

Operating and installation instructions Induction cooktops



To avoid the risk of accidents or damage to the appliance it is **imperative** that you read these instructions before installing the appliance and using it for the first time.

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Warnings and safety instructions

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

Read the operating and installation instructions carefully before using the cooktop. They contain important notes on the installation, safety, operation, and maintenance of the appliance. This prevents both personal injury and damage to the cooktop.

Miele expressly and strongly advises that you read and follow the instructions in “Installation”, as well as in the “Warning and Safety instructions”.

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

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

Appropriate use

- ▶ This cooktop is intended for domestic use and use in other similar environments.
- ▶ This cooktop is not intended for outdoor use.
- ▶ The cooktop is intended to prepare food and keep it warm in domestic use only. Any other use may be hazardous.
- ▶ This cooktop 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 cooktop unsupervised if they have been shown how to use it in a safe manner. They must be able to recognize and understand the possible consequences of incorrect operation.

Warnings and safety instructions

Safety with children

- ▶ Children under 8 years of age must be kept away from the cooktop unless they are constantly supervised.
- ▶ Children over 8 years of age may only use the cooktop unsupervised if they have been shown how to use it in a safe way. Children must be able to understand and recognize the possible dangers caused by incorrect operation.
- ▶ Children must not be allowed to clean the cooktop without supervision.
- ▶ Be sure to supervise any children in the vicinity of the cooktop, and do not let them play with it.
- ▶ The cooktop gets hot when in use and remains hot for some time after being switched off. Keep children away from the cooktop until it has cooled down and is no longer a burn hazard.
- ▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the cooktop. Otherwise they could be tempted to climb onto the appliance.
- ▶ Danger of burning and scalding. Turn all handles to the side over the countertop so that children cannot pull pots and pans down and burn themselves.
- ▶ Danger of suffocation. While 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 turn on the appliance inadvertently. Use the safety lock when the cooktop is in use to prevent children from altering the settings selected.

Technical safety

- ▶ Installation, maintenance and repair work should only be performed by a Miele authorized service technician. Installation, maintenance and repair work by unqualified persons can cause considerable danger to users.
- ▶ Damage to the cooktop can compromise your safety. Check the cooktop for visible signs of damage. Do not use the cooktop if it is damaged.
- ▶ Reliable and safe operation of the cooktop can only be guaranteed if it is connected to the public power supply.
- ▶ The cooktop must not be connected to the inverter of an autonomous power supply, e.g., **a solar power system**. When the cooktop is switched on, power surges could result in a safety shut-off. This can damage the electronics.
- ▶ The electrical safety of this cooktop can only be guaranteed when it is properly grounded. Compliance with this essential safety requirement is absolutely necessary. If in any doubt, please have the building's electrical system checked by a qualified electrician.
- ▶ To avoid damaging the cooktop, make sure that the connection data (voltage and frequency) on the data plate correspond to the building's power supply before connecting the appliance. When in doubt, consult a qualified electrician.
- ▶ Do not connect the appliance to the electrical supply with a power bar or extension cord. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, the cooktop may only be used when it has been fully installed.
- ▶ This cooktop must not be used in non-stationary locations (e.g. on a ship).

Warnings and safety instructions

▶ Any contact with live connections or tampering with the electrical or mechanical components of the cooktop will endanger your safety and may lead to cooktop malfunctions.

Do not open the casing of the cooktop under any circumstances.

▶ Any repairs not performed by a Miele authorized service technician will void the warranty.

▶ Miele can only guarantee the safety of the appliance if genuine Miele spare parts are used. Defective components must only be replaced by genuine Miele spare parts.

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

▶ The cooktop must be connected to the power supply by a qualified electrician (see “Installation – Electrical connection”).

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

▶ During installation, maintenance, and repair work, the cooktop must be completely disconnected from the household electricity supply. It is only completely isolated from the electricity supply when:

- the main circuit breaker has been tripped, or
- the plug fuses have been fully unscrewed or
- the power plug (if present) is removed from the outlet. To do this, pull the plug not the cord.

▶ If the cooktop is fitted with a communication module, in addition to disconnecting the cooktop, this module must also be disconnected from the electrical supply during installation and maintenance of the cooktop as well as while any repair work is being carried out

Warnings and safety instructions

- ▶ Danger of electric shock. Do not use the cooktop if it is faulty, or if the ceramic surface is cracked, chipped, or damaged in any way. Switch it off immediately. Disconnect the cooktop from the power supply. Contact Miele Service.
- ▶ If the cooktop is installed behind a cabinet door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door. This can result in damage to the cooktop, cabinet carcass, and floor. Do not close the door until the residual heat indicators go out.

Warnings and safety instructions

Correct use

- ▶ The cooktop gets hot when in use and remains hot for a while after being turned off. A burn hazard is present until the residual heat indicators go out.
- ▶ Oil and fat can catch fire if overheated. Never leave the cooktop unattended when cooking with oil and fat. If the oil or fat catches fire, do not attempt to put the flames out with water. Turn off the cooktop and smother the flames using a lid or a suitable fire blanket.
- ▶ Do not leave the cooktop unattended whilst it is being used. It should be continually monitored whilst boiling and flash frying.
- ▶ The flames could set the grease filters of a ventilation hood on fire. Do not flambé under a hood.
- ▶ Spray canisters, aerosols and other flammable substances can ignite when heated. Therefore, do not store such items or substances in a drawer under the cooktop. Any cutlery inserts must be heat-resistant.
- ▶ Never heat empty cookware.
- ▶ Do not heat or can food in closed containers, such as tins or sealed jars, on the cooktop, as pressure will build up in the container and cause it to explode.
- ▶ If the cooktop is covered, there is a risk that the material of the cover will ignite, explode or melt if the cooktop is still hot or if it is turned on inadvertently. Never cover the appliance with a cover, cloth or protective foil.
- ▶ If the cooktop is on or accidentally turned on, or if it is still hot, metal objects on the cooktop can heat up. Other items may melt or catch fire. Damp lids can become attached to the cooktop by suction. Do not store items on the cooktop. Always turn the cooking zones off after use.

Warnings and safety instructions

- ▶ You can burn yourself on a hot cooktop. When cooking on the cooktop, protect your hands by using heat-resistant pot holders or oven mitts. Only use dry pot holders and oven mitts. Wet or damp textiles conduct heat more effectively and produce steam, which poses a burn hazard.
- ▶ When using an electrical appliance, e.g. a hand mixer, near the cooktop, make sure that the power cable does not come into contact with the hot cooktop. The cable's insulation could become damaged.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get onto pan bottoms. Make sure that the ceramic surface and pan bottom are clean before placing any pans on the cooktop.
- ▶ Even light objects (such as a salt shaker) can cause damage to the ceramic cooktop in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Do not place hot pans on the sensor buttons and display as this could cause damage to the electronics underneath. Do not place hot pans on the area around the display.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminum foil to get onto the cooktop when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, turn off the cooktop immediately and scrape off all the sugar, plastic or aluminum residues while still hot, using a shielded scraper blade. Wear oven mitts when doing this. Allow the ceramic surface to cool down before cleaning with a suitable ceramic cleaning agent.
- ▶ Pans that boil dry can damage the ceramic surface. Never leave the cooktop unattended during use.
- ▶ Pots and pans with rough bottoms can scratch the ceramic surface. Only use pots and pans that are smooth on the bottom.

Warnings and safety instructions

- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuff marks and scratches.
- ▶ Because induction heating works so quickly, the base of the cookware could heat up to the temperature at which oil or fat self-ignites within a very short time. Never leave the cooktop unattended when it is on!
- ▶ Do not heat oils and fats for longer than 1 minute, and never use the booster.
- ▶ For people who have a heart pacemaker: Please note that an electromagnetic field is created in the area immediately surrounding the cooktop. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ Objects affected by electromagnetic fields, for instance, credit cards, CDs and calculators, should be kept away from the cooktop when it is on.
- ▶ Metal utensils stored in a drawer under the cooktop can become hot if the appliance is used intensively for a long time.
- ▶ The cooktop is equipped with a cooling fan. If a drawer is located directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the cooktop in order to ensure sufficient ventilation for the cooktop.
- ▶ If a drawer is located directly underneath the cooktop, 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 items of cookware on a cooking zone, casserole cooking zone, or PowerFlex area at the same time.

Warnings and safety instructions

- ▶ If the cookware only partially covers a cooking zone or casserole cooking zone, the handle could become very hot. Always place cookware in the middle of a cooking zone or casserole cooking zone.
- ▶ If an induction adapter plate is used for cookware, the induction generators may be damaged or even destroyed. Do not use induction adapter plates.

Warnings and safety instructions

Cleaning and care

- ▶ Do not use a steam cleaner to clean the cooktop. The steam could reach electrical components and cause a short circuit.
- ▶ If the cooktop is built in over a self-cleaning oven, the cooktop should not be used while the self-cleaning process is being carried out, as this could trigger the overheating protection mechanism on the cooktop (see relevant section).
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your cooktop.

Disposal of the packaging material

The cardboard box and packaging materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable.

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

Disposal of your old appliance

Electronic and electrical appliances contain many valuable materials. They also contain certain materials, compounds and components which were essential for the proper functioning and safe use of the equipment. These could be hazardous to your health and to the environment if disposed of with general waste or if handled incorrectly. Therefore, please do not dispose of your old appliance with general waste.

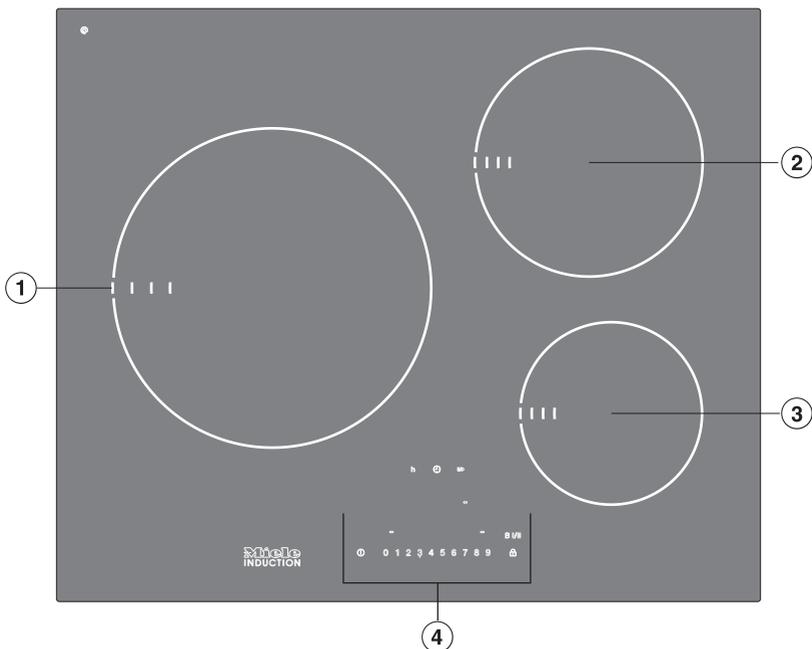


Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal. Observe safety requirements for appliances that may tip over or pose an entrapment hazard.

Overview

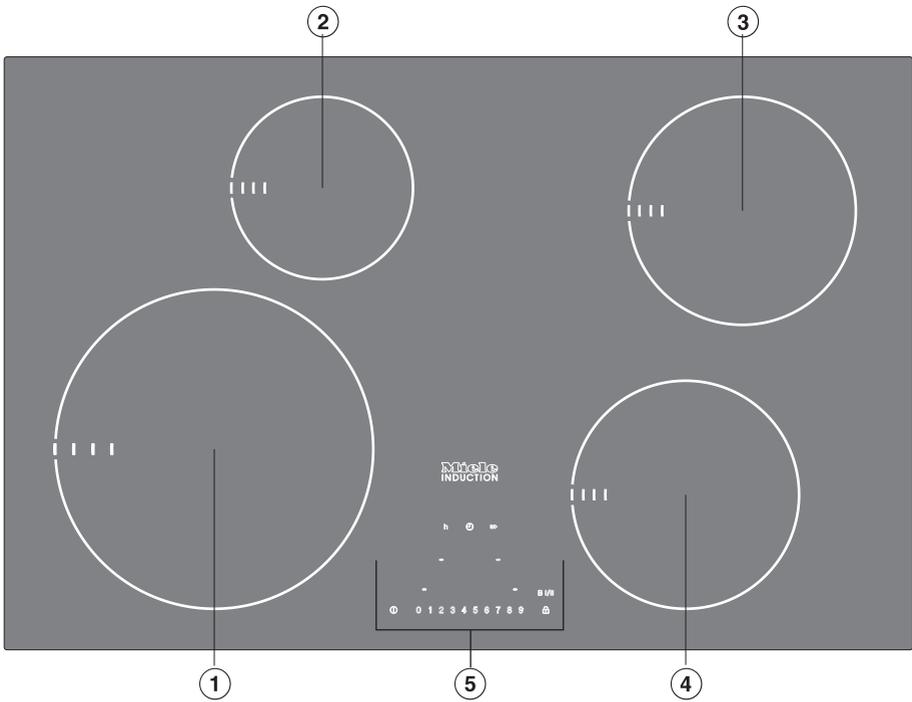
Cooktop

KM 6310



- ① Cooking zone with TwinBooster
- ② Cooking zone with Booster
- ③ Cooking zone with Booster
- ④ Controls/Indicators

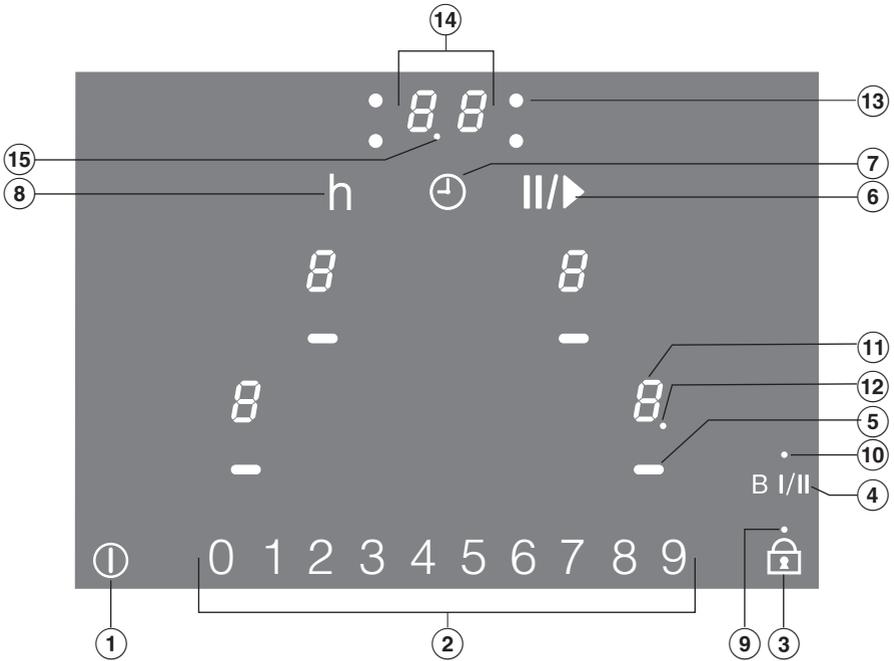
KM 6344



- ① Cooking zone with TwinBooster
- ② Cooking zone with Booster
- ③ Cooking zone with Booster
- ④ Cooking zone with Booster
- ⑤ Controls/Indicators

Overview

Controls/Indicators



Sensor buttons

- ① For switching the cooktop on and off
- ② Control scale
 - For setting the power level
 - For setting the timer
- ③ For activating/deactivating the system lock/safety lock
- ④ For switching the Booster/TwinBooster on/off
- ⑤ For selecting the cooking zone
- ⑥ For activating/deactivating Stop & Go
- ⑦ Timer
 - For turning on and off
 - For switching between timer functions
 - For selecting a cooking zone (see “Turning a cooking zone off automatically”)
- ⑧ For switching the timer to hours

Indicator lamps

- ⑨ System lock/Safety lock activated
- ⑩ Booster/TwinBooster activated
- ⑫ Auto heat-up or extended power setting (see “Programming”)
- ⑬ Shows cooking zone selection, e.g. rear right cooking zone
- ⑮ In half hours if the minute minder setting exceeds 99 minutes

⑪ Cooking zone display

<i>0</i>	Cooking zone ready for use
<i>h</i>	Keeping warm setting
<i>1 to 9</i>	Power level
<i>,</i>	Level 1 TwinBooster
<i>,,</i>	Booster/Level 2 TwinBooster
<i>⚡</i>	No or unsuitable cookware (see “Induction”)
<i>≡</i>	Residual heat
<i>R</i>	Auto Heat-up

⑭ Timer display

<i>00 to 99</i>	Time in minutes
<i>0.h to 9.h</i>	Time in hours
<i>LL</i>	System lock/Safety lock activated
<i>dE</i>	Demonstration mode activated

Overview

Cooking zone data

KM 6310				
Cooking zone	Ø*		Power in watts at 230 V**	
	Inches	cm		
	7–11	18–28	normal	2600
			TwinBooster, Level 1	3000
			TwinBooster, Level 2	3700
	5 1/2–8	14–20	normal	1850
			Booster	3000
	4–6	10–16	normal	1400
			Booster	2200
			Total	7400

* Within the specified range, pots with any base diameter can be used.

** The specified power can vary depending on the size and the material of the pots and pans.

KM 6344				
Cooking zone	Ø*		Power in watts at 230 V**	
	Inches	cm		
	7–11	18–28	normal	2600
			TwinBooster, Level 1	3000
			TwinBooster, Level 2	3700
	4–6	10–16	normal	1400
			Booster	2200
	5 1/2–8	14–20	normal	1850
			Booster	3000
	5 1/2–8	14–20	normal	1850
			Booster	3000
			Total	7400

* Within the specified range, pots with any base diameter can be used.

** The specified power can vary depending on the size and the material of the pots and pans.

- 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 manual.
- Remove any protective foil and stickers from the cooktop.

Cleaning the cooktop for the first time

- Before using it for the first time, wipe down the cooktop with a damp cloth and then wipe it dry.

Turning on the cooktop for the first time

Metal components are protected by a conditioning agent. Smells and vapour may occur when the appliance is used for the first time. The heating of the induction coils also causes odours in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears entirely.

The smell and any vapors that may occur do not indicate a faulty connection or defective appliance and are not harmful to your health.

Please note that the heating-up time for induction cooktops is very much shorter than for conventional cooktops.

Induction

Mode of operation

An induction coil is located under each 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 a piece of cookware with a magnetic base is placed on it (see “Induction – Cookware”). The induction cooking zone automatically recognizes the size of the cookware.



Risk of burning due to hot items.

When the cooktop 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 cooktop heating up.

Do not use the cooktop to store items.

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

Cookware

Suitable cookware

- Stainless steel with a magnetic base
- Enamel-coated steel
- Cast iron

The composition of the cookware base can affect the evenness of the cooking results (e.g., when making pancakes). The base of the pan must be able to distribute the heat evenly. A sandwich base made of stainless steel is particularly suitable.

Unsuitable cookware

- Stainless steel without a magnetic base
- Aluminum or copper
- Glass, ceramic, earthenware, stoneware

Testing cookware

To test whether a pot or pan is suitable for use on an induction cooktop, hold a magnet to its base. If the magnet sticks, the cookware is generally suitable.

No cookware / unsuitable cookware display

In the cooking zone indicator, the \sqcup symbol will flash alternately with the selected power level if:

- the cooking zone has been switched on without cookware in place, or if the cookware is unsuitable (non-magnetic base)
- the bottom diameter of the cookware being used is too small
- the cookware is removed from a cooking zone that is on

If a suitable item of cookware is placed on the cooking zone within 3 minutes, \sqcup will go out and you can continue as normal.

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

Tips

- To make optimum use of the cooking zones, choose cookware with a suitable base diameter (see “Overview”, “Cooking zone data”). If the cookware is too small it will not be recognized.
- Position the cookware as centrally as possible on the relevant cooking zone / cooking area.
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift the 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 cooktop. These scratches are normal signs of use and are not grounds for making a complaint.
- The maximum diameter indicated by manufacturers will often refer to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.



- If possible, use pans with straight sides. If pans with sloped sides are used, the induction also takes effect around the edges of the pan. This can cause the edge of the pan to become discolored or the coating to peel off.

Induction

Noises

When you use an induction cooking zone, the following noises may occur, depending on the type and shape of the cookware bottom:

On the higher power levels, the appliance might buzz. This will decrease or cease altogether when the power level is reduced.

Cookware with bottoms made of different materials (e.g., sandwich bottoms) may produce a crackling noise.

Whistling may occur if connected cooking zones (see “Operation”, “Booster”) are simultaneously in use and cookware with bottoms made of different materials (e.g., sandwich bottoms) is placed on them.

The electronics may produce a clicking sound, especially at lower power levels.

You may hear a whirring sound when the cooling fan turns on. It turns on to protect the electronics when the cooktop is being used intensively. The fan may continue to run after the cooktop has been turned off.

- Use a lid whenever possible to minimize heat loss.
- For small quantities, select a small pan. A small pan on a small cooking zone uses less energy than a large, only partially filled pan on a large cooking zone.
- Cook with as little water as possible.
- Once food has come to the boil or the pan is hot for frying, reduce the heat to a lower power setting.
- Use a pressure cooker to reduce the cooking time.

Setting range

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

	Setting range	
	default settings (9 power levels)	extended settings (17 power levels)
Keeping food warm	h	h
Melting butter Dissolving gelatine Melting chocolate	1–2	1–2.
Making porridge	2	2–2.
Warming small quantities of liquid Cooking rice	3	3–3.
Thawing frozen vegetables (blocks)	3	2.–3
Making oatmeal	3	2.–3.
Warming liquid and semi-solid foods Making omelettes or lightly frying eggs Steaming fruit	4	4–4.
Cooking dumplings	4	4–5.
Steaming vegetables or fish	5	5
Thawing and heating frozen food	5	5–5.
Gently frying eggs (without overheating the fat)	6	5.–6.
Bringing large quantities of food to a boil, e.g., casseroles. Thickening custard and sauces, e.g., hollandaise	6–7	6.–7
Gently frying fish, cutlets, sausages, fried eggs, etc. (without overheating the fat)	6–7	6.–7.
Frying pancakes, potato fritters etc.	7	6.–7
Braising for stews	8	8–8.
Boiling large quantities of water Bringing food to a boil	9	9

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 pan. For this reason, it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the cooktop, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

Basic operation

The ceramic cooktop is equipped with electronic sensor buttons that react to finger contact. During activation, the On/Off ⓘ sensor button must be pressed somewhat longer than the other buttons for safety reasons. Each reaction of the buttons is acknowledged with an audible signal.

The cooking zones and the timer have to be “active” when you want to set or adjust a power level or the duration. To activate the zone or the timer, tap the selection button of the corresponding zone or the timer. After the selection button is tapped, the corresponding zone or timer indicator light will flash. While the indicator light is flashing, set or adjust the power level or the duration.

Exception: If there is only one cooking zone in operation, you can set or adjust the power level without activating it first.

 Malfunction can occur due to dirty and / or covered sensor buttons.

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

Keep the sensor buttons and indicators clean.

Do not place anything over the sensor buttons or indicators.

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

Operation

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

Please note that the heating-up time on induction cooktops is much shorter than on conventional cooktops.

Turning the cooktop on

- Touch the  sensor button.

 appears in each of the cooking zone indicators. If no further entry is made, the cooktop will turn itself off after a few seconds for safety reasons.

Selecting/Changing the power level

- Briefly tap the selection button for the desired cooking zone.

In the cooking zone indicator,  will flash alternately with the selected power level.

- Tap the sensor button for the desired power level on the corresponding control scale.

The set power level flashes in the indicator for a few seconds and then remains lit.

Switching off

- Briefly tap the selection button of the desired cooking zone twice to turn off the zone.

- To turn off the cooktop and thus all cooking zones, tap the  sensor button.

Residual heat indicator

If a cooking zone is hot, the residual heat indicator will light up after it has been switched off or if it is not in use.

The bars in the residual heat indicator go out one by one as the cooking zones cool down. The last bar only goes out when the cooking zone is safe to touch.

The residual heat indicators flash if there is a power cut during use or while residual heat is still present or if you have opened the programming function while residual heat is still present.

 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 power level range

- Touch the numerical keybank between two number sensors.

The set power level flashes in the indicator for a few seconds and then remains lit. The intermediate setting will be represented by an illuminated dot next to the number.

Auto Heat-up

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

Activating

- Briefly tap the selection button for the desired cooking zone.
- Touch the sensor for the cooking setting you want for continued use until an audible tone sounds and the indicator light to the right of the continued cooking setting lights up in the cooking zone display.

During the Auto Heat-up time (see table), the indicator light next to the set continued cooking level lights up. With extended power levels (see “Programming”), *H* alternately flashes in the cooking zone display with the set continued cooking level.

When you change the continued cooking level, you deactivate Auto Heat-up.

Deactivating

- Briefly tap the selection button for the desired cooking zone.
- Tap the selected continued cooking level until the indicator light or *H* goes out.

or

- Select a different power level.

Continued cooking level*	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

The cooking zones are equipped with a booster or TwinBooster function (see “Overview – Cooktop”).

When 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 15 minutes.

The booster function can only be used on two cooking zones at the same time.

If the booster function is turned 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 turned off before this.
- a power level has been selected, the cooking zone will revert automatically to the setting selected at the end of the booster time or if the booster function is turned off before this.

The cooking zones are connected in pairs in order to provide sufficient power for the booster function. While the booster function is in operation, some of the power is taken away from the linked cooking zone. This has one of the following effects:

- Auto heat-up is deactivated.
- The power level is reduced.
- The linked cooking zone is switched off.

Switching the booster function / TwinBooster on / off

Activating the booster function

- Touch the selection button for the cooking zone you want.
- Select a power level if necessary.
- Touch the **B I/II** sensor control.

The indicator light for the booster lights up and ,, starts to flash in the cooking zone display. After a few seconds, ,, lights up continuously and the indicator light goes out.

TwinBooster activation, level 1

- Touch the selection button for the cooking zone you want.
- Select a power level if necessary.
- Touch the **B I/II** sensor control.

The indicator light for the booster lights up and , starts to flash in the cooking zone display. After a few seconds, , lights up continuously and the indicator light goes out.

TwinBooster activation, level 2

- Touch the selection button for the cooking zone you want.
- Select a power level if necessary.
- Touch the **B I/II** sensor control twice.

The indicator light for the booster lights up and ,, starts to flash in the cooking zone display. After a few seconds, ,, lights up continuously and the indicator light goes out.

Deactivating the booster function / TwinBooster

- Touch the selection button for the cooking zone you want.
- Touch the **B I/II** sensor control repeatedly until the indicator light for the booster goes out and the selected power level appears in the cooking zone display.
- Or:
Set a different power level.

Operation

Keeping food warm

The keep warm function is for keeping food warm that has just been cooked, i.e., food that is still hot. It is not for reheating cold food.

The maximum holding time is 2 hours.

- Only use cookware (pots / pans) for keeping food warm. Cover the cookware with a lid.
- Stir firm or viscous food (mashed potatoes, stew) occasionally.
- Foods begin to lose their nutrients during the cooking process and continue to do so while being 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.

Setting the keep warm function

- Briefly tap the selection button for the desired cooking zone.
- Tap the control scale between the “0” and “1” sensor buttons.

h appears in the cooking zone indicator.

Turning off the keep warm function

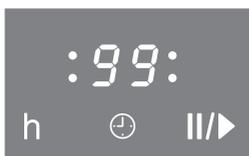
- Briefly tap the selection button for the desired cooking zone.
- Touch the “0” sensor.

The cooktop has to be turned on if you wish to use the timer. You can set a time between 1 minute (01) and 9 hours (9.h).

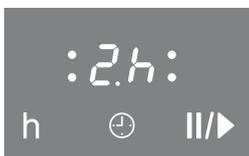
The timer can be used for two different functions:

- for setting the timer
- for turning off a cooking zone automatically.

A time up to 99 minutes is set and displayed in minutes:



In case of a time of more than 99 minutes, the timer must be switched to hours (h). The time is set in half-hour steps. Half-hours are indicated by a dot following the number, for example, 2 h 30 min:



Timer

Setting the minutes

Example: You want to set a time of 15 minutes.

- Turn the cooktop on.
- Touch the  sensor button.

00 appears in the timer display, and the right 0 flashes.

First the tens digit is set then the ones digit.

- Tap the sensor button on the control scale that corresponds to the tens position (1 in this case).

The timer display will change and 1 will start flashing on the right.

- Tap the sensor button on the control scale that corresponds to the ones position (5 in this case).

The timer display will change. 1 jumps to the left and 5 appears on the right.

After a few seconds the timer display will light up continuously. The minute minder time will begin to count down

Timer

Setting the hours

To set full hours, touch the respective sensor on the control scale. To set half hours, touch the space between 2 sensors on the control scale.

Example: You want to set a time of 2 hours and 30 minutes

- Turn the cooktop on.
- Touch the  sensor button.

 appears in the timer display, and the right  flashes.

- Touch the *h* sensor to switch the display to hours.
- Touch the area between the *2* and *3* sensors.

After a few seconds, the timer display will light up continuously. The minute minder time will begin to count down.

Changing the timer

- Touch the  sensor button.
- Set a new time, as described above.

Deleting the timer

- Touch the  sensor button until  appears in the timer display.

Switching off a cooking zone automatically

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

If the programmed time is longer than the maximum time allowed, the safety shut-off function will turn off the cooking zone automatically when the maximum time has elapsed (see “Safety shut-off”).

- Select a power level for the cooking zone you require.
- Keep touching the  sensor button until the indicator light for this cooking zone starts flashing.

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

- Set the required time.

- If you want to set another cooking zone to switch off automatically, follow the same steps as described above.

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

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

Timer

Using both timer functions at the same time

The timer and automatic switch-off functions can be used at the same time.

If you have programmed one or more switch-off times, and would like to use the timer as well:

- Touch the  sensor button repeatedly until the indicator lights of the programmed cooking zones light up constantly and  appears in the timer display.
- Set the time as described above.

If you have set a timer and would like to program one or more switch-off times as well:

- Touch the  sensor button repeatedly until the indicator light for the cooking zone you require flashes.
- Set the time as described above.

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

If you want to show the times counting down in the background:

- Touch the  sensor button repeatedly until
 - the indicator light for the required cooking zone flashes (automatic switch-off).
 - the timer display (timer) starts flashing.

Starting with the shortest time left which is shown in the display, all switched-on cooking zones and the timer are shown in a clockwise direction.

Stop & Go

When activated, the Stop & Go reduces the power of all cooking zones in use to power level 1.

The power levels of the zones and setting of the timer cannot be changed and the cooktop can only be turned off. A set timer and booster time continue to run. The Auto Heat-up time and set times for automatic turn-off are stopped.

When Stop & Go is deactivated, the cooking zones will run on the power level that was previously selected and the Auto Heat-up time and automatic turn-off times start to run again.

If the Stop & Go function is not deactivated, the cooktop turns off automatically after 1 hour.

Activation/deactivation

- Touch the II/▶ sensor button.

Use this function to clean the controls quickly or if there is a danger of boiling over.

Safety features

System lock/Safety lock

The system lock and safety lock are deactivated if there is a power outage.

Three-finger control is the default setting. You can change the default to one-finger control (see “Programming”).

Your cooktop is equipped with a safety lock to prevent the cooktop and the cooking zones being turned on or any settings being altered

The **system lock** is activated when the cooktop is turned off. When it is activated, the cooktop cannot be turned on and the timer cannot be used. The cooktop is programmed so that the system lock must be activated manually. It can be programmed to be activated automatically 5 minutes after the cooktop has been turned off if the system lock is not manually activated first (see “Programming”).

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

- The power levels for the cooking zones and the timer settings cannot be changed.
- The cooking zones, entire cooktop, and the timer can be turned off, but once turned off cannot be turned on again.

If a locked sensor switch is touched when the safety lock or the system lock is activated, the indicator light comes on and *LL* appears in the timer display for a few seconds.

Activating

- Tap the  sensor button and selection buttons of both right cooking zones until *LL* appears in the time display and the indicator light of the safety lock lights up.

The indicator light and *LL* go out after a short while.

Deactivating

- Tap the  sensor button and selection buttons of both right cooking zones until *LL* goes out in the time display and the indicator light of the safety lock extinguishes.

Safety shut-off

Excessive operating time

The safety shut-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 the time has been exceeded, the cooking zone turns off and the residual heat indicator appears. If you turn the cooking zone off and on again, it will be ready for operation again.

Safety shut-off if the sensors are covered

Your cooktop 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. *F* flashes in the timer display and a buzzer sounds every 30 seconds for 10 minutes.

When you remove the objects or soiling, *F* extinguishes, the buzzer goes off, and the cooktop is ready for operation again.

Safety features

Overheat protection

All induction coils and the cooling elements for the electronics are equipped with an overheating protection mechanism. To prevent the induction coils and cooling elements from overheating, the overheating protection mechanism works on the affected cooking zone or on the entire cooktop in the following ways:

Induction coils

- Any booster function in operation will be turned off.
- The power level that is set will be reduced.
- The cooking zone turns off automatically. *FE* flashes in the timer display alternatingly with *44*.

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

Cooling elements

- Any booster function in operation will be turned off
- The power level that is set will be reduced.
- The cooking zones turn off automatically.

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

Any of the following can trigger the overheat protection:

- Heating empty cookware.
- Fats or oils being heated at high power settings.
- underside of cooking field insufficiently ventilated.
- a hot cooking zone being switched on after an interruption to the power supply.

If, despite elimination of the cause, the overheat protection is triggered again, contact Miele Service.



Risk of burning due to hot cooking zones.

The cooking zones will be hot after use.

Switch the cooktop off.

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



Risk of damage due to moisture ingress.

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

Do not use a steam cleaner to clean the cooktop.

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

Remove any residual cleaning agent immediately.

Never use abrasive sponges or cleaning agents.

- The cooktop should be cleaned after each use.
- Dry the cooktop after using water to clean it. This helps prevent lime deposits.

Unsuitable cleaning agents

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

- dish detergent
- cleaning agents containing soda, alkalis, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- stain or rust removers
- abrasive cleaning agents, e.g., scouring powder, scouring cream, bath bricks
- cleaning agents containing solvents
- dishwasher cleaner
- grill and oven sprays
- glass cleaning agents
- hard, abrasive brushes or sponges (e.g., pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents
- eraser blocks

Cleaning and care

Cleaning the ceramic surface

 Risk of damage from sharp and pointed objects.

The seal between the cooktop and the countertop could be damaged.

The seal between the ceramic surface and the frame could be damaged.

Do not use sharp and pointed objects for cleaning.

Using dish detergent to clean the cooktop will not remove all soiling and residues. It forms an invisible coating which will cause permanent discolouration of the ceramic surface. This discolouration cannot be removed.

Clean the ceramic surface regularly with a suitable ceramic cooktop cleaning agent.

- First, wipe away all coarse soiling from the surface using a damp cloth. Stubborn soiling may need to be removed with a scraper blade.
- Then clean the ceramic surface with the Miele Ceramic and Stainless Steel Cleaner (see “Optional accessories – Cleaning and care products”) or with a proprietary ceramic cleaner applied with a paper towel or a clean cloth. Do not put the cleaner on a hot cooktop since this may cause spotting. Please follow the cleaning agent manufacturer’s instructions.
- Remove any cleaner residue with a damp cloth and then dry the ceramic surface.

Residues can burn onto the cooktop the next time it is used and cause damage to the ceramic surface. Ensure that all cleaning agent residues are removed.

- **Spots** from lime deposits, water, and aluminum deposits (shiny metallic spots) can be removed with a ceramic and stainless steel cleaner.

 Risk of burning due to hot cooking zones.

The cooking zones are hot during use.

Wear oven mitts when using a scraper blade to remove sugar, plastic, or aluminum foil residues from a hot cooktop.

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

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

After the programming function is started, *P* (program) and *S* (status) will appear in the timer display. With cooktops that have 3 cooking zones, an additional display appears at the back left.

The program is displayed in the front left and back left cooking zone displays.

Example:

Program 03 =

Front left 0, rear left 3

Program 14 =

Front left 1, rear left 4

The status is shown in the front right cooking zone display.

After the programming function is exited, an automatic reset is performed. It is concluded when an indicator light lights up briefly via the ⓘ sensor button. Do not turn on the cooking zone until the reset is concluded.

Starting the programming function

- When the **cooking zone is turned off**, tap the ⓘ and 🔒 sensor buttons simultaneously until the indicator light for the safety lock flashes.

Setting a program

- To set the **ones digit**, touch the sensor for the **back left** cooking zone followed by the respective number on the settings bar.
- To set the **tens digit**, touch the sensor for the **front left** cooking zone followed by the respective number on the settings bar.

Setting the status

- Touch the sensor for the **front right** cooking zone followed by the respective number on the settings bar.

Saving the settings

- Touch the ⓘ sensor until the indicators go out.

How to avoid saving the settings

- Touch the 🔒 sensor until the indicators go out.

Programming

Program ¹⁾		Status ²⁾	Settings
P00	Demo mode and factory default settings	S0	Demo mode on ³⁾
		S1	Demo mode off
		S9	Default settings reinstated
P01	Stop and Go	S0	off
		S1	on
P02	Number of power levels	S0	9 power levels
		S1	17 power levels ⁴⁾
P03	Induction buzzer tone when there is no or unsuitable cookware	S0	off
		S1	quiet
		S2	medium
		S3	loud
P04	Tone when a sensor button is touched	S0	off
		S1	quiet
		S2	medium
		S3	loud
P05	Timer buzzer tone	S0	off
		S1	quiet
		S2	medium
		S3	loud
P06	System lock/safety lock	S0	One-finger control with 
		S1	Three-finger control with simultaneous tapping of  and the selection buttons of both right cooking zones
P07	System lock	S0	Manual activation of the system lock
		S1	Manual and automatic activation of the system lock
P08	Auto Heat-up	S0	off
		S1	on

Program ¹⁾		Status ²⁾	Settings
P10	Miele@home/Con@ctivity - only on communication-enabled appliances retrofitted with a communication module/wireless stick -	S0	not currently available
		S1	logged off
		S2	logged on
P15	Buzzer tone if the sensors are covered	S0	off
		S1	on
P16	Sensor button reaction speed	S0	slow
		S1	normal
		S2	fast

1) Unlisted programs are not assigned.

2) The factory setting is shown in bold.

3) After the cooktop is activated, *dE* appears in the timer display for several seconds.

4) The intermediate levels are shown on the cooking zone indicator with a dot after the power level. Display of the Auto Heat-up through the flashing of the continued cooking level alternating with *R*.

Frequently Asked Questions

With the help of the following guide, minor faults in the performance of the machine, some of which may result from incorrect operation, can be remedied without contacting the Service Department. This will save you time and money because you won't need a service call.

This guide may help you find the reason for the fault and help you correct it.

Problem	Possible cause and solution
<p>Cooktop or cooking zones cannot be turned on.</p>	<p>There is no power to the cooktop.</p> <ul style="list-style-type: none"> ■ Check if the circuit breaker has tripped. Contact a qualified electrician or Miele Service (for the minimum fuse rating, see data plate). <p>There may be a technical fault.</p> <ul style="list-style-type: none"> ■ Disconnect the cooktop from the power supply for approx. 1 minute by <ul style="list-style-type: none"> – tripping the relevant circuit breaker or screwing the fuse out completely, or – tripping the ground-fault circuit interrupter (GFCI). ■ If, after resetting / replacing the fuse or the GFCI, the cooktop will still not turn on, contact a qualified electrician or Miele Service.
<p>There is a strange smell or vapours when the cooktop is being used for the first time.</p>	<p>Metal components are protected by a conditioning agent. When the cooktop is used for the first time, this causes a smell and possibly also vapours. The material from which the induction coils are made also gives off an odour in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears completely. The odour and any vapours do not indicate a faulty connection or a defective appliance and are not harmful to your health.</p>
<p>In the cooking zone display, the \cup symbol will flash alternately with the selected power level or R.</p>	<p>Unsuitable cookware has been placed on the cooking zone.</p> <ul style="list-style-type: none"> ■ Use suitable cookware (see “Induction”, “Cookware”).
<p>After the cooktop has been switched on, LL appears in the timer display for a few seconds.</p>	<p>The system lock or safety lock is activated.</p> <ul style="list-style-type: none"> ■ Deactivate the system lock or safety lock (see “Safety features – System lock / safety lock”).

Frequently Asked Questions

Problem	Possible cause and solution
F flashes in the timer display and the cooktop switches off automatically.	One or more of the sensor buttons 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 shut-off”).
After turning on the cooktop, dE appears in the timer display for several seconds. The cooking zones don't heat up.	The cooktop is in demo mode. <ul style="list-style-type: none"> ■ Deactivate demo mode (see “Programming”).
A cooking zone turns itself off automatically.	It has been operated for too long. <ul style="list-style-type: none"> ■ You can use the cooking zone again by turning it back on (see “Safety features – Safety shut-off”).
A cooking zone or the whole cooktop switches off automatically.	The overheating protection mechanism has been activated. <ul style="list-style-type: none"> ■ See “Safety features”, “Overheating protection”.
The booster has automatically turned off early.	The overheating protection mechanism has been activated. <ul style="list-style-type: none"> ■ See “Safety features”, “Overheating protection”.
The cooking zone is not working in the usual way with the set power level.	The overheating protection mechanism has been activated. <ul style="list-style-type: none"> ■ See “Safety features”, “Overheating protection”.
Power setting 9 is automatically reduced if you select power setting 9 on the linked cooking zone.	Operating both zones at power level 9 would exceed the permitted maximum power for the cooktop. <ul style="list-style-type: none"> ■ Use another cooking zone that is not linked.
Auto Heat-up is turned on, but the food does not start cooking.	Large amounts of food are being heated. <ul style="list-style-type: none"> ■ Start cooking at the highest power level, then reduce the power level manually.
	Pan is not conducting heat properly. <ul style="list-style-type: none"> ■ Use a different pan that is able to better conduct heat on an induction cooktop.
A noise can be heard after the cooktop is turned off.	The fan will continue running until the cooktop has cooled down. It will then turn itself off automatically.

Frequently Asked Questions

Problem	Possible cause and solution
<p>One or more residual heat indicators is flashing.</p>	<p>There was a power failure during operation or when residual heat was present. You called the programming function while residual heat was still present.</p>
<p>The sensor buttons are over-sensitive or do not react at all.</p>	<p>The sensitivity level of the sensor buttons has changed.</p> <ul style="list-style-type: none"> ■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the cooktop. The area surrounding the cooktop must not be too dark. ■ Make sure that there is nothing covering the sensor buttons or the cooktop. Take any pans off the cooktop and wipe away any food deposits. ■ Interrupt the power supply to the cooktop for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele Service.
<p>FE Alternating with a number flashes in the timer display</p>	<p><i>FE44</i> The overheat protection was triggered.</p> <ul style="list-style-type: none"> ■ See “Overheat protection”.
	<p><i>FE47 or FE48</i> The fan is blocked or defective.</p> <ul style="list-style-type: none"> ■ Make sure it has not been blocked by something like a fork. Remove the cause of the blockage. ■ If this fault code continues to appear in the display, contact Miele Service.
	<p><i>FE</i> and other numbers There is a fault in the electronic module.</p> <ul style="list-style-type: none"> ■ Interrupt the power supply to the cooktop for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele Service.

Miele offers a wide 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 Technical Service (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 optimized for Miele appliances in terms of functionality and dimensions. Detailed information can be found on the Miele website.

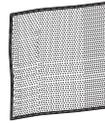
Cleaning and care products

Ceramic and stainless steel cleaner 250 mL



Removes heavy soiling, lime scale, and aluminum residues.

Microfibre cloth



Removes fingerprints and light soiling

Miele@home / Con@ctivity

Your cooktop is communication-enabled and can

- be integrated into the Miele@home system using an optional **communication module** or communication with the ventilation hood (Con@ctivity).
- communicate with the ventilation hood using the **wireless USB stick** included with selected hoods (Con@ctivity).

Miele@home system

Communication-enabled appliances send operating status information to a master appliance (SuperVision appliance, Notebook, tablet etc.). The system also enables integration into a household system (Miele Gateway or QIVICON Smart Home Platform).

Con@ctivity:

The cooktop sends information on its operating status to the ventilation hood. The operation of the hood is automatically controlled by the power setting of the connected cooktop.

Further information regarding Miele@home and Con@ctivity is available on the internet and in the instruction manuals of the various components.

If you want

- To log on to the **Miele@home** system, first prepare the log-on procedure on the master appliance.
- To log in to **Con@ctivity**, you must first log on the ventilation hood.

Logging on the cooktop

- When **the cooking zone is turned off**, tap the ① and  sensor buttons simultaneously until the indicator light for the safety lock flashes.

P (program) and *5* (status) will appear in the timer display. On cooktops that have 3 cooking zones, an additional display appears at the back left.

- Tap the selection button for the **front left** cooking zone and then power level 1 on the control scale (Set Program 10).
- Tap the selection button for the **front right** cooking zone and then power level 2 on the control scale (Set Status 2 = log on).

The log-on process starts, and the number “2” flashes on the cooking zone indicator. The log-on process will take a few minutes. The number “2” will light up continuously when the process has been completed successfully.

- To save the setting, touch the ① sensor until the displays go out.
- Conclude the log-on process on the hood/display devices (see the corresponding instructions).

Logging off the cooktop

If you would like to log off the cooktop from Miele@home, first prepare the log-off procedure on the display device

- When **the cooking zone is turned off**, tap the ① and  sensor buttons simultaneously until the indicator light for the safety lock flashes.

P (program) and *5* (status) will appear in the timer display. On cooktops that have 3 cooking zones, an additional display appears at the back left.

- Tap the selection button for the **front left** cooking zone and then power level 1 on the control scale (Set Program 10).
- Tap the selection button for the **front right** cooking zone and then power level 1 on the control scale (Set Status 1 = log off).

The log-off process starts, and the number 1 flashes on the cooking zone indicator. The log-off process will take a few minutes. The number 1 will light up continuously when the process has been completed successfully.

- To save the setting, touch the ① sensor until the displays go out.

Technical Service

Contact in the event of a fault

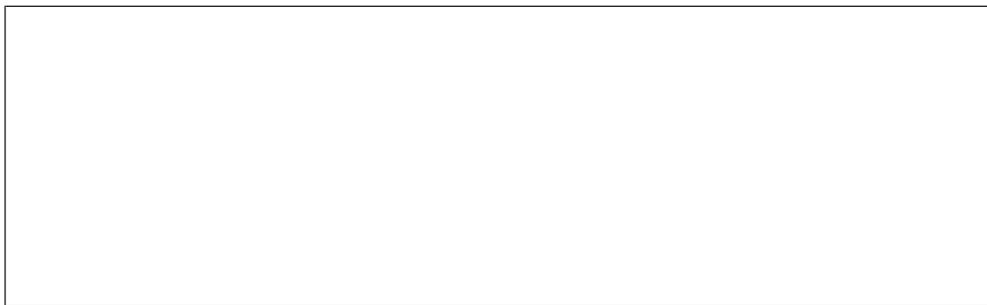
In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Service.

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

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

Data plate

Space in which to stick the extra data plate supplied with the appliance. Make sure that the model number matches the one specified on the back cover of this document.



Warranty

For further information, please refer to your warranty booklet.

Safety instructions for installation

 Risk of damage from incorrect installation.
Incorrect installation can damage the cooktop.
The cooktop must only be installed by a qualified specialist.

 Risk of electric shock from voltage.
Incorrect connection to the power supply may result in an electric shock.
The cooktop must be connected to the power supply by a qualified electrician.

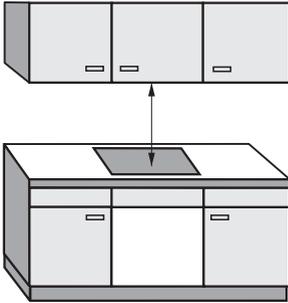
 Damage from falling objects.
Take care not to damage the cooktop when installing wall units or a ventilation hood above it.
Install the wall units and ventilation hood before installing the cooktop.

- ▶ The veneer or laminate coatings of countertops must be treated with 212° F (100 °C) heat-resistant adhesive which will not dissolve or become deformed. Wall strips must also be heat-resistant.
- ▶ The cooktop must not be installed above refrigerators/freezers, dishwashers, or washers/dryers.
- ▶ This cooktop must not be installed above ovens or cookers unless these have a built-in cooling down fan.
- ▶ Ensure that the power cord cannot be touched after the cooktop has been installed.
- ▶ After the installation of the cooktop, the electrical cord may not come into contact with any moving kitchen parts (e.g. a drawer) or be subject to mechanical stress.
- ▶ Observe carefully the safety clearances listed on the following pages.

Installation

Safety clearances

Safety clearance above the cooktop



For a ventilation hood positioned above the cooktop, always use the clearance specified by the hood manufacturer. If no specifications are available from the hood manufacturer, or if flammable materials (e.g. wall shelf) are installed above the cooktop, the clearance must be at least 760 mm (30").

If there is more than one appliance installed below the ventilation hood, each with a different safety clearance, the largest clearance must be used.

Safety clearances to the sides and back of the cooktop

Ideally the cooktop should be installed with plenty of space on either side.

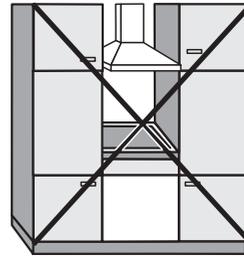
The minimum distance ① shown below must be maintained between the back of the cooktop and a tall unit or wall.

The minimum distance ②, ③ shown below must be maintained between a tall unit or a wall to the left or right of the cooktop with a minimum distance of 300 mm (11 3/4") on the opposite side.

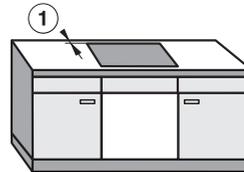
① Minimum distance between the **back** of the countertop cut-out and the rear edge of the countertop: 50 mm (2")

② Minimum distance on the **right** side between the countertop cut-out and the closest adjacent piece of furniture (e.g. tall cabinet) or a room wall: 50 mm (2")

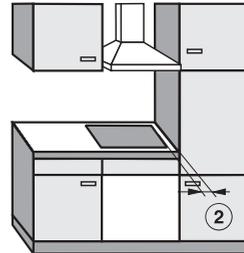
③ Minimum distance on the **left** side between the countertop cut-out and the closest adjacent piece of furniture (e.g. tall cabinet) or a room wall: 50 mm (2")



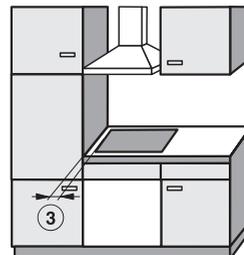
Not allowed



Highly recommended



Not recommended



Not recommended

Installation

Minimum clearance underneath the cooktop

To ensure proper ventilation of the cooktop, a minimum clearance is required between the appliance and an oven, protective base, or drawer.

The minimum clearance from the bottom of the cooktop to

- The top of an **oven** is $\frac{9}{16}$ " (**15 mm**).
- The top of an **interim shelf** is $\frac{9}{16}$ " (**15 mm**).
- The base of a **drawer** is **3"** (**75 mm**).

Protective base

Installation of a protective base under the cooktop is allowed but not required.

Leave a gap of $\frac{7}{16}$ " (10 mm) at the back of the shelf to accommodate the cable. We recommend a gap at the front of the shelf of $\frac{13}{16}$ " (20 mm) to ensure good ventilation.

Safety distance from the wall covering

If a wall covering is installed, a minimum safety distance must be maintained between the countertop cut-out and the covering, since high temperatures can damage these materials.

If the covering is made of a flammable material (such as wood), the minimum distance ⑤ between the countertop cut-out and the wall covering must be 50 mm (2").

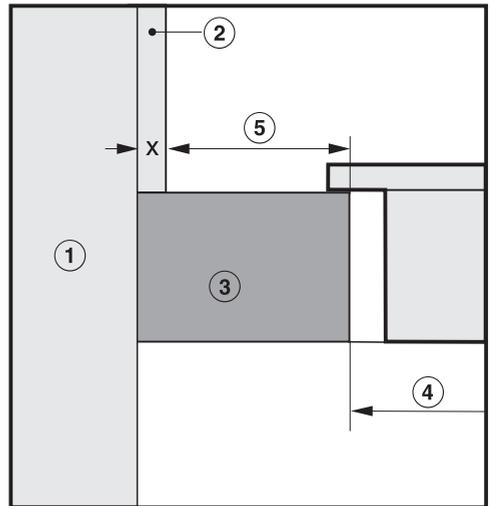
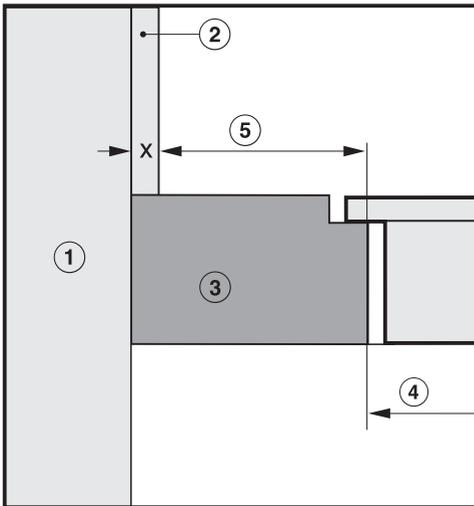
For coverings made of non-flammable materials (such as metal, natural stone, ceramic tiles) the minimum safety distance ⑤ between the countertop cut-out and the wall covering is equal to 50 mm (2") minus the thickness of the covering.

For example: thickness of wall covering 15 mm ($\frac{3}{16}$ ")

50 mm (2") - 15 mm ($\frac{3}{16}$ ") = minimum distance of 35 mm ($1 \frac{7}{16}$ ")

Flush-mounted cooktops

Cooktops with trim or bevelled edges

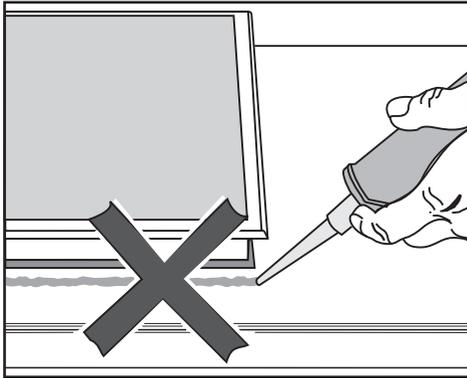


- ① Masonry
- ② Wall covering dimension x = thickness of wall covering
- ③ Countertop
- ④ Countertop cut-out
- ⑤ Minimum distance to
flammable materials: 50 mm (2")
non-flammable materials: 50 mm (2") - dimension x

Installation

Instructions for installation

Seal between cooktop and countertop



 Damage caused by incorrect installation.

Using sealant under the cooktop could result in damage to the cooktop and the countertop if the cooktop ever needs to be removed for servicing.

Do not use sealant between the cooktop and the countertop.

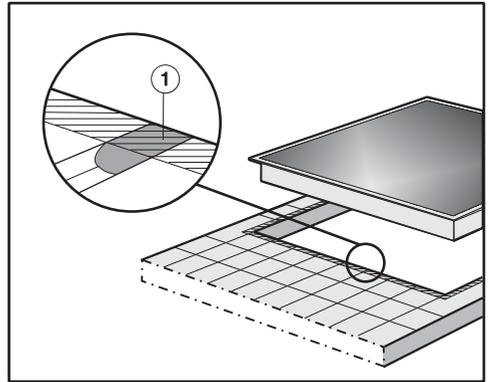
The sealing strip under the edge of the cooktop provides a sufficient seal for the countertop.

Sealing strip

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

Always replace the sealing strip before reinstalling the cooktop.

Tiled countertop

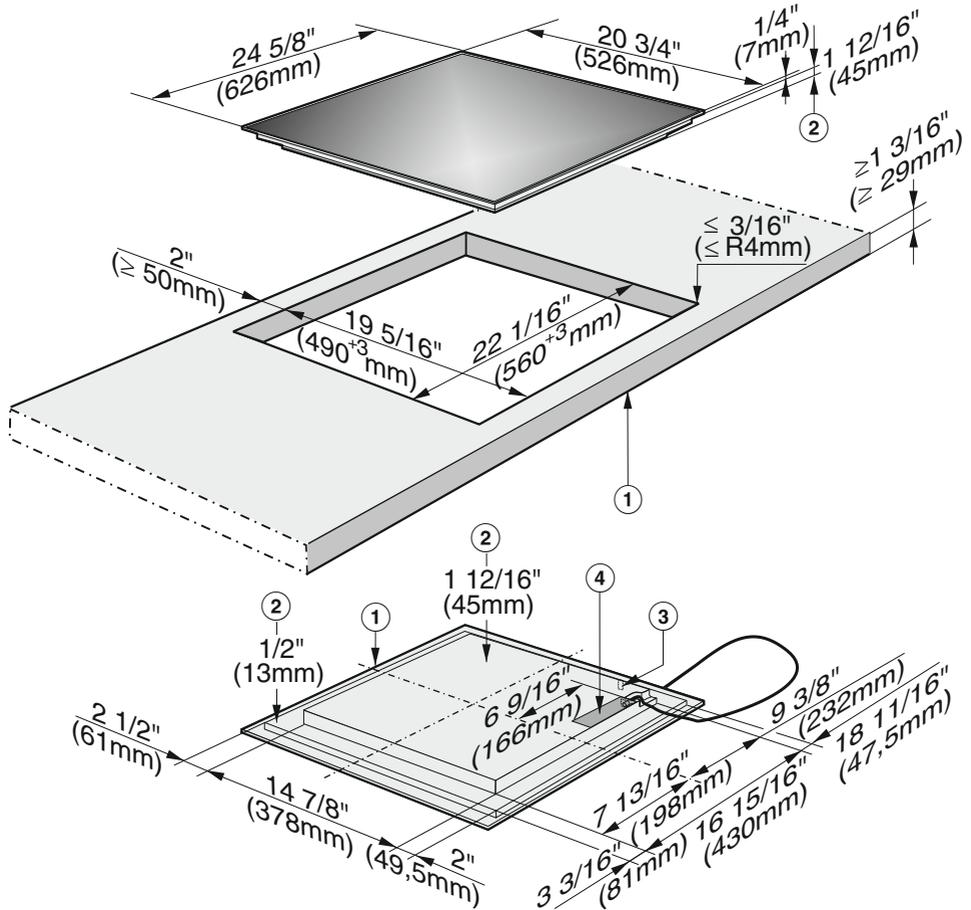


The grouting ① and the shaded area under the cooktop frame must be smooth and flat so that the frame will sit evenly on the countertop and so that the sealing strip under the top edge of the appliance can provide an adequate seal with the countertop.

Installation dimensions

All dimensions are indicated in mm and inches.

KM 6310

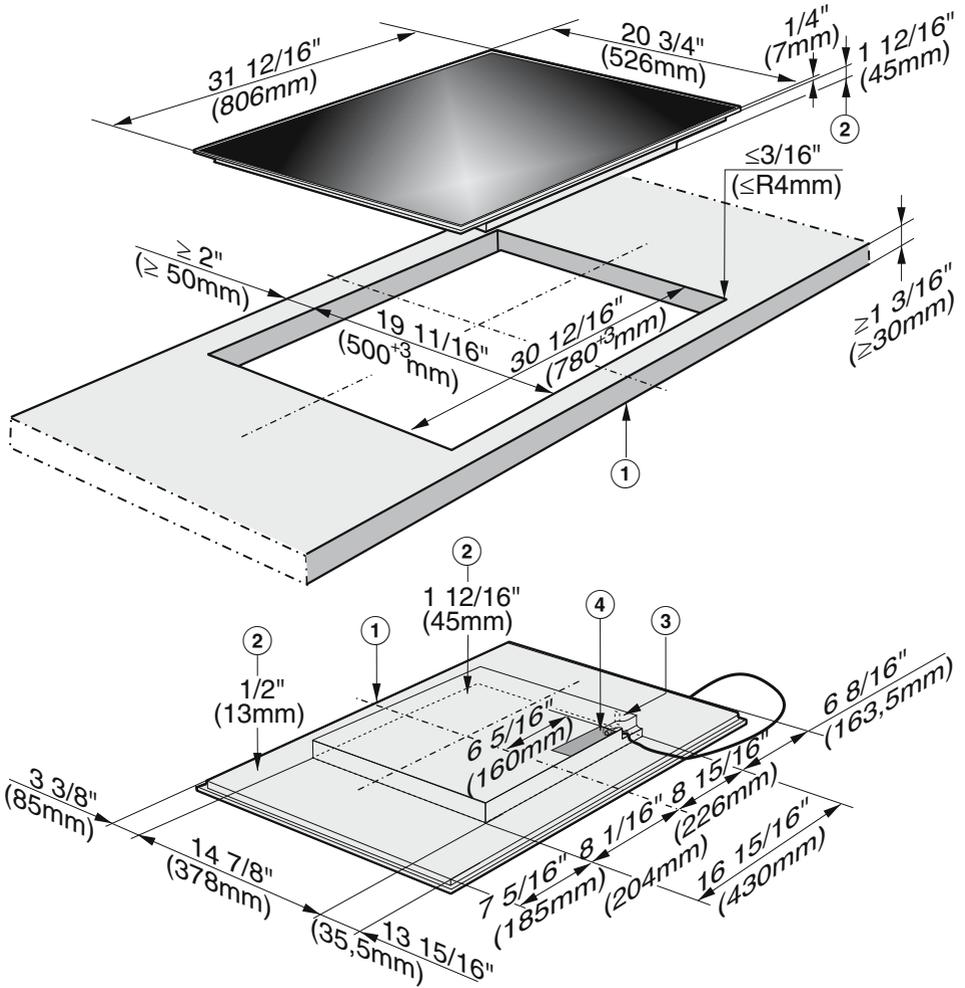


- ① front
- ② Installation height
- ③ Miele@home/Con@ctivity connection
- ④ Power supply connection box

The power cable 1200 mm long (4') is supplied separately with the cooktop.

Installation

KM 6344



- ① front
- ② Installation height
- ③ Miele@home/Con@ctivity connection
- ④ Power connection box

The power cable 1200 mm long (4') is supplied separately with the cooktop.

Installation

- Create the countertop cut-out.
Remember to maintain the minimum safety distances (see “Installation” – “Safety distances”).
- Seal any cut surfaces on **wooden countertops** with a special varnish, silicone rubber, or resin to prevent the wood from swelling as a result of moisture. The sealant must be temperature-resistant.

Ensure that the sealant does not get on the top surface of the countertop.

- Attach the sealing strip provided underneath the edge of the cooktop.
Do not apply the sealing strip under tension.



Risk of damage from incorrect connection.

The electronics of the cooktop may be damaged if a short-circuit occurs. The power cable must be connected to the cooktop by a qualified electrician.

- Connect the power cable to the cooktop by following the instructions in the wiring diagram (see “Installation – Electrical connection”).
- Feed the cooktop power cable down through the cut-out in the countertop.
- Place the cooktop centrally in the cut-out. When doing this, make sure that the seal of the appliance sits flush with the countertop on all sides. This is important to ensure an effective seal all round.

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

- Connect the cooktop to the electricity supply (see “Installation – Electrical connection”).
- Check that the cooktop works.

Installation

Electrical connection

ATTENTION:

Before installation or servicing, disconnect the power supply by either removing the fuse, shutting off the main power or manually “tripping” the circuit breaker.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible. Installation, repair, and maintenance work should only be performed by a Miele-authorized service technician. Work by unqualified persons can cause considerable danger to users. Miele cannot be held liable for any damage arising as a result of such work.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. This data must correspond to prevent appliance damage. Consult an electrician if in doubt.

For safety reasons, the cooktop may only be used when it has been fully installed into the countertop.

This cooktop must be grounded in compliance with local or national codes.

Installation, repair, and maintenance work must only be performed by a technician authorized by Miele in compliance with local codes and the ANSI National Electrical Code / NFPA 70 in the United States or the Canadian Electric Code, CSA C22.1-02. for Canada.

Installer:

- Please leave these instructions with the customer.

Connection

- Ensure that the connection data on the data plate (voltage, frequency, and fuse rating) match those of your electrical supply.

The data plate is located underneath the cooktop.

The cooktop is approved and ready for connection to a grounded connector with three connecting wires, sheathed by a flexible metal hose.

It must be connected to an assigned line in an approved connecting socket.

The appliance must be able to be disconnected from the power supply on all poles by disconnecting devices! (When turned off, a contact distance of at least 3 mm must be present!) The disconnecting devices are overcurrent protection elements and protective circuit breakers.

Black: Connect to L1 (hot)

Red: Connect to L2 (hot)

Green: Connect to GND (ground)

208/240 V, 60 Hz, 40 A

Make sure that the connecting socket is accessible after the installation of the cooktop.

Further information can be found on the included data plate.



WARNING:

THIS COOKTOP MUST BE GROUNDED

**Please have the model and serial number
of your appliance available when
contacting Customer Service.**

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