

# Operating and installation instructions Electric hobs



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

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## Warnings and safety notes

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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 warning and safety notes.

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

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

### Correct application

- ▶ This 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.
- ▶ Please supervise children in the vicinity of the hob and do not let them play with it.
- ▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob until it has cooled down and there is no danger of burning.
- ▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the hob. Otherwise they could be tempted to climb onto the hob.
- ▶ Risk of burning and scalding. Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.
- ▶ Activate the system lock to ensure that children cannot switch on the hob inadvertently. Use the safety lock when the hob is in use to prevent children from altering the settings selected.

### Technical safety

- ▶ Unauthorised installation, maintenance and repairs can pose a considerable risk to the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the hob can compromise your safety. Check the hob for visible signs of damage. Do not use the hob if it is damaged.

## Warnings and safety notes

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► 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 standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

► To avoid the risk of damage to the hob, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting it to the mains. Consult a qualified electrician if in doubt.

► 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).

► Never open the casing of the hob.

Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

► While the hob is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.

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



## Warnings and safety notes

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- ▶ The hob is not intended for use with an external timer switch or a remote control system.
- ▶ The hob must be connected to the electricity supply by a qualified electrician (see “Installation – Electrical connection”).
- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified electrician (see “Electrical connection” in the “Installation” chapter).
- ▶ During installation, maintenance and repair work, the hob must be completely disconnected from the electricity supply. It is only completely isolated from the electricity supply when:
  - The mains fuse has been disconnected or
  - The screw-out fuses have been fully unscrewed or
  - The mains plug (if present) is removed from the socket. To do this, pull the mains plug and not the mains connection cable.
- ▶ Risk of electric shock. Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately. Disconnect the hob from the mains electricity 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.
- ▶ 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.

## Warnings and safety notes

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- ▶ 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.
- ▶ When the hob is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items placed on the hob heating up. Other materials can melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the hob as a resting place for anything. Always switch the cooking zones off after use.
- ▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when working on the hot hob. Do not let them get wet or damp. Heat transfers through damp and wet material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance, e.g. a hand-held food blender, near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The insulation on the cable could become damaged.
- ▶ Grains of salt, sugar, or sand (e.g. from cleaning vegetables) can cause scratches if they get under the cookware. Make sure the ceramic glass surface and the underside of the cookware are clean before placing down the cookware.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.

- ▶ Hot items placed down on the sensor controls and displays can damage the electronic modules underneath. Never place hot pots or pans on the sensor controls and displays.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the hob when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, turn off the hob immediately and scrape off all the sugar, plastic or aluminium residues while still hot, using a shielded scraper blade. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic glass cleaner.
- ▶ Do not heat empty pans on the hob as this can damage the ceramic glass and/or the cookware. Never leave the hob unattended during use!
- ▶ Rough bases can scratch the ceramic glass. Use only pots and pans with smooth bases.
- ▶ Always lift cookware to move it. This will help prevent scratching.
- ▶ Plastic and aluminium foil containers melt at high temperatures. Do not use plastic or aluminium foil containers.
- ▶ The hob frame or hob edges (on hobs with bevelled edges) and the controls can become hot due to the influence of the following factors: operating duration, high power level(s), large pans and the number of cooking zones being used.
- ▶ Pots and pans made of aluminium or with an aluminium base can leave a metallic sheen on the hob. This can be removed with the ceramic and stainless steel hob cleaner (see “Cleaning and care”).
- ▶ If spills remain on the hob for any length of time they can burn on and in certain circumstances become impossible to remove. Remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.
- ▶ Do not use the ceramic surface for preparing food on. Always use suitable pots and pans.

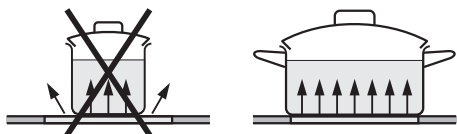
### Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this hob. The steam could reach electrical components and cause a short circuit.
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your hob.

# Sustainability and environmental protection

## Energy saving tips when cooking

- Check that the diameter of the pot or pan base is wide enough for the cooking zone. This prevents heat from being lost unnecessarily.



- Cook in covered pots and pans if possible. Doing so will prevent unnecessary heat loss.
- Use small pots for small quantities. A small pot or pan on a small cooking zone uses less energy than a large, partially filled pan on a large cooking zone.
- Cook with as little water as possible.
- Once food has come to the boil or the pan is hot for frying, reduce the heat to a lower power level.
- For longer cooking durations, switch the cooking zone off about 5 to 10 minutes before the end of the cooking duration. In this way, use is made of the residual heat.
- 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. The packaging material used is selected from materials which are environmentally friendly for disposal and can generally be recycled.

Recycling the packaging material reduces the use of raw materials. Use material-specific collection points for valu-

able 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 installation.

Incorrect installation can cause damage to the hob.

The hob must only be installed by a qualified specialist.

⚠ Risk of electric shock from mains voltage.

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

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

⚠ Damage from falling objects.

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

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

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

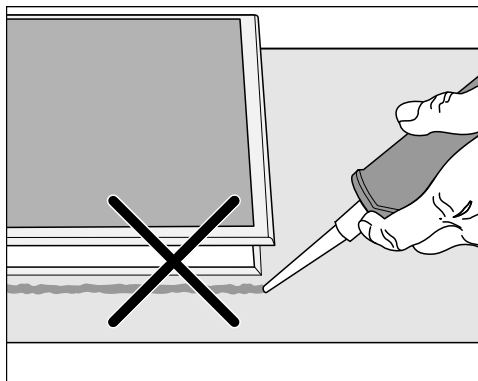
► Ensure that the mains connection cable cannot be touched after the hob has been installed.

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

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

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

## Additional safety notes for surface-mounted installation

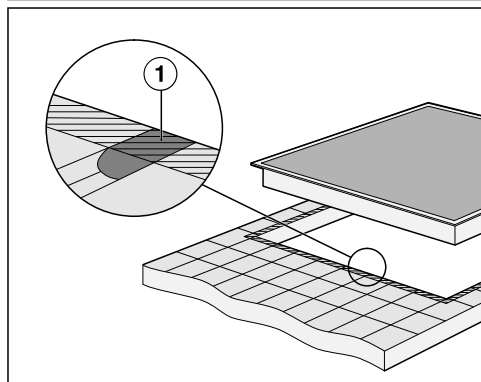


## Installation

⚠ Damage caused by incorrect installation.

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

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



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

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

Always replace the sealing strip before reinstalling.

### Additional safety notes for flush-fit installation

⚠ Damage caused by using an unsuitable sealant.

Unsuitable sealant can damage natural stone.

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

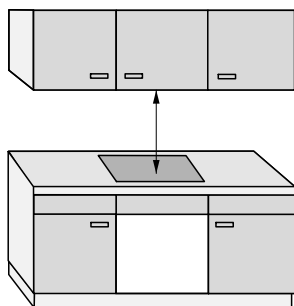
► The internal width of the base unit underneath the appliance must be at least as wide as the inner worktop cut-out (see "Installation – Installation dimensions for flush-fit installation"), so that the hob is easily accessible from underneath after installation and the casing can be removed for maintenance.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

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

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

## Safety distances

### Safety distance above the hob



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

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

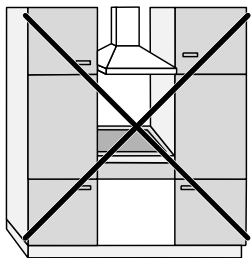
If combustible objects are installed above the hob (e.g. cabinets, utensil rail, etc.), a minimum safety distance of 600 mm must be maintained.

### Safety distance behind and to the side of the hob

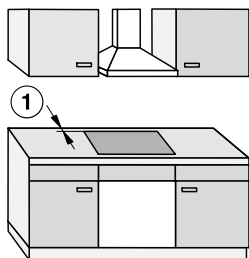
The minimum safety distances shown below must be maintained between the appliance and a tall unit or wall:

- Between the **back** ① of the worktop cut-out and the rear edge of the worktop:  
50 mm  
and
- On the **right side** ② between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:  
50 mm  
(KM 6521/6522/6523/6527) /  
70 mm (KM 6520) 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:  
50 mm (KM 6520/6522) / 70 mm (KM 6527) / 100 mm (KM 6521/6523) and on the opposite side a minimum safety distance of 300 mm

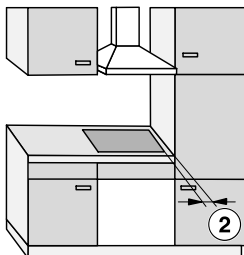
# Installation



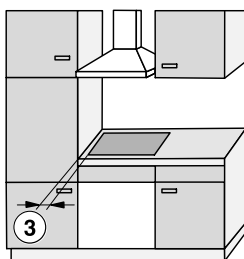
Not permitted



Highly recommended



Not recommended



Not recommended

## Interim shelf

It is not necessary to fit an interim shelf underneath the hob but one may be fitted if you wish.

If an interim shelf is fitted under the hob, there must be a minimum gap of 110 mm between the top of the worktop and the top of the shelf.

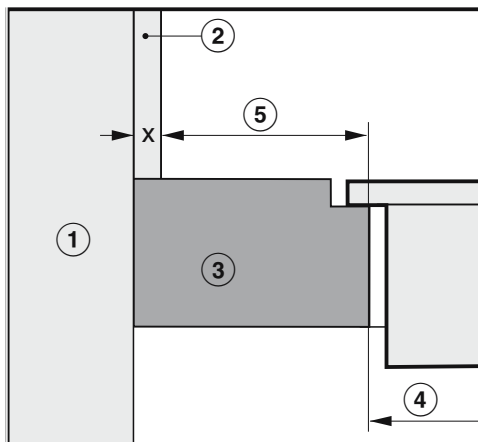
A gap of 10 mm should be left at the back of the shelf to accommodate the cable. For hobs with an external mains connection box, this gap must be at least 30 mm.



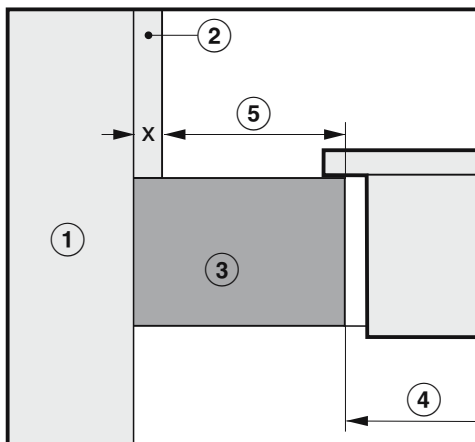
## Safety distance from the niche cladding

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.

### Flush-fit installation



### Surface-mounted installation



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

# Installation

	Side		Opposite side	
Material	Combustible	Non-combustible	Combustible	Non-combustible
Back	50 mm	50 mm – dimension x	–	–
Right	50 mm (KM 6521/6522/6523/6527) / 70 mm (KM 6520)	50 mm (KM 6521/6522/6523/6527) / 70 mm (KM 6520) – dimension x	300 mm	300 mm – dimension x
Left	50 mm (KM 6520/6522) / 70 mm (KM 6527) / 100 mm (KM 6521/6523)	50 mm (KM 6520/6522) / 70 mm (KM 6527) / 100 mm (KM 6521/6523) – dimension x	300 mm	300 mm – dimension x

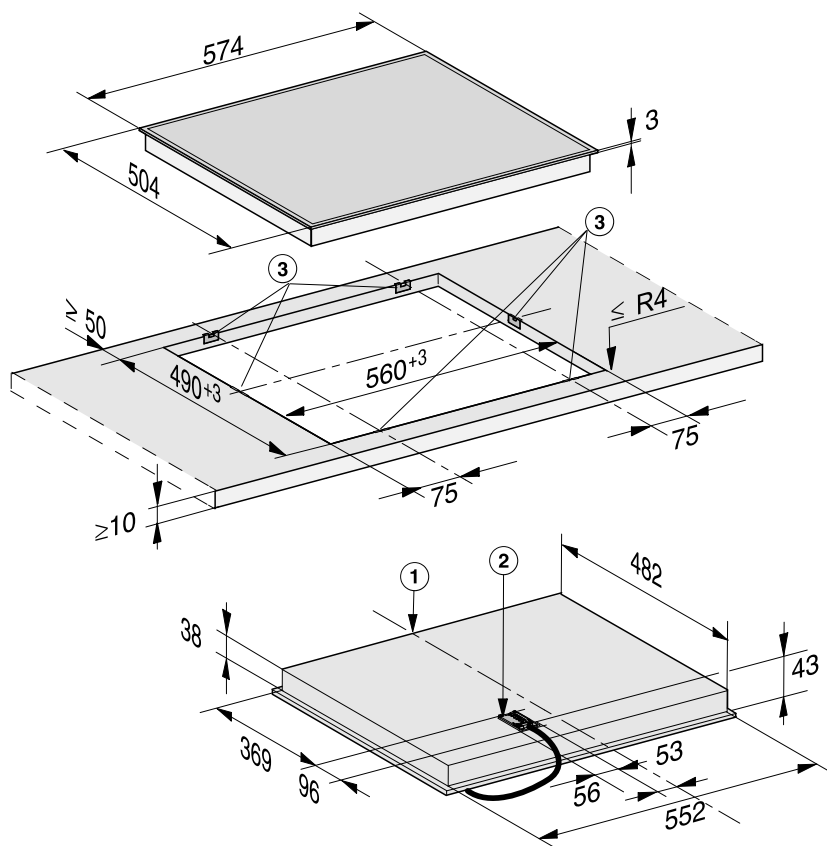
See “Installation – Safety distances”

Example: 15 mm thick non-combustible niche cladding

50 mm minus 15 mm = minimum safety distance of 35 mm

## Installation dimensions for surface-mounted installation

KM 6520 FR

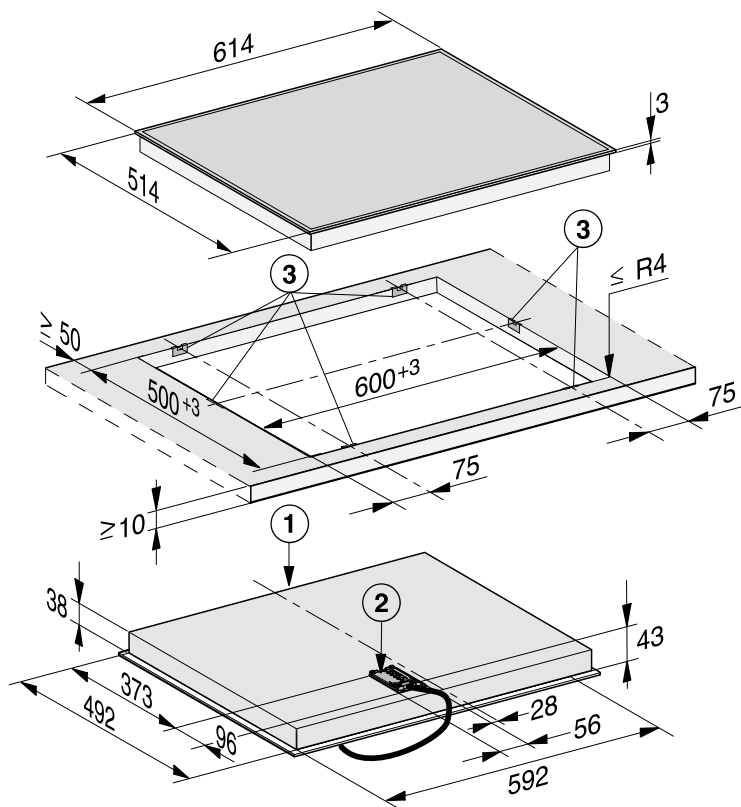


All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable  
Mains connection cable L = 1440 mm
- ③ Connection cable, L = 1440 mm
- ④ Spring clamps

# Installation

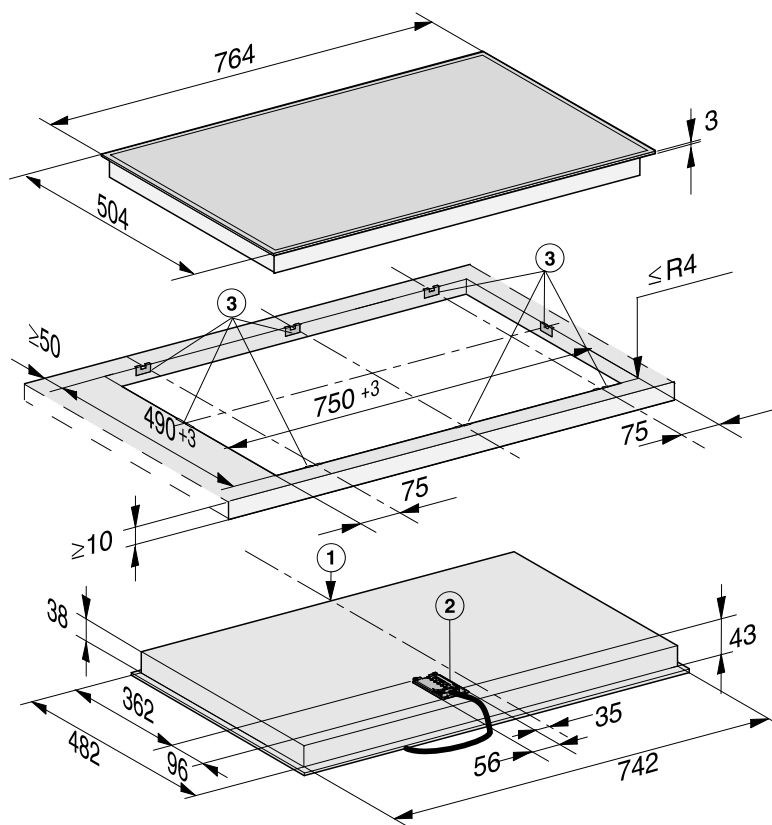
## KM 6521 FR



All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable  
Mains connection cable L = 1440 mm
- ③ Spring clamps

## KM 6522 FR

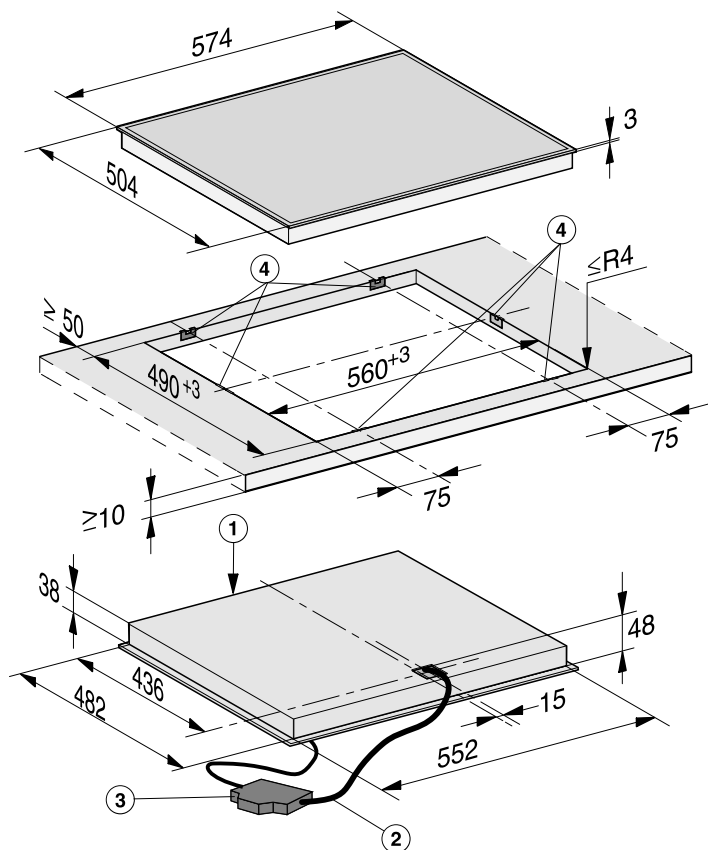


All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable  
Mains connection cable L = 1440 mm
- ③ Spring clamps

# Installation

## KM 6527 FR

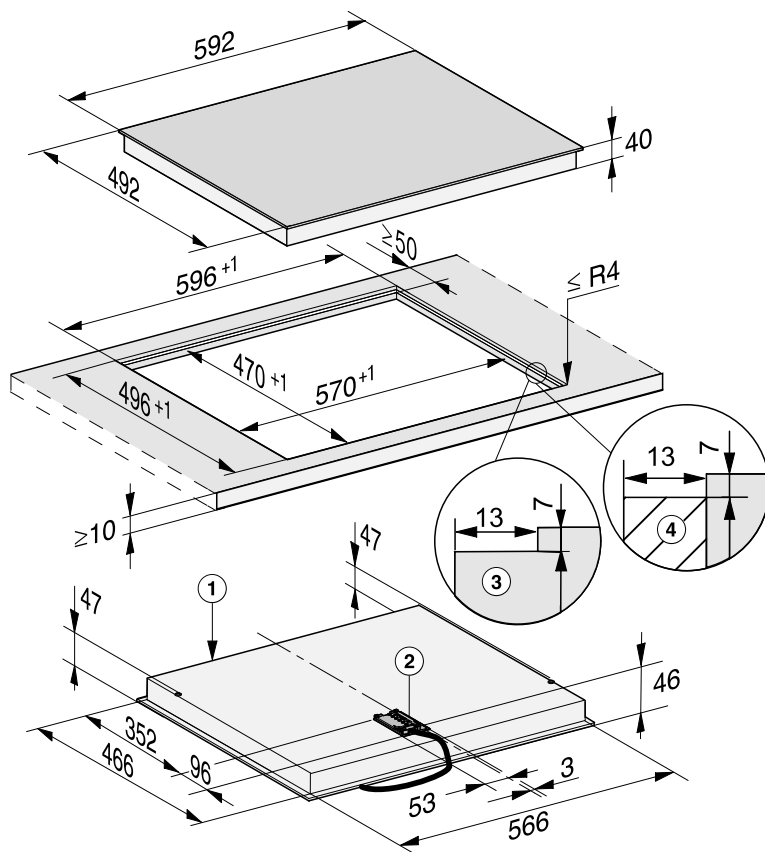


All dimensions are given in mm.

- ① Front
- ② Connection cable, L = 1440 mm
- ③ Mains connection box with mains connection cable  
Mains connection cable and mains connection box L = 1440 mm
- ④ Spring clamps

## Installation dimensions for flush-fit installation

KM 6520 FL

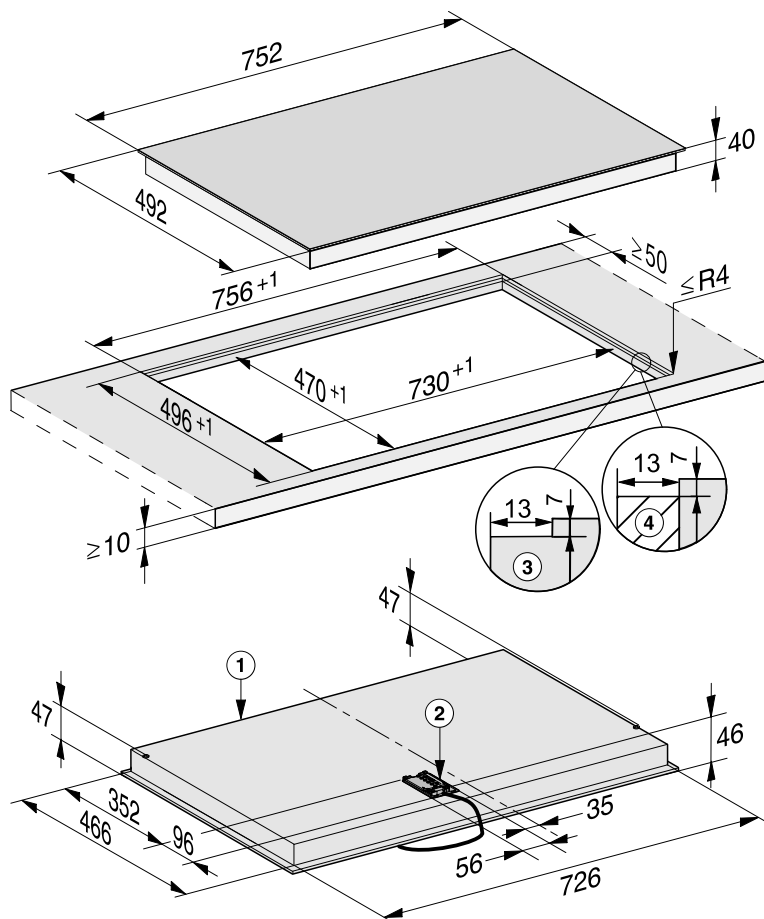


All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable  
Mains connection cable L = 1440 mm
- ③ Stepped cut-out, natural stone worktop
- ④ Wooden batten 13 mm (accessories not included)

# Installation

## KM 6523 FL



All dimensions are given in mm.

- ① Front
- ② Mains connection box with mains connection cable  
Mains connection cable L = 1440 mm
- ③ Stepped cut-out, natural stone worktop
- ④ Wooden batten 13 mm (accessories not included)



## Installing a surface-mounted hob

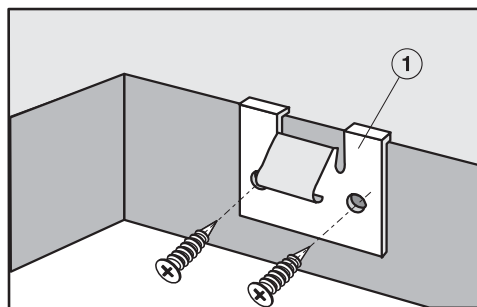
### Preparing the worktop for surface-mounted installation

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

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

### Securing the spring clips to wooden worktops

The exact positioning of the spring clips is shown in the individual hob diagrams.

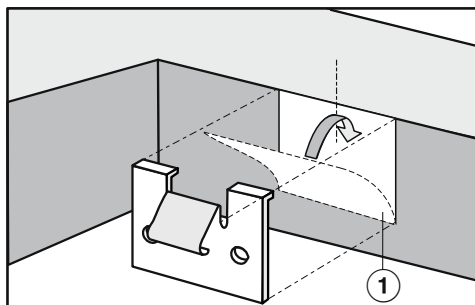


- Position the spring clips ① on the top edge of the cut-out in the positions shown in the hob illustration.
- Fasten the spring clips ① using the 3.5 x 25 mm wood screws supplied with the appliance.

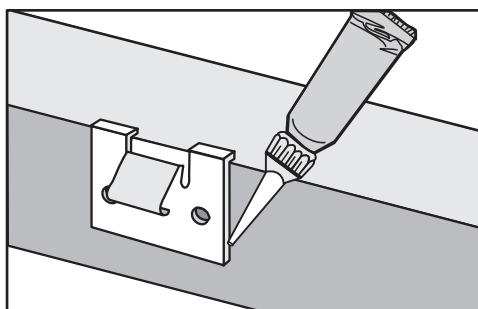
### Securing the spring clips to natural stone worktops

The exact positioning of the spring clips is shown in the individual hob diagrams.

You will need heavy-duty double-sided adhesive tape (not included with the appliance) to fasten the spring clips.



- Attach the double-sided adhesive tape ① along the top edge of the cut-out in the positions shown in the hob illustration.
- Position the spring clips on the top edge of the cut-out and press them firmly into place.



- Coat the side edges and the lower edge of the spring clips with silicone.

### Installing a surface-mounted hob

After installation, the hob can only be removed using a special tool.

# Installation

---

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.

- Feed the mains connection cable for the hob down through the worktop cut-out.
- Place the hob centrally in the cut-out. When doing this, make sure that the sealing strip of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round.
- If the sealing strip does not sit flush with the worktop in the corners, the corner radius ( $\leq R4$ ) can be carefully cut to fit using a jigsaw.
- Using both hands, press down evenly on the sides of the hob until it clicks into position. When doing this make sure that the sealing strip of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round the worktop.
- Connect the hob to the electricity supply (see “Installation – Electrical connection”).
- Check that the hob is working.

## Installing the hob flush with the worktop

### Preparing the worktop for flush-fit installation

- Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Create the worktop cut-out.
- Solid wood and tiled worktops: Fix the wooden battens 7 mm below the top edge of the worktop (see “Installation – Installation dimensions for flush-fit installation”).

### Installing a flush-fit hob


- Feed the mains connection cable for the hob down through the worktop cut-out.

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

This is required so that the hob can be sealed.

- Centre the hob in the cut-out.
- Connect the hob to the electricity supply (see “Installation – Electrical connection”).
- Check that the hob is working.
- Seal the gap between the hob and worktop with a silicone sealant that is heat-resistant to at least 160 °C.

## Electrical connection

 Risk of damage from incorrect connection.

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

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

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

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

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

## Total power rating

See data plate

## Connection data

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

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


## Residual current device

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

## Disconnecting devices

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

## Disconnecting from the mains

 Risk of electric shock from mains voltage.

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

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

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

## Fine-wire fuses

- Completely remove the fuse links from the screw caps.

## Automatic circuit breakers

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

## Built-in circuit breakers

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

## Residual current device

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

# Installation

## Mains connection cable

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

Please see wiring diagrams for connection.

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

## Replacing the mains connection cable



Risk of electric shock.

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

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

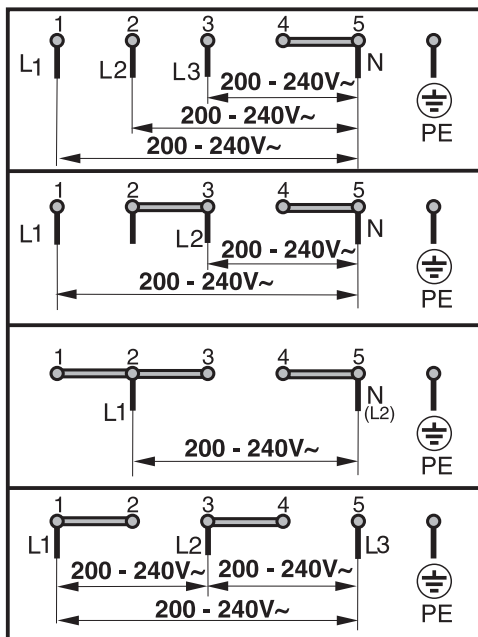
When replacing the mains cable only use cable type H 05 VV-F (PVC insulated) with a suitable cross section. A suitable connection cable is available to order from Miele.

## Wiring diagram

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

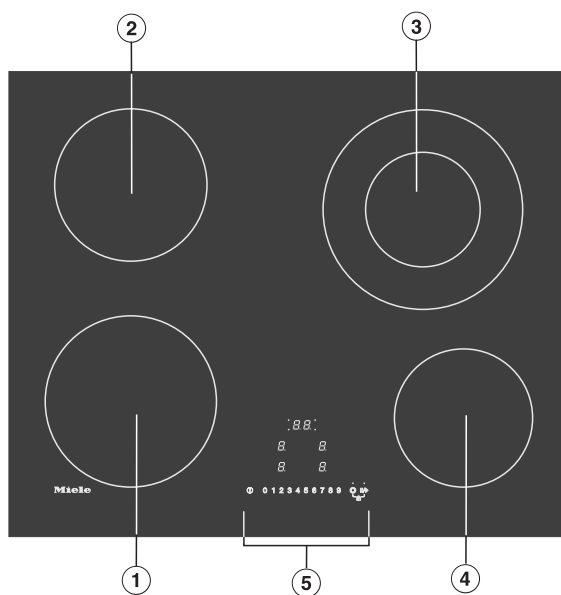
The maximum load per connected live conductor is 3650 W.

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



## Your hob

KM 6520 FR, KM 6520 FL

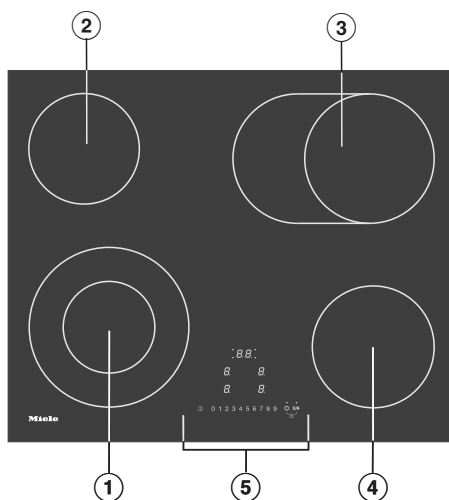


- ① Single-circle cooking zone
- ② Single-circle cooking zone
- ③ Double-circle cooking zone
- ④ Single-circle cooking zone
- ⑤ Controls and indicators

# Familiarisation

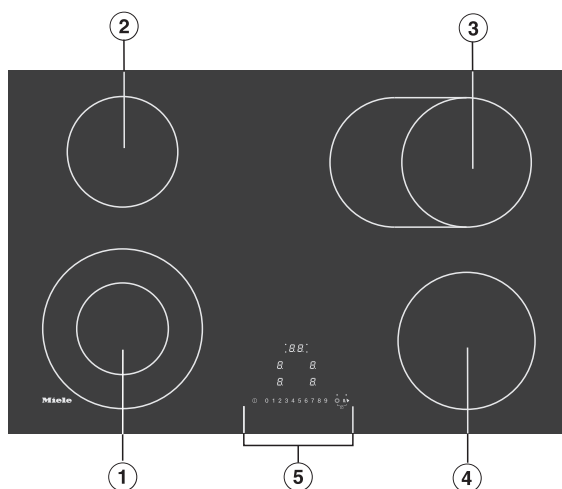
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KM 6521 FR



- ① Double-circle cooking zone
- ② Single-circle cooking zone
- ③ Single circle cooking zone/extended zone
- ④ Single-circle cooking zone
- ⑤ Controls and indicators

## KM 6522 FR

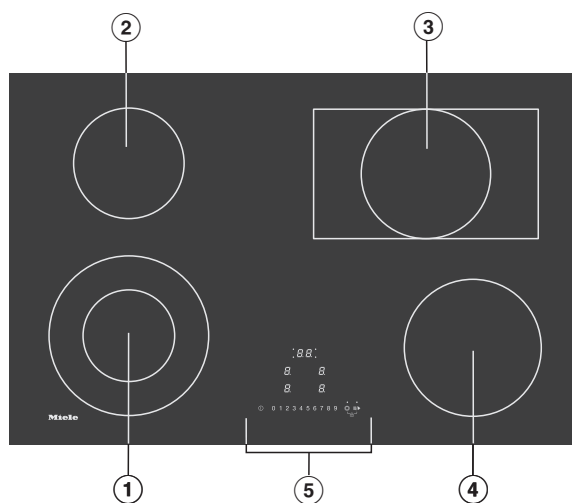


- ① Double-circle cooking zone
- ② Single-circle cooking zone
- ③ Single circle cooking zone/extended zone
- ④ Single-circle cooking zone
- ⑤ Controls and indicators

# Familiarisation

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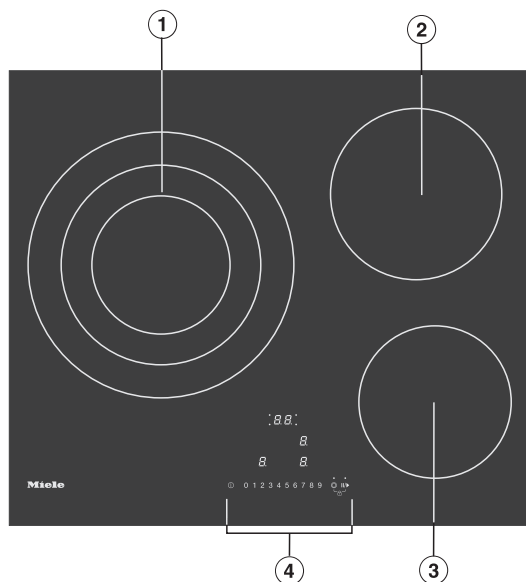
KM 6523 FL



- ① Double-circle cooking zone
- ② Single-circle cooking zone
- ③ Single circle cooking zone/extended zone
- ④ Single-circle cooking zone
- ⑤ Controls and indicators

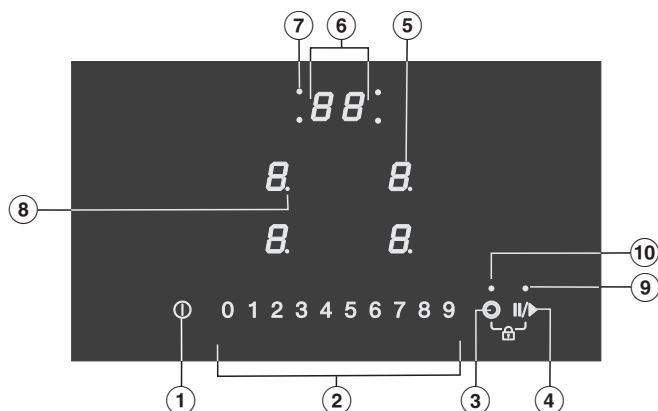


## KM 6527 FR



- ① Triple circle cooking zone
- ② Single-circle cooking zone
- ③ Single-circle cooking zone
- ④ Controls and indicators

## Controls and indicators



## Familiarisation

- ① Hob On/Off sensor control
- ② Numerical display sensor controls
  - To set the power level
  - To set the times
- ③ Extended cooking zone sensor control
- ④ Stop&Go sensor control
  - To stop/start a cooking process in progress
- ⑤ Cooking zone selection and display sensor control
  - 0* Cooking zone is ready for operation
  - 1 to 9* Power level
  - ≡* Residual heat
  - H* Auto heat-up
- ⑥ Timer display
  - 00 to 99* Duration in minutes
  - LC* System lock/safety lock is activated
  - dE* Demo mode is activated
- ⑦ Cooking zone allocation auto switch off indicator light
  - Auto switch off for the cooking zone is activated
- ⑧ Power level display – intermediate levels
- ⑨ Stop&Go display
  - Stop&Go function is activated
- ⑩ Extended cooking zone indicator light
  - The extended cooking zone is activated.

## Cooking zone data

KM 6520 FR, KM 6520 FL		
Cooking zone	Ø in cm	Rating in watts for 230 V
①	18.0	1800
②	16.0	1500
③	12.0/21.0	750/2200
④	14.5	1200
		Total: 6700

KM 6521 FR		
Cooking zone	Ø in cm	Rating in watts for 230 V
①	12.0/21.0	1200/2200
②	14.5	1200
③	17.0/17.0 x 26.5	1500/2400
④	16.0	1500
		Total: 7300

KM 6522 FR		
Cooking zone	Ø in cm	Rating in watts for 230 V
①	12.0/21.0	750/2200
②	14.5	1200
③	17.0/17.0 x 29.0	1500/2400
④	18.0	1800
		Total: 7600

KM 6523 FL		
Cooking zone	Ø in cm	Rating in watts for 230 V
①	12.0/21.0	1200/2200
②	14.5	1200
③	17.0/17.0 x 29.0	1500/2600
④	18.0	1800
		Total: 7800

KM 6527 FR		
Cooking zone	Ø in cm	Rating in watts for 230 V
①	14.5/21.0/27.0	1200/2300/3400
②	18.0	1800
③	16.0	1500
		Total: 6700

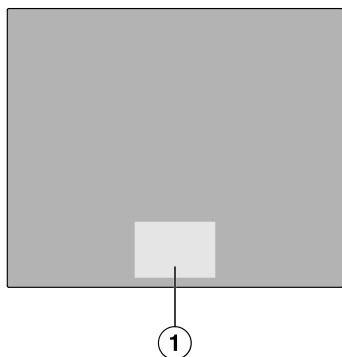
# Familiarisation

## Operation

### Hob when switched off

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

### Operation



#### ① Sensor controls and indicators

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

Each time a sensor control is activated, a buzzer sounds.

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

### Selecting a cooking zone

If you want to configure settings for a cooking zone, the cooking zone must be selected first.

To select a cooking zone, touch the relevant cooking zone indicator. The relevant cooking zone indicator will begin to flash when touched.

While the cooking zone indicator is flashing, the cooking zone is selected

and you can configure settings for the cooking zone.

**Exception:** if only one of the cooking zones is in operation, you can configure settings without selecting the cooking zone.

## Special functions

### Extended cooking zone

If you switch a double or triple cooking zone on, the second heating circuit is always switched on automatically. The second heating circuit of a single circle cooking zone/extended zone and the third heating circuit of a triple cooking zone must be switched on manually.

### Stop&Go

When Stop&Go is activated, the power of all cooking zones in use is reduced to power level 1. When Stop&Go is deactivated, the cooking zones will operate at the power level previously selected.

**Tip:** Use this special function when the control elements need to be cleaned quickly or there is a risk of boiling over.

### Auto heat-up

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

### Timer

The timer can be used for the following two functions:

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

You can use the functions simultaneously.

### Minute minder

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

### Auto switch off

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

### System lock

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

### Safety lock

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

### Recall

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

### Settings

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

### Demo mode

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

### Residual heat indicator

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

The bars of the residual heat indicator go out one after the other as the cooking zone cools down. The last bar only goes out when the cooking zone is safe to touch.

### Safety switch-off

#### Sensor controls are covered

Your hob will switch off automatically if one or several of the sensor controls remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object. *F* will appear in the timer display for a few seconds. If the ① sensor control is affected, *F* will light up until the object or soiling has been removed. *F* will switch off once you have removed the object or cleaned the hob and the hob will be ready to use again.

#### Excessive operating time

The safety switch-off mechanism is triggered automatically if a cooking zone is heated for an unusually long period of time. This time depends on the power level selected. If it has been exceeded, the cooking zone switches off and the residual heat indicator appears. If you switch the cooking zone off and on again, it is ready for operation again. You can adjust the safety switch-off by changing the safety setting (see “Adjusting settings”).

# Familiarisation

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

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

<sup>2</sup> Factory default setting

## Overheating protection

Every cooking zone is equipped with overheating protection. This switches off the cooking zone heating element automatically before it overheats. As soon as the cooking zone temperature has cooled sufficiently, heating is switched on again automatically.

## Triggering the overheating protection mechanism

The overheating protection may be activated under the following circumstances:

- No cookware is present on the activated cooking zone.
- The cookware being heated is empty.

- The base of the cookware is not sitting evenly on the cooking zone.
- The cookware is not conducting heat properly.

## Hob data

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

## Optional accessories

### Cookware

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

## Cleaning and care products

### Ceramic and stainless steel cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues.

### Microfibre cloth

For removing finger marks and light soiling.

### Unpacking the hob

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

### Cleaning the hob for the first time

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

### Switching on the hob for the first time

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

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

# Operation

## Safety notes for operation

⚠ Risk of fire with over-heated food.

Unattended food can overheat and catch alight.

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

⚠ Risk of burning due to hot cooking zones.

The cooking zones will be hot after use.

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

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

The sensor controls do not respond.

They may be switched on or off unintentionally.

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

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

If extremely hot cookware remains on the cooking zone for a longer amount of time after it is switched off, the cooking zone may still be hot even though the residual heat indicator is no longer on.

Proceed with caution when touching the cooking zone even after the residual heat indicator has gone out.

## Switching the hob on

- Touch the ① sensor control.

Further sensor controls will light up.

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

## Switching off a cooking zone/ the hob

### Switching the hob off

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

### Switching off a cooking zone

- To switch off a cooking zone, touch the relevant cooking zone indicator.

The cooking zone indicator will begin to flash.

- Touch the 0 sensor control on the numerical display.



## Hob power levels

### Setting the power level

- Place the cookware on the cooking zone you want to use.
- Touch the relevant cooking zone indicator.

The cooking zone indicator will begin to flash.

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

The power level selected will flash for a few seconds in the cooking zone indicator and then light up constantly.

### Setting the power level – intermediate levels

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

- Press the numerical display between the sensor controls.

The power level selected will flash for a few seconds and then light up constantly. The intermediate setting will be represented by an illuminated dot next to the number.

### Changing the power level

- Touch the relevant cooking zone indicator.

The cooking zone indicator will begin to flash.




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

## Extended cooking zone

### Activating the extended cooking zone

- Briefly touch the indicator for the required cooking zone.

The cooking zone indicator will begin to flash.

- Touch the ,  or  sensor control (depending on the model) while the cooking zone indicator is flashing.




The indicator light for the extended cooking zone will light up.

- Set the power level you want.

### Deactivating the extended cooking zone

- Briefly touch the indicator for the required cooking zone.

The cooking zone indicator will begin to flash.

- While the cooking zone indicator is flashing, touch the ,  or  sensor (depending on the model) repeatedly until the indicator light for the extended cooking zone goes out.

## Activating/deactivating Stop&Go

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

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

- Touch the  sensor control.

## Auto heat-up

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

# Operation

Continued cooking level <sup>1</sup>	Heat-up time [min:sec]
1	1:20
1.	2:00
2	2:45
2.	3:25
3	4:05
3.	4:45
4	5:30
4.	6:10
5	6:50
5.	7:10
6	1:20
6.	2:00
7	2:45
7.	2:45
8	2:45
8.	2:45
9	—

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

## Activating auto heat-up

- Briefly touch the indicator for the required cooking zone.
- Touch the sensor control for the continued cooking setting you want until a tone sounds and *H* lights up in the cooking zone indicator.

The *H* symbol flashes alternately with the power level selected in the cooking zone indicator during the heat-up time (see chart).

## Deactivating auto heat-up

- Briefly touch the indicator for the required cooking zone.
  - Touch the continued cooking setting you have set until the *H* switches off.
- or
- Set another power level.

## Timer

### Setting timer durations

A duration of between 1 min (*01*) and 99 min (*99*) can be set. Durations are entered using the numerical display.

- Enter durations in the order of minutes in tens and then units.

Example:

59 minutes = entry: 5-9  
80 minutes = entry: 8-0

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

### Setting the minute minder

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

Wait 10 seconds to start the minute minder.

## Changing the minute minder duration


- Touch the timer display.

The timer display flashes.

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

Wait 10 seconds to start the minute minder.

## Deleting the minute minder duration

- Touch the timer display.
- Touch  on the numerical display.

## Setting the switch-off time

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

A power level is set for the desired cooking zone.

- Touch the timer display repeatedly until the allocation indicator light for this cooking zone starts to flash.

If several cooking zones are being used, the indicator lights flash in a clockwise direction, starting with the front left zone.

The cooking zone allocation auto switch off indicator light for the requested cooking zone flashes.

- Set the required duration.

Wait 10 seconds, then the switch-off time will start.

The indicator light for the cooking zone will light up constantly.

## Changing the switch-off time

- Touch the timer display repeatedly until the indicator light for the required cooking zone starts flashing.


The timer display flashes.

- Set the required duration.

Wait 10 seconds, then the switch-off time will start.

The indicator light for the cooking zone will light up constantly.

## Deleting the switch-off time

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

The timer display flashes.

- Touch  on the numerical display.

## Setting multiple switch-off times

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

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

## Displaying switch-off times

- If you want to show the time left for another cooking zone which is counting down in the background, touch the timer display repeatedly until the indicator light for the zone you require flashes.

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

# Operation

## Using both timer functions at the same time

### Setting a minute minder in addition to switch-off times

One or more switch-off times have been set.

- Touch the timer display repeatedly until the indicator lights of the programmed cooking zones light up constantly and **00** starts flashing in the timer display.
- To set the time, follow the steps described in “Operation – Setting the minute minder”.

### Setting switch-off times in addition to a minute minder

A minute minder has been set.

- Touch the timer display repeatedly until the indicator light for the required cooking zone starts flashing.
- To set the time, follow the steps described in “Operation – Setting the switch-off time”.

Shortly after the last entry, the timer display switches to the function with the shortest time left.

## Showing the time left counting down in the background

Starting with the shortest duration, the display will show the time left for all active cooking zones and for the minute minder in a clockwise direction.

- Touch the timer display repeatedly until:
  - The indicator light for the desired cooking zone pulsates (auto switch off).
  - The timer display pulsates (minute minder).

## System lock

### Activating the system lock

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

- Touch the ① sensor control for 6 seconds.

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

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

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

## Deactivating the system lock

- Touch the ① sensor control for 6 seconds.

*LC* will appear briefly in the timer display and then the seconds will count down.

The system lock is deactivated once the time has elapsed.

## Safety lock

### Activating the safety lock

When the safety lock is activated:

- The cooking zones and the hob can only be switched off.
- A set minute minder time can be modified.
- Touch and hold the ② and II/▶ sensor controls at the same time for 6 seconds.

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

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

### Deactivating the safety lock

- Touch and hold the ② and II/▶ sensor controls at the same time for 6 seconds.

*LC* will appear briefly in the timer display and then the seconds will count down.

Once the time has elapsed, the safety lock function is deactivated.

## Activating the Recall function

- Switch the hob on again.
- Immediately after switching the hob on, touch one of the flashing cooking zone sensor controls.

All previous settings are restored.

## Hob data

### Displaying the model identifier/serial number

There must not be any cookware on the hob.

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

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

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

### Displaying the software version

There must not be any cookware on the hob.

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

Numbers will flash on and off, one after the other, in the timer display:

Example: *12* flashing alternately with *3* = software version 123.

# Operation

---

## Activating/deactivating demo mode

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

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

- $dE$  alternating with  $0n$  (demo mode activated)  
or
- $dE$  alternating with  $0F$  (demo mode deactivated)

## Setting range

The hob is programmed with 9 power levels at the factory. If you wish to fine-tune a setting, you can extend the power level range to 17 power levels (see “Adjusting settings”).

	Setting ranges	
	Factory setting (9 power levels)	Extended setting (17 power levels)
Melting butter, chocolate etc. Dissolving gelatine	1–2	1–2.
Warming small quantities of food/liquids Keeping warm food which sticks easily Cooking rice	1–3	1–3.
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Making omelettes, lightly fried eggs Steaming fruit	2–4	2–4.
Defrosting deep frozen food Steaming vegetables, fish Cooking pasta, pulses Cooking broths, pulse soups	3–6	3–5.
Bringing to the boil and continued cooking of large quantities of food	4–6	4.–5.
Gently frying meat, fish, escalopes, sausages, fried eggs, pancakes, etc. (without overheating the fat).	6–7	6–7.
Cooking hash browns, pancakes, etc.	7–8	7–8.
Boiling large quantities of water Flash frying large amounts of meat Bringing to the boil	8–9	8.–9

These settings should only be taken as a guide. They apply to 4 normal servings. With deep pans, large quantities or when cooking without the lid, a higher setting is required. For smaller quantities, select a lower setting.

## Notes for test institutes

### Test food acc. to EN 60350-2

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

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

# Setting range

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



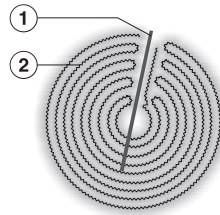
### How electric hobs work

Single-circle cooking zones have one heating element, whilst double-circle cooking zones and extended zones have two. Depending on the model, the heating elements may be separated by an insulating ring.

When a power level is selected, heating is activated. The glowing heating element can be seen through the ceramic surface. The heater rating of the cooking zones depends on the power level selected, and is electronically regulated. Electronic regulation of the heater rating switches the heating on and off to maintain a constant heater rating. This is known as “timing”.

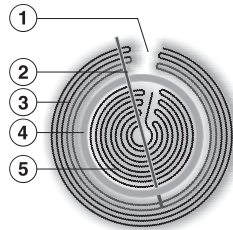
Each cooking zone has overheating protection, which stops the ceramic surface from becoming too hot, see “Familiarisation – Overheating protection”.

#### Single-circle cooking zone



- ① Overheating protection
- ② Heating element

#### Double-circle cooking zone



- ① Intentional gap (technical requirement)
- ② Overheating protection
- ③ Outer heating element
- ④ Isolating ring
- ⑤ Inner heating element

### Cookware

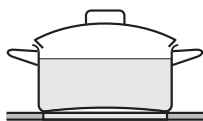
#### Most suitable cookware

The most suitable cookware is metal pots and pans with thick bases. The base is slightly concave when cold.

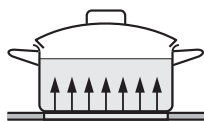
When the cookware is heated, the base expands, causing the cookware to rest flat on the cooking zone. This conducts the heat optimally.

## Good to know

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Cold



Hot

### Less suitable cookware

Glass, ceramic or stoneware cookware is less suitable. These materials do not conduct the heat well.

### Unsuitable cookware

Unsuitable cookware includes pans made of plastic or aluminium foil. These materials melt at high temperatures.

### Cookware tips

- To make optimum use of the cooking zones, choose cookware with a suitable base diameter, see “Familiarisation – Cooking zone data”.
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift cookware to move it. This will help prevent scratching. If any scratches do appear as a result of cookware being pushed around, this will not affect the function of the hob. These scratches are normal signs of use and are not grounds for making a complaint.
- Please note that the cookware diameter quoted by manufacturers often refers to the maximum diameter or diameter of the top rim. The diameter of the base (generally smaller) is more important.

- Please be aware that the properties of the cookware base can affect the evenness with which the food heats up (e.g. when making pancakes).
- Cookware made of aluminium or with an aluminium base can leave a metallic sheen on the hob. This can be removed with the ceramic and stainless steel cleaner, see “Cleaning and care”.

### Accessing the Settings menu

The hob is switched off.

- Press both the ① and II/► sensor controls until **PL** appears in the timer display and 2 cooking zone displays light up.

**P** (Programme) and **L** (Code) will appear in the timer display, along with 2 cooking zone displays.

The programme is shown in the left-hand cooking zone display, and the code in the right-hand cooking zone display.

### Setting parameters

- First touch the **left-hand** cooking zone display and then touch the relevant number on the numerical display.

A dot will start to flash next to the number.

- Whilst the dot is flashing, press the relevant number(s) for the parameter number on the numerical display.

### Setting the code

From programme stage 10, the numbers appear alternately: **1** flashes alternately with **0**.

- Touch the **right-hand** cooking zone display and then touch the relevant number on the numerical display.

A dot will start to flash next to the number.

- Whilst the dot is flashing, press the relevant number(s) for the code on the numerical display.

### Saving the settings

- Touch the ① sensor control until the displays go out.

## Adjusting settings

Parameter <sup>1</sup>		Code	Settings <sup>2</sup>
1	Demo mode	0	Demo mode off
		1	Demo mode on <sup>3</sup>
3	Factory default	0	Do not restore factory default settings
		1	Restore factory default settings
4	Hob power level setting range	0	9 power levels without intermediate levels + Booster
		1	9 power levels with intermediate levels + Booster <sup>4</sup>
6	Audible tone when a sensor control is touched	0	Off <sup>5</sup>
		1	Quiet
		2	Medium
		3	Loud
7	Timer buzzer	0	Off
		1	Quiet
		2	Medium
		3	Loud
8	System lock	0	<b>System lock can only be activated manually</b>
		1	System lock activated automatically
9	Maximum operating time	0	Safety setting 0
		1	Safety setting 1
		2	Safety setting 2

Parameter <sup>1</sup>		Code	Settings <sup>2</sup>
12	Sensor controls reaction speed	0	Slow
		1	Normal
		2	Fast

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


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

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

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

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

### Safety notes on cleaning and care

 Risk of burning due to hot surfaces.

All parts of the hob may be hot after use.

Switch the hob off.

Allow the hob to cool down before cleaning it.

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

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

► Do not use pointed objects for cleaning.

### When to clean

- Before each use:  
Clean the entire hob and the base of the cookware.
- After every use:  
Clean the entire hob.
- Once a week:  
To prevent cleaner residue being burned on, clean the ceramic glass

surface with the Miele ceramic and stainless steel cleaner (see “Optional accessories – Cleaning and care products”) or with a ceramic glass cleaner. Please follow the cleaning agent manufacturer’s instructions.

### Cleaning the ceramic glass surfaces

#### Removing soiling caused by sugar, plastic or aluminium foil

- Should any sugar, plastic or aluminium foil spill or fall onto the hot ceramic surface while it is in use, switch off the hob.
- Then carefully scrape off these residues **immediately** whilst they are still hot, using a scraper suitable for use on glass.
- Afterwards, clean the ceramic surface in its cooled state, as described below.

#### 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 cloth and more stubborn soiling with a scraper suitable for use on glass.
- Clean the glass ceramic surface with the Miele ceramic and stainless steel cleaner (see “Optional accessories – Cleaning and care products”) or with a proprietary ceramic glass cleaner. Please follow the cleaning agent manufacturer’s instructions.

# Cleaning and care

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## Finishing the cleaning process

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

## Unsuitable cleaning agents

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

- Cleaning agents containing soda, 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](http://www.miele.de/support/customer-assistance).



## Messages in the display

Problem	Cause and remedy
After the hob has been switched on, <b>LE</b> appears in the timer display for a few seconds.	The system lock is activated. ■ Deactivate the system lock (see “Operation – Deactivating the system lock”).
	The safety lock is activated. ■ Deactivate the safety lock (see “Operation – Deactivating the safety lock”).
After the hob has been switched on, <b>DE</b> appears briefly in the timer display. The cooking zones do not heat up.	The hob is in demo mode. ■ Touch the 0 and 2 sensor controls at the same time until <b>DE</b> flashes alternately with <b>DF</b> in the timer display.
<b>F</b> flashes in the timer display and the hob switches off automatically.	One or more of the sensor controls are covered, e.g. by finger contact, food boiling over or an object. ■ Clean off any soiling and/or remove the object (see “Familiarisation – Safety switch-off”).

## Unexpected behaviour

Problem	Cause and remedy
The heating element for one of the cooking zones switches on and off.	This “timing” of the heating element is normal. It is caused by the electronic control for the heater rating, see “Good to know – How electric hobs work”. If the heating switches on and off at the highest power level, the overheating protection has been triggered, see “Familiarisation – Overheating protection”.

## Troubleshooting

Problem	Cause and remedy
<b>A cooking zone or the whole hob switches off automatically.</b>	It has been operated for too long. ■ Switch the hob or the cooking zone back on (see “Familiarisation – Safety switch-off”).
	The overheating protection mechanism has been activated. ■ Allow the hob to cool down. ■ Rectify the causes of the overheating (see “Familiarisation – Overheating protection”). ■ Check that the hob is working. ■ If the problem occurs again, contact the Customer Service Department.
<b>One or more residual heat indicators are flashing.</b>	There was an interruption to the power supply during operation or when residual heat was present.

## Unsatisfactory results

Problem	Cause and remedy
<b>The food in the cookware does not heat up when the auto heat-up is switched on.</b>	Large quantities of food are being cooked. ■ Start cooking at the highest power level and then switch back manually.
	The cookware is not conducting heat properly. ■ Use different cookware that is able to better conduct heat.
<b>The food in the cookware is barely heating up or is not heating up at all.</b>	The cookware is not conducting heat properly. ■ Use different cookware that is able to better conduct heat.
	The pan is too large for the cooking zone. ■ Use a smaller pan.
	The extended cooking zone is not activated. ■ Activate the extended cooking zone.



## General problems or technical faults

Problem	Cause and remedy
<b>The hob or cooking zones will not switch on.</b>	<p>There is no power to the hob.</p> <ul style="list-style-type: none"> <li>■ Check whether the circuit breaker has tripped. Contact a qualified electrician or the Miele Customer Service Department (for the minimum fuse rating, see data plate).</li> </ul>
	<p>There may be a technical fault.</p> <ul style="list-style-type: none"> <li>■ Disconnect the hob from the electricity supply for approx. 1 minute. To do this: <ul style="list-style-type: none"> <li>– Trip the relevant mains fuse or screw the fine-wire fuse out completely, or</li> <li>– Switch off at the residual current device.</li> </ul> </li> <li>■ If the hob will still not turn on after resetting the trip switch in the fuse box or the residual current device, contact a qualified electrician or the Miele Customer Service Department.</li> </ul>
<b>A smell and vapours are given off when the new hob is being used.</b>	<p>The metal components have a protective coating. When the hob is used for the first time, this causes a smell and possibly also vapour. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.</p>

## Customer Service

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Information to help you rectify faults yourself and about Miele spare parts can be found at [www.miele.com/service](http://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](http://www.miele.com/service).

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

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

### Data plate

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

### Warranty

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

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

## Technical data

Power rating in off mode	≤ 0,5 W
Time until automatic switch to off mode	10 Min.

## Product data sheets

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

### Information for domestic electric hobs

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

MIELE	
Model name / identifier	KM 6520
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 180 mm 2. = Ø 160 mm 3. = Ø 120 / Ø 210 mm 4. = Ø 145 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC <sub>electric cooking</sub> )	1. = 190,9 Wh/kg 2. = 175,9 Wh/kg 3. = 187,7 Wh/kg 4. = 190,2 Wh/kg
Energy consumption for the hob calculated per kg (EC <sub>electric hob</sub> )	186,2 Wh/kg

### Information for domestic electric hobs

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

MIELE	
Model name/identifier	KM 6521
Number of cooking zones and/or areas	
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 120 / Ø 210 mm 2. = Ø 145 mm 3. = Ø 170 / 170x265 mm 4. = Ø 160 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC <sub>electric cooking</sub> )	1. = 190,9 Wh/kg 2. = 175,9 Wh/kg 3. = 187,7 Wh/kg 4. = 190,2 Wh/kg
Energy consumption for the hob calculated per kg (EC <sub>electric hob</sub> )	186,2 Wh/kg

# Technical data

## Information for domestic electric hobs

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

MIELE	
Model name / identifier	KM 6522
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 120 / Ø 210 mm 2. = Ø 145 mm 3. = Ø 170 / 170x265 mm 4. = Ø 180 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC <sub>electric cooking</sub> )	1. = 188,6 Wh/kg 2. = 190,3 Wh/kg 3. = 174,9 Wh/kg 4. = 179,5 Wh/kg
Energy consumption for the hob calculated per kg (EC <sub>electric hob</sub> )	183,3 Wh/kg

## Information for domestic electric hobs

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

MIELE	
Model name/identifier	KM 6523
Number of cooking zones and/or areas	
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 120 / Ø 210 mm 2. = Ø 145 mm 3. = Ø 170 / 170x290 mm 4. = Ø 180 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC <sub>electric cooking</sub> )	1. = 190,9 Wh/kg 2. = 175,9 Wh/kg 3. = 187,7 Wh/kg 4. = 190,2 Wh/kg
Energy consumption for the hob calculated per kg (EC <sub>electric hob</sub> )	186,2 Wh/kg

## Information for domestic electric hobs

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

## Technical data

<b>MIELE</b>	
<b>Model name/identifier</b>	KM 6527
Number of cooking zones and/or areas	3
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 145 / Ø 210 / Ø 270 mm 2. = Ø 180 mm 3. = Ø 160 mm 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ( $EC_{\text{electric cooking}}$ )	1. = 175,6 Wh/kg 2. = 191,1 Wh/kg 3. = 177,0 Wh/kg
Energy consumption for the hob calculated per kg ( $EC_{\text{electric hob}}$ )	181,2 Wh/kg



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KM 6523 FL, KM 6527 FR