

Miele

Operating and installation instructions



Ceramic cooktops with induction KM 6113

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.

en - AU, NZ

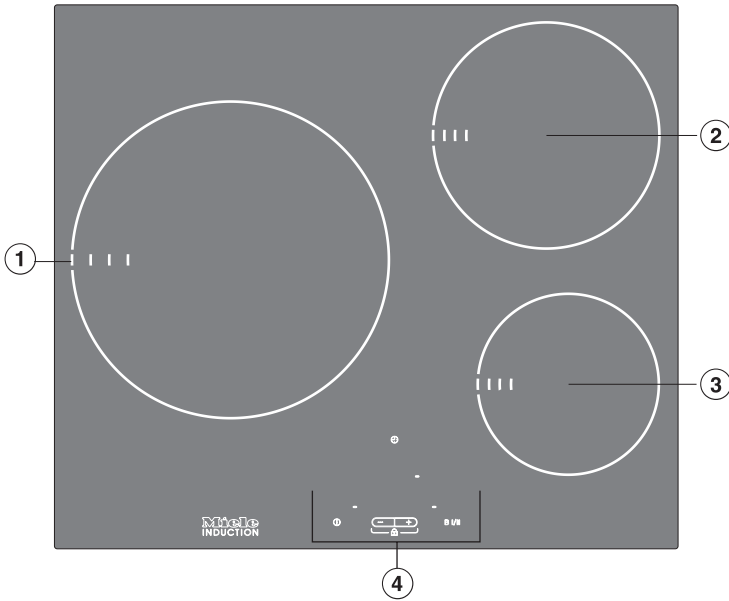
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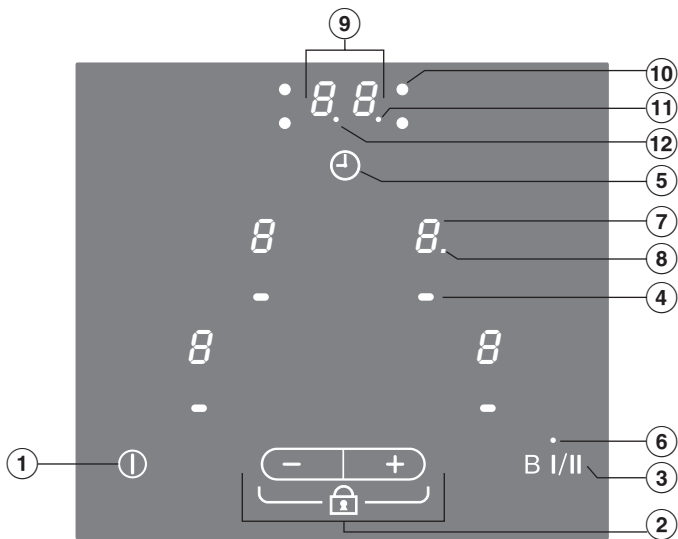
Cooktop



- ① Cooking zone with TwinBooster
- ②③④ Cooking zones with Single Booster
- ④ Control panel

Description of the appliance

Control panel



Sensors

- ① For switching the cooktop on or off
- ② Controls for
 - Setting the power level
 - Setting the time
- ③ Single Booster / TwinBooster
- ④ For selecting the cooking zones
- ⑤ - Selecting the timer
 - Changing the timer functions
 - Selecting the switch-off time (see "Auto switch-off")

Indicator lamps

- ⑥ Single Booster / TwinBooster

Cooking zone display




- ⑦
 - 0* = Cooking zone ready for use
 - h* = Keeping warm function
 - 1 to 9* = Power setting
 - ,* = Setting 1 TwinBooster
 - ..* = Single Booster / Setting 2 TwinBooster
 - ⏟* = No pan on cooking zone or pan unsuitable (see "Induction")
 - ≡* = Residual heat
 - F* = Fault (see "Safety switch-off")
 - R* = Auto heat-up when the power setting range has been extended
- ⑧ Indicator lamp for Auto heat-up or extended power setting (see "Programming"), e.g. the rear right cooking zone

Timer display

- ⑨
 - 00 to 99* = Time in minutes
 - 0.h to 9.h* = Time in hours
- ⑩ Indicator lamp for relevant zone, e.g. the rear right cooking zone
- ⑪ Indicator lamp for the minute minder
- ⑫ Indicator lamp for half hours with a minute minder time of more than 99 minutes

Description of the appliance

Cooking zone data

Cooking zone	KM 6113	
	Minimum to maximum Ø in cm*	Rating in watts for 230 V**
	18 - 28	normal 2600 TwinBooster, setting 1 3000 TwinBooster, setting 2 3700
	14 - 20	normal 1850 Single Booster 3000
	10 - 16	normal 1400 Single Booster 2200
		Total: 7400

* Pans of any diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

Warning and Safety instructions

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

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

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

► This cooktop is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

► This appliance must only be used to cook food and keep it warm. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

► This cooktop is not suitable for outdoor use.

► This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety.

Warning and Safety instructions

Safety with children

▶ Use the safety lock to prevent children operating the appliance or altering the settings.

▶ Keep children away from the appliance at all times. This appliance is not a toy! To avoid the risk of injury, keep children well away and do not allow them to play with it or to use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely. They must be aware of the potential dangers caused by incorrect operation.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the cooktop. Danger of burning or scalding! Special cooktop guards are available from good retail outlets.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation! Dispose of or recycle all packaging safely as soon as possible.

Technical safety

► Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is dangerous.

► The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and, where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

► Before connecting the appliance, make sure that the connection data on the data plate (voltage and rated load) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

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

► Never open the housing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

► Installation, maintenance and repairs may only be carried out by a Miele authorised, suitably qualified and competent person in strict accordance with current national and local safety regulations.

Repairs and other work by unauthorised and unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

► During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

- the mains fuse is disconnected,
- the screw-out fuse is removed (in countries where this is applicable),
- it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

► If the cooktop is fitted with a communication module, it must also be disconnected from the electricity supply during installation, maintenance and repair work.

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

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

Warning and Safety instructions

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F (pvc insulated), available from Miele.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ This appliance is not intended to be operated by means of an external timer or separate remote control system.

▶ Do not use the cooktop if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, and disconnect it from the mains electricity supply. Danger of electric shock!

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

Correct use

▶ For people fitted with a heart pacemaker:

Please note that the area immediately surrounding the cooktop is electromagnetically charged, and that this could affect a pacemaker.

If in any doubt, consult the manufacturer of the pacemaker or your doctor.

▶ To prevent damage to items which are susceptible to magnetic fields, e.g. credit cards, diskettes, pocket calculators etc, do not leave them in the immediate vicinity of the cooktop.

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

▶ Do not leave the appliance unattended whilst it is in use. Pans that have boiled dry can cause damage to the ceramic surface for which the manufacturer cannot be held liable. Boiling fat or oil could ignite and cause a fire.

▶ If oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

Warning and Safety instructions

- ▶ Do not flambé under a rangehood. The flames could set the rangehood on fire.
- ▶ Do not use the appliance as a resting place for anything else. Take particular care never to place cutlery or other metal objects on the appliance. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the cooktop could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Switch the cooking zones off after use.
- ▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.
- ▶ Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire.
- ▶ Do not heat up unopened tins of food on the cooktop as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.
- ▶ Do not use pots and pans on the ceramic cooktop with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the cooktop surface permanently.
- ▶ Never heat an empty pan unless the manufacturer of the pan expressly states that you can do so. Because induction heating works extremely quickly, the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time.
- ▶ Keep the cooktop clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.
- ▶ Never place hot pans on the area around the controls. The electronic unit underneath could get damaged.
- ▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.
- ▶ Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the cooktop whilst they are still hot, using a shielded scaper blade. Take care not to burn yourself. Once the residues have been removed, allow the appliance to cool down, and then clean with the Original Miele ceramic and stainless steel cooktop cleaner.
- ▶ When using an electrical appliance, e.g. a hand-held mixer, near the cooktop, ensure that the connection cable doesn't come into contact with the cooktop. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

Warning and Safety instructions

▶ This appliance is fitted with a cooling fan. If a drawer is fitted directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the cooktop. Do not store pointed or small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the housing by the fan and damage the fan or impair cooling.

▶ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the cooktop. Cutlery inserts must be heat-resistant.

▶ Metal utensils stored in a drawer under the cooktop can become hot if the induction cooktop is used intensively for a long time.

▶ Always ensure that food is sufficiently cooked or reheated. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

▶ Do not use two pans on one cooking or casserole zone at the same time.

▶ If the cooktop is built in behind a furniture door, it must only be operated when the door is open. Close the furniture door only once the appliance has been switched off and the residual heat indicators have gone out.

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

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

Disposal of the packing material

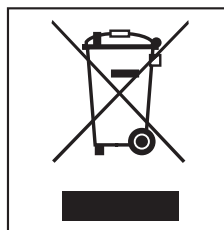
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance or machine

Electrical and electronic appliances / machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance or machine. Therefore, please do not dispose of your old machine or appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind the appliance or the machine to prevent misuse.

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.

Cleaning for the first time

- Remove any protective wrapping and adhesive labels.
- Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Before using for the first time

On cooktops with bevelled glass edges, a small gap may be visible between the cooktop and the worktop during the first few days after installation. This gap will reduce with time as the appliance is used and will not affect the electrical safety of your appliance.

When the appliance is used for the first time, it may give off a slight smell. The smell and any vapours will dissipate after a short time.

The smell and any vapours given off do not indicate a faulty connection or appliance, and neither are they hazardous to health.

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

How the appliance works

An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on 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 ferromagnetic pan is placed on it (see "Pans").

Induction automatically recognises the size of the pan, i.e. heat is only generated in the area covered by the base of the pan.

The cooking zone **will not work**:

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

If this happens, \mathcal{U} will flash in the cooking zone, alternating with the current power setting and after some time the \mathcal{U} symbol will light up constantly.

If a suitable pan is placed on the cooking zone within 3 minutes, \mathcal{U} will go out and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone and the cooktop will switch off automatically after 3 minutes.

Take particular care never to place cutlery or other metal objects on the cooktop. 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 heating up with the danger of burning.

Switch the cooking zones off after use.

Induction

Noises

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

- On the higher power settings, it might buzz. 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 cracking sound.
- Whistling might occur if linked zones (see "Booster function") 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.

The appliance has a cooling fan to help extend the life of the electronics. When the cooktop is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

Pans

Suitable pans include:

- stainless steel pans with a magnetic base
- enamelled steel pans
- cast iron pans

Unsuitable pans:

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

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

Please be aware that the properties of the pan base can affect the evenness with which food heats up in the pan.

To make optimum use of the cooking zones, choose pans with diameters larger than the innermost markings but smaller than the outermost markings. If the diameter of the pan is smaller than the innermost marking, the induction heating will not work. The zone will behave as if it had no pan on it.

Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

Place pans in the centre of the cooking zone.
If a pan's base sits only partly on the cooking zone, handles can become very hot.

Use

Operation

This ceramic cooktop is equipped with electronic sensor switches which react to finger contact.

To operate a cooking zone, touch the relevant sensor. Each time you touch a sensor, an audible tone sounds.

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 cooking zone or the timer, touch the appropriate sensor of the cooking zone or the timer. The sensor will start to flash on and off after you touched it. While the sensor is flashing, set or adjust the power level or the duration.

Exception:

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

Take care to keep the control area clean. Do not place anything on the control area. The sensor switches may fail to react or they could mistake the article or any dirt for a fingertip contact, thereby activating a function or even causing the cooktop to switch off automatically (see Safety switch-off.)

Never place hot pans on the sensor switches. The electronic unit underneath could get damaged.

Switching on

The cooktop must be switched on before any of the zones can be used.

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

To switch the cooktop on

- Touch the "ⓘ" sensor.

ⓘ appears in each of the cooking zone displays, and ⓘⓘ in the timer display. If no further entry is made, the cooktop will switch itself off after a few seconds for safety reasons.

Switch on the cooktop, select the power level.

- Briefly touch the sensor of the required cooking zone.

A ⓘ will flash in the display.



- Whilst the ⓘ is flashing, select a power setting by touching the - or + sensor.

To select cooking **with** Auto heat-up, press the - sensor first (see "Auto heat-up"). To select cooking **without** Auto heat-up, press the + sensor first.

The power setting selected flashes in the display for a few seconds to start with and then lights up constantly.

Change the power setting

- Briefly touch the sensor of the desired cooking zone.

The power setting flashes on and off.



- Touch the + or - sensors to set the required power setting.

Use

Settings

The appliance is programmed with 9 power settings at the factory. If you wish to fine-tune a setting, you can extend the power setting range (see "Programming"). The intermediate setting will be represented by an illuminated dot next to the number.

	Settings	
	Factory standard (9 settings)	Extended (17 settings)
Keeping food warm	h	h
Melting butter Dissolving gelatine	1 - 2	1 - 2.
Making porridge	2	2 - 2.
Warming small quantities of liquid Cooking rice	3	3 - 3.
Defrosting frozen vegetables	3	2. - 3
Cooking broths, pulse soups	3	2. - 3.
Warming liquid and semi-solid foods Preparing omelettes, lightly fried eggs Steaming fruits	4	4 - 4.
Cooking dumplings	4	4 - 5.
Steaming vegetables, fish	5	5
Defrosting and heating frozen food	5	5 - 5.
Bringing large quantities of food to the boil Thickening sauces, e.g. Hollandaise	6	5. - 6
Gentle braising (without overheating the fat) of fried eggs	6	5. - 6.
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs	7	6. - 7.
Frying pancakes etc.	7	6. -7
Searing stews	8	8 - 8.
Boiling large quantities of water Bringing to the boil	9	9

This information should only be taken as a guide.

The wattage may vary depending on the size and material of the pans used. It is therefore possible that the power settings are slightly different for your pans. You can establish the best settings for your cooking containers through practice.

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).

To activate Auto heat-up

- Briefly touch the sensor of the required cooking zone.

The display of the cooking zone will flash.



- Select the required continued cooking setting, e.g. 5, by touching the sensor switch -.

During the heat-up time an indicator lamp to the right of the continued cooking setting will light up, and go out at the end of it.

In the **extended** range of settings (see "Programming"), *R* flashes alternately with the continued cooking setting until the heat-up time has finished.

Changing the continued cooking setting deactivates Auto heat-up.

To deactivate Auto heat-up

You can deactivate the Auto heat-up before the end of the heat-up time.

- Briefly touch the sensor of the required cooking zone.

The power setting flashes on and off.

- Switch on the cooking zone at another setting.

Use

Continued cooking setting*	Heat-up time in minutes and seconds (approx.)
1	0 : 15
1.	0 : 15
2	0 : 15
2.	0 : 15
3	0 : 25
3.	0 : 25
4	0 : 50
4.	0 : 50
5	2 : 00
5.	5 : 50
6	5 : 50
6.	2 : 50
7	2 : 50
7.	2 : 50
8	2 : 50
8.	2 : 50
9	-

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

Booster function

The cooking zones are equipped with a Single Booster or a TwinBooster (see "Description of the appliance").

When activated, the power is boosted for 10 minutes so that large quantities can be heated quickly, e.g. when boiling water for cooking pasta. If it is activated, the cooking zones will operate with extra power for a period of 15 minutes.

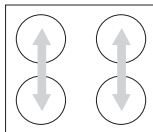
The Booster function can only be used on two cooking zones at the same time, one on the left and one on the right.

If the Booster function is switched on when

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

Taking a pan off the zone whilst the Booster is in operation interrupts the Booster function. It will resume if a pan is placed back on the zone within 3 minutes.

The extra boost of energy is only available by taking a proportion of energy away from another cooking zone. For this reason, the cooking zones are networked in pairs as shown.



When the Single Booster/TwinBooster setting 1 is switched on, the following happens to the connected cooking zones:

- if Auto heat-up is activated, it will be deactivated.
- if the power setting 9 is set on the connected cooking zone, the setting will be reduced.

If the TwinBooster setting 2 is switched on, the connected cooking zone will be switched off.

Use

To switch on the Single Booster

- Briefly touch the sensor of the required cooking zone.
- Switch on the cooking zone at another setting.
- Touch the sensor **B I/II**.

The indicator lamp for the booster will light up and „ will begin to flash in the display for the cooking zone.

After a few seconds, „ will light up constantly and the indicator lamp will go out.

To switch on the TwinBooster

Setting 1

- Briefly touch the sensor of the required cooking zone.
- Switch on the cooking zone at another setting.
- Touch the sensor **B I/II**.

The indicator lamp for the booster will light up and ‚ will begin to flash in the display for the cooking zone. After a few seconds, ‚ will light up constantly and the indicator lamp will go out.

Setting 2

- Briefly touch the sensor of the required cooking zone.
- Switch on the cooking zone at another setting.
- Touch the sensor **B I/II** twice.

The indicator lamp for the booster will light up and „ will begin to flash in the display for the cooking zone. After a few seconds, „ will light up constantly and the indicator lamp will go out.

Two switch off Single Booster / TwinBooster

- Briefly touch the sensor of the required cooking zone.
- Touch the sensor **B I/II** repeatedly until the indicator lamp for the Booster goes out and the power setting appears in the display.

or

- Briefly touch the sensor of the required cooking zone.
- Switch on the cooking zone at another setting.

Use

Keeping warm function

Each cooking zone has a keeping warm function. The function "h" is between the power settings "0" and "1".

If the keeping warm function has been activated, the cooking zone will switch off automatically after a maximum of 2 hours.

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


Useful tips

- Only use pans for keeping food warm. Cover the pan with a lid.
- You do not have to stir food while it is being kept warm.
- Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

Switching off and residual heat indicators

To switch off a cooking zone

- Touch the sensor of the required cooking zone twice.

A  flashes in the cooking zone display for a few seconds. If the cooking zone is still hot, the residual heat indicator will then appear in the display.

To switch off the cooktop

- Touch the "Ⓛ" sensor.

This switches off all cooking zones. The residual heat indicator will appear in the display of any cooking zone which is still hot.

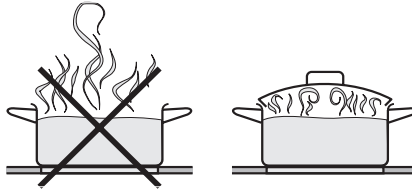
Residual heat indicator

The lines of the residual heat indicator go out one after another as the cooking zones cool down. The last horizontal line only goes out when the cooking zone is safe to touch.

Do not touch or place any heat-sensitive objects on the cooking zones while the residual heat indicators are on.
Danger of burning.

Tips on saving energy

- Use a lid whenever possible to minimise heat loss.



Uncovered

Covered

- Select a smaller pan when cooking small quantities. A small pot requires less energy than a larger, less filled pot.
- Cook with as little water as possible.
- Reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.
- Cooking times can be significantly reduced with a pressure cooker.

The cooking zone has to be switched on if you wish to use the timer.

The timer can be used for two different functions:

- To set the minute minder
- To set a cooking zone to switch off automatically.

A duration of between 1 minute (**01**) and 9¹/₂ (**9.h**) hours can be set. If a time of more than 99 minutes (**99**) is set, the time is set in half-hour steps. The half hour is indicated by a dot after the number.

Use the **-** sensor to reduce the time from **9.h** to **00**, and the **+** sensor to increase the time from **00** to **9.h**. The display stops at 2h and at 99. To continue entering the setting, briefly remove your finger from the sensor, and then touch it again.

When the set time has elapsed, **00** will appear in the timer display for a few seconds. An audible tone will sound at the same time. To turn the audible tone off before it has finished, touch the **⊖** sensor.

Minute minder

Setting the minute minder

- Touch the **⊖** sensor.

00 appears in the timer display, and the minute minder indicator lamp will flash.

- Touch the **-** or **+** sensor until the time you require appears in the display, e.g. 15 minutes.

The time then counts down in minutes. The time remaining can be seen in the display.

Change

- Touch the **⊖** sensor.
- Touch the **+** or **-** sensors to set the required time.

Delete

- Touch the **⊖** sensor.
- Touch the **-** and **+** sensors at the same time.

Timer

To switch a cooking zone off automatically

You can set a time after which the cooking zone will switch off automatically.

All cooking zones can be programmed for the same time.

If the time programmed is longer than the maximum operational time allowed, the cooking zone will switch off after the maximum time allowed (see relevant section).

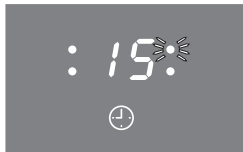
- Select a power setting for the zone you require.
- Touch the ⊖ sensor.

00 appears in the timer display, and the minute minder indicator lamp will flash.

- Touch the ⊖ sensor.

The indicator lamp for the minute minder in the timer display goes out, and an indicator light for the relevant cooking zone will flash.

- If several cooking zones are being used, touch the ⊕ sensor repeatedly until the indicator lamp flashes next to the cooking zone you wish to use this function for, e.g. back right.



The indicator lamps for the cooking zones being used light up clockwise, starting with the front left.

- Touch the - or + sensor until the time you require appears in the display, e.g. 15 minutes.

The time then counts down in minutes. The time remaining can be seen in the display.

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 remaining will show in the display, and the indicator lamp for that particular cooking zone will flash. All the other indicator lamps will light up constantly. If you want to check on the remaining time for another zone, touch the ⊖ sensor until the indicator lamp for the zone you require flashes.

Change

- Touch the ⊖ sensor until the indicator lamp for the zone you require flashes.
- Touch the + or - sensors to set the required time.

To use both timer functions at the same time

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

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

Touch the ⊖ sensor repeatedly until the minute minder indicator lamp flashes.

If you are using the minute minder, and would like to programme in one or more switch-off times **as well**:

Touch the ⊖ sensor repeatedly until the indicator lamp flashes for the cooking zone required.

Shortly after the last entry, the shortest remaining time will come up in the display.

If you want to check on the remaining time for another zone, touch the ⊖ sensor until the indicator lamp for the zone you require flashes.

Starting with the shortest remaining time which is showing in the display, all cooking zones that are in use and the minute minder are selected clockwise.

Safety features

Safety lock/System lock

Keep children away from the cooktop for their own safety. Your appliance is equipped with a safety lock and system lock to prevent the cooktop and the cooking zones being switched on or any settings being altered.

The **safety lock** is activated when the cooktop is switched on. If the safety lock is activated:

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

The **system lock** is activated when the cooktop is switched off. If the system lock is activated, the cooktop cannot be switched on and the timer cannot be used.

The cooktop is programmed in such a way that the system lock has to be operated manually.

The settings can be changed so that the system lock is activated automatically five minutes after the cooktop has been switched off (see "Programming").

If any of the other sensors is touched while the safety lock or system lock is active, *L* and *£* appear at the front left and front right of the cooking zone display respectively for 3 seconds.

The safety lock and the system lock are deactivated in case of a power cut.

To activate the safety/system lock

- Touch the - and + sensors **at the same time** until an audible tone sounds.

To deactivate the safety/system lock

- Touch the - and + sensors **at the same time** until an audible tone sounds.

Safety features

Safety cut-out

Safety switch-off with an over-long cooking time

If one of the cooking zones is heated for an unusually long period of time (see chart), and the power settings are not altered, the cooktop will switch itself off automatically and the corresponding residual heat indicator will appear.

To use the cooking zone again, switch it back on in the usual way.

Power setting*	Maximum operating time in hours
h	2
1 / 1.	10
2 / 2.	5
3 / 3.	5
4 / 4.	4
5 / 5.	3
6 / 6.	2
7 / 7.	2
8 / 8.	2
9	1

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

Safety switch-off if the sensors are covered

Your cooktop will switch off automatically if one or several of the sensors remain covered for longer than 13 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.

F will flash in all displays. An audible tone will sound every 30 seconds (for a maximum of ten minutes).

■ Clean the control area or remove the obstruction.

This will turn off the tone and the **F** will go out. You can operate the appliance again.

Overheating protection

Induction coil / Cooling elements

All the induction coils and the cooling elements for the electronics are fitted with an overheating protection mechanism. To prevent the induction coils and cooling elements from overheating, the overheating protection mechanism works in the following ways:

Induction coil

- If the Booster function is being used, this will be switched off.
- The power setting will be reduced.
- The cooking zone switches off automatically.
The fault message "FE44" appears.

The cooking zone can be used again once the fault message disappears.

Cooling elements

- If the Booster function is being used, this will be switched off.
- The power setting 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.

Overheating can be caused by:

- heating up an empty pan
- Fats or oils being heated up on the highest power setting.
- Insufficient ventilation to the underside of the appliance.
- a hot cooking zone being switched on again after a power-cut.

If the overheating protection mechanism triggers again, contact Miele.

Safety features


Control panel

The electronics of the control panel are equipped with overheating protection. This switches off the heating element automatically before the electronics overheat.

The fault message *FE37* will be displayed.

Once the electronics have cooled off sufficiently, the fault message will disappear and you will be able to operate the cooktop normally.

The overheating protection mechanism may be switched on if more than one cooking zone is operated on a high setting for a longer period of time.

 Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

The appliance should be cleaned regularly, preferably after each use. Allow it cool down to room temperature before cleaning.

To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

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

- Washing-up liquid,
- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- dirt erasers,
- sharp, pointed objects which could damage the seal between the ceramic surface and the surrounding frame, and between the frame and the worktop.

Cleaning and care

Do not use washing-up liquid to clean the appliance. Using washing-up liquid will not remove all soiling and an invisible film will be left behind which will result in a permanent discolouration of the ceramic surface.
Clean the cooktop regularly with a special ceramic cleaning agent.

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

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

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

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

Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the cooking zone **whilst it is still hot**, using a shielded scraper blade. Take care not to burn yourself.

Allow the appliance to cool down, and then clean as described above.

Reset

This appliance is supplied with a reset function. This function allows you to reset the settings of the programming to the factory default settings.

How to reset

- Switch the cooktop on.
- Touch the front left and the front right sensors of the cooking zones simultaneously for 10 seconds until the cooking zone displays go out.

Reset takes about one minute. It is finished when the booster indicator lamp lights up.

Do not switch the cooktop on before reset has finished, otherwise a fault message will appear and the reset will be carried out again.

Additional functions

Programming

You can change the default settings of the programme options (see chart). Several settings can be altered in succession.

After calling up programming, **P** (programme), **5** (status) and numbers appear in the cooking zone display. This shows the current setting.

After leaving programming, an automatic reset is carried out. It is finished when the booster indicator lamp lights up.

Do not switch the cooktop on before reset has finished, otherwise a fault message will appear and the reset will be carried out again.

Calling up programming

- While the cooktop is switched off, touch the sensor switches ① and **B I/II at the same time** until the appropriate control light flashes.

Set a programme, set a status

- Cooktops with four or more cooking zones
Touch the **front left** sensor of the cooking zone.
- Cooktops with three cooking zones
Touch the **left** sensor of the cooking zone.
- Touch the **+** or **-** sensors to set the required **programme**.
- Touch the **front right** cooking zone sensor.
- Touch the **+** or **-** sensors to set the required **status** (see chart).

How to save the settings

- Touch the ① sensor until the displays go out.

How to avoid saving the settings

- Touch the **B I/II** sensor until the displays go out.

Additional functions

Programme*	Status**	Setting
P 0 Demonstration mode and factory default settings	S 0	Demonstration mode on (the front left <i>d</i> and front right <i>E</i> cooking zone displays come on after switching the cooktop on).
	S 1	Demonstration mode off
	S 9	Factory default settings reinstated
P 2 Power setting range	S 0	9 power settings (1, 2, 3 ... to 9)
	S 1	17 power settings (1, 1., 2, 2., 3 ... to 9) If the Auto heat-up setting is selected, an <i>H</i> will flash alternately with the continued cooking setting in the display.
P 3 Induction warning tone when there is no pan or the pan is unsuitable	S 0	Off
	S 1	Quiet
	S 2	Medium
	S 3	Loud
P 4 Keypad tone when a sensor is touched	S 0	Off
	S 1	Quiet
	S 2	Medium
	S 3	Loud
P 5 Audible tone for the Timer	S 0	Off
	S 1	Quiet audible tone on for 10 seconds
	S 2	Medium audible tone on for 10 seconds
	S 3	Loud audible tone on for 10 seconds

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Additional functions

Programme*	Status**	Setting
P 7 System lock	S 0	Activating the system lock manually
	S 1	Activating the system lock manually and automatically
P 5. Audible tone if a sensor is covered	S 0	Off
	S 1	On
P 6. Sensor switch reaction speed	S 0	Slow
	S 1	Normal
	S 2	Rapid


* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele. This will save you time and money because you won't need to book a service technician.

The following information may help you to find the reason for a fault, and to correct it. Please note that a call-out fee will be applied for unnecessary service visits where the problem could have been rectified as described in these Operating instructions. Please note:

 Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Problem	Possible cause	Remedy
The cooktop or cooking zones cannot be switched on.	The fuse is defective or has tripped.	Reset or replace the fuse.
	There may be a technical fault.	Disconnect the appliance from the mains connection for approx. 1 minute: - switch off at the wall socket, or unplug the safety fuse, or - switch off the fault-current circuit breaker. Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or Miele.
There is a strange smell or vapours when a new appliance is being used.		The smell and any vapours will dissipate after a short time.
⌚ appears in the display for a cooking zone.	There is no pan or an unsuitable pan on the cooking zone.	Use suitable pans (see "Pans").

Problem solving guide

Problem	Possible cause	Remedy
After switching the cooktop on, "L" appears in the front left and "C" appears in the front right cooking zone display.	The system lock has been activated.	You need to deactivate the system lock (see "Safety lock").
After switching the cooktop on, d appears in the front left and E appears in the front right cooking zone display. The cooking zones won't heat up.	The appliance is in demonstration mode.	You need to deactivate the demonstration mode (see "Programming").
A cooking zone or the entire appliance switches off automatically.	A cooking zone has been operated for too long.	This doesn't indicate a fault. You can continue operation (see "Safety switch-off").
	The overheating protection mechanism has been activated.	See "Overheating protection".
The Booster has automatically deactivated early.	The overheating protection mechanism has been activated.	See "Overheating protection".
The cooking zone is not working in the usual way at the power level set.		
Power setting 9 is automatically reduced if the combined cooking and casserole zones are set to power setting 9.	If both zones are operated on power setting 9, the overall power outlet might be exceeded.	
The appliance switches off during operation and F appears in all cooking zone displays.	One or several of the sensors are covered, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.	Clean the control area or remove the obstruction (see "Safety switch-off").
The food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on.	There is too much food in the pan.	Start cooking at the highest setting, then turn the heat down manually.
	The pan is not conducting heat properly.	
The fan continues to run after the cooktop has been switched off.	The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.	

Problem solving guide

Problem	Possible cause	Remedy										
The sensor switches show increased sensitivity or fail to react.	The sensitivity level of the sensor switches has changed.	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.										
F lights up in the back left display, E lights up in the back right display and the front displays show numbers.		Make sure the cooktop or the sensor switches aren't covered. Take any pans off the cooktop and wipe away any food deposits. Interrupt the power supply to the cooktop for approx. 1 minute. If this does not solve the problem, please call Miele.										
<table border="0"> <thead> <tr> <th>left</th> <th>right</th> </tr> </thead> <tbody> <tr> <td>9</td> <td>0</td> </tr> <tr> <td>9</td> <td>1</td> </tr> <tr> <td>9</td> <td>2</td> </tr> <tr> <td>9</td> <td>3</td> </tr> </tbody> </table>	left	right	9	0	9	1	9	2	9	3	There has been an alignment fault after resetting the appliance or after a power cut. If the display doesn't switch off after 5 minutes, proceed as described on the right.	
left	right											
9	0											
9	1											
9	2											
9	3											
<table border="0"> <tbody> <tr> <td>3</td> <td>7</td> </tr> <tr> <td>4</td> <td>4</td> </tr> </tbody> </table>	3	7	4	4	The overheating protection mechanism has been activated.	This doesn't indicate a fault. You can continue operation as soon as the fault message has disappeared (see "Overheating protection").						
3	7											
4	4											
<table border="0"> <tbody> <tr> <td>4</td> <td>7</td> </tr> <tr> <td>4</td> <td>8</td> </tr> </tbody> </table>	4	7	4	8	The fan is blocked or faulty.	Check whether the fan is blocked by an object, e.g. a fork, and remove the obstruction. If the fault message does not disappear, call Miele.						
4	7											
4	8											
All other faults	There has been a fault in the electronics.	Interrupt the power supply to the cooktop for approx. 1 minute. If the problem persists after reconnecting the appliance to the power supply, please contact Miele.										

Optional accessories

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

These can be ordered via the internet at www.miele-shop.com.



These products can also be obtained from Miele (see back cover for contact details) or from your Miele Chartered Agent.

Saucepans and frying pans

Miele offers a full range of saucepans and frying pans. These have been specially designed to perfectly meet the functioning and dimensions of Miele appliances. For more information on individual products, please refer to the Miele website.

Pans in various sizes

Frying pan with lid

Anti-stick pan

Wok

Gourmet oven dish

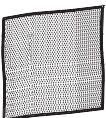
Cleaning products

Original Miele ceramic and stainless steel cooktop cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

Safety instructions for installation

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

To avoid damaging the surface, it must only be installed after the wall units and the rangehood have been fitted.

▶ 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.

▶ This cooktop must not be installed and operated in mobile installations (e.g. on a ship).

▶ The cooktop may not be built in over a fridge, fridge-freezer, freezer, dishwasher, washing machine or tumble dryer.

▶ This cooktop must not be installed above an oven unless it has a built-in cooling down fan.

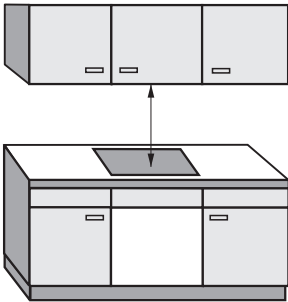
▶ After installing the cooktop, ensure that the connection cable cannot come into contact with the underside of the appliance. Make sure that there is no mechanical obstruction, such as a drawer, which could damage it.

▶ Observe carefully the safety distances given on the following pages.

All dimensions in this instruction booklet are given in mm.

Safety clearances

Safety distance above the appliance



When two or more appliances are installed together below a rangehood, e.g. a gas wok and an induction cooktop, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

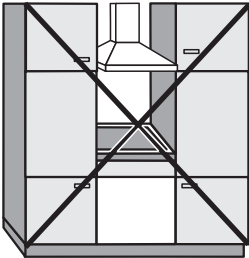
A minimum safety distance must be maintained between the appliance and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the rangehood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc., a minimum distance of at least 760 mm must be maintained between them and the appliance below.

Safety clearances

Side / rear clearances to the cooktop

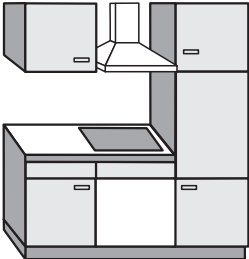
Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the cooktop (see illustrations).



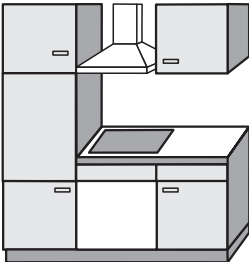
Not allowed



Recommended



Not recommended



Not recommended

Safety clearances

Before installing the appliance, check that the location provides the required clearances from combustible material and, if necessary, provide protection to adjacent surfaces as required by regulations.

The minimum **side clearance** from a cooktop to a combustible surface* shall be a 300 mm horizontal distance from the periphery of any electric burner.

The minimum **rear clearance** from a cooktop to a

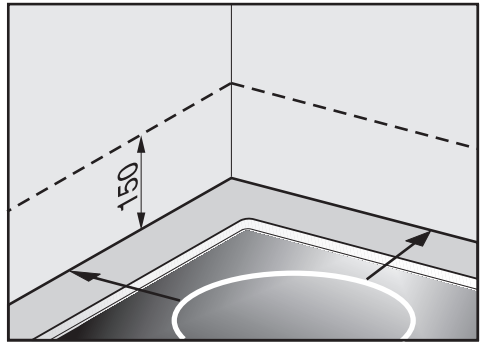
- **combustible surface*** shall be a 200 mm horizontal distance from the periphery of any electric burner.
- **non-combustible surface** or splashback shall be a 50 mm horizontal distance from the rear edge of the cooktop.

If the clearance between the periphery of any electric burner and

- the side wall is less than 300 mm,
- the rear wall is less than 200 mm,

the walls must be protected with a non-combustible material.

The protection must be extended a minimum distance of 150 mm above the burner. The shown area indicates the protected surface, which may be ceramic tiles or other approved material.



* Combustible surface:
The surface of a material that is capable of catching fire and burning at temperatures exceeding 50 K above ambient.

Safety distances underneath the cooktop

To ensure sufficient ventilation to the cooktop, a certain gap must be left between the underside of the cooktop and any oven, interim shelf or drawer.

The minimum gap between the underside of the cooktop and

- the top of an **oven** is **15 mm**.
- the top of an **interim shelf** is **15 mm**.
- the base of a **drawer** must be **75 mm**.

Interim shelf

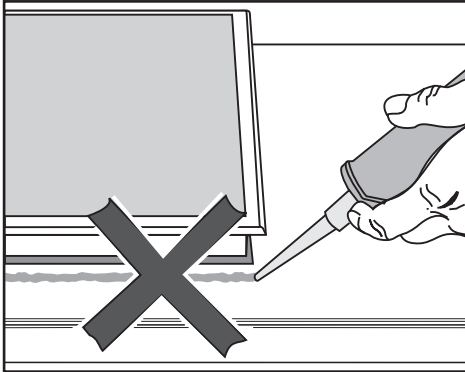
It is not necessary to install an interim shelf underneath the cooktop.

A gap of 10 mm is needed at the back for laying the mains connection cable. For better cooktop ventilation, however, a gap of 20 mm is recommended.

Safety clearances

Cooktops with frames and bevelled edges

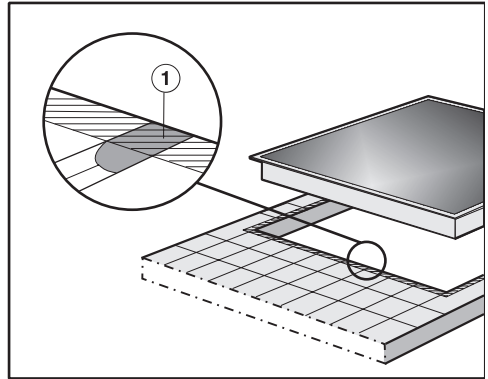
Seal between the cooktop and the worktop



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

Do not use any additional sealant (e.g. silicone) between the appliance and the worktop. This could cause difficulties if the appliance ever needs to be taken out for servicing and possibly result in damage to the cooktop or the worktop.

Tiled worktop



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

Tiled worktops must be a minimum 5 mm thick to ensure the surface temperatures of the combustible surfaces underneath the tiles do not exceed 50 K above ambient.

Installation

Preparing the worktop

- Make the worktop cut-out for one or more appliances as applicable. Remember to maintain a **minimum safety distance** (see "Safety clearances").
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

Make sure these materials do not come into contact with the surface of the worktop.

This cooktop has a seal underneath it to keep the cooktop securely in position. Clamps are not required. Any gap between the frame and worktop will reduce with time.

Connecting the mains connection cable to the appliance

The mains connection cable must be connected by a suitably qualified and competent electrician in accordance with current local and national safety regulations.

- Connect the mains connection to the appliance according to the connection diagram (see "Electrical connection").

Installing the cooktop

- Feed the mains connection cable down through the cut-out.
- Place the cooktop centrally in the cut-out. When doing this, make sure that the seal of the appliance sits flush with the worktop on all sides. Do not use any additional sealant (e.g. silicone).

If, during installation, you find that the seals on the corners are not flush with the worktop, the corner radii $\leq R4$, can be carefully scribed to fit.

- Connect the cooktop to the mains.
- Check that the cooktop works.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

For extra safety, it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Connection for each appliance should be made via a suitable isolator.

The data plate gives the necessary data for connection.

**WARNING
THIS APPLIANCE MUST BE
EARTHED**

Important


The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

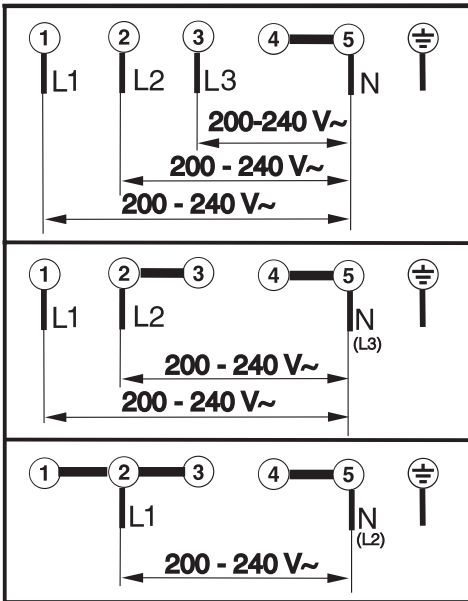
Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

Electrical connection

Wiring diagram



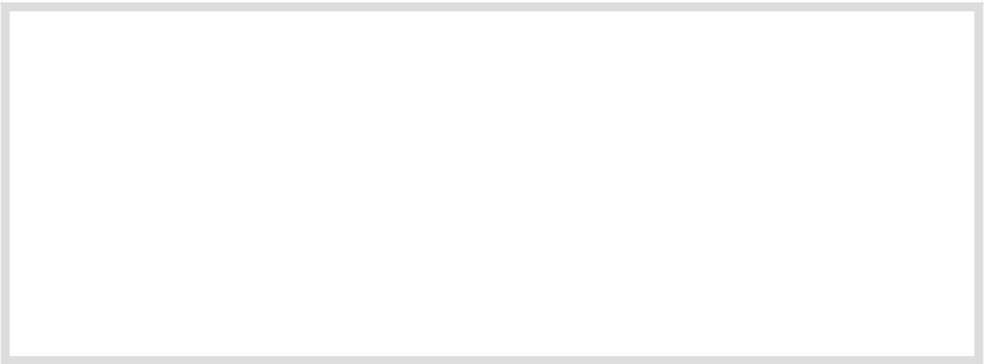
N.B. This appliance is supplied single phase

After sales service, data plate

The address and phone number of your nearest Miele office is given on the back page.

The voltage and rated load are given on the data plate. Please quote this data, together with the model description and serial number when contacting Miele.

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





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