Operating and installation instructions
Cook outdoor kitchen module



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.

en-AU, NZ

M.-Nr. 13 136 560

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Warning and Safety instructions

This outdoor kitchen module complies with all relevant 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 module. 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 outdoor kitchen module is intended for use in outdoor areas in domestic or similar residential environments.

▶ This outdoor kitchen module is not intended for indoor use and must not be used in buildings, garages or other enclosed spaces.

▶ The outdoor kitchen module is exclusively for use under normal domestic conditions. Only use the outdoor kitchen module to prepare food.
Any other use is not permitted.

▶ This outdoor kitchen module 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 outdoor kitchen module.

▶ This outdoor kitchen module must not be used at altitudes above 2000 m.

Safety with children

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

▶ Children should be supervised in the vicinity of the outdoor kitchen module. Never allow children to play with the module.

▶ Children must not be allowed to clean or maintain the outdoor kitchen module unsupervised.

▶ Risk of injury caused by hot surfaces. Children's skin is more sensitive to high temperatures than that of adults. Surfaces on the cooktop and control elements will become hot.
Do not let children touch the cooktop when it is in operation. Also prevent children from touching the cooktop until it has cooled down.

▶ 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.

Technical safety

▶ Unauthorised installation, maintenance and repairs can pose a considerable risk to the user. Installation, maintenance and repairs must only be carried out by a qualified specialist or Miele Customer Service. This does not apply to the installation and maintenance work described in these operating instructions.

▶ 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.

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

▶ This outdoor kitchen module may only be used at stationary installation sites. Operation on ships or vehicles, for example, is not permitted.

▶ Tampering with the electrical or mechanical components of the cooktop will endanger your safety and may lead to appliance malfunctions. Never open any components of the cooktop.

▶ The manufacturer's warranty will be invalidated if the outdoor kitchen module is not repaired by a qualified specialist or Miele Customer Service.

▶ During installation, maintenance and repair work, the cooktop must be completely disconnected from the mains power supply. The gas supply must be interrupted.

- Switch off the mains circuit breaker, or
- remove the screw-out fuse (in countries where this is applicable), or
- remove the mains plug from the socket. To do this, pull the mains plug and not the power supply cord.

▶ Do not cover the ventilation openings when using the module or when it is cooling down. Keep the ventilation openings free of dirt.

▶ If you store the outdoor kitchen module 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 power supply cord and 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.

▶ Take care not to bend or kink flexible lines such as the power supply cord and gas connection hoses too much.

▶ Make sure that the power supply cord is not laid over table edges.

▶ Do not immerse the power supply cord in water or other liquids.

▶ If the mains connection cable is damaged, it must only be replaced by a Miele authorised service technician or suitably qualified and competent electrician in order to avoid a hazard.

▶ Do not spray aerosols in the vicinity of the appliance while it is in 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 power supply cord and the gas connection hose away from hot surfaces.

Correct installation

▶ Fire hazard! When using the cooktop, it must be kept away from combustible materials. Please observe the minimum clearances specified in the „Installation“ section.

▶ The outdoor kitchen module must be installed on a firm, level and stable surface.

▶ To ensure stability, the Cook and Store S modules must only be securely connected to other modules and must not be used on their own.

▶ The module must be positioned horizontally with a maximum inclination of 1–2°. The adjustable feet can be adjusted to compensate for uneven ground.

▶ There may be a risk of injury due to protruding parts and sharp edges.
Wear gloves that offer protection against cuts during assembly.

▶ Secure the module against rolling away after manoeuvring. To do this, unscrew all 4 adjustable feet until the castors are no longer in contact with the ground.

▶ There is a risk of trapping on the plinth panel. Do not move the modules with the plinth panel fitted.

▶ Do not route any 230 V power supply cords through the modules. Only use the supplied cable glands when routing the 12 V power supply cords. Ensure that the power supply cords are not routed past sharp edges.

▶ When routing the gas connection hoses, use only the grommets included. Ensure that the gas connection hoses are not routed past sharp edges.

Correct use

▶ The appliance gets hot when in use and remains hot for some time after being switched off. Do not touch the appliance if there is a possibility that it could still be hot.

▶ DO NOT USE THIS APPLIANCE AS A SPACE HEATER.
Due to the high temperatures radiated, objects left near the cooktop when it is in use could catch fire.

▶ You could burn yourself on hot cookware and the hot cooktop. The heat from an adjacent barbecue will also heat up the cookware. Protect your hands with heat-resistant pot holders or gloves. 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. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.

▶ 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.

▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

▶ Do not use or store flammable materials in or near the appliance.

▶ Do not heat an empty pan.

▶ Do not heat up food in closed containers e.g. tins or sealed jars on the cooktop, as pressure can build up in the containers, causing them to explode.

▶ If the cooktop is covered, there is a risk that the material of the cover will ignite, explode or melt if the cooktop is still hot or if it is turned on inadvertently. Only use the enclosed cover plate to cover the appliance.

▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items placed on the cooktop (e.g. cutlery) heating up. Depending on the material, other items left on the appliance could also melt or catch fire. Do not use the appliance as a resting place for anything else.

▶ When using an electrical appliance (e.g. a hand mixer) near the cooktop, make sure that the power supply cord does not come into contact with the hot cooktop. The cord's insulation could become damaged.

▶ Plastic and aluminium foil containers melt at high temperatures. Do not use plastic or aluminium foil containers on the cooktop.

▶ When a control knob is pressed down, a spark is generated on the ignitor. Do not press down the control knob while you are cleaning or touching the cooktop or a burner in the vicinity of an ignitor.

▶ Make sure all the components of the gas burner have been correctly assembled before switching on.

▶ Only use cookware with a suitable diameter. If the diameter of the cookware is too small, it will be unstable on the module. If the diameter is too large, the hot exhaust gases flowing out from under the base may cause injury and damage.

▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.

▶ Do not use pans with very thin bases on this cooktop, and never heat up empty pans as they could get damaged. This could also damage the appliance.

▶ Oven dishes, pans or grilling stones resting on the pan support must not be so large that they cover several burners. The resulting build-up of heat could damage the cooktop. Suitable Miele accessories (e.g. plancha) may only be used with the corresponding spacer frame.

▶ The pan supports supplied with the appliance must always be used. Never place a pan on the burner itself.

▶ Replace the pan supports carefully to avoid scratching the surface of the cooktop.

▶ Remove all grease spatters and other combustible (food) residues from the cooktop as soon as possible. They are a fire hazard.

▶ Avoid allowing liquids or foods containing salt to spill onto the cooktop. If salty foods or liquids do get on the cooktop, they should be removed as soon as possible to avoid the risk of corrosion.

▶ Do not store any unpackaged food in the base unit.

▶ Do not place articles on or against this appliance.

▶ Do not move the module while it is in operation.

▶ People must not climb onto the modules or sit or rest on them. People must not lean against the modules. Make sure that children do not climb onto the modules.

▶ Overloading the drawers can cause them to fall down or the module to tip over. The drawers may be loaded with a maximum of 20 kg.

▶ Avoid leaving the doors and drawers open unnecessarily. You could bang into open doors and drawers or trip over them.

▶ Leaking cleaning agent containers may contaminate the module. Do not store cleaning agents together with a gas bottle or with food.

▶ Danger of lightning. Do not use the outdoor kitchen during a thunderstorm.

▶ Avoid contact between water (rain, lawn sprinklers, garden hoses etc.) and the gas burners. Put the cover on when you are not using the module. Make sure the drain hose is connected.

▶ Protect your module from the weather after use by covering it with the WeatherShield cover (optional accessories). Make sure that the cooktop has cooled down completely and that there is no residual moisture before you put the cover on.

▶ If the cooktop has not been used for a very long time, clean it thoroughly before using it again. Have it checked by a specialist to ensure it is working properly.

▶ Do not use a pressure washer to clean the appliance.

Accessories and spare parts

▶ Miele assumes no liability for the use of accessories that are not genuine Miele accessories. Miele is not liable for warranty, guarantee and/or product liability claims if damage or defects are due to the use or installation of accessories that do not originate from Miele or have not been approved by Miele.

▶ Miele original spare parts are kept in stock for at least 10 years and up to 15 years after discontinuation of your outdoor kitchen module.

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

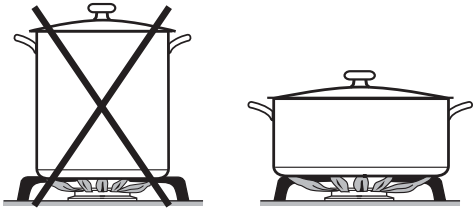
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or 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.

Tips on saving energy

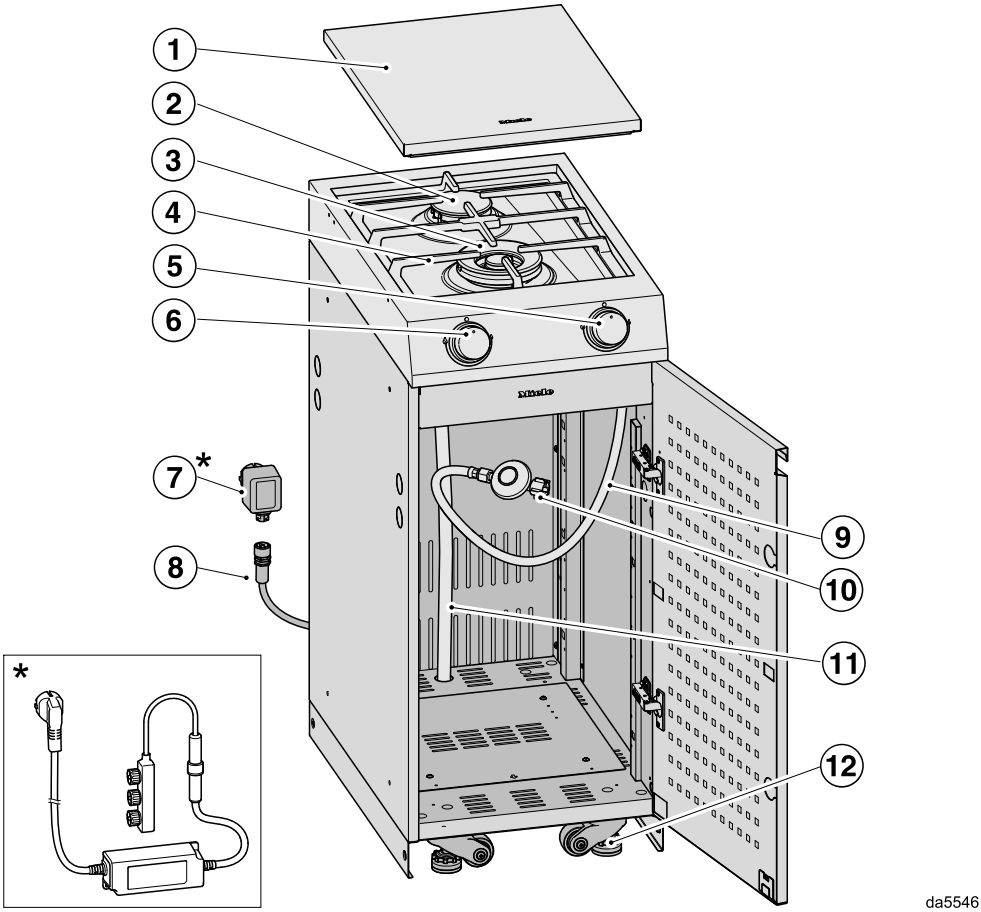
- Use a pan lid whenever possible to minimise heat loss.



- Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.
- Cook with as little water as possible.
- Reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.
- Use a pressure cooker to reduce cooking times.

Familiarising yourself with the appliance

Your Cook module



① Cover for the burners
② Rapid burner
③ Wok burner
④ Pan support
⑤ Control for rear burner
⑥ Control for front burner
⑦ Plug-in power supply unit
⑧ 12 V power supply cord
⑨ Gas connection hose
⑩ Gas pressure regulator
⑪ Drain hose for rain water
If rain water collects in the cooktop, it can run off underneath the module.
⑫ Castors with adjustable feet

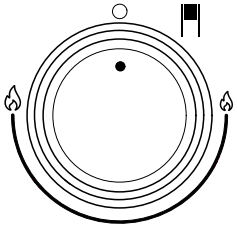
*Depending on the equipment, a power supply unit with power supply cord and plug may be included instead of the plug-in power supply unit.

Burner rotary control

This rotary control is used for the following functions:

- igniting the burners
- adjusting the power and flame intensity of the burners
- extinguishing the burners

When you open the gas supply of a burner with the rotary control, both rotary controls light up white. When a burner has been ignited, the corresponding rotary control lights up yellow.



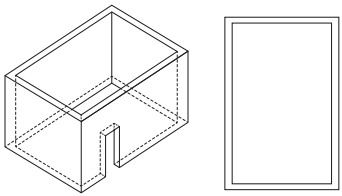
⚑	Burner/Cooking zone
○	Burner off, gas supply is turned off
🔥	Strongest flame
🔥	Weakest flame

Installation

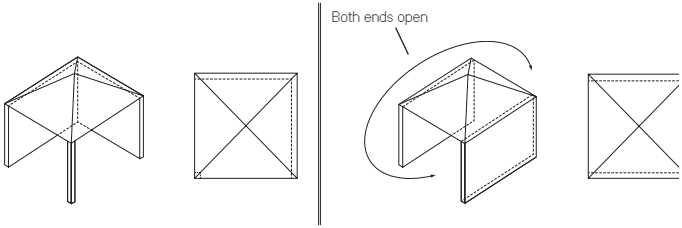
Installation site

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.

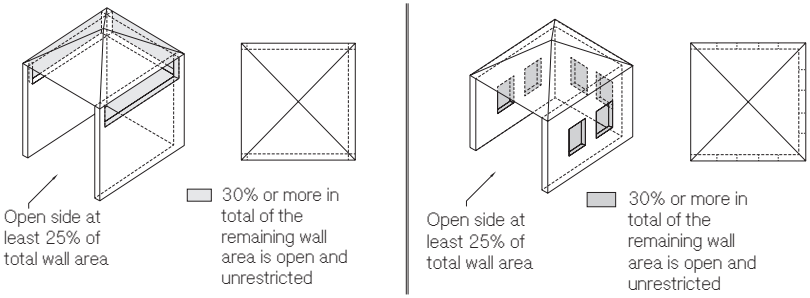
Any enclosure in which the appliance is used shall comply with one of the following:



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



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 outdoor kitchen module:
Rear clearance: For a non-combustible material, a minimum distance of 200 mm. For a combustible material, a minimum distance of 300 mm.
Side clearance: Horizontally to a vertical combustible surface, above the cooking surface area, a minimum distance of 250 mm.
Overhead clearance: Vertically to any object or surface above the cooking surface area, a minimum distance of 1200 mm.

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.

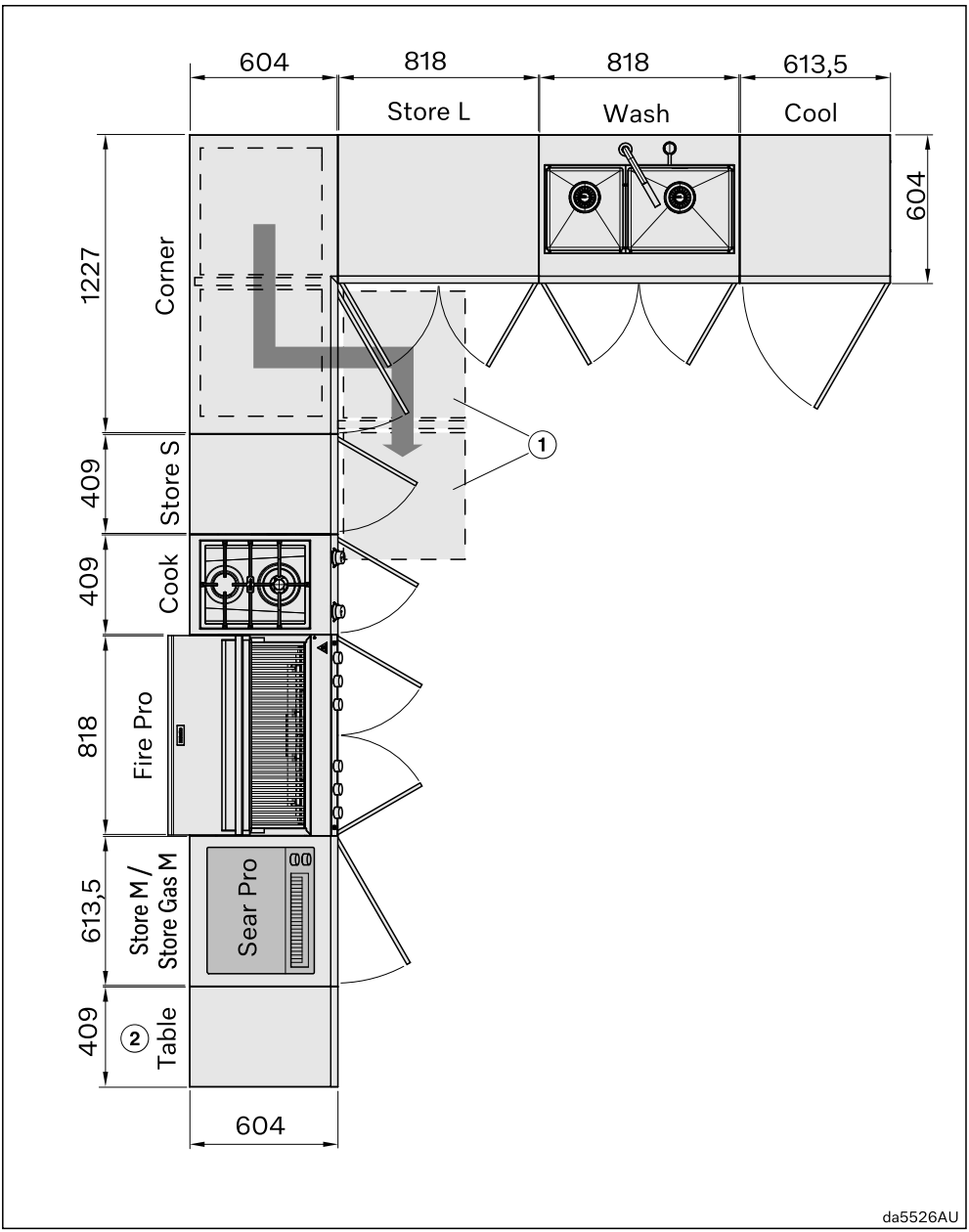
The following table shows examples of possible module combinations:

		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.
× = Module combination is not possible.
[1] Fire Pro/Fire Pro IQ; [2] Installation of Sear Pro on the respective module

Installation

Installation example



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.

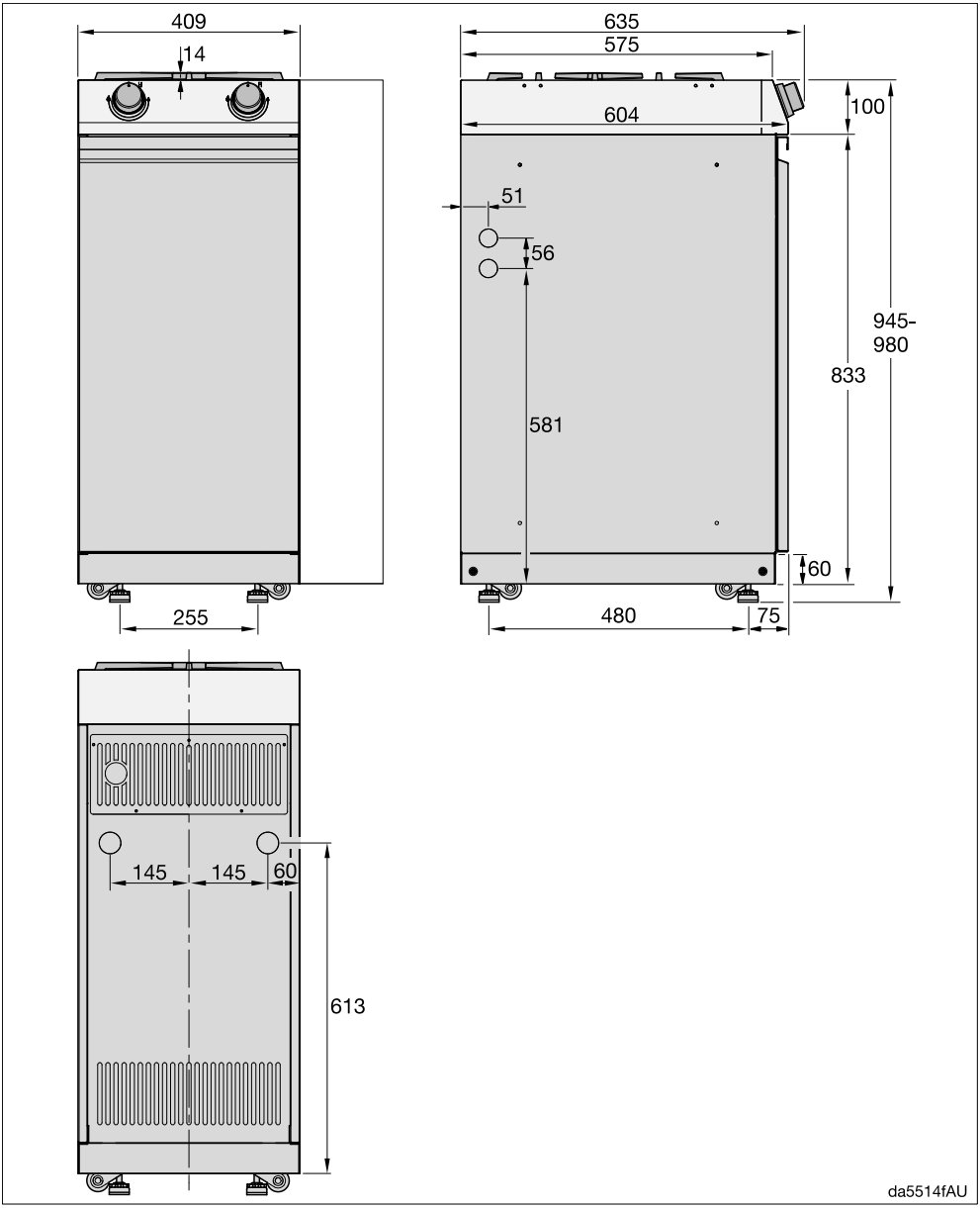
② To ensure stability, the Table module may only be installed on the Store S, M or Cook modules if they are connected to other modules.

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 to ensure correct alignment.
- **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.

Module dimensions



Unpacking the module

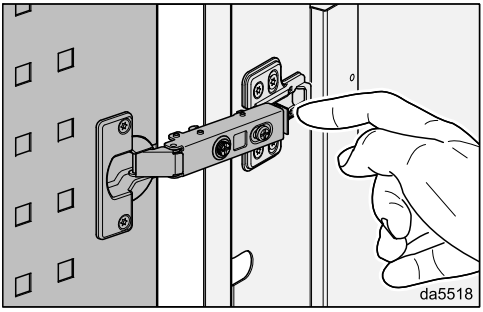
- Remove the packaging.
- Remove any protective wrapping and stickers.

Installation notes

Avoid damage. Remove the doors and take out the drawers before installation.

If you are placing the gas bottle in the base cabinet, remove the drawers and the shelf.

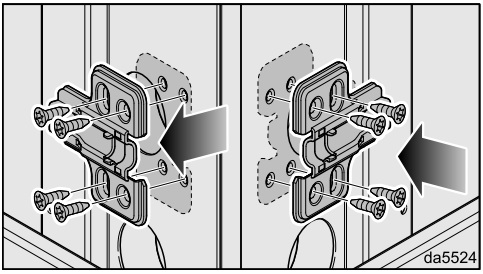
Removing the doors



- To remove the doors, release the locks on the hinges.

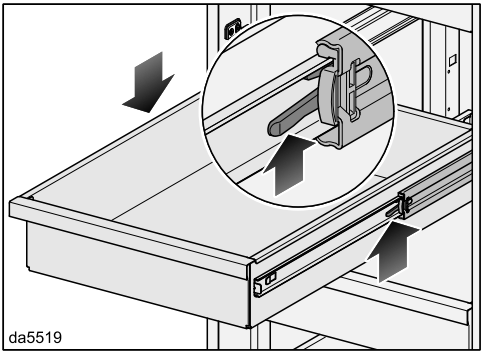
Moving the door hinging to the opposite side

In the case of single-door modules, you can convert the door hinging to the other side.



- With the door dismantled, remove the hinges from the door and the mounts from the module.
- Screw on the hinges and the mounts on the opposite side.

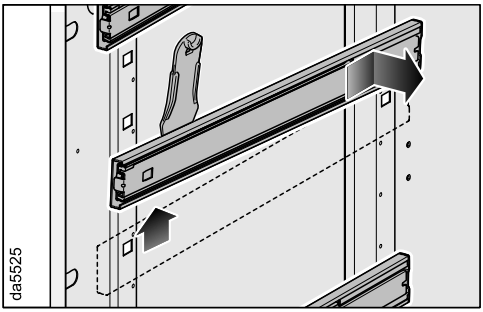
Taking out the drawers



- Pull out the drawers.
- Press the lock on the right pull-out upwards and the lock on the left pull-out downwards.
- Pull the drawer forwards and out.

Moving the drawers

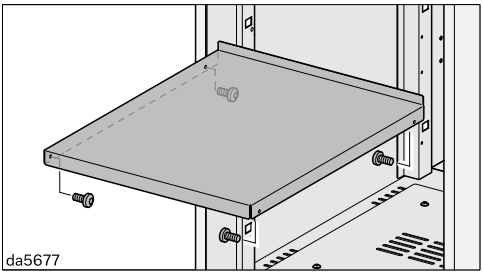
You can move the drawers if necessary.



- Use the enclosed lever to release the drawer rails.
- Insert the rails at the desired height.

Removing the shelf

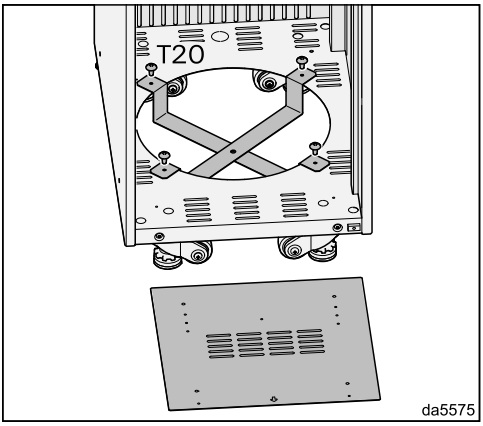
You can install the shelf at various heights.



- Loosen the screws and remove the shelf.
- Insert the shelf at the desired height.

Installing the gas bottle holder

When installing the gas bottle in the base unit, use the supplied gas bottle holder.

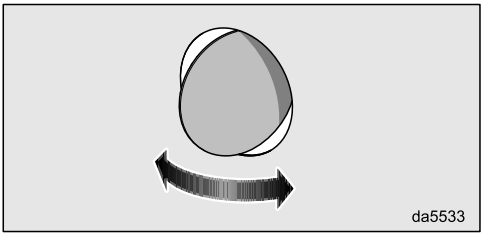


- Loosen the screws and remove the cover in the bottom of the unit.
- Fasten the gas bottle holder underneath using the same screws.

Preparing feed-throughs

The module has feed-throughs for power supply cords or gas connection hoses at the side and rear and, if applicable, in the middle panel.

⚠ You must not lay any 230 V power supply cords between the modules. Only the 12 V power supply cords may be laid between the modules, e.g. to connect the gas cooktop to the barbecue's multi-socket adapter.

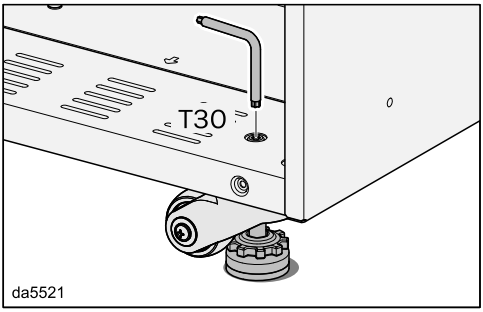


- Use a hammer to remove the covers from the required openings.

Positioning the module

- Grasp the unit with both hands and slide the module to the desired position.

Align the module horizontally and with adjacent modules by adjusting the adjustable feet.

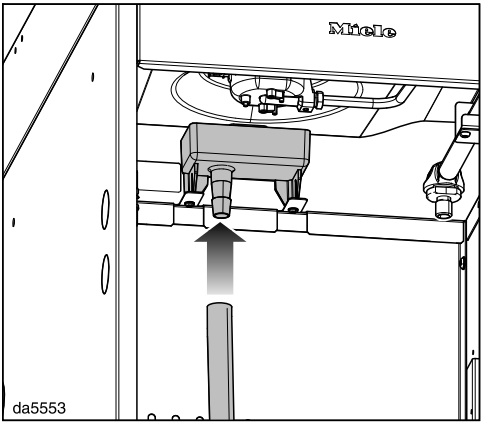


- Adjust the adjustable feet using the adjusting wheel or the screws on the inside of the module. A suitable screwdriver is included.

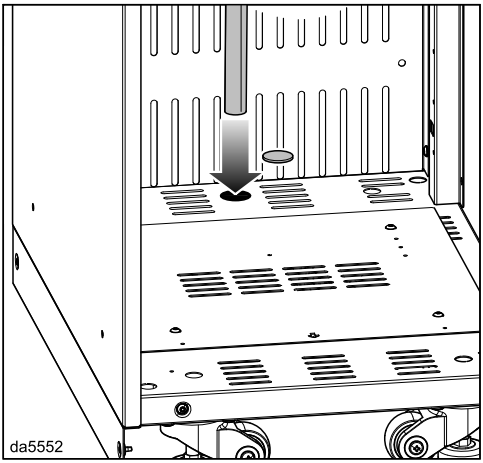
The module must be secured against rolling away. Unscrew all adjustable feet at least until the castors are no longer in contact with the ground.

Installing the drain hose

The rain water collection tank is located under the cooktop.



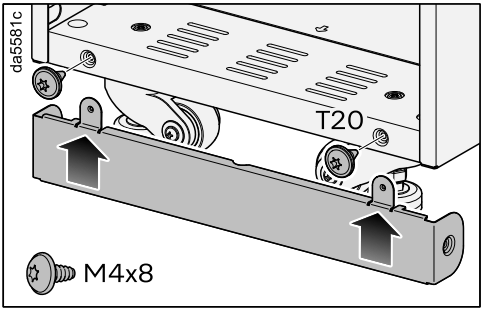
- Attach the drain hose to the connector for the collection tank.



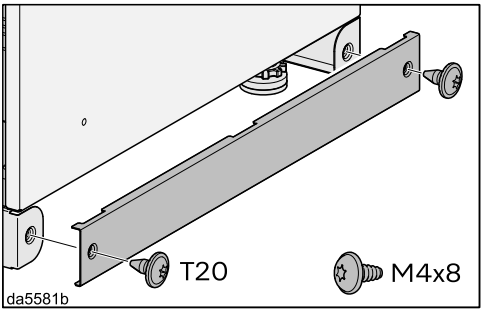
- Use a hammer to open the feed-through in the module base.
- Guide the hose through the module base.

Fitting the plinth panels

The module cannot be moved once the plinth panels have been fitted.
Do not fit the plinth panels until the module is in its final position.

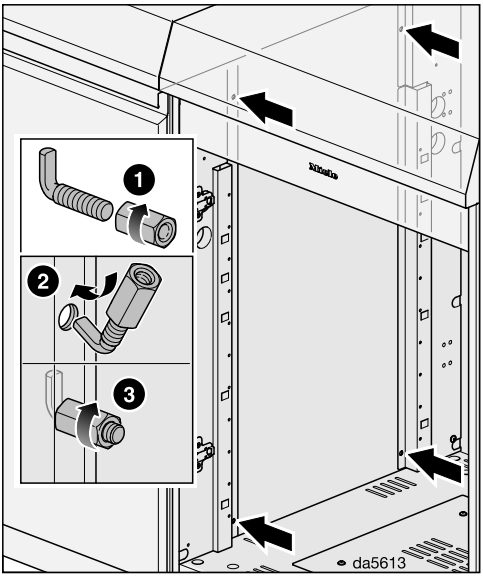


- Fit the plinth panels at the front and rear.



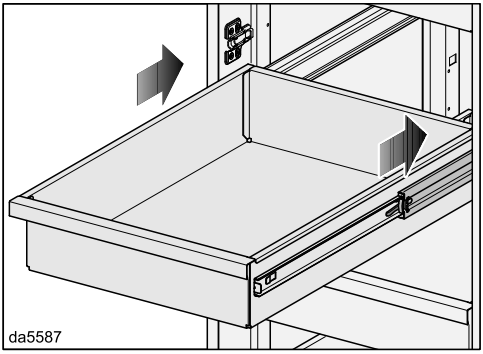
- If you are installing several modules next to each other, also fit the side plinth panels on the outer modules. The side plinth panels are included with the Fire module.

Connecting the modules



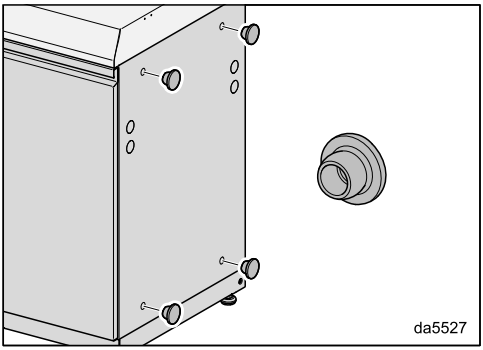
- Connect the modules using the enclosed hooks and nuts. Use 4 hooks per side. Screw on the nuts by hand without tools.

Fitting the drawers



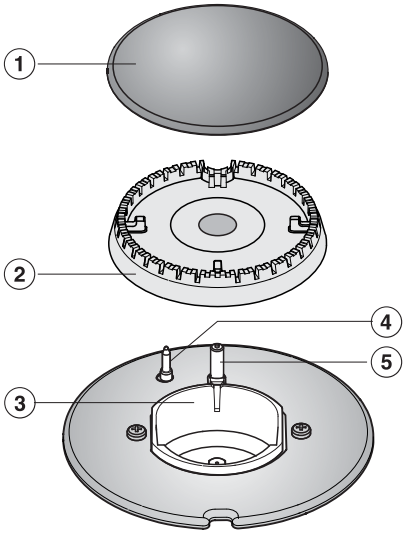
- Insert the drawer rails into the pull-outs and push the drawer in fully.

Inserting the plugs



- If the module is freestanding or located at the end of a run of kitchen modules, insert the enclosed plugs in the visible side panel.

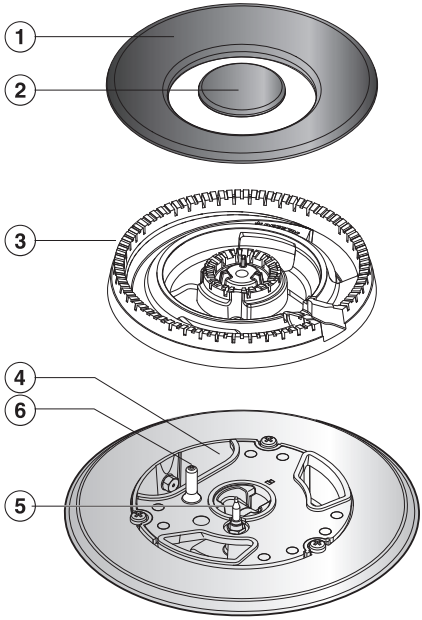
Assembling the rapid burner



- Place the burner head ② onto the burner base ③ so that the thermocouple ④ and the ignition electrode ⑤ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Place the burner cap ① flat over the burner head ②. When correctly positioned, the burner cap will not slide about.

Ensure that all parts of the burner are reassembled in the correct order.

Assembling the wok burner



- Place the burner head ③ onto the burner base ④ so that the thermocouple ⑤ and the ignition electrode ⑥ extend through the hole in the burner head. The burner head must click into place correctly.
- Then place the burner caps ① and ② in position.

Ensure that all parts of the burner are reassembled in the correct order.

Electrical connection

All electrical work must be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

For safety reasons, we recommend using a type ⎓ residual current device (RCD) in the relevant electrical installation for connecting the cooktop.

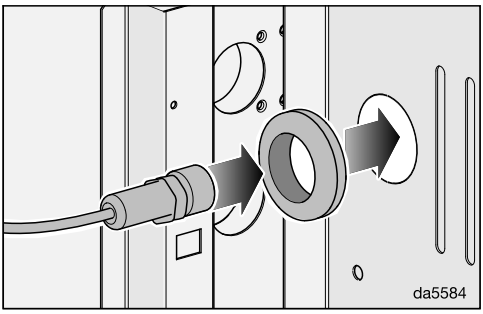
These operating instructions and the data plate indicate the nominal power consumption and the appropriate fuse rating. Compare this information with the data of the on-site electrical connection.
If in any doubt, consult a qualified electrician.

Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems.
The protective measures provided in the domestic installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.

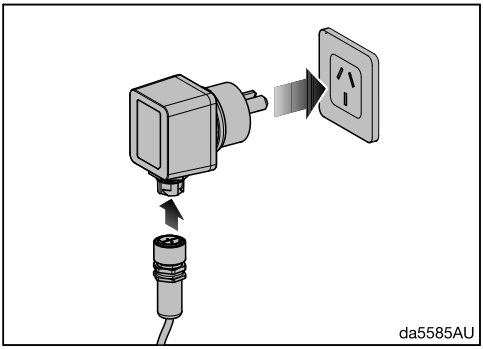
Electrical connection with plug-in power supply unit

Do not use a plug-in power supply unit other than the one supplied.

The socket should be easily accessible after the module has been installed. If the socket is not easily accessible, ensure that a suitable means of disconnection is provided on the installation side for each pole.

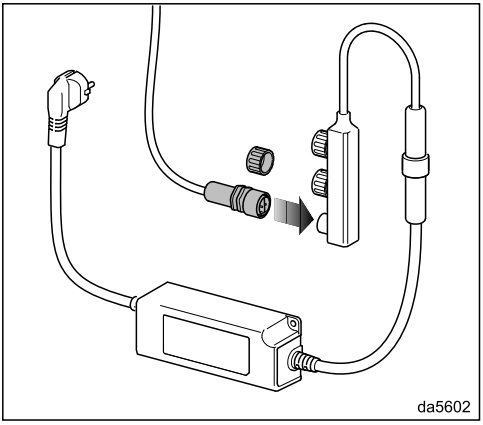


- Fit the supplied grommet pictured into the previously prepared feed-through in the rear panel of the module.
- Guide the 12 V power supply cord out of the module.



- Insert the plug of the 12 V power supply cord into the plug-in power supply unit.
- Plug the plug-in power supply unit into the socket.

Depending on the equipment, a power supply unit with power supply cord and plug may be included instead of the plug-in power supply unit.

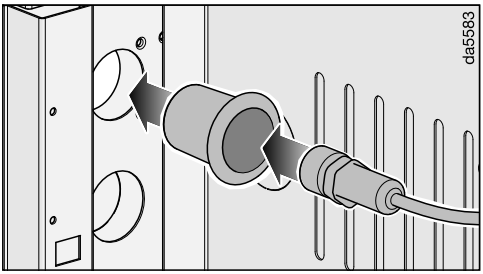


- Insert the plug of the cooktop power supply cord in a connection on the multi-contact plug.
- Insert the mains plug in the socket.

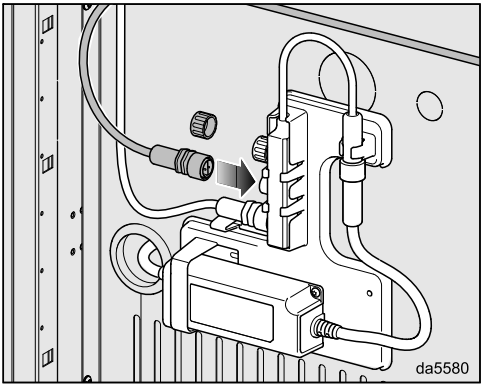
Electrical connection to the barbecue

(Alternative to connection with the plug-in power supply unit)

If the module is positioned next to the Fire module, you can connect the 12 V power supply cord to the barbecue's 12 V multi-socket adapter.



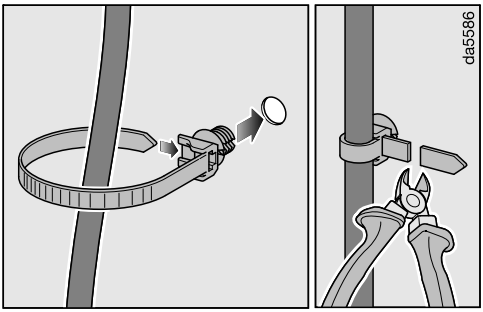
- Fit the supplied grommet pictured into the previously prepared feed-through in the side panel of the unit.
- Guide the power supply cord through the feed-through into the base unit of the barbecue.



- Remove a protective cap from the 12 V multi-socket adapter in the base unit of the barbecue.
- Insert the plug of the power supply cord firmly.

Securing the power supply cord

The rear panel of the module has holes for securing the power supply cord.



- Insert the enclosed fastening tie in a hole suitable for the installation situation.
- Secure the power supply cord with the fastening tie.

Gas connection

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

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.

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**.

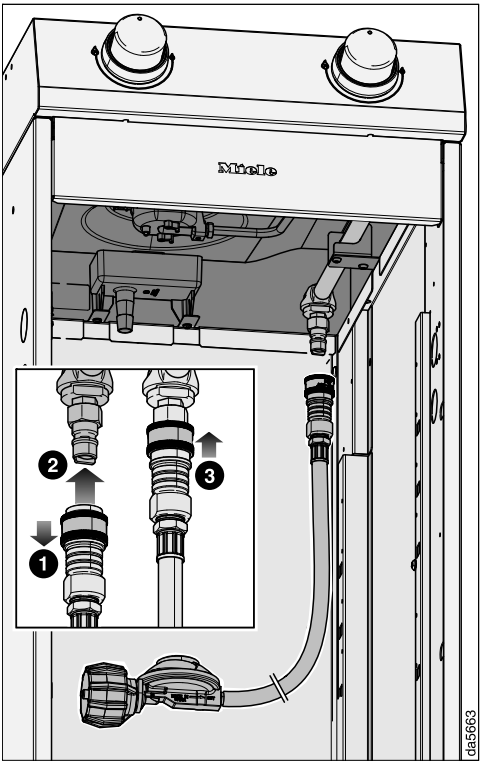
Connecting the gas supply

You have the following connection options:

- Place the gas cylinder inside the module. Use the included gas connection hose with the gas pressure regulator to connect it.
- You connect the cooktop to the gas supply of the Fire Pro/IQ grill. To do this, the grill must be equipped with the Miele EasySplit manifold. You will also need a gas connection hose with Miele EasyLink quick-connect fittings. The necessary parts are available as accessories.
- You connect the cooktop to the gas supply of the Store Gas M module. The module is equipped with the Miele EasySplit manifold. To make the connection, you will need a gas connection hose with Miele EasyLink quick-connect fittings. The hose is available as an accessory.

Connecting to the gas bottle

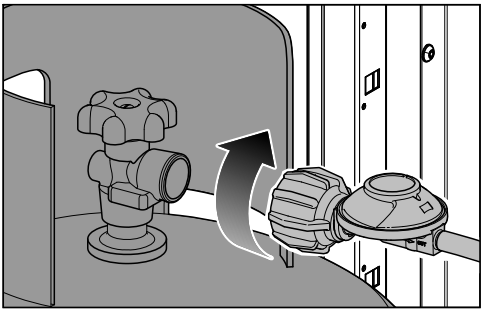
Use a gas connection hose with a female quick-connect coupling and a LCC27 connection with gas pressure regulator.



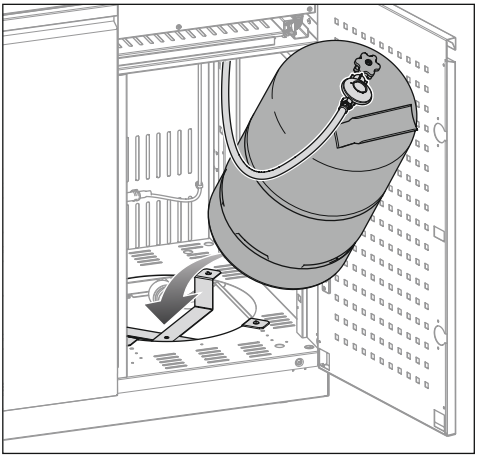
- Pull back the clutch release lever ❶. Fit the coupling onto the connection ❷, until the locking mechanism clicks into place ❸. Take care not to bend or kink the hose.

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.

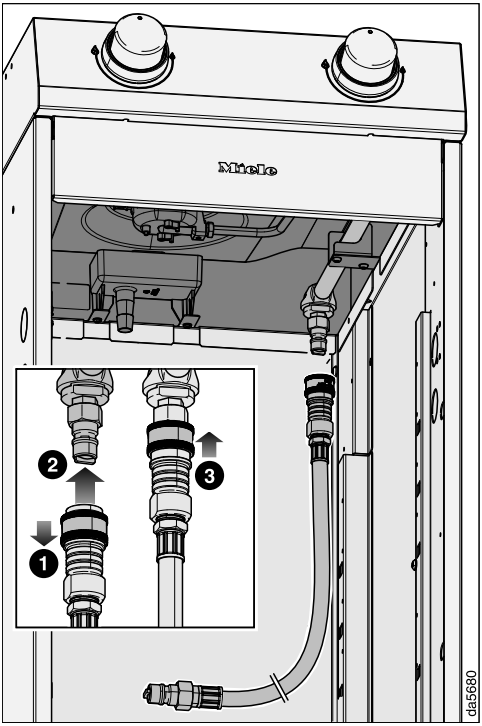


- Place the gas bottle into the gas bottle holder.

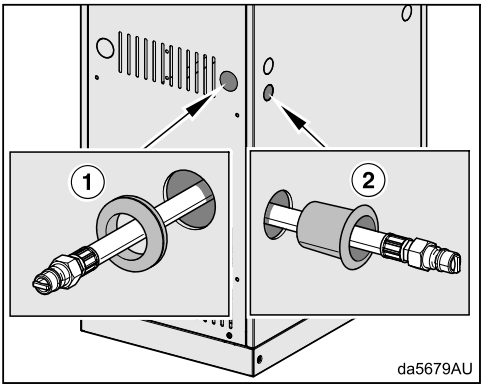
⚠ Danger!
Escaping gas can cause a fire or explosion.
Carry out a leak test before using the cooktop.

Connect to the gas manifold

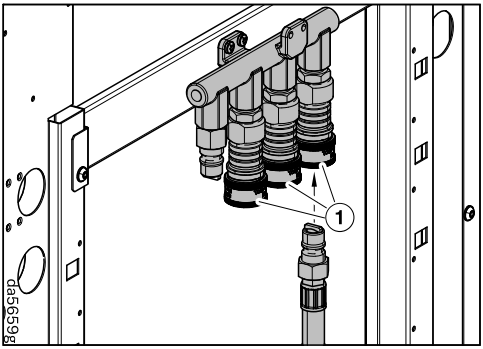
Use a gas connection hose with male/ female quick-connect couplings.



- Pull back the clutch release lever ❶. Fit the coupling onto the connection ❷, until the locking mechanism clicks into place ❸. Take care not to bend or kink the hose.



- If the gas supply comes from the Fire Pro/IQ or Store Gas M, fit the supplied grommets to the prepared openings in the cabinet:
  ① for feed-throughs in the rear panel,
  ② for feed-throughs in the side panel or partition wall
- Run the gas connection hose out of the cabinet.
- Feed the gas connection hose into the cabinet of Fire Pro/IQ or Store Gas M.
- If a gas cylinder is already connected to the manifold, close the valve on the gas cylinder.



- Fit the hose onto one of the couplings ① and click it firmly into place.

Cleaning the module for the first time

- Clean the following surfaces with a slightly damp sponge cloth, washing-up liquid and warm water before using them for the first time:
- cooktop and pan support
- inside the drawers
- base inserts
- After cleaning, wipe the surfaces dry using a soft cloth.
- Clean all removable parts of the burners with a sponge cloth, washing-up liquid and warm water. Dry all parts thoroughly after cleaning and then reassemble the burners (see “Installation”).

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 kitchen module if there is a gas leak.

Before use, check whether gas is leaking from the gas installation components.

You must always check for leaks in the following cases:

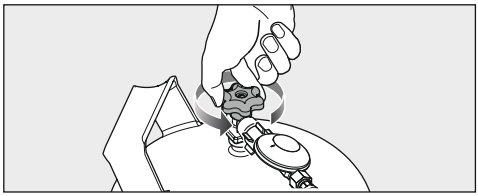
- after replacing a gas bottle
- before each use

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

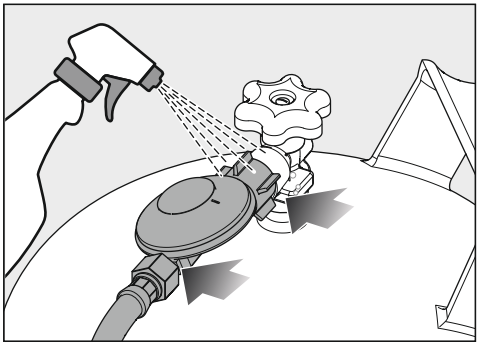
- connection between the gas pressure regulator and gas bottle valve

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

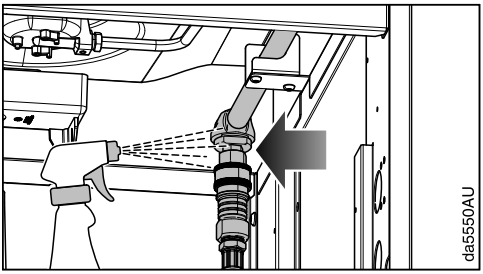
- Disconnect the cooktop from the power supply.



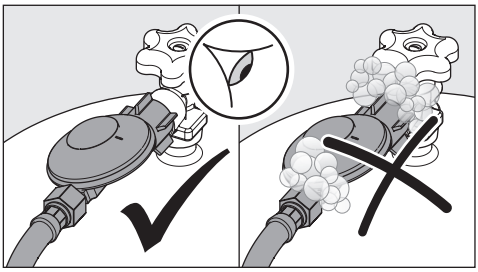
- Open the valve on the gas bottle fully.



- 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.



- Apply the test fluid to the connection on the cooktop.



- Check each connection to see if bubbles form in the test fluid. If bubbles form, there is a leak. 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.

Switching on the cooktop for the first time

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

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

Functional check

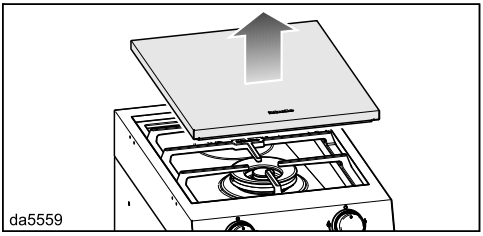
- After installing the cooktop, ignite all burners to check that they are operating correctly:

- The flame must not go out on the lowest setting, or when the control knob is turned quickly from the highest to the lowest setting.
- On the highest setting, the flame must have a distinctive and visible core.

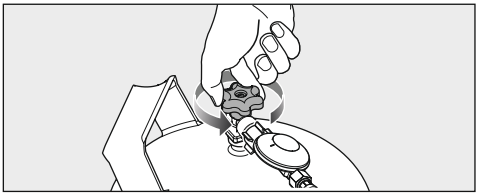
⚠ Danger!
The gas jets and burner openings can become soiled, e.g. due to spider webs, and lead to uneven gas distribution. Flashback may occur when igniting the burners.
Check the gas jets and burner openings for soiling before each use. Clean them whenever necessary.

Moisture in the burners can lead to a malfunction.
Make sure that the burners are dry before use. Remove the loose parts of the burners. Dry the parts and the cooktop with kitchen paper, for example.

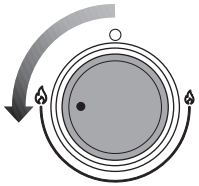
Igniting the burners



- Remove the cover from the cooktop.
- Make sure that the burner rotary controls are in the ◯ position.



- Open the gas supply.



- Press and hold the burner rotary control.
- Turn the burner rotary control anti-clockwise from the starting position ◯ to position 🔥 (strongest flame). The ignition electrode will "click" and ignite the gas.

When a rotary control is activated, a spark is automatically generated on all burners. This is normal and does not indicate a fault.

- As soon as a flame is visible and the rotary control lights up yellow, you can release the rotary control.
- If the burner has not ignited, turn the rotary control to burner off ◯. Try keeping the rotary control pressed in for a little longer the next time.

⚠ Risk of fire due to overheated food.
Unattended food can overheat and ignite.
Do not leave the cooktop unattended whilst it is being used.

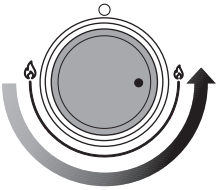
Ignition in the event of a power cut

If there is a power cut, the gas can be ignited manually, e.g. with a match.

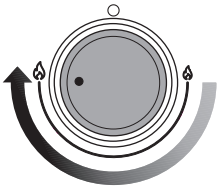
- Press down the relevant rotary control and turn it anti-clockwise to the large flame symbol.
- Hold the rotary control pressed down and light the gas at the burner with a match.

- Keep the rotary control pressed down for a further 5–10 seconds and then release it.

Adjusting the burners



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



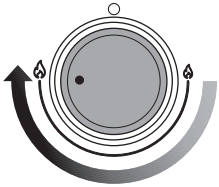
- Turn the burner rotary control clockwise to increase the burner output. The highest setting is reached at position ♨ (strongest flame).

Flame failure device

Your cooktop is equipped with a thermo-electric flame failure device. If the gas flame is extinguished, e.g. by food boiling over or by a draught, the gas supply is switched off. This prevents the release of gas. If you turn the rotary control to the ◯ position, the burner is ready for use again.

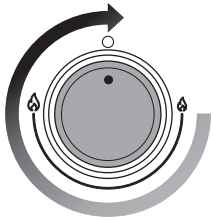
The thermo-electric flame failure device operates independently from the electricity supply. This means that it will still work if the cooktop is used during a power cut.

Extinguishing the burners



- Turn the burner rotary control clockwise to position ♨ (strongest flame).
- Press and hold the burner rotary control.

You may hear the ignition electrodes clicking. This is normal and does not indicate a fault.



- Turn the burner rotary control clockwise to position ◯.

The rotary control lighting lights up white. If you extinguish both burners, the rotary control lighting goes out.

After use

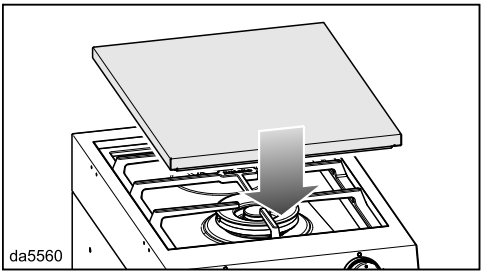
Closing the gas supply

- Close the gas bottle valve after each use.

Putting on the cover

Use the cover to protect the cooktop from the weather, soiling and damage.

Only put the cover on when all burners are switched off and the cooktop has cooled down.



- Put the cover on.

Suitable cookware

Minimum cookware base diameter [cm]	
Rapid burner	12
Wok burner	15

Maximum diameter at top of cookware [cm]	
Rapid burner	24
Wok burner pots/pans	26
Wok burner wok pan	40

- Select cookware that fits the size of the burner:
  large diameter = large burner
  small diameter = small burner
- Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. Using pans that are too large can lead to hot exhaust gases flowing outwards and causing injury and damage. Using pans of the correct size improves efficiency.
  Any cookware that has a diameter smaller than the pan supports or that does not rest safely (without wobbling) on the pan supports is dangerous and should not be used.
- Unlike pans that are used on an electric cooktop, the bottoms of pans used on a gas cooktop do not have to be flat to deliver good cooking results.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
- Any heat-resistant cookware can be used on a gas burner.
- Cookware with a thick base is preferable, as it distributes heat more evenly. Cookware with a thin base may cause food to overheat in some places. To avoid this, stir the food frequently.
- Always place cookware on the pan supports supplied with the appliance. Never place it directly on the burners.
- Position the cookware centrally on the pan support so that it sits securely and cannot tip. There might still be slight movement, which is not a cause for concern.



- Do not use pots or pans with base supports.

⚠ Risk of burning due to hot surfaces.
The cooktop surface, pan supports and burners will be hot after use.
Allow the cooktop 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, condiments such as marinades or mustard, alcohol and other beverage residues, animal residues, resins, acids and other chemical substances.
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.

Food boiling over can cause discolouration of the burner components.
Remove any soiling and salt and sugar splashes immediately.

All module surfaces are susceptible to scratching.
Never use abrasive sponges or cleaning agents.

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.

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- stain and rust removers
- abrasive cleaning agents or cleaning agents containing polish, 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
- oven cleaners
- glass cleaning agents
- sharp metal scrapers

Cleaning the stainless steel surface

- Clean the stainless steel surface using a sponge cloth, washing-up liquid and warm water. Stubborn soiling should be soaked first. If necessary, the rough side of a washing-up sponge can be used.
- Finally, dry with a clean, soft cloth.

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.

Cleaning the pan support

- Remove the pan support.
- Remove any coarse soiling with a damp cloth and soak more stubborn soiling beforehand.
- Clean the pan support with a cleaning cloth, some washing-up liquid and warm water. Do not wash the pan support in the dishwasher.
- Dry the pan support with a clean cloth.

Cleaning the burner(s)

Do not clean any parts of the burner in a dishwasher.

The surface of the burner cap will become more matt over time. This is completely normal and does not indicate material deterioration.

- Remove all loose parts of the burner and clean the parts by hand with a sponge cloth, some washing-up liquid and warm water.
- Clean any soiling from the flame openings.

⚠ Danger of explosion.
Blocked flame openings can cause a dangerous build-up of gas in the base of the cooktop which could ignite and cause an explosion. This can lead to damage to the appliance and injury.
Ensure the flame openings are kept clean at all times.

- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- Wipe the ignition electrode and thermocouple carefully with a well wrung-out cloth.

The ignition electrode must not get wet, otherwise it will not spark.

- Finally, dry everything thoroughly with a clean cloth. Make sure that the flame openings are completely dry.
- Reassemble the burner (see “Installation”).

Functional check

- After installing the cooktop, ignite all burners to check that they are operating correctly:

- The flame must not go out on the lowest setting, or when the control knob is turned quickly from the highest to the lowest setting.
- On the highest setting, the flame must have a distinctive and visible core.

Cleaning the base unit

- Clean the inside and outside surfaces of the base unit, drawers and base inserts with a sponge cloth, some washing-up liquid and warm water. Stubborn soiling should be soaked first.
- Dry all surfaces with a clean, soft cloth.

Cleaning and caring for hinges and rails

The hinges of the doors and the rails of the pull-outs are maintenance-free. The rails of the pull-outs are coated with a permanent lubricant that must not be removed. Do not use any other lubricants for care purposes.
Do not use water or cleaning agents to clean the hinges and pull-outs.

- Remove soiling with a dry 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.

Storing the module

- Close the gas bottle valve after each use.
- Protect your module from the weather after use by covering it with the WeatherShield cover (optional accessories). Make sure that the cooktop has cooled down completely and that there is no residual moisture before you put the cover on.

Moisture can lead to corrosion.
Dry the cooktop and burner parts before covering them, e.g. with kitchen paper.
If you are not using the module for a longer period of time, remove the loose burner parts and store them in the base unit.

- If you do not remove the gas bottle from the module, the module must be stored outdoors in a well-ventilated place.
- If you store the module in a closed room, you must disconnect the gas bottle and remove it from the module. Store the gas bottle outdoors in a well-ventilated place.

Problem solving guide

Problem	Possible cause and remedy
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.	There may be a gas leak. ■ Close the gas supply immediately. ■ Carry out a leak test (see “Checking for gas leaks”).
	The burner is not inserted correctly. ■ Insert the burner correctly.
	The gas supply is not open. ■ Open the gas supply.
	The burner is wet and/or dirty. ■ Clean and dry the burner.
	The flame openings are blocked and/or wet. ■ Clean and dry the flame openings.
	The gas supply is depleted. ■ Replace the gas bottle or have it refilled.
	There is a fault. ■ Call Customer Service.
The gas flame goes out after being lit.	The flames do not touch the flame failure device and the burner does not get hot enough: The burner parts are not positioned correctly. ■ Position the burner parts correctly.
	The flame failure device is dirty. ■ Remove any soiling.

Problem	Possible cause and remedy
The flame suddenly looks different.	The burner parts are not positioned correctly. ■ Position the burner parts correctly.
	The burner head or the holes in the burner cap are dirty. ■ Remove any soiling.
The gas flame goes out during operation.	The burner is not correctly assembled. ■ Assemble the burner correctly.
	The gas supply is depleted. ■ Replace the gas bottle or have it refilled.
The electric ignition on the burner does not spark.	The ignition electrode or the burner is soiled. ■ Remove any soiling.
	The mains circuit breaker has tripped. ■ Contact a qualified electrician or Miele Customer Service if necessary.

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.

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 can be found on the inside of the module.

Warranty

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

For further information, please refer to your warranty booklet.

Supply voltage – plug-in power supply unit	AC 230 V
Frequency	50/60 Hz
Output voltage – plug-in power supply unit	DC 12 V
Maximum power – plug-in power supply unit	16 W
Length of power supply cord	1.6 m
Electrical power rating	max. 16 W
Maximum gas consumption of wok burner	13 MJ/h
Maximum gas consumption of rapid burner	9 MJ/h
Gas type	ULPG
Jet opening diameter, wok burner “105”	1.05 mm
Jet opening diameter, rapid burner “87”	0.87 mm
Gas pressure regulator, outlet pressure	2.75 kPa
Gas connection hose, length	700 mm
Gas connection hose, diameter	8 mm
Minimum ambient temperature	-20 °C
Maximum ambient temperature	+45 °C
Minimum storage temperature	-40 °C
Maximum storage temperature	+65.5 °C
Test certifications awarded	See data plate
Weight of OCD 1216 L (with base insert)	42 kg
Weight of OCP 1216 L (with drawers)	53 kg

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