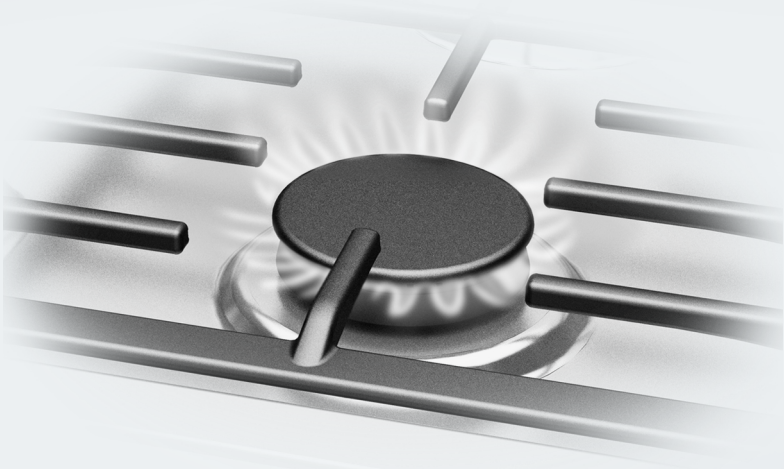
Operating and installation instructions
Gas hobs



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

en-GB

M.-Nr. 13 177 710

This appliance can be used in countries other than those specified on the appliance and in these operating and installation instructions. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For trouble-free operation of the appliance, it is best to use it in the countries specified for use.

For use in other countries, please contact Miele in your country.

Safety precautions to take if you smell gas

- Turn off the gas emergency control valve immediately.
  This is usually located near the gas meter.
- Eliminate all sources of ignition in a safe manner.
  Do not smoke, light cigarette lighters or matches.
- Do not operate electrical lights or switches, i.e. do not switch them “On” or “Off”.
- Open all doors and windows to ventilate the area.
- If the smell of gas persists, evacuate the building.

In the UK you must now:

- Call the Gas Emergency Contact Centre (Tel: 0 800 111 999).

For any gas work in the UK always use a Gas Safe registered engineer.

In other countries please follow relevant country specific procedures on gas.

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Warnings and safety notes

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

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

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

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

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

Correct application

▶ This hob is intended for domestic use and use in other similar environments.

▶ This hob is not intended for outdoor use.

▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.

▶ This hob is not intended for use by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision and instruction concerning its use by a person responsible for their safety. They may only use the hob unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the dangers of misuse.

Safety with children

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

▶ Children over 8 years of age may use the hob without supervision if its operation has been clearly explained to them and they are able to use it safely. Children must be able to understand and recognise the possible dangers caused by incorrect operation.

▶ Children must not be allowed to clean the hob unsupervised.

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

▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob until it has cooled down and there is no danger of burning.

▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the hob. Otherwise they could be tempted to climb onto the hob.

▶ Risk of burning and scalding. Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.

▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

Technical safety

▶ Unauthorised installation, maintenance or repairs could result in unforeseen dangers for the user, for which the manufacturer cannot accept liability. Installation, maintenance or repairs must only be carried out by a qualified specialist or Miele Customer Service.

▶ Damage to the hob can compromise your safety. Check the hob for visible signs of damage. Do not use the hob if it is damaged.

▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.
The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

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

▶ The connection data (voltage and frequency) on the data plate of the hob must match the mains power supply in order to avoid the risk of damage to the hob.
Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.

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

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

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

▶ Any contact with live connections or tampering with the electrical or mechanical components of the hob will endanger your safety and may lead to the hob malfunctioning.
Do not open the hob housing under any circumstances.

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

▶ Miele 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.

▶ The hob is not intended for use with an external timer switch or a remote control system.

▶ The connection to the gas supply must be carried out by a suitably qualified gas fitter, e.g. a Gas Safe registered technician in the UK (see “Installation – Gas connection”).



If the plug has been removed from the connection cable or the connection cable is not supplied with a plug, the hob must be connected to the electricity supply by a suitably qualified electrician (see “Installation – Electrical connection”).

▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified electrician (see “Electrical connection” in the “Installation” chapter).

▶ During installation, maintenance and repair work, the hob must be disconnected from the mains electricity supply. The gas supply must also be shut off. Depending on country this is done in one of several different ways:

- the mains fuse has been disconnected, or
- the screw-out fuse is removed (in countries where this is applicable), or
- switch off at the wall socket and withdraw the plug from the socket. Pull by the plug and not by the mains connection cable to disconnect from the mains electricity supply.
- the gas inlet valve is closed.

▶ Risk of electric shock. Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, do not touch the appliance surface and disconnect the hob from the mains electricity supply and the gas supply. Contact the Customer Service Department.

▶ If the hob is installed behind a furniture front, do not close the door while the hob is in use. Heat and moisture can build up behind the furniture front when closed. This can result in damage to the hob, the housing unit and the floor. Do not close the furniture front until the residual heat indicators go out.

▶ Carry out an annual visual inspection of the gas lines and gas appliances in your home. This inspection must comply with applicable national regulations.

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

Correct use

▶ The hob gets hot when in use and remains hot for quite a while after being switched off. There is a risk of burning until the residual heat indicators go out.

▶ Due to the high temperatures radiated, objects left near the hob when it is in use could catch fire.
Do not use the hob to heat up the room.

▶ Oil and fat can overheat and catch fire. Do not leave the hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water.
Disconnect the hob from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not leave the hob unattended whilst it is being used. It should be continually monitored whilst boiling and flash frying.

▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.

▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the hob. Cutlery inserts must be heat-resistant.

▶ Do not heat an empty pan.

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

▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the hob is switched on by mistake or if residual heat is still present.

▶ If the appliance is switched on by mistake, or if there is residual heat present, there is the risk of any metal items placed on the hob heating up. Other materials can melt or catch fire. Do not use the appliance as a resting place for anything.

▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself on steam. Be sure to keep all textiles away from the gas flames. Do not use oversized cloths, tea towels or other similar materials.

▶ When using an electrical appliance (e.g. a hand mixer) near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The cable's insulation could become damaged.

▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.

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

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

▶ A cooker hood installed above the hob can be damaged or catch fire as a result of intense heat. Do not use the burners without cookware.

▶ Only light the burners after all burner parts have been properly assembled.

▶ Pans must be the correct size for the burner they are used on (see "Pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. Miele cannot be held liable for this type of damage.

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

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

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

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

▶ Do not use or store flammable materials near this hob.

▶ Remove splashes of fat and other food debris from the surface of the hob as soon as possible. These are a fire hazard.

▶ Using the hob will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. a cooker hood.

▶ If the hob is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the cooker hood on the highest setting.

▶ Do not use roasting dishes, pans or grilling stones that are large enough to cover more than one burner. The resulting build-up of heat could damage the hob.

▶ If the hob has not been used for a long period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested by a qualified person for safety.

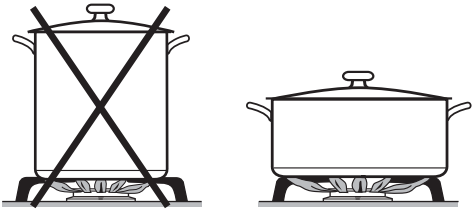
Cleaning and care

▶ The steam from a steam cleaner could reach live electrical components and cause a short circuit.
Do not use a steam cleaner to clean the hob.

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

Energy saving tips when cooking

- Cook in covered pots and pans if possible. Doing so will prevent unnecessary heat loss.



- Wide, shallow pots are preferable to tall, narrow ones. They will heat up faster.
- Cook with as little water as possible.
- Once food has come to a boil or the pan is hot for frying, reduce the heat to a smaller flame.
- Use a pressure cooker to reduce cooking durations.

Disposing of the packaging material

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

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

Disposing of your old appliance

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



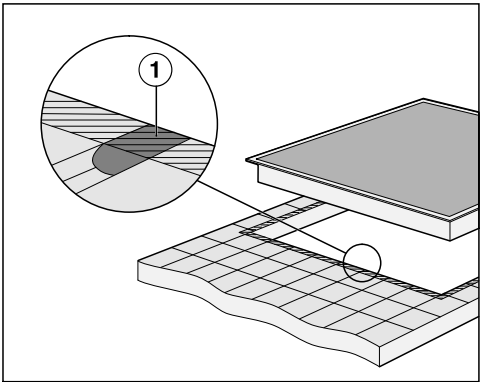
Instead, please make use of officially designated collection and disposal points to dispose of and recycle electrical and electronic appliances in your local community, with your dealer or with Miele, free of charge. By law, you are solely responsible for deleting any personal data from the old appliance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

Safety notes for installation

⚠ Risk of damage from incorrect connection.
Incorrect installation can cause damage to the hob.
The hob must only be installed by a qualified person.

⚠ Damage from falling objects.
Take care not to damage the hob when fitting wall units or a cooker hood above it.
Fit the wall units and the cooker hood before the hob.

Dismantling the hob for service purposes may damage the sealing strip underneath the edge of the hob.
Always replace the sealing strip before reinstalling.



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

▶ The room in which the hob is installed must conform to all relevant local and national building regulations and safety regulations.

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

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

▶ A gas hob must not be installed directly next to a deep fat fryer as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 300 mm between these two appliances.

▶ When installing the hob, make sure that the gas pipe and electrical connection cable cannot come into contact with hot appliance parts.

▶ The electrical cable and any flexible gas connection pipes must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.

⚠ Risk of explosion due to an incorrect conversion.

If the conversion to another type of gas is carried out incorrectly, it may result in gas leakage.

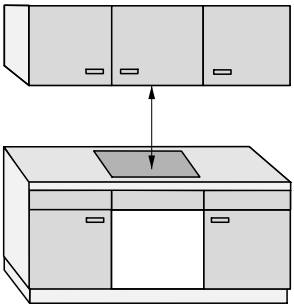
Conversion from one type of gas to another must only be undertaken by an approved and registered gas installer in strict accordance with current local and national safety and building regulations (GasSafe in the UK). The installer is responsible for ensuring that the appliance functions correctly when installed.

▶ When converting to another type of gas, both the main **and** small jets need to be changed.

▶ Observe the safety clearances listed on the following pages carefully.

Safety distances

Safety distance above the hob



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

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

If combustible objects are installed above the hob (e.g. cabinets, utensil rail, etc.), a minimum safety distance of 760 mm must be maintained.

Installation

Safety distance behind and to the side of the hob

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

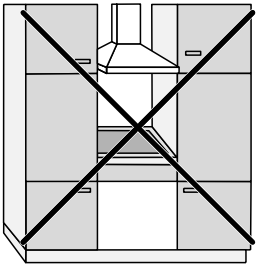
- Between the **back** ① of the worktop cut-out and the rear edge of the worktop:
  50 mm

  and

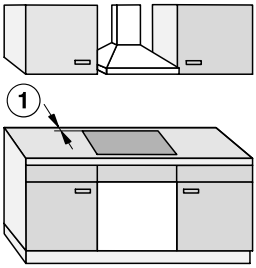
- On the **right side** ② between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:
  150 mm and on the opposite side a minimum safety distance of 300 mm

  or

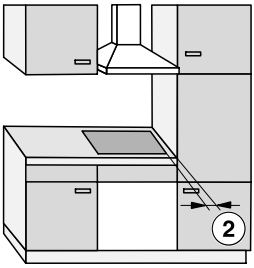
- On the **left side** ③ between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:
  150 mm and on the opposite side a minimum safety distance of 300 mm



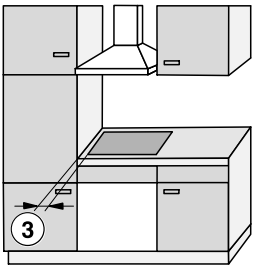
Not permitted



Highly recommended



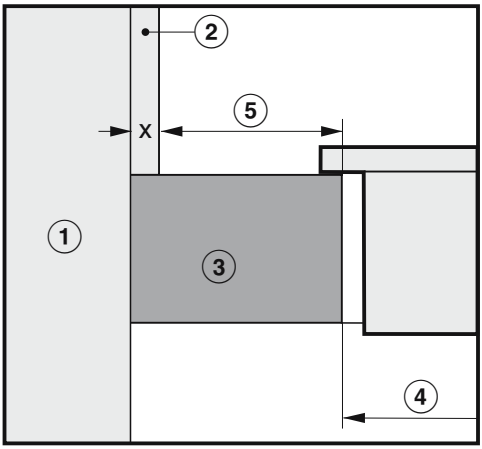
Not recommended



Not recommended

Minimum safety distance from the niche cladding

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



① Masonry

② Dimension x = thickness of the niche cladding material

③ Worktop

④ Worktop cut-out

⑤ Minimum safety distance to
combustible materials (e.g. wood)
non-combustible materials (e.g. metal, natural stone, ceramic tiles)

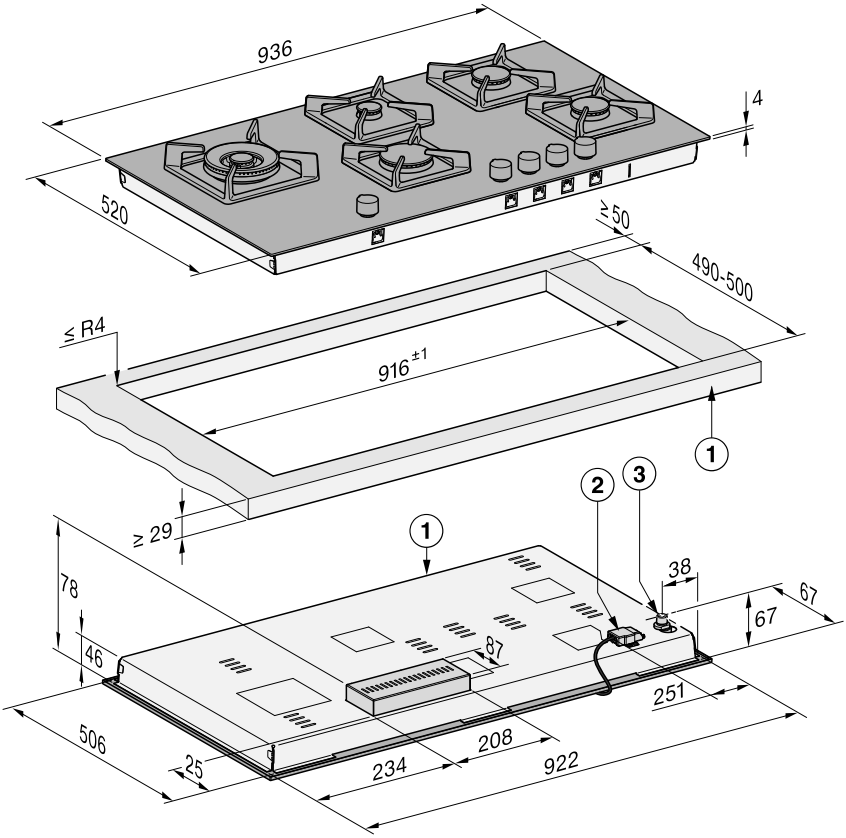
	Side		Opposite side	
Material	**Combust-ible**	**Non-combustible**	**Combust-ible**	**Non-combustible**
Back	50 mm	50 mm – dimen-sion x	–	–
Right	150 mm	150 mm – dimen-sion x	300 mm	300 mm – dimen-sion x
Left	150 mm	150 mm – dimen-sion x	300 mm	300 mm – dimen-sion x

Example: 15 mm thick non-combustible niche cladding
50 mm minus 15 mm = minimum safety distance of 35 mm

Installation

Installation dimensions

KM 3056



All dimensions are given in mm.

① Front

② Mains connection box with mains connection cable
Mains connection cable L = 1440 mm

③ Gas connection R 1/2" - ISO 7-1 (DIN EN 10226)

Installing the hob

Preparing the worktop for surface-mounted installation

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

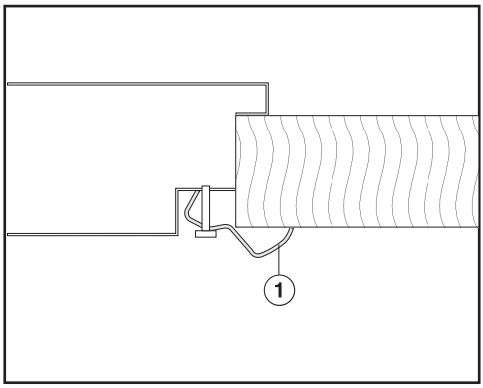
Make sure that the sealant does not come into contact with the top of the worktop.

Installing the hob

The seal under the appliance ensures that the hob will sit securely in the cut-out without slipping. Any gap between the appliance frame and worktop will become smaller over time.

- Attach the sealing strip included in the scope of delivery underneath the edge of the hob. The joint edge (start and end) of the sealing strip must not be in a corner. Apply some silicone joint sealant to the joint edge of the sealing strip. Do not apply the sealing strip under tension.
- Feed the mains connection cable for the hob down through the worktop cut-out.
- Place the hob centrally in the cut-out. When doing this, make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure effective sealing all round.
- If the seal does not sit flush with the worktop in the corners, the corner radius (≤ R4) can be carefully cut to fit using a jigsaw.
- Connect the hob to the electricity supply (see “Installation – Electrical connection”).
- Connect the hob to the gas supply (see “Installation – Gas connection”).
- Check that the hob is working.

Securing the hob



- Secure the hob using the brackets ① supplied.

Functional check

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

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

Gas connection

For any gas work in the UK always use a Gas Safe registered engineer.

⚠ Risk of explosion due to an incorrect gas connection.
If the gas connection is carried out incorrectly, it may result in gas leakage.
Connection to the gas supply must only be undertaken by an approved and registered gas installer (GasSafe in the UK) in strict accordance with current local and national safety and building regulations. The installer is responsible for ensuring that the appliance functions correctly when installed.

⚠ Risk of explosion due to an incorrect conversion.
If the conversion to another type of gas is carried out incorrectly, it may result in gas leakage.
Conversion from one type of gas to another must only be undertaken by an approved and registered gas installer in strict accordance with current local and national safety and building regulations (GasSafe in the UK). The installer is responsible for ensuring that the appliance functions correctly when installed.

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

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

The hob is not connected to an exhaust flue.
When installing and connecting the appliance please observe all relevant installation instructions and ensure it has adequate ventilation once installed.

The gas connection must be made in accordance with national and local regulations (GasSafe in the UK).

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

For use with LPG, the addition of an OPSO (Over Pressure Shut-Off) is required in all LPG installations, to guard against regulator failure.

⚠ Risk of heat damage.
Gas connections, pipes and connection cables can suffer damage if exposed to heat from the hob.
After installation make sure that neither the gas pipe nor the mains cable can come into contact with hot parts of the appliance and that the gas pipe and connections on the hob cannot come into contact with hot gas exhaust.

⚠ Risk of explosion due to damaged gas pipes.
Gas can leak from damaged flexible gas pipes.
Attach flexible gas pipes in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer) and are not exposed to mechanical stress.

Connect the hob to the gas supply in accordance with national and local regulations. Check the gas connection for any leaks.

This hob is a class 3 appliance and is suitable for use with natural gas or liquid gas.

Category in acc. with EN 30

United Kingdom, Ireland

II2H3+ 20, 28–30/37 mbar

Depending on country of destination this appliance is set up for connection to natural or liquid gas. See adhesive label on the appliance.

Depending on country of destination, jets are supplied for conversion to a different type of gas. If the appropriate jets have not been supplied with the appliance, you will need to contact Miele. Conversion to another type of gas is described in the section “Converting to another type of gas”.

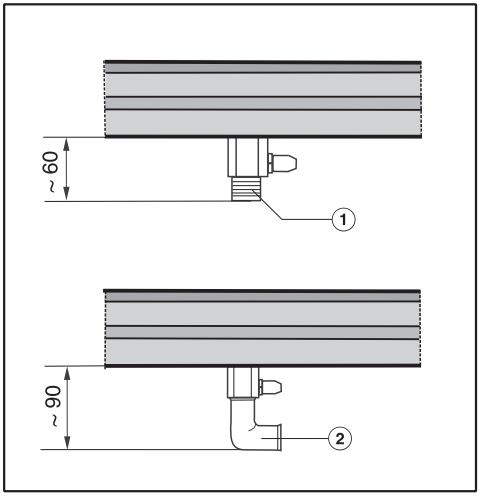
Connecting the hob

The hob is supplied with a conical $^1/_2$" gas connection point. There are two connection options:

- Fixed connection
- Flexible connection in accordance with DIN 3383 Part 1, maximum length 2000 mm. (Not for the UK.)

⚠ Risk of explosion due to gas leakage.
Unsuitable sealant will not ensure the required leak protection for connections.
Ensure that a suitable sealant is used.

Using a 90° angle



① Connection R $^1/_2$" - ISO 7-1 (DIN EN 10226)

② 90° elbow
The installation height in the area of the gas connection is increased to approx. 90 mm.

Burner output

Nominal ratings

Burner	Gas type	Highest setting		Lowest setting
		kW	g/h	kW
Small burner	Natural gas Liquid gas	1.0 1.0	– 73	0.25 0.2
Medium burner	Natural gas Liquid gas	1.7 1.7	– 124	0.3 0.45
Large burner	Natural gas Liquid gas	2.7 2.55	– 186	0.5 0.6
Wok	Natural gas Liquid gas	4.7 4.2	– 306	0.3 0.21
KM 3056 Total	Natural gas Liquid gas	11.8 11.15	– 811	

Electrical connection

The hob is supplied with a mains cable with moulded plug ready for connection to a suitable earthed socket.

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

⚠ Risk of fire from overheating.
Connecting the hob to multi-socket adapters or extension cables can overload the cables.
For safety reasons, do not use an extension cable or multi-socket adapter.

The electrical installation must comply with BS 7671 requirements.

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

If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from the Miele Customer Service Department). For safety reasons, such replacement may only be carried out by a qualified specialist or the Miele Customer Service Department.

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

Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard. The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

Converting to another gas type

Jet table

The markings on the jets refer to a $^{1}/_{100}$ mm bore diameter.

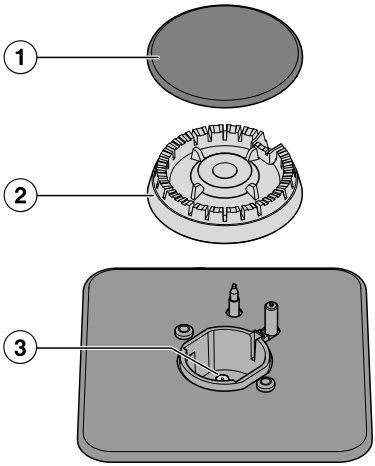
The following table indicates the jet sizes in mm.

	∅	
	Main jet	**Simmer adjustment jet**
Natural gas		
Small burner Medium burner Large burner Wok burner	0.76 0.94 1.20 2 x 1.07 / 0.72	0.39 0.42 0.54 0.42
Liquid gas		
Small burner Medium burner Large burner Wok burner	0.52 0.66 0.81 2 x 0.67 / 0.46	0.20 0.27 0.36 0.29

Changing the jets

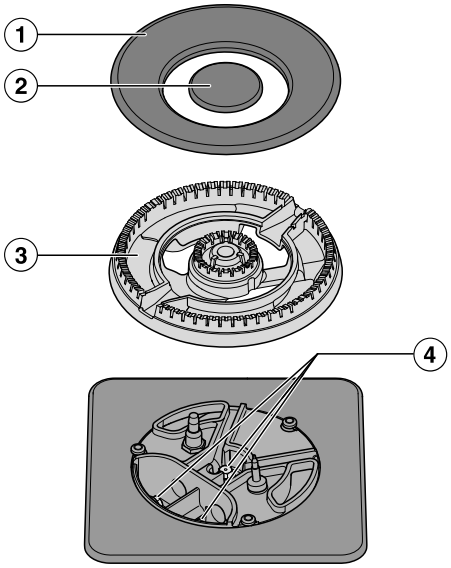
- Disconnect the hob from the electricity supply and turn off the gas supply.

Changing the main jets (small, medium and large burners)



- Remove the trivet, burner cap ① and burner head ②.
- Using an M7 socket spanner, unscrew the main jet ③.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Changing the main jets (wok burners)

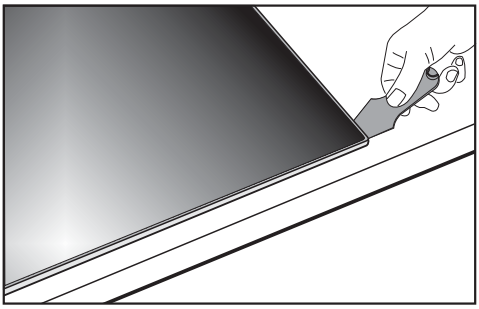


- Remove the burner caps ①② and burner head ③.
- Using an M7 socket spanner, unscrew the main jets ④.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Removing the upper part of the appliance

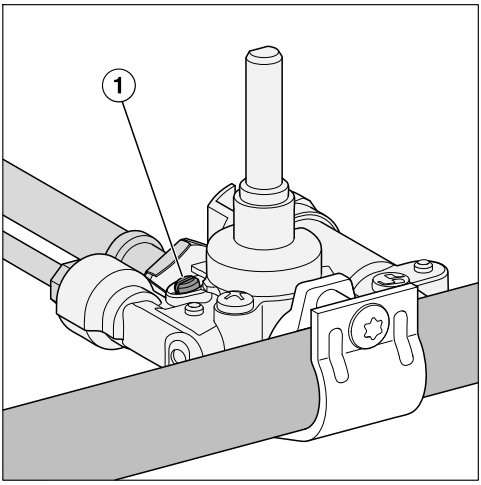
You must remove the top of the appliance to change the small jets.

- Pull the rotary controls up and off to remove them.
- Remove the loose burner components.
- Loosen the fixing screws on the burners.
- Lift the upper part of the appliance off to remove it.



- Insert the scraper supplied in the corner between the frame and the worktop.
- Remove the ceramic glass top.

Changing the small jets



- Using a small screwdriver, unscrew the small jet ① in the gas fitting.
- Pull out the jet with a pair of pointed pliers.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Functional check

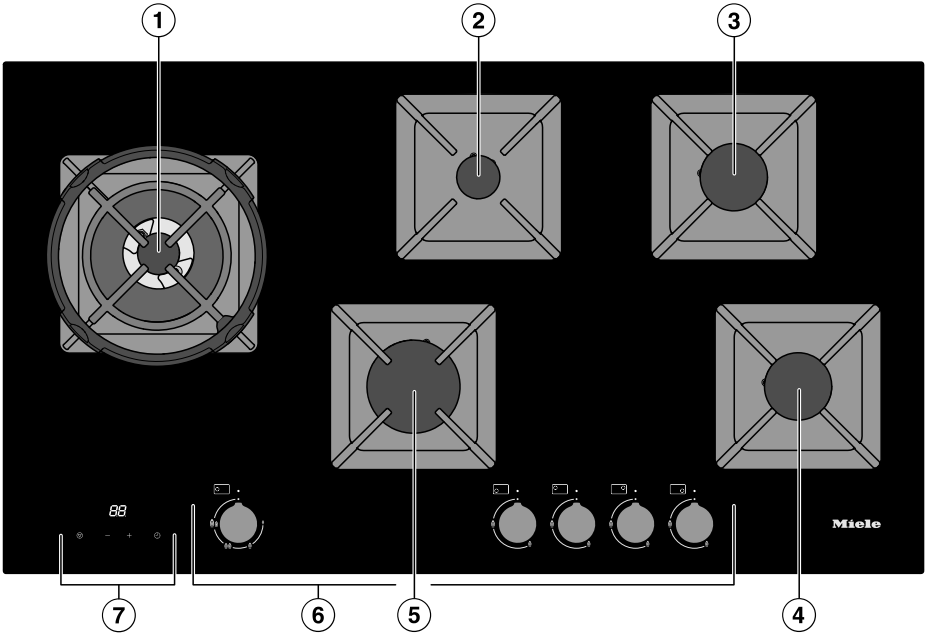
- Check all gas fittings for leaks.
- Reassemble the hob.
- Ignite all burners to check that they are operating correctly.

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

- Adhere the label supplied with the jets, stating the type of gas being used.

Your hob

KM 3055, KM 3056



① Wok burner
② Small burner
③ Medium burner
④ Medium burner
⑤ Large burner
⑥ Rotary control for burners
⑦ Minute minder control elements/indicators

Features

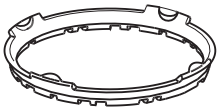
Features will vary depending on model.

Scope of delivery

- Wok ring
- Combination trivet
- Operating instructions

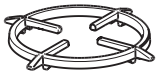
- Mains connection cable
- Further accessories (depending on the model)

Wok ring



The wok ring supplied gives additional stability to the wok, especially to woks with a rounded base.

Combination trivet



The combination trivet supplied must be used if you are using pans with a smaller base diameter than that specified in the chart for suitable pans.

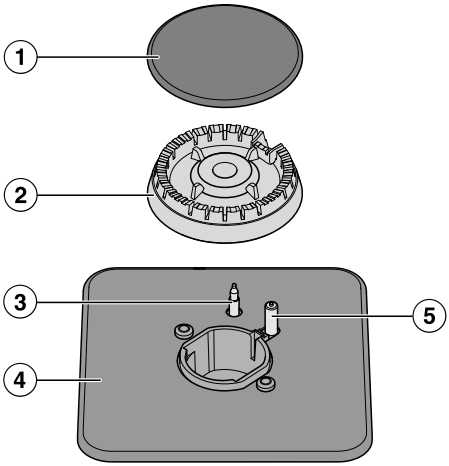
Optional accessories

Products specially tailored to your hob – such as cookware and cleaning agents – are available from the Miele online shop, Miele Customer Service or your Miele specialist dealer.

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

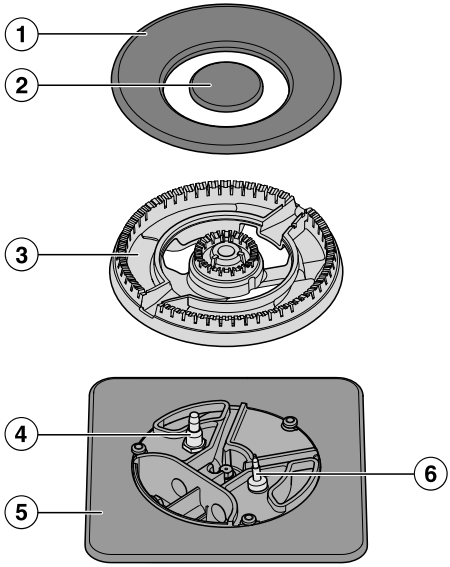
Burner

Small burner, medium burner and large burner



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

Wok burner



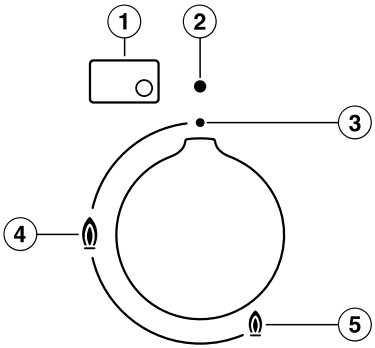
① Outer burner cap
② Inner burner cap
③ Burner head
④ Thermocouple
⑤ Burner base
⑥ Ignition electrode

Familiarisation

Controls and indicators

Rotary controls

Small burner, medium burner and large burner



① Symbols for allocation of operating controls

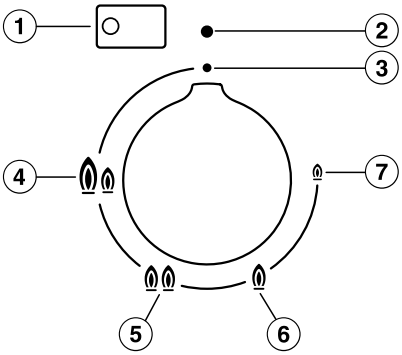
② In-operation/Residual heat indicators

③ • Burner off
The gas supply is turned off

④ Strong flame
The burner is on the highest setting

⑤ Weak flame
The burner is on the lowest setting

Wok burner



① Symbols for allocation of operating controls

② In-operation/Residual heat indicators

③ • Burner off
The gas supply is turned off

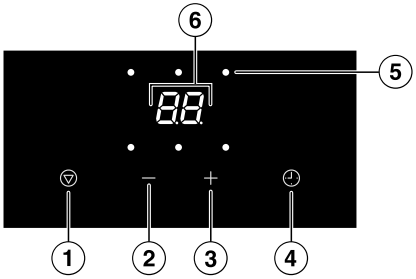
④ Strongest flame
The outer and inner burners are on the highest setting

⑤ Strong flame
The outer burner is on the lowest setting, the inner burner on the highest setting

⑥ Weak flame
The outer burner is off, the inner burner is on the highest setting

⑦ Weakest flame
The outer burner is off, the inner burner is on the lowest setting

Sensor controls and indicators



① *Easy switch-off function* ⏻ sensor control

② *Minus* — sensor control
– To adjust the times

③ *Plus* + sensor control
– To adjust the times

④ *Timers* ◴ sensor control

⑤ Burner minute minder indicator
A minute minder has been set for the burner

⑥ Hob display

00 to 99	Duration in minutes
0.h to 6.h	Duration in hours
LC	The system lock on the controls and indicators is activated

Special functions

Timer function

Timer

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

The Easy switch-off function allows you to cancel all alarms at once.

System lock on the controls and indicators

If the system lock for the controls and indicators is activated, the controls and indicators cannot be operated.

The system lock on the controls and indicators does not affect the rotary controls.

In-operation/residual heat indicators

The in-operation/residual heat indicator lights up when a burner is ignited. They go out when the hob is switched off. If a burner is hot, the indicator will light up as long as residual heat is still present.

GasStop & ReStart

The hob is equipped with an ignition safety device. If a gas flame is extinguished (e.g. by food boiling over or by a draught) and re-ignition does not work, the gas supply is switched off. This prevents the release of gas. If you turn the rotary control to • burner off, the burner is ready for use again.

The ignition safety device operates independently from the electricity supply. This means that it will still work if the hob is used during a power cut.

If there is a power cut, the automatic re-ignition feature will not work. In the event of a power cut, the burner must be lit with a match or a lighter.

Unpacking the hob

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

Cleaning the hob for the first time

- Before using for the first time, clean the hob with a damp flannel.
- Wipe the hob dry.
- Clean all removable parts of the burners with a sponge cloth, washing-up liquid and warm water.
- Dry the removable parts of the burners.
- Reassemble the burners.

Switching on the hob for the first time

The metal components have a protective coating. When the hob is used for the first time, this causes a smell and possibly also vapour. With each subsequent use, the odour is reduced until it disappears completely.

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

Safety notes for operation

⚠ Risk of fire due to overheated food.

Unattended food can overheat and catch alight.

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

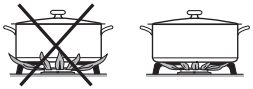
⚠ Risk of burning due to hot surfaces.

The trivets, burners and hob will be hot after use.

Do not touch the trivets, burners or the hob itself while the residual heat indicators are on.

⚠ The outer part of the gas flame is hotter than the centre.

Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the risk of injury.



Position the cookware so that the flame tips remain below the base of the cookware.

Adjust the burners so that the flame tips remain below the base of the pan.

Switching on the burner

Switching on the burner when the power supply is connected

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

It is possible that when switching on, a brief re-ignition occurs (1–2 x clicks), e.g. if there is a draught.

- Press in the relevant rotary control and turn it anti-clockwise to the large flame symbol.
- Then press it down firmly to open the gas supply and let it go.

The ignition electrode will “click” and ignite the gas.

- If the burner has not ignited, turn the rotary control to burner off •. Ventilate the room or wait for at least 1 minute before trying again. Try keeping the rotary control pressed in for a little longer the next time.
- If the burner does not ignite the second time, turn the rotary control back to • burner off, see “Troubleshooting”.

Switching on during a power cut

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

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

Adjusting the small burner, medium burner and large burner

The burners can be adjusted to any level between the strongest and weakest flame.

■ Turn the relevant rotary control.

The flame changes in intensity depending on the direction of rotation.

■ Adjust the flame so that it does not spread out beyond the sides of the cookware.

Adjusting the wok burners

The wok burner can be regulated at any level between the strongest and weakest flame.

Depending on the rotary control design, there may be a stopper at the 6 o'clock position to prevent you turning the rotary control to the high or low setting unintentionally.

■ Turn the relevant rotary control.

The flame changes in intensity depending on the direction of rotation.

■ Press the rotary control down lightly to move past this stopper.

■ Adjust the flame so that it does not spread out beyond the sides of the cookware.

Switching off the burners

■ Turn the rotary control clockwise to • burner off.

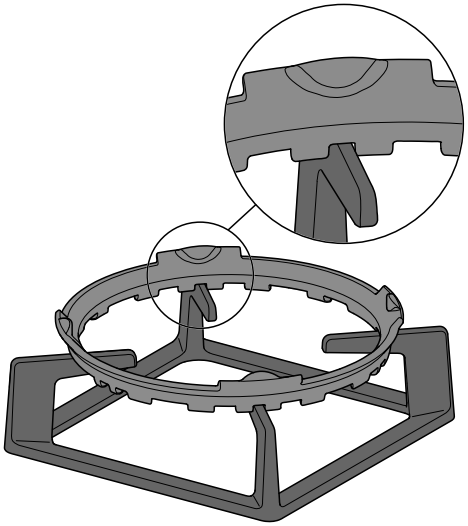
The gas supply is cut off and the flame goes out.

Positioning cookware

The cookware is smaller than indicated in "Good to know".

■ Place the combination trivet on the trivet.

The cookware is a wok.



■ Place the wok ring on the trivet so that it sits securely in position and cannot move (see diagram).

Timer function

Setting the time

A duration of between 1 minute (*01*) and 6 hours (*6.h*) can be set.

- The selection stops at *2.h* and *99*.
- In the case of times exceeding 99 minutes, the setting value is entered in increments of half an hour. Half hours are indicated by a dot after the number.

The time is entered using the + *Plus* and the — *Minus*.

■ Tap + *Plus* to increase the time.

■ Tap — *Minus* to reduce the time.

■ Take your finger off the corresponding button and tap it again to continue with the setting when the appliance pauses.

Setting the timer

■ Touch ◴ *Timers*.

00 and ◴ *Timers* flash on the hob display.

■ Set the required time.

Touch ◴ *Timers* or wait 5 seconds to start the timer.

Changing the timer

■ Touch ◴ *Timers*.

The set digits and ◴ *Timers* flash on the hob display.

■ Set the required time.

Touch ◴ *Timers* or wait 5 seconds to start the timer.

Deleting the timer

■ Touch ◴ *Timers*.

The set digits and ◴ *Timers* flash on the hob display.

■ Touch + *Plus* and − *Minus* at the same time until the hob display shows *00*.

Setting the timer for a burner

A timer can be allocated to any burner that is switched on. This function can be used on all burners at the same time.

If several burners are switched on, the indicator lights for the cooking zones being used will flash in an anti-clockwise direction, starting with the front right.

■ Turn on the burner you wish to use.

■ Keep touching ◴ *Timers* until the indicator light for this burner starts to flash.

■ Set the required time.

Touch ◴ *Timers* or wait 5 seconds to start the timer.

Setting a timer for other burners

■ To set a timer for another burner, follow the steps described in “Operation – Setting the timer for a burner”.

If more than one timer is set, the shortest time left will be displayed and the corresponding indicator light will flash. The other indicator lights will light up constantly.

Switching between the burner timer displays

If more than one timer is set, the shortest time left will be displayed and the corresponding indicator light will flash. The other indicator lights will light up constantly.

■ Touch ◴ *Timers* to switch between the burner timer displays.

Easy switch-off function

■ Touch ▽ *Easy switch-off function*.

System lock on the controls and indicators

Activating the system lock on the controls and indicators

- The hob is switched on.
- No timer is in operation.

■ Touch + *Plus* and − *Minus* at the same time until the hob display shows *LC* and an audible signal sounds.

The system lock is activated.

After a short while *LC* will go out.

If a sensor control is touched, the hob display will show *LC* for a few seconds.

Deactivating the system lock on the controls and indicators

- Touch + *Plus* and − *Minus* at the same time until the hob display **no longer** shows *LC* and an audible signal sounds.

Minimum cookware base diameter [cm]	
Small burner	10
Medium burner	12
Large burner	14
Wok burner	26

Maximum diameter at top of cookware [cm]	
Small burner	20
Medium burner	22
Large burner	24
Wok burner pots/pans	26
Wok burner wok pan	40

- Select the cookware to suit the size of the burner:
  large diameter = large burner
  small diameter = small burner.
- Observe the dimensions given in the chart. Using pans that are too large can cause the flames to spread out and damage the surrounding worktop or other appliances. Using pans of the correct size improves efficiency. Pans that are smaller than the trivets and pans that do not stand safely (without wobbling) on the trivets are dangerous and should not be used.
- A wok burner is particularly suitable for wok pans. Make sure that the base of the wok pan is not touching the burner. There must be a gap of at least 1 cm between the burner and the base of the pan.
- In contrast to pans for use on electric hobs, the bases of pans for use on gas hobs do not need to be flat to achieve good results.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation, and not to the base diameter.
- You can use any cookware that is heat-resistant.
- Cookware with a thick base is preferable as the heat is distributed evenly. With thin bases, there is the risk that food will overheat in places. Therefore it should be stirred more frequently.
- Always place the cookware on the trivet supplied. Do not place cookware directly on the burners.
- Place the cookware on the trivet in such a way that it cannot tip over. A little movement is quite normal and not a cause for concern.



- Do not use pots or pans with an edge-supported base.

Safety notes on cleaning and care

⚠ Danger of explosion

Blocked flame openings can cause a dangerous build-up of gas in the casing of the hob which could ignite and cause an explosion. This can lead to damage to the appliance and injury.

Ensure the flame openings are kept clean at all times.

⚠ Risk of burning due to hot surfaces.

All parts of the hob may be hot after use.

Switch the hob off.

Allow the hob to cool down before cleaning it.

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

Allow the surfaces to cool down before cleaning the hob.

Remove all cleaning agent residues immediately.

Never use abrasive sponges or cleaning agents.

Using washing-up liquid will not remove all soiling and residues. An invisible film can develop that can lead to discolouration of the ceramic glass surface. This discolouration cannot be removed.

Clean the glass ceramic surface regularly with a proprietary ceramic glass cleaner.

Using washing-up liquid will not remove all soiling and residues. An invisible film can develop that can lead to discolouration of the ceramic glass surface. This discolouration cannot be removed.

Clean the glass ceramic surface regularly with a proprietary ceramic glass cleaner.

▶ Food containing sugar and salt or liquids and oils can discolour or damage the burner components, stainless steel components or prints. Remove any soiling immediately.

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

▶ The rotary controls can become discoloured if they are not cleaned regularly. Clean the rotary controls after each use.

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

▶ Do not use pointed objects for cleaning.

When to clean

- Before each use:
  Clean the entire hob and the base of the cookware.
- After every use:
  Clean the entire hob.
- Once a week:
  To prevent cleaning agent residue being burned on, clean the ceramic surface with the Miele ceramic and stainless steel cleaner or with a proprietary ceramic glass cleaner. Please follow the cleaning agent manufacturer's instructions.

Cleaning the ceramic glass surfaces

Removing light soiling

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

Removing stubborn soiling

- Remove any coarse soiling with a damp cleaning cloth and more stubborn soiling with a glass scraper.
- Clean the ceramic surface with the Miele ceramic and stainless steel cleaner or with a proprietary ceramic glass cleaner. Please follow the cleaning agent manufacturer's instructions.

Finishing the cleaning process

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

Dishwasher-safe components

You can clean the removable components of your hob as follows:

	Dishwasher	By hand
Rotary controls	-	X
Trivets	X	X
Wok ring/combination trivet	X	X
Burner	-	X

Cleaning the rotary controls

- Clean the rotary controls using a cloth with solution of warm water and a little washing-up liquid.

Cleaning the trivets

- Remove the trivets.
- Remove any coarse soiling with a damp cloth and soak more stubborn soiling beforehand.
- Clean the trivets in a dishwasher or with a solution of warm water and a little washing-up liquid applied with a cloth.
- Dry the trivets with a clean cloth.

Cleaning the wok ring/combination trivet

- Remove any coarse soiling with a damp cloth and soak more stubborn soiling beforehand.

- Clean the wok ring or combination trivet in a dishwasher or with a solution of warm water and a little washing-up liquid applied with a cloth.
- Dry the wok ring/combination trivet with a clean cloth.

Cleaning the burners

The surface of the burner cap will become duller with time. This is normal and does not indicate material deterioration.

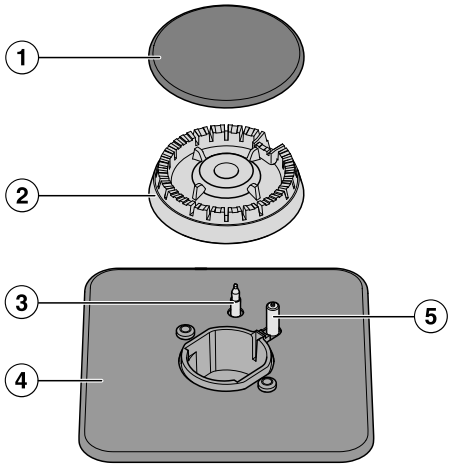
The ignitor must not get wet, otherwise it will not spark.

- Remove all removable components of the burner and clean them with a solution of warm water and a little washing-up liquid applied with a cloth.
- Clean any soiling from the flame openings.
- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- The ignitor and thermocouple should be very carefully wiped clean using a well wrung-out cloth.
- Dry all burner components after cleaning with a dry cloth. Make sure that the flame openings are completely dry.

Assembling the burners

Assembling the small, medium and large burners

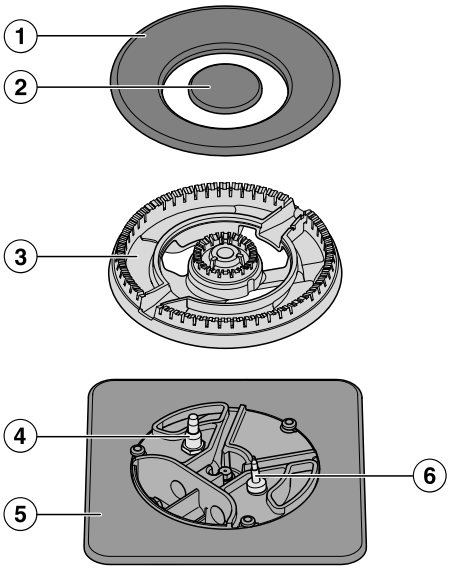
Ensure that all parts of the burner are reassembled in the correct order.



- Place the burner head ② onto the burner base ④ so that the thermocouple ③ 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.

Assembling the wok burner

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



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

Functional check

- Ignite all burners to check that they are burning correctly:

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

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
- Cleaning agents containing solvents
- Dishwasher cleaning agents
- Grill and oven sprays
- Hard, abrasive brushes
- Eraser stain remover blocks
- Sponges

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

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

Messages in the display

Problem	Cause and remedy
The in-operation/residual heat indicator for a burner is flashing.	There has been a power cut. ■ Turn all rotary controls clockwise to • burner off. When the power supply is restored, the hob can be operated again as usual.
LC **appears in the minute minder display.**	The minute minder system lock has been activated. ■ You need to deactivate the system lock (see “Minute minder/System lock”).
FL **appears in the minute minder display.**	A sensor fault has occurred. ■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob. The area surrounding the hob must not be too dark. ■ Check that there is nothing covering the entire hob unit or the sensor controls. Take any cookware off the hob and wipe away any residues. ■ Disconnect the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact the Customer Service Department.
The in-operation/residual heat indicators flash and *F2* **appears in the minute minder display.**	The overheating protection mechanism has been activated. ■ Turn all rotary controls clockwise to the • position. You can operate the burners again once *F2* has disappeared.

Troubleshooting

Unexpected behaviour

Problem	Cause and remedy
The burners do not ignite when the hob is being used for the first time or after it has been out of use for a longer period.	There could be an air lock in the gas pipe. ■ You may need to make several attempts before the burner ignites successfully.
The burner does not light after several attempts.	There is a technical fault. ■ Turn all of the rotary controls clockwise to • burner off and interrupt the power supply to the hob for a few seconds.
	The burner is not correctly assembled. ■ Assemble the burner correctly.
	The gas shut-off device has not been opened. ■ Open the gas shut-off device.
	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 flame goes out after ignition.	The flames do not touch the thermocouple and the burner does not get hot enough: The burner parts are not positioned correctly. ■ Assemble the burner components correctly.
	The thermocouple is dirty. ■ Remove any soiling.
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 use.	The burner parts are not positioned correctly. ■ Position the burner parts correctly.

Problem	Cause and remedy
The electronic ignition device on the burner is not working.	The mains fuse has tripped. ■ If necessary, contact a qualified electrician or Miele Service for assistance.
	There is food residue stuck between the ignitor and the burner cap. The thermocouple is dirty. ■ Remove any soiling (See “Cleaning and care”).

Customer Service

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

Contact in the event of a fault

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

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

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

Please quote the model identifier and serial number of your appliance (SN) when contacting Miele Customer Service. This information can be found on the data plate.

Data plate

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

Warranty

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

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

Technical data

Power rating in off mode	≤ 0,3 W
Time until automatic switch to off mode	< 1 Min.

Product data sheets

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

Information for domestic gas-fired hobs

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

MIELE	
Model name/identifier	KM 3056 G
Type of hob	built-in
Number of gas burners	5
Energy efficiency per gas burner ($EE_{gas\ burner}$):	
- Dual wok burner / left centre	55,3 %
- Economy burner / rear centre	64,3 %
- Standard burner / rear right	58,1 %
- Standard burner / front right	58,1 %
- High-speed burner / front centre	59,3 %
Energy efficiency, gas hob ($EE_{gas\ hob}$)	59,0 %
Tested according to EN 30-2-1	

United Kingdom
Miele Co. Ltd., Fairacres, Marcham Road, Abingdon, Oxon, OX14 1TW
Tel: 0330 160 6600, Internet: www.miele.co.uk, E-mail: info@miele.co.uk

Australia
Miele Australia Pty. Ltd.
ACN 005 635 398
ABN 96 005 635 398
Level 4, 141 Camberwell Road
Hawthorn East, VIC 3123
Tel: 1300 464 353
E-mail: info@miele.com.au
Internet: www.miele.com.au

China Mainland
Miele Electrical Appliances Co. Ltd.
No. 82, Shimenyi Road, JingAn District
Shanghai, China, P.R.C
Post Code: 200040
Phone: +86 21 6157 3500
Fax: +86 21 6157 3511
E-mail: info@miele.cn
Internet: www.miele.cn

Hong Kong, China
Miele (Hong Kong) Ltd.
41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay, Hong Kong
Tel: (852) 2610 1025
Fax: (852) 3579 1404
E-mail:
customerservices@miele.com.hk
Website: www.miele.hk

India
Miele India Pvt. Ltd.
1st Floor, Copia Corporate Suites,
Commercial Plot 9, Mathura Road,
Jasola, New Delhi - 110025
E-mail: customercare@miele.in
Website: www.miele.in

Ireland
Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus
Dublin 24
Tel: (01) 461 07 10
Fax: (01) 461 07 97
E-mail: info@miele.ie
Internet: www.miele.ie

Malaysia
Miele Sdn Bhd
Suite 12-2, Level 12
Menara Sapura Kencana
Petroleum
Solaris Dutamas No. 1
Jalan Dutamas 1
50480 Kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand
Miele New Zealand Limited
IRD 98 463 631
8 College Hill
Freemans Bay, Auckland 1011
Tel: 0800 464 353
E-mail: customercare@miele.co.nz
Internet: www.miele.co.nz

Singapore
Miele Pte. Ltd.
29 Media Circle
#11-04 ALICE@Mediapolis
Singapore 138565
Tel: +65 6735 1191
Fax: +65 6735 1161
E-mail: info@miele.com.sg
Internet: www.miele.sg

South Africa
Miele (Pty) Ltd.
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000
Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

Thailand
Miele Appliances Ltd.
BHIRAJ TOWER at EmQuartier
43rd Floor Unit 4301-4303
689 Sukhumvit Road
North Klongton Sub-District
Vadhana District
Bangkok 10110, Thailand

United Arab Emirates
Miele Appliances LLC
Showroom 1, Eiffel 1 Building
Sheikh Zayed Road, Umm Al Sheif
P.O. Box 114782 - Dubai
Tel. +971 4 3044 999
Fax. +971 4 3418 852
800-MIELE (64353)
E-mail: info@miele.ae
Website: www.miele.ae

Manufacturer: Miele & Cie. KG, Carl-Miele-Straße 29, 33332 Gütersloh, Germany

Miele

KM 3056

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