

Operating and installation instructions Induction 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.

Warning and Safety instructions	6
Caring for the environment	19
Guide to the appliance	20
Hob.....	20
Controls and display	22
Cooking zones.....	24
Accessories supplied	25
Before using for the first time	26
Cleaning the hob for the first time	26
Switching on the hob for the first time	26
Using the vapour extraction for the first time	26
How it works	27
Cooking zones.....	27
Noises.....	27
Power management	28
Vapour extraction	29
Pans	30
Tips on saving energy	32
Setting ranges	33
Operation	34
Operation.....	34
Switching on the hob	35
Setting the power level.....	35
Changing the power level.....	35
Switching off a cooking zone/the hob.....	35
Residual heat indicator.....	36
Setting the power level – extended setting range	36
Auto heat-up	37
Booster function.....	38
Keeping warm	39
Vapour extraction	40
Timer	42
Minute minder	42
Auto switch off	43
Using both timer functions at the same time	44

Contents

Additional functions	45
Stop&Go	45
Recall.....	45
Demo mode.....	46
Displaying hob data.....	46
Safety features	47
System lock/safety lock	47
Safety switch-off	48
Overheating protection.....	49
Programming	50
Note for test institutes	54
Cleaning and care	55
Cover grille/grease filter/charcoal filter.....	57
Removing the cover grille.....	57
Cleaning the grease filter.....	58
Replacing the charcoal filter (only KMDA 7272 FR-U, KMDA 7272 FL-U)	59
Cleaning the vapour extraction drip tray	59
Cleaning the inside of the fan unit.....	60
Resetting the grease filter operating hours counter	60
Resetting the charcoal filter operating hours counter (only KMDA 7272 FR-U, KMDA 7272 FL-U).....	60
Problem solving guide	61
Messages in the display.....	61
Unexpected behaviour	63
Unsatisfactory results.....	64
General problems or technical faults.....	64
Optional accessories	66
Installation	67
Safety instructions for installation	67
Safety distances.....	69
Operating options.....	72
Installation examples.....	73
Installation notes – surface-mounted	75
Installation dimensions – Surface-mounted	78
KMDA 7272 FR-A, KMDA 7272 FR-U	78
KMDA 7272 FL-A, KMDA 7272 FL-U.....	79
Extraction and guided recirculation mode	80
Plug&Play mode.....	82

Connection to window contact, if required	84
Surface-mounted installation	86
Installation notes – flush-fit	87
Installation dimensions – Flush-fit	90
KMDA 7272 FL-A, KMDA 7272 FL-U.....	90
Extraction and guided recirculation mode	91
Plug&Play mode	92
Connection to window contact, if required	93
Flush-fit installation	95
Rear wall cut-out – without drilling template.....	96
Ducting	98
Electrical connection	99
After sales service	102
Contact in the event of a fault	102
Data plate	102
Warranty	102
Product data sheets	103

Warning and Safety instructions

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 safety instructions and warnings.

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.

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 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 cause considerable danger for 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.
- ▶ 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.

Warning and Safety instructions

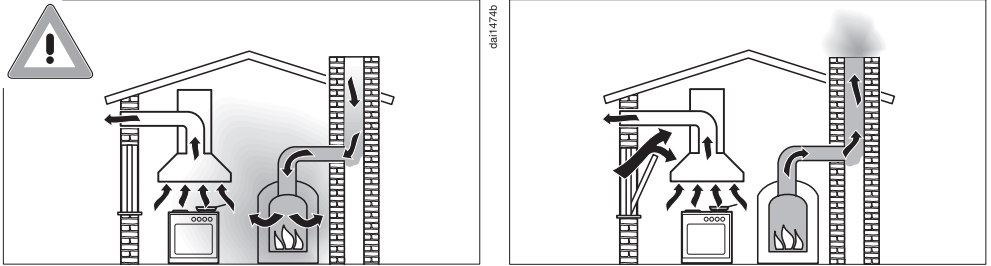
- ▶ This hob must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the hob.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ▶ While the hob is under warranty, 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.
- ▶ 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).
- ▶ 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 the hob from the mains electricity supply. Contact Miele Service.

Warning and Safety instructions

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

Warning and Safety instructions

Using at the same time as other heating appliances that depend on the air from the room



Danger of toxic fumes!

Great care should be taken when using the cooker hood in the same room or the same area of the house as another heating appliance that depends on the air from the room.

Such heating appliances draw in air from the room and duct exhaust gases out through a chimney or extraction ducting. They include gas, oil, wood and coal-fired boilers and heaters, continuous flow or other water heaters, gas hobs and ovens.

The cooker hood draws in air from the kitchen and from neighbouring rooms. This applies to the following modes of operation:

- extraction mode,
- recirculation mode with a recirculation box installed outside the room.

If there is insufficient air, an underpressure will occur. The heating appliance may be starved of oxygen. This impairs combustion. Harmful gases could be drawn from the chimney or extraction ducting back into the room, with potentially fatal consequences. Risk of death!

Warning and Safety instructions

In order to ensure safe operation and to prevent gases given off by the heating appliance from being drawn back into the room, when the cooker hood and the heater are both operated simultaneously, an underpressure in the room of 0.04 mbar (4 Pa) is the maximum permissible.

Sufficient ventilation can be maintained by air inlets which cannot be blocked, e.g. in windows, doors and outside wall vents. The diameter of the inlet openings must enable sufficient ventilation. A ventilation brick alone is not generally sufficient to ensure safe ventilation.

The overall ventilation condition of the dwelling must be taken into account. If in any doubt, the advice of a competent builder, or for gas, a qualified gas fitter should be sought.

If the cooker hood is being operated in recirculation mode, where the air is passed back into the room in which the extractor is installed, the above restrictions do not apply.

Warning and Safety instructions

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.
- ▶ 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.
- ▶ Open flames are a fire hazard.
Do not flambé food. When switched on, the cooker hood could draw flames into the filter. Kitchen grease deposits could ignite.
- ▶ 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.
- ▶ Hot cooking vapours during cooking can cause the cooker hood to get hot.
Do not touch the casing or the grease filters until the cooker hood has cooled down.
- ▶ 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.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.
- ▶ 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, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it 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.

Warning and Safety instructions

- ▶ 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.
- ▶ Because induction heating works so quickly, the base of the pan could, under certain circumstances, heat up to the temperature at which oil or fat self-ignites within a very short time. Never leave the hob unattended during use!
- ▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: Please note that the area immediately surrounding the hob is electromagnetically charged. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc, do not leave them in the immediate vicinity of the hob.
- ▶ Metal utensils stored in a drawer under the hob can become hot if the appliance is used intensively for a long time.
- ▶ The hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the hob in order to ensure sufficient ventilation for the hob.
- ▶ If a drawer is fitted directly underneath the hob, do not store any pointed or small items, paper, serviettes, etc. in the drawer. They could get in through the ventilation slots or be sucked into the casing by the fan and damage the fan or impair cooling.
- ▶ Never use two pans on a cooking zone, extended zone or PowerFlex zone at the same time.

Warning and Safety instructions

- ▶ If the cookware only partially covers a cooking or extended zone, the handle could become very hot.
Always place cookware in the middle of a cooking or extended zone!
- ▶ Deposits of grease and dirt will prevent the cooker hood from working properly.
Do not use the cooker hood without the grease filters in place. Otherwise cooking vapours will not be cleaned.
- ▶ There is a risk of fire if cleaning is not carried out as described in these operating instructions.
- ▶ Do not cover the vapour extraction cover grille when in use.
- ▶ Do not place hot cookware on the vapour extraction cover grille. This will impair the function of the vapour extraction and may damage the cover grille.
- ▶ Liquids can damage the cooker hood if they get into it. Keep liquids away from the cooker hood.
- ▶ Light objects can be drawn into the cooker hood and impair its operation. Do not place any light objects (e.g. paper towels) within close proximity of the cooker hood.
- ▶ The induction generators could be damaged or even destroyed if you use an induction adapter plate for cookware. Do not use induction adapter plates.

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.
- ▶ If the hob is built in over a pyrolytic oven, the hob should not be used whilst the pyrolytic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).

Accessories

- ▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the warranty and Miele cannot accept liability.
- ▶ 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.

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 valuable materials and take advantage of return options. Your Miele dealer will take the packaging material away.

Disposing of your old appliance

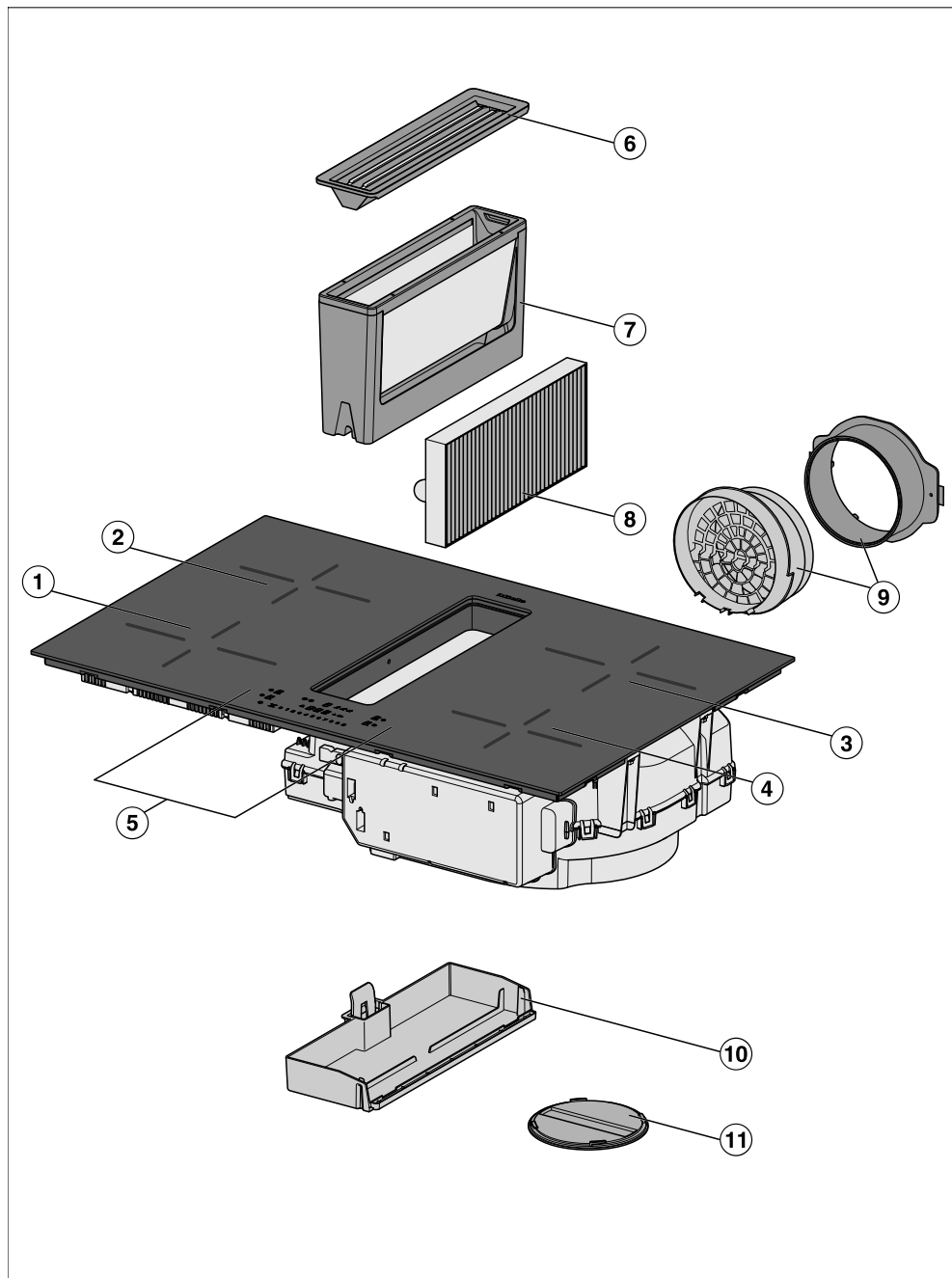
Electrical and electronic appliances contain many valuable materials. They also contain certain materials, compounds and components which were essential for their correct functioning and safety. These could be hazardous to human health and to the environment if disposed of with household waste or if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



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

Guide to the appliance

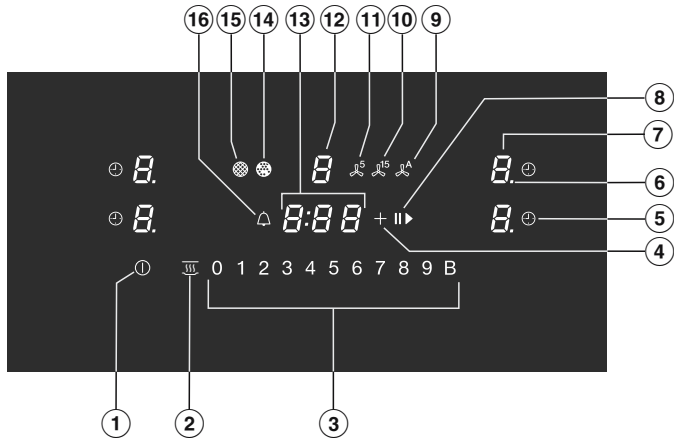
Hob



- ① Cooking zone with Booster function
- ② Cooking zone with Booster function
- ③ Cooking zone with Booster function
- ④ Cooking zone with Booster function
- ⑤ Controls and indicators
- ⑥ Cover grille
- ⑦ Grease filter
- ⑧ Charcoal filter
KMDA 7272 FR-U, KMDA 7272 FL-U only
- ⑨ Plug&Play adapter
KMDA 7272 FR-U, KMDA 7272 FL-U only
- ⑩ Removable drip tray
- ⑪ Cleaning flap

Guide to the appliance

Controls and display



- ① Hob On/Off sensor control
- ② Keeping warm sensor control
To activate/deactivate the Keeping warm function
- ③ Numerical display sensor controls
 - To set the power level
 - To set the times
- ④ Entry sensor control
 - For changing the programming
 - For amending the times
- ⑤ Auto switch off sensor control
Switches the cooking zones off automatically
- ⑥ Power level indicator light – extended setting range
- ⑦ Cooking zone selection and display sensor control
 - 0* Cooking zone is ready for operation
 - 1 to 9* Power level
 - ≡* Residual heat
 - flame* Auto heat-up
 - u* Cookware missing or unsuitable
 - ..* Booster function
 - h* Keeping warm
- ⑧ Stop&Go sensor control
To stop/start a cooking process in progress

- ⑨ Con@ctivity sensor control
For activating/deactivating the Con@ctivity function of the built-in vapour extraction
- ⑩ Sensor control for the 15 minute run-on option
- ⑪ Sensor control for the 5 minute run-on option
- ⑫ Vapour extraction selection and display sensor control
 - 0* Vapour extraction is ready for operation
 - 1 to 9* Power level
(can be changed to 3 levels)
 - „* Booster function is activated
- ⑬ Timer display
 - 0:00 to 9:59* Time
 - LOC* System lock/safety lock is activated
 - dE* Demo mode is activated
- ⑭ Charcoal filter indicator light
Charcoal filter must be replaced
- ⑮ Grease filter indicator light
Grease filter must be cleaned
- ⑯ Minute minder sensor control

Guide to the appliance

Cooking zones

Cooking zone	Ø in cm ¹	Rating in watts for 230 V ²	Linked cooking zone ³
①	11–22	Normal Booster 2300 3000	②
②	10–19	Normal Booster 1400 2100	①
③	11–22	Normal Booster 2300 3000	④
④	10–19	Normal Booster 1400 2100	③
		Total 7300	

¹ Cookware with a base diameter within the given range may be used.

² The power given may vary depending on the size and material of the cookware used.

³ The cooking zone is linked to this cooking zone electrically so that the rating can be increased; see “How it works – Power management”.

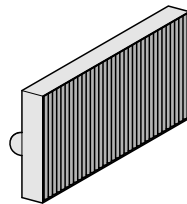
Accessories supplied

The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see “Optional accessories”).

Drilling template

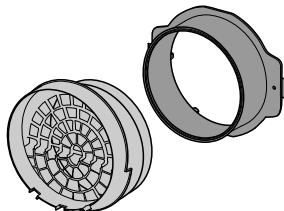
Template printed on both sides, used to create the cut-out for the air duct or the Plug&Play adapter.

Charcoal filter



This accessory is supplied ex works with the following KMDAs:
KMDA 7272 FR-U, KMDA 7272 FL-U

Plug&Play adapter



This accessory is supplied ex works with the following KMDAs:
KMDA 7272 FR-U, KMDA 7272 FL-U

Before 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” 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 may give off a slight smell when heated up for the first time. The induction coils may also give off a slight smell for the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely.

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

Please note that the heating up time on induction hobs is very much shorter than on conventional hobs.

Using the vapour extraction for the first time

Only

KMDA 7272 FR-U, KMDA 7272 FL-U

- Insert the charcoal filter (see “Cleaning and care – Replacing the charcoal filter”).

Cooking zones

An induction coil is located under each induction cooking zone. The coil creates a magnetic field that reacts directly with the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.


An induction cooking zone only works when cookware with a magnetic base is placed on it (see “Cookware”). Induction automatically recognises the size of the cookware.



Risk of burning due to hot items.

When the appliance 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.

Do not use the appliance as a resting place for anything.

After use, switch the hob off with the  sensor control.

Noises

When using an induction hob, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

Buzzing on the higher power settings. This will decrease or cease altogether when the power setting is reduced.

If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a crackling sound.

Whistling might occur if linked zones (see “Operation - Booster”) are being used at the same time, and the pans also have bases made of layers of different materials.

You might hear a clicking sound from the electronic switches, especially on lower settings.

A whirring sound, when the cooling fan comes on. This switches on to protect the electronics when the hob is being used intensively. The cooling fan may continue to run after the appliance has been switched off.

How it works

Power management

The hob has a maximum total permitted power consumption which cannot be exceeded for safety reasons. You can reduce the maximum total permitted power consumption, see “Programming”.

Cooking zones can be linked together in pairs on the hob. This allows additional power to be transferred from one cooking zone to another.

The values for the maximum total permitted power consumption and which cooking zones are linked together can be found in “Overview – Cooking zone data”.

If power is transferred from one cooking zone (A) to the other cooking zone (B), the power for the first cooking zone (A) is reduced.

Example: the Booster function for cooking zone (B) is activated.

If a cooking zone gives power to another zone, this can have the following effects:

- The power level is reduced.
- Auto heat-up is deactivated. Cooking continues at the set level. If the power is not sufficient, the power level will be reduced again.
- The Booster function is deactivated.
- The cooking zone is switched off.

When the cooking zone stops transferring power to the other zone, the power level can be increased again.

Vapour extraction

The exhaust air drawn into the vapour extraction may only be routed directly through the base unit in Plug&Play mode.

Extraction mode

The air drawn in is cleaned by the grease filter and directed outside through a ventilation gap. The necessary accessories are available from Miele.

Guided recirculation mode

The air is drawn in and cleaned first by the grease filter and then by a charcoal filter. It is then directed into the recirculation box via a duct. The recirculation box feeds the air back into the kitchen. The necessary accessories are available from Miele.



Plug&Play mode

The air is drawn in and cleaned first by the grease filter and then by a charcoal filter. The air is then routed through the base unit via a cut-out in the plinth and back into the kitchen.


A summary of the operating options and the KMDA variants that offer them can be found in “Installation – Operating options”.

Operating hours counter

The number of hours that the vapour extraction has been used for is stored in memory.

When the grease filter symbol  or the charcoal filter symbol  (KMDA 7272 FR-U, KMDA 7272 FL-U only) lights up, the operating hours counters are signalling that the filters need to be cleaned or replaced. Further information about cleaning and changing the filters and resetting the operating hours counters can be found under “Cleaning and care”.

The operating and installation instructions supplied with the recirculation box state that the operating hours counter for the charcoal filter needs to be activated. This is not necessary here.

The charcoal filter symbol  also appears when the vapour extraction is operated using extraction mode.

Pans

Suitable cookware

- Stainless steel cookware with a magnetic base
- Enamelled steel cookware
- Cast iron

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). The base of the pan must be able to distribute the heat evenly. Cookware with a base made from multilayer material (sandwich or encapsulated base) is ideal in this case.

Unsuitable pans.

- stainless steel pans without a magnetic base
- aluminium or copper pans
- glass, ceramic or earthenware pots and pans

Testing pans

To test whether a pan is induction-compatible, hold a magnet to the base of the pan. If the magnet sticks, the pan is generally suitable.

No cookware/unsuitable cookware display

The \mathcal{L} symbol flashes alternately with the power level selected in one of the cooking zone displays if:

- The cooking zone has been switched on without cookware in place, or if the cookware is unsuitable (non-magnetic base).
- The diameter of the base of the cookware is too small.
- The cookware is taken off the cooking zone when it is switched on.

If no cookware or unsuitable cookware is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes.

Using the cooking zone

- Place a suitable item of cookware on the cooking zone within 3 minutes.

\mathcal{L} switches off. The cooking process is continued with the previously selected settings.

- If you are using a different item of cookware and/or food, modify the settings.

Not using the cooking zone

- Switch the cooking zone off.

Tips

- To make optimum use of the cooking zones, choose cookware with a suitable base diameter (see “Overview – Cooking zone data”). If an item of cookware is too small, it will not be recognised.
- Position the cookware as centrally as possible on the relevant cooking zone/cooking area.
- Use only cookware 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.



- Where possible, use cookware with vertically straight sides. If an item of cookware has angular sides, induction also acts on the sides of the item of cookware. The sides of the item of cookware may discolour or the coating may peel off.

Tips on saving energy

- Cook in covered pots and pans if possible. This prevents heat escaping unnecessarily.
- Cook with as little water as possible.
- When you have brought the pan to the boil, switch to a lower power level as soon as possible.
- Use a pressure cooker to reduce cooking durations.
- It is important to ensure that the kitchen is well ventilated during operation. In extraction mode if there is insufficient air flow, the cooker hood cannot operate efficiently and this causes increased operating noise levels.
- Always cook with the lowest possible setting. This produces fewer cooking vapours, so you can use a lower power level and therefore benefit from reduced energy consumption.
- Check the power level on the cooker hood. A low power level is usually sufficient. Only use the Booster setting when necessary.
- When a large volume of cooking vapours are being produced, switch to a high power level in good time. This is more efficient than operating the cooker hood for longer to try to capture cooking vapours which have already been distributed throughout the kitchen.
- Switch the cooker hood off after cooking.
- Clean or replace the filters at regular intervals. Heavily soiled filters reduce performance, increase the risk of fire and are unhygienic.

Setting ranges

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 “Programming”).

	Setting range	
	Factory setting (9 power levels)	Extended setting (17 power levels)
Melting butter Melting chocolate Dissolving gelatine	1–2	1–2.
Warming up small quantities of liquid Keeping warm food which sticks easily Cooking rice or porridge Defrosting vegetables frozen in a block	2–4	2–3.
Warming up liquid and semi-solid food Steaming fruit Simmering potatoes (cookware with lids)	4–6	3.–5.
Making omelettes or lightly fried eggs Gently frying meat patties Steaming fish and vegetables Cooking dumplings and dried pulses Defrosting and reheating frozen food Thickening sauces, e.g. Hollandaise	5–7	4.–7.
Gently frying fish, escalopes, sausages, fried eggs (without overheating the fat)	6–8	6–7.
Cooking potato fritters, pancakes, etc.	7–8	7–8.
Frying, e.g. chips	9	8.–9
Boiling large quantities of water Bringing to the boil Searing large quantities of meat	9–Booster	8.–Booster

These settings should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the cookware. For this reason, it is possible that the power levels will need to be adjusted slightly to suit your cookware. As you use the hob, you will get to know which settings suit your cookware best. When using new cookware that you are not familiar with, set the power to one level below the one specified.

Operation

Operation


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

Each time a sensor control is activated, an audible signal sounds.

When the hob is switched off, only the printed symbols for the On/Off ① sensor control and the numerical display for setting the power levels are visible. More sensor controls light up when the hob is switched on.

In order to set or alter a power level, the cooking zones must be “active”. To activate a cooking zone, touch the display for the relevant cooking zone. The relevant cooking zone display will appear brighter when touched. While the display is brighter, the cooking zone is “active” and you can set a power level or time.

Exception: if only one of the cooking zones is in operation, you can alter the power level without activating the cooking zone.


 Malfunction due to dirty and/or covered sensor controls.

If the sensor controls are dirty or covered, this could cause them to fail to react, to activate a function or even to switch the appliance off automatically (see “Safety features – Safety switch-off”). Placing hot cookware on the sensor controls/indicators can damage the electronic unit underneath.

Keep the sensor controls and indicators clean.

Do not place anything over the sensor controls or indicators.

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

 Risk of fire with overheated food. Unattended food can overheat and catch alight. Do not leave the hob unattended whilst it is being used.

Please note that the heating up time on induction hobs is very much shorter than on conventional hobs.

Switching on the hob

- Touch the ① sensor.

Other sensors will light up.

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

Setting the power level

Permanent pan recognition is activated as standard (see “Programming”). When the hob is switched on and you place an item of cookware on one of the cooking zones, all the sensors for that cooking zone’s numerical display will light up.

- Place the cookware on the cooking zone you want to use.
- Touch the appropriate sensor control on the numerical display for the power level you want.

Changing the power level

- Touch the relevant cooking zone display.

The cooking zone display appears brighter.

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

Switching off a cooking zone/ the hob

Switching off a cooking zone

- Touch and hold the relevant cooking zone display until the cooking zone switches off.

or

- Touch the relevant cooking zone display.

The cooking zone display appears brighter.

- Touch the 0 sensor control on the numerical display.

Switching the hob off

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

Operation

Residual heat indicator

If the cooking zone is still hot, the residual heat indicator will light up after it has been switched off.

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



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.

Setting the power level – extended setting range

- Touch the numerical display in between two number sensor controls.

A dot appears after the power level in the cooking zone selection.

The sensor controls to the left of the interim level light up brighter than the other sensor controls.

Example:

If you have set power level 7., the cooking zone selection will show 7..

Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest setting and then switches to the continued cooking setting which you have previously selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

Activating Auto heat-up

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

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

Changing the continued cooking setting while the cooking zone is heating up deactivates Auto heat-up.

Deactivating Auto heat-up

- Touch the sensor for the continued cooking setting.

or

- Set another power level.

Continued cooking setting*	Heat-up time [min:sec]
1	Approx. 0:15
1.	Approx. 0:15
2	Approx. 0:15
2.	Approx. 0:15
3	Approx. 0:25
3.	Approx. 0:25
4	Approx. 0:50
4.	Approx. 0:50
5	Approx. 2:00
5.	Approx. 5:50
6	Approx. 5:50
6.	Approx. 2:50
7	Approx. 2:50
7.	Approx. 2:50
8	Approx. 2:50
8.	Approx. 2:50
9	—

* The continued cooking settings with a dot after the number are only available if the power level range has been extended (see "Programming").

Operation

Booster function

When the Booster function is activated, the power is boosted so that large quantities can be heated up quickly, e.g. when boiling water for cooking pasta. The boost in power is active for a maximum of 5 minutes.

When the Booster function is activated, the settings for the linked cooking zone may be changed, see “Induction – Power management”.

The Booster function can be used on a maximum of two cooking zones at the same time.

If the Booster function is switched on when

- no power level has been selected, the cooking zone will revert automatically to level 9 at the end of the Booster time or if the Booster function is switched off before this.
- a power level has been selected, the cooking zone will revert automatically to the power level selected at the end of the Booster time or if the Booster function is switched off before this.

Activating the Booster

- Place the cookware on the cooking zone you want to use.
- Select a power level if necessary.
- Touch the **B** sensor control.

„ will appear in the cooking zone display.

Deactivating the Booster

- Touch the **B** sensor control.

or

- Set another power level.

Keeping warm

This function is for keeping food warm which has just been cooked and is still hot. It is not for reheating food that has gone cold.


The maximum duration for keeping food warm is 2 hours.

- Only use pans for keeping food warm. Cover the pan with a lid.
- Stir firm or viscous food (mashed potatoes, stew) occasionally.
- Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

Activating/deactivating the Keeping warm function

- Touch the cooking zone display for the required cooking zone.


The cooking zone display appears brighter.

- Touch the  sensor control.

Operation

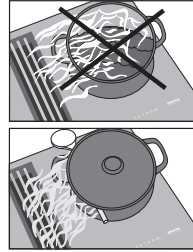
Vapour extraction

The vapour extraction will switch itself on automatically if there is an item of cookware on a cooking zone and a power level has been set for that zone (Con@ctivity). The power level for vapour extraction is set to suit the power level of the cooking zone. The run-on time and level depend on the power level of the vapour extraction.

You can deactivate Con@ctivity temporarily or permanently. To deactivate Con@ctivity permanently, see “Programming”. If Con@ctivity is permanently deactivated, the  sensor control will no longer be illuminated.

The power level of the vapour extraction can be manually altered at any time. Power levels 1 to 9 and a Booster level are set as standard. The power levels can be reduced to 1 to 3 and a Booster level, see “Programming”.

For light to heavy cooking vapours and odours, select from power levels **1** to **9** (3 with the reduced power levels). For short periods of very strong vapours and odours, e.g. whilst searing meat, select the **B** Booster setting.



Tip: To help release vapours effectively with pans over 15 cm high, place a wooden spoon between the lid and the pan.

If the vapour extraction starts with power level 1, the power is automatically increased to level 2 for 20 seconds. The increase in power is necessary in order to ensure that the flap opens in extraction mode. If you are using the vapour extraction in recirculation mode, you can deactivate this automatic function, see “Programming”.


Setting the power level/Switching off vapour extraction

- Touch the vapour extraction display.
- To switch the fan on touch the appropriate sensor for the power level you want.
- To switch the fan off touch the **0** sensor.

If the vapour extraction is not switched off manually, it will switch itself off automatically 12 hours after last being used.

Deactivating Con@ctivity temporarily

The vapour extraction has switched on automatically.

- You can deactivate Con@ctivity in various ways:
 - Touch the  sensor control
 - Touch the **0** sensor control
 - Select a different power level
- Set the power level you want.

Depending on the programming, Con@ctivity will be reactivated when you switch the hob off and back on again, see “Programming”.

If you want to deactivate Con@ctivity permanently, you will need to change the Con@ctivity programming, see “Programming”.

Booster

The maximum duration for the Booster is 10 minutes.





- To switch it off early, set a different power level.


Run-on time

It is advisable to run the fan for a few minutes after cooking has finished. This helps to neutralise any lingering vapours and odours in the air. The following two options are available:

⁵ (5 minutes) and ¹⁵ (15 minutes).

The run-on duration will be carried out using the power level set during activation. You can change the power level during the run-on period.

- Touch the ⁵ or ¹⁵ sensor to activate the run-on period.
- Touch the ⁵, ¹⁵ or **0** sensor to deactivate the run-on period.

If you switch the hob off with the  sensor, the run-on period will continue through to the end.

Timer

The hob has to be switched on if you want to use the timer.

The timer can be used for the following 2 functions:

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

You can use the functions simultaneously.

A duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set.

Durations of up to 59 minutes are shown in minutes (00:59) and durations of more than 60 minutes are shown in hours and minutes. Durations are entered in the order of hours, followed by minutes in tens and then units.

Durations are entered using the numerical display and can be adjusted with the + sensor control.

Example:

59 minutes = 0:59 hours,

Enter: 5-9

80 minutes = 1:20 hours,

Enter: 1-2-0

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. After the third number has been entered, the first and second numbers will move to the left.


Minute minder

Setting the minute minder

- Touch the  sensor control.

The timer display flashes.

- Set the required duration.

Touch the  sensor control or wait 10 seconds to start the minute minder.

Changing the minute minder duration

- Touch the  sensor control.

The timer display flashes.

- Set the required duration.

Deleting the minute minder duration

- Touch the  sensor control.

- Touch the  on the numerical display.

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.

If the time programmed is longer than the maximum operating time allowed, the cooking zone will be switched off by the safety switch-off function (see "Safety features – Safety switch-off").

Setting the switch-off time

- Select a power level for the cooking zone you require.
- Touch the ⊕ sensor control next to the relevant cooking zone display.

The timer display flashes.

- Set the required duration.

Touch the ⊕ sensor control or wait 10 seconds to start the switch-off time.

The ⊕ sensor control lights up constantly.

- To set a switch-off time for another cooking zone, follow the same steps as described above.

If multiple switch-off times are programmed, the timer for the most recently selected cooking zone is displayed. The ⊕ sensor control next to the relevant cooking zone display lights up brighter.

- If you want to show the time left for another cooking zone which is counting down in the background, touch the ⊕ sensor control for the desired cooking zone.

Changing the switch-off time

- Touch the required cooking zone display.
- Touch the ⊕ sensor control next to the relevant cooking zone display.

The timer display flashes.

- Set the required duration.

Deleting the switch-off time

- Touch the required cooking zone display.
- Touch the ⊕ sensor control of the required cooking zone until the 0:00 symbol appears in the timer display.

or

- Touch the ⊕ sensor control next to the relevant cooking zone display.


The timer display flashes.

- Touch the 0 sensor control on the numerical display.

Timer

Using both timer functions at the same time

If you use both functions at the same time, the time of the last selected function is always displayed.

- Touch the  sensor control or the relevant cooking zone display if you want to show the times left counting down in the background.

Stop&Go

When Stop&Go is activated, the power of all cooking zones in use is reduced to power level 1. The power level of the vapour extraction is not reduced. Depending on the power level set for the cooking zones, it may even increase. The cooking zone 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 times continue to run.

When Stop&Go is deactivated, the cooking zones will operate at the power level previously selected.

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

Activating

- Touch the II/▶ sensor control.

Deactivating

- Touch the II/▶ sensor control.

Use this function if there is a danger of food boiling over.

Recall

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

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

Additional functions

Demo mode

These functions enable the hob to be demonstrated in showrooms without heating up.

Activating/deactivating demo mode

When this mode is set, the hob can be operated as normal.

- Switch the hob on.
- Place an induction-compatible item of cookware on the hob.
- Touch and hold the 0 and 2 sensor controls on the numerical display at the same time for 6 seconds.

In the timer display, *dE* flashes alternately with *0n* (demo mode activated) or *0FF* (demo mode deactivated) for a few seconds.

Displaying hob data

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

Model number/serial number

- Switch the hob on.
- Place an induction-compatible pan on the hob.
- Touch and hold the 0 and 4 sensor controls on the numerical display at the same time.

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

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

Software version

- Switch the hob on.
- Place an induction-compatible pan on the hob.
- Touch and hold the 0 and 3 sensor controls on the numerical display at the same time.

Numbers appear in the timer display:

Example: *2:00* = software version 2.00

System lock/safety lock

The safety lock function is deactivated if there is a mains outage.

Your hob is equipped with a system lock and a safety lock to prevent the hob, cooking zones and vapour extraction being switched on inadvertently or any settings being altered.


The **system lock** is activated when the hob is switched off. If the system lock is activated, the hob cannot be switched on and the timer cannot be used. A set minute minder time continues to count down. The hob is programmed so that the system lock must be activated manually. The system lock can be programmed to be activated automatically 5 minutes after the hob has been switched off (see “Programming”).

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

- The cooking zones, the vapour extraction and the hob can only be switched off.
- A set minute minder time can be modified.

If an unavailable sensor control is touched whilst the system lock or safety lock is activated *LDC* will appear in the timer display for a few seconds and a tone will sound.

Activating the system lock

- Touch the  sensor control for 6 seconds.



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

Deactivating the system lock

- Touch the  sensor for 6 seconds.



LDC will appear briefly in the timer display and then the seconds will be seen counting down. The system lock is deactivated once the time has elapsed.

Activating the safety lock

- Touch and hold the  and  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 *LDC* will appear in the timer display. The lock function is activated.

Deactivating the safety lock

- Touch and hold the  and  sensor controls at the same time for 6 seconds.

LDC 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.

Safety features

Safety switch-off

Sensor controls are covered

Your hob will turn off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel. L will flash briefly in the timer display and a tone will sound. L will go out once you have removed the object and/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 on and off again, it is ready for operation again.

The hob is programmed to safety setting 0 at the factory. If required you can set a higher safety setting with a shorter maximum operating time (see chart).

Power level*	Maximum operating time [h:min]		
	Safety setting		
	0**	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	0:30
7/7.	4:00	0:42	0:24
8	4:00	0:30	0:20
8.	4:00	0:30	0:18
9	1:00	0:24	0:10

* The power levels with a dot after the number are only available if the power level range has been extended (see "Setting ranges").

** Factory default setting

Overheating protection

All the induction coils and heat sinks for the electronic module are fitted with an overheating protection mechanism. Before the induction coils or heat sinks get too hot, the overheating protection mechanism intervenes in one of the following ways:

Induction coils

- Any Booster function in operation will be switched off.
- The set power level will be reduced.
- The cooking zone turns off automatically. *Err* will flash alternately with *044* in the timer display.

You can use the cooking zone again as usual when the fault message has gone out.

Heat sinks

- Any Booster function in operation will be switched off.
- The set power level will be reduced.
- The cooking zones switch off automatically.

The affected cooking zones can only be used again as usual once the cooling element has cooled down to a safe level.

The overheating protection may be activated under the following circumstances:

- The cookware being heated is empty.
- Fat or oil is being heated on a high power level.
- There is insufficient ventilation to the underside of the hob.
- A hot cooking zone is switched back on after an interruption to the power supply.

If, despite removing the cause, the overheating protection mechanism triggers again, contact customer service.

Programming

You can adapt the programming of the hob to your personal needs. Several settings can be altered in succession.

After accessing programming mode, the + sensor and *PC* will appear in the timer display. After a few seconds *P:01* (Programme 01) will flash alternately with *C:01* (Code) in the timer display.

Changing the programming

Accessing programming mode

- **With the hob switched off**, touch and hold the ① and \overline{III} sensors together until the + sensor lights up and *PC* appears in the timer display.

Setting the programme

For a two-digit programme number you need to first set the tens position.

- Whilst the programme is visible in the display (e.g. *P:01*), touch the + sensor repeatedly until the number for the programme you want appears in the display or touch the appropriate number on the numerical display.

Setting the code

- Whilst the code is visible in the display (e.g. *C:01*), touch the + sensor repeatedly until the number for the code you want appears in the display or touch the appropriate number on the numerical display.

Saving the settings

- Whilst the programme is visible in the display (e.g. *P:01*), touch the ① sensor until the indicators go out.

To avoid saving the settings

- While the code is showing in the display (e.g. *C:01*) touch the ① sensor until the indicators go out.

Programming

Programme ¹		Code ²	Settings
P:01	Demo mode	C:00	Demo mode off
		C:01	Demo mode on ³
P:02	Power management ⁴	C:00	Off
		C:01	3680 W
		C:02	3000 W
		C:03	2000 W
		C:04	1000 W
P:03	Factory default settings	C:00	Do not restore factory default settings
		C:01	Restore factory default settings ⁵
P:04	Number of cooking zone power levels	C:00	9 power levels + Booster
		C:01	17 power levels + Booster ⁶
P:06	Audible tone when a sensor control is touched	C:00	Off ⁷
		C:01	Quiet
		C:02	Medium
		C:03	Loud

Programming

Programme ¹		Code ²	Settings
P:07	Timer buzzer	C:00	Of
		C:01	Quiet
		C:02	Medium
		C:03	Loud
		C:04	Maximum volume
P:08	System lock	C:00	System lock can only be activated manually
		C:01	System lock activated automatically
P:09	Maximum operating time	C:00	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2
P:12	Sensor controls reaction speed	C:00	Slow
		C:01	Normal
		C:02	Fast
P:15	Permanent pan recognition	C:00	Permanent pan recognition off
		C:01	Permanent pan recognition on
P:16	Con@ctivity of built-in vapour extraction	C:00	Con@ctivity off ⁸
		C:01	Con@ctivity on

Programme ¹		Code ²	Settings
P:17	Vapour extraction operating mode	C:00 ⁹	Recirculation mode
		C:01 ⁹	Extraction mode
P:18	Start settings of Con@ctivity ¹⁰	C:00	Always start with Con@ctivity deactivated
		C:01	Always start with Con@ctivity activated
		C:02	Start with the most recently set Con@ctivity state
P:19	Number of vapour extraction power levels	C:00	3 power levels + Booster
		C:01	9 power levels + Booster

¹ Programmes not shown here have no allocation.

² The factory default setting is shown in bold.

³ After the hob has been switched on, *dE* appears in the timer display for a few seconds.

⁴ The total output of the hob may be reduced in order to meet the local network provider's requirements.

⁵ The settings for the P:17 operating mode of the vapour extraction will not be reset to the factory default settings.

⁶ In the text and tables, the extended power levels are shown with a dot after the number.

⁷ The confirmation tone of the On/Off sensor control cannot be switched off.

⁸ Plug&Play mode: Con@ctivity is required for correct operation.

⁹ Factory-set code:

KMDA 7272 FR-U, KMDA 7272 FL-U: C:00

KMDA 7272 FR-A, KMDA 7272 FL-A: C:01

¹⁰ The settings only take effect if Con@ctivity has been activated in the P:16 programme.


Note for test institutes

Test food acc. to EN 60350-2

9 power levels are programmed at the factory.

For testing in accordance with the above standard, programme the hob to the extended power level setting.


Test food	Ø Pan base (mm)	Lid	Power level	
			Pre-heat	Cooking
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

 Risk of burning due to hot cooking zones.

The cooking zones will be hot after use.

Switch the hob off.


Allow the cooking zones to cool down before cleaning the hob.

 Risk of injury due to the fan motor.

The fan motor rotates while the vapour extraction is active.

Switch the hob off.

Wait until the run-on cycle is finished, if applicable.

 Risk of damage due to moisture ingress.

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

Do not use a steam cleaner to clean the hob.

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.

Remove all cleaning agent residues immediately.

Never use abrasive sponges or cleaning agents.

Allow the hob to cool down before cleaning.

- Clean the hob after every use.
- Dry the hob thoroughly after cleaning with water to avoid limescale residue.


Unsuitable cleaning agents

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

- Washing-up liquid
- Cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- Cleaning agents containing descaling agents
- Stain and rust removers
- Abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- Cleaning agents containing solvents
- Dishwasher cleaners
- Oven sprays
- Glass cleaning agents
- Hard, abrasive brushes
- Sponges
- Eraser stain remover blocks

Cleaning and care

Cleaning the ceramic surface

 Risk of damage by pointed objects.

The seal between the hob and the worktop could suffer damage.

The seal between the ceramic surface and the frame could suffer damage.

Do not use pointed objects for cleaning.


Not all soiling and residues can be removed using a solution of washing-up liquid. An invisible film can develop that can lead to discolouration of the glass ceramic surface. This discolouration cannot be removed.

Clean the ceramic surface regularly with a proprietary ceramic glass cleaning agent.

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a shielded scraper blade suitable for use on glass.
- Then clean the ceramic glass surface with the Miele ceramic and stainless steel hob cleaner (see “optional accessories”) or with a proprietary ceramic glass cleaner applied with kitchen paper or a clean cloth. Do not apply the cleaner while the hob is still hot, as this can result in marking. Please follow the cleaning agent manufacturer's instructions.
- Finally wipe the glass ceramic surface with a damp cloth and polish with a soft, dry cloth.

Residues can burn onto the hob the next time it is used and cause damage to the glass 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.

 Risk of burning due to hot cooking zones.


The cooking zones are hot during use.

Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot ceramic surface with a shielded scraper blade.

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

Cover grille/grease filter/charcoal filter

The cover grille and the reusable metal grease filter in the vapour extraction collect solid matter from kitchen vapours (grease, dust, etc.) and therefore prevent soiling of the countertop extractor. Accumulated grease solidifies over a longer period of time and makes cleaning more difficult. The grease filter should therefore be cleaned at least every 3–4 weeks.

 Risk of fire due to soiled grease filter.

Grease collected in the grease filter can ignite.

Clean the grease filter regularly.

Only KMDA 7272 FR-U, KMDA 7272 FL-U

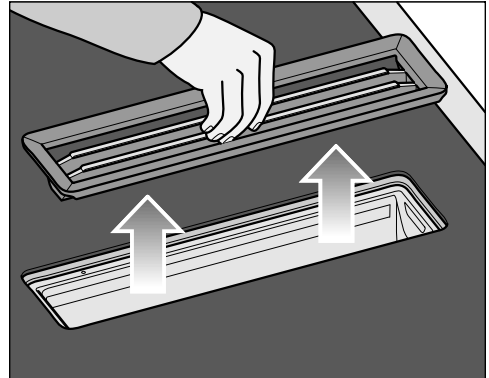
The charcoal filter reduces odours. It is used in the vapour extraction in addition to a grease filter. The charcoal filter included with the appliance cannot be cleaned or reactivated. Replace the charcoal filter once it has reached the end of its life. Always read the information provided with replacement charcoal filters.

If liquids (e.g. water or milk) boil over and come into contact with the charcoal filter, an odour may develop.

We recommend replacing the charcoal filter in this case.

Removing the cover grille

Risk of damage to the cover grille.
Pull the cover grille vertically out of the top of the KMDA.

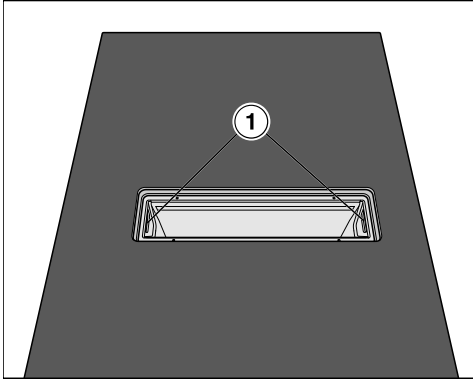


- Take hold of the cover grille in the centre of the bars.
- Pull the cover grille vertically upwards.

Cleaning and care

Cleaning the grease filter

Removing the grease filter



- Remove the cover grille.
- Carefully remove the grease filter using the recessed grips (1). Ensure that you do not tilt the grease filter.
- Pour out any liquid which has collected at the bottom of the grease filter.

Fitting the grease filter



The grease filter has a symbol on the front.

- Insert the grease filter so that the symbol is pointing towards the front of the worktop.

Cleaning the grease filter and cover grille by hand


- Clean the cover grille and the grease filter with a soft nylon brush in a mild solution of hot water and a little washing-up liquid. Do not use concentrated washing-up liquid.

Cleaning the grease filter and cover grille in the dishwasher

- Place the cover grille upright in the lower basket.
- Place the grease filter with its base facing upwards in the lower basket. Ensure the spray arm is not obstructed.
- Use a standard household dishwasher detergent.
- Select a dishwasher programme with a maximum wash temperature of:
 - 55 °C for the cover grille
 - 65 °C for the grease filter

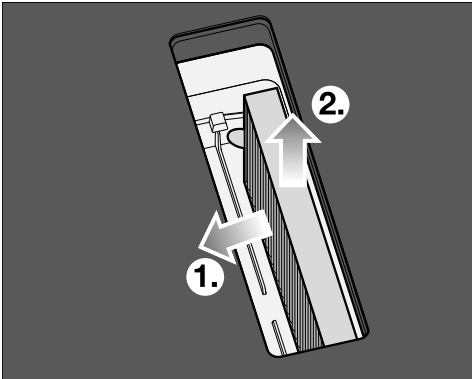
Depending on the detergent used, cleaning the grease filter in a dishwasher can cause permanent discolouration to the internal surfaces of the filter. However, this will not affect the functioning of the grease filter in any way.

Replacing the charcoal filter (only KMDA 7272 FR-U, KMDA 7272 FL-U)

The charcoal filter must be replaced after 120 operating hours. The  sensor control will light up.

The designation of the charcoal filter can be found in the “Optional accessories” section.

- Remove the cover grille.
- Remove the grease filter.

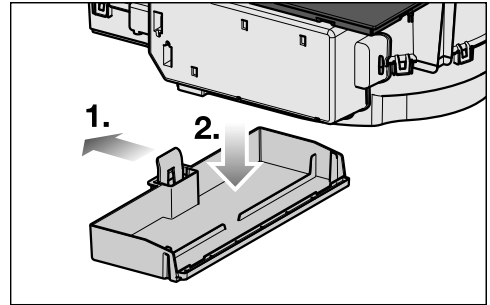


- Remove the charcoal filter.

Cleaning the vapour extraction drip tray

Clean the drip tray if liquid from food being spilled or boiling over has got into the vapour extraction unit.

- Remove and clean the grease filter as described in “Cleaning and care – Grease filter/Cover grille”.



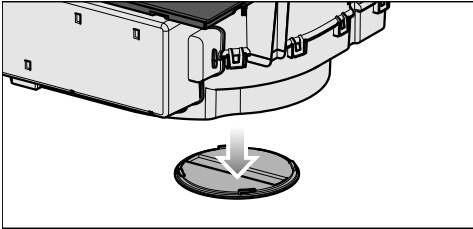
- Push the plastic bracket to the left ① until the drip tray can be pulled downwards ②.
- Pour out the liquid.
- Clean and dry the drip tray.
- Also clean and dry accessible areas inside of the vapour extraction unit.
- Fasten the drip tray back onto the casing.
- Replace the grease filter and refit the cover grille.

Cleaning and care

Cleaning the inside of the fan unit

Clean the inside of the fan unit if liquid from food being spilled or boiling over has got into the vapour extraction unit.

- Clean the vapour extraction drip tray.
- Place a container under the cleaning flap to catch the liquid.



- Turn the cleaning flap to the left.
- Let the liquid run out.
- Turn the cleaning flap to the right as far as it will go.

Internal surfaces of the cooker hood

- Whilst the grease filter is removed remove any grease deposits from all accessible areas of the housing. Doing so will prevent a fire hazard.

Resetting the grease filter operating hours counter

After cleaning the grease filter, the operating hours counter needs to be reset.

- Touch the  sensor for 3 seconds.

The sensor will go out.

Resetting the charcoal filter operating hours counter (only KMDA 7272 FR-U, KMDA 7272 FL-U)

- Touch the  sensor control for 3 seconds.

The sensor control will go out.

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

Messages in the display

Problem	Cause and remedy
Err is flashing alternately with 30 in the timer display and the buzzer is sounding.	The hob is incorrectly connected. <ul style="list-style-type: none"> ■ Disconnect the hob from the mains electricity supply. ■ Contact the Customer Service Department. The hob must be connected to the mains according to the wiring diagram.
In the cooking zone display, the U symbol will flash alternately with the selected power level or R .	No cookware is present on the cooking zone. Unsuitable cookware is present on the cooking zone. Suitable cookware has been removed from the cooking zone. <ul style="list-style-type: none"> ■ Use suitable cookware (see “Cookware”).
After the hob has been switched on, or after touching a sensor, LOC appears in the timer display for a few seconds.	The system lock or safety lock is activated. <ul style="list-style-type: none"> ■ Deactivate the system lock or safety lock (see “System lock / Safety lock”).
After the hob has been switched on, dE appears briefly in the timer display. The cooking zones do not heat up.	The hob is in demonstration mode. <ul style="list-style-type: none"> ■ Touch the 0 sensor control on any of the numerical displays. ■ Then touch the U and Z sensor controls at the same time until dE flashes alternately with OFF in the timer display.
The hob has switched off automatically. When the hob is switched back on, L appears above the On/Off sensor control Ⓛ .	One or more of the sensor controls are covered, e.g. by finger contact, food boiling over or an object. <ul style="list-style-type: none"> ■ Clean off any dirt and/or remove the object (see “Safety features – Safety switch-off”).

Problem solving guide

Problem	Cause and remedy
In the timer display, E-digit, e.g. E-0, flashes alternately with 120, 121, 122, 123, 124, 125, 126, or 127.	The fan is blocked or defective. <ul style="list-style-type: none">■ Make sure it has not been blocked by an object.■ Remove the obstruction.■ If this fault message continues to appear in the display, contact the Customer Service Department.
A message not listed in this table is appearing in the timer display.	There is an electronic module fault. <ul style="list-style-type: none">■ Disconnect the power supply to the hob for approx. 1 minute.■ If the problem persists after power has been restored, please contact the Customer Service Department.

Unexpected behaviour

Problem	Cause and remedy
Power level 9 is automatically reduced if you also set power level 9 for the connected cooking zone.	Operating both zones at power level 9 exceeds the permitted maximum power for the two zones. ■ Use a different cooking zone.
A cooking zone switches off automatically.	It has been operated for too long. ■ You can use the cooking zone again by switching it back on (see “Safety switch-off”).
The cooking zone is not working in the usual way on the power setting selected.	The overheating protection mechanism has been activated. ■ See “Safety features”.
A cooking zone or the whole hob switches off automatically.	The overheating protection mechanism has been activated. ■ See “Safety features”.
The Booster has deactivated early automatically.	The overheating protection mechanism has been activated. ■ See “Safety features”.

Problem solving guide




Unsatisfactory results

Problem	Cause and remedy
The food in the pan does not heat up when the Auto heat-up function is switched on.	A large amount of food is being heated up. <ul style="list-style-type: none">■ Start cooking at the highest power level and then turn down to a lower one manually later on.
	The pan is not conducting heat properly. <ul style="list-style-type: none">■ Use a different pot or pan which conducts heat properly.

General problems or technical faults

Problem	Cause and remedy
The hob or cooking zones will not switch on.	There is no power to the hob. <ul style="list-style-type: none">■ Check whether the mains fuse has tripped. Contact an electrician or Miele Service (for the minimum fuse rating, see data plate).
	There may be a technical fault. <ul style="list-style-type: none">■ Disconnect the appliance from the mains electricity supply for approx. 1 minute by<ul style="list-style-type: none">– tripping the relevant mains fuse or screwing the fuse out completely, or– switching off at the residual current device.■ If, after resetting the trip switch in the mains fuse box or the residual current current device, the appliance will still not turn on, contact a qualified electrician or Miele Service.
A smell and vapours are given off when the new appliance is being used.	The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears completely. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.
An operating noise can be heard after the appliance has been switched off.	The cooling fan runs until the hob has cooled down and then switches off automatically.

Problem solving guide

Problem	Cause and remedy
<p>Liquid has got into the vapour extraction.</p>	<p>Due to boiling over or spillage, liquid has made its way through the cover grille into the vapour extraction.</p> <p>The base of the grease filter and the drip tray can hold approx. 800 ml of liquid in total.</p> <ul style="list-style-type: none"> ■ Switch the vapour extraction off. ■ Clean the grease filter, the drip tray, the inside of the casing and the fan motor compartment (see “Cleaning and care”). ■ KMDA 7272 FR-U, KMDA 7272 FL-U only: replace the charcoal filter (see “Cleaning and care – Replacing the charcoal filter”).
<p>Extraction power has decreased. Extraction noise has increased.</p>	<p>Objects (e.g. a cloth) have been drawn into the vapour extraction.</p> <ul style="list-style-type: none"> ■ Switch the vapour extraction off. ■ Remove the grease filter (see “Cleaning and care – Cleaning the grease filter”). ■ Remove any objects from the grease filter.
<p>The  sensor control is lit up.</p>	<p>The charcoal filter must be replaced.</p> <ul style="list-style-type: none"> ■ Replace the charcoal filter (see “Cleaning and care – Replacing the charcoal filter”). ■ Reset the operating hours counter (see “Cleaning and care – Resetting the charcoal filter operating hours counter”).
<p>The  sensor control is lit up.</p>	<p>The grease filter must be cleaned.</p> <ul style="list-style-type: none"> ■ Clean the grease filter as described in “Cleaning and care – Cleaning the grease filter”.
<p>The  sensor control does not light up.</p>	<p>The Con@ctivity function of the integrated vapour extraction is permanently deactivated.</p> <ul style="list-style-type: none"> ■ Activate the Con@ctivity function of the integrated vapour extraction in the programming (see “Programming”).

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.

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

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.

Charcoal filter

Only the Miele charcoal filters listed here are suitable for the KMDA variants covered by these operating instructions:

- DKF 35-P
- DKF 35-S

Further accessories for vapour extraction

Further accessories, e.g. for air guidance, can be ordered from the Miele online shop. Detailed information is provided on the Miele website.

Cleaning and care products


Ceramic and stainless steel hob cleaner 250 ml


Removes heavy soiling, limescale deposits and aluminium residues.


Microfibre cloth

For removing finger marks and light soiling.

Safety instructions for installation

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

 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.

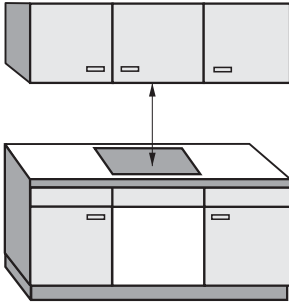
- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ The hob must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ A gas hob must not be installed next to this hob.
- ▶ This hob must not be installed above ovens or cookers unless these have a built-in cooling down fan.
- ▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.
- ▶ The electrical cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.
- ▶ Observe carefully the safety clearances listed on the following pages.

Installation

- ▶ Exhaust ducting must be of non-inflammable material. Suitable material is available from Miele specialist dealers or the Miele Spares Dept.
- ▶ The appliance must not be connected to a chimney or flue which is in use. Neither should it be connected to ducting which ventilates rooms with fireplaces.
- ▶ If exhaust air is to be extracted into a chimney or ventilation duct no longer used for other purposes, seek professional advice.
- ▶ The exhaust air drawn into the vapour extraction may only be routed through the base unit and back into the room in Plug&Play mode. In extraction mode and in guided recirculation mode, the exhaust air must be routed outside through ducting (extraction mode) or back into the room through the recirculation box (guided recirculation mode).

Safety distances

Safety distance above the hob



The safety distance specified by the manufacturer of the cooker hood must be maintained between the hob and the cooker hood above it.

If combustible objects are installed above the hob (e.g., cabinets, utensil rail, etc.), a minimum safety distance of 500 mm must be maintained.

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

Installation

Safety distances to the sides and back of the appliance

It is advisable to install the hob with plenty of space either side of it.

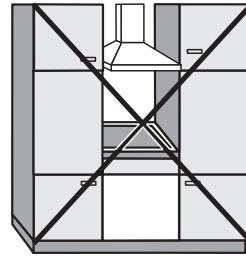
The minimum distance ① shown below must be maintained between the back of the hob and a tall unit or wall.

The minimum distance ②, ③ shown below must be maintained between a tall unit or a wall to the left or right of the hob with a minimum distance of 300 mm on the opposite side.

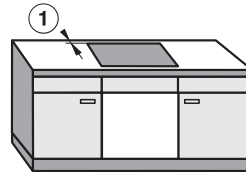
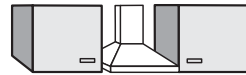
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:
50 mm

② Minimum distance between the worktop cut-out and a wall or tall unit to the **right** of it:
50 mm.

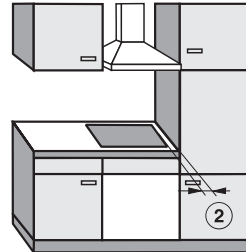
③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it:
50 mm.



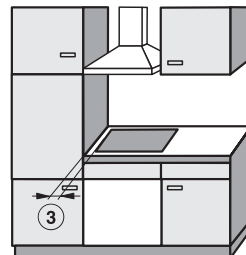
Not allowed



Highly recommended



Not recommended



Not recommended

Safety distance to niche cladding

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

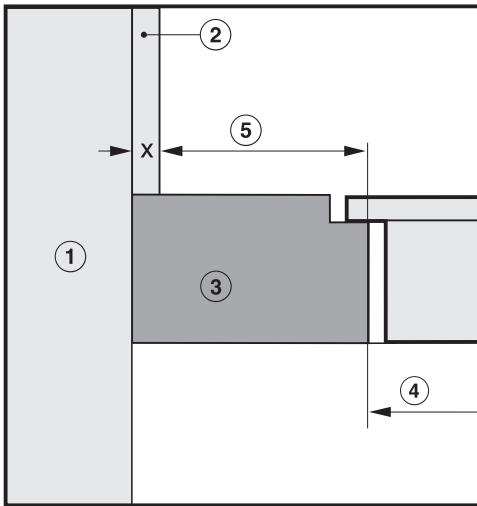
If the niche cladding is made from a combustible material (e.g. wood), a minimum safety distance ⑤ of 50 mm must be maintained between the worktop cut-out and the cladding.

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 worktop cut-out and the cladding will be 50 mm minus the thickness of the cladding.

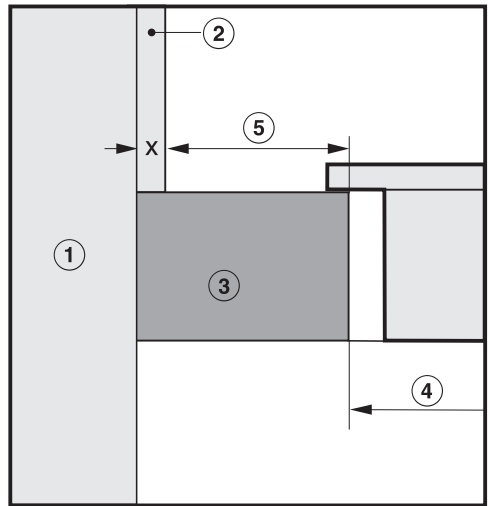
Example: 15 mm thick niche cladding

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

Flush-fit installation



Surface-mounted installation



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

Installation

Operating options

	Extraction mode	Guided recirculation mode	Plug&Play mode
KMDA 7272 FR-A	✓	-	-
KMDA 7272 FR-U	-	✓	✓✓
KMDA 7272 FL-A	✓	-	-
KMDA 7272 FL-U	-	✓	✓✓

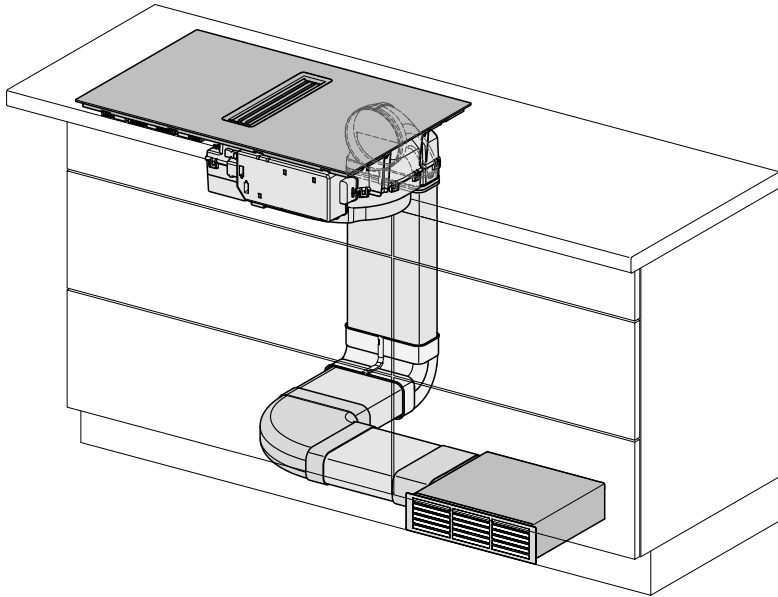
✓✓ Possible

✓ Possible – additional accessories required

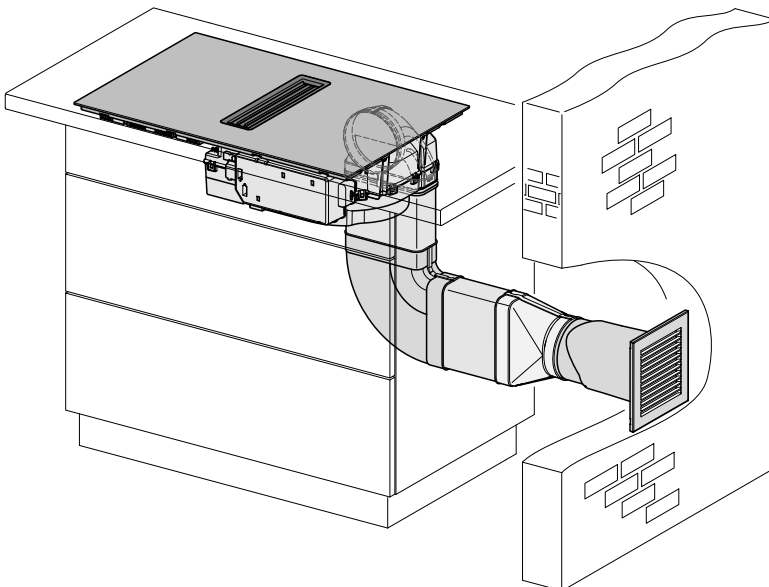
- Not possible

Installation examples

Guided recirculation mode

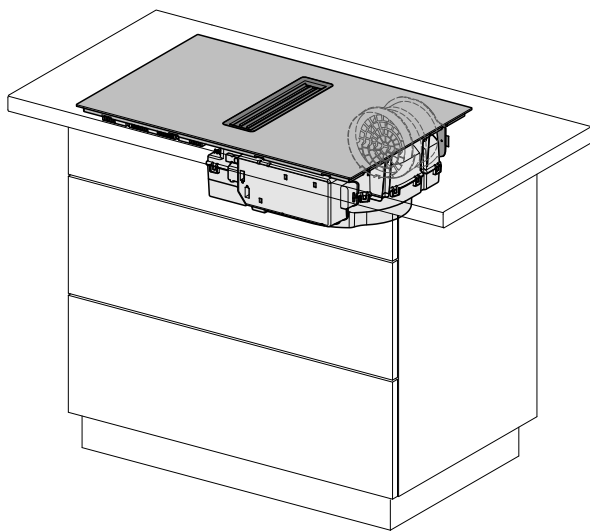


Extraction mode



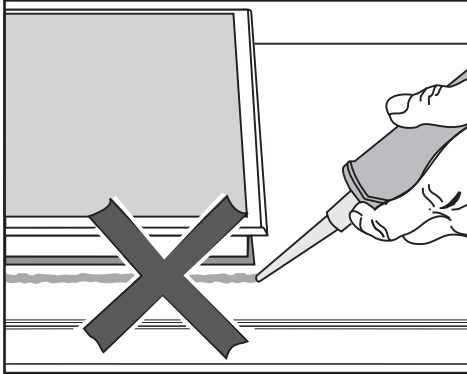
Installation

Plug&Play mode



Installation notes – surface-mounted

Seal between the hob and the worktop



⚠ 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 for servicing.

Do not use sealant between the hob and the worktop.

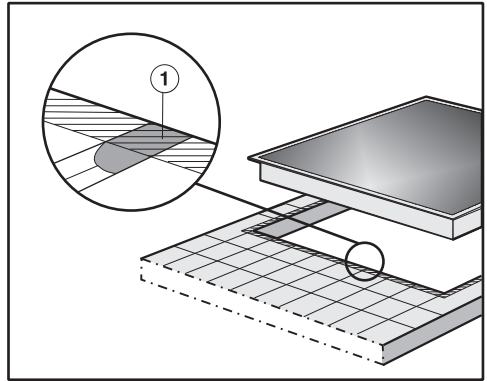
The sealing strip under the edge of the hob provides a sufficient seal for the worktop.

Sealing strip

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

Always replace the sealing strip before reinstalling the hob.

Tiled worktops



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.

Installation

Grease trap and cleaning flap

The hob must be installed such that the grease trap and the cleaning flap are easily accessible and can be removed for cleaning.

Housing unit back panel

The extraction ducting is laid behind the housing unit back panel. The back panel must be removable for maintenance purposes.

Minimum plinth height

The minimum plinth height of the KMDA 7272 FR-U, KMDA 7272 FL-U is:

- Guided recirculation mode: 100 mm
- Plug&Play mode: 25 mm

Cross-section of the ventilation opening – Plug&Play mode

The cross-section of the ventilation opening must be at least 425 cm².

If ventilation grilles are to be inserted into the ventilation gaps, the ventilation gaps must be larger than 425 cm². The unobstructed airflow of 425 cm² is calculated by adding up the total area of ventilation openings in the grilles.

The ventilation gaps must not be covered or blocked in any way. They must also be regularly dusted.

Removing the transverse struts – Plug&Play mode

The crossbeams in front of the top area of the housing unit back panel must be removed in order to install the Plug&Play adapter.

Drilling template

The template supplied with the hob is required for installation.

Plug&Play adapter

The Plug&Play adapter supplied with the hob is required for operation in Plug&Play mode.

U value

Plug&Play operation is possible in younger or renovated buildings. If the adjacent wall or the floor is in contact with the ground or the outside air, it must have a heat transfer coefficient (U value) of $\leq 0.5 \text{ W}/(\text{m}^2\text{K})$.

Material	Material thickness	U value _(as of 1995)
Solid wall (vertical coring brick, floating brick or comparable porous or highly perforated materials)	$\geq 30 \text{ cm}$	0.5
Solid timber wall (e.g. log cabin/prefabricated house). Timber frame or timber panel wall with insulating filling	–	0.4
Passive house (KfW 55, 40, 40 Plus)	–	0.15–0.2

The U values for other materials can be found on the websites of the German Federal Ministry for Economic Affairs and Climate Action and the German Federal Ministry of the Interior and Community.

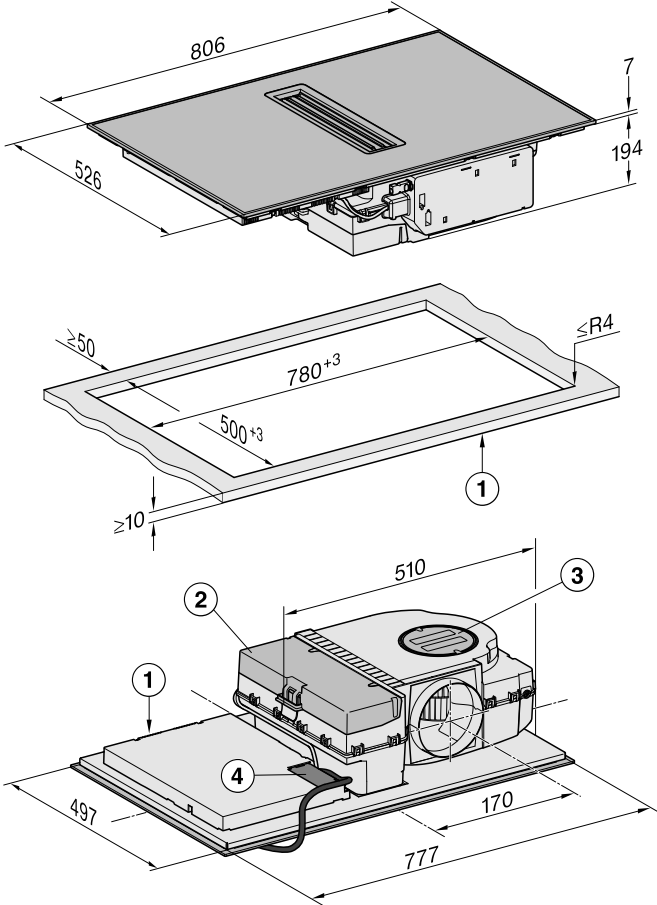
If you have any other questions about your building, please contact a construction expert or energy adviser.

Installation

Installation dimensions – Surface-mounted

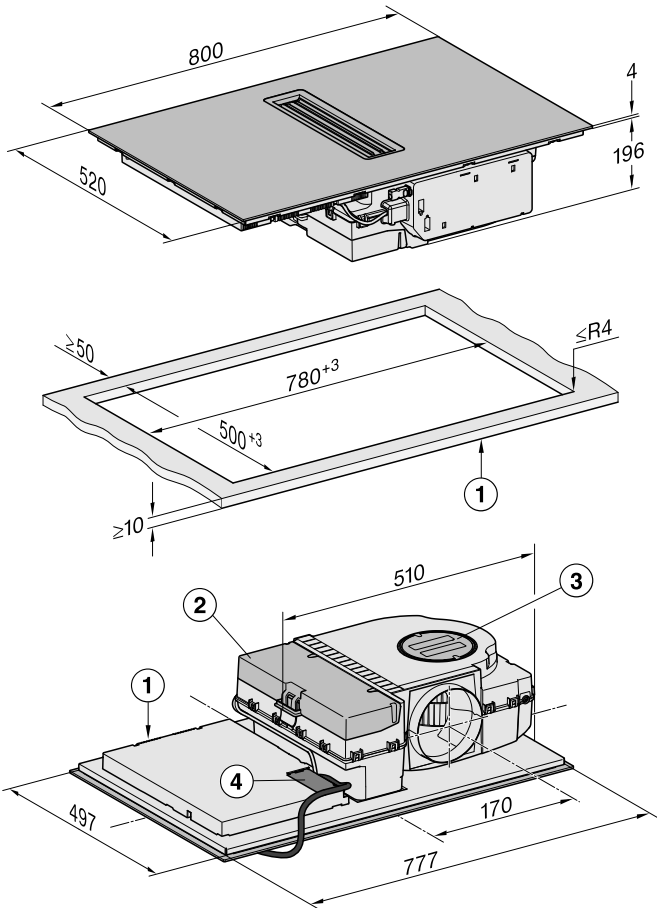
All dimensions are given in mm.

KMDA 7272 FR-A, KMDA 7272 FR-U



- ① Front
- ② Removable drip tray
- ③ Cleaning flap
- ④ Mains connection box with mains connection cable
Mains connection cable L = 1600 mm

KMDA 7272 FL-A, KMDA 7272 FL-U



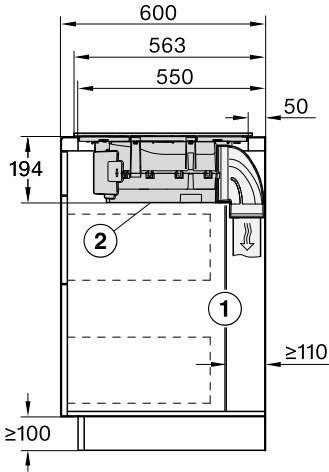
- ① Front
- ② Removable drip tray
- ③ Cleaning flap
- ④ Mains connection box with mains connection cable
Mains connection cable L = 1600 mm

Installation

Extraction and guided recirculation mode

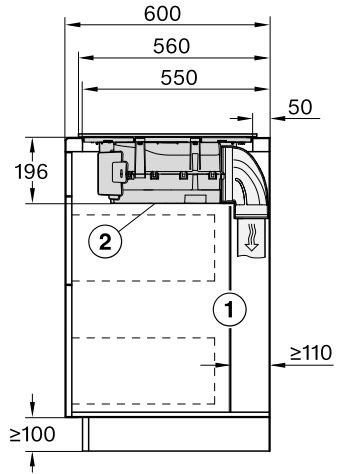
Worktop depth 600 mm

KMDA 7272 FR-A, KMDA 7272 FR-U



- ① For maintenance work it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
- ② The removable drip tray and the cleaning flap must be accessible after installation.

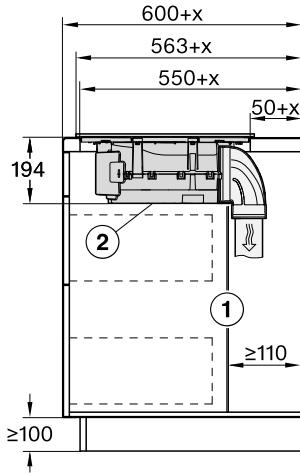
KMDA 7272 FL-A, KMDA 7272 FL-U



- ① For maintenance work it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
- ② The removable drip tray and the cleaning flap must be accessible after installation.

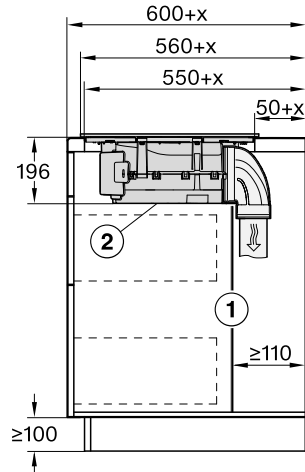
Worktop depth greater than 600 mm

KMDA 7272 FR-A, KMDA 7272 FR-U



- ① For maintenance work it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
 - ② The removable drip tray and the cleaning flap must be accessible after installation.
- x Dimension of which the worktop is deeper than 600 mm.

KMDA 7272 FL-A, KMDA 7272 FL-U



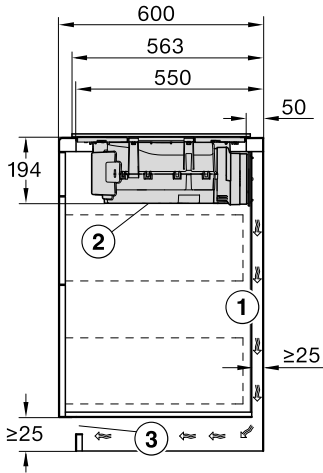
- ① For maintenance work it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
 - ② The removable drip tray and the cleaning flap must be accessible after installation.
- x Dimension of which the worktop is deeper than 600 mm.

Installation

Plug&Play mode

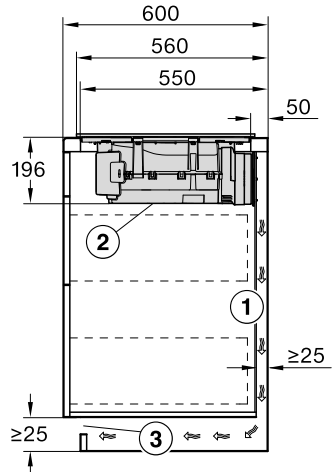
Worktop depth 600 mm

KMDA 7272 FR-U



- ① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the ducting.
- ② The removable drip tray and the cleaning flap must be accessible after installation.
- ③ The cross-section of the ventilation opening must be at least 425 cm².

KMDA 7272 FL-U

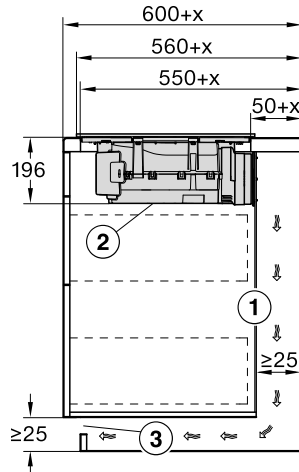
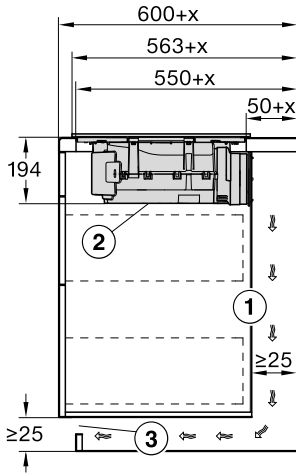


- ① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the ducting.
- ② The removable drip tray and the cleaning flap must be accessible after installation.
- ③ The cross-section of the ventilation opening must be at least 425 cm².

Worktop depth greater than 600 mm

KMDA 7272 FL-U

KMDA 7272 FR-U



- ① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the ducting. If the rear cabinet wall is > 555 mm away from the front of the worktop, the Plug&Play adapter must be combined with an expansion set from Miele.
- ② The removable drip tray and the cleaning flap must be accessible after installation.
- ③ The cross-section of the ventilation opening must be at least 425 cm².
- x Dimension of which the worktop is deeper than 600 mm.

- ① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the ducting. If the rear cabinet wall is > 555 mm away from the front of the worktop, the Plug&Play adapter must be combined with an expansion set from Miele.
- ② The removable drip tray and the cleaning flap must be accessible after installation.
- ③ The cross-section of the ventilation opening must be at least 425 cm².
- x Dimension of which the worktop is deeper than 600 mm.

Installation

Connection to window contact, if required

⚠ The window contact connection is live!

Danger of electric shock!

Disconnect the hob from the mains electricity supply before connecting the switching mechanism.

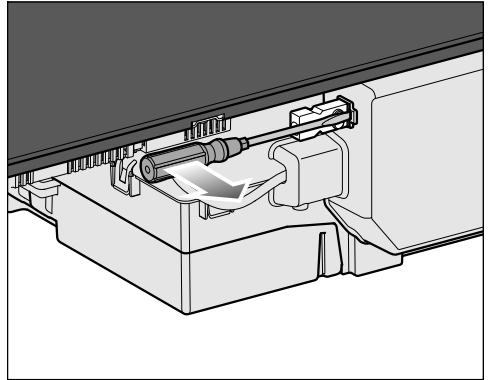
The connection cable for the switching system must only be connected by a suitably qualified electrician.

The connection cable for the switching system must comply with type H03VV-F 2 x 0.75 mm² and must not exceed 2.0 m in length.

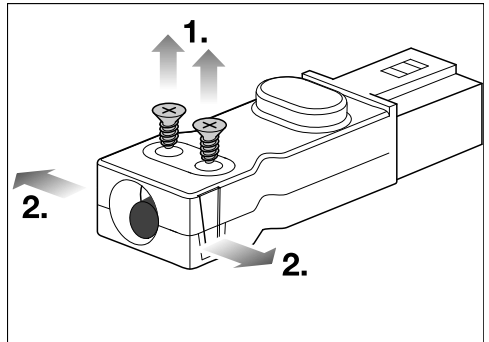
The switching system must be equipped with a potential-free contact suitable for 230 V, 1 A. The vapour extraction is switched off when the switch is open.

Only use DIBt-approved and tested radio switching systems (e.g. window contact switches, pressure switches) and have them approved by authorised specialists (e.g. building regulations inspector).

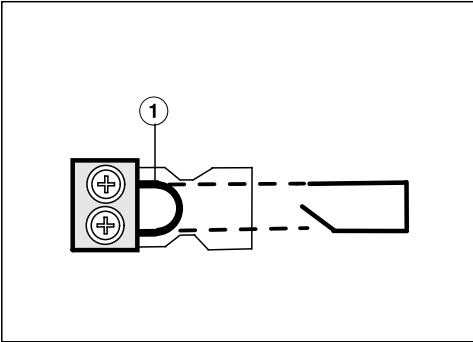
You will need the appropriate external switching system documents to safely connect and operate the switch.



- Loosen the lug and pull the plug out.



- Loosen the strain relief screws ① and unlock the casing on both sides ②.
- Open the casing.
- Remove the stopper.



- Exchange the bridge ① for the connection cable of the switching system.
- Close the casing.
- Tighten the strain relief screw.
- Reinsert the plug.

Installation

Surface-mounted installation

- Create the worktop cut-out. Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Cut the top of the drilling template to the thickness of your worktop. Place it on the cabinet rear wall with side 2 facing up. Use the drilling template to create a cut-out for the air duct or the Plug&Play adapter.

If you do not have a drilling template, see “Installation – Rear wall cut-out – without drilling template”.

- Seal any cut surfaces on **wooden worktops** 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.

- Stick the sealing strip supplied under the edge of the hob. Do not apply the sealing strip under tension.

The Plug&Play adapter may break off.

When placing the hob on the worktop, make sure that it is not placed on top of the Plug&Play adapter.

- Feed the mains connection cable for the hob down through the worktop cut-out.
- Plug&Play mode: remove the protective foil from the adhesive tape at the end of the Plug&Play adapter.

- Place the hob centrally in the cut-out. When doing this, make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round.

Do not use any additional sealant (e.g. silicone) on the hob.

If the seal does not sit flush with the worktop in the corners, the corner radius ($\leq R4$) can be carefully cut to fit using a jigsaw.

- Plug&Play mode: align the Plug&Play adapter with the predrilled hole. Press the adapter onto the rear wall until it sticks in place.
- Connect the hob to the power supply.
- Check that the hob works.

Installation notes – flush-fit

A flush-fit hob is suitable only for installation in natural stone (granite, marble), solid wood and tiled worktops. Certain models are also suitable for building into glass worktops – these are marked with an appropriate note in “Installation – Installation dimensions – flush-fit”. When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush-fit hob.

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 – flush fit”), 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.

Natural stone worktops

The hob is set directly in the cut-out.

Solid wood worktops, tiled worktops, glass worktops

The hob is secured inside the cut-out with wooden battens. The battens must be provided on site, and are not supplied with the appliance.

Sealing strip

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

Always replace the sealing strip before reinstalling the hob.

Installation

Grease trap and cleaning flap

The hob must be installed such that the grease trap and the cleaning flap are easily accessible and can be removed for cleaning.

Housing unit back panel

The extraction ducting is laid behind the housing unit back panel. The back panel must be removable for maintenance purposes.

Minimum plinth height

The minimum plinth height of the KMDA 7272 FR-U, KMDA 7272 FL-U is:

- Guided recirculation mode: 100 mm
- Plug&Play mode: 25 mm

Cross-section of the ventilation opening – Plug&Play mode

The cross-section of the ventilation opening must be at least 425 cm².

If ventilation grilles are to be inserted into the ventilation gaps, the ventilation gaps must be larger than 425 cm². The unobstructed airflow of 425 cm² is calculated by adding up the total area of ventilation openings in the grilles.

The ventilation gaps must not be covered or blocked in any way. They must also be regularly dusted.

Removing the transverse struts – Plug&Play mode

The crossbeams in front of the top area of the housing unit back panel must be removed in order to install the Plug&Play adapter.

Drilling template

The template supplied with the hob is required for installation.

Plug&Play adapter

The Plug&Play adapter supplied with the hob is required for operation in Plug&Play mode.

U value

Plug&Play operation is possible in younger or renovated buildings. If the adjacent wall or the floor is in contact with the ground or the outside air, it must have a heat transfer coefficient (U value) of $\leq 0.5 \text{ W}/(\text{m}^2\text{K})$.

Material	Material thickness	U value _(as of 1995)
Solid wall (vertical coring brick, floating brick or comparable porous or highly perforated materials)	$\geq 30 \text{ cm}$	0.5
Solid timber wall (e.g. log cabin/prefabricated house). Timber frame or timber panel wall with insulating filling	–	0.4
Passive house (KfW 55, 40, 40 Plus)	–	0.15–0.2

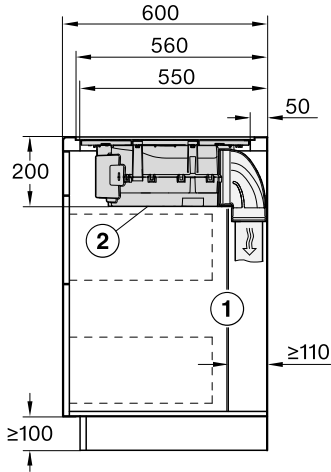
The U values for other materials can be found on the websites of the German Federal Ministry for Economic Affairs and Climate Action and the German Federal Ministry of the Interior and Community.

If you have any other questions about your building, please contact a construction expert or energy adviser.

Extraction and guided recirculation mode

Worktop depth 600 mm

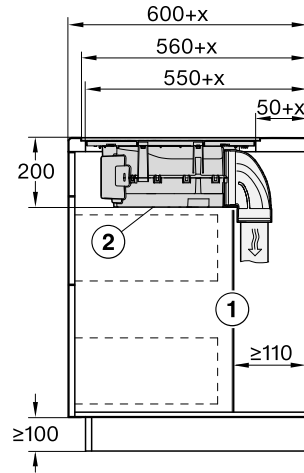
KMDA 7272 FL-A, KMDA 7272 FL-U



- ① For maintenance work it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
- ② The removable drip tray and the cleaning flap must be accessible after installation.

Worktop depth greater than 600 mm

KMDA 7272 FL-A, KMDA 7272 FL-U



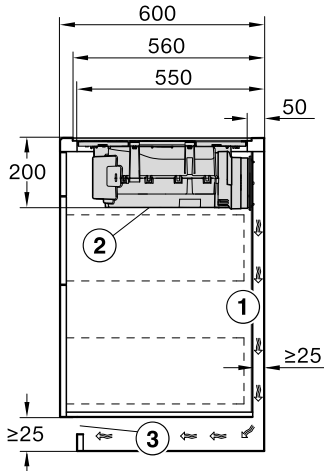
- ① For maintenance work it must be possible to remove the rear cabinet wall. The cabinet wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
 - ② The removable drip tray and the cleaning flap must be accessible after installation.
- x Dimension of which the worktop is deeper than 600 mm.

Installation

Plug&Play mode

Worktop depth 600 mm

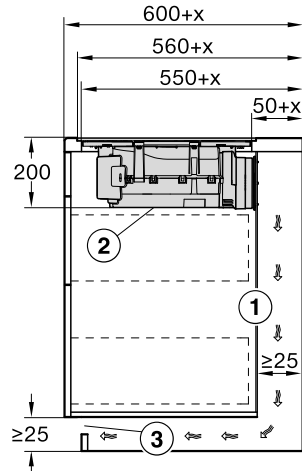
KMDA 7272 FL-U



- ① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the ducting.
- ② The removable drip tray and the cleaning flap must be accessible after installation.
- ③ The cross-section of the ventilation opening must be at least 425 cm².

Worktop depth greater than 600 mm

KMDA 7272 FL-U



- ① For maintenance work it must be possible to remove the rear cabinet wall.
The cabinet wall and an adjoining room wall or a piece of furniture must be at least 25 mm apart to ensure sufficient room for the ducting. If the rear cabinet wall is > 555 mm away from the front of the worktop, the Plug&Play adapter must be combined with an expansion set from Miele.
 - ② The removable drip tray and the cleaning flap must be accessible after installation.
 - ③ The cross-section of the ventilation opening must be at least 425 cm².
- x Dimension of which the worktop is deeper than 600 mm.

Connection to window contact, if required

⚠ The window contact connection is live!

Danger of electric shock!

Disconnect the hob from the mains electricity supply before connecting the switching mechanism.

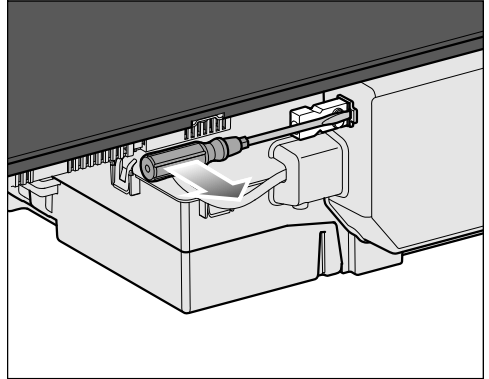
The connection cable for the switching system must only be connected by a suitably qualified electrician.

The connection cable for the switching system must comply with type H03VV-F 2 x 0.75 mm² and must not exceed 2.0 m in length.

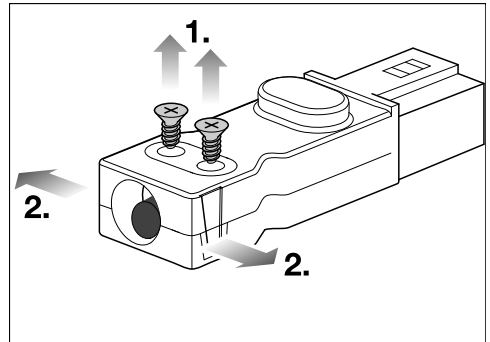
The switching system must be equipped with a potential-free contact suitable for 230 V, 1 A. The vapour extraction is switched off when the switch is open.

Only use DIBt-approved and tested radio switching systems (e.g. window contact switches, pressure switches) and have them approved by authorised specialists (e.g. building regulations inspector).

You will need the appropriate external switching system documents to safely connect and operate the switch.

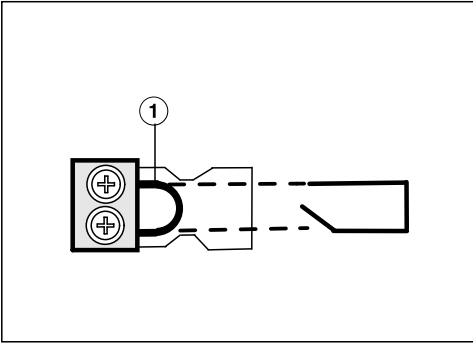


- Loosen the lug and pull the plug out.



- Loosen the strain relief screws ① and unlock the casing on both sides ②.
- Open the casing.
- Remove the stopper.

Installation



- Exchange the bridge ① for the connection cable of the switching system.
- Close the casing.
- Tighten the strain relief screw.
- Reinsert the plug.

Flush-fit installation

- Create the worktop cut-out. Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Cut the top of the drilling template to the thickness of your worktop. Place it on the cabinet rear wall with side 1 facing up. Use the drilling template to create a cut-out for the air duct or the Plug&Play adapter.

If you do not have a drilling template, see “Installation – Rear wall cut-out – without drilling template”.

- Solid wood, tiled and glass worktops: Fix a wooden frame 5,5 mm below the top edge of the worktop (see “Installation dimensions – flush-fit”).
- Stick the sealing strip supplied under the edge of the hob. Do not apply the sealing strip under tension.


The Plug&Play adapter may break off.

When placing the hob on the worktop, make sure that it is not placed on top of the Plug&Play adapter.

- Feed the mains connection cable for the hob down through the worktop cut-out.
- Plug&Play mode: remove the protective foil from the adhesive tape at the end of the Plug&Play adapter.
- Centre the hob in the cut-out.

The gap between the ceramic glass surface and the worktop must be at least 2 mm wide. This is required so that the hob can be sealed.

- Plug&Play mode: align the Plug&Play adapter with the predrilled hole. Press the adapter onto the rear wall until it sticks in place.
- Connect the hob to the power supply.
- Check that the hob works.
- Seal the gap between the hob and worktop with a silicone sealant that is heat-resistant to at least 160 °C.

 **Damage from unsuitable sealant.** Unsuitable sealant can damage natural stone.

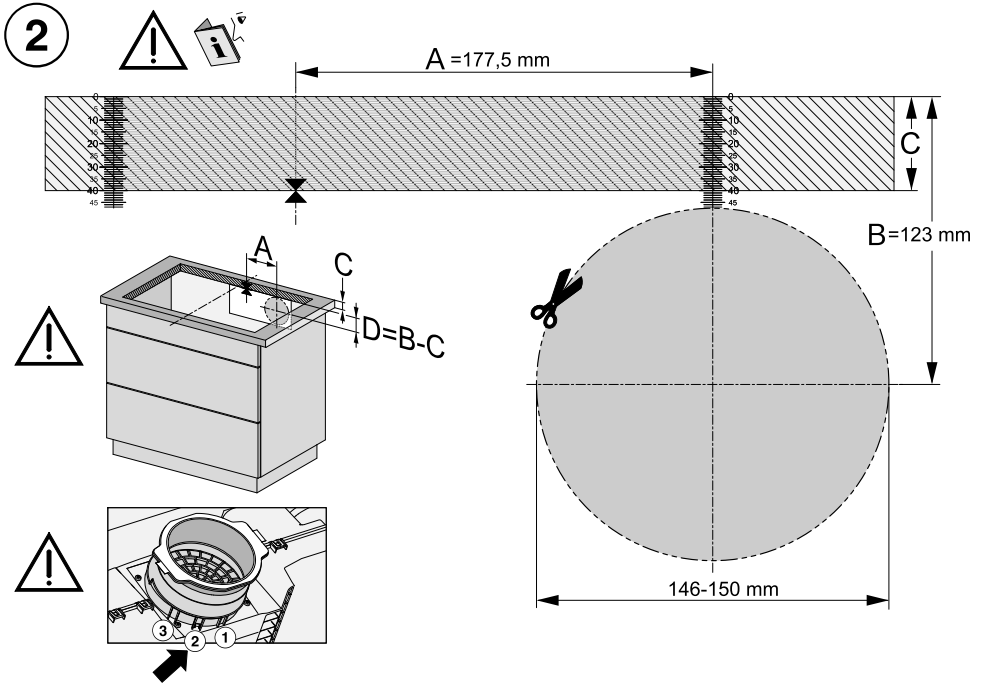
For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone. Follow the manufacturer's instructions.

Installation

Rear wall cut-out – without drilling template

Ideally, the drilling template supplied with the appliance should be used. The following instructions should only be used if the drilling template is not available.

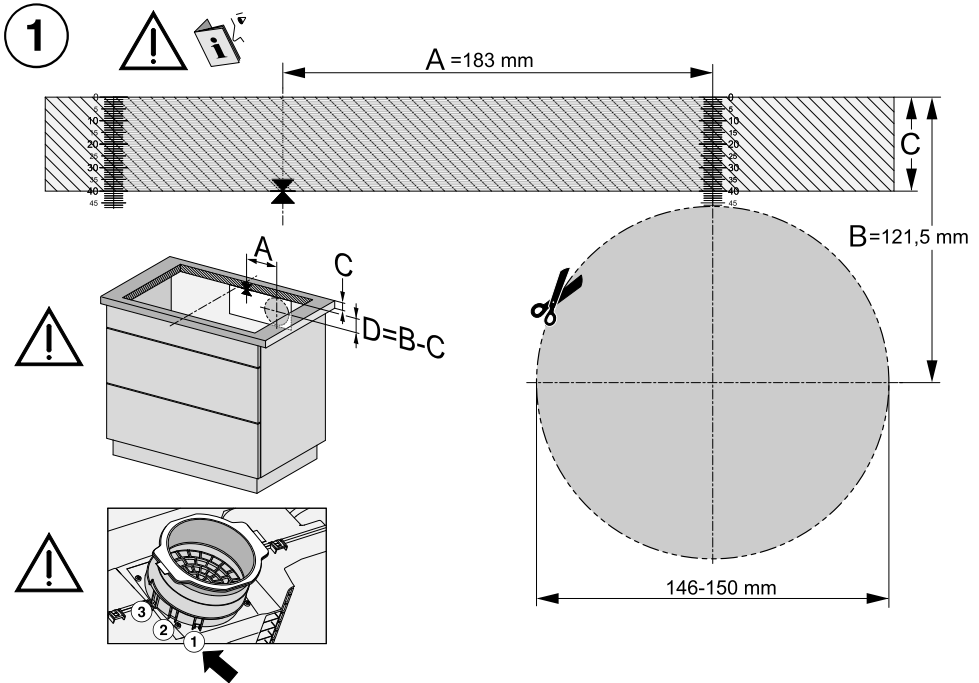
Surface-mounted installation



View of the drilling template side 2. Not to scale.

- Measure the thickness of your worktop (C).
- Determine the midpoint of the longest side of the cut-out.
- Mark the point that is 177.5 mm (A) to the right of the midpoint.
- Mark the point (D) that is $(123 \text{ mm} - C)$ (thickness of the worktop)) below the right end of distance A.
- Saw a hole with a diameter of 146–150 mm around this point.
- Plug&Play mode only: engage the Plug&Play adapter in position 2.

Flush-fit installation



View of the drilling template side 1. Not to scale.

- Measure the thickness of your worktop (C).
- Determine the midpoint of the longest side of the cut-out.
- Mark the point that is 183 mm (A) to the right of the midpoint.
- Mark the point (D) that is $(121.5 \text{ mm} - C)$ (thickness of the worktop) below the right end of distance A.
- Saw a hole with a diameter of 146–150 mm around this point.
- Plug&Play mode only: engage the Plug&Play adapter in position 1.

Installation

Ducting

! If the vapour extraction is used at the same time as a heating appliance that relies on oxygen from the same room, there is a risk of toxic fumes.

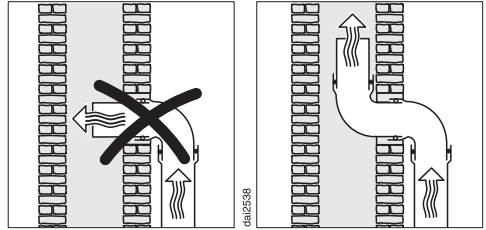
It is essential that the “Warnings and safety instructions” are observed.

The vapour extraction should be installed according to local and national building regulations. Seek approval from the building regulations inspector where necessary.

The vapour extraction has an exhaust duct of \varnothing 150 mm.


- Only use smooth pipes or flexible exhaust hoses made from non-flammable materials for exhaust ducting.
- To achieve the most efficient air throughput with the lowest noise levels, please note the following:
 - The cross-section of the exhaust ducting must not be smaller than the cross-section of the exhaust connection (see the appliance dimensions).
 - The ducting should be as short and straight as possible.
 - Only use wide radius bends.
 - The exhaust ducting must not be kinked or compressed.
 - Ensure that all connections are strong and airtight.

Remember that any constriction of the air flow will reduce air throughput and increase operating noise.



- If the exhaust air is to be ducted into a flue, the ducting must be directed in the flow direction of the flue.
- If ducting is to be laid horizontally it must be laid with a downwards sloping gradient. This is to ensure that condensate cannot drain back into the fan.
- If the ducting is to run through cool rooms, ceiling space, etc. there may be great variations in temperature between the different areas. The problem of condensation will need to be addressed. The ducting will need to be suitably insulated.

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 electrical supply by a qualified electrician.

The electrician must be familiar with and comply with the national regulations and any additional regulations of the local electricity provider (e.g. BS 7671 in the UK).

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 appliance with a suitable residual current device (RCD) with a trip range of 30 mA.

WARNING
THIS APPLIANCE MUST BE EARTHED

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 are overcurrent protection devices and residual current protection devices.

Installation

Disconnecting from the mains



Risk of electric shock.

There is a risk of electric shock if the appliance is connected to the mains 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:

Safety fuses

- Completely remove fuses.

Automatic circuit breakers

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

Built-in circuit breakers

- Circuit breakers at least type B or C:
Switch the lever 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.

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. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

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

Replacing the mains connection cable



Risk of electric shock.

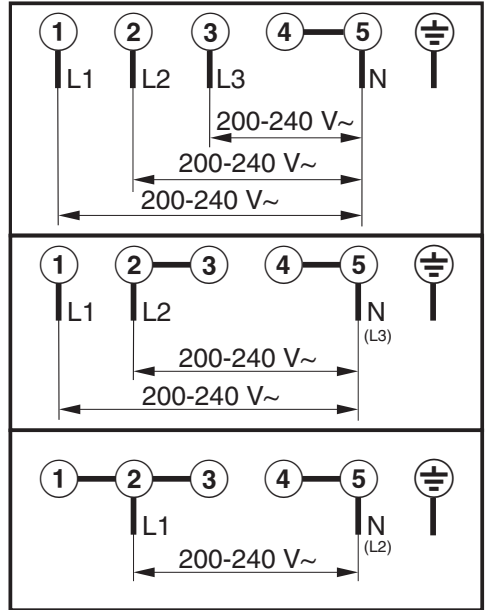
Incorrect connection to the power supply may result in an electric shock.

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.



After sales service

Contact in the event of a fault

In the event of any faults which you cannot remedy yourself, please contact your Miele dealer or the Miele Customer Service Department.

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

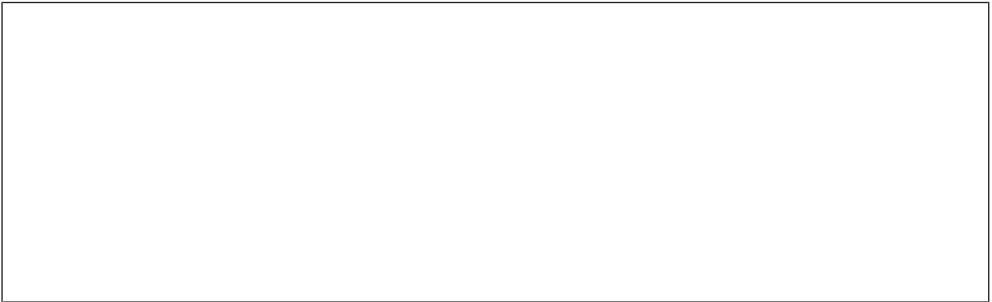
Contact information for the Miele Customer Service Department can be found at the end of this document.

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

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

Data plate

Stick the extra data plate supplied with the appliance here. Make sure that the model number 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.

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	KMDA 7272
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 120-220 mm 2. = Ø 100-180 mm 3. = Ø 120-220 mm 4. = Ø 100-180 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$)	1. = 166,3 Wh/kg 2. = 170,7 Wh/kg 3. = 165,8 Wh/kg 4. = 183,5 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$)	171,6 Wh/kg

Product data sheets

Data sheet for household cooker hoods

In acc. with delegated regulation (EU) No. 65/2014 and regulation (EU) No. 66/2014

MIELE	
Model name/identifier	KMDA 7272
Annual Energy Consumption (AEC_{hood})	31,5 kWh/year
Energy efficiency class	A+
Energy efficiency index (EEL_{hood})	38,0
Fluid Dynamic Efficiency (FDE_{hood})	35,8
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	A
Lighting Efficiency (LE_{hood})	lx/W
Lighting Efficiency class	
A (most efficient) to G (least efficient)	-
Grease Filtering Efficiency	95,1 %
Grease Filtering Efficiency class	
A (most efficient) to G (least efficient)	A
Airflow at best efficiency point	321,0 m ³ /h
Air flow (min. speed)	195 m ³ /h
Air flow (max. speed)	538 m ³ /h
Air flow (intensive or boost setting)	615 m ³ /h
Max. air flow (Q_{max})	615 m ³ /h
Air pressure at best efficiency point	494 Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	41 dB
Airborne acoustical A-weighted sound power emissions (max. speed)	64 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	67 dB
Electrical power input at best efficiency point	123,1 W
Power consumption in off mode (P_o)	W
Power consumption in standby mode (P_s)	0,22 W
Nominal power of lighting system	0,0 W
Average illumination of the lighting system on the cooking surface	0 lx
Time increase factor	0,7

United Kingdom

Miele Co. Ltd., Fairacres, Marcham Road, Abingdon, Oxon, OX14 1TW

Tel: 0330 160 6600, Internet: www.miele.co.uk/service, E-mail: info@miele.co.uk

Australia

Miele Australia Pty. Ltd.

ACN 005 635 398

ABN 96 005 635 398

Level 4, 141 Camberwell Road

Hawthorn East, VIC 3123

Tel: 1300 464 353

Internet: www.miele.com.au

China Mainland

Miele Electrical Appliances Co., Ltd.

1-3 Floor, No. 82 Shi Men Yi Road
Jing' an District

200040 Shanghai, PRC

Tel: +86 21 6157 3500

Fax: +86 21 6157 3511

E-mail: info@miele.cn,

Internet: www.miele.cn

Hong Kong, China

Miele (Hong Kong) Ltd.

41/F - 4101, Manhattan Place

23 Wang Tai Road

Kowloon Bay, Hong Kong

Tel: (852) 2610 1025

Fax: (852) 3579 1404

Email:

customerservices@miele.com.hk

Website: www.miele.hk

India

Miele India Pvt. Ltd.

1st Floor, Copia Corporate Suites,
Commercial Plot 9,

Mathura Road, Jasola,

New Delhi - 110025

E-mail: customercare@miele.in

Website: www.miele.in

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

Ireland

Miele Ireland Ltd.

2024 Bianconi Avenue

Citywest Business Campus

Dublin 24

Tel: (01) 461 07 10

Fax: (01) 461 07 97

E-Mail: info@miele.ie

Internet: www.miele.ie

Kuwait

Miele Kuwait

Al Wazzan United Trading Co.

P. O. Box : 3379

Hawally, 32034 Kuwait

Tel.: 00965-22001010

Fax: 00965-24838292

E-mail: mail@alwazzanunited.com

Website: www.alwazzanunited.com

Malaysia

Miele Sdn Bhd

Suite 12-2, Level 12

Menara Sapura Kencana

Petroleum

Solaris Dutamas No. 1

Jalan Dutamas 1

50480 Kuala Lumpur, Malaysia

Phone: +603-6209-0288

Fax: +603-6205-3768

New Zealand

Miele New Zealand Limited

IRD 98 463 631

8 College Hill

Freemans Bay, Auckland 1011

New Zealand

Tel: 0800 464 353

Internet: www.miele.co.nz

Singapore

Miele Pte. Ltd.

29 Media Circle

#11-04 ALICE@Mediapolis

Singapore 138565

Tel: +65 6735 1191

Fax: +65 6735 1161

E-Mail: info@miele.com.sg

Internet: www.miele.sg

South Africa

Miele (Pty) Ltd.

63 Peter Place, Bryanston 2194

P.O. Box 69434, Bryanston 2021

Tel: (011) 875 9000

Fax: (011) 875 9035

E-mail: info@miele.co.za

Internet: www.miele.co.za

Thailand

Miele Appliances Ltd.

BHIRAJ TOWER at EmQuartier

43rd Floor Unit 4301-4303

689 Sukhumvit Road

North Klongton Sub-District

Vadhana District

Bangkok 10110, Thailand

United Arab Emirates

Miele Appliances Ltd.

Showroom 1, Eiffel 1 Building

Sheikh Zayed Road, Umm Al Sheif

P.O. Box 114782 - Dubai

Tel. +971 4 3044 999

Fax. +971 4 3418 852

800-MIELE (64353)

E-Mail: info@miele.ae

Website: www.miele.ae

KMDA 7272 FR-A, KMDA 7272 FR-U,
KMDA 7272 FL-A, KMDA 7272 FL-U