

Operating and installation instructions

Ceramic cooktops with induction



To prevent 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.

Contents

Warning and Safety instructions	4
Caring for the environment	14
Overview	15
Cooktop	15
KM 6629 / KM 6639 / KM 6839	15
KM 6669 / KM 6679 / KM 6879	16
KM 6699	17
Controls / Indicators	18
Cooking zone data	20
Before using for the first time	23
Cleaning the cooktop for the first time	23
Switching on the cooktop for the first time	23
Induction	24
How it works	24
Noises	25
Cookware	26
Tips on saving energy	27
Settings	28
Operation	29
Operating principles	29
Switching the cooktop on	30
Setting the power level	30
Switching off	30
Residual heat indicator	30
TempControl	31
Setting the power level - extended setting range	33
PowerFlex area	33
Auto heat-up	34
Booster	35
Keeping warm / Warming up	37
Timer	38
Minute minder	38
Switching off a cooking zone automatically	39
Additional functions	40
Stop&Go	40
Recall	40

Wipe protection	41
Displaying cooktop data	41
Safety features	42
Safety lock / System lock	42
Safety switch-off	43
Overheating protection	44
Programming	45
Cleaning and care	50
Problem solving guide	52
Optional accessories	55
Con@ctivity	56
Calling up programming	56
Safety instructions for installation	57
Safety distances	58
Cooktops with frame or bevelled edge	60
Installation notes	60
Building-in dimensions	61
KM 6629	61
KM 6669	62
KM 6699	63
Installation	64
Flush-fitted cooktops	65
Installation notes	65
Building-in dimensions	66
KM 6639 / KM 6839	66
KM 6679 / KM 6879	67
Installation	68
KM 6679 / KM 6879	68
Electrical connection	70
Service	72
Contact in case of fault	72
Data plate:	72
Warranty	72

Warning and Safety instructions

This appliance conforms to current 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.

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

Keep these instructions in a safe place and ensure that new users are familiar with the contents. 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 cooktop is not suitable for outdoor use.
- ▶ It is intended only to cook food and keep it warm. Any other use is not supported by Miele and could be dangerous.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

Warning and Safety instructions

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Please supervise 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 a while after being switched off. Keep children well away from the cooktop until it has cooled down and there is no danger of burning.
- ▶ **Danger of burning!**
Do not store anything which might arouse a child's interest in storage areas above or next to the cooktop. Otherwise they could be tempted into climbing onto the appliance.
- ▶ **Danger of burning or scalding!**
Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- ▶ **Danger of suffocation!** Children may be able to wrap themselves in packing material or pull it over their head with the risk of suffocation. Keep children away from any packing material.
- ▶ Activate the system lock to ensure that children cannot switch on the cooktop inadvertently. Use the safety lock when the cooktop is in use to prevent children from altering the settings selected.

Technical safety

- ▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ A damaged appliance is dangerous. Check it for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ Reliable and safe operation of this cooktop can only be assured if it has been connected to the mains electricity supply.
- ▶ 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 tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance.
- ▶ Do not connect the cooktop to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this cooktop may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Never open the casing of the cooktop.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Warning and Safety instructions

- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ The cooktop is not intended for use with an external timer switch or a remote control system.
- ▶ The cooktop must be connected to the electricity supply by a qualified electrician (see "Electrical connection").
- ▶ If the mains connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele, by a Miele approved service technician or suitably qualified electrician in order to avoid a hazard. See "Electrical connection".
- ▶ 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 circuit breaker is switched off, or
 - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
- ▶ **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 it from the mains electricity supply and contact Miele.

Warning and Safety instructions

- ▶ If the cooktop is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the cooktop is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the cooktop, the housing unit and the floor. Do not close the door until the residual heat indicators have gone out.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.
- ▶ DO NOT MODIFY THIS APPLIANCE.

Warning and Safety instructions

Correct use

- ▶ The cooktop gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Oil and fat can overheat and catch fire. Do not leave the cooktop unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water. Switch off the cooktop and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the cooktop. Cutlery inserts must be heat-resistant.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the cooktop, as pressure can build up in the containers, causing them to explode.
- ▶ Do not cover the cooktop, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the cooktop is switched on by mistake or if residual heat is still present.
- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the cooktop heating up, with the danger of burning. Depending on the material, other items left on the cooktop could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use and do not rely on the pan detector.

Warning and Safety instructions

- ▶ You could burn yourself on the hot cooktop. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance, e.g. a hand-held food mixer, near the cooktop, ensure that the cable of the electrical appliance cannot come into contact with the hot cooktop. The insulation on the cable could become damaged.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade. Wear oven gloves. Allow the cooking zones to cool down and clean them with a suitable ceramic cooktop cleaning agent.
- ▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the cooktop unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.

Warning and Safety instructions

- ▶ Induction heating works extremely quickly. Therefore, the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the cooktop unattended whilst it is being used.
- ▶ Heat oil or fat for a maximum of one minute. Do not use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: Please note that the area immediately surrounding the cooktop is electromagnetically charged. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc., do not leave them in the immediate vicinity of the cooktop.
- ▶ Metal utensils stored in a drawer under the cooktop can become hot if the appliance is used intensively for a long time. Do not store any metal items or utensils in a drawer under the cooktop.
- ▶ This cooktop 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 of 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.
- ▶ Do not use two pans on a cooking zone, extended zone or PowerFlex zone at the same time.
- ▶ If the pan only partially covers the cooking zone, the handle could become very hot. Ensure that you always place the pan in the middle of the cooking zone.

Cleaning and care

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

Caring for the environment

Disposal of the packing material

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

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

Disposing of your old appliance

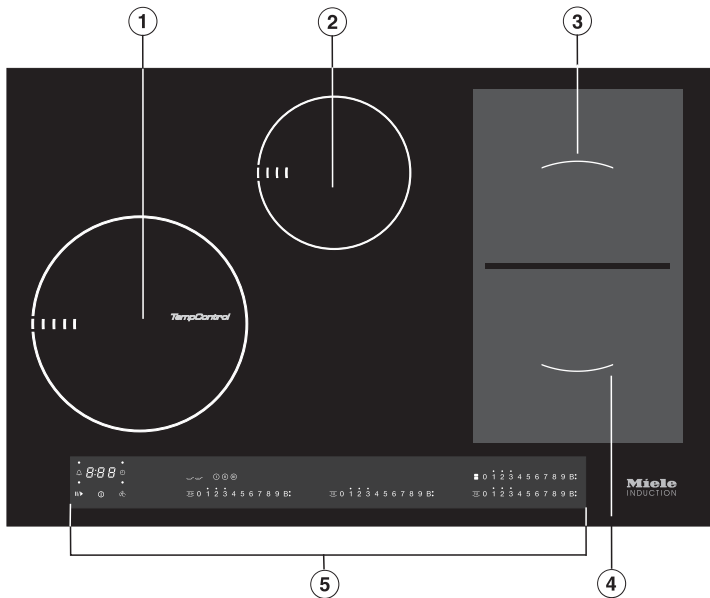
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or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



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

Cooktop

KM 6629 / KM 6639 / KM 6839

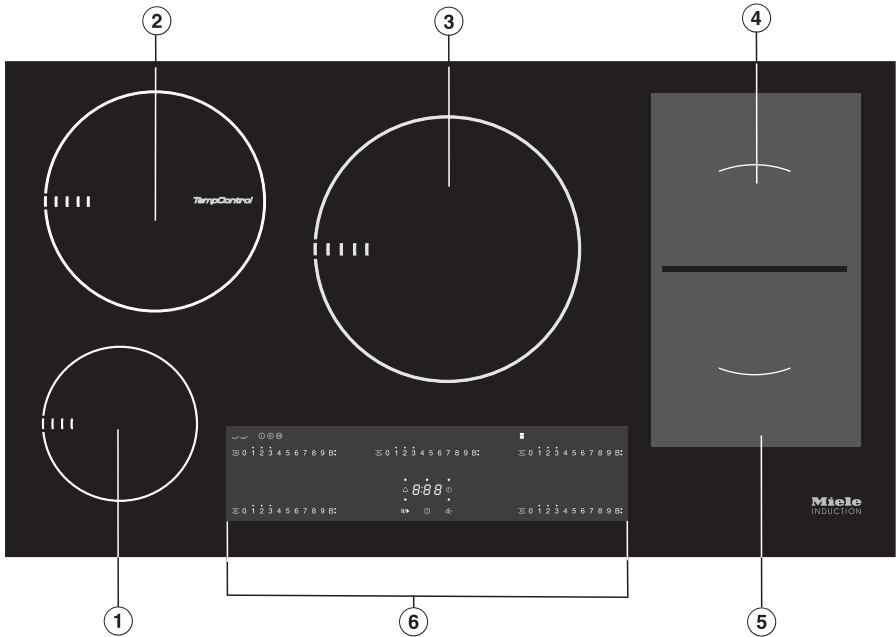


- ① Cooking zone with TempControl* and TwinBooster
- ② Cooking zone with TwinBooster
- ③ PowerFlex cooking zone with TwinBooster
- ④ PowerFlex cooking zone with TwinBooster
- ③ ④ can be combined to form PowerFlex cooking area
- ⑤ Controls / Indicators

* On some cooktops the ceramic surface in the middle of the cooking zone with TempControl is transparent and the temperature sensor is visible.

Overview

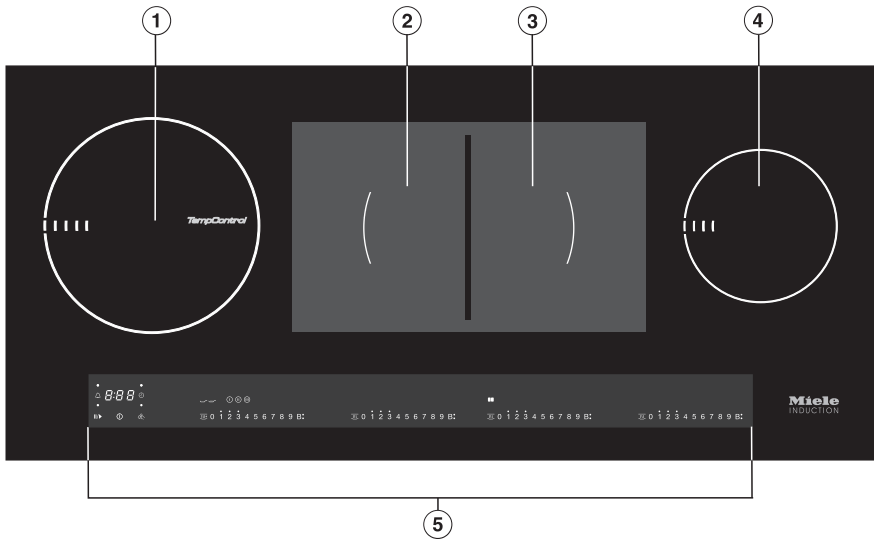
KM 6669 / KM 6679 / KM 6879



- ① Cooking zone with TwinBooster
- ② Cooking zone with TempControl* and TwinBooster
- ③ Cooking zone with TwinBooster
- ④ PowerFlex cooking zone with TwinBooster
- ⑤ PowerFlex cooking zone with TwinBooster
- ④⑤ can be combined to form PowerFlex cooking area
- ⑥ Controls / Indicators

* On some cooktops the ceramic surface in the middle of the cooking zone with TempControl is transparent and the temperature sensor is visible.

KM 6699













- ① Cooking zone with TempControl* and TwinBooster
- ② PowerFlex cooking zone with TwinBooster
- ③ PowerFlex cooking zone with TwinBooster
- ②③ can be combined to form PowerFlex cooking area
- ④ Cooking zone with TwinBooster
- ⑤ Controls / Indicators

* On some cooktops the ceramic surface in the middle of the cooking zone with TempControl is transparent and the temperature sensor is visible.







Overview

Controls / Indicators

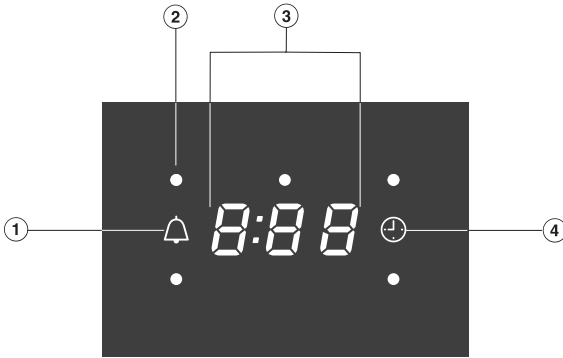
Sensor controls

	For switching the cooktop on/off
1, 2 , 3 9, B	Number sensors
	- For setting the power level: 1–9 = Power level B = Booster
	- Setting the minute minder
	- Setting the switch off after duration
	Wipe protection
	Stop&Go
	TempControl frying level 1
	TempControl frying level II
	TempControl frying level III
	TempControl simmer setting
	For switching the PowerFlex cooking area on/off
	For switching the keeping warm function on and off
	For switching the keeping warm plus setting on and off

Indicator lights

	Cooking zone with TempControl
	TwinBooster level 1
	TwinBooster level 2
	Residual heat indicators
	
	

Timer



① Minute minder sensor

② Cooking zone indicator

③ Timer display

0:00 to Duration
9:59

LOC System lock/Safety lock activated

dE alter- Demonstration mode activated
nating
with *On*

④ Sensor for selecting the cooking zone automatic switch-off

Overview

Cooking zone data

Cooking zone	KM 6629 / KM 6639 / KM 6839	
	Ø in cm*	Rating in watts for 230 V**
①	16–23	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3650
②	10–16	Normal 1400 TwinBooster, level 1 1750 TwinBooster, level 2 2200
③	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
④	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
③ + ④	22–23 / 15 x 23 – 23 x 39	Normal 3400 TwinBooster, level 1 4800 TwinBooster, level 2 7300
		Total 7300

* Cookware of any diameter may be used within the specified range.

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

Overview

Cooking zone	KM 6669 / KM 6679 / KM 6879	
	Ø in cm*	Rating in watts for 230 V**
①	10–16	Normal 1400 TwinBooster, level 1 1750 TwinBooster, level 2 2200
②	16–23	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3650
③	18–28	Normal 2600 TwinBooster, level 1 3000 TwinBooster, level 2 3650
④	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
⑤	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
④ + ⑤	22–23 / 15 x 23 – 23 x 39	Normal 3400 TwinBooster, level 1 4800 TwinBooster, level 2 7300
		Total 11000

* Cookware of any diameter may be used within the specified range.

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

Overview

Cooking zone	KM 6699	
	Ø in cm*	Rating in watts for 230 V**
①	16–23	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3650
②	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
③	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
④	10–16	Normal 1400 TwinBooster, level 1 1750 TwinBooster, level 2 2200
② + ③	22–23 / 15 x 23 – 23 x 39	Normal 3400 TwinBooster, level 1 4800 TwinBooster, level 2 7300
		Total 7300

* Cookware of any diameter may be used within the specified range.

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

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 "Service" section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers.

Cleaning the cooktop for the first time

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

Switching on the cooktop for the first time

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

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

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

Induction

How it 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 pan with a magnetic base is placed on it (see "Pans"). Induction automatically recognises the size of the pan.

The set power level flashes in the numerical keybank for the cooking zone

- if the zone 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 while it is switched on.

If a suitable pan is placed on the cooking zone within 3 minutes, the flashing power level 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 will switch off automatically after 3 minutes.

 When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items placed on the cooktop (e.g. cutlery) heating up.

Danger of burning!

Do not use the appliance as a resting place for anything else. Switch the cooking zones off after use with the appropriate sensor controls.

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") 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 power settings.

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

Induction

Cookware

Suitable pans include:

- stainless steel pans with a base that can be magnetised,
- enamelled steel pans,
- cast iron pans.

Unsuitable pans include:

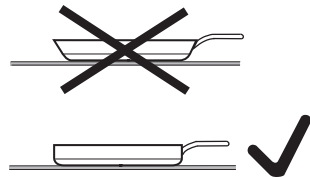
- stainless steel pans with a base which cannot be magnetised,
- aluminium or copper pans,
- glass, ceramic or earthenware pots and pans.

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 generally suitable.

If the pan is unsuitable the set power level will flash in the numerical keybank for the cooking zone.

Please be aware that the properties of the pan base can affect the evenness with which the food heats up (e.g. when making pancakes).

- To make optimum use of the cooking zones, choose pans with a suitable base diameter (see chapter "Cooking zones"). If the pan is too small, it will not be recognised and the set power level will flash in the numerical keybank for the cooking zone.
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift the pans to move them. This will help prevent scratching.
- 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.



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

Tips on saving energy

- Use a lid whenever possible to minimise heat loss.
- Select a smaller pan when cooking small quantities. A smaller pan uses less energy than a larger pan with very little in it.
- Cook with as little water as possible.
- Once food has come to the boil or the oil in the pan is hot enough for frying, reduce the heat to a lower setting.
- Use a pressure cooker to reduce cooking times.

Settings

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").

	Settings	
	Default setting (9 power levels)	Extended settings (17 power levels)
Melting butter Dissolving gelatine Melting chocolate	1-2	1-2.
Making milk puddings	2	2-2.
Warming small quantities of liquid Cooking rice	3	3-3.
Defrosting frozen vegetables (blocks)	3	2.-3
Making porridge	3	2.-3.
Warming liquid and semi-solid foods Making omelettes or lightly fried eggs Steaming fruit	4	4-4.
Cooking pasta/dumplings	4	4-5.
Steaming vegetables and fish	5	5
Defrosting and reheating frozen food	5	5-5.
Gently frying eggs (without overheating the fat)	6	5.-6.
Bringing large quantities of food to the boil, e.g. casseroles Thickening custard and sauces, e.g. hollandaise	6-7	6.-7
Gentle braising (without overheating the fat) of fish, schnitzel and sausages	6-7	6.-7.
Frying pancakes, potato fritters etc.	7	6.-7
Braising for stews	8	8-8.
Boiling large quantities of water Bringing to the 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. Please refer to "TempControl" for the settings for frying using TempControl.

Operating principles

This ceramic cooktop is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the cooktop on, the On/Off ① sensor needs to be touched for a little longer than the other sensors. Each time you touch a sensor, an audible tone sounds.

Only the printed On/Off ① symbol is visible when the cooktop is switched off. More sensors light up when the cooktop is switched on.

Malfunction due to dirty and/or covered sensors:

If the sensors 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 switch-off"). Placing hot pans on the sensors/indicators can damage the electronic unit underneath.

Keep the sensors and indicators clean and do not place anything on top of them. Do not place hot pans on them.

Operation

Fire hazard!

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

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

Switching the cooktop on

- Touch the ① sensor.

More sensors will light up. If no further entry is made, the cooktop will switch itself off after a few seconds for safety reasons.

Setting the power level

Permanent pan recognition is activated as standard (see "Programming"). When the cooktop is switched on and you place a pan on one of the cooking zones, all the sensors for that cooking zone will light up.

- Place a pan on the cooking zone you want to use.
- Touch the appropriate number sensor for the power setting you want.


Switching off

- To switch off a cooking zone, touch the ② sensor for that cooking zone.
- To switch off the cooktop and all the cooking zones, touch the ① sensor.

Residual heat indicator

If a cooking zone is still hot, the residual heat indicator will light up after the zone has been switched off. Depending on the temperature, a dot will appear above power levels 1, 2 and 3.

The dots of the residual heat indicator will go out one after another as the cooking zone cools down. The last dot only goes out when the cooking zone is safe to touch.

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


TempControl

TempControl monitors and controls the temperature during frying:

- the fat cannot overheat,
- power levels do not need to be adjusted manually,
- it is not necessary to turn the food being fried frequently.

Depending on the model of cooktop, the sensor is visible in the middle of the cooking zone.

There are three frying levels and a simmer setting.

When the preset temperature for the frying level is reached, the simmer setting  sensor will appear. This function is for reducing sauces. It is activated by touching the sensor.

TempControl is not suitable for deep-frying or boiling.
Use this function for frying only.

Notes on use

- Make sure that the ceramic surface is kept clean, particularly in the area of the sensor in the middle of the cooking zone.
- Use pans which distribute heat evenly, e.g. pans with a sandwich base.
- For frying with butter, use frying level ① only.
- Do not place the food in the pan until the preset temperature has been reached.
- You can switch from one frying level to another.
- TempControl will deactivate if you switch from a frying level to a power level.
- You can carry out several frying processes one after the other. The cooking zone does not need to cool down.
- So that simmering takes place reliably, at least 250 ml of liquid which is not too thick needs to be added.
- You can switch from the simmer setting back to a frying level.


Operation

Activating TempControl

- Place a pan on the cooking zone and add frying fat/oil if necessary.
- Touch the sensor for the frying level you want to use (ⓘ, ⓘ, ⓘ).


The sensor for the frying level selected will start to pulsate.

Once the preset temperature for the frying level selected has been reached, a tone will sound and the sensor will light up constantly.

The simmer setting  sensor will appear.

- Place the food in the frying pan.

Simmer setting

- Touch the  sensor and add at least 250 ml of liquid.

Frying assistant cooking chart

Frying level ⓘ
Fried eggs, scrambled eggs
Frozen meat, e.g. Cordon bleu
Chicken breast
Frozen spring rolls
Frozen fish fingers
Fish fillet / Whole fish
Kebabs
Vegetables in butter (mushrooms, garlic)
Schupfnudeln in butter
Rissoles
Bacon

Frying level ⓘ
Potato pancakes
Fried potatoes made from raw potatoes
Meat loaf
Steaks
Schnitzel
Tortilla
Langos (Hungarian flatbread)
Popcorn
Frozen stir fries
Dry roasting seeds
Prawns
Sausages
Caramel
Sliced meat

Frying level ⓘ
Wok cooking
Pancakes
Fried potatoes made with cooked potatoes
Searing meat for stews (e.g. goulash)
Searing large quantities of meat

Setting the power level - extended setting range

- Touch the numerical keybank in between two number sensors.

The sensors in front of and after the interim level will light up brighter than the other sensors.

Example:

If you have set power level 7., the numbers 7 and 8 will be brighter than the other numbers.

PowerFlex area

The PowerFlex cooking zones combine automatically to form a PowerFlex cooking area when you place a sufficiently large pot or pan on them (see "Guide to the appliance - Cooktop"). Settings for the linked cooking area are controlled by the front or left PowerFlex zone (depending on model). The PowerFlex cooking area can also be switched on and off manually.

Position the pan centrally on the PowerFlex cooking area.

Manually switching PowerFlex cooking zones on together/ separately.

- Touch the  or  sensor.

Operation

Auto heat-up

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

Activating

- Touch the sensor for the continued cooking setting you want until a tone sounds and the sensor starts to pulsate.

During the heat-up time (see chart), the continued cooking level set will pulsate. With extended power levels (see "Programming"), and a selected interim power level the sensors for the power levels in front of and after the interim power level will pulsate if an extended power level setting has been selected.

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

Deactivating

- Touch the sensor for the continued cooking setting,
- or
- Select a different power setting.

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

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

Booster

The cooking zones are equipped with a TwinBooster.

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 switched on when

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

In each case two cooking zones are linked together in order to provide sufficient power for the Booster. While the Booster 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 will be reduced.
- The linked cooking zone is switched off.

Operation

Activating TwinBooster, level 1

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

The indicator ● for TwinBooster level 1 lights up.

Activating TwinBooster, level 2


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


The indicator ● for TwinBooster level 2 lights up.



Deactivating TwinBooster

- Touch the **B** repeatedly until the the indicators go out, or
- Set a different power level.

Keeping warm / Warming up

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

The keeping warm plus setting  is for keeping food warm and for warming up food. It is also suitable for melting chocolate.

If you have set the keeping warm setting , the cooking zone will stay switched on for a maximum of 2 hours. With Keeping warm plus  the maximum operating duration depends on the safety switch-off setting (see "Safety features – Safety switch-off with an overlong cooking time").

- 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 the keeping warm setting on/off

- Touch the  or  sensor.

Timer

The cooktop has to be switched on if you wish to use the timer. You can set a duration between 1 minute (0:01) and 9 hours 59 minutes (9:59).

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


Example:




59 minutes = 00:59, Enter as: 5-9
80 minutes = 1:20, Enter as: 1-2-0

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

The timer can be used for two different functions:

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

The functions can be used at the same time. The shortest time is always displayed and the  sensor (minute minder) or the indicator light for the cooking zone (automatic switch-off) pulsates.

If you want to show times remaining which are counting down in the background, touch the  or  sensor. If a switch-off time has been programmed for several cooking zones, touch the  sensor repeatedly until the indicator light for the cooking zone you want pulsates.

Minute minder

The minute minder is set using the numerical keybank for the (front) left cooking zone.


Setting the minute minder

- Touch the  sensor.


The timer display will start to flash.

- Select the time you require.

Changing the time set for the minute minder

- Touch the  sensor.
- Select the time you require.

Cancelling the minute minder duration

- Touch the  sensor until 0:00 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 zones at the same time.

The switch-off time is set with the numerical keybank for each cooking zone you want to switch off automatically.

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

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

The indicator light will start to flash.

- Select the time you require.
- 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 be displayed, and the corresponding indicator light will flash. The other indicator lights will light up constantly.

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

Changing the switch-off time

- Touch the ⌚ sensor repeatedly until the indicator light for the zone you require flashes.
- Select the time you require.

Deleting the switch-off time

- Touch the ⌚ sensor repeatedly until the indicator light for the zone you require flashes.
- Touch the 0 sensor control on the numerical keybank.

Additional functions

Stop&Go

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

The cooking zone power levels and the timer settings cannot be altered and the cooktop can only be switched off. A set minute minder duration, set automatic switch-off and Auto heat-up times will continue to count down.

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

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

Activation / Deactivation

- Touch the II/▶ sensor.

Recall

If the cooktop is switched off in error during operation, this function can be used to reset all settings to the way they were. For this to work, the cooktop must be switched on again within 10 seconds of being switched off.

- Switch the cooktop on again.

The power or frying levels previously set will flash.


- Touch the flashing power or frying levels immediately.

All the cooking zones and the timer will continue to operate using the settings selected previously.

Wipe protection


The cooktop sensors can be locked for 20 seconds in order, for example, to remove soiling. The ① sensor control is not locked.

Activating

- Touch the  sensor.

The time counts down in the timer display.

Deactivating

- Touch the  sensor control until the timer display goes out.

Displaying cooktop data

The model designation and software version can be displayed. There must not be any pots or pans on the cooktop.

Model designation

- Switch the cooktop on.
- Touch the 0 sensor control on any of the numerical keybanks.
- Touch the 0 and 4 sensor controls at the same time.

The timer display shows 2 numbers flashing alternately:

Example: *12* flashing alternately with *34*
= KM 1234

Software version

- Switch the cooktop on.
- Touch the 0 sensor control on any of the numerical keybanks.
- Touch the 0 and 3 sensor controls at the same time.

Numbers will appear in the timer display:

Example: *2:00* = Software version 2.00

Safety features

Safety lock / System lock

The system lock and safety lock are deactivated if there is an interruption to the power supply.

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

The **system lock** is set when the cooktop is switched off. When the system lock is activated, the cooktop cannot be switched on and the timer cannot be used. A set minute minder will continue to count down.

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

- The cooking zones and the cooktop can only be switched off.
- A set minute minder can be changed.

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

Activating the system lock

- Touch the  sensor for 6 seconds.



The time will count down in the timer display. *LOC* will appear once the time has elapsed. The system lock is activated.

Deactivating the system lock

- Touch the  sensor for 6 seconds.



LOC will appear in the timer display briefly and then the time will count down. The system lock is deactivated once the time has elapsed.

Activating the safety lock

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

The time will count down in the timer display. *LOC* will appear once the time has elapsed. The safety lock is activated.


Deactivating the safety lock

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

LOC will appear briefly in the timer display and then the time will count down. The safety lock is deactivated once the time has elapsed.

Safety switch-off



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 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.  flashes briefly above the *F* sensor control and a tone will sound. *F* will go out once you have removed the object or cleaned the cooktop and the cooktop will be ready to use again.

Safety switch-off with an overlong cooking time

The safety switch-off mechanism is triggered automatically if one of the cooking zones is heated for an unusually long period of time. This period of time depends on the power setting selected. Once exceeded, the cooking zone switches off and the residual heat indicators appear. The cooking zone can be operated again after it has been switched off and back on.

The appliance is programmed to safety setting 0 at the factory. If necessary, a higher safety setting with a shorter maximum operating time can be set (see chart).

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

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

** Factory default setting

Safety features

Overheating protection

All the induction coils and cooling elements for the electronics are fitted with an overheating protection mechanism. Before the induction coils or cooling elements get too hot, the overheating protection mechanism cuts in in one of the following ways:

Induction coils

- Any Booster function in operation will be switched off.
- The set power level will be reduced.
- The cooking zone switches off automatically. *Err* flashes in the timer display alternating 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 switched off.
- The set power level will be reduced.
- The cooking zones switch off automatically.

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

The overheating protection mechanism can be triggered by any of the following:

- Heating up an empty pan.
- Fat or oil being heated on a high power setting.
- Insufficient ventilation to the underside of the cooktop.
- A hot cooking zone being switched on after an interruption to the power supply.

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

You can programme certain settings on the cooktop to suit your personal needs. Several settings can be changed in succession.

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

Calling up programming

- **With the cooktop switched off,** touch the ⊕ and II/▶ sensors at the same time until the ⊕ symbol and *PC* appear in the timer display.

Setting a programme

- Touch the ⊕ sensor repeatedly until the programme number you want appears, or touch the appropriate number sensor.

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

Setting the code

- Touch the ⊕ sensor repeatedly until the code you want appears in the display or touch the appropriate number sensor.

How to save the settings

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

How to avoid saving the settings

- Touch the II/▶ sensor until the displays go out.

Programming

Programme ¹⁾		Code ²⁾	Settings
P:01	Demonstration mode	C:00	Demonstration mode off
		C:01	Demonstration mode on ³⁾
P:03	Factory default	C:00	Factory default settings not restored
		C:01	Factory default settings restored
P:04	Number of power settings	C:00	9 power settings
		C:01	17 power settings ⁴⁾
P:06	Keypad tone when a sensor is touched	C:00	Off ⁵⁾
		C:01	Quiet
		C:02	Medium
		C:03	Loud
P:07	Audible tone for the timer	C:00	Off ⁵⁾
		C:01	Quiet
		C:02	Medium
		C:03	Loud
P:08	System lock	C:00	Activating the system lock manually
		C:01	Activating the system lock automatically
P:09	Maximum operating time	C:00	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2
P:10	Miele@home / Con@ctivity	C:00	Not available
		C:01	Signed off
		C:02	Signed on
P:12	Sensor switch reaction speed	C:00	Slow
		C:01	Normal
		C:02	Fast


Programming

Programme ¹⁾		Code ²⁾	Settings
P:15	Permanent pan recognition	C:00	Not active
		C:01	Active
P:16	Maximum pan temperature with manual frying and cooking	C:00	160 °C
		C:01	170 °C
		C:02	180 °C
		C:03	190 °C
		C:04	200 °C
		C:05	210 °C
		C:06	220 °C
		C:07	230 °C
		C:08	240 °C
		C:09	250 °C
P:17	Temperature monitoring of maximum pan temperature	C:00	Off
		C:01	On
P:18	Empty pan protection with manual cooking and frying	C:00	Off
		C:01	On
P:19	Frying level ① temperature	C:00	140 °C
		C:01	145 °C
		C:02	150 °C
		C:03	155 °C
		C:04	160 °C
		C:05	165 °C
		C:06	170 °C
		C:07	175 °C
C:08	180 °C		

Programming

Programme ¹⁾		Code ²⁾	Settings
P:20	Frying level ② temperature	C:00	180 °C
		C:01	185 °C
		C:02	190 °C
		C:03	195 °C
		C:04	200 °C
		C:05	205 °C
		C:06	210 °C
		C:07	215 °C
		C:08	220 °C
P:21	Frying level ③ temperature	C:00	200 °C
		C:01	205 °C
		C:02	210 °C
		C:03	215 °C
		C:04	220 °C
		C:05	225 °C
		C:06	230 °C
		C:07	235 °C
		C:08	240 °C

Programming

Programme ¹⁾		Code ²⁾	Settings
P:25	Keeping warm plus  temperature	C:00	50 °C
		C:01	55 °C
		C:02	60 °C
		C:03	65 °C
		C:04	70 °C
		C:05	75 °C
		C:06	80 °C
		C:07	85 °C
		C:08	90 °C

1) Programmes not shown here have no allocation.

2) The factory setting is shown in bold.

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

4) In the text and tables, the extended power settings are shown with a dot behind the number for better understanding.

5) The tone which sounds when the On/Off sensor is touched cannot be switched off.

Cleaning and care



Danger of burning!

The cooking zones must be switched off. The cooktop needs to cool down.



Danger of injury!

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

Do not use a steam cleaner to clean the cooktop.

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

The external surfaces of this appliance are all susceptible to scratching.

Remove any cleaning agent residues immediately.

Allow the cooktop to cool down before cleaning.

- Clean the cooktop after every use.
- Dry the cooktop thoroughly after every cleaning to avoid limescale residue.

Unsuitable cleaning agents

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

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

Cleaning the glass ceramic surface

Risk of damage from pointed objects!

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

Not all soiling and residues can be removed using a solution of washing-up liquid.

An invisible film can develop that can lead to discolouration of the ceramic glass. This discolouration cannot be removed.

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

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a glass scraper.
- Then clean the ceramic glass surface with the Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories") or with a proprietary ceramic glass cleaner applied with a paper towel or a clean cloth. Do not apply the cleaner while the cooktop is still hot, as this can result in marking. Please follow the detergent manufacturer's instructions.
- Finally wipe the cooktop with a damp cloth and dry it with a soft, dry cloth.

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

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

 Danger of burning!

Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot cooktop a glass scraper.

- 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 these residues **immediately** whilst they are still hot, using a shielded scraper blade.
- Afterwards, clean the glass ceramic surface in its cooled state, as described above.

Problem solving guide

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

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Problem	Possible cause and remedy
The cooktop or cooking zones cannot be switched on.	<p>There is no power to the cooktop.</p> <ul style="list-style-type: none">■ Check if the circuit breaker has tripped. Contact an electrician or Miele (for the minimum fuse rating, see data plate). <p>There may be a technical fault.</p> <ul style="list-style-type: none">■ Disconnect the appliance from the electricity supply for approx. 1 minute. To do this:<ul style="list-style-type: none">– switch off at the wall socket, or switch off at the isolator, or– disconnect the mains 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.
A smell and vapours are given off when the new appliance is being used.	<p>The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely. The smell and any vapour given off do not indicate a faulty connection or appliance and they are not hazardous to health.</p>
The power level selected is flashing.	<p>There is no pan on the cooking zone, or the pan is unsuitable.</p> <ul style="list-style-type: none">■ Use a suitable pan (see "Pans").
After the cooktop has been switched on or a sensor has been touched, <i>LDC</i> appears in the timer display for a few seconds.	<p>The system lock or safety lock is activated.</p> <ul style="list-style-type: none">■ Deactivate the system lock or safety lock (see "System lock / Safety lock").

Problem solving guide

Problem	Possible cause and remedy
<p>The cooktop has switched off automatically. When the cooktop is switched back on, an <i>F</i> appears above the On/Off sensor ①.</p>	<p>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.</p> <ul style="list-style-type: none"> ■ Clean off any dirt or remove the object (see "Safety switch-off").
<p>After the cooktop has been switched on, <i>dE</i> appears in the timer display for a few seconds. The cooking zones do not heat up.</p>	<p>The cooktop is in Demonstration mode.</p> <ul style="list-style-type: none"> ■ Touch the <i>0</i> and <i>2</i> sensors at the same time until <i>dE</i> flashes alternately with <i>OFF</i> in the timer display.
<p>A cooking zone switches itself off automatically.</p>	<p>A cooking zone might have been operated for too long.</p> <ul style="list-style-type: none"> ■ You can use the cooking zone again by switching it back on (see "Safety switch-off").
<p>A cooking zone or the whole cooktop switches off automatically.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection".
<p>The Booster has automatically switched off early.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection".
<p>The cooking zone is not working in the usual way on the power setting selected.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection".
<p>Power setting 9 is automatically reduced if you select power setting 9 on two linked cooking zones or extended zones at the same time.</p>	<p>Operating both zones at power setting 9 would exceed the permitted maximum power for the cooktop.</p> <ul style="list-style-type: none"> ■ Use another cooking zone which is not linked.

Problem solving guide

Problem	Possible cause and remedy
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. <ul style="list-style-type: none"> ■ Start cooking at the highest power setting and then turn down to a lower one manually later on.
	The pan is not conducting heat properly. <ul style="list-style-type: none"> ■ Use a different pan which is better able to conduct heat on an induction cooktop.
A noise can be heard after the appliance is switched off.	The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.
<i>Err</i> flashes alternately with 30 in the timer display and a tone is sounding.	The cooktop is incorrectly connected. <ul style="list-style-type: none"> ■ Disconnect the cooktop from the mains electricity supply. ■ Contact Miele. The cooktop must be connected to the mains according to the wiring diagram.
1 and a number, e.g. 1-0 flashes alternately with a 3 digit number in the timer display.	Cooking zone fault <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.
<i>Err</i> alternating with a number flashes in the timer display.	<i>Err44</i> The overheating protection mechanism has been activated. <ul style="list-style-type: none"> ■ See "Overheating protection".
	<i>Err47, Err48 or Err49</i> The fan is blocked or defective. <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 message continues to appear in the display, contact Miele.
	<i>Err</i> and other numbers There is a fault in the electronic module. <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.

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

These products can be ordered from the Miele online shop.

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

Saucepans and frying pans

Miele offer a wide range of pans which are perfect for Miele cooktops. Please refer to the Miele website for more details on individual products.

- Pans in various sizes
- Frying pan with lid
- Non-stick pan
- Wok
- Gourmet oven dishes

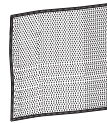
Cleaning and care products

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.

Con@ctivity

If you want to

- sign on your cooktop to the **Miele@home** system, you will need to first prepare the signing on procedure on the master (display) appliance.
- sign on your cooktop to the **Con@ctivity** system, you will first need to sign on the rangehood.

Calling up programming

- **With the cooktop switched off**, touch the ⓪ and II/▶ sensors at the same time until the ⓪ symbol and P: appear in the timer display.

After a few seconds P:01 (Programme 01) will flash alternately with C:01 (Code) in the timer display.

Signing on the cooktop

- While P:01 is visible in the display, touch the ⓪ sensor repeatedly until P:10 (Programme P:10) appears.

C:01 appears in the display.

- Touch the ⓪ sensor repeatedly until C:02 appears in the display.

The signing on process will begin and a scrolling bar will appear in the display. The signing on process takes a few minutes. As soon as it is completed successfully, C:02 will light up in the display.

If the signing on process is not completed successfully, repeat the process.

- While P:10 is visible in the display, touch the ⓪ sensor until the indicators go out to save the setting.

- Finish signing on the rangehood/ master appliance (see the relevant instructions).

Signing off the cooktop

If you would like to sign off the cooktop from Miele@home, first carry out the signing-off procedure on the master (display) appliance.

- While P:01 is visible in the display, touch the ⓪ sensor repeatedly until P:10 (Programme P:10) appears.

C:02 appears in the display.


- Touch the ⓪ sensor repeatedly until C:01 appears in the display.

The signing off process will begin and a scrolling bar will appear in the display. The signing off process takes a few minutes. As soon as it is completed successfully, C:01 will appear in the display.

If the signing off process is not completed successfully, repeat the process.

- While P:10 is visible in the display, touch the ⓪ sensor until the indicators go out to save the setting.

Safety instructions for installation

 The appliance must only be installed and connected to the electricity supply by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

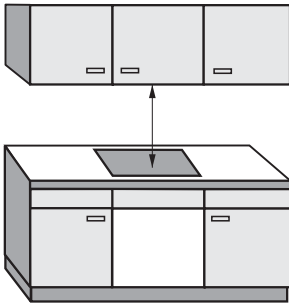
Fit the wall units and rangehood before fitting the cooktop to avoid damaging the cooktop.

- ▶ 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 splashbacks must be of heat-resistant material as well.
- ▶ The cooktop must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This cooktop must not be installed above ovens unless these have a built-in cooling fan.
- ▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.
- ▶ The connection cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.
- ▶ Observe carefully the safety clearances listed on the following pages.

All dimensions in this instruction booklet are given in mm.

Safety distances

Safety distance above the cooktop



A minimum safety distance must be maintained between the cooktop 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 600 mm must be maintained.

For any flammable objects, e.g. utensil rails, wall units etc., a minimum safety distance of 600 mm must be maintained between these objects and the highest part of the cooktop below.

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

Safety distances to the sides and back of the appliance

Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear or a tall unit or wall on one side (right **or** left), taking into account the distances below. On the other side, however, no tall unit or wall should stand closer than 300 mm to the edge of the cooktop. Before installing the cooktop, check that the below clearance requirements are met.

Minimum horizontal distance from the **back edge** of the cooktop to a combustible surface:
50 mm.

Minimum horizontal distance from the **right edge** of the cooktop to a combustible surface:
50 mm.

Minimum horizontal distance from the **left edge** of the cooktop to a combustible surface:
50 mm.

Minimum 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** is **75 mm**.

Interim shelf

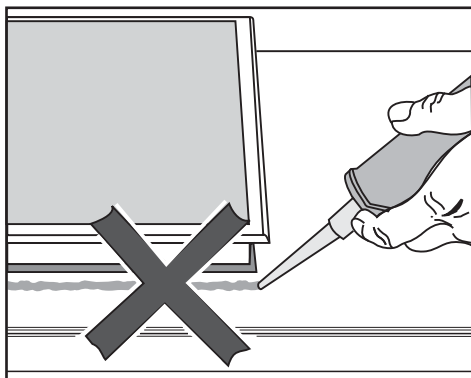
It is not necessary to fit an interim shelf underneath the cooktop but one may be fitted if you wish.

Leave a gap of 10 mm at the back of the shelf to accommodate the cable. Miele recommends a gap at the front of the shelf of 20 mm to ensure good ventilation.

Cooktops with frame or bevelled edge

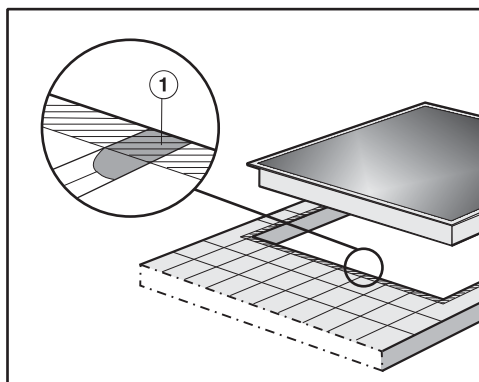
Installation notes

Seal between the cooktop and the worktop



Do not use sealant between the cooktop and the worktop. This could result in damage to the cooktop or the worktop if the cooktop ever needs to be removed for servicing. The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Tiled worktop

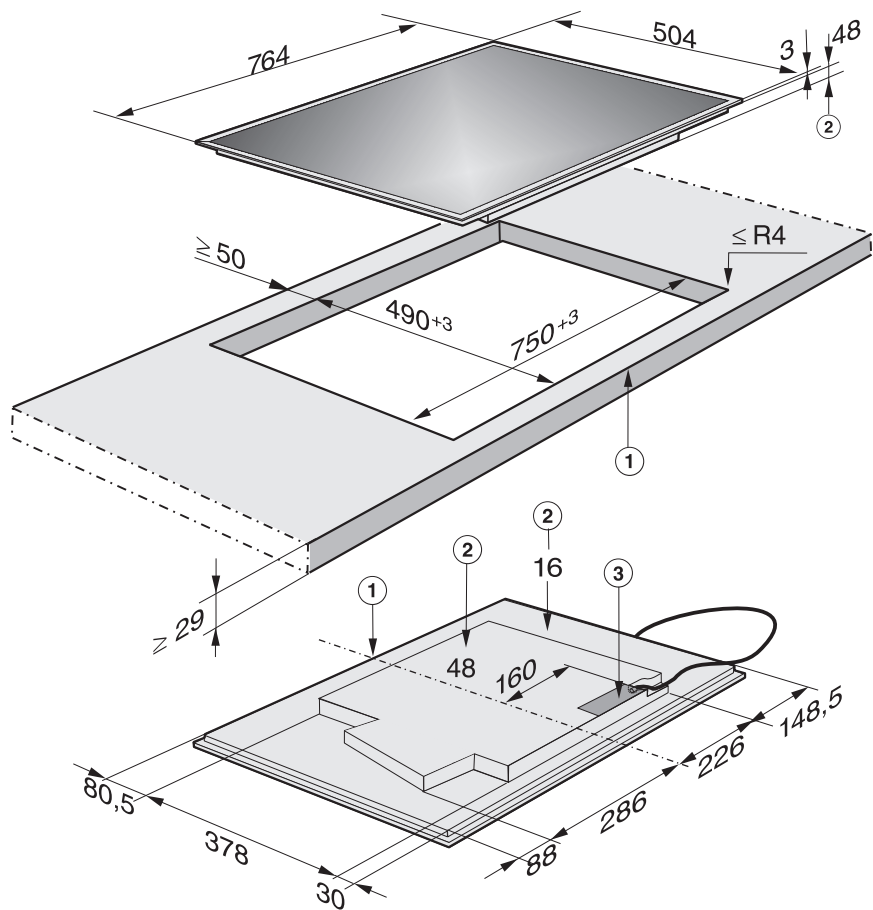


Grout lines ① and the hatched area underneath the cooktop frame must be smooth and even. If they are not, the cooktop will not sit flush with the worktop and the sealing strip underneath the cooktop will not provide a good seal between the cooktop and the worktop.

Cooktops with frame or bevelled edge

Building-in dimensions

KM 6629

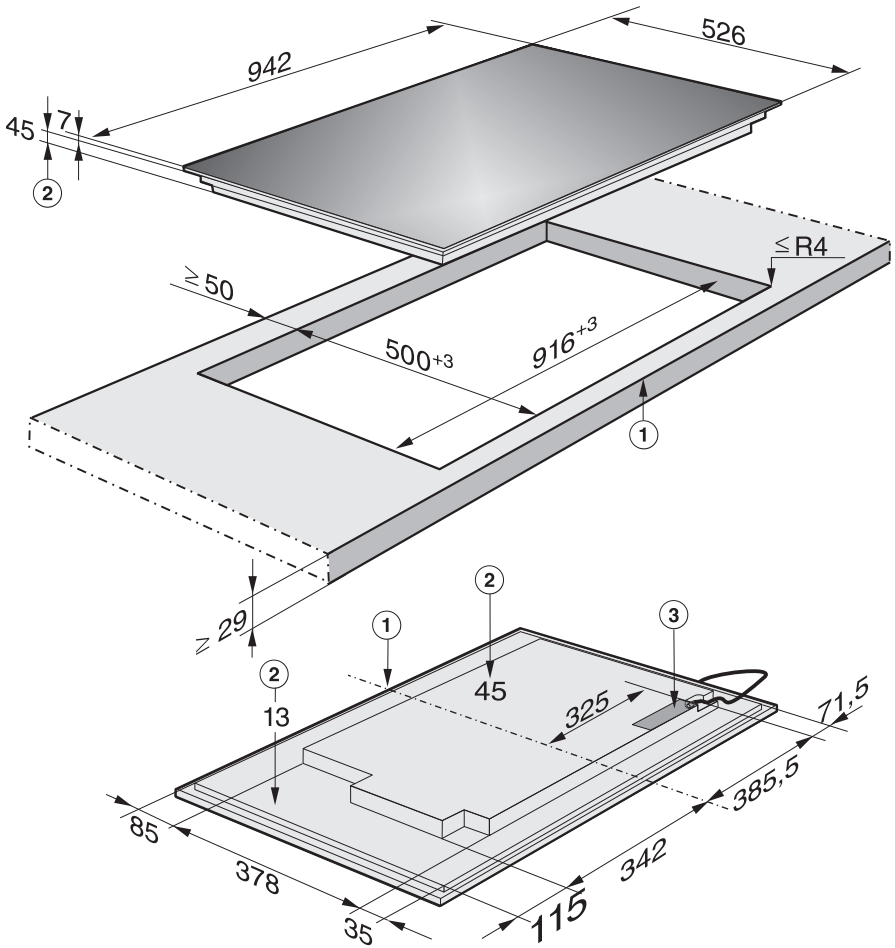


- ① Front
- ② Building-in depth
- ③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the cooktop.

Cooktops with frame or bevelled edge

KM 6669

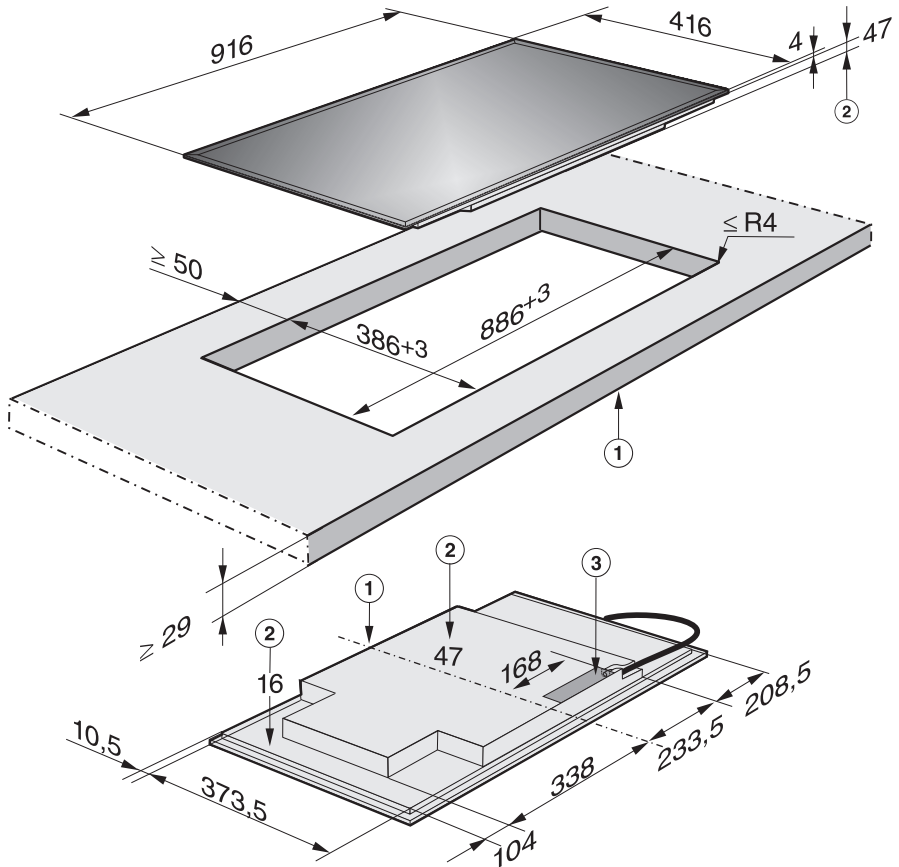


- ① Front
- ② Building-in depth
- ③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the cooktop.

Cooktops with frame or bevelled edge

KM 6699



- ① Front
- ② Building-in depth
- ③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the cooktop.

Cooktops with frame or bevelled edge

Installation

Preparing the worktop

- Make the worktop cut-out as shown in "Building-in dimensions". Observe the safety distances (see "Safety distances").
- Seal the cut surfaces on wooden worktops with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

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

The seal underneath the cooktop will hold it securely in the cut-out. 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.

- Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

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 under the cooktop sits flush with the worktop on all sides. This is important to ensure an effective seal all round.

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

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

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

Installation notes

Flush fit cooktops are only suitable for installation in natural stone (granite, marble), tiled or solid wood worktops. Certain models are suitable for building into glass worktops - please see advice under "Building-in dimensions". When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush fit cooktop.

The internal width of the base unit must be at least as wide as the internal cut-out width for the cooktop (see "Building-in dimensions"). This is to ensure that the casing can be easily removed for maintenance. If the underside of the cooktop is not freely accessible after installation, any sealant used to plug the gaps around the appliance must be removed to enable the cooktop to be lifted out of the cut-out should this be necessary.

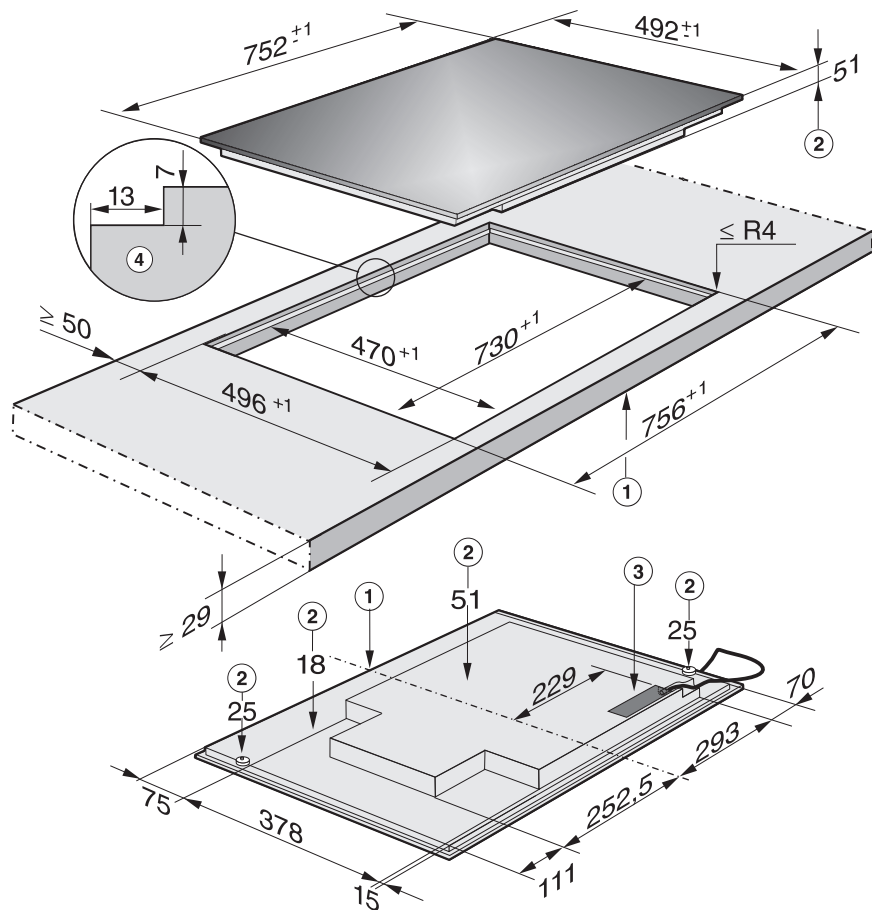
The cooktop can be installed

- in a suitable cut-out in a natural stone worktop.
- in a suitable cut-out in a tiled or solid wood worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Flush-fitted cooktops

Building-in dimensions

KM 6639 / KM 6839



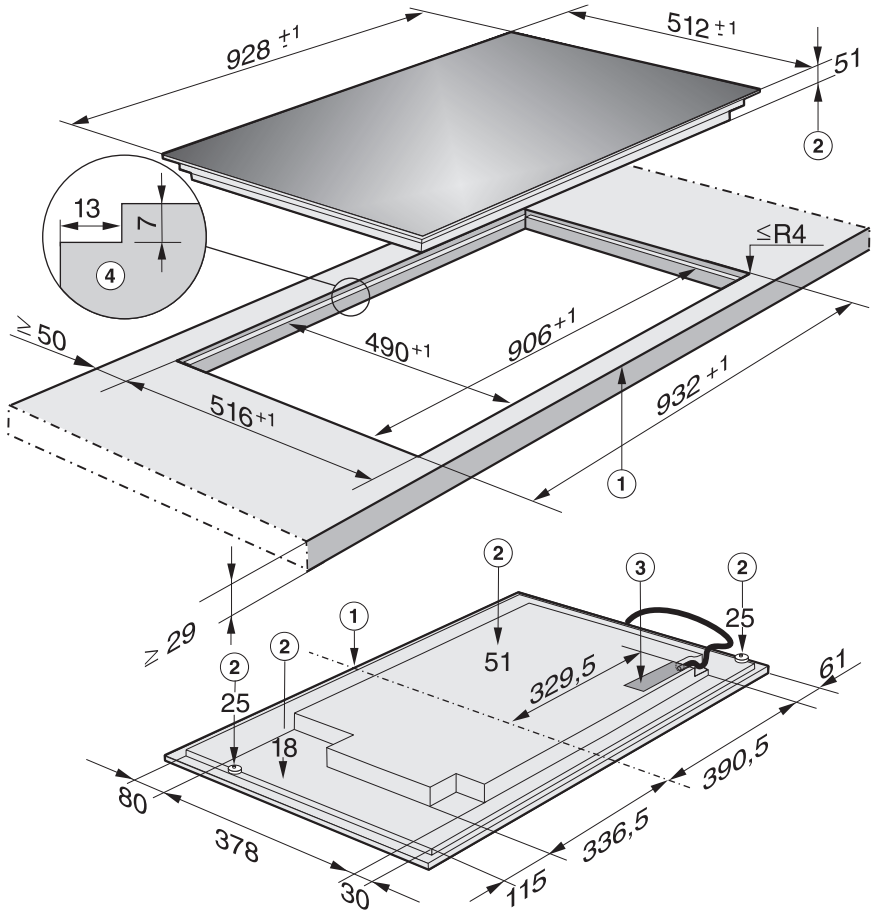
- ① Front
- ② Appliance height
- ③ Mains connection box
- ④ Stepped cut-out

The mains connection cable (1440 mm long) is supplied separately with the cooktop.

Cut-out dimensions for granite or marble worktops. Please take careful note of the inset diagram.

Flush-fitted cooktops

KM 6679 / KM 6879



- ① Front
- ② Appliance height
- ③ Mains connection box
- ④ Stepped cut-out

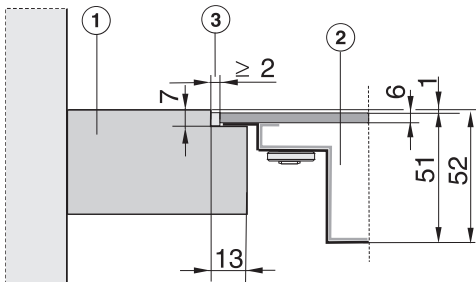
The mains connection cable (1440 mm long) is supplied separately with the cooktop.

Cut-out dimensions for granite or marble worktops. Please take careful note of the inset diagram.

Flush-fitted cooktops

Installation

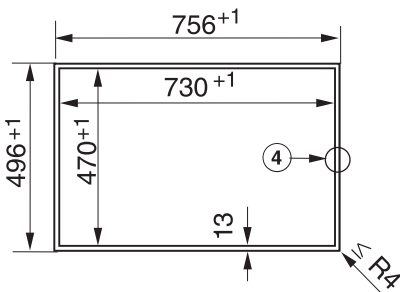
Granite and marble worktops



- ① Worktop
- ② Cooktop
- ③ Gap

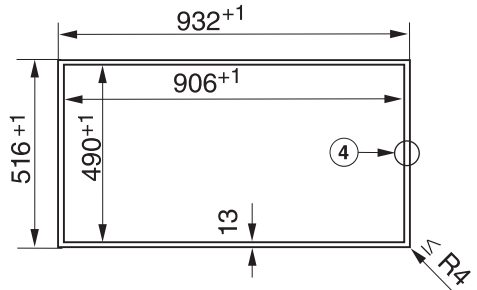
As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of the gap ③ can vary (min. 2 mm).

KM 6639 / KM 6839



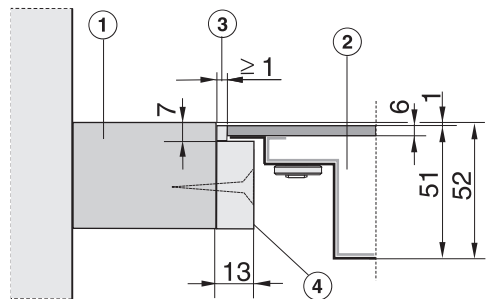
- ④ Stepped cut-out

KM 6679 / KM 6879



- ④ Stepped cut-out

Solid wood / tiled / glass worktops



- ① Worktop
- ② Cooktop
- ③ Gap
- ④ Wooden frame 13 mm (not supplied with appliance)

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of the gap ③ can vary (min. 2 mm).

Preparing the worktop

- Make the worktop cut-out as shown in "Building-in dimensions". Observe the safety distances (see "Safety distances").
- Solid wood, tiled and glass worktops: Fix the wooden frame ④ 7 mm below the top edge of the worktop (see diagram).

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.

- Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

Installing the cooktop

- Feed the mains connection cable down through the cut-out.
- Centre the cooktop in the cut-out.
- Connect the cooktop to the mains electricity supply.
- Check that the cooktop works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

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

Electrical connection



Danger of injury!

Incorrect installation, maintenance or repair work is dangerous to users.

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

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

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

Connection

AC 230 V, 50 Hz

The voltage and rated load are given on the data plate. Please ensure these match the household mains supply.

Connection must be made via a suitable isolator switch which provides disconnection on all poles and which complies with national and local safety regulations. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. The isolator switch must be easily accessible after the appliance has been built in.

Please see the wiring diagram for connection.

Residual current device

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

Mains connection cable

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


Please see the wiring diagram for connection.

See the data plate on the cooktop for the correct voltage and frequency.

Replacing the mains connection cable

⚠ Danger of electrical shock!

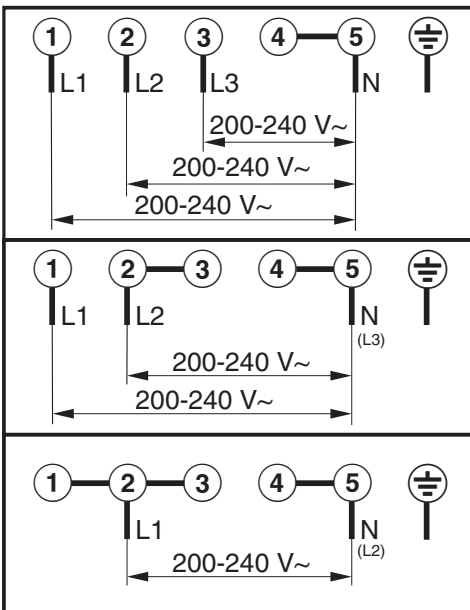
The mains connection cable must only be replaced by a suitably qualified and competent person in accordance with current local and national safety regulations.

The earth lead must be connected to the point marked .

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

The connection data is given on the data plate.

Wiring diagram



Service

Contact in case of fault

In the event of any faults which you cannot remedy yourself, please contact Miele.

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

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

Data plate:

Adhere the extra data plate supplied with the appliance in the space below. Make sure that the model number matches the one specified on the back cover of this document.

Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Miele Australia Pty. Ltd.

ACN 005 635 398
ABN 96 005 635 398

**Miele Experience Centre and
Head Office Melbourne:**

1 Gilbert Park Drive
Knoxfield, VIC 3180

Miele Experience Centre South Melbourne:

206-210 Coventry Street
South Melbourne, VIC 3205

Miele Experience Centre and Office Sydney:

3 Skyline Place
Frenchs Forest, NSW 2086

Miele Experience Centre and Office Brisbane:

39 Harvey Street North
Eagle Farm, QLD 4009

Miele Experience Centre Gold Coast:

131 Ferry Road
Southport, QLD 4215

Miele Experience Centre and Office Adelaide:

83-85 Sir Donald Bradman Drive
Hilton, SA 5033

Miele Experience Centre and Office Perth:

205-207 Stirling Highway
Claremont, WA 6010



www.miele.com.au



Miele New Zealand Limited

IRD 98 463 631

Head Office:

Level 2, 10 College Hill
Freemans Bay, Auckland 1011

**Miele Experience Centre
Auckland:**

8 College Hill
Freemans Bay, Auckland 1011
Telephone:
0800 464 353 (0800 4 MIELE)
www.miele.co.nz

Miele Global Headquarters

Germany

Miele & Cie. KG

Carl-Miele-Straße 29
33332 Gütersloh
Federal Republic of Germany

KM 6629 / KM 6639 / KM 6669 / KM 6679 / KM 6699 / KM 6839 /
KM 6879



en-AU, NZ

M.-Nr. 10 523 100 / 01