickly, the base of the cookware could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the SmartLine element (induction cooktop) unattended whilst it is being used.
- ▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.

## Warning and Safety instructions

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- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the SmartLine element (induction cooktop) is electromagnetically charged when it is switched on. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ When switched on, the electromagnetic field of the SmartLine element (induction cooktop) can impair the function of magnetisable objects. Do not leave credit cards, digital storage devices, pocket calculators, etc. in the immediate vicinity of the SmartLine element (induction cooktop) when it is switched on.
- ▶ Metal objects stored in a drawer under the SmartLine element (induction cooktop) can become hot if the SmartLine element (induction cooktop) is used intensively for a long time. Do not store any metal objects in a drawer directly under the SmartLine element (induction cooktop).
- ▶ The SmartLine element (induction cooktop) is fitted with a cooling fan. If a drawer is fitted directly underneath the built-in SmartLine element (induction cooktop), ensure that there is sufficient space between the drawer and its contents and the underside of the SmartLine element (induction cooktop) in order to ensure sufficient ventilation for the SmartLine element (induction cooktop).
- ▶ If a drawer is fitted directly underneath the SmartLine element (induction cooktop), 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.
- ▶ Never use two pans on a cooking zone, extended zone or PowerFlex 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 zone or extended zone!
- ▶ If an induction adapter plate is used for cookware, the induction generator may be damaged or even destroyed. Do not use induction adapter plates.

### Cleaning and care

- ▶ The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.  
Never use a steam cleaner to clean the SmartLine element (induction cooktop).
- ▶ If the SmartLine element (induction cooktop) is built in above a pyrolytic oven or cooker, do not use the SmartLine element (induction cooktop) during a pyrolytic cleaning programme as this could trigger the overheating protection mechanism on the SmartLine element (induction cooktop) (see “Familiarising yourself with the appliance – Overheating protection”).
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your SmartLine element (induction cooktop).

# Sustainability and environmental protection

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## 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 the cooking duration.

## Disposal of the packing material

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

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

**Only for Australia:** Note for installer: Expanded polystyrene (EPS) packaging included. Please retain and dispose of EPS packaging responsibly. For further information, please contact Miele.

## Disposing of your old appliance


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



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




## Safety notes for installation

 Risk of damage from incorrect installation.

Incorrect installation can cause damage to the SmartLine element (induction cooktop).

The SmartLine element (induction cooktop) must only be installed by a qualified specialist.

 Risk of electric shock from mains voltage.

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

The SmartLine element (induction cooktop) must be connected to the electricity supply by a qualified electrician only.

 Damage from falling objects.

Take care not to damage the SmartLine element (induction cooktop) when fitting wall units or a rangehood above it.

Fit the wall units and the rangehood before the SmartLine element (induction cooktop).

Dismantling the SmartLine element (induction cooktop) for service purposes may damage the sealing strip underneath the edge of the SmartLine element (induction cooktop).

Always replace the sealing strip before reinstallation.

► The SmartLine element (induction cooktop) must not be installed over a refrigeration appliance, dishwasher, washing machine, washer-dryer or tumble dryer.

► This SmartLine element (induction cooktop) must not be installed above cookers and ovens unless these have a built-in cooling fan.

► Ensure that the power supply cord cannot be touched after the SmartLine element (induction cooktop) has been installed.

► After installation, the power supply cord of the SmartLine element (induction cooktop) must not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical loads which could damage it.

► The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any splashbacks must be of heat-resistant material.

## Installation

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

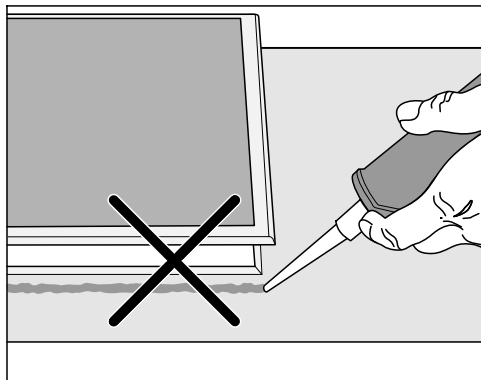
After installation, the SmartLine elements must be easily accessible from below, so that the bottom half of the casing can be removed for maintenance. If the SmartLine elements are not accessible from below, the sealant must be removed so that they can be removed.

► If the SmartLine element (induction cooktop) is installed in combination with a downdraft extractor, the downdraft extractor must be installed first.

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

► If you are installing several appliances, you must maintain the corresponding safety distances under each appliance (see “Installation – Safety distances”).

### Additional installation instructions for surface-mounted installation

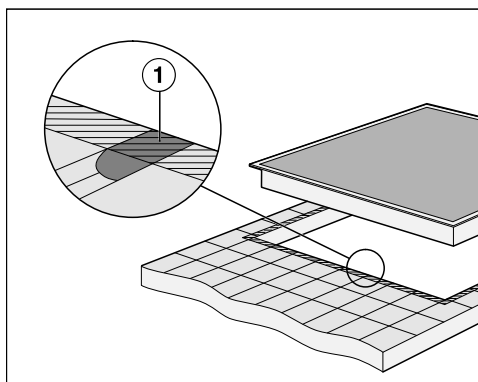


⚠ Damage caused by incorrect installation.

The SmartLine element (induction cooktop) and worktop may be damaged if the SmartLine element (induction cooktop) needs to be removed after the SmartLine element (induction cooktop) has been sealed with a sealant.

Do not use sealant between the SmartLine element (induction cooktop) and the worktop.

The seal under the edge of the SmartLine element (induction cooktop) provides a sufficient seal for the worktop.



► Grout lines ① and the hatched area underneath the SmartLine element (induction cooktop) frame must be smooth and even. If they are not, the SmartLine element (induction cooktop) will not sit flush with the worktop and the seal under the edge of the upper part of the appliance will not provide an effective seal between the appliance and the worktop.

# Installation

## Additional installation instructions for flush-fit installation

⚠ Damage caused by unsuitable sealant.

Unsuitable sealant can damage natural stone.

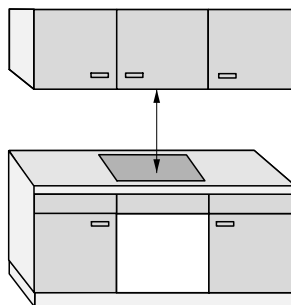
For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone. Please follow the manufacturer's instructions.

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

- Natural stone worktops: the SmartLine element (induction cooktop) is set directly in the cut-out.
- Solid wood worktops, tiled worktops: the SmartLine element (induction cooktop) is secured inside the cut-out with wooden battens. The frame must be provided on site and is not supplied with the appliance.

## Safety distances

### Safety distance above the SmartLine element (induction cooktop)



The following must be ensured between the SmartLine element (induction cooktop) and the rangehood above it:

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

If combustible objects (e.g. hanging shelves) are installed above the SmartLine element (induction cooktop), a minimum safety distance of at least 500 mm must be maintained.

## Safety distance behind and to the side of the SmartLine element (induction cooktop)

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

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

## Safety distances underneath the SmartLine element (induction cooktop)

To install the SmartLine element (induction cooktop) 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

If you are installing several appliances, you must maintain the corresponding safety distances under each appliance.

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 SmartLine element (induction cooktop) is not adequately cooled.

The SmartLine element (induction cooktop) is ventilated from below. A drawer underneath the SmartLine element (induction cooktop) is heated.

If you wish to install a drawer underneath the SmartLine element (induction cooktop), we recommend installing the SmartLine element (induction cooktop) with an air intake-optimised base panel to reduce the waste heat from the SmartLine element (induction cooktop).

# Installation

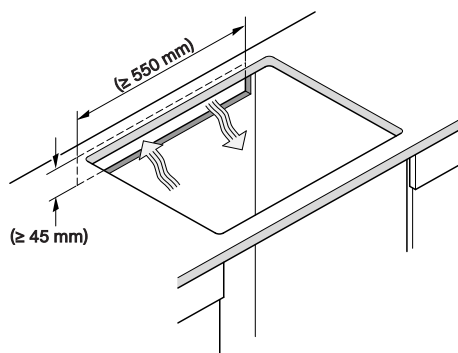
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## Rear wall cut-out

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

The dimensions in brackets are recommendations.

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



## 1. Without intermediate shelf or base panel

To ensure proper ventilation of the SmartLine element (induction cooktop), a safety distance is required between the SmartLine element (induction cooktop) and a drawer or an oven.

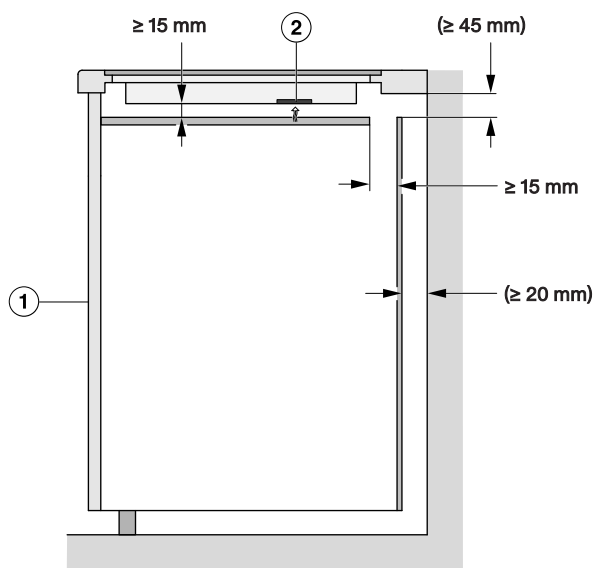
Safety distance from the underside<sup>1</sup> of the SmartLine element (induction cooktop) to the:

- upper edge of drawer:  $\geq 5$  mm
- base of drawer:  $\geq 75$  mm
- upper edge of oven:  $\geq 15$  mm

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

## 2. Intermediate shelf

The dimensions in brackets are recommendations.



Side view

① Front

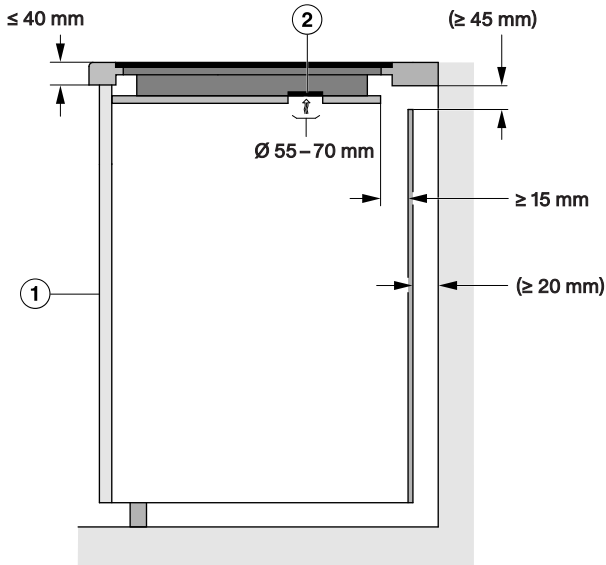
② Fan

# Installation

## 3. Air intake-optimised base panel

The performance of the SmartLine element (induction cooktop) depends on the ventilation.

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



Side view

- ① Front
- ② Fan

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

Safety distance from the **underside of the air intake-optimised base panel** to the:

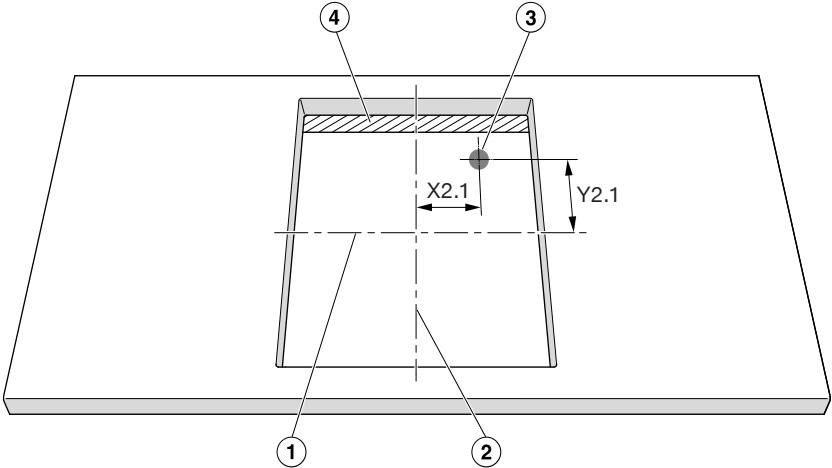
- upper edge of drawer:  $\geq 5$  mm
- base of drawer:  $\geq 75$  mm
- upper edge of intermediate shelf: not permitted

There must be no gap between the air intake-optimised base panel and the SmartLine element (induction cooktop).

A gap causes more warm air to be drawn in. The SmartLine element (induction cooktop) is not adequately cooled.



Positions and cut-outs of the ventilation openings



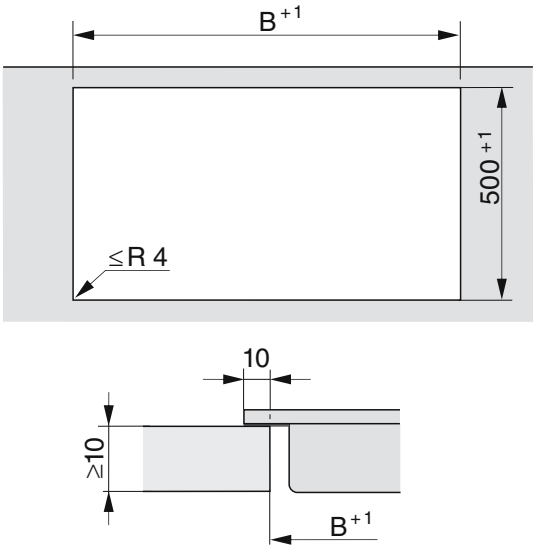
Not to scale. View from above. Surface-mounted cut-out shown.  
Also applies to flush-fit installation.

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





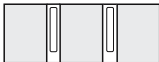


X2.1	Y2.1
Distance to the centre of the cut-out in mm	
61	89

# Installation

## Worktop cut-out for surface-mounted installation





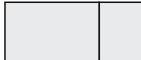






## Surface-mounted installation with SmartLine element (downdraft extractor)

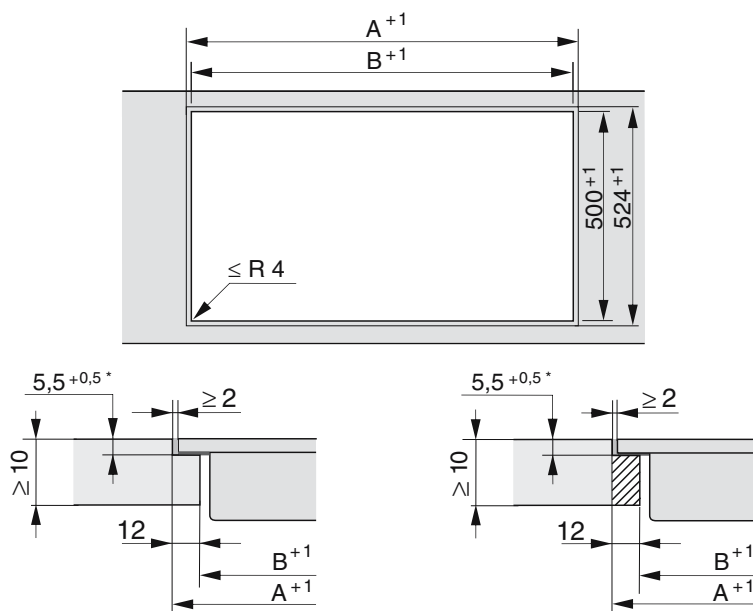
Sample combinations	Number x width [mm]		Dimension B [mm]
	Cooking appliances	Downdraft extractor	
	1 x 378	1 x 120	481
	1 x 620	2 x 120	845
	2 x 378	1 x 120	862
	1 x 378 1 x 620	2 x 120	1226
	3 x 378	2 x 120	1365
	2 x 378 1 x 620	2 x 120	1607
	4 x 378	2 x 120	1746

# Installation

## Surface-mounted installation without SmartLine element (downdraft extractor)

Sample combinations	Number x width [mm] Cooking appliances	Dimension B [mm]
	1 x 378	359
	2 x 378	740
	1 x 378 1 x 620	982
	3 x 378	1121
	1 x 378 1 x 800	1163
	2 x 378 1 x 620	1363
	4 x 378	1502
	2 x 378 1 x 800	1543
	2 x 378 1 x 936	1679

## Worktop cut-out for flush-fit installation




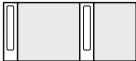
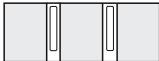




Natural stone worktop





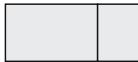




Wooden worktop

# Installation

## Flush-fit installation with SmartLine element (downdraft extractor)

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

## Flush-fit installation without SmartLine element (downdraft extractor)

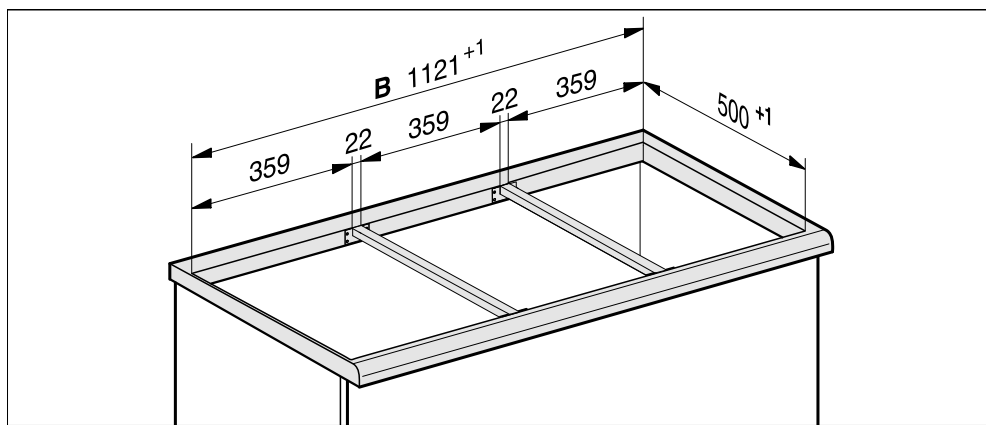
Sample combinations	Number x width [mm] Cooking appliances	Dimension A [mm]	Dimension B [mm]
	1 x 378	383	359
	2 x 378	764	740
	1 x 378 1 x 620	1006	982
	3 x 378	1145	1121
	1 x 378 1 x 800	1187	1163
	2 x 378 1 x 620	1387	1363
	4 x 378	1526	1502
	2 x 378 1 x 800	1567	1543
	2 x 378 1 x 936	1703	1679

# Installation

## Spacer bars for surface-mounted installation of a SmartLine element

If you are installing several appliances, you must fit spacer bars between them. The clips supplied with the spacer bars are only required for installing a SmartLine element (downdraft extractor).

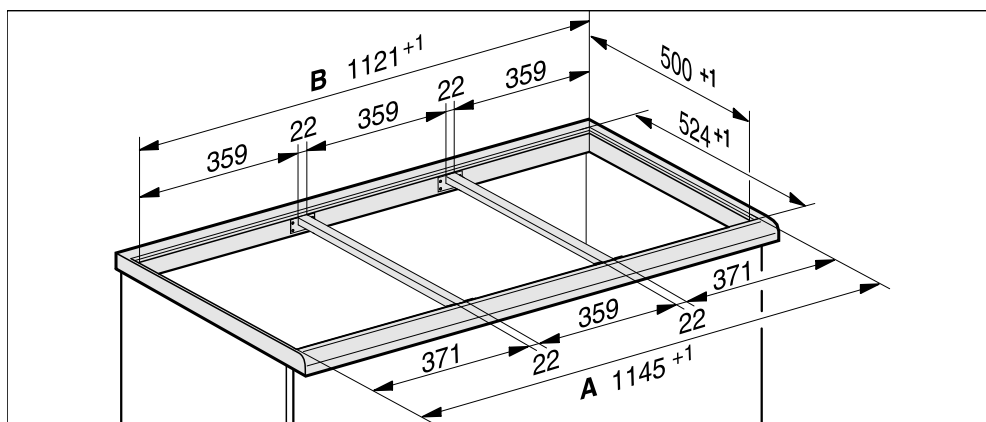
Installing 3 appliances and 2 spacer bars



## Spacer bars for flush-fit installation of a SmartLine element

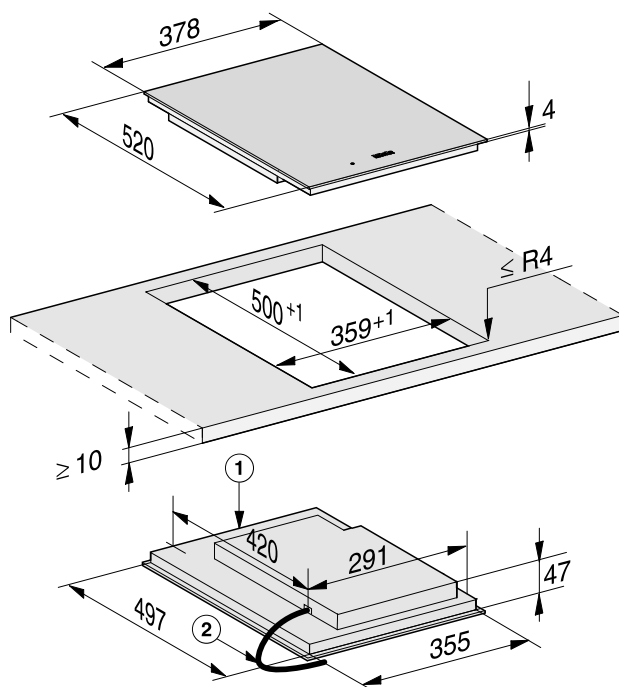
If you are installing several appliances, you must fit spacer bars between them. The clips supplied with the spacer bars are only required for installing a SmartLine element (downdraft extractor).

Installing 3 appliances and 2 spacer bars





## Installation dimensions for surface-mounted cooktops



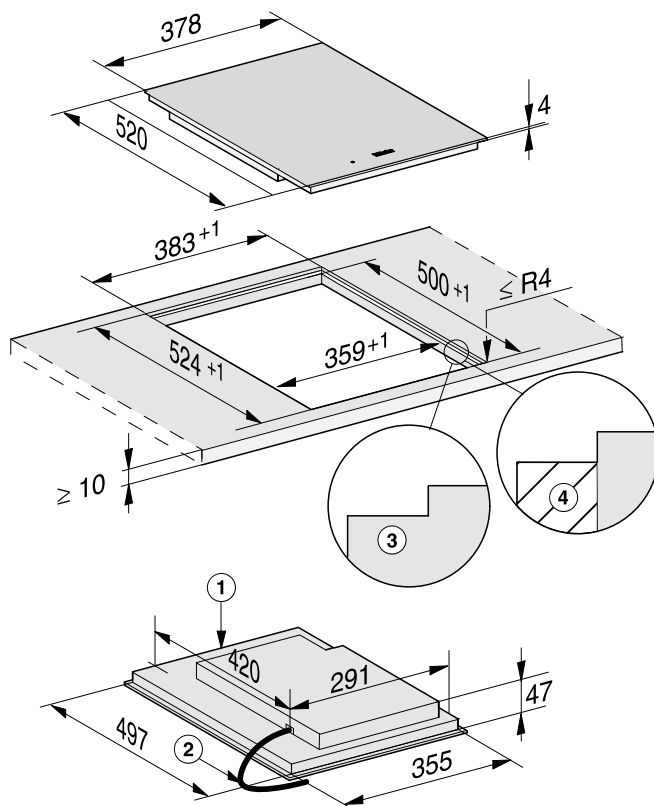
All dimensions are given in mm.

① Front

② Mains connection cable, L = 2000 mm

# Installation

## Installation dimensions for flush-fit cooktops



All dimensions are given in mm.

- ① Front
- ② Mains connection cable, L = 2000 mm
- ③ Stepped cut-out (for detailed illustrations, see “Installation – Worktop cut-out for flush-fit installation”)
- ④ 12 mm wooden frame (not included, for detailed illustrations, see “Installation – Spacer bars for flush-fit installation of a SmartLine element”)

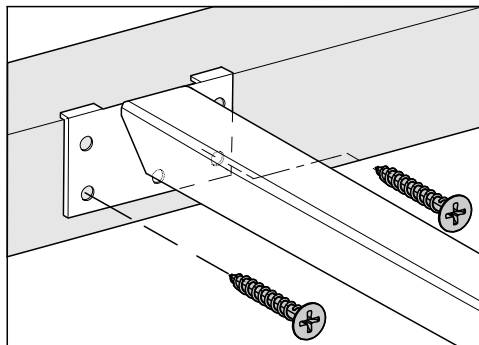
## Installing a surface-mounted SmartLine element (induction cooktop)

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

### Securing the surface-mounted spacer bars to wooden worktops

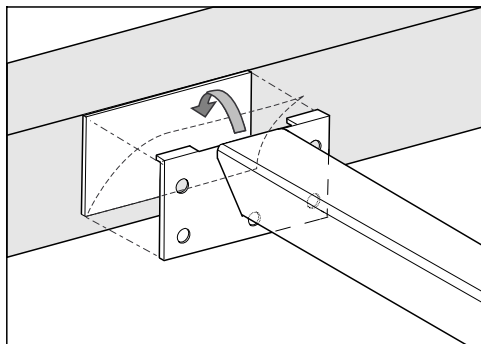


- Position the spacer bars flush onto the upper edge of the cut-out.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied. Use:
  - the middle screw holes if one of the following SmartLine elements is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)
  - or
  - the two outer holes for all other combinations

# Installation

## Securing the surface-mounted spacer bars to natural stone worktops

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



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

## Inserting the surface-mounted SmartLine element (induction cooktop)

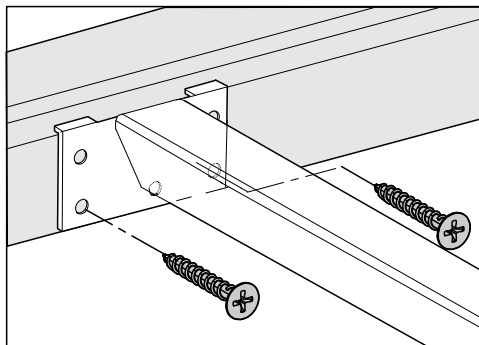
- Stick the included sealing strip under the edge of the SmartLine element (induction cooktop). Do not apply the sealing strip under tension.
- Feed the power supply cord of the SmartLine element (induction cooktop) down through the worktop cut-out.
- Position the SmartLine element (induction cooktop) in the worktop cut-out. Ensure that:
  - The seal of the appliance sits flush with the worktop on all sides to ensure an effective seal all round.
  - All gap widths are uniform.
- If the seal does not meet the worktop correctly on the corners, the corner radius ( $\leq R4$ ) can be carefully scribed to suit.
- If an air intake-optimised base panel is installed, position the SmartLine element (induction cooktop) so that the fans are located above the cut-outs.
- Connect the SmartLine element (induction cooktop) to the mains electricity supply.
- Check that the SmartLine element (induction cooktop) is working.
- Seal the gaps between the individual SmartLine elements with a silicone sealant that is heat-resistant to at least 160 °C.

## Installing a flush-fit SmartLine element (induction cooktop)

### 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:  
Secure the wooden frames 5.5 mm or 7 mm (CS 7611 FL) below the top edge of the worktop.

### Securing the flush-fit spacer bars to wooden worktops

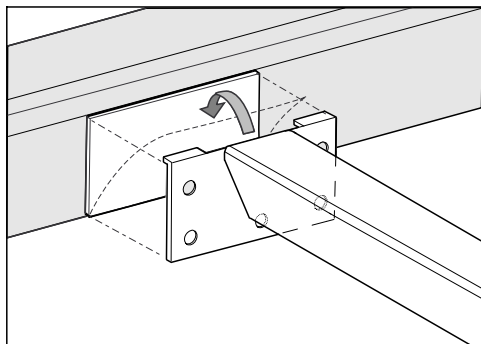


- Position the spacer bars flush onto the lower step of the stepped cut-out.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied. Use:
  - the middle screw holes if one of the following SmartLine elements is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)
  - or
  - the two outer holes for all other combinations

# Installation

## Securing the flush-fit spacer bars to natural stone worktops

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



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

## Inserting the flush-fit SmartLine element (induction cooktop)

- Stick the included sealing strip under the edge of the SmartLine element (induction cooktop). Do not apply the sealing strip under tension.
- Feed the power supply cord of the SmartLine element (induction cooktop) down through the worktop cut-out.
- Position the SmartLine element (induction cooktop) in the worktop cut-out. Ensure that:
  - The seal of the appliance sits flush with the worktop on all sides to ensure an effective seal all round.
  - All gap widths are uniform.
- If an air intake-optimised base panel is installed, position the SmartLine element (induction cooktop) so that the fans are located above the cut-outs.
- Connect the SmartLine element (induction cooktop) to the mains electricity supply.
- Check that the SmartLine element (induction cooktop) is working.
- Seal the gaps between the individual SmartLine elements and between the SmartLine elements and the 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 pose a considerable risk to the user.

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

This SmartLine element (induction cooktop) must be connected to the electricity 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 output

See data plate.

## Connection data

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

## Residual current device

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

## Disconnecting devices

It must be possible to disconnect the SmartLine element (induction cooktop) from the mains at all poles using disconnecting devices. When switched off, there must be a contact distance of at least 3 mm. The disconnecting devices are overcurrent protection devices and residual current protection devices.

# Installation

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## Power supply cord

The SmartLine element (induction cooktop) must be connected to the electricity supply with a special power supply cord, type H 05 V2V2-F with a suitable diameter in accordance with the wiring diagram.

Please see the wiring diagrams for connection.

See the data plate on the SmartLine element (induction cooktop) for the correct voltage and rated load.

## Replacing the power supply cord



**Danger of electric shock!**

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

The power supply cord must only be replaced in accordance with current local and national safety regulations.

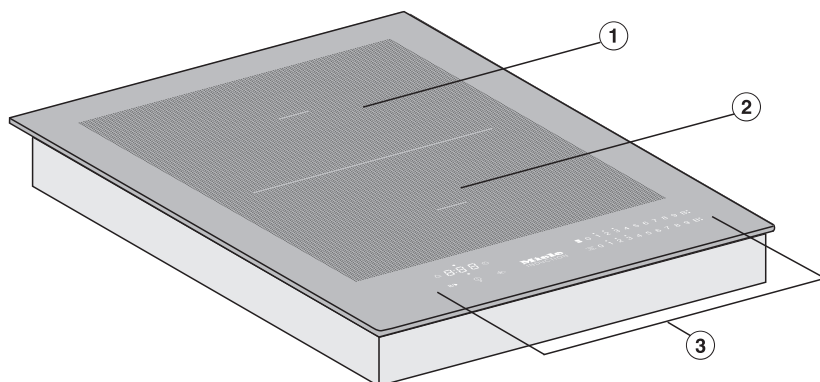
When replacing the power supply cord, it must be replaced with cable type H 05 V2V2-F by a Miele authorised service technician or a suitably qualified and competent electrician in order to avoid a hazard. These cables are available from Miele.



# Familiarising yourself with the appliance

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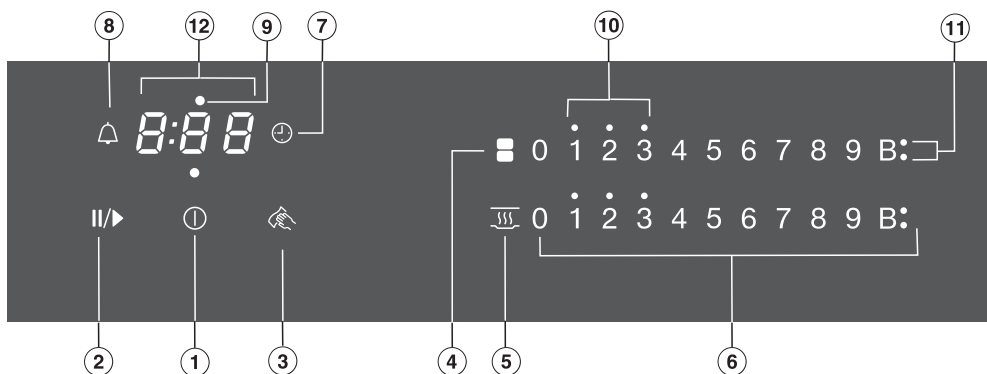
## Your SmartLine element (induction cooktop)



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

# Familiarising yourself with the appliance

## Controls and indicators



- ① On/Off sensor control for SmartLine element (induction cooktop)
- ② Stop & Go sensor  
For stopping/starting a cooking process in progress
- ③ Wipe protection sensor  
For locking the sensors
- ④ PowerFlex cooking zones sensor  
For manual connection/disconnection of PowerFlex cooking zones
- ⑤ Keeping warm sensor  
For activating/deactivating the Keeping warm function
- ⑥ Numerical display sensors
  - For setting the power level
  - For setting the times
- ⑦ Automatic switch-off sensor  
Switches the cooking zones off automatically
- ⑧ Minute minder sensor
- ⑨ Cooking zone allocation auto switch-off indicator light  
Auto switch-off for the cooking zone is activated
- ⑩ Residual heat indicators
- ⑪ Booster display  
Booster function is activated

## Familiarising yourself with the appliance

---

### ⑫ Timer display

*0:00* to      Duration


*9:59*

*LOC*      System lock/Safety lock is activated

*dE*      Demo mode is activated

# Familiarising yourself with the appliance

## Cooking zone data

Cooking zone	Size in cm <sup>1</sup>		Rating in watts for 230 V <sup>2</sup>	
	Ø			
①	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650
②	15–23	15 x 15 – 23 x 19	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650
① + ②	22–23	22 x 22 – 23 x 39	Normal TwinBooster, level 1 TwinBooster, level 2	3150 3400 3650
			Total	3650

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

<sup>2</sup> The power level given may vary depending on the size and material of the cookware used.

## Power management

### Total power

The SmartLine element (induction cooktop) has a maximum total permitted power consumption which cannot be exceeded for safety reasons.

The higher the total permitted power consumption of the SmartLine element (induction cooktop), the more power levels/functions can be used on all cooking zones at the same time.

If the set power levels/functions require more power than can be provided in accordance with the total permitted power consumption, the SmartLine element (induction cooktop) will distribute the maximum permitted power between the cooking zones.

### Power distribution

The two cooking zones on the SmartLine element (induction cooktop) are linked together. This allows power to be transferred from one cooking zone (A) to another zone (B). This transfer reduces the power on cooking zone (A).

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

Cooking zone (B), which requires additional power, is determined by the most recent setting on the SmartLine element (induction cooktop).

The maximum total permitted power consumption can be found in “Familiarising yourself with the appliance – Cooking zone data”.

### Effects of distributing the power

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

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

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

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

# Familiarising yourself with the appliance

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## Operating principles

### **SmartLine element (induction cooktop) switched off**

Only the printed symbol for the On/Off ① sensor control is visible when the SmartLine element (induction cooktop) is switched off. The other sensor controls light up when the SmartLine element (induction cooktop) is switched on.

## Operation

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

## Special functions

### Power levels of the SmartLine element (induction cooktop)

You can set the power for heating the cookware in levels from 1 to 9.

If you wish to fine-tune the power levels, you can activate intermediate levels via the settings.

### Permanent pan recognition

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

### Pan size recognition

The size of the cookware is detected within a cooking zone. The energy given off is adjusted according to the pan size.

### Power level Booster functions for the SmartLine element (induction cooktop)

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.

### Auto Heat-up

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

### Timer

The timer can be used for the following 2 functions:

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

You can use the functions simultaneously.

### Minute minder

You can set a minute minder for activities that are independent of the SmartLine element (induction cooktop).

### Automatic switch-off

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

### System lock

If the system lock is activated, then the SmartLine element (induction cooktop) cannot be switched on.

### Safety lock

The safety lock is activated when the SmartLine element (induction cooktop) is switched on. When the safety lock is activated, the SmartLine element (induction cooktop) can be operated only under certain conditions.

### Recall function

If the SmartLine element (induction cooktop) is switched off by mistake during use, this function can be used to restore all settings. The SmartLine element (induction cooktop) must be switched back on 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.

# Familiarising yourself with the appliance

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## Wipe protection

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

## Settings

You can adapt the settings of the SmartLine element (induction cooktop) to your personal needs.

## Demo mode

This function enables the SmartLine element (induction cooktop) to be demonstrated by specialist dealers without heating up.

## Residual heat indicator

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

## Combination options

This SmartLine element (induction cooktop) can be installed in combination with other SmartLine elements and certain cooktops.

Information regarding which cooktops can be combined with SmartLine elements is available on the Miele website and in the operating instructions for the respective Miele cooktops.



# Familiarising yourself with the appliance

## Safety switch-off

### Sensor controls are covered

Your SmartLine element (induction cooktop) will switch off automatically if one or several of the sensor controls remain covered for longer than 10 seconds, for example, due to finger contact, food boiling over or an object.

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

If you remove the obstruction and/or clean the soiling,  $\mathcal{L}$  goes out and the SmartLine element (induction cooktop) is ready for use again.

### Excessive operating time

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

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

Power level <sup>1</sup>	Maximum operating time [h:min]		
	Safety setting		
	0 <sup>2</sup>	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

<sup>1</sup> The power levels with a dot are intermediate levels (see “Setting ranges for the cooktop power levels”).

<sup>2</sup> Factory default setting

# Familiarising yourself with the appliance

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## Overheating protection

In order to prevent the SmartLine element (induction cooktop) from being damaged by excessive temperatures, the overheating protection mechanism intervenes in one of the following ways:

### Overheating protection mechanism measures

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

### Causes for triggering the overheating protection mechanism

The overheating protection may be triggered under the following circumstances:

- The cookware being used is empty.
- Fat or oil is being heated on a high power level.
- There is insufficient ventilation to the underside of the SmartLine element (induction cooktop).
- A hot cooking zone is switched on after a power cut.

### SmartLine element (induction cooktop) data

The model identifier, serial number and software version of the SmartLine element (induction cooktop) can be displayed.

## Optional accessories

### Cookware

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

### Cleaning and care products

#### Miele ceramic and stainless steel cooktop cleaner 250 ml

Removes heavy soiling, limescale deposits, and aluminium residues.

#### Original Miele all purpose microfibre cloth

Removes finger marks and light soiling.

### **Unpacking the SmartLine element (induction cooktop)**

- Please stick the data plate supplied with the documentation in the space provided in the “Customer Service” section.
- Remove any protective wrapping and stickers.

### **Cleaning the SmartLine element (induction cooktop) for the first time**

- Before using for the first time, clean the SmartLine element (induction cooktop) with a damp cloth.
- Dry the SmartLine element (induction cooktop).


### **Switching on the SmartLine element (induction cooktop) for the first time**

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

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


## Operation

### Safety notes for operation

 Risk of fire due to overheated food.


Unattended food can overheat and ignite.

Do not leave the SmartLine element (induction cooktop) unattended whilst it is being used.

 Risk of burning on hot cooking zones.

The cooking zones will be hot after use.


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

 Risk of burning due to hot items.

When the SmartLine element (induction cooktop) is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the SmartLine element (induction cooktop) heating up.

Do not use the SmartLine element (induction cooktop) as a resting place for anything.

After use, switch the SmartLine element (induction cooktop) off with the  sensor control.

 Placing hot cookware on the sensor controls and indicators can damage the electronic modules underneath. This may result in the following:

The sensor controls do not respond.

The sensors may switch on and off unintentionally.

The SmartLine element (induction cooktop) will switch itself off (see “Familiarising yourself with the appliance – Safety switch-off”).

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

### Switching on the SmartLine element (induction cooktop)

■ Touch the  sensor control.

Further sensor controls will light up.

If no further entry is made, the SmartLine element (induction cooktop) will switch itself off after a few seconds for safety reasons.

### **Switching off the SmartLine element (induction cooktop)/a cooking zone**

#### **Switching off the SmartLine element (induction cooktop)**

- To switch off the SmartLine element (induction cooktop) and all the cooking zones, touch the ① sensor control.

#### **Switching off a cooking zone**

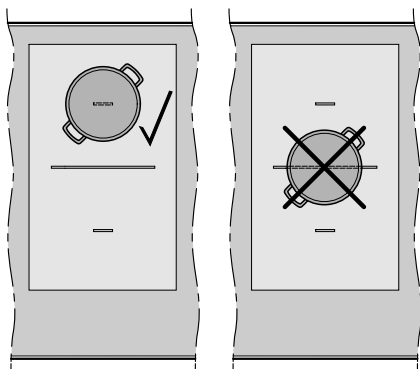
- To switch off a cooking zone, touch the 0 sensor control on the numerical display for that cooking zone.

# Operation

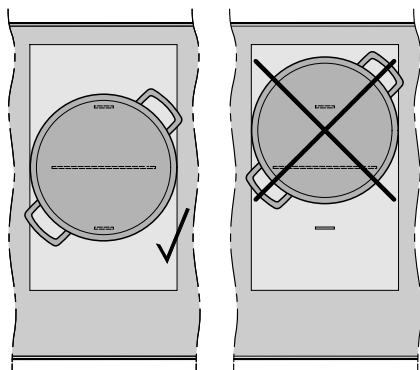
## Positioning cookware

Refer to the cooking zone data for your SmartLine element (induction cooktop) for information about cookware sizes and the corresponding positions (see “Familiarising yourself with the appliance – Cooking zone data”).

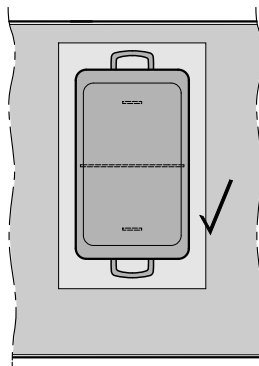
- Position the cookware as shown below:



PowerFlex cooking zone



PowerFlex cooking area



PowerFlex cooking area

## Setting the power level

Permanent pan recognition is activated as standard (see “Adjusting settings”). When the SmartLine element (induction cooktop) is switched on and you place an item of cookware on one of the cooking zones, all the sensor controls for the numerical display will light up.

- Place 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”).

- Touch the numerical display between the sensors.

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


Example:

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

## Changing the power level

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

## Linking/Unlinking PowerFlex cooking zones manually

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

## Booster

### Activating the Booster function

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

With the SmartLine element (induction cooktop), you can use the Booster function as follows:

- for a cooking zone
- or
- for the PowerFlex cooking area

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


### TwinBooster level 1

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

The display  for TwinBooster level 1 lights up.

### TwinBooster level 2

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

The display  for TwinBooster level 2 lights up.

# Operation

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## Deactivating the Booster

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

or

- Set a different power level.

If you deactivate the Booster or the Booster time ends and

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

## Activating/Deactivating Stop & Go

The power levels and the timer settings cannot be changed; the SmartLine Element (induction cooktop) can only be switched off. The timer, switch-off, Booster and heat-up times continue to run.

If the function is not deactivated within 1 hour, the SmartLine element (induction cooktop) will switch off.

- Touch the **II/▶** sensor control.



## Auto heat-up

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

Continued cooking setting <sup>1</sup>	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	—

<sup>1</sup> The power levels with a dot are intermediate levels (see “Setting ranges for the cooktop power levels”).

## Activating Auto heat-up

- Touch the sensor for the continued cooking setting you want until a tone sounds and the sensor 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 sensors 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 a different power level.

# Operation

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## 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.

The timer display flashes.

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


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

### Changing the time set for the minute minder

- Touch the  sensor.

The timer display flashes.

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

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

### Cancelling the minute minder

- Touch the  sensor.

- Touch  on the numerical display.

## Setting a switch-off time

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

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

- Touch the ⌚ sensor.

The timer display flashes.

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

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

The timer display flashes.

- Touch the  sensor on the numerical display.

## Setting multiple switch-off times

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

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

## Displaying switch-off times


- To display the remaining times running in the background, touch the ⌚ sensor repeatedly until the indicator light for the desired cooking zone pulses.




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

# Operation

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## Using both timer functions at the same time

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

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

## System lock

### Activating the system lock

All sensors are locked. A set timer continues to count down.

- Touch the ① sensor for 6 seconds.

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

If a disallowed sensor is touched while the system lock is activated, *LDC* will appear in the timer display for 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 cooktop has been switched off (see "Adjusting settings").

### Deactivating the system lock

- Touch the ① sensor for 6 seconds.

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

## Safety lock

### Activating the safety lock

If the safety lock is activated:

- The cooking zones and the SmartLine element (induction cooktop) can only be switched off.
- A set timer 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 few seconds and a signal will sound.

### Deactivating the safety lock

- Touch and hold the ☺ and II/► sensors at the same time for 6 seconds.

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

# Operation

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## Activating Recall

- Switch the SmartLine element (induction cooktop) on again. The previously set power levels flash.
  - Press one of the flashing power level indicators immediately.
- All settings are restored.

## SmartLine element (induction cooktop) data

### Displaying the model identifier/serial number

There must not be any cookware on the SmartLine element (induction cooktop).

- Switch the SmartLine element (induction cooktop) on.
- Touch the 0 sensor control on the numerical display.
- Press 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.

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 SmartLine element.

- Switch the SmartLine element (induction cooktop) on.
- Touch the 0 sensor control on the 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 the demo mode

- Switch the SmartLine element (induction cooktop) on.
- Touch the 0 sensor control on the numerical display.
- Press 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 power levels

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

	Setting range	
	Factory default setting 9 levels without intermediate levels	Finer setting 9 levels with intermediate levels
Melting butter Dissolving gelatine Melting chocolate	1–2	1–2.
Making milk puddings	2	2–2.
Heating small quantities of liquid Cooking rice	3	3–3.
Defrosting frozen vegetables	3	2.–3
Making porridge	3	2.–3.
Heating liquid and semi-solid food Making omelettes and lightly frying eggs Steaming fruit	4	4–4.
Cooking pasta/dumplings	4	4–5.
Steaming vegetables, fish	5	5
Defrosting and reheating frozen food	5	5–5.
Gently frying eggs (without overheating the fat)	6	5.–6.
Bringing large quantities of food to the boil, e.g. casseroles Thickening custard and sauces, e.g. Hollandaise	6–7	6.–7
Gently frying meat, fish and sausages (without overheating the fat)	6–7	6.–7.
Frying pancakes, potato fritters, etc.	7	6.–7
Braising for stews	8	8–8.
Boiling large quantities of water Bringing to the boil	9	9

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, it is possible that the power levels will need to be adjusted slightly to suit your cookware. As you use the cooktop, 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 below the one specified.



### **How the SmartLine element (induction cooktop) works**

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

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

### **Noises**

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

It might buzz at 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 function”) are being used at the same time, and the cookware also has bases made of layers of different materials (e.g. in a sandwiched base).

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

You might hear a whirring sound when the cooling fan switches on. This switches on to protect the electronic module when the SmartLine element (induction cooktop) is being used intensively. The cooling fan may continue to run after the SmartLine element (induction cooktop) has been switched off.

# Good to know

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## Cookware

### Suitable pans

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

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

### Unsuitable pans

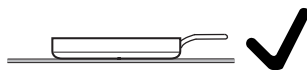
- stainless steel pans with a base which cannot be magnetised
- aluminium or copper pans
- glass, ceramic or earthenware pots and pans

### Testing cookware

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

### Tips on cookware

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



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

### Calling up settings

The **II/▶** sensor control is located approx. 1 cm (index finger width) to the left of the **⓪** sensor control.

The SmartLine element (induction cooktop) is switched off.

- Press and hold the **⓪** and **II/▶** sensor controls until the **⊕** sensor control lights up and **PC** appears in the timer display.

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

### Setting 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 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. **C: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.

### How to save settings

- Whilst the programme is displayed (e.g. **P:01**), touch the **⓪** sensor until the displays go out.

### How to avoid saving the settings

- While the code is displayed (e.g. **C:01**), touch the **⓪** sensor until the displays go out.

## Adjusting settings

Parameters <sup>1</sup>		Code <sup>2</sup>	Settings
<b>P:01</b>	Demonstration mode	<b>C:00</b>	Demo mode off
		C:01	Demo mode on <sup>3</sup>
<b>P:03</b>	Factory default setting	<b>C:00</b>	Do not restore the factory default settings
		C:01	Restore factory default settings
<b>P:04</b>	Cooktop power level setting range	<b>C:00</b>	9 power levels without intermediate levels + Booster function
		C:01	17 power levels with intermediate levels + Booster function <sup>4</sup>
<b>P:06</b>	Confirmation tone when a sensor control is touched	C:00	Off <sup>5</sup>
		C:01	Quiet
		C:02	Medium
		<b>C:03</b>	Loud
<b>P:07</b>	Timer signal tone	C:00	Off
		C:01	Quiet
		C:02	Medium
		<b>C:03</b>	Loud
<b>P:08</b>	System lock	<b>C:00</b>	System lock can only be activated manually
		C:01	Activating the system lock automatically
<b>P:09</b>	Maximum operating time	<b>C:00</b>	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2

## Adjusting settings

Parameters <sup>1</sup>		Code <sup>2</sup>	Settings
<b>P:12</b>	Sensor controls reaction speed	C:00	Slow
		<b>C:01</b>	Normal
		C:02	Fast
<b>P:15</b>	Permanent pan recognition	C:00	Permanent pan recognition off
		<b>C:01</b>	Permanent pan recognition on

<sup>1</sup> Programmes not shown here have no allocation.

<sup>2</sup> The factory default setting is shown in bold.


<sup>3</sup> After the SmartLine element (induction cooktop) has been switched on,  $dE$  appears in the timer display for a few seconds.

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

<sup>5</sup> 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 SmartLine element (induction cooktop) may be hot after use.

Switch the SmartLine element (induction cooktop) off.

Allow the SmartLine element (induction cooktop) to cool down before cleaning the SmartLine element (induction cooktop).

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

Allow the surfaces to cool down before cleaning the SmartLine element (induction cooktop).

Remove any residual cleaning agent immediately.

Never use abrasive sponges or cleaning agents.

► Do not use pointed objects for cleaning.

### Cleaning intervals

- After each use:  
Clean the whole SmartLine element (induction cooktop).
- Once a week:  
To prevent cleaning agent 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.

► Never use a steam cleaner to clean the SmartLine element (induction cooktop).

### **Cleaning the ceramic glass surfaces**

#### **Removing light soiling**

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

#### **Removing stubborn soiling**

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

#### **Finishing the cleaning process**

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

### **Unsuitable cleaning agents**

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

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- stain and rust removers
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- dishwasher cleaning agents
- grill and oven cleaners
- hard, abrasive brushes
- dirt eraser sponges
- sponges

## Problem solving guide

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.com.au/support/customer-assistance](http://www.miele.com.au/support/customer-assistance) or [www.miele.co.nz/support/customer-assistance](http://www.miele.co.nz/support/customer-assistance).



### Messages in the display

Problem	Possible cause and remedy
<b><i>Err</i> flashes alternately with 30 in the timer display and a signal sounds.</b>	The SmartLine element (induction cooktop) is connected incorrectly. <ul style="list-style-type: none"><li>■ Disconnect the SmartLine element (induction cooktop) from the mains.</li><li>■ Contact Customer Service.</li></ul>
<b>After the SmartLine element (induction cooktop) has been switched on, or after touching a sensor control, <i>L0C</i> appears in the timer display for a few seconds.</b>	The system lock is switched on. <ul style="list-style-type: none"><li>■ Deactivate the system lock (see “Operation – Deactivating the system lock”).</li></ul>
	The safety lock is activated. <ul style="list-style-type: none"><li>■ Deactivate the safety lock (see “Operation – Deactivating the safety lock”).</li></ul>
<b>After the SmartLine element (induction cooktop) has been switched on, <i>dE</i> appears briefly in the timer display. The SmartLine element (induction cooktop) does not heat up.</b>	The SmartLine element (induction cooktop) is in demo mode. <ul style="list-style-type: none"><li>■ Touch the 0 and 2 sensor controls at the same time until <i>dE</i> flashes alternately with <i>0FF</i> in the timer display.</li></ul>
<b>The SmartLine element (induction cooktop) has switched off automatically. When it is switched back on, <i>⌂</i> appears above the On/Off ⓘ sensor control.</b>	One or more of the sensor controls are covered, e.g. by finger contact, food boiling over or an object. <ul style="list-style-type: none"><li>■ Clean off any soiling and/or remove the object (see “Familiarising yourself with the appliance – Safety switch-off”).</li></ul>



Problem	Possible cause and remedy
<b>Err will flash alternately with 044 in the timer display.</b>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> <li>■ Allow the SmartLine element (induction cooktop) to cool down.</li> <li>■ Remove the cause of the overheating (see “Familiarising yourself with the appliance – Overheating protection”).</li> <li>■ Check that the SmartLine element (induction cooktop) is working.</li> <li>■ If this fault message continues to appear in the display, contact Customer Service.</li> </ul>
<b>Err flashes alternately with 047, 048 or 049 in the timer display.</b>	<p>The fan is blocked or defective.</p> <ul style="list-style-type: none"> <li>■ Make sure the fan has not been blocked by an object.</li> <li>■ Remove the obstruction.</li> <li>■ If this fault code continues to appear in the display, contact Miele.</li> </ul>
<b>In the timer display E-number, e.g. E-O, will flash alternately with 120, 121, 122, 123, 124, 125, 126, or 127.</b>	<p>The fan is blocked or defective.</p> <ul style="list-style-type: none"> <li>■ Make sure the fan has not been blocked by an object.</li> <li>■ Remove the obstruction.</li> <li>■ If this fault code continues to appear in the display, contact Miele.</li> </ul>
<b>A message not listed in this table is appearing in the timer display.</b>	<p>There is an electronic module fault.</p> <ul style="list-style-type: none"> <li>■ Interrupt the power supply to the SmartLine element (induction cooktop) for approx. 1 minute.</li> <li>■ If the problem persists after the power supply is restored, please contact Customer Service.</li> </ul>

# Problem solving guide

## Unexpected behaviour

Problem	Possible cause and remedy
<b>A cooking zone or the whole SmartLine element (induction cooktop) switches off automatically.</b>	It has been operated for too long. ■ Switch the SmartLine element (induction cooktop) or cooking zone back on (see “Familiarising yourself with the appliance – Safety switch-off”).
	The overheating protection mechanism has been activated. ■ Allow the SmartLine element (induction cooktop) to cool down. ■ Remove the cause of the overheating (see “Familiarising yourself with the appliance – Overheating protection”). ■ Check that the SmartLine element (induction cooktop) is working. ■ If the problem occurs again, contact Customer Service.
<b>The cooking zone is not working in the usual way at the power level selected.</b>	The overheating protection mechanism has been activated. ■ Allow the SmartLine element (induction cooktop) to cool down. ■ Remove the cause of the overheating (see “Familiarising yourself with the appliance – Overheating protection”). ■ Check that the SmartLine element (induction cooktop) is working. ■ If the problem occurs again, contact Customer Service.
<b>The Booster setting has automatically switched off early.</b>	The overheating protection mechanism has been activated. ■ Allow the SmartLine element (induction cooktop) to cool down. ■ Remove the cause of the overheating (see “Familiarising yourself with the appliance – Overheating protection”). ■ Check that the SmartLine element (induction cooktop) is working. ■ If the problem occurs again, contact Customer Service.

## Unsatisfactory results

Problem	Possible cause and remedy
<b>The food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on.</b>	There is too much food in the pan. ■ Start cooking at the highest power level and then turn down to a lower one manually later on.
	The pan is not conducting heat properly. ■ Use a different pan which is better able to conduct heat.

## General problems or technical faults

Problem	Possible cause and remedy
<b>The SmartLine element (induction cooktop) cannot be switched on.</b>	There is no power to the SmartLine element (induction cooktop). ■ Check if the circuit breaker has tripped. Contact a qualified electrician or Miele Customer Service (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Disconnect the SmartLine element (induction cooktop) from the mains electricity supply for approx. 1 minute. To do this: – switch it off at the wall socket and withdraw the safety fuse, or – switch off the residual current device. ■ If, after resetting the trip switch in the mains fuse box or the residual current device, the SmartLine element (induction cooktop) will still not switch on, contact a qualified electrician or Customer Service.
<b>An odour and vapours are given off when the new SmartLine element (induction cooktop) is being used.</b>	The metal components have a protective coating. When the SmartLine element (induction cooktop) is used for the first time, this causes an odour and possibly also vapours to occur. The material of the induction coils also emits odours in the first hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

# Problem solving guide

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Problem	Possible cause and remedy
An operating noise can be heard after the SmartLine element (induction cooktop) has been switched off.	The cooling fan runs until the SmartLine element (induction cooktop) has cooled down and then switches off automatically.

You can find information on how to remedy faults yourself at [www.miele.com.au/support/customer-assistance](http://www.miele.com.au/support/customer-assistance) or [www.miele.co.nz/support/customer-assistance](http://www.miele.co.nz/support/customer-assistance) and about Miele spare parts at [www.miele.com.au/service](http://www.miele.com.au/service) or [www.miele.co.nz/service](http://www.miele.co.nz/service).

### Contact in case of fault

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

You can book a Miele Customer Service call-out online at [www.miele.com.au/service](http://www.miele.com.au/service) or [www.miele.co.nz/service](http://www.miele.co.nz/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 Customer Service. These can be found on the data plate or see "Operation – SmartLine element (induction cooktop) data".

### Data plate

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

### Warranty

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

For further information, please refer to your warranty booklet.



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