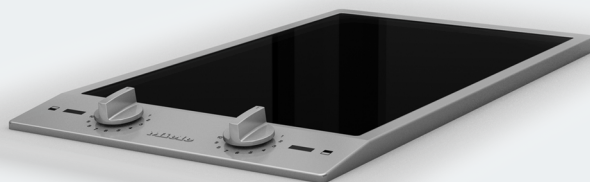


Operating and installation instructions

Ceramic hobs



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

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Warning and Safety instructions

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

To avoid the risk of accidents and damage to the hob, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.

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

Keep these instructions in a safe place and ensure that new users are familiar with the content. 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.
- ▶ People with reduced physical, sensory or mental capabilities, or lack of experience and knowledge who are not able to use the hob safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

Warning and Safety instructions

Safety with children

- ▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.
- ▶ Children 8 years and older may only use the hob unsupervised if they have been shown how to use it in a safe way and can recognise and understand the consequences of 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 next to the hob. Otherwise they could be tempted into climbing onto the appliance.
- ▶ Danger of burning or 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. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Do not use a damaged appliance. It could be dangerous. Check the hob for visible signs of damage.
- ▶ Reliable and safe operation of this hob can only be assured if it has been connected to the mains electricity supply.
- ▶ 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 guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

Warning and Safety instructions

- ▶ 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.
- ▶ The hob is not intended for use with an external timer switch or a remote control system.
- ▶ If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.
- ▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F (pvc insulated). See "Electrical connection".
- ▶ The hob must be disconnected from the mains electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out.
- ▶ **Danger 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 it from the mains electricity supply and contact Miele.
- ▶ If the hob is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the hob is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the hob, the housing unit and the floor. Do not close the door until the residual heat indicators have gone out.

Correct use

► The hob gets hot when in use and remains hot for a while after being switched off. There is a danger 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.

► 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 appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the hob heating up, with the danger of burning. Depending on the material, other items left on the hob could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use.

Warning and Safety instructions

- ▶ 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.
- ▶ 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 and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade. Wear oven gloves. Allow the cooking zones to cool down and clean them with a suitable ceramic hob cleaning agent.
- ▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the hob unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.
- ▶ Plastic and aluminium foil containers melt at high temperatures. Do not use plastic or aluminium foil containers on the hob.

Warning and Safety instructions

- ▶ Aluminium pans or pans with an aluminium base can cause metallic, shiny marks to appear on the ceramic surface. These marks can be removed using a 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.
- ▶ Where several CombiSets are installed side by side:
Hot objects can damage the seal of the cover strip between the appliances. Do not place hot pans near or on the cover strip.

Warning and Safety instructions

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.

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

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

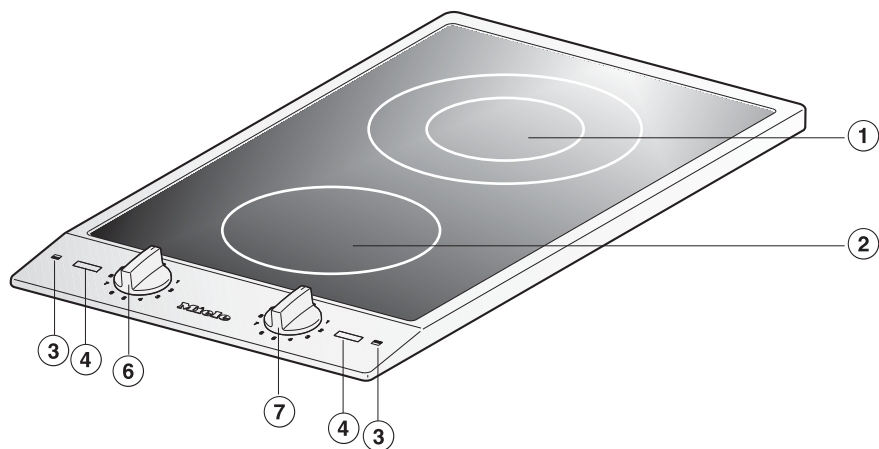


Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible by law for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that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

Guide to the appliance

Hob

CS 1112

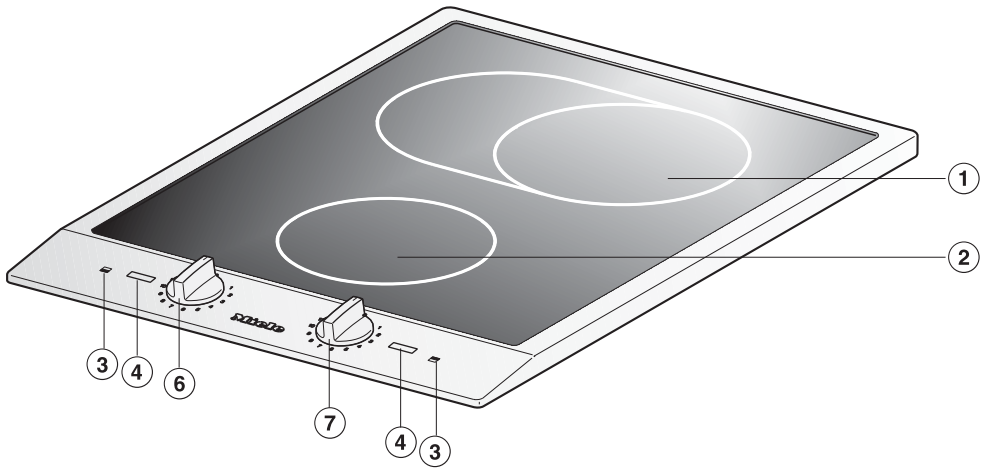


- ① Double circle zone
- ② Single circle zone
- ③ Cooking zone symbols
- ④ Indicators

Cooking zone controls

- ⑥ Front
- ⑦ Back

CS 1122



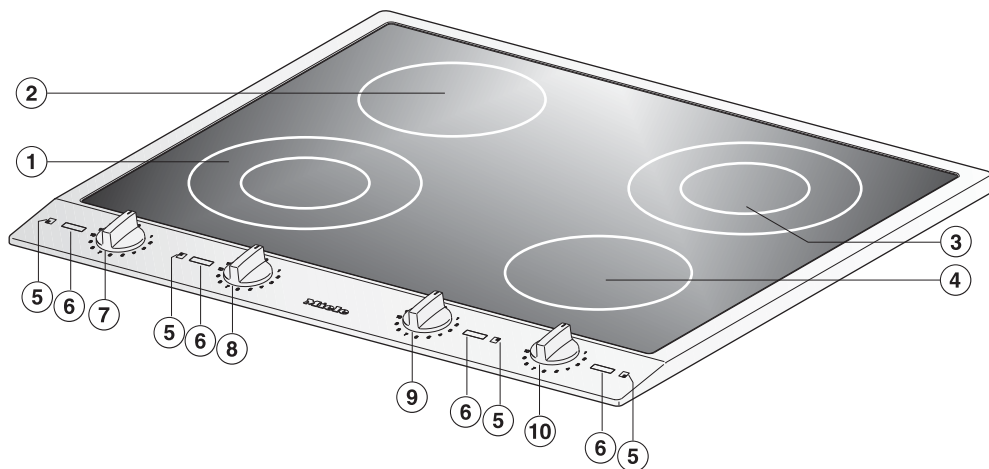
- ① Extended zone
- ② Single circle zone
- ③ Cooking zone symbols
- ④ Indicators

Cooking zone controls

- ⑥ Front
- ⑦ Back

Guide to the appliance

CS 1134



①③ Double circle zone

②④ Single circle zone

⑤ Cooking zone symbols

⑥ Indicators

Cooking zone controls

⑦ Front left

⑧ Back left

⑨ Back right

⑩ Front right

Indicators









⑪ In-operation indicator

⑫ Outer zone switched on

⑬ Residual heat indicator

Cooking zones

Cooking zone	CS 1112		CS 1122	
	Ø in cm	Rating in Watts for 230 V	Ø in cm	Rating in Watts for 230 V
	14.5	1200	14.5	1200
	10.0 / 18.0	700 / 1800	18.0 / 18.0 x 26.5	1500 / 2400
		Total: 3000		Total: 3600

Cooking zone	CS 1134	
	Ø in cm	Rating in Watts for 230 V
	10.0 / 18.0	700 / 1800
	14.5	1200
	10.0 / 18.0	700 / 1800
	14.5	1200
		Total: 6000

Using for the first time

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

Cleaning the hob for the first time

- Before using for the first time, clean the hob with a damp cloth only and then wipe dry.

Switching on the hob for the first time

The metal components have a protective coating which when heated for the first time will give off a slight smell and possibly some vapours.

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

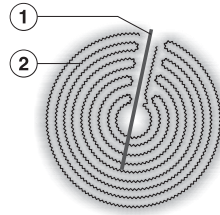
How the cooking zones work

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

Each cooking zone has overheating protection (a temperature limiter), which stops the ceramic surface from becoming too hot (see "Overheating protection").

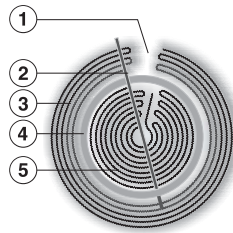
When a power level is selected, the heat switches on and the element can be seen through the ceramic surface. The temperature of the cooking zones depends on the power level selected, and is electronically regulated. This controls the "timing" of the cooking zone by switching the element on and off.

Single circle zone



- ① Overheating protection
- ② Heating element

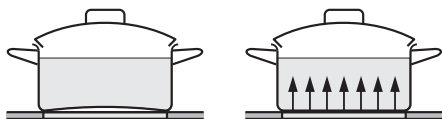
Double circle zone



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

Pans

Most suitable: Pans with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.



cold

hot

Less suitable: Pans made of glass, ceramic or stoneware are less suitable as they do not conduct the heat so well.

Not suitable: Dishes or containers made from plastic or aluminium foil must not be used as these melt at high temperatures.

Aluminium pans or pans with an aluminium base can cause metallic, shiny marks to appear on the ceramic surface. These marks can be removed using a ceramic and stainless steel hob cleaner (see "Cleaning and care").

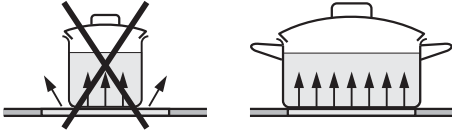
The composition of the pan base can affect the evenness of the cooking results (e.g. when making pancakes).

- For optimum use of the cooking zone use a pan with an appropriate base diameter (see "Cooking zones").
- Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

- Often the maximum diameter quoted by manufacturers refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is the more important one.

Tips on saving energy

- Check that the diameter of the pan base is wide enough for the cooking zone so that heat is not lost unnecessarily.



- Use a pan lid whenever possible to minimize heat loss.
- Select a smaller pan when cooking small quantities. A small 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 oil in the pan is hot enough for frying, reduce the heat to a lower setting.
- When cooking for a long time, switch the cooking zone off about 5 to 10 minutes before the end of the cooking time. In this way, use is made of the residual heat.
- Use a pressure cooker to reduce cooking times.


Settings

	Setting range
Melting butter, chocolate, etc. Dissolving gelatine Making yoghurt	1-2
Thickening sauces containing egg yolk and butter Warming small quantities of liquid Keeping food warm that sticks easily Cooking rice	1-3
Warming liquid and semi-solid food Thickening custard and sauces, e.g. hollandaise Making porridge Cooking omelettes, lightly fried eggs Steaming fruit	3-5
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, pulses Cooking broths, pulse soups	4-6
Bringing to the boil and continued cooking of large quantities of food	7
Gentle braising (without overheating the fat) of fish, meat, sausages, fried eggs, etc.	8-9
Frying pancakes, potato fritters etc.	9-11
Boiling large quantities of water Bringing to the boil	11-12

These settings should only be taken as a guide. They envisage approx. 4 servings. With deep pans, larger quantities or when cooking without a lid, a higher setting is required. For smaller quantities, select a lower setting.

Cooking zone controls

The hobs have different types of controls:

- Controls with the  symbol have a stop point. These controls must not be turned past this symbol to 0.
- Controls without this symbol do not have a stop point and they can be turned 360°.

Switching on



Fire hazard.

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

When using setting 12 make sure that the mark on the control is pointing exactly to the "12".

- Turn cooking zone controls **with a stop point** clockwise to the required power level.
- Turn cooking zone controls **without a stop point** clockwise or anti-clockwise to the required power level.

The in-operation indicator will light up. The residual heat indicator will light up after a certain temperature has been reached.

Switching off

- Turn the cooking zone controls **with a stop point** anti-clockwise to 0.
- Turn the cooking zone controls **without a stop point** clockwise or anti-clockwise to 0.

When all cooking zones are switched off the in-operation indicator will go out.

Residual heat indicator

If a cooking zone is hot, the residual heat indicator will light up when it has been switched off. The residual heat indicator will only go out when the cooking zone is safe to touch.



Danger of burning. Do not touch the cooking zones whilst the residual heat indicators are lit up.

Operation

Switching on an extended zone/outer ring

Double circle and extended zones have a second heating element that can be switched on.

Activating

- Turn the control **clockwise** past "12" to the ☉ symbol.
- Turn the control **anti-clockwise** to the setting you want.

Deactivating

- Turn the control **anti-clockwise** to 0.

Overheating protection

Each zone is equipped with overheating protection (internal temperature limiter). This switches the cooking zone heating off automatically before it overheats. As soon as the cooking zone has cooled down, the heating automatically switches back on again.

The overheating mechanism can be triggered by:

- a cooking zone being switched on without a pan on it
- heating up an empty pan
- the base of a pan not sitting evenly on the cooking zone
- the pan is not conducting heat properly.

You will be able to tell that the overheating protection mechanism has been triggered if the heating element switches on and off even when the highest power level is selected.

Cleaning and care



Danger of burning.

The cooking zones must be switched off. The hob must have cooled down.



Danger of injury.

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the hob.

The use of unsuitable cleaning agents can cause the surfaces to discolour or alter.

All surfaces are susceptible to scratching.

Remove any cleaning agent residues immediately.

Allow the CombiSet to cool down before cleaning.

- The CombiSet and accessories should be cleaned after each use.
- Dry the CombiSet after using water to clean it. This helps prevent limescale deposits.

Unsuitable cleaning agents

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

- washing-up liquid,
- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks.

Ceramic surface

Do not clean the area between the glass-ceramic surface and the frame or the frame and the worktop with sharp, pointed objects.

This could damage to the seals.

Do not use washing-up liquid to clean the appliance as washing-up liquid will not remove all soiling and deposits.

It will form an invisible coating which will cause permanent discolouration of the ceramic surface.

Clean the hob regularly with a suitable ceramic hob cleaning agent.



Danger of burning.

Protect your hands with oven gloves before using a shielded scraper blade to remove sugar, plastic or aluminium residues from the hot hob.

Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob **immediately** whilst they are still hot, using a shielded scraper blade. Allow the appliance to cool down, and then clean as described above.

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then clean the hob with Miele ceramic and stainless steel hob cleaner (see "Optional accessories") or a suitable proprietary ceramic hob cleaning agent applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally wipe the hob with a damp cloth, then dry with a soft, dry cloth. Residues can burn onto the appliance the next time it is used and cause damage to the ceramic surface. Ensure that all cleaning agent residues are removed.

Spots caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using Miele's ceramic and stainless steel hob cleaner.

Cleaning and care

Stainless steel frame/control panel

- Clean the frame and the control panel with a solution of warm water and a little washing-up liquid applied with a soft sponge.

You can also use a ceramic and stainless steel cleaning agent. We recommend also using a stainless steel conditioning agent to help prevent resoiling (see "Optional accessories).

Do not use ceramic and stainless steel cleaner or stainless steel conditioning agent on the **printing**.

This would rub the printing off.

These areas should be only cleaned with a solution of warm water and a little washing-up liquid applied with a soft sponge.

Operating controls

- Clean the control(s) with a solution of warm water and a little washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.
- Dry the control(s) with a clean cloth.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see end of this booklet for contact details).



Danger of injury. Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person.
Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.
Do not attempt to open the casing of the CombiSet yourself.

Problem	Cause and remedy
The cooking zones do not heat up.	There is no power to the hob. <ul style="list-style-type: none">■ Check if the mains fuse has tripped. If it has, contact a qualified electrician or Miele (minimum fuse rating - see data plate).
	There may be a technical fault. <ul style="list-style-type: none">■ Turn the cooking zone control to 0.■ Disconnect the appliance from the electricity supply for approx. 1 minute. To do this:<ul style="list-style-type: none">– switch off at the isolator, or– disconnect the mains fuse.■ If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or Miele.
A smell and vapours are given off when the new appliance is being used.	The metal components have a protective coating which when heated for the first time will give off a slight smell and possibly some vapours. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not harmful to health.
A cooking zone switches off automatically.	The overheating protection mechanism has been activated. <ul style="list-style-type: none">■ See "Overheating protection".
It is taking too long for the contents of the pan to come to the boil.	The appliance operates at a lower power level when the control is positioned between the "12" and the "0". <ul style="list-style-type: none">■ Check whether the mark on the control is pointing to a position past the "12".

Optional accessories

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These products can be ordered through the Miele Webshop.

These can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

Ceramic and stainless steel hob cleaner 250 ml



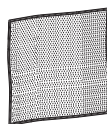
Removes heavy soiling, limescale deposits and aluminium residues

Stainless steel conditioning agent 250 ml

Removes water marks, flecks and finger prints. Helps keep the appliance looking good for longer.



Microfibre cloth



Removes finger marks and light soiling

Safety instructions for installation

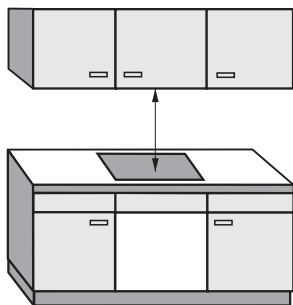
Fit the wall units and cooker hood before fitting the CombiSet to avoid damaging it.

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ The CombiSet must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ The electrical cable of the CombiSet must not come into contact with any moving kitchen component (e.g. a drawer) or be subject to any mechanical action which could damage it.
- ▶ Observe carefully the safety clearances listed on the following pages.

All dimensions are given in mm.

Safety distances

Safety distance above the CombiSet



A minimum safety distance must be maintained between the CombiSet and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details. If the manufacturer's instructions are not available for the cooker hood a minimum safety distance of at least 760 mm must be maintained, or if any flammable objects (e.g. utensil rails, wall units etc) are installed above the CombiSet, a minimum safety distance of at least 760 mm must be maintained between them and the CombiSet below.

When two or more CombiSets which have different safety distances are installed together below a cooker hood, you should observe the greatest safety distance.

Safety distances to the sides and back of the hob

The CombiSet may be installed with a wall at the rear and a tall unit or wall to one side (right **or** left) (see illustrations).

① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:

50 mm

②③ Minimum distance between the worktop cut-out and a tall unit or wall to the **right** or **left** of it:

40 mm CS 1212 / CS 1212-1
 CS 1221 / CS 1221-1
 CS 1234 / CS 1234-1
 CS 1223
 CS 1222

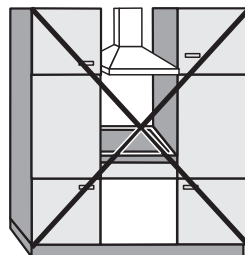
50 mm CS 1112
 CS 1122
 CS 1134
 CS 1326
 CS 1327
 CS 1411

100 mm CS 1012 / CS 1012-1

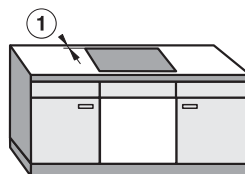
150 mm CS 1421
 CS 1312
 CS 1322

200 mm CS 1034 / CS 1034-1

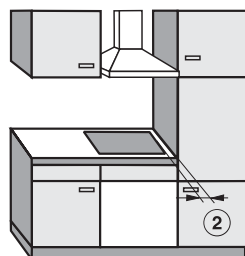
250 mm CS 1011 / CS 1021



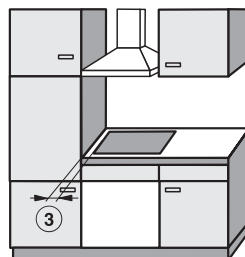
Not allowed



Recommended



Not recommended



Not recommended

Safety distances

Safety distance when installing the appliance near a wall with additional niche cladding

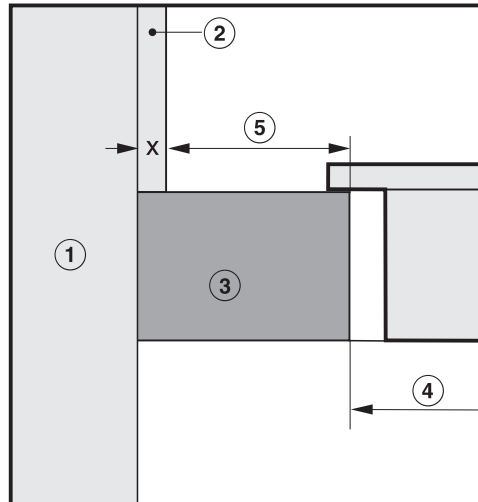
A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a non-combustible material (e.g. metal, natural stone, ceramic tiles) the minimum safety distance ⑤ between the cut-out and the cladding will be 50 mm less the thickness of the cladding.

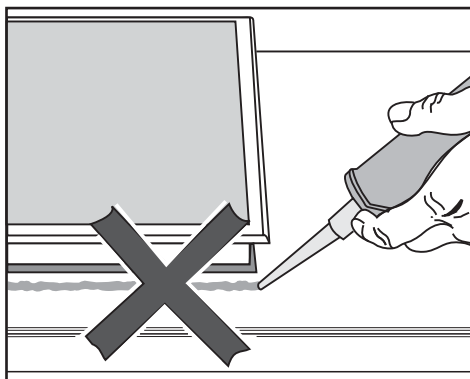
Example: 15 mm niche cladding

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



- ① Masonry
- ② Niche cladding dimension x = thickness of the niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum distance to
 - combustible** materials 50 mm
 - non-combustible** materials 50 mm - dimension x

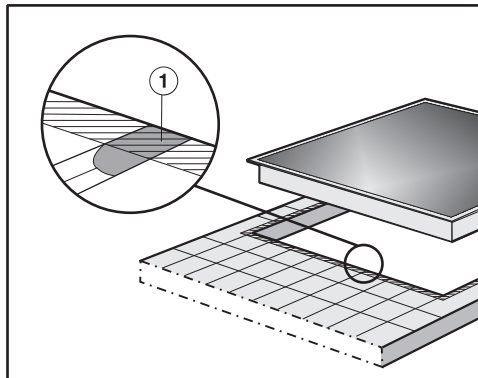
Seal between the CombiSet and the worktop



Do not use sealant between the CombiSet and the worktop. This could result in damage to the CombiSet or the worktop if the CombiSet ever needs to be removed for servicing.

The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

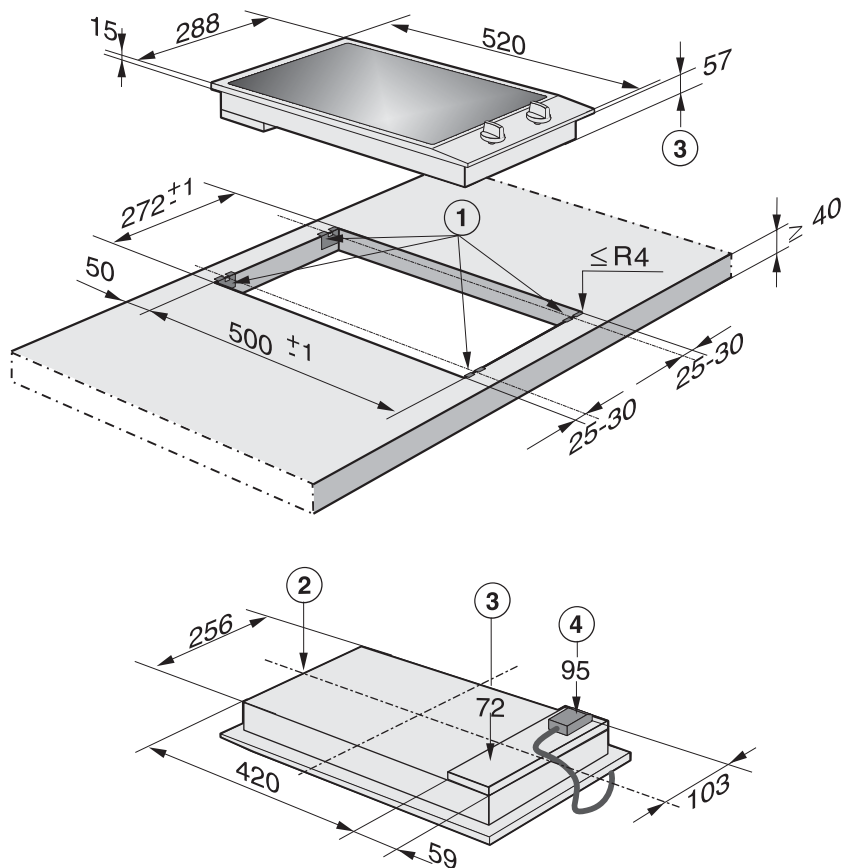
Tiled worktop



Grout lines ① and the hatched area underneath the CombiSet frame must be smooth and even. If they are not the CombiSet will not sit flush with the worktop and the sealing strip underneath the top part of the appliance will not provide a good seal between the appliance and the worktop.

Building-in dimensions

CS 1112



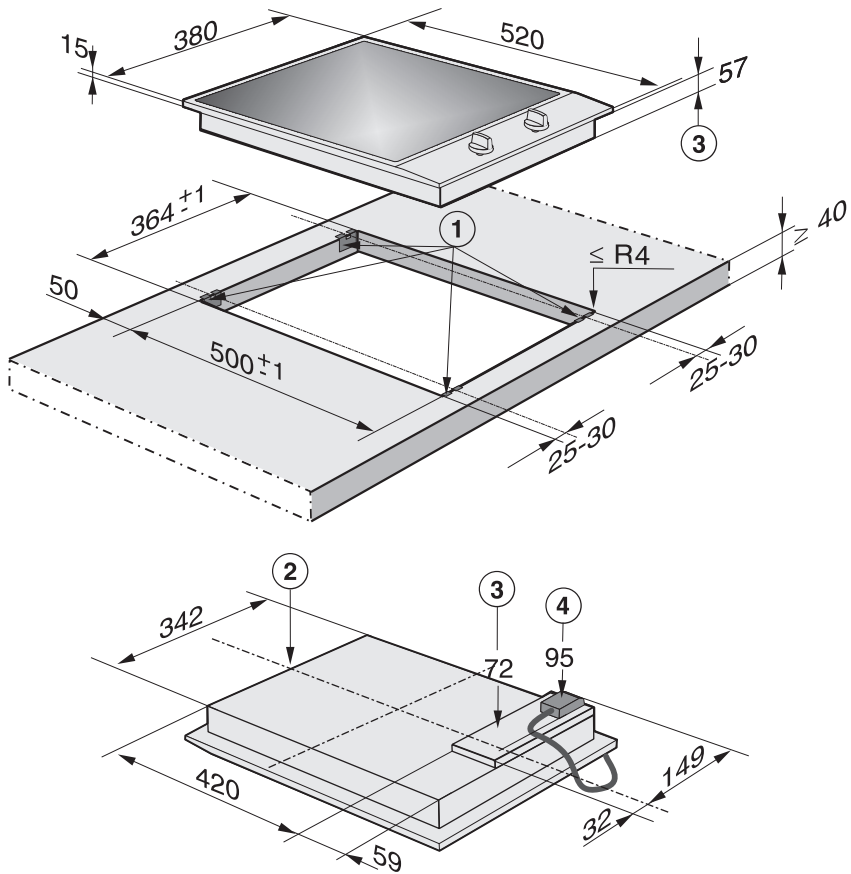
① Spring clamps

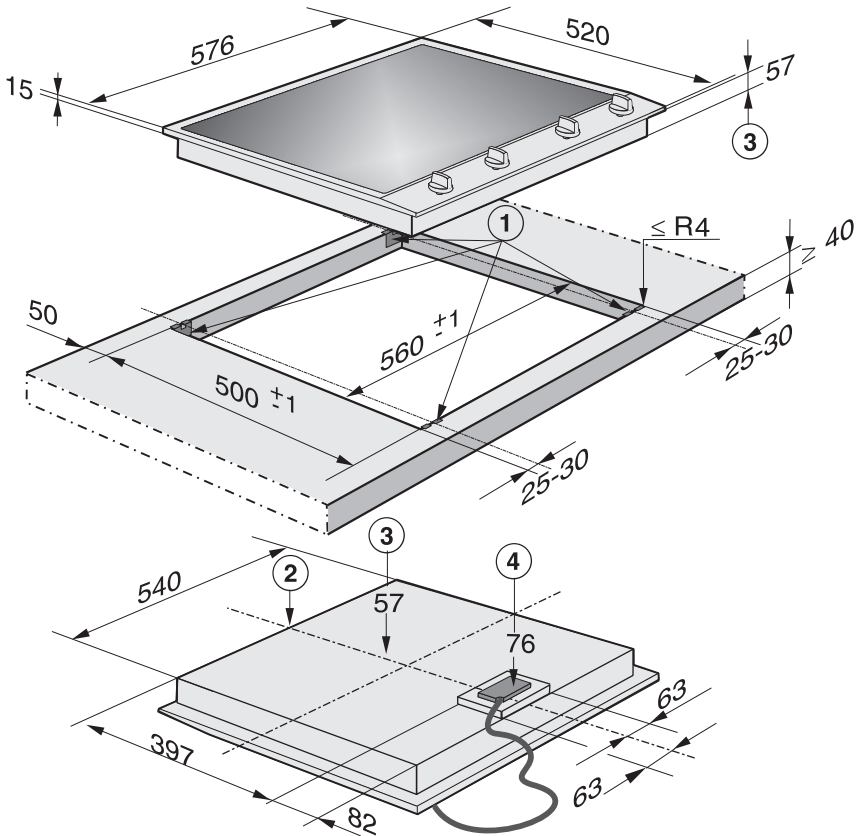
② Front

③ Casing depth

④ Casing depth including mains connection box with mains connection cable, L = 2000 mm

CS 1122

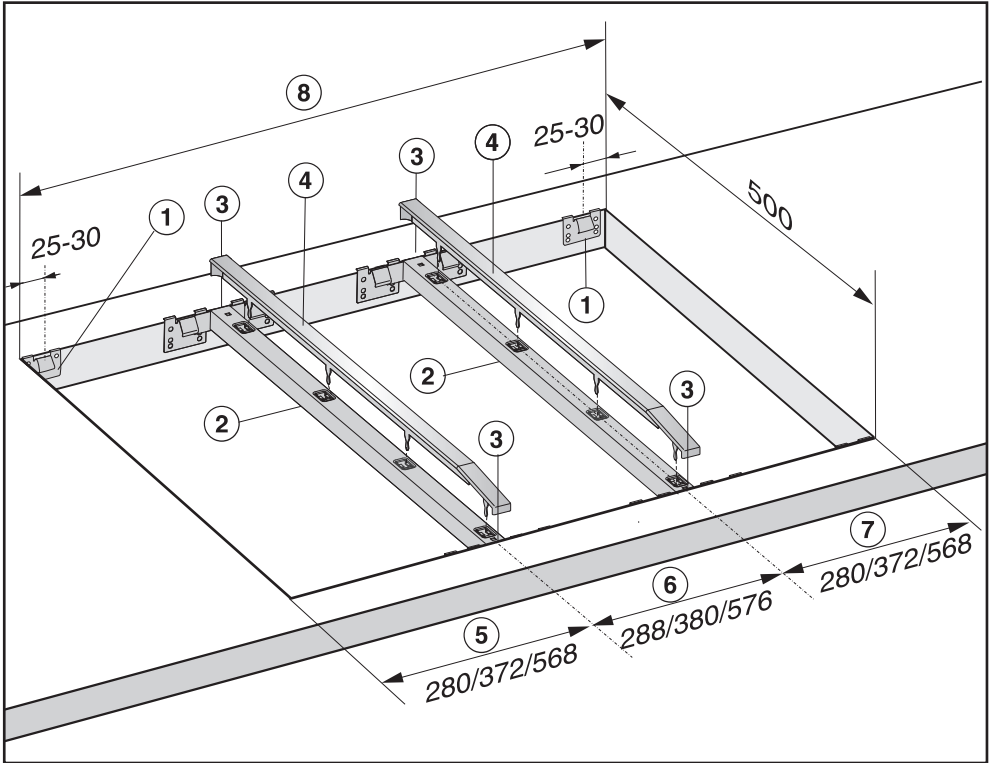




- ① Spring clamps
- ② Front
- ③ Casing depth
- ④ Casing depth including mains connection box with mains connection cable, L = 2000 mm

Building-in several CombiSets

Example: 3 CombiSets



- ① Spring clamps
- ② Spacer bars
- ③ Gaps between spacer bars and worktop
- ④ Cover strips
- ⑤ CombiSet width minus 8 mm
- ⑥ CombiSet width
- ⑦ CombiSet width minus 8 mm
- ⑧ Worktop cut-out

Building-in several CombiSets

Calculating the worktop cut-out

The frames of the CombiSets overlap the worktop at the outside right and left by 8 mm on each side.

- Add up the widths of the CombiSets and subtract 16 mm from this figure.

Example:

$$288 \text{ mm} + 288 \text{ mm} + 380 \text{ mm} = 956 \text{ mm} - 16 \text{ mm} = 940 \text{ mm}$$

The CombiSets are 288 mm, 380 mm or 576 mm wide depending on model (see "Building-in dimensions").

Spacer bars

When building-in several CombiSets a spacer bar must be fitted between each CombiSet. The position for securing the spacer bar will depend on the width of the CombiSet.

Installation with a downdraft extractor

Please refer to the separate "Downdraft extractor with CombiSet" instruction manual for details about worktop cut-out dimensions and fitting spacer bars.

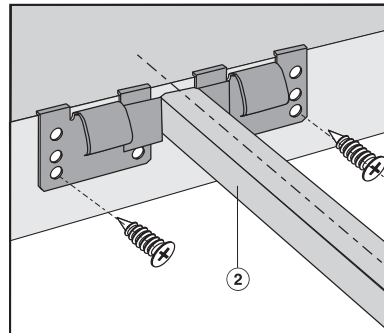
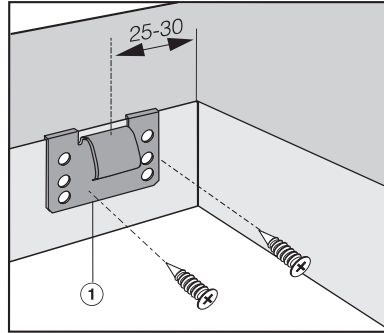
Preparing the worktop

- Make the worktop cut-out as shown in "Building-in dimensions" or as calculated (see Building-in several CombiSets). Observe the safety distances (see "Safety distances").

Wooden worktops

- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

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

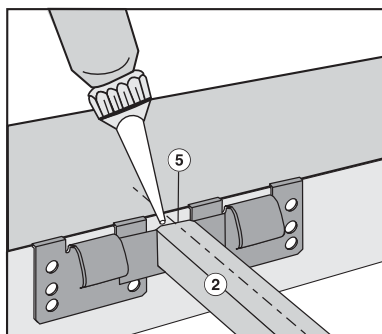
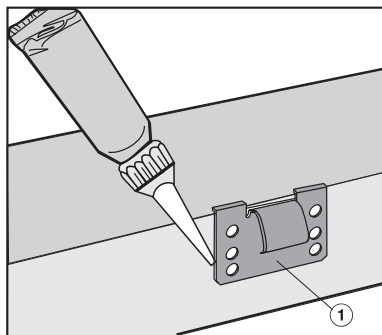
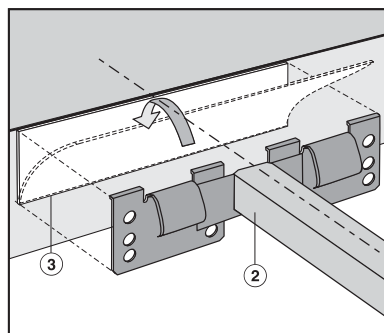
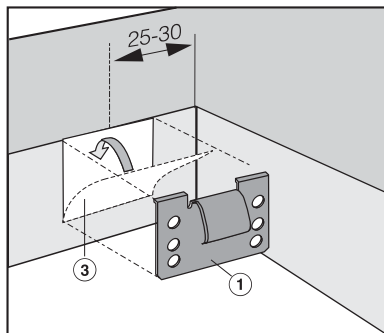


- Position the spring clamps ① and spacer bars ② on or at the top edge of the cut-out in the positions shown.
- Secure the spring clamps ① and spacer bars ② with the 3.5 x 25 mm wood screws supplied.

Installation

Natural stone worktops

You will need heavy duty double-side tape (not supplied) to secure the spring clamps and spacer bars.



- Stick the tape ③ to the top edge of the cut-out in the positions shown in the diagram.
- Position the spring clamps ① and spacer bars ② on or at the top edge of the cut-out and press them firmly into place.
- Apply silicone to the side and lower edges of the spring clamps ① and the spacer bars ②.
- Then fill gap ⑤ between spacer bar ② and the worktop with silicone.

Installation with a downdraft extractor

Please refer to the separate "Downdraft extractor with CombiSet" instruction manual for details about installing a downdraft extractor with a CombiSet appliance.

Installing the CombiSet

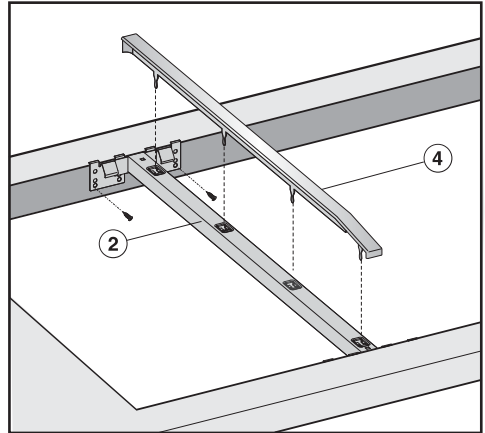
- Feed the mains connection cable down through the cut-out.
- Starting at the front, position the CombiSet in the worktop cut-out.
- Using both hands, press down evenly on the edges of the CombiSet until it clicks into position. When doing this make sure that the seal underneath the appliance sits flush with the worktop. This is important to ensure an effective seal with the worktop.

Do not use sealant (e.g. silicone).

If the seal does not meet the worktop correctly on the corners, the corner radius ($\leq R4$) can be carefully scribed to suit.

Building in several CombiSets

- Push the built-in CombiSet to the side until the holes in the spacer bar can be seen.



- Fit cover strip ④ into the holes in spacer bar ②.
- Starting at the front, position the next CombiSet in the worktop cut-out.
- Proceed as described previously.

Installation

Connecting the CombiSet

- Connect the CombiSet(s) to the mains.
- Check that each CombiSet works.

Removing the CombiSet

If the CombiSet cannot be accessed from below, you will need a special tool to remove it.

- If the CombiSet can be accessed from below, push it out from below. Push the rear side out first.

CS 1112 / CS 1122

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (e.g. BS 7671 in the UK). Connection should be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.

CS 1134

This Combiset appliance must be connected to the mains electricity supply by a suitably qualified and competent person, in strict accordance with current national and local safety regulations (e.g. BS 7671 in the U.K.).



Danger of injury.

Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.

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

If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.

If the switched socket is not accessible after installation, or if the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.

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

Electrical connection

Connection

AC 230 V, 50 Hz

The connection data is quoted on the data plate. It must match the household supply.

CS 1134

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

Disconnecting from the mains



Danger of electric shock.

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:

Safety fuses

- Completely remove fuses

Automatic circuit breakers

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

Built-in circuit breakers

- Circuit breakers, type B or C: switch the on-off switch from 1 (on) to 0 (off).

Residual current device (RCD)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.

Connecting the mains cable



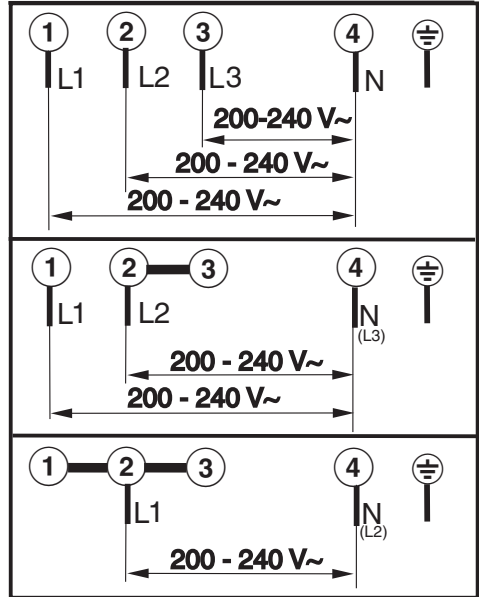
Danger of electric shock.

The mains connection cable must be fitted by a suitably qualified and competent person in accordance with current local and national safety regulations. (e.g. BS 7671 in the UK).

If the mains cable needs to be replaced it must be replaced with a special connection cable, type H 05 VV-F (PVC-insulated), available from Miele.

The connection data is quoted on the data plate.

Wiring diagram CS 1134



After sales service, data plate, guarantee

After sales service

In the event of any faults which you cannot easily remedy, please contact

- your Miele Dealer, or
- Miele Service.

See end of this booklet for contact details.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back page of these instructions.

Guarantee: UK

The appliance is guaranteed for 2 years from the date of purchase.

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Guarantee: Other countries

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

The following data sheets apply to the models described in this operating instruction manual.

Information for domestic electric hobs

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

MIELE	
Model name / identifier	CS 1112
Number of cooking zones and/or areas	2
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 mm 2. = Ø 100-180 mm 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	1. = 191,1 Wh/kg 2. = 193,7 Wh/kg
Energy consumption for the hob calculated per kg (EC _{electric hob})	192,4 Wh/kg

Information for domestic electric hobs

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

MIELE	
Model name / identifier	CS 1122
Number of cooking zones and/or areas	2
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 mm 2. = Ø 180 / 180x265 mm 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	1. = 191,1 Wh/kg 2. = 194,4 Wh/kg
Energy consumption for the hob calculated per kg (EC _{electric hob})	192,8 Wh/kg

Product data sheets

Information for domestic electric hobs

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

MIELE	
Model name / identifier	CS 1134
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 100 / Ø 180 mm 2. = Ø 145 mm 3. = Ø 100 / Ø 180 mm 4. = Ø 145 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	-
Energy consumption for the hob calculated per kg (EC _{electric hob})	-

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CS 1112 / CS 1122 / CS 1134



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