

Operating and installation instructions

Sear Pro top-heat grill



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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Warning and Safety instructions

This grill complies with all current local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

Read the operating instructions carefully before setting up and connecting the grill. They contain important information on installation, safety, use and maintenance. This prevents both personal injury and damage to the appliance.

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

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

Correct application

- ▶ Use outdoors only.
- ▶ This grill is intended for use in outdoor areas in domestic or similar residential environments.
- ▶ This grill is not intended for indoor use and must not be used in buildings, garages or other enclosed spaces.
- ▶ The grill is exclusively for use under normal domestic conditions. Only use the grill to grill food. Any other use is not permitted.
- ▶ Fire hazard! Never use the grill to store or dry items which could ignite easily.
- ▶ This grill can only be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised while using it. They may only use it unsupervised if they have been shown how to do so in a safe manner. They must be able to recognise and understand the dangers of misuse.
- ▶ Do not modify the appliance.
- ▶ This grill must not be used at altitudes above 2000 m.

Safety with children

- ▶ **WARNING:** accessible parts may be very hot. Keep young children away.

Warning and Safety instructions

- ▶ Children should be supervised in the vicinity of the grill. Never allow children to play with the grill.
- ▶ Children must not be allowed to clean or maintain the grill unsupervised.
- ▶ Risk of injury caused by hot surfaces. Children's skin is more sensitive to high temperatures than that of adults. Surfaces such as the casing, recessed grips and control elements on the grill will become hot.
Do not let children touch the grill when it is in operation. Also prevent children from touching the grill until it has cooled down.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

Technical safety

- ▶ Installation, maintenance or repairs by unqualified persons could be extremely dangerous. The manufacturer cannot accept liability for unauthorised work. Installation, maintenance and repairs must only be carried out by a qualified specialist or Miele Customer Service.
- ▶ Damage to the grill can compromise your safety. Check the appliance for visible signs of damage. Do not use a damaged grill.
- ▶ The manufacturer's warranty will be invalidated if the barbecue is not repaired by a qualified specialist or Miele Customer Service.
- ▶ We recommend replacing faulty components with original Miele parts. Miele can only guarantee the safety of the appliance when genuine Miele replacement parts are used.
- ▶ Fire hazard! Danger of burning! Do not cover the ventilation openings when using the grill or when it is cooling down. Keep them free of dirt.
Do not place any items on the grill.
- ▶ If you store the grill indoors, you must disconnect and remove the gas bottle.
- ▶ Gas bottles must only be stored outdoors. The gas bottles must be kept out of the reach of children and must not be stored in buildings, garages or other enclosed spaces.
- ▶ The gas connection hose must not come into contact with any moving kitchen parts (e.g. a drawer) and must not be exposed to mechanical stress.

Warning and Safety instructions

- ▶ Do not spray aerosols near the grill during operation.
- ▶ Turn off the gas supply at the gas bottle after use.
- ▶ When changing the gas bottle, keep it away from any sources of ignition.
- ▶ Keep the gas connection hose away from hot surfaces.
- ▶ Fire hazard! Never operate the grill if the ceramic is damaged. Ensure a damaged burner is replaced by a Miele authorised technician.
- ▶ Take care not to leave accessories such as food probes in the grill compartment permanently. For example, only test the temperature of the food sporadically.

Correct installation



WARNING

Children or adults may tip over the grill, leading to fatal injuries.

- ▶ Fire hazard! This appliance must be kept away from combustible materials during use. Maintain a minimum safety distance of 20 cm to the rear and front and 5 cm to the sides of the grill. The minimum safety distance to be maintained at the top of the appliance is 60 cm.
- ▶ There may be a risk of injury due to protruding parts and sharp edges.
Wear gloves that offer protection against cuts during assembly.
- ▶ The grill must be installed on a firm, level and stable surface.
- ▶ The grill must be positioned horizontally with a maximum inclination of 2°. If the top-heat grill is positioned on a Miele outdoor kitchen module, it is possible to compensate for any unevenness using the adjustable feet.
- ▶ This grill must only be used at stationary installation sites. Operation on ships or vehicles, for example, is not permitted.
- ▶ This grill must not be used in or on camper vans.
- ▶ Do not hold onto the control elements when transporting the grill. This can damage them.
When moving the grill, hold onto the recessed grips provided.
- ▶ Screw connections that are secured with locking compound must not be loosened.

Warning and Safety instructions

► Surfaces such as vinyl facades, glass panes, plastic parts or non-heat-resistant insulation materials can be damaged by heat. Ensure that the grill is not operated in the vicinity of such materials.

Correct use

 **Danger of toxic fumes! Danger of explosion!**

If you smell gas:

- Turn off the gas supply to the appliance.
- Extinguish all naked flames.
- If the odour persists, stay away from the appliance and call your gas supplier or fire department immediately.

 **Danger of toxic fumes!**

Never use the appliance indoors. This may result in carbon monoxide poisoning.

 **Danger of burning!**

The grill gets very hot during operation.

You may burn yourself on surfaces such as the casing, grill compartment, burner, grilling rack, hot food, drip tray and accessories.

It is recommended to wear heat-resistant barbecue gloves when adjusting the grill and when placing food in the hot grill compartment or removing it. Note that operating the grill with barbecue gloves may only be possible to a limited extent. Use the universal handle provided to remove the grilling rack, drip tray or cover plate.

During operation and after switching the grill off, make sure that you do not touch any hot parts or surfaces. Do not let any items of clothing or flammable objects come into contact with these parts. Wait until the grill has cooled down.

- Never leave the grill unattended when it is switched on.
- **Danger of burning!** Never lean over the grill during operation! Keep your face, hair, beard and clothing a safe distance away. Loose-fitting or hanging garments can catch fire.

Warning and Safety instructions

- ▶ **Danger of burning!** The flue cover gets hot during operation and remains hot for some time after being switched off. During operation and after switching the grill off, make sure that you do not touch any hot parts or surfaces.
- ▶ **Danger of burning!** Allow the grill compartment to cool down before cleaning by hand.
- ▶ Oils and fats can ignite if allowed to overheat. Never attempt to put out oil or fat fires with water. Smother the fire or flames, or use a dry chemical extinguishing agent or foam fire extinguisher.
- ▶ Do not store any flammable liquids and objects near the grill.
- ▶ Only use the grill to prepare food. Vapours caused by heated adhesives, plastics or flammable liquids and objects can be harmful to health. Do not use the grill for drying or dehumidifying.
- ▶ Do not use a thermometer containing mercury or liquid as these are not suitable for use with very high temperatures and break very easily.
Only use suitable food probes to measure the food temperature.
- ▶ Do not place articles on or against this appliance.
- ▶ Do not move the appliance during use. Do not move the appliance with the gas bottle connected.
- ▶ Make sure that the grill and any grease and liquids in the drip tray have cooled down before you move them. Empty the drip tray regularly, at the very least after every time the grill is used.
- ▶ Protect your grill from the weather after use by covering it with the WeatherShield cover (optional accessory). Make sure that the grill has cooled down completely and that there is no residual moisture before you put the cover on.
- ▶ The stainless steel surfaces will show signs of wear due to weathering and use as a storage and work surface. This will not affect the functioning in any way. Be careful when handling scratch-sensitive surfaces to minimise signs of wear.
- ▶ To avoid crushing injuries, always remove the grilling rack with the universal handle provided and carefully extend the grate pull-out along with the cover plate.
- ▶ Do not use a pressure washer or water jet to clean the grill.
- ▶ **Danger of lightning.** Do not use the outdoor kitchen during a thunderstorm.

Warning and Safety instructions

- ▶ Avoid contact between water (rain, lawn sprinklers, garden hoses etc.) and the ceramic surface burner. If a ceramic surface burner gets wet before use, steam will be produced during operation, and the resulting pressure can cause the ceramic to crack.
- ▶ If food touches the ceramic surface burner, this may alter the flavour. Dispose of the food.
- ▶ The steam from a steam cleaning appliance could reach electrical components and cause a short circuit. Never use a steam cleaner for cleaning.

Accessories and spare parts

- ▶ We recommend using original Miele accessories. Using spare parts or accessories from other manufacturers will invalidate the warranty, and Miele cannot accept liability.
- ▶ Miele original spare parts are kept in stock for at least 10 years and up to 15 years after discontinuation of your barbecue.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

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

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.

Sustainability and environmental protection

Disposing of old batteries and rechargeable batteries

Some electrical and electronic appliances contain batteries and rechargeable batteries which, when depleted, must not be thrown away with your household waste. You should remove any removable batteries or rechargeable batteries and dispose of them immediately in a suitable recycling box for batteries.

 Batteries and rechargeable batteries contain substances which can be harmful to human health and the environment and should be kept out of the reach of children. Even flat batteries can still be dangerous. If you suspect a child has swallowed a battery, seek medical advice immediately.

Further instructions regarding disposal are given on batteries and rechargeable batteries. A crossed out bin means that the battery or rechargeable battery must on no account be disposed of with your household waste. A crossed out bin, which also has one or several chemical symbols below it, indicates that the battery or rechargeable battery contains lead (Pb), cadmium (Cd) and/or mercury (Hg).



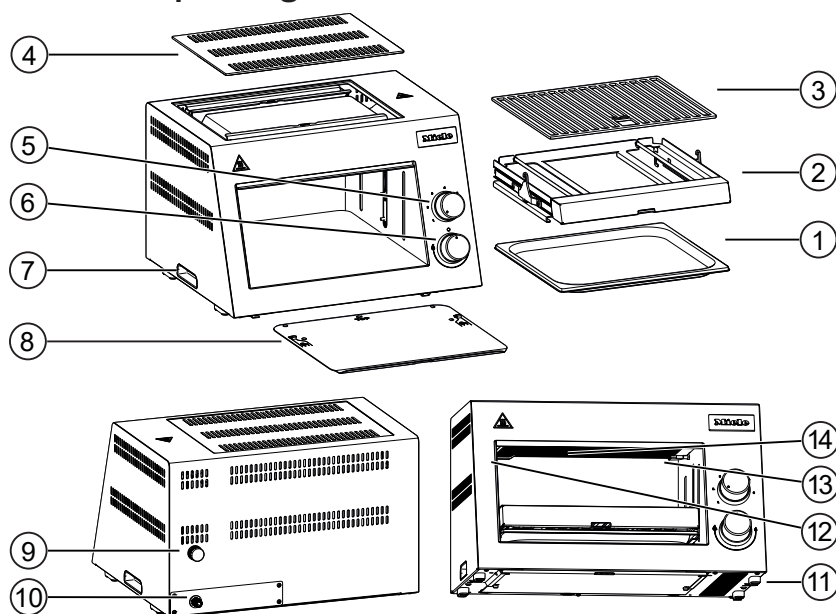
Old batteries and rechargeable batteries contain important raw materials which can be recycled. Disposing of batteries

Sustainability and environmental protection

and rechargeable batteries separately
makes them easier to handle and
recycle.

Familiarising yourself with the appliance

Your Sear Pro top-heat grill



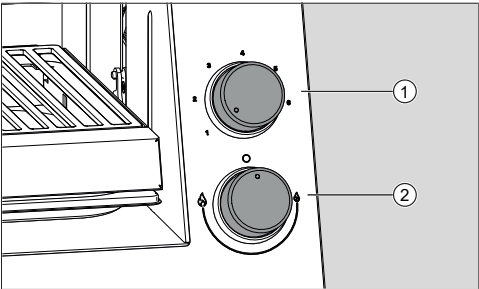
- ① Drip tray
- ② Height-adjustable grate pull-out
- ③ Grilling rack
- ④ Flue cover
- ⑤ Height adjustment rotary control
- ⑥ Burner rotary control
- ⑦ Handle
- ⑧ Heat and drip protection
- ⑨ Ignition transformer with battery module
- ⑩ Gas connection
- ⑪ Adjustable feet
- ⑫ Ignition electrode
- ⑬ Ignition safety device
- ⑭ Ceramic surface burner

Familiarising yourself with the appliance

Rotary controls

The grill has different types of rotary controls:

The burner rotary control has a stop. The rotary controls must not be turned past the stop.



① Height adjustment rotary control

This rotary control is used to adjust the height of the grilling rack. Positions 1 to 6 are used as a guide in recipes, for example.

② Burner rotary control

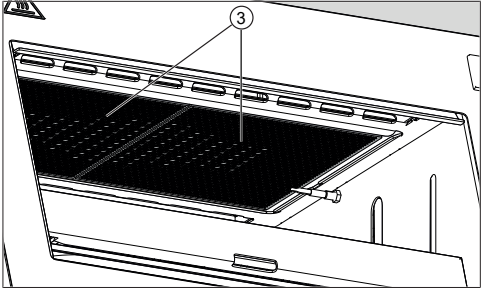
This rotary control is used to ignite, regulate and extinguish the burner.

	Burner off, gas supply is turned off
	Strongest flame
	Weakest flame

Ceramic surface burner

At the top of the grill compartment is a burner with 2 ceramic elements ③. This powerful burner can generate temperatures of up to 850 °C in less than 3 minutes. The ceramic surface burner has a maximum output of 19.8 MJ/h.

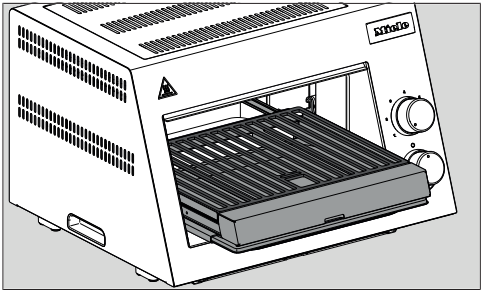
The ceramic surface burner enables even heat distribution and efficient, fast high-temperature grilling. This ensures that steaks, for example, have a nice crust on the outside but stay tender and juicy on the inside.



Grilling rack

The grate pull-out includes a removable stainless steel grilling rack. This can be removed using the MultiHero universal handle supplied. You can also use the universal handle to extend and retract the pull-out.

The drip tray for excess liquids and grease is located directly under the grilling rack.



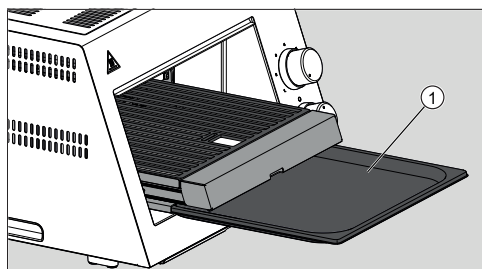
Familiarising yourself with the appliance

Drip tray

The grill has a stainless steel drip tray.

This is located directly in the grill compartment under the grilling rack. It is part of the grilling rack pull-out. The drip tray is designed to collect excess liquids and grease during grilling, even when the grilling rack pull-out is pulled out.

Empty the drip tray regularly. Be aware that the liquids in the drip tray may be hot. It is recommended to use barbecue gloves.



① Extendable drip tray

GasBuddy gas bottle scales

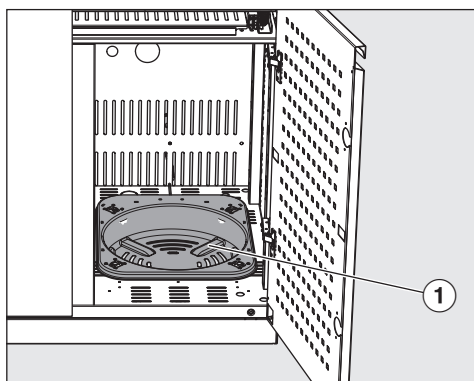
The optional gas bottle scales allow you to keep an eye on the fill level of the connected gas bottle at all times. The GasBuddy system weighs the gas bottle precisely and transmits the data to the Miele App* on your terminal device.

This means you always know when the gas bottle needs to be changed – and can avoid unplanned interruptions to your grilling.

Miele Outdoor Cooking modules, available as an option, can be equipped with the GasBuddy system. This system is already integrated into the Fire Pro. The fill level of the gas bottle can be read in the Fire Pro display.

Automatic warning function:

As soon as the fill level of the gas bottle falls below a defined threshold value, an audible signal sounds and the fill level indicator in the display starts to flash. On delivery, the threshold value is set to 20%.



① GasBuddy gas bottle scales

Items supplied

- operating and installation instructions
- 1 universal handle
- 1 stainless steel grilling rack
- 1 drip tray
- 1 gas pressure regulator and gas connection hose
- 1 AA battery

Optional accessories

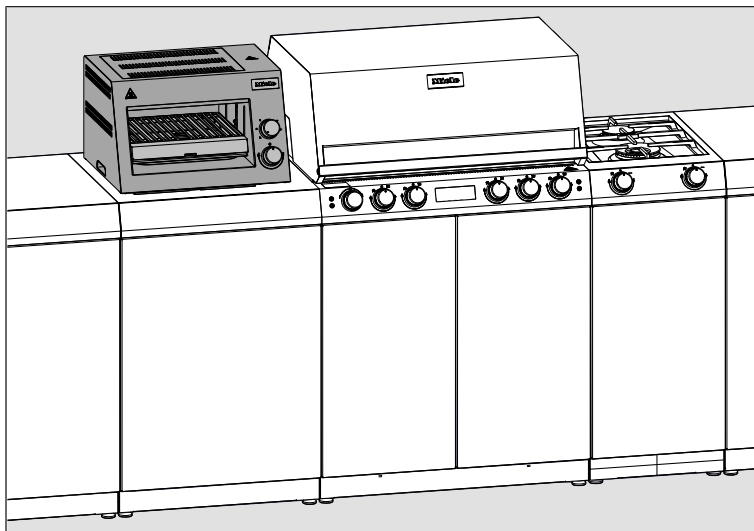
Products specially tailored to the outdoor kitchen – such as appliance care products and accessories – are available from the Miele online shop, from Miele Customer Service or from your specialist Miele dealer.

You can access the Miele online shop via the following QR code:

Familiarising yourself with the appliance



Parameters

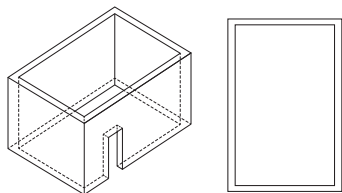


The top-heat grill can be used in combination with other Miele Outdoor Cooking products. If you use the top-heat grill with the Fire products (gas barbecues), it is recommended to keep a sufficient distance between the appliances (at least 5 cm). The gas bottle of the top-heat grill can be placed in an appropriate base unit.

Installation site

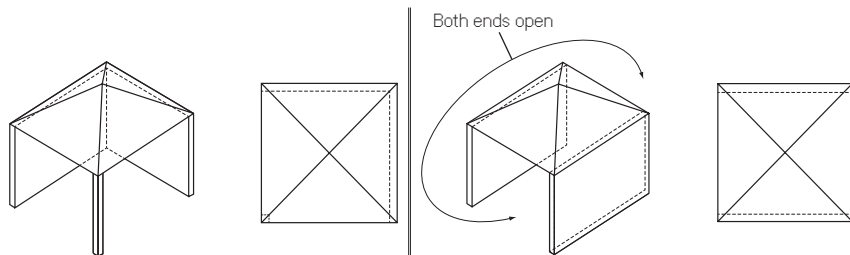
This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following:

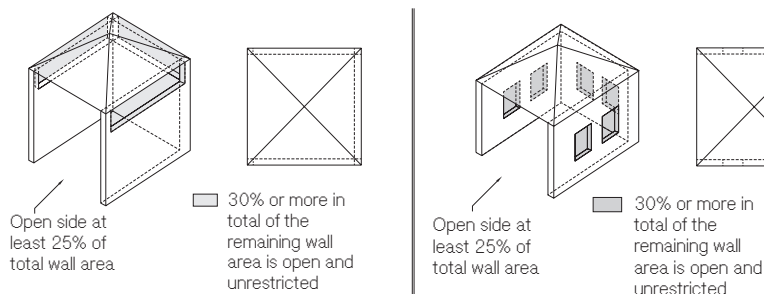


An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.

Installation



Within a partial enclosure that includes an overhead cover and no more than two walls, with two adjacent sides fully and permanently open or two opposite sides fully and permanently open.



Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply: at least 25% of the total wall area is completely open; and at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies or verandas, at least 20% of the total of the side, back and front wall areas shall be open and unrestricted.

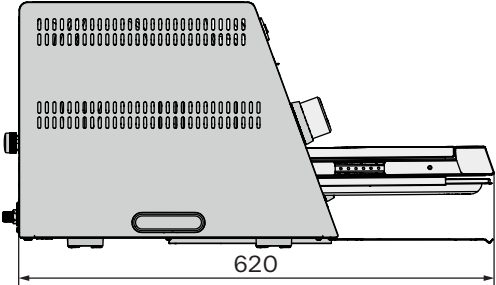
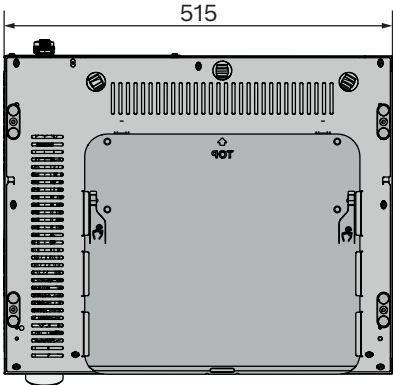
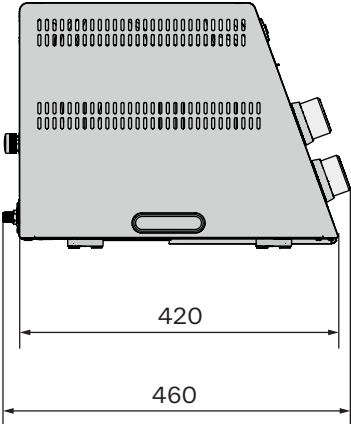
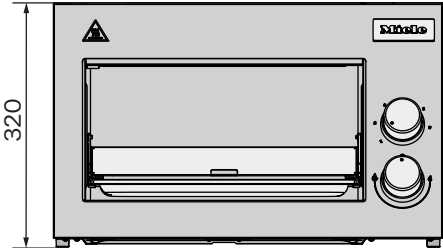
Adhere to the following clearances during operation of the top-heat grill:

Rear clearance: For a combustible material, a minimum distance of 200 mm.

Side clearance: Horizontally to a vertical combustible surface, a minimum distance of 50 mm.

Overhead clearance: Vertically to any object or surface above the top of the appliance, a minimum distance of 600 mm.

Module dimensions



All dimensions in mm.

Installation

Combining outdoor kitchen modules

The Miele outdoor kitchen has a modular design. Individual modules can be flexibly combined to create a complete kitchen solution. The modules are connected by placing them next to each other and screwing them together. Thanks to the sophisticated design, the modules can be combined with each other in a variety of ways – entirely according to your individual requirements and installation situation.

The following table shows examples of possible module combinations:

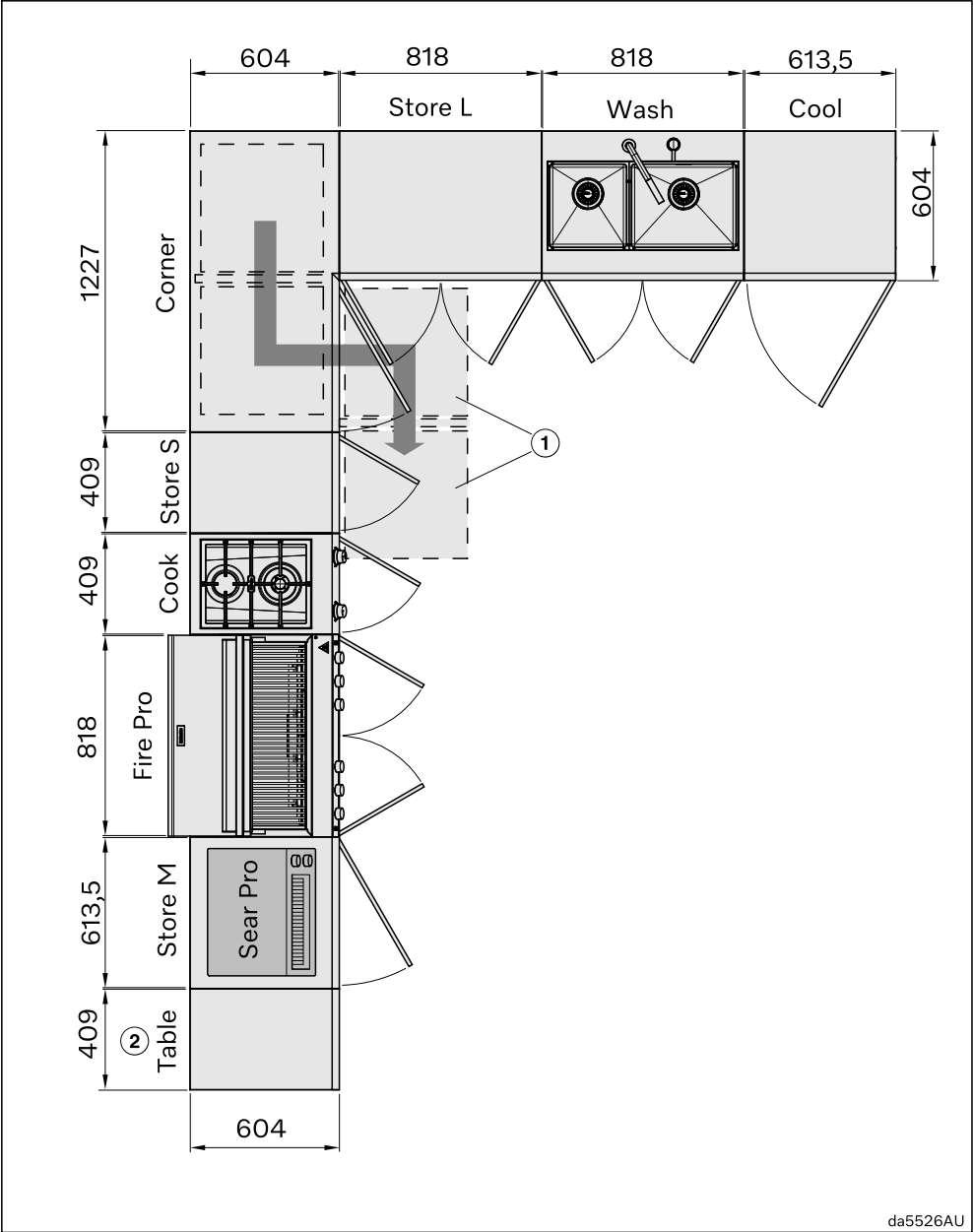
		Installation on the right side									
		Fire ¹	Cook	Cool	Wash	Store S	Store M	Store Gas M	Store L	Corner	Table
Installation on the left side	Fire ¹	×	✓	×	✓	✓	✓	✓	✓	✓	✓
	Cook	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Cool	×	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Wash	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Store S	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Store M	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Store Gas M	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Store L	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Corner	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Table	✓	✓	✓	✓	✓	✓	✓	✓	✓	×
Sear Pro ²		×	×	×	×	×	✓	✓	✓	✓	×

✓ = Module combination is possible.

×

¹ Fire/Fire Pro/Fire Pro IQ; ² Installation of Sear Pro on the respective module

Installation example



da5526AU

Installation

- ① Position of the extended pull-outs of the Corner module

The doors of the Store S and M, Cook and Cool modules can be hinged on either the right or the left.

Detailed dimensions can be found in the dimensional sketches of the modules.

- ② To ensure stability, the Table module may only be installed on the Store S, M or Cook modules if they are connected to other modules.

Instructions for installing the outdoor kitchen

The installation requirements for your outdoor kitchen may vary depending on the nature of the installation site and the chosen configuration. The following general recommendations should make installation easier for you:

- **Pre-assemble modules individually:** The modules are supplied pre-assembled. However, a number of steps are still required to complete the assembly. Assemble each module completely before integrating it into the overall outdoor kitchen.
- **Set up connection modules first:** Start with the modules that have gas, electricity or water connections. Check whether the connections can be installed as planned.
- **Install the plinth panels last:** Do not attach the plinth panels until all modules are correctly aligned and connected to each other.
- **Determine the highest point:** Determine the highest point of the installation site and align the height of

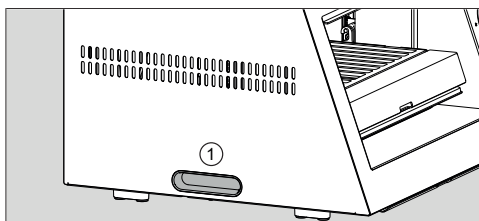
the module to be placed there. A height difference of up to 3.5 cm can be compensated for per module.

- **Align modules one after the other:** Starting from this highest point, align the height of the adjacent modules one after the other.
- **Use a spirit level correctly:** Use a spirit level to detect uneven ground, but do not place it on the barbecue hood – this can lead to inaccurate readings. For precise results, place the level on the surface above the rotary controls with the barbecue hood open.
- **Connect modules step by step:** Start at one end of the outdoor kitchen and connect the modules – directly adjacent elements in each case – one after the other.

Unpacking the grill

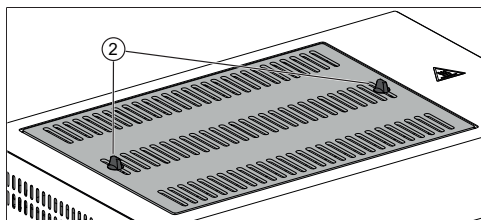
- Remove the packaging.
- Remove any protective wrapping and stickers.

Transporting the grill



- Hold the grill by the recessed grips ① on the sides to transport it.

Removing the transport safety devices



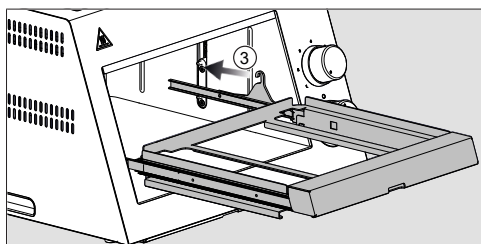
The flue cover is secured with 2 safety devices (2) for transport purposes. These must be removed before commissioning, and not refitted unless transporting the grill again.

- Turn the two transport safety devices anti-clockwise to loosen them.

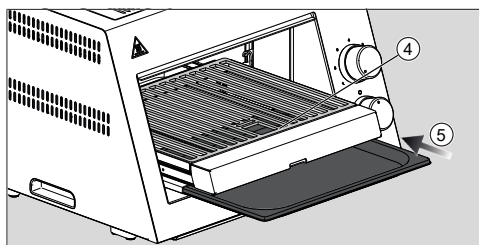
Setting up the grill

The grate pull-out, grilling rack, drip tray and heat deflector are packed separately. Insert them in the grill as follows:

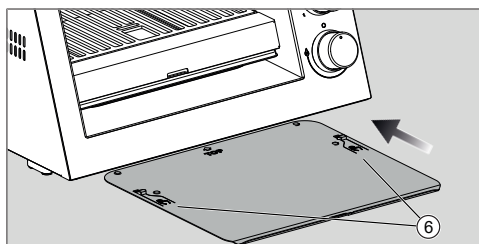
- Take hold of the grate pull-out.
- Extend the rails to the rear as far as they will go.
- Insert the grate pull-out straight in the grill compartment.



- Make sure that the hooks on both sides engage in the holders provided (3).



- Insert the grilling rack in the top of the grate pull-out (4).
- Slide the drip tray into the rails of the grate pull-out (5).

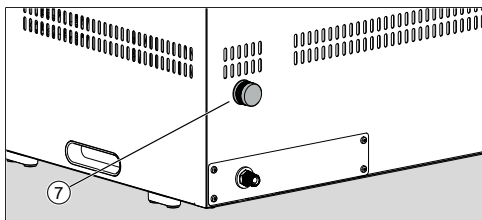


- Take hold of the heat and drip protection.
- Slide the heat and drip protection into the rails under the grill.

Make sure the word "TOP" is facing up. The tabs (6) snap into place.

Installation

Inserting the battery



- Open the battery compartment lock ⑦ by turning the cap anti-clockwise.
- Insert the enclosed AA battery. There is a "+" symbol on the cap of the battery compartment as a guide.
- Close the battery compartment.

Gas connection

The installation must comply with local regulations or, if there are no local regulations, the AS/NZS 5601 standard.

For reticulated supply the authorised installer must comply with requirements of AS/NZS 5601 and the local authority. The installer must test the operation of the appliances after installation.

Do not use an adapter at the cylinder connection.

For storage and cylinder exchange, disconnect the cylinder only. Do not disconnect the hose from the appliance.

The gas connections must be arranged in such a way that they are not heated and damaged during operation.

Take particular care to ensure that the gas connection hoses and connection fittings do not come into contact with hot exhaust gases and surfaces.

Leak tests must be carried out in accordance with the instructions in the "Checking for gas leaks" section.

The gas connection is either for natural gas or liquid gas depending on the model.

Check the information on the data plate.

Only use the gas pressure regulator and gas connection hose supplied to connect a gas bottle. If you wish to replace the gas pressure regulator or gas connection hose, we recommend using only original Miele spare parts.

The gas pressure regulator and gas connection hose used must comply with the applicable regulations and guidelines.

The gas connection hose connected to the gas bottle must not be longer than 1.5 m.

When the gas hose is not connected to the gas bottle, it should not come into contact with the ground at any time.

The gas bottles must be equipped with a bottle connection fitting that is compatible with the appliance's gas connection.

Use a gas bottle that is manufactured and labelled according to national and local regulations. Check that the gas bottle contains enough gas to operate the appliance. If in doubt, contact your local gas supplier.

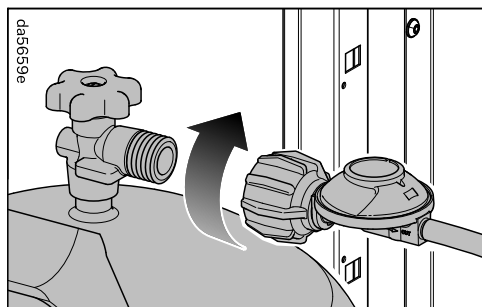
The gas bottle must fit inside the base unit. The minimum volume for gas bottles placed in the base unit is: **3.7 kg**.

The gas bottle must fit inside the base unit. The maximum volume for gas bottles placed in the base unit is: **9 kg**.

Connecting the gas bottle

The gas bottle must be connected outside the base unit.

- If present, remove the inspection tape or similar from the valve protection collar and/or the gas bottle valve.
- If present, remove the protective cap from the gas bottle connection.



- Screw the LCC27 connection of the gas hose onto the thread of the gas bottle connection.

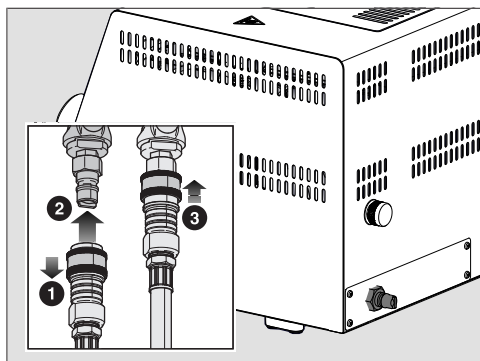
⚠ Danger!

Escaping gas can cause a fire or explosion.

Carry out a leak test before using the grill.

Connect to the gas bottle

The gas bottle must be connected to the barbecue's gas connection. If present, please note that the gas bottle must be connected outside the base unit.



- Pull back the clutch release lever **1**. Fit the coupling onto the connection **2** until the locking mechanism clicks into place **3**. Take care not to bend or kink the hose.

⚠ Escaping gas can cause a fire or explosion.

Carry out a leak test before using the grill.

⚠ Danger!

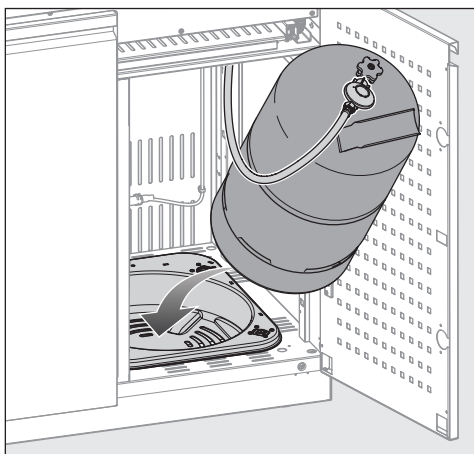
Escaping gas can cause a fire or explosion.

Carry out a leak test before using the grill.

Installation

Once the gas bottle has been connected to the gas connection of the grill, it should be installed in the base unit.

The gas bottle can be installed in the base unit of the Fire Pro, for example. An optionally available base unit with gas bottle storage can be used (the Miele Outdoor Cooking Module Store Gas M).



- Lift the gas bottle and place it in the base of a suitable module.

Check the gas connection hose for excessive wear and tear and cracks each time before you use the grill.

If the gas connection hose is damaged, have it replaced before the next use.

Cleaning the grill for the first time

■ Before using for the first time, clean the following parts with a damp cloth:

- interior of the grill compartment
- grilling rack

■ Dry the parts.

Using the grill for the first time

When the grill is used for the first time, this causes a smell and possibly also vapour. 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.

Checking for gas leaks

 **Danger!**

Do not use an open flame during the leak test.

Make sure that there are no open flames or sparks in the vicinity during the leak test.

 **Danger!**

Escaping gas can cause a fire or explosion.

Do not use the grill if there is a gas leak.

Before lighting the grill, check for gas leaks. This check allows you to determine whether gas is leaking from the gas installation components.

You must always check for leaks in the following cases:

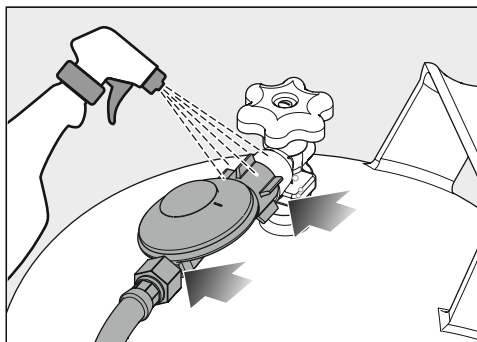
- after replacing a gas bottle
- each time before using the grill

The following connections should be checked for gas leaks as a minimum:

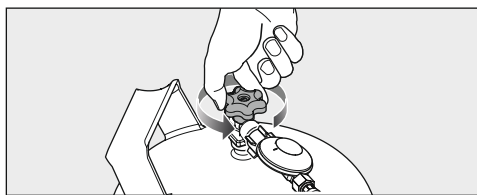
- connection between the gas pressure regulator and gas bottle valve
- connection between the gas connection hose and gas pressure regulator
- connection between the gas connection hose and the grill's gas connection
- connection between the gas pressure regulator and gas distributor, if present

Useful tip: Use a suitable foam-forming leak detector agent as a test fluid.

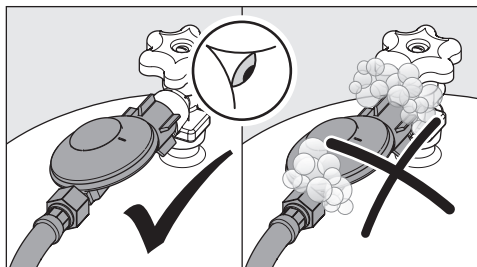
Commissioning



- Apply the test fluid to the connection between the gas pressure regulator and the gas bottle valve.
- Apply the test fluid to the connection between the gas connection hose and the gas pressure regulator.



- Open the gas bottle valve.



- Carry out a visual inspection of the gas bottle. If bubbles form on the test fluid, this means that there is a leak. In such cases, close the gas bottle valve immediately.

- Carry out a visual inspection of the grill's gas connection. If bubbles form on the test fluid, this means that there is a leak. In such cases, close the gas bottle valve immediately.
- If there is a leak, tighten the corresponding connection and repeat the gas leak test.
- If the leak persists, close the gas bottle valve immediately.
- Have the installation checked by a certified installer.
- Do not operate the grill as long as the leak persists.

Igniting the burner



Danger!

Escaping gas can cause a fire or explosion.

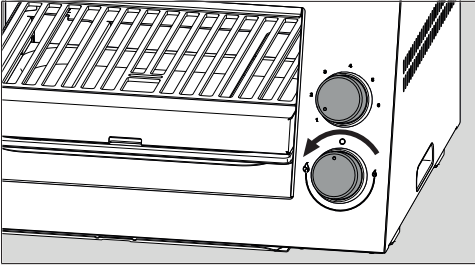
Carry out a leak test before using the grill.



When the gas ignites, there is always a small deflagration.

Never stand directly in front of the grill during the ignition process. Do not look in the grill compartment.

- Before igniting the burner, pull the heat and drip protection out to the front.
- Make sure that the burner rotary control is in the  position.
- Open the gas supply (valve on the gas bottle).



- Press and hold the burner rotary control.
- Turn it anti-clockwise from the starting position ○ to the position 🔥 (strongest flame) while holding it down.

This activates the ignition spark. A sparking noise can be heard.

Press in and hold the rotary control until the escaping gas has ignited after a few seconds. If there is no ignition after more than 5 seconds, turn the rotary control clockwise to the starting position ○.

Wait a few minutes and repeat the process. Alternatively, ignite the grill manually.

Igniting the burner manually

You can ignite the grill manually. This may be necessary in adverse weather conditions, such as strong winds, or if the ignition module battery is flat.

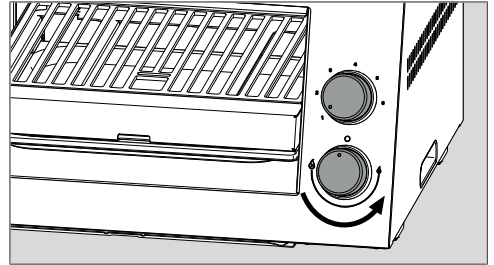
- Press the rotary control for igniting the burner and turn it anti-clockwise.

The gas line is open and gas flows into the firebox.

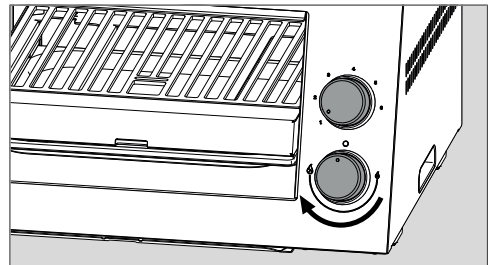
- Ignite the gas with a suitable stick lighter. To do this, hold the stick lighter directly under the ceramic elements.

The grill is now lit. The temperature can be regulated as usual using the burner rotary control.

Adjusting the burner



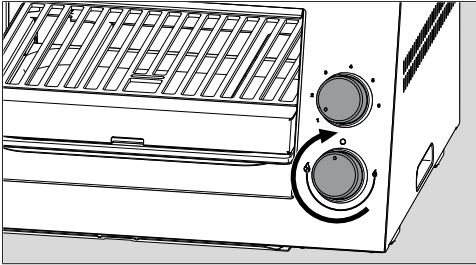
- Turn the burner rotary control anti-clockwise to reduce the burner power output. The lowest setting is reached at position 🔥 (weakest flame).



- Turn the burner rotary control clockwise to increase the burner power output. The highest setting is reached at position 🔥 (strongest flame).

Commissioning

Extinguishing the burner



- Turn the burner rotary control clockwise back to the starting position ○.

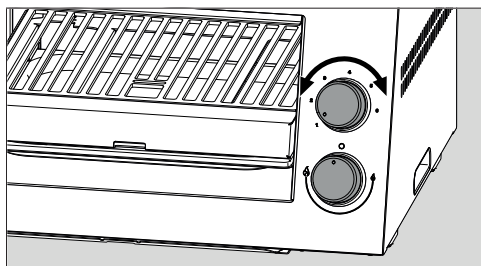
The burner is now extinguished.

Burning off residues

Before you start grilling, it is advisable to carry out a burning-in process. This is used to remove any production-related residues.

- Ignite the ceramic surface burner and leave it on the highest setting for a maximum of 20 minutes.

Setting the height of the grilling rack



- Press the upper rotary control gently and set the desired height.

Level 1 corresponds to the lowest position and level 6 to the highest position.

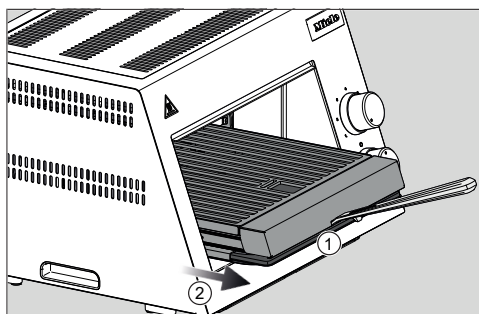
The grilling rack can be adjusted between positions 1 and 6. The rotary control engages when released.

The rotary control may remain in an intermediate position when released and not engage. Move the rotary control slightly until it engages.

Extending the grate pull-out

⚠ Danger of burning! Handle the pull-out and drip tray with care to prevent liquids from spilling over. Make sure that the pull-out and drip tray have cooled down when you extend them by hand.

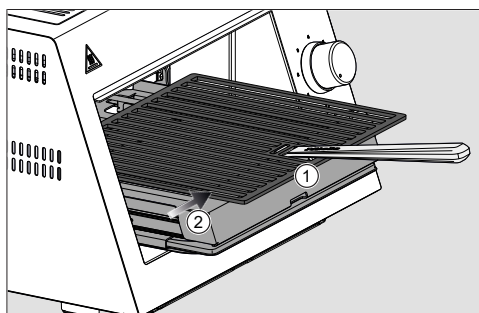
Use the universal handle to extend the grate pull-out.



- Guide the universal handle to the central recess ① of the pull-out.
- Extend the grate pull-out forwards ②.

Removing the grilling rack

The grilling rack can be removed when the grate pull-out is both retracted and extended.



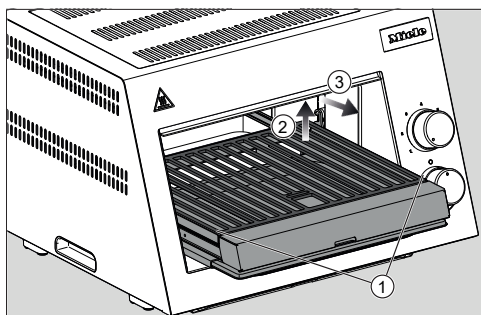
- Insert the universal handle into the opening ① of the grilling rack.
- Use the universal handle to lift the grilling rack out of the grate pull-out ②.

Make sure to lift the grilling rack horizontally out of the grate pull-out, especially if there is food on it.

Removing the grate pull-out

Remove the grate pull-out for easier handling when extended.

Operation



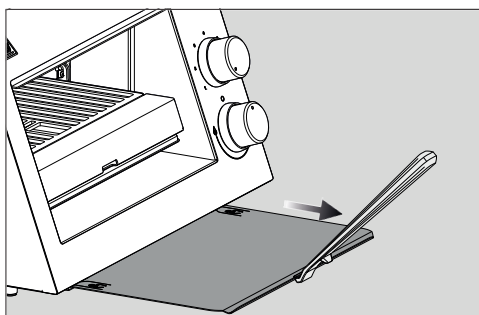
- Make sure that the grate pull-out has cooled down.
- Remove the drip tray if there are any liquids in it.
- Extend the grate pull-out.
- Grasp the grate pull-out on the left and right ①.
- First lift the grate pull-out slightly ②.
- Extend the grate pull-out to the front ③.

To retract the grate pull-out, follow the steps in reverse order (see “Installing”).

Pulling out the heat and drip protection

The heat and drip protection must be in a pulled-out position during operation.

The heat and drip protection can be pulled out using the universal handle or by hand. Make sure that the protective panel has cooled down if you are operating it by hand.



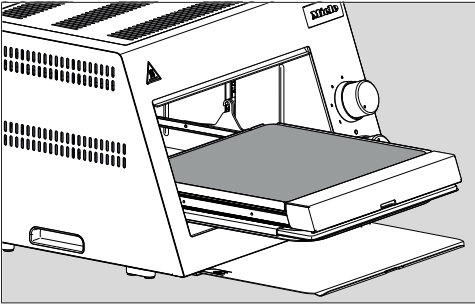
- Guide the universal handle to the central recess.
- Pull the heat and drip protection out to the front.

When pulling out by hand, it is recommended that the heat and drip protection is also pulled out from the middle.

Inserting the Gourmet baking and pizza stone (PizzaMaster Sear)

⚠ There is a risk of crushing when inserting the Gourmet baking and pizza stone. Insert the Gourmet baking and pizza stone carefully.

- To insert the Gourmet baking and pizza stone, fully extend the grate pull-out.
- Remove the grilling rack (see “Removing the grate pull-out”).



- Insert the Gourmet baking and pizza stone.

Removing the Gourmet baking and pizza stone

⚠ Danger of burning! The Gourmet baking and pizza stone retains heat for an extended period of time. Make sure that the Gourmet baking and pizza stone has cooled down before you remove it.

- Extend the grate pull-out completely.
- Remove the drip tray.
- Lift the Gourmet baking and pizza stone slightly from below with one hand.
- Remove the Gourmet baking and pizza stone.

Good to know

Tips for grilling

- Add salt to meat either at least 1 hour before grilling or wait until after it has finished grilling.
- Lightly salt fish on all sides 20 minutes before grilling.
- Do not leave pieces of meat less than 1.5 cm thick at room temperature before grilling.

- Allow pieces of meat over 1.5 cm thick to come up to room temperature before grilling.
- Prepare marinades and sauces with as little oil and sugar as possible, as these burn quickly.
- Pre-cook thick pieces of meat. To do this, use the sous-vide programme of your steam oven or combination steam oven. Alternatively, pre-cook the pieces of meat in the oven or barbecue (reverse sear) at a low temperature. Then grill the pieces of meat in the Sear Pro.
- Use food probes for optimum results.
- Pre-heat the Gourmet baking and pizza stone on the highest shelf for 15 minutes. This allows you to achieve the best pizza results.
- Only use suitable accessories. Make sure the accessories are sufficiently heat-resistant.

Operation

Grilling temperatures

The grill core temperatures of the Sear Pro may differ from the generally known core temperatures by 1 to 3 °C. Due to the high grilling temperatures, the food is more prone to sticking.

The temperatures specified in the table are guidelines only and may vary.

Food	Type	Target temperature ¹	
Beef	Steak	54–58 °C	Medium-rare
		59–63 °C	Medium
		64–68 °C	Medium well-done
		69 °C or higher	Well-done
	Burger patty	47–54 °C	Medium-rare
		56–60 °C	Medium
		66 °C or higher	Well-done
Pork	Chop	57–66 °C ²	
Poultry	Chicken breast	70–75 °C ³	
	Chicken thigh	80–85 °C	
Fish and seafood	Salmon fillet	43 °C	Tender and translucent
		50–55 °C	Slightly translucent core, flaky
		60 °C or higher	Cooked through
	King prawns	58–63 °C	

¹ When using a food probe

² The specified core temperatures will ensure perfect grilling results. For safe preparation, some institutions recommend a core temperature of 63 °C.

³ The specified core temperatures will ensure perfect grilling results. For safe preparation, some institutions recommend a core temperature of 75 °C.



Risk of burning due to hot surfaces.

Once you have finished grilling, the grill will be hot.

Allow the grill to cool down before cleaning it.

Various substances can attack the surface and lead to material damage. Potentially harmful substances include: unsuitable cleaning agents, oils and fats, alcohol and other beverage residues, animal residues, resins, acids and other chemicals.

Always remove soiling immediately. Only use suitable, mild cleaning agents for cleaning.

Regular, proper cleaning plays a key role in maintaining functionality and a good visual appearance.

Powder-coated surfaces could be discoloured or damaged if unsuitable cleaning agents are used. The surfaces are susceptible to scratching.

Clean powder-coated surfaces with a soft sponge cloth, lukewarm water and a little washing-up liquid.

Never use abrasive sponges or cleaning agents.

The ceramic surface burner may be damaged by manual cleaning.

Do not clean the ceramic surface burner manually.

Carry out pyrolytic cleaning to clean the ceramic surface burner.



Danger of explosion.

Blocked flame openings can cause a dangerous build-up of gas which could ignite and cause an explosion.

This can lead to damage and injury.

Ensure the flame openings are kept clean at all times.

When a rotary control is pressed down, a spark is generated on the ignition electrode. Do not press down the rotary control while you are cleaning or touching the area around the ignition electrode.

The casing of the grill is powder-coated.

Cleaning parts in the dishwasher

The following parts are **not** suitable for cleaning in the dishwasher:

- ceramic surface burner
- rotary control

The following parts are **suitable** for cleaning in the dishwasher:

- grilling rack
- drip tray

Cleaning and care

Overview of cleaning and service intervals

Recommended cleaning or service interval	What do I have to clean/service?
Before use	Check the burner and ceramic openings and clean if necessary
	Check for gas leaks
During use	Thermal self-cleaning of the two ceramic elements
	Empty the drip tray
After use	Clean the grill compartment
	Clean the grilling rack
	Clean the drip tray
	Cover the grill with a cover (the grill must be completely cooled down)
As required	Remove any soiling from flue and ventilation openings
	Clean the rotary controls
	Clean the appliance carefully with compressed air
In the event of damage or expiry date reached	Replace the gas connection hose
In the event of damage or at the latest 10 years after the date of manufacture	Replace the gas connection hose

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
- hard, abrasive brushes
- abrasive sponges
- abrasive cleaning cloths
- dirt eraser sponges

Removing normal soiling

- Remove normal soiling immediately with warm water, washing-up liquid and a soft sponge cloth.
- Remove any cleaning agent residues thoroughly with clean water.
- After cleaning, wipe the surfaces dry using a soft cloth.

Removing stubborn soiling

Residues can leave lasting discolouration or matt patches on surfaces. These stains will not affect the functional characteristics of the surface finish.

Do not use force to remove the stains. Clean only as described in these instructions.

- Moisten stubborn soiling with a solution of hot water and washing-up liquid and leave to soak for a few minutes.
- Remove the soiling with warm water and a soft sponge cloth.

- Remove any cleaning agent residues immediately and thoroughly with clean water.
- After cleaning, wipe the surfaces dry using a soft cloth.

Using barbecue cleaner

- Very stubborn soiling can be cleaned using the Miele barbecue cleaner. This cleaner must only be applied to cold stainless steel surfaces.
- Leave the barbecue cleaner to work according to the instructions on the packaging.
- Remove the soiling with warm water and a soft sponge cloth.
- Remove any cleaning agent residues immediately and thoroughly with clean water.
- Dry all surfaces with a soft cloth.

Carrying out pyrolytic cleaning

During pyrolytic cleaning, the grill compartment is heated to very high temperatures. Any residual soiling is burnt off and turned to ash by the high temperatures.

The grilling rack and the ceramic surface burner are cleaned using pyrolytic cleaning.

At the end of the pyrolytic cleaning process, any pyrolytic residues such as ash, which are formed depending on the grill compartment's degree of soiling, can be easily wiped away.

Cleaning and care

Coarse soiling in the grill compartment can cause thick smoke to develop.

Burnt-on residues can leave lasting discolouration or matt patches on surfaces.

Remove coarse soiling from the grill compartment before running pyrolytic cleaning.

Using pyrolytic cleaning to clean the ceramic surface burner

- Operate the ceramic surface burner at the highest setting for a maximum of 20 minutes.

⚠ Risk of injury caused by hot surfaces.

At the end of pyrolytic cleaning, the grill will still be very hot. There is a risk of burning yourself on the hot grill compartment or accessories.

Allow the grill temperature to drop to a safe level before removing any pyrolytic residues.

- Clean the grill compartment and accessories to remove any pyrolytic residues (e.g. ash) that can build up depending on the degree of soiling in the grill compartment.

Most residues can be removed with warm water, a little washing-up liquid and a clean sponge cloth or a clean, damp microfibre cloth.

- Clean the grill after each use.
- Dry the grill thoroughly after cleaning to avoid limescale residue.

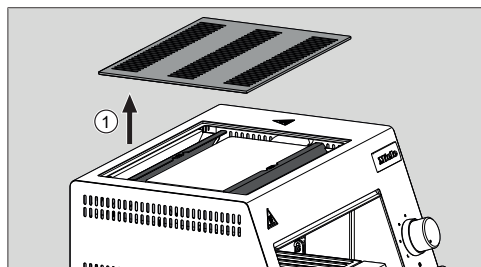
Cleaning the flue

⚠ The coating on the flue cover can be damaged if it is removed incorrectly.

Coating residues may get into the grill compartment.

Remove the cover with a suitable item made from plastic or wood.

It is recommended to clean the flue regularly; ideally, do not wait until it is heavily soiled.



- Remove the cover ①.
- This gives you easier access to clean the flue.
- Refit the cover.

Cleaning the grill compartment

- Remove the grate pull-out, including the grilling rack and drip tray.
- Clean the grill compartment with a sponge cloth, a little washing-up liquid and warm water.
- Dry all surfaces with a soft cloth.

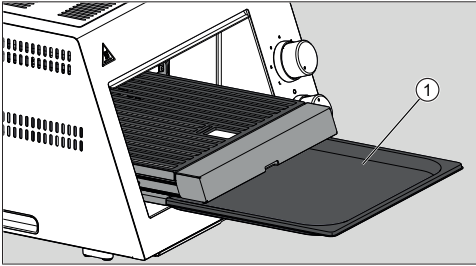
Cleaning the grilling rack

- Remove the grilling rack using the universal handle.
- Clean the grilling rack with a sponge cloth, a little washing-up liquid and warm water.

You can also clean the grilling rack in the dishwasher.

- Dry all surfaces with a soft cloth.

Cleaning the drip tray



- Remove the drip tray ①.
- Empty the drip tray.
- Clean the drip tray with a sponge cloth, a little washing-up liquid and warm water. Alternatively, you can clean the drip tray in the dishwasher.

Cleaning the rotary controls

- Clean the rotary controls with a sponge cloth, a little washing-up liquid and warm water.
- Dry all surfaces with a soft cloth.

Replacing the gas connection hose

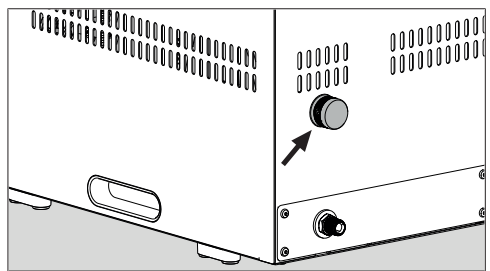
The gas connection hose must be replaced if this is required by national regulations and/or their applicability, if there are porous or defective areas or 10 years after the production date at the latest.

Replacing the battery

 Make sure that the grill has cooled down before replacing the battery.

Only use suitable batteries. The following minimum requirements must be observed:

- type: AA
- rated voltage: 1.5 V



- Open the battery compartment lock by turning the cap anti-clockwise.
- Remove the old battery.
- Insert the new AA battery. There is a "+" symbol on the cap of the battery compartment as a guide.
- Close the battery compartment.

Problem solving guide

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

You can find information on how to remedy faults yourself at www.miele.com/service.

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

Unexpected grill behaviour

Problem	Possible cause and remedy
There is a strange smell or vapours when the grill is being used for the first time.	The metal components have a protective coating. When the grill is used for the first time, this causes a smell and possibly also vapour. 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.
The burner does not ignite when the grill is being used for the first time or after it has been out of use for a longer period.	The gas supply is not open. ■ Open the gas supply.
	There may be air in the gas hose. ■ Try to light the burner again, making several attempts if necessary. Observe the information under “Igniting the burner”.
	The gas supply is depleted. ■ Replace the gas bottle or have it refilled.
	There may be a gas leak. ■ Close the gas supply immediately. ■ Carry out a leak test (see “Checking for gas leaks”).
	There is a fault. ■ Call Customer Service.
The burner does not light after several attempts.	The gas shut-off valve is closed. ■ Open the gas shut-off valve.
	The burner is wet. ■ Allow the burner to dry.
	The ignition transformer battery is flat. ■ Replace the battery.

Problem solving guide

Problem	Possible cause and remedy
The gas flame goes out.	There is soiling on the ignition safety device or ignition electrode. ■ Remove any soiling.
	The gas bottle is empty or the gas supply is interrupted. ■ Check the gas supply.
The gas flame goes out during operation.	There is soiling on the flame monitoring device. ■ Remove any soiling.
	The gas supply is depleted. ■ Replace the gas bottle or have it refilled.
	The weather conditions are poor. ■ Make sure you have sufficient wind protection, for example. ■ Reignite the burner. ■ If the gas flame goes out repeatedly, set the burner to a higher power level.
The electric ignition on the burner does not spark.	The ignition transformer battery is flat. ■ Replace the battery.
	The ignition safety device or ignition electrode is dirty. ■ Remove any soiling.

Service

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

For further information, please refer to your warranty booklet.

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 or 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. This information can be found on the data plate.

Data plate

The data plate is located at the rear of the top-heat grill.

It provides information about your grill, such as the model identifier and serial number.

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Warranty

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

Technical data

Height	320 mm
Width	515 mm
Depth	437 mm
Weight	28 kg
Grill surface	346 x 283 mm
Grill height (distance between grilling rack and ceramic surface burner)	Min. 40 mm/max. 115 mm
Gas type	ULPG
Number of burners	1
Number of ceramic surface burners	1
Gas consumption	min. 13.9 MJ/h max. 19.8 MJ/h
Jet opening diameter, burner	1.3 mm
Gas pressure regulator, outlet pressure	2.75 kPa
Minimum operating temperature	-20 °C
Maximum operating temperature	+45 °C
Minimum storage temperature ¹⁾	-40 °C
Maximum storage temperature ¹⁾	+65 °C
Test certifications awarded	See data plate

¹⁾ Remove the AA battery beforehand.

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