

Operating and installation instructions

Ceramic hobs with induction



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

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Warning and Safety instructions

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

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

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

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

Warning and Safety instructions

Correct application

- ▶ This hob is intended for domestic use and use in other similar environments.
- ▶ This hob is not intended for outdoor use.
- ▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.
- ▶ People with reduced physical, sensory or mental capabilities, or lack of experience and knowledge who are not able to use the hob safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

Safety with children

- ▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.
- ▶ Children 8 years and older may only use the hob unsupervised if they have been shown how to use it in a safe way and can recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean the hob unsupervised.
- ▶ Please supervise children in the vicinity of the hob and do not let them play with it.
- ▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob until it has cooled down and there is no danger of burning.
- ▶ Danger of burning.
Do not store anything which might arouse a child's interest in storage areas above or next to the hob. Otherwise they could be tempted into climbing onto the appliance.
- ▶ Danger of burning or scalding.
Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.
- ▶ Activate the system lock to ensure that children cannot switch on the hob inadvertently. Use the safety lock when the hob is in use to prevent children from altering the settings selected.

Warning and Safety instructions

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Do not use a damaged appliance. It could be dangerous. Check the hob for visible signs of damage.
- ▶ Reliable and safe operation of this hob can only be assured if it has been connected to the mains electricity supply.
- ▶ The hob must not be connected to the inverter of an autonomous power supply such as e.g. **a solar power system**. When the appliance is switched on, power surges could result in a safety switch-off. This could damage the electronic unit.
- ▶ The electrical safety of this hob can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ To avoid the risk of damage to the hob, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting it to the mains. Consult a qualified electrician if in doubt.
- ▶ Do not connect the hob to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this hob may only be used after it has been built in.
- ▶ This hob must not be used in a non-stationary location (e.g. on a ship).

Warning and Safety instructions

- ▶ Never open the casing of the hob.

Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

- ▶ While the hob is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.

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

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

- ▶ The hob must be connected to the electricity supply by a qualified electrician (see "Electrical connection").

- ▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F (pvc insulated). See "Electrical connection".

- ▶ The hob must be disconnected from the mains electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out.

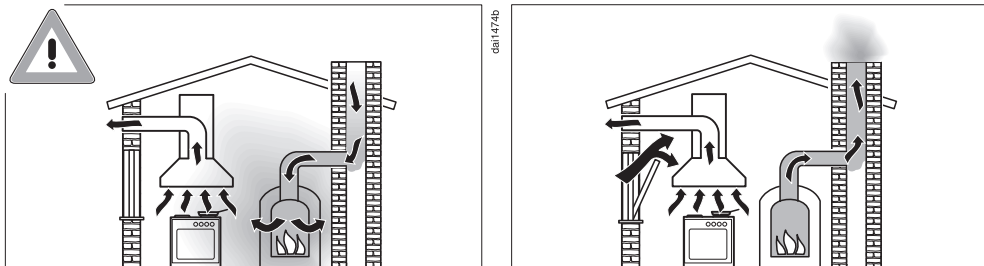
- ▶ Danger of electric shock.

Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, disconnect it from the mains electricity supply and contact your Miele dealer.

- ▶ If the hob is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the hob is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the hob, the housing unit and the floor. Do not close the door until the residual heat indicators have gone out.

Warning and Safety instructions

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



Danger of toxic fumes!

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

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

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

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

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

Warning and Safety instructions

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

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

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

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

Warning and Safety instructions

Correct use

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

Warning and Safety instructions

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

Warning and Safety instructions

- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.
- ▶ Induction heating works extremely quickly and so 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 hob 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 hob is electromagnetically charged. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc, do not leave them in the immediate vicinity of the hob.
- ▶ Metal utensils stored in a drawer under the hob can become hot if the appliance is used intensively for a long time. Do not store any metal items or utensils in a drawer under the hob.
- ▶ This hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation of the hob. 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.

Warning and Safety instructions

► 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.

► Deposits of grease and dirt will prevent the cooker hood from working properly.

Do not use the cooker hood without the grease filters in place.

Otherwise cooking vapours will not be cleaned.

► There is a risk of fire if cleaning is not carried out as described in these operating instructions.

► Do not cover the intake grille on the cooker hood when in use.

► Liquids can damage the cooker hood if they get into it. Keep liquids away from the cooker hood.

► Light objects can be drawn into the cooker hood and impair its operation. Do not place any light objects (e.g. paper towels) within close proximity of the cooker hood.

Warning and Safety instructions

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this hob. The steam could reach electrical components and cause a short circuit.
- ▶ If the hob is built in over a pyrolytic oven, the hob should not be used whilst the pyrolytic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).

Accessories

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

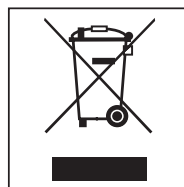
Disposal of the packing material

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

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

Disposal of your old appliance

Electrical and electronic appliances often contain valuable materials. They also 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. Please do not therefore dispose of it with your household waste.

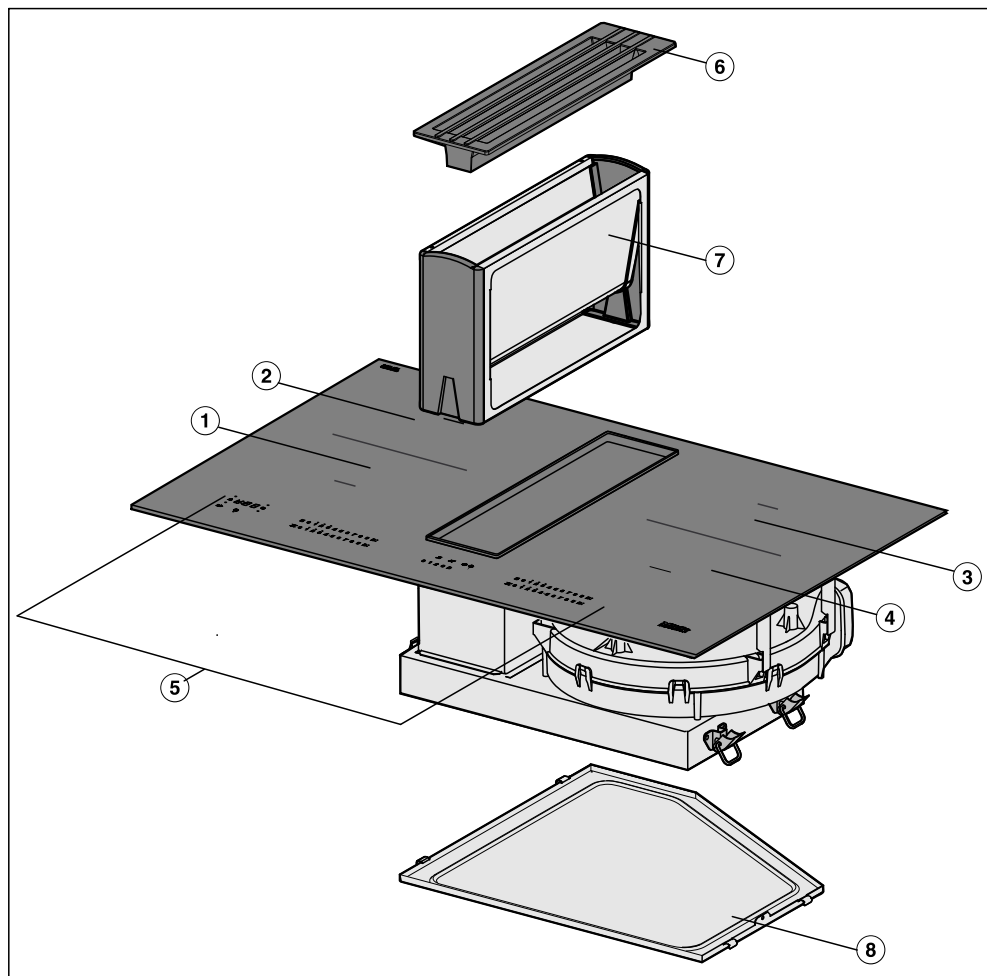


Please dispose of it at your local community waste collection / recycling centre or contact your Miele dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

Guide to the appliance

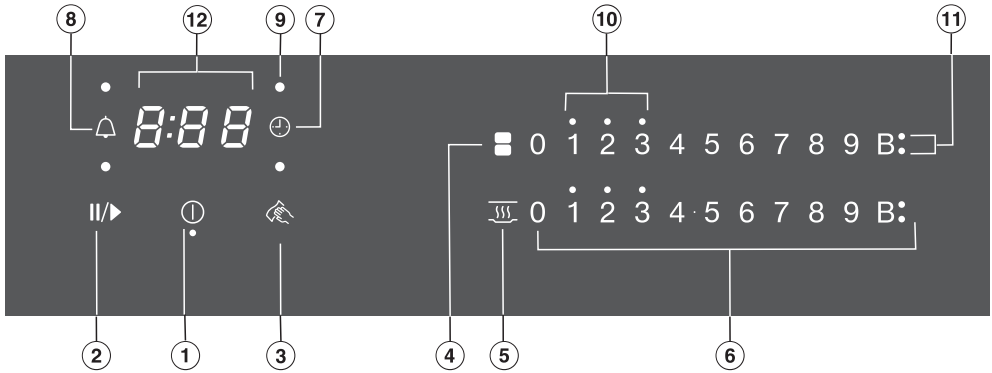
Hob



- ① PowerFlex cooking zone
- ② PowerFlex cooking zone
- ③ PowerFlex cooking zone
- ④ PowerFlex cooking zone

- ⑤ Controls / Indicators
- ⑥ Grille
- ⑦ Grease filter
- ⑧ Removable drip tray

Controls / Indicators



Sensor controls

- ① For switching the hob on and off
- ② Stop & Go
- ③ Wipe protection
- ④ For switching PowerFlex cooking zones on together/separately.
- ⑤ For activating/deactivating the keeping warm function
- ⑥ Numerical keybank
For setting power levels/minute minder and switch-off times
- ⑦ Automatic switch-off selector for cooking zones
- ⑧ Minute minder

Indicator lights

- ⑨ Automatic switch-off allocation of cooking zones
- ⑩ Residual heat
- ⑪ Booster
- ⑫ Timer display

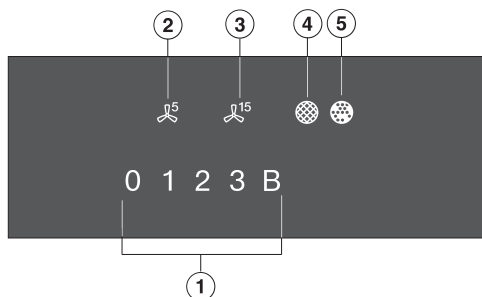
0:00 to 9:59 Duration

LOC System lock/safety lock activated

dE Demonstration mode activated

Guide to the appliance

Cooker hood



- ① Numerical keybank for setting the power level
- ② Touch control for the 5 minute run-on option
- ③ Touch control for the 15 minute run-on option
- ④ Clean grease filter indicator
- ⑤ Reactivate charcoal filter indicator

Cooking zones

Cooking zone	Ø in cm*	Rating in watts for 230 V**	
①	15–23	Normal	2100
		TwinBooster, level 1	3000
		TwinBooster, level 2	3650
②	15–23	Normal	2100
		TwinBooster, level 1	3000
		TwinBooster, level 2	3650
① + ②	22–23 / 15x23–23x39	Normal	3400
		TwinBooster, level 1	4800
		TwinBooster, level 2	7300
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 / 15x23–23x39	Normal	3400
		TwinBooster, level 1	4800
		TwinBooster, level 2	7300
		Total	7300

* Pans with a base diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of 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 "After sales service, data plate, warranty" section of this booklet.
- Remove any protective wrapping and stickers.

Cleaning the hob for the first time

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

Switching on the hob for the first time

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

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

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

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 has been 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 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 hob (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.

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") 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 hob is being used intensively. The fan may continue to run after the appliance has been switched off.

Cookware

Suitable pans include:

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

Unsuitable pans include:

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

To test whether a pot or pan is induction-compatible, 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.

How the cooker hood works

The cooker hood can be operated in one of the following ways:

Extraction mode

The air is drawn in and cleaned by the grease filter and directed outside.



Recirculation mode

(DUU 1000(-1) conversion kit required)


The air is drawn in and cleaned by the grease filter. The air is then directed into the recirculation box where it is also cleaned by the charcoal filters. The cleaned air is then recirculated back into the kitchen.

Operating hours counter

The number of hours that the cooker hood has been used for is stored in memory.

When the grease filter symbol  or the charcoal filter symbol , lights up, the operating hours counters are signalling that the filters need to be cleaned or changed. Further information about cleaning and changing the filters and resetting the operating hours counter can be found under "Cleaning and care".

The instruction manual supplied with the recirculation box states that the operating hours counter for the charcoal filter needs to be activated. This is not necessary here.

The charcoal filter system  also appears when the appliance is operated using extraction mode.

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

Cooking zone power levels

The cooking zones are set as standard with 9 power levels. If you wish to fine-tune a setting, you can extend the power level range to 17 power levels (see "Programming").

	Setting range	
	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.
Heating small quantities of liquid Cooking rice	3	3–3.
Defrosting frozen vegetables	3	2.–3
Making porridge	3	2.–3.
Heating liquid and semi-solid food Making omelettes and lightly frying eggs Steaming fruit	4	4–4.
Cooking dumplings	4	4–5.
Steaming vegetables, 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
Gently frying meat, fish and veal sausages (without overheating the fat)	6–7	6.–7.
Frying potato cakes, pancakes, etc	7	6.–7
Braising meat	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 hob, 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.

Using the appliance

This ceramic hob is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the hob 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 hob is switched off. More sensors light up when the hob 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 hob 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 hob unattended whilst it is being used.

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

Switching on the hob

- Touch the ① sensor.

Other sensors will light up.

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

Setting the power level

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

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

Switching off a cooking zone

- To switch off a cooking zone, touch the 0 sensor for that cooking zone.
- To switch off the hob and all the cooking zones, touch the ① sensor.

Residual heat indicator

If the 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.

Power level setting - Extended setting range

- Touch the numerical keybank in between two number sensors.

The numbers to the left and right of the interim level light up brighter than the others.

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 - Hob"). 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 Auto heat-up

- 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"), 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.

Altering the continued cooking setting will deactivate Auto heat-up.

Deactivating Auto heat-up

- Touch the sensor for the continued cooking setting, or
- Set another power level.

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

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

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.

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 twice.

The indicator ☉ for TwinBooster level 2 lights up.

Deactivating TwinBooster

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


Keeping warm

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

The maximum duration for keeping food warm is 2 hours.

- Keep food warm in the pan it was cooked in and cover 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.

Activating/deactivating the keeping warm function

- Touch the  sensor for the cooking zone you wish to use.

Operation

Cooker hood

The cooker hood will switch itself on automatically if there is a pan on the cooking zone and a power level has been set for that zone. The power level on the cooker hood is set to suit the power level on the hob.

The power level of the cooker hood can be manually altered at any time. For light to heavy cooking vapours, select from power levels **1** to **3**. For short periods of strong vapours and cooking odours, e.g. whilst searing meat, select the **B** Booster setting.

Switching the fan on and off

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

If the fan is not switched off, it will switch itself off automatically 12 hours after the last time a control was operated.

Booster

The maximum duration for the Booster is 10 minutes.

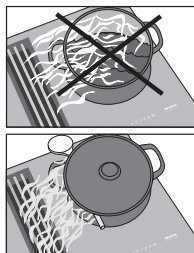
- To switch it off early, set a different power level.

Fan run-on

It is advisable to run the fan for a few minutes after cooking has finished. This helps to neutralise any lingering vapours and odours in the air. The following two options are available: ⌚^5 (5 minutes) and ⌚^{15} (15 minutes). The run-on duration will be carried out using the power level set during activation. You can change the power level during the run-on period.

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

If you switch the hob off with the ⓪ sensor, the run-on period will continue through to the end.



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

The hob 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 (0:59), durations of more than 60 minutes are shown in hours and minutes. The duration is shown in the order of hours, followed by minutes in the tens and units positions.

Example:


59 minutes = 0:59, 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:

- to set 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.

To set the minute minder

- Touch the  sensor.

The timer display will start to flash.


- Select the time you require.

To change the minute minder duration

- Touch the  sensor.

- Select the time you require.

To delete the minute minder duration

- Touch the  sensor until 0:00 appears in the timer display.

Timer

Switching off a cooking zone automatically

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

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.

To change a switch-off time

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

To delete a switch-off time

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

Stop & Go

When Stop & Go is activated, the power of all cooking zones in use is reduced to power level 1. The power level of the cooker hood is not reduced. Depending on the power level set for the hob it may even increase.

The settings for the cooking zones and the timer settings cannot be changed, the hob can only be switched off. The minute minder, Booster times and times for Auto heat-up continue.

When deactivated, the cooking zones will run on the setting that was previously selected.

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

Activating / Deactivating

- Touch the II/► sensor.

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

Recall

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

- Switch the hob on again.

The previously set power level flashes.

- Touch one of the flashing power levels immediately.

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

Additional functions

Wipe protection


The hob sensors can be locked for 20 s in order, for example, to remove soiling. The ① is not locked.

Activating

- Touch the  sensor.

The time will count down in the timer display.

Deactivating

- Touch the  sensor until the timer display goes out.

Demonstration mode

This function enables the hob to be demonstrated in showrooms without heating up.

Activating / Deactivating

- Switch the hob on.
- Touch the 0 and 2 sensors on one of the numerical keybanks for 6 seconds.

dE will alternate with *On* (Demonstration mode active) or *Off* (Demonstration mode deactivated) in the timer display for a few seconds.

Displaying hob data

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

Model designation

- Switch the hob on.
- Touch the 0 sensor on a numerical keybank.
- Touch the 0 and 4 sensors at the same time.

The timer display shows 2 numbers flashing alternately.

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

Software version

- Switch the hob on.
- Touch the 0 sensor on a numerical keybank.
- Touch the 0 and 3 sensors at the same time.

Numbers will appear in the timer display:

Example: *2:00* = Software version 2.00

System lock / Safety lock

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

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

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

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

- The cooking zones, the cooker hood and the hob 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 ① sensor for 6 seconds.

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

Deactivating the system lock

- Touch the ① sensor for 6 seconds.

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

Safety features

Activating the safety lock

- Touch and hold the ⌚ and II/► 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 II/► sensors at the same time for 6 seconds.

LOC will appear briefly in the timer display and then the time will count down. Once the time has elapsed the lock function is deactivated.

Safety switch-off

Safety switch-off if the sensors are covered

Your hob will turn off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel. *F* will flash briefly above the ① sensor and a tone will sound.

F will go out once you have removed the object or cleaned the hob and the hob 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 level 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 hob 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 level*	Maximum operating time [h:min]		
	Safety setting		
	0**	1	2
1	10:00	8:00	5:00
1.	10:00	7:00	4:00
2/2.	5:00	4:00	3:00
3/3.	5:00	3:30	2:00
4/4.	4:00	2:00	1:30
5/5.	4:00	1:30	1:00
6/6.	4:00	1:00	0:30
7/7.	4:00	0:42	0:24
8	4:00	0:30	0:20
8.	4:00	0:30	0:18
9	1:00	0:24	0:10

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

** 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 code 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:

- Heating up an empty pan.
- Fat or oil being heated on a high power level.
- Insufficient ventilation to the underside of the hob.
- 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 your Miele dealer.



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

After accessing programming mode, the  symbol and *PL* 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.

Change programming


Accessing programming mode

The **II/▶** sensor is located approx. 1 cm (index finger width) to the left of the  sensor.


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

Setting a programme


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

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


Setting the code

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

To save the settings

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

To avoid saving the settings

- While the programme is showing in the display (e. g. *C:01*) touch the  sensor until the indicators 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 setting	C:00	Do not restore standard settings
		C:01	Restore standard settings
P:04	Number of power levels	C:00	9 power levels
		C:01	17 power levels 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	System lock can only be activated manually
		C:01	System lock activated automatically
P:09	Maximum operating time	C:00	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2
P:10	Miele@home/Con@ctivity	C:00	Not available
		C:01	Signed off
		C:02	Signed on
P:12	Sensor controls reaction speed	C:00	Slow
		C:01	Normal
		C:02	Rapid

Programme ¹⁾		Code ²⁾	Settings
P:15	Permanent pan recognition	C:00	Not active
		C:01	Active

¹⁾ Unlisted programmes are not assigned.

²⁾ The factory setting is shown in bold.

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

⁴⁾ In the text and charts, the extended power levels are shown with a dot after 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 hob must have cooled down.



Danger of injury.

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

Do not use a steam cleaner to clean the hob.

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

All surfaces are susceptible to scratching.

Remove any cleaning agent residues immediately.

Allow the hob to cool down before cleaning.

- Clean the hob after every use.
- Dry the hob 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,
- melamine eraser blocks.

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 hob 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 hob 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 hob is still hot, as this can result in marking. Please follow the cleaning agent manufacturer's instructions.
- Finally wipe the hob with a damp cloth and polish with a soft, dry cloth.

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

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



Danger of burning.

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

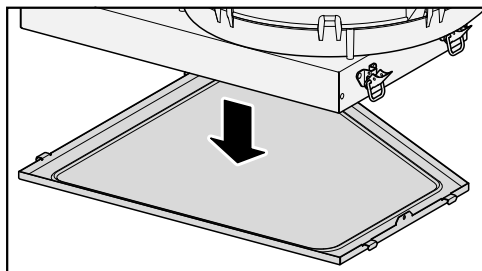
- Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance.
- Then carefully scrape off these residues **immediately** whilst they are still hot, using a shielded scraper blade.
- Afterwards, clean the glass ceramic surface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

Cleaning and care

Cooker hood drip tray


Clean the drip tray if liquid from food being spilled or boiling over has got into the cooker hood.

- Remove the grease filter and clean as described in "Grease filters".



- Hold the drip tray securely and open the 4 catches (2 on the right and 2 on the left). Hold the drip tray horizontally and carefully take it out of the housing.
- Pour the liquid away.
- Clean and dry the drip tray.
- Also clean and dry accessible areas inside of the cooker hood.
- Secure the drip tray back in the housing.
- Replace the grease filter and replace the extraction grille.

Grease filter / extraction grille

The extraction grille and the reusable metal grease filter collect solid matter from kitchen vapours (grease, dust etc.) and therefore prevent soiling of the cooker hood. The grease filter must be cleaned after 30 hours of use. The  sensor will light up.

An oversaturated filter is a fire hazard.

Clean the grease filter regularly.

Removing the grease filter

- Lift up the extraction grille.
- Remove the grease filter carefully. Do not let the grease filter tip over.
- Pour out any liquid which has collected at the bottom of the grease filter.

Cleaning the extraction grille and the grease filter by hand.

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

Cleaning the extraction grille and the grease filter in the dishwasher

- Place the extraction grille upright in the lower basket.
- Place the grease filter with the filter base at the top in lower basket. Ensure the spray arm is not obstructed.
- Use a proprietary household dishwasher detergent.
- Select a dishwasher programme with a wash temperature between 50 °C and 65 °C.


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

Internal surfaces of the cooker hood

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


Resetting the grease filter operating hours counter

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

- Touch the  sensor for 3 seconds.

The sensor will go out.

Reactivating charcoal filter

The charcoal filter needs to be reactivated after 120 operating hours. The  sensor will light up.

- Reactivate the charcoal filter as described in the operating instructions supplied with the recirculation box.

Resetting the charcoal filter operating hours counter

- Touch the  sensor for 3 seconds.

The sensor will go out.

Problem solving guide

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

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

Issue	Cause and remedy
The hob or cooking zones cannot be switched on.	There is no power to the hob. ■ Check if the mains fuse has tripped. If it has, contact a qualified electrician or your Miele dealer (minimum fuse rating - see data plate).
	There may be a technical fault. ■ Disconnect the appliance from the electricity supply for approx. 1 minute. To do this: – switch off at the isolator, or – disconnect the mains fuse. ■ If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or your Miele dealer.
A smell and vapours are given off when the new appliance is being used.	The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. 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.
The power level selected is flashing.	There is no pan on the cooking zone, or the pan is unsuitable. ■ Use a suitable pan (see "Pans").
After the hob has been switched on or a sensor has been touched <i>LOC</i> appears in the timer display for a few seconds.	The system lock or safety lock is activated. ■ Deactivate the system lock or safety lock (see "System lock / Safety lock").


Problem solving guide

Issue	Cause and remedy
The hob has switched off automatically. When the hob is switched back on, an <i>F</i> appears above the On/Off sensor ①.	<p>One or more of the sensors are covered, e.g. by finger contact, food boiling over or an object.</p> <ul style="list-style-type: none"> ■ Clean off any dirt or remove the object (see "Safety switch-off").
After the hob has been switched on <i>dE</i> appears in the timer display for a few seconds. The cooking zones do not heat up.	<p>The hob 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.
A cooking zone switches off automatically.	<p>It has 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").
A cooking zone or the whole hob switches off automatically.	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection".
The Booster has deactivated early automatically.	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection".
The cooking zone is not working in the usual way on the power setting selected.	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection".
Power level 9 is automatically reduced if you select power level 9 on two linked cooking zones at the same time.	<p>Operating both zones at power level 9 would exceed the permitted maximum power for the two zones.</p> <ul style="list-style-type: none"> ■ Use a different cooking zone.
The food in the pan does not heat up when the Auto heat-up function is switched on.	<p>A large amount of food is being heated up.</p> <ul style="list-style-type: none"> ■ Start cooking at the highest power level and then turn down to a lower one manually later on.
	<p>The pan is not conducting heat properly.</p> <ul style="list-style-type: none"> ■ Use a different pot or pan which conducts heat properly.


Problem solving guide

Issue	Cause and remedy
An operating noise can be heard after the appliance has been switched off.	The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.
The sensors show increased sensitivity or fail to react.	<p>The sensitivity level of the sensors has changed.</p> <ul style="list-style-type: none"> ■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob. The area surrounding the hob must not be too dark. ■ Make sure that there is nothing covering the sensors or the hob. Take any pans off the hob and wipe away any food deposits. ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact your Miele dealer.
<i>Err</i> alternating with 30 flashes in the timer display.	<p>The hob is incorrectly connected.</p> <ul style="list-style-type: none"> ■ Contact your Miele dealer. The hob 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.	<p>Cooking zone fault</p> <ul style="list-style-type: none"> ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact your Miele dealer.

Problem solving guide

Issue	Cause and remedy
Err alternating with a number flashes in the timer display.	<p><i>Err44</i> The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See "Overheating protection".
	<p><i>Err47, Err48 or Err49</i> The fan is blocked or defective.</p> <ul style="list-style-type: none"> ■ Make sure it has not been blocked by something like a fork. Remove the cause of the blockage. ■ If this fault code continues to appear in the display, contact your Miele dealer.
	<p><i>Err</i> and other numbers There is a fault in the electronic module.</p> <ul style="list-style-type: none"> ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact your Miele dealer.
Liquid has got into the cooker hood.	<p>Due to boiling over or spillage, liquid has made its way through the extraction grille into the cooker hood. The base of the grease filter can hold approx. 250 ml of liquid. The drip tray underneath the housing can hold a further 250 ml of liquid.</p> <ul style="list-style-type: none"> ■ Switch the cooker hood off. ■ Clean the grease filter, the drip tray and the inside of the housing (see "Cleaning and care").
Extraction performance has decreased. Extraction noise has increased.	<p>Objects (e.g. a cloth) have been drawn into the cooker hood.</p> <ul style="list-style-type: none"> ■ Switch the cooker hood off. ■ Remove the grease filter (see "Cleaning and care"). ■ Remove any objects from the grease filter.
The  sensor is lit up.	<p>The charcoal filter needs to be reactivated.</p> <ul style="list-style-type: none"> ■ If the cooker hood is being operated in Recirculation mode, proceed as described in the operating instructions supplied with the recirculation box. Reset the operating hours counter (see "Cleaning and Care" in this manual). ■ If the cooker hood is being operated in Extraction mode, reset the operating hours counter (see "Cleaning and Care" in this manual).

Problem solving guide

Issue	Cause and remedy
The  sensor is lit up.	<p>The grease filter must be cleaned.</p> <ul style="list-style-type: none">■ Clean the grease filter as described in "Cleaning and Care – Grease filter / Extraction grille".

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

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

Pans

Miele offer a wide range of pans which are perfect for Miele hobs. Please contact your Miele dealer for more details on individual products.

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

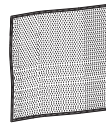
Cleaning and care products

Ceramic and stainless steel hob cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues

Microfibre cloth



Removes finger marks and light soiling

Hob - Logging-on

To sign the hob onto **Miele@home**, prepare the logging-on process on the master appliance.

- **With the hob switched off**, touch the ① and II/► sensors at the same time until the ⊕ symbol and *PC* appear in the timer display.

After a few seconds *P:01* (programme 01) will flash alternately with *C:01* (code) in the timer display.

- While *P:01* is shown in the display, press the ⊕ sensor as often as necessary until *P:10* (programme P:10) is displayed.
- While *C:00* is shown in the display, press the ⊕ sensor as often as necessary 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 ① sensor until the indicators go out to save the setting.
- Finish signing on the cooker hood/master appliance (see the relevant instructions).

Signing off the hob

If you want to sign the hob off from Miele@home, first carry out the signing off procedure on the master appliance.

- **With the hob switched off**, touch the ① and II/► sensors at the same time until the ⊕ symbol and *PC* appear in the timer display.


After a few seconds *P:01* (programme 01) will flash alternately with *C:01* (code) in the timer display.

- While *P:01* is shown in the display, press the ⊕ sensor as often as necessary until *P:10* (programme P:10) is displayed.
- While *C:02* is shown in the display, press the ⊕ sensor as often as necessary 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 will take a few minutes. As soon as it is completed successfully, *C:01* will light up 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 ① 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.

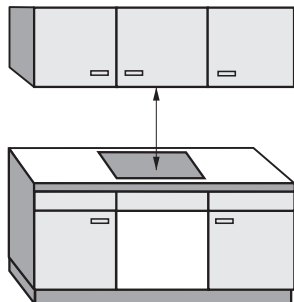
Fit the wall units and cooker hood before fitting the hob to avoid damaging the hob.

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ The hob must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This hob must not be installed above ovens or cookers unless these have a built-in cooling down fan.
- ▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.
- ▶ The electrical cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.
- ▶ Observe carefully the safety clearances listed on the following pages.
- ▶ Exhaust ducting must be of non-inflammable material. Suitable material is available from your Miele dealer.
- ▶ The appliance must not be connected to a chimney or flue which is in use. Neither should it be connected to ducting which ventilates rooms with fireplaces.
- ▶ If exhaust air is to be extracted into a chimney or ventilation duct no longer used for other purposes, seek professional advice.

All dimensions are given in mm.

Safety distances

Safety distance above the hob



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

If combustible objects are installed above the hob (e.g., cabinets, utensil rail, etc.), a minimum safety distance of 600 mm must be maintained.

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

Safety distances to the sides and back of the hob

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

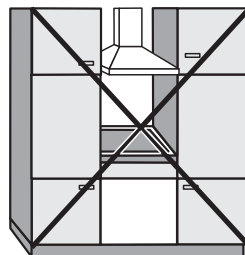
The minimum distance ① shown below must be maintained between the back of the hob and a tall unit or wall.

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

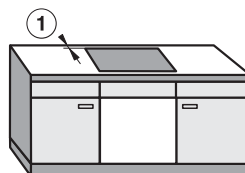
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:
50 mm

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

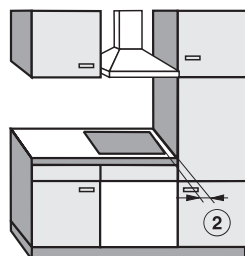
③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it:
50 mm.



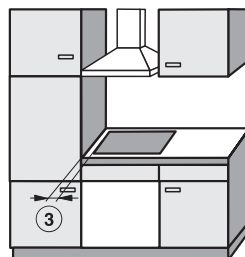
Not allowed



Recommended



Not recommended



Not recommended

Safety distances

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

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

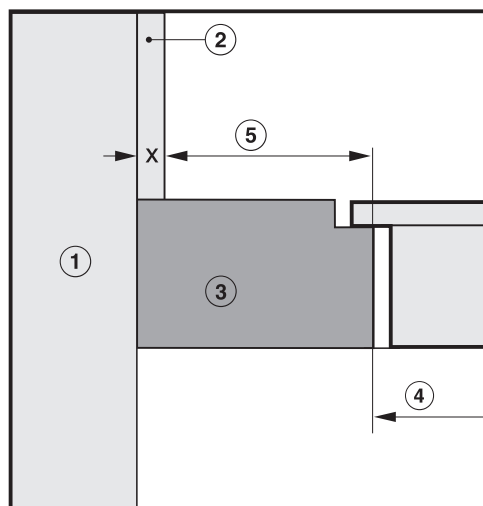
If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

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

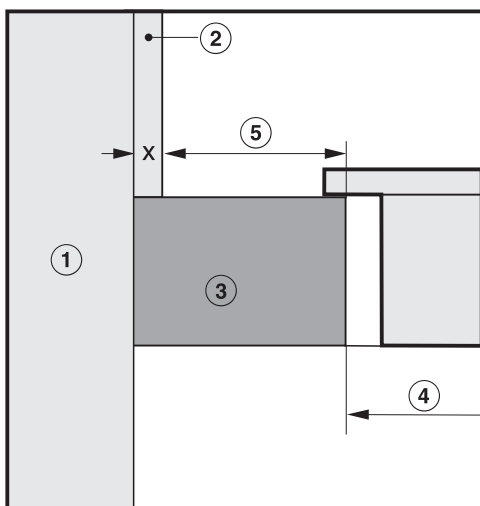
Example: 15 mm niche cladding

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

Flush-fitted hobs



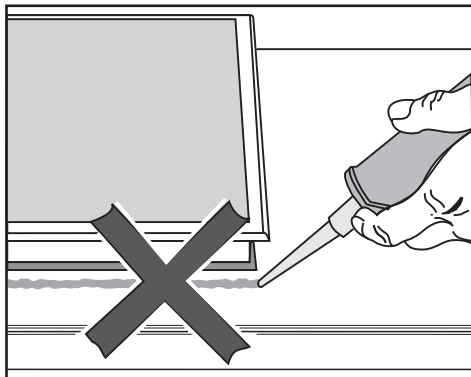
Hob with frame or bevelled edge



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

Onset installation

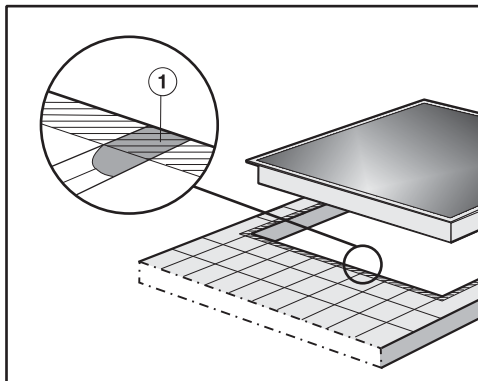
Seal between the hob and the worktop



Using sealant under the hob could result in damage to the hob and the worktop if the hob ever needs to be removed for servicing. Do not use sealant between the hob and the worktop.

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

Tiled worktops



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

Installation notes

Flush-fit installation

Flush-fit installation is only possible in natural stone (granite, marble), solid wood and tiled 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 hob.

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

The hob can be installed

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

Minimum plinth height

The minimum plinth height is 100 mm.

Housing unit back panel

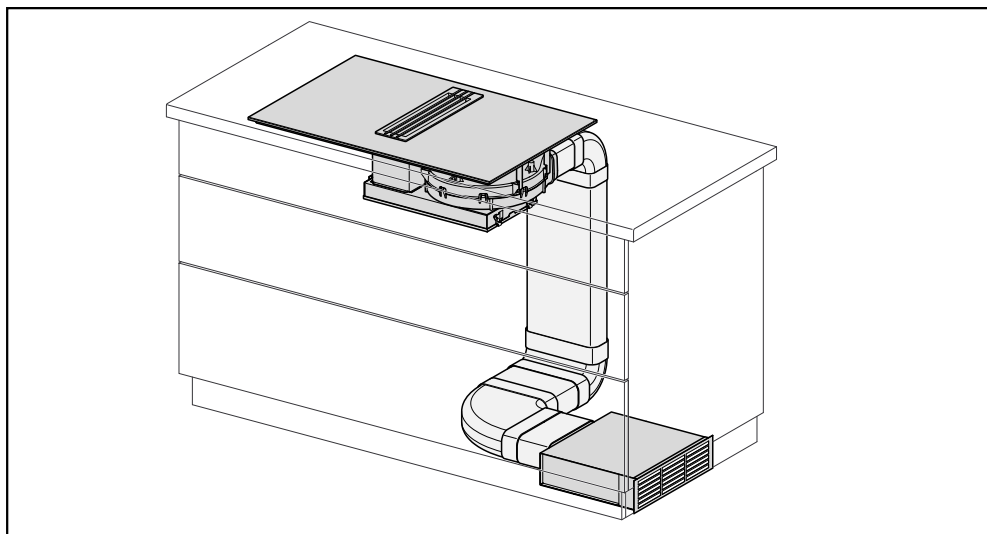
The extraction ducting is laid behind the housing unit back panel. The back panel must be removable for maintenance purposes.

Drip tray

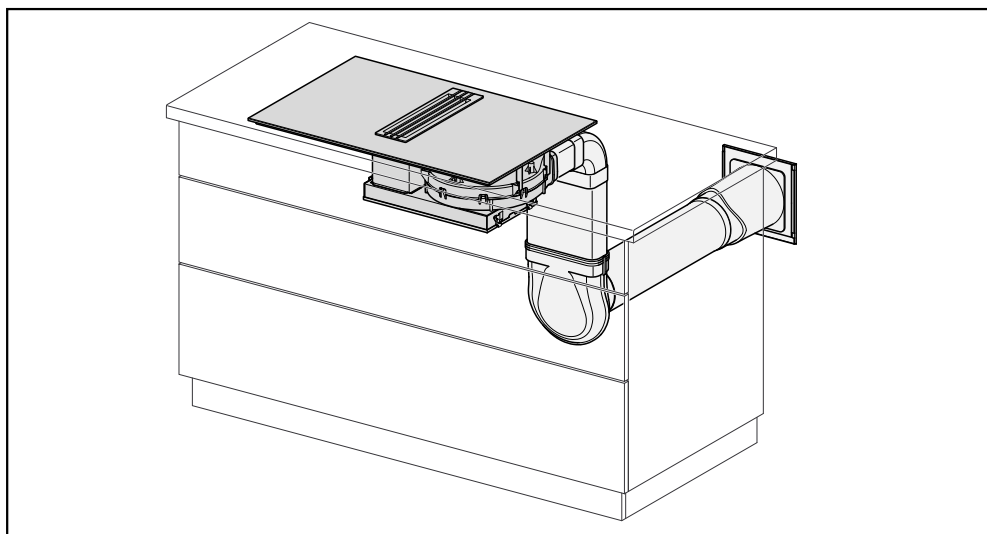
The hob must be installed such that the drip tray is easily accessible as it needs to be removed for cleaning.

Installation examples

Recirculation mode



Extraction mode

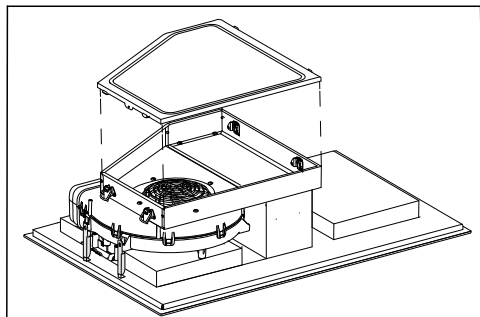


Changing the exhaust direction/fan position

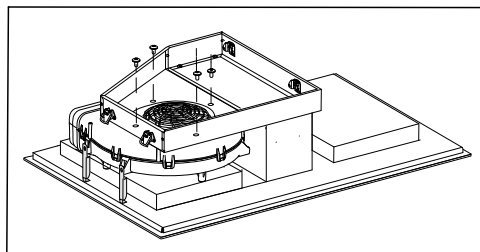
By modifying the cooker hood, it is possible to change the position of the fan and the exhaust connection.

Rotating the fan

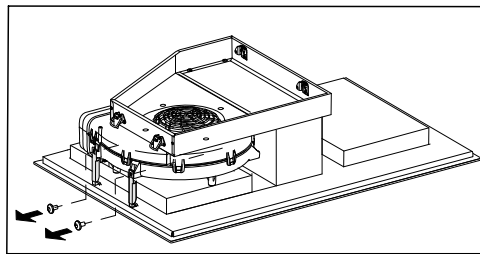
- Place the hob on its ceramic surface on a soft underlay.



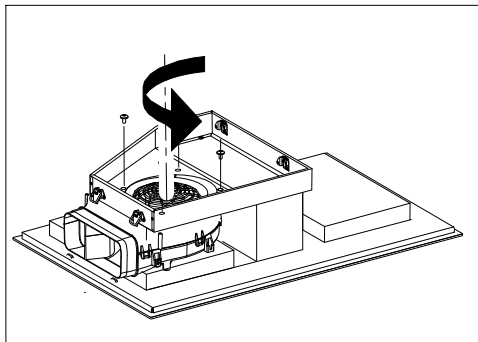
- Release the 4 catches and remove the drip tray.



- Undo the 4 screws on the fan.

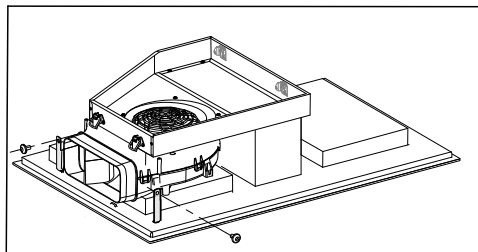


- Undo the fixing bracket.



- Rotate the fan by 90°.
- Secure the fan by the 4 screws. Make sure that the plastic edge is on the left.

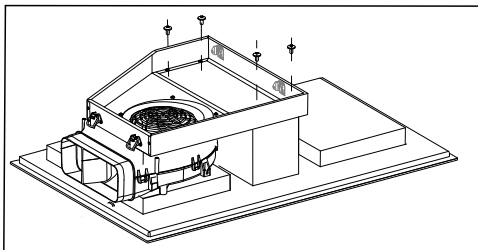
Extraction to the right



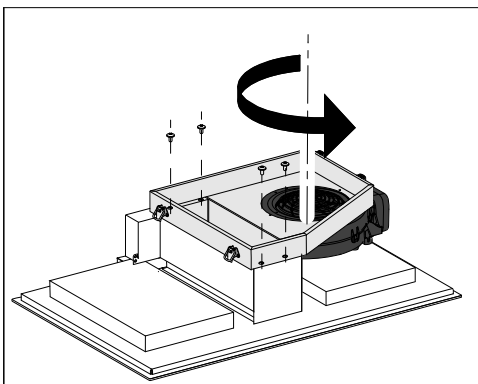
- Secure the fan to the fixing brackets.
- Place the cooker hood onto the drip tray again and secure the tray using the 4 catches.

Changing the exhaust direction/fan position

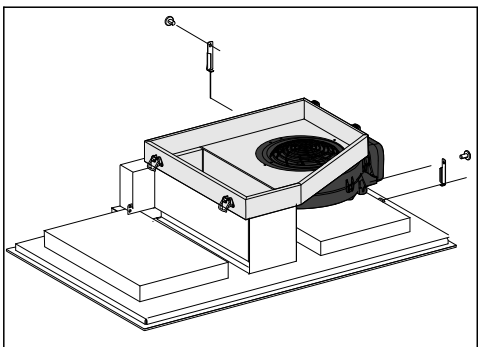
Extraction to the left



- Undo the 4 screws on the frame.



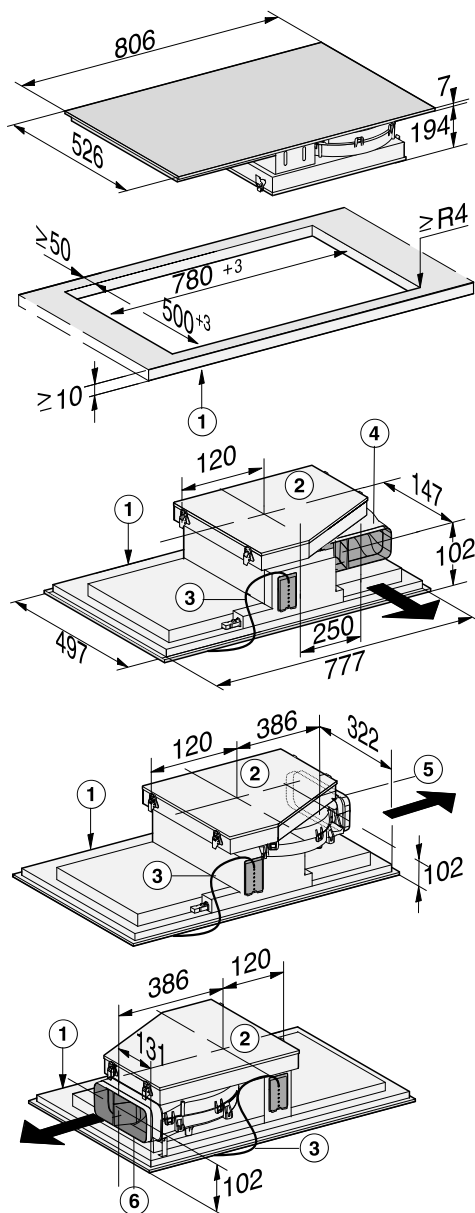
- Lift the frame and the fan and turn it 180°.
- Refit the 4 screws in the frame.



- Secure the fan to the fixing brackets.
- Place the cooker hood onto the drip tray again and secure the tray using the 4 catches.

Building-in dimensions - Onset hobs

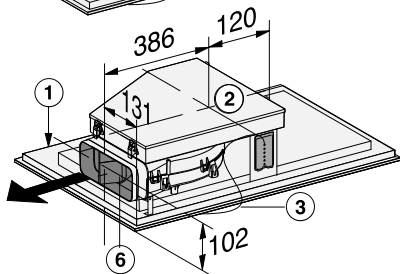
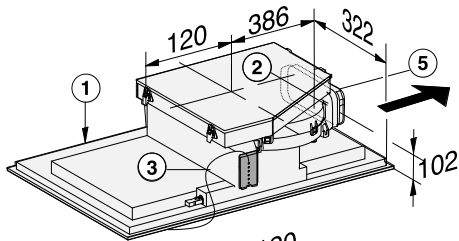
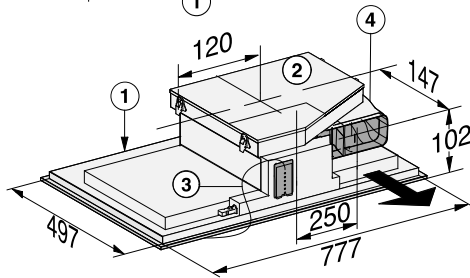
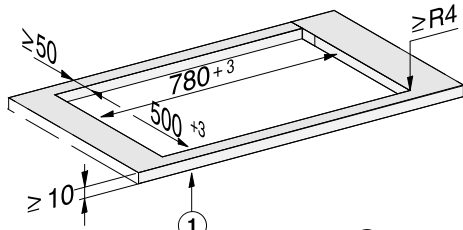
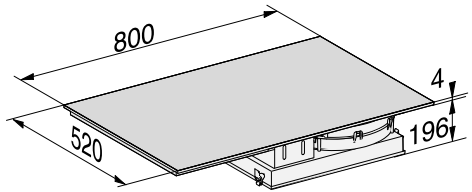
KMDA 7774 FR



- ① Front
- ② Removable drip tray
- ③ Mains connection box with mains connection cable, L = 1440 mm
- ④ Air duct connection – at the back (ex-works)
- ⑤ Air duct connection - on the right (conversion required)
- ⑥ Air duct connection - on the left (conversion required)

Building-in dimensions - Onset hobs

KMDA 7774 FL



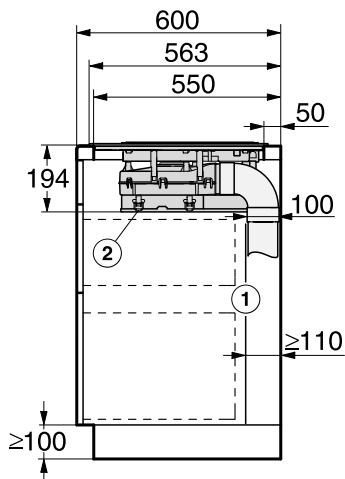
- ① Front
- ② Removable drip tray
- ③ Mains connection box with mains connection cable, L = 1440 mm
- ④ Air duct connection – at the back (ex-works)
- ⑤ Air duct connection - on the right (conversion required)
- ⑥ Air duct connection - on the left (conversion required)

Building-in dimensions - Onset hobs

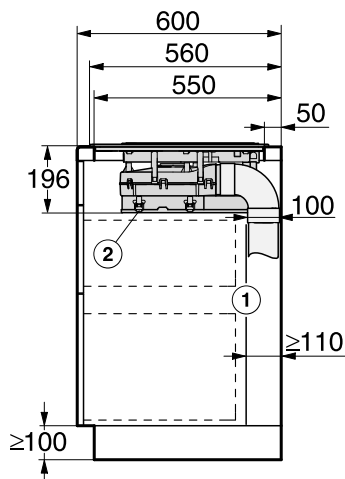
Worktop depth 600 mm

KMDA 7774 FL

KMDA 7774 FR



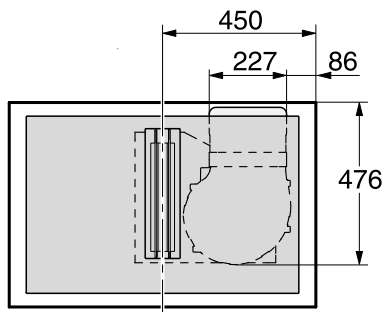
- ① Housing unit back panel
The housing unit back panel must be removable for service work. The housing unit wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
- ② Drip tray
After installation the removable drip tray must be accessible from below.



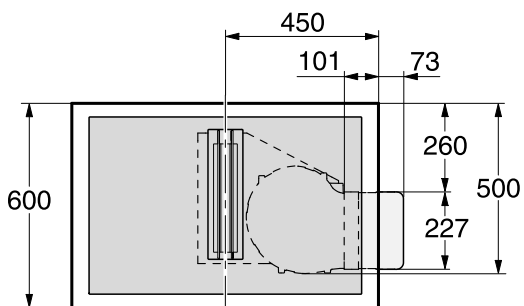
- ① Housing unit back panel
The housing unit back panel must be removable for service work. The housing unit wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
- ② Drip tray
After installation the removable drip tray must be accessible from below.

Building-in dimensions - Onset hobs

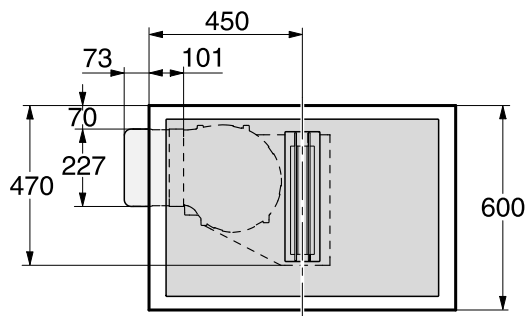
Extraction to the rear



Extraction to the right



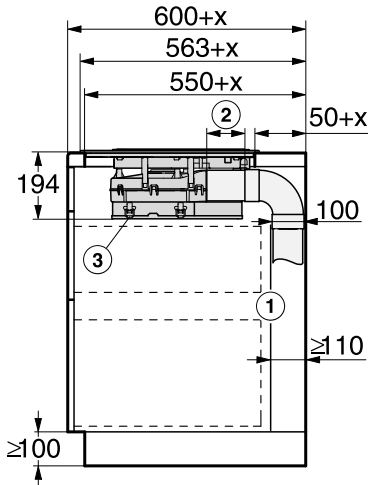
Extraction to the left



Building-in dimensions - Onset hobs

Worktop depth greater than 600 mm

KMDA 7774 FR



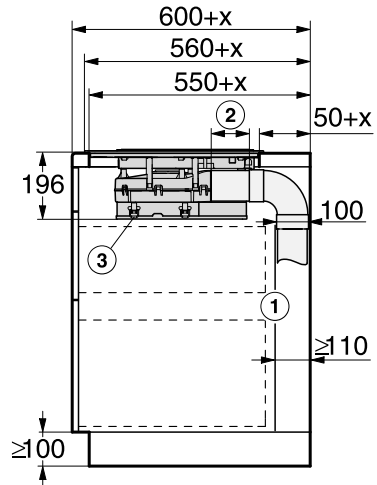
- ① Housing unit back panel
The housing unit back panel must be removable for service work. The housing unit wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.

② Variable length of interim piece

- ③ Drip tray
After installation the removable drip tray must be accessible from below.

x = Dimension by which the worktop is deeper than 600 mm.

KMDA 7774 FL



- ① Housing unit back panel
The housing unit back panel must be removable for service work. The housing unit wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.

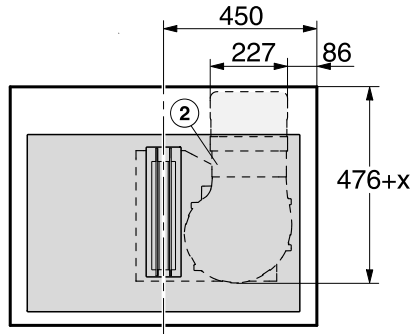
② Variable length of interim piece

- ③ Drip tray
After installation the removable drip tray must be accessible from below.

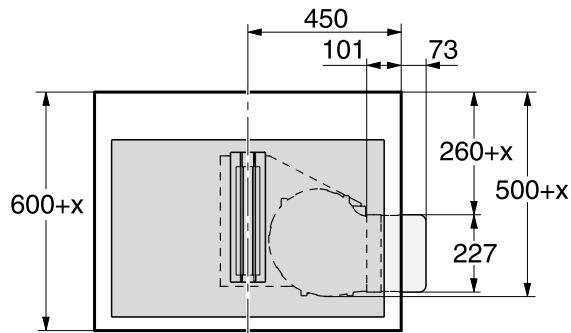
x = Dimension by which the worktop is deeper than 600 mm.

Building-in dimensions - Onset hobs

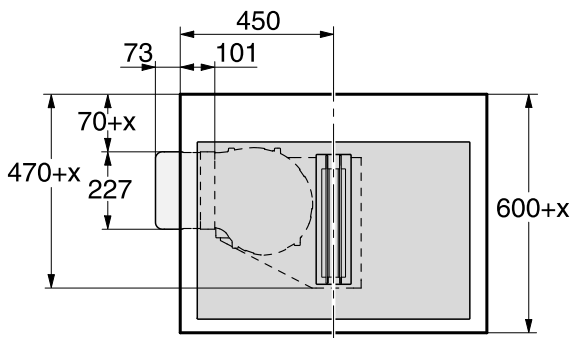
Extraction to the rear



Extraction to the right

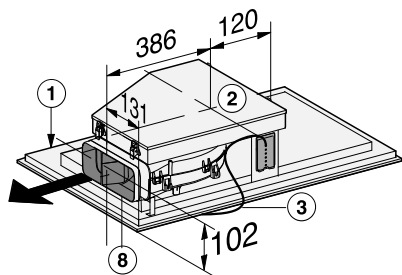
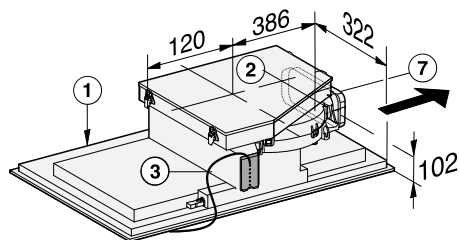
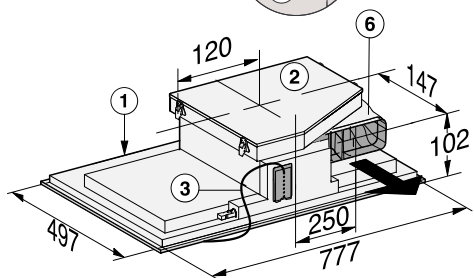
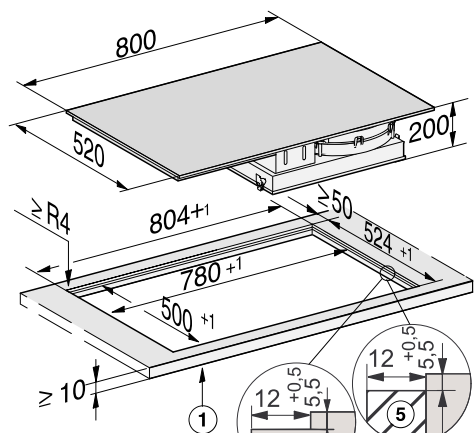


Extraction to the left



Building-in dimensions - Flush-fit hobs

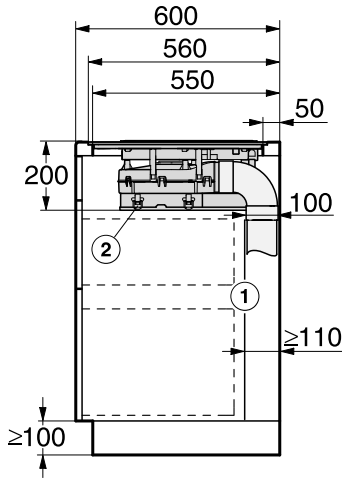
KMDA 7774 FL



- ① Front
- ② Removable drip tray
- ③ Mains connection box with mains connection cable, L = 1440 mm
- ④ Stepped cut-out
- ⑤ Wooden frame (to be provided on site)
- ⑥ Air duct connection – at the back (ex-works)
- ⑦ Air duct connection - on the right (conversion required)
- ⑧ Air duct connection - on the left (conversion required)

Worktop depth 600 mm

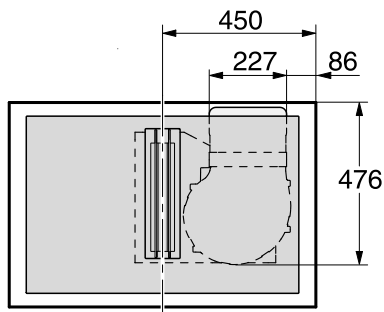
KMDA 7774 FL



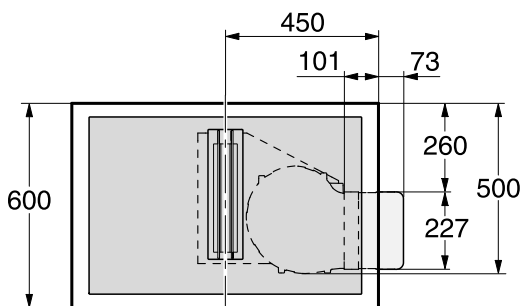
- ① Housing unit back panel
The housing unit back panel must be removable for service work. The housing unit wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
- ② Drip tray
After installation the removable drip tray must be accessible from below.

Building-in dimensions - Flush-fit hobs

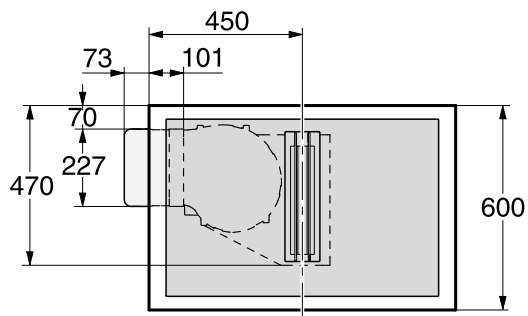
Extraction to the rear



Extraction to the right

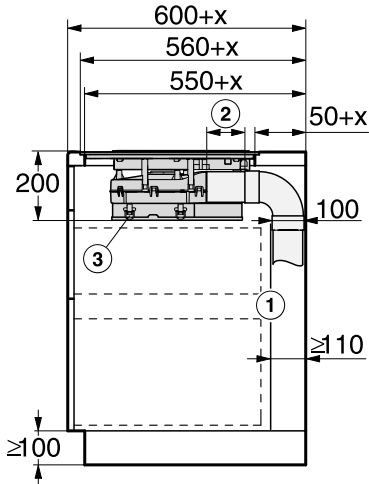


Extraction to the left



Worktop depth greater than 600 mm

KMDA 7774 FL

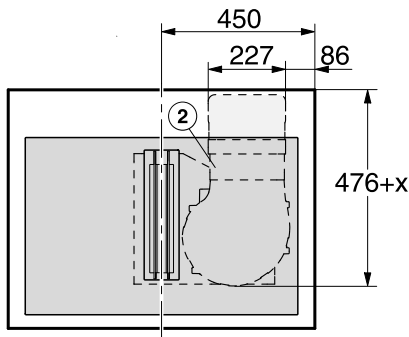


- ① Housing unit back panel
The housing unit back panel must be removable for service work. The housing unit wall and an adjoining room wall or a piece of furniture must be at least 110 mm apart to ensure sufficient room for the ducting.
- ② Variable length of interim piece
- ③ Drip tray
After installation the removable drip tray must be accessible from below.

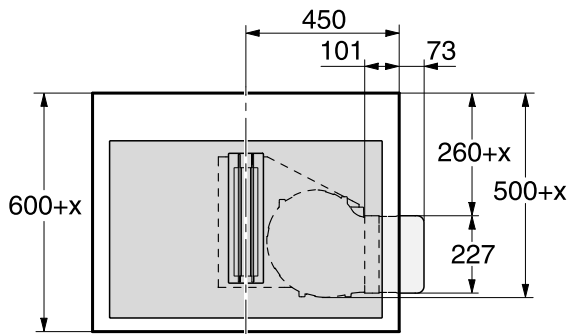
x = Dimension by which the worktop is deeper than 600 mm.

Building-in dimensions - Flush-fit hobs

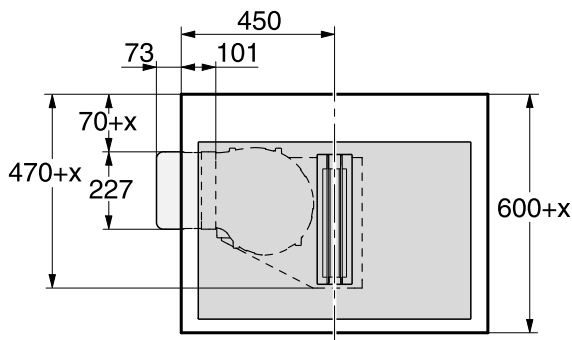
Extraction to the rear



Extraction to the right



Extraction to the left



Connection to a window contact switch if required

⚠ The window contact switch is live!

Danger of electrical shock!

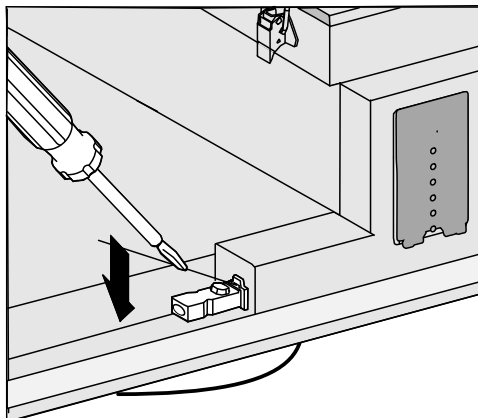
Disconnect the hob from the mains electricity supply before connecting the switching mechanism.

The switching mechanism must only be connected by a suitably qualified person.

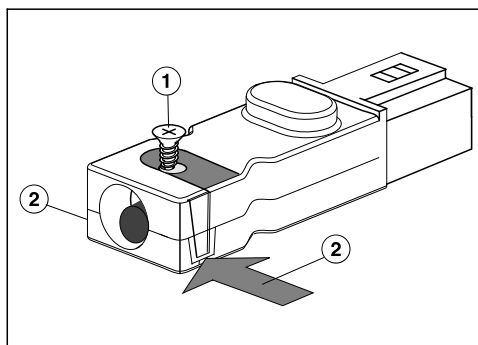
The switching mechanism connection cable must be type H03VV-F 2x0.75 mm² and must not exceed 2.0 m in length.

The switching mechanism must be equipped with a potential free shut-off contact suitable for 230 V, 1A. When open the cooker hood is off. Only use DIBt permitted and tested wireless switching mechanisms (e.g. window contact switches, underpressure monitors) which have been approved for use by an authorised person.

You will need the relevant documents supplied with the external switching mechanism to ensure its safe connection and operation.

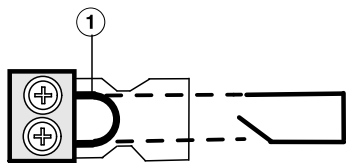


- Release the catch and pull the plug out.



- Undo the screw ① on the cable strain relief and undo the casing on both sides ②.
- Open the casing.
- Remove the stopper.

Installation



- Exchange bridge ① with the switching mechanism connection cable.
- Close the casing.
- Retighten the screw for the cable strain relief.
- Reconnect the plug.

Onset installation

- Prepare the worktop cut-out
Remember to maintain the minimum safety distances (see "Safety distances").
- Seal the cut surfaces on **wooden worktops** with a suitable heat-resistant sealant to avoid swelling caused by moisture. The sealant must be temperature-resistant.

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

- Attach the seal provided underneath the edge of the hob.
- Feed the mains connection cable down through the cut-out.
- Place the hob centrally in the cut-out.
When doing this make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round.

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

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

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

Installation

Flush-fit installation

- Prepare the worktop cut-out
Remember to maintain the minimum safety distances (see "Safety distances").
- Solid wood, tiled and glass worktops:
Fix a wooden frame 5,5 mm below the top edge of the worktop (see diagram in "Building-in dimensions - flush-fit hobs").
- Attach the seal provided underneath the edge of the hob.
- Feed the mains connection cable down through the cut-out.
- Centre the hob in the cut-out.

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

- Connect the hob to the mains.
- Check that the hob works.
- Seal the gap between the hob and the worktop with a silicone sealant that is heat-resistant to at least 160°C.

Unsuitable sealant can damage natural stone.

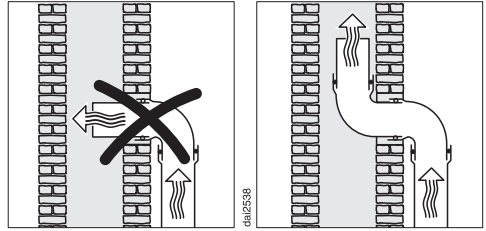
For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone. Please follow the manufacturer's instructions.

⚠ If the cooker hood is used at the same time as a heating appliance that relies on oxygen from the same room, there is a risk of toxic fumes. It is essential that the "Warning and Safety" instructions are observed. The cooker hood should be installed according to local and national building regulations. Seek approval from the building inspector where necessary.

The cooker hood has an exhaust connection of 222 x 89 mm.

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

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



- If the exhaust air is to be ducted into a flue, the ducting must be directed in the flow direction of the flue.
- Where ducting is horizontal, it must be laid to slope away at at least 1 cm per metre. This is to ensure that condensate cannot drain back into the cooker hood.
- If the exhaust ducting is to run through rooms, ceiling space etc. where there may be great variations in temperature between the different areas. The problem of condensation will need to be addressed. The exhaust ducting will need to be suitably insulated.

Electrical connection



Danger of injury.

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

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

This hob must be connected to the mains electrical supply by a suitably qualified and competent person, in accordance with current local and national safety regulations.

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

Total power rating

See data plate

Connection data


The connection data is quoted on the data plate. Please ensure these match the household mains supply.

Please see wiring diagrams for connection.

Separators

The appliance must be able to be disconnected from the mains on all poles by disconnecting devices. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. Disconnecting devices include overcurrent protection and circuit breakers.

Disconnecting from the mains

 **Danger of electric shock.**
After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

Safety fuses

- Completely remove fuses

Automatic circuit breakers

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

Built-in circuit breakers

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

Residual current device (RCD)

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



Mains connection cable

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

Please see wiring diagram for connection.

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

Replacing the mains cable

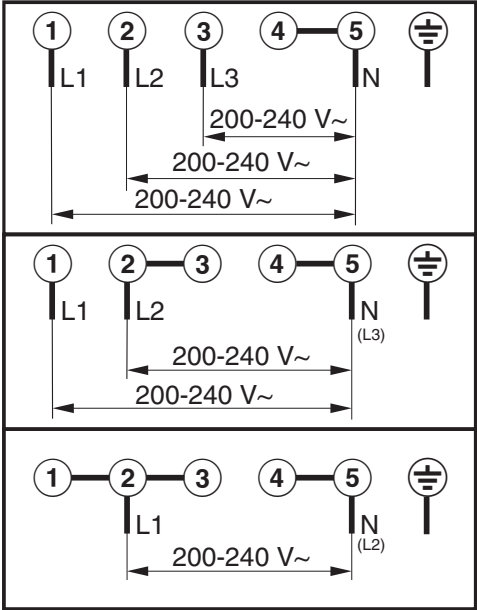
 **Danger of electrical shock.**
The mains connection cable must be fitted by a suitably qualified and competent person in accordance with current local and national safety regulations.
The wires in the mains cable are coloured in accordance with the following code:
Green/yellow = earth
Blue = neutral
Brown = live
The earth lead must be connected to the point marked .

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

The connection data is quoted on the data plate.

Electrical connection

Wiring diagram



Contact in case of malfunction

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

Contact details for Miele are given at the end of this document.

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

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

Data plate

Stick the extra data plate supplied with the appliance here. Make sure that the model number matches the one specified on the back cover of this document.



Guarantee

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

Conformity declaration

Miele hereby declares that the hobs listed at the end of this booklet comply with the basic requirements and other relevant regulations of Guideline 1999/5/EC.

A copy of the full Declaration of Conformity can be obtained from the address on the back page.

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Al Quoz Industrial III

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