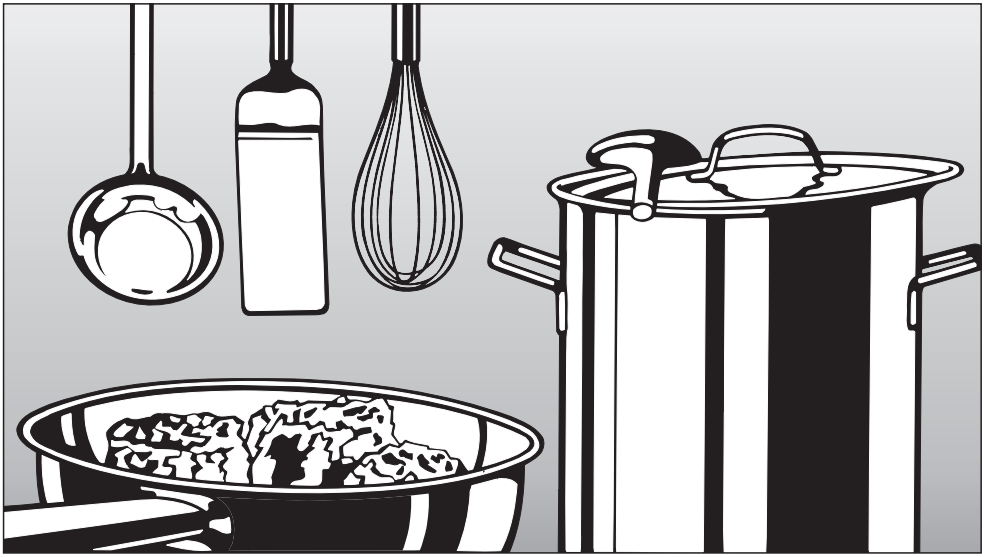
Operating and installation instructions



Gas hobs
KM 2014
KM 2034 / 2035
KM 2052
KM 2054

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

en - GB

M.-Nr. 07 181 160

(D) Das Gerät ist auch für den Gebrauch in anderen als auf dem Gerät angegebenen Bestimmungsländer zugelassen. Die landesspezifische Ausführung und die Anschlussart des Gerätes haben wesentlichen Einfluss auf den einwandfreien und sicheren Betrieb. Für den Betrieb in einem anderen als auf dem Gerät angegebenen Bestimmungsland wenden Sie sich bitte an den für das Land zuständigen Kundendienst.

(E) El aparato está autorizado para el uso en países diferentes a los países de destino indicados. La ejecución específica para cada país y el tipo de conexión del aparato influyen de forma decisiva en el funcionamiento correcto y seguro. Para el funcionamiento en un país diferente al país de destino indicado en el aparato, consulte al Servicio Post-venta autorizado para el país.

(F) Cet appareil est également homologué dans des pays différents de ceux mentionnés sur l'appareil. Pour que l'appareil fonctionne parfaitement et en toute sécurité, il est important de disposer de l'exécution spécifique au pays et du type de raccordement approprié. Pour le fonctionnement dans un pays autre que celui spécifié sur l'appareil, veuillez vous adresser au service après-vente du pays où sera installé l'appareil.

(GB) This appliance can be used in countries other than those specified on the appliance. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For use in other countries please contact the Miele spare parts or customer service department in your country.

(I) L'apparecchio può essere usato anche in paesi diversi da quello indicato sull'apparecchio stesso. Tuttavia, le varianti specifiche di un determinato paese e il tipo di allacciamento alla rete hanno un'importanza fondamentale per il suo sicuro e corretto funzionamento. Per questo se si vuole usare l'apparecchio in un paese diverso rivolgersi al servizio di assistenza tecnica Miele del paese in cui si intende usarlo.

(NL) Het apparaat is ook toegelaten voor gebruik in andere landen dan de landen die op het apparaat vermeld staan. De specifieke uitvoering en de aansluitwijze zijn van groot belang voor het goed en veilig functioneren. Neem daarom contact op met de Technische Dienst van de fabrikant in uw land als u het apparaat in een land wilt gebruiken dat niet op het apparaat vermeld staat.

Gas-heated appliances
Safety precautions to take if you smell gas

- Turn off the gas emergency control valve immediately.
  This is usually located near the gas meter.
- Eliminate all sources of ignition in a safe manner.
  Do not smoke, light cigarette lighters or matches.
- Do not operate electrical lights or switches, i.e. do not switch them "On" or "Off".
- Open all doors and windows to ventilate the area.
- If the smell of gas persists, evacuate the building.

In the U.K you must now:

- Call TRANSCO (Tel: 0 800 111 999)
- Arrange for an appointment of a **Corgi** registered gas installer to visit the site
  (Tel: Talking pages 0 800 600 900)

In other countries please follow relevant country specific procedures on gas.

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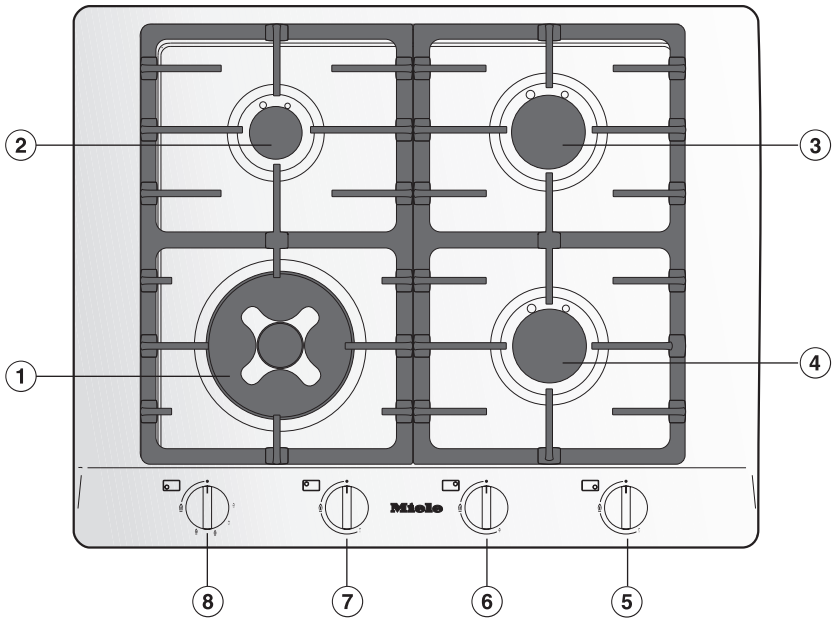
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Guide to the appliance

Models

KM 2014



① Wok burner

② Small burner

③④ Medium burners

Controls:

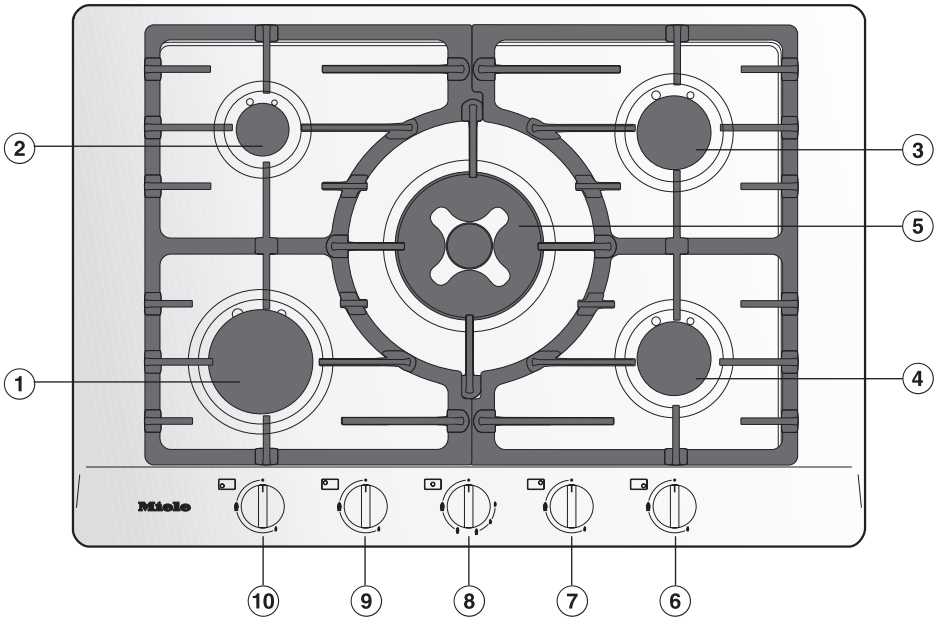
⑤ Front right

⑥ Rear right

⑦ Rear left

⑧ Front left

KM 2034 / KM 2035



① Large burner

② Small burner

③④ Medium burners

⑤ Wok burner

Controls:

⑥ Front right

⑦ Rear right

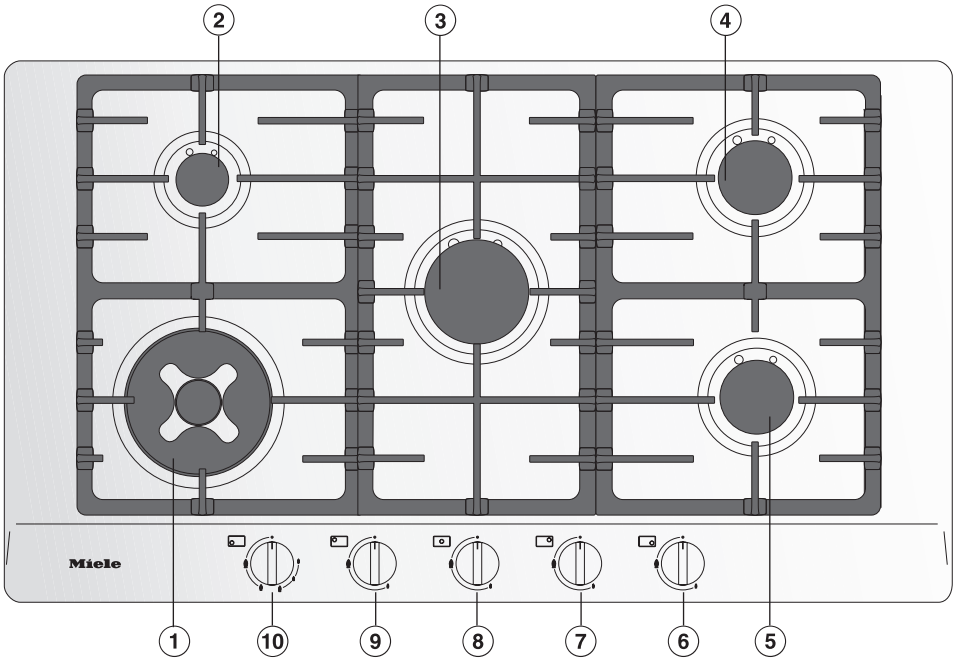
⑧ Middle

⑨ Rear left

⑩ Front left

Guide to the appliance

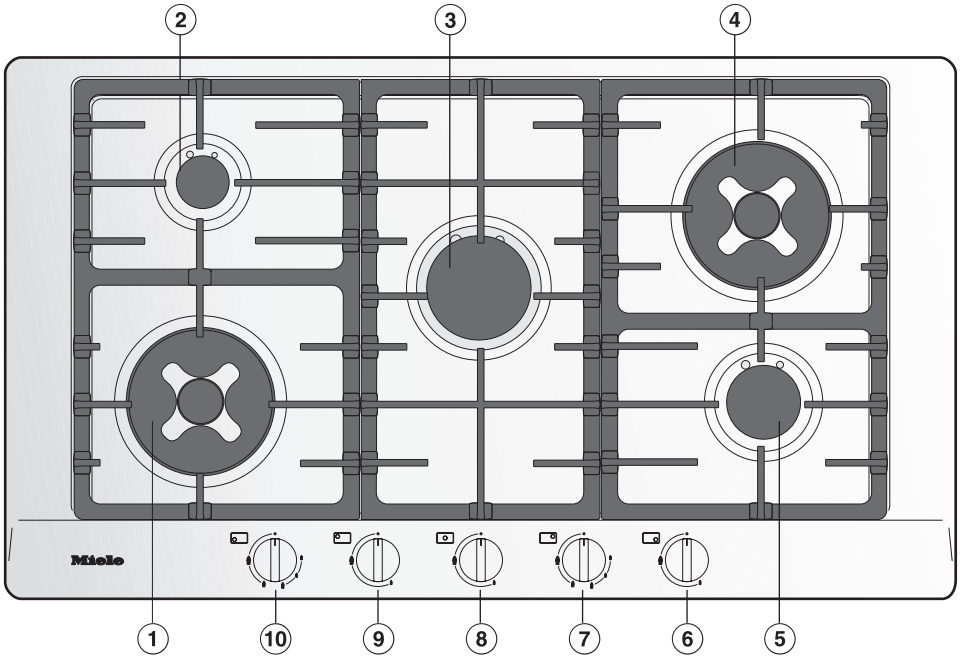
KM 2052



① Wok burner
② Small burner
③ Large burner
④⑤ Medium burners

Controls:
⑥ Front right
⑦ Rear right
⑧ Middle
⑨ Rear left
⑩ Front left

KM 2054



①④ Wok burners

② Small burner

③ Large burner

⑤ Medium burner

Controls:

⑥ Front right

⑦ Rear right

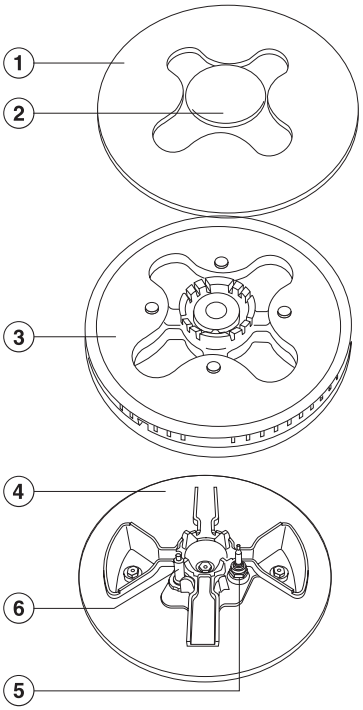
⑧ Middle

⑨ Rear left

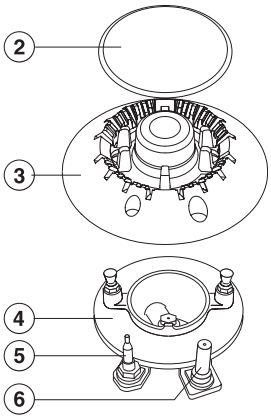
⑩ Front left

Burner

Wok burner



Small, medium and large burners

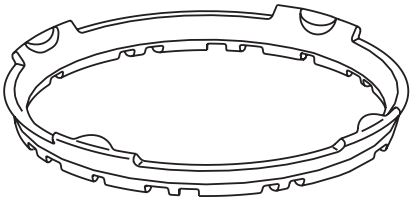


① Burner ring
② Burner cap
③ Burner head
④ Burner base
⑤ Ignition safety device
⑥ Ignitor

Accessories supplied

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

Wok ring



The wok ring supplied gives additional stability to the wok, especially those with a rounded base.

This appliance complies with all relevant local and national safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

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

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

Correct application

▶ This appliance is intended for domestic use only and must be used as described in these instructions.
Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they are supervised whilst using it or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

▶ This appliance is only intended for use by adults who have read these instructions. This appliance is not a toy! To avoid the risk of injury keep children well away and do not let them play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

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

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

▶ Keep all pans out of reach of children. Danger of burning or scalding. Special hob guards are available from good retail outlets.

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

Technical safety

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

▶ Before installation, check the appliance for visible signs of damage. Under no circumstances should you use a damaged appliance. A damaged appliance may be dangerous.

▶ Before connecting the appliance to the mains electricity supply, make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

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

▶ The connection to the gas supply must be carried out by a suitably qualified and competent person in strict accordance with local and national safety regulations, e.g. a Corgi registered service technician in the U.K. If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

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

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

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

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

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

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

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

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

Correct use

▶ The appliance is hot when in use, and remains hot for quite a while after being switched off. Do not touch it whilst it could still be hot.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire. Take care not to let the gloves get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not heat up unopened tins of food on the hob as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.

▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

▶ This appliance must not be set up or operated in the open air.

▶ Make sure all the components of the gas burners have been correctly assembled before switching on.

▶ Pans must be the correct size for the burner they are used on (see "Suitable Pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. The manufacturer cannot be held liable for this type of damage.

▶ Do not use pans that are large enough to cover more than one burner. The resulting build-up of heat could damage the appliance.

▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.

▶ If a cooker hood is installed above the gas hob, ensure that the burners are always covered with a pan when in use. Otherwise flames could reach the cooker hood, parts of which could then be damaged or even set on fire.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures, and could catch fire.

▶ The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.

▶ Do not store any inflammable objects near the gas hob.

▶ Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

▶ Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.

▶ Never leave the appliance unattended when cooking with oil or fat as these are fire hazards if overheated. Very hot oil can catch fire and could even set a cooker hood above on fire. Always heat fat slowly, watching as it heats.

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

▶ Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

▶ Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this hob, and never heat up empty pans as they could get damaged. This could also damage the appliance.

▶ Avoid allowing liquids or foods containing salt to spill onto the hob. If salty foods or liquids do get on the hob, they should be removed as soon as possible to avoid the risk of corrosion.

▶ Replace the pan supports carefully to avoid scratching the surface of the hob.

▶ Using the gas hob will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. an extractor.

▶ If the hob is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the extractor on the highest setting.

▶ When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

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

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

▶ Do not use a steam cleaner to clean this appliance.
The steam could reach the electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

▶ If the appliance has not been used for a longer period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested for safety.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee is invalidated.

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

Disposal of the packing material

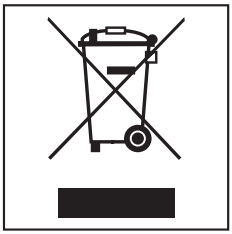
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

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

Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. 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 dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

It should be disconnected from the mains electricity and gas supplies by a competent person.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

- Remove any protective foil and adhesive labels.
- Clean all removable parts of the burners with a solution of warm water and a little washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see "Cleaning and care").
- Clean the stainless steel trough with a damp cloth, and then wipe dry.

The metal components have a protective coating which may give off a slight smell when heated up for the first time.
The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

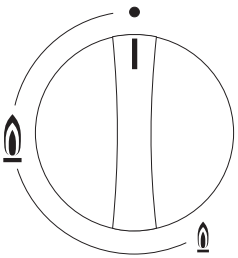
The control is used to ignite the burner and to regulate the strength of the flame.

The burners can only be switched on by pressing in the appropriate control and turning it anti-clockwise, and switched off by turning the control clockwise. The outer flame ring on the wok burner can only be switched on and off by pressing the control in and turning it the appropriate way.

The following will **cause damage** to the appliance:
- Switching the burner on without pressing the control down,
- Switching the burner on by turning the control clockwise,
- Switching the outer flame ring on or off without pressing the control down,
- Switching the burner off by turning the control anti-clockwise.

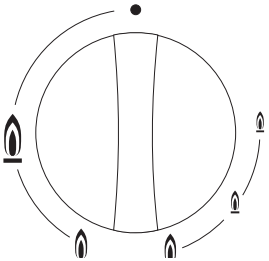
The manufacturer will not accept liability for any damaging resulting from incorrect operation.

Small, medium and large burners



- The gas supply is turned off
- Strongest flame
- Weakest flame

Wok burner



- The gas supply is turned off
- Stongest flame:
  Both the inner and the outer burners operate at full output.
- Strong flame:
  The outer burner operates at low output, and the inner burner at full output.
- Weak flame
  The outer burner is switched off, and the inner burner operates at full output.
- Weakest flame
  The outer burner is switched off, and the inner burner operates on low output.

Switching on

- The control for the burner required must be pressed in and turned anti-clockwise to the largest flame symbol to switch on.
- When the flame ignites, keep the control pressed in for 8-10 seconds, and then let it go.
- If the flame goes out prematurely, turn the control to "●". Wait for at least one minute before trying again. If necessary keep the control pressed in for longer.
- If the burner does not ignite the second time, turn the control to "●", and see "Problem solving guide".

In the event of a power cut

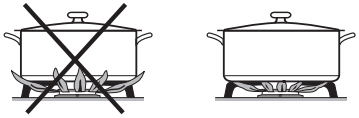
If there is an interruption to the electricity supply the gas can be ignited with a match.

- Press in the relevant control and turn it anti-clockwise to the largest flame symbol.
- Hold the control pressed in and light the gas at the burner with a match.

Keep the control pressed in for a further 8-10 seconds and then release it.

Regulating the flame

Regulate the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the risk of injury.



The burners can be regulated at any level between the strongest and weakest flame. Exception: The wok burner

On the **wok burner** there is a stopper at the 6 o'clock position to prevent you turning the control to the high or low setting unintentionally. To turn the control past this position, the control has to be pressed down.

- To move from the high to the low setting, turn the control anti-clockwise until it stops. Then press it down and continue to turn it past the resistance before releasing it. You can now select the setting you require.
- To move from the low to the high setting, turn the control clockwise until it meets a resistance. Then press it down and continue to turn it past the resistance before releasing it. You can now select the setting you require.

Switching off

- Turn the control clockwise to position "●" .

This stops the flow of gas and the flame goes out.

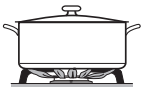
Burner	Min. pan base diameter in cm
Small burner	10
Medium burner	12
Large burner	14
Wok burner	14
	Max. diameter at top of pan in cm
Small burner	22
Medium burner	22
Large burner	24
Wok burner	24

– Select pans which are suitable for the burner they are to be used on. In general: use larger diameter pans on the large burners, and smaller diameter pans on the small burners.

– Always place pans on the pan support(s) supplied. Pans must not be placed directly on the burner.

– Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.





– Pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Stir the food frequently.

– Any heat-resistant pans can be used on a gas burner.

– Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.

– Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pan which is too small will be unstable on the pan support. If the pan base diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. The manufacturer cannot be held liable for this type of damage.

– Use a pan lid whenever possible to minimise heat loss.

Suitable pans

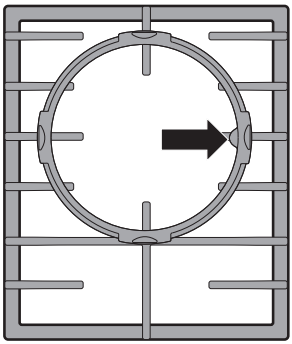
Wok

Woks are a special type of pan. They have a small base diameter and large top diameter, generally between 35 - 40 cm. When using the wok burner, make sure that the base of the wok pan does not come into contact with the burner. There must be a distance of at least 1 cm between the base of the wok and the burner.

Wok ring

Use the wok ring supplied to give additional stability, especially to woks with a rounded base.

Make sure that the wok ring is securely in position to prevent it from slipping. (See diagram).



This appliance is fitted with a thermoelectric ignition safety device which cuts off the supply of gas to a burner if the flame goes out, for example if food has boiled over, or if there was a sudden draught.

- To use the burner again, turn the control clockwise to the "●" position, and then switch it back on as normal.

The safety cut-out operates independently from the electricity supply. This means that it will still work if the hob is used during a power cut (see "Use during a power cut").

General notes

A range of Miele branded cleaning and conditioning products are available to order from your Miele Dealer, the Spare Parts Department or online at www.miele-shop.com.

⚠ Under no circumstances use a steam cleaning appliance to clean this appliance. The steam could attack the electrical components and cause a short circuit.

The appliance should be cleaned regularly, preferably after each use. Let it cool down to room temperature.
To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

Thoroughly remove salty food residues or liquids from the hob as soon as possible to avoid the risk of corrosion.

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

- cleaning agents containing soda, 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 sponges and brushes, e.g. pot scourers,
- sharp pointed objects (these can damage the seal between the frame and the worktop).

Stainless steel surfaces

Clean stainless steel surfaces using an E-Cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge. In the case of stubborn dried-on soiling, soak first. Finally, dry with a soft cloth.

The ceramic and stainless steel hob cleaner can be used when required (see "Optional accessories"). Apply with an even pressure following the direction of the "grain".

Do not use stainless steel cleaning agents on **printed** surfaces. This would rub off the print. These areas should be only cleaned with an E-Cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.

A conditioning agent for stainless steel can be used after cleaning to help keep your appliance looking good (see "Optional accessories").
Apply sparingly with a soft cloth following the instructions on the packaging.

Pan supports, control knobs

Remove the pan supports. Clean the pan supports and the control knobs with a solution of warm water and a little washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.

After cleaning dry all surfaces with a clean cloth.

Do not clean the pan supports in a dishwasher.

The burners

Do not clean any parts of the burner in a dishwasher.

The burners should be dismantled and then cleaned by hand using a solution of warm water and a little washing-up liquid applied with a soft sponge.

Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.

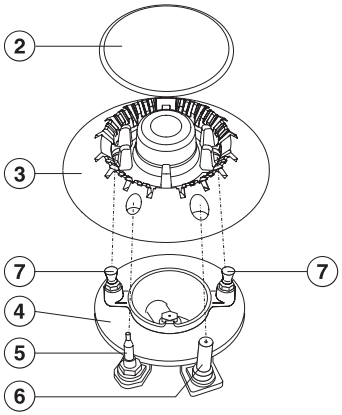
The ignitor and ignition safety device should be very carefully wiped clean using a well wrung out cloth.

Do not let the ignitor get wet. If it gets wet it will not spark.

After cleaning, dry all surfaces with a clean cloth.
Make sure that the flame slits are clean and completely dry.

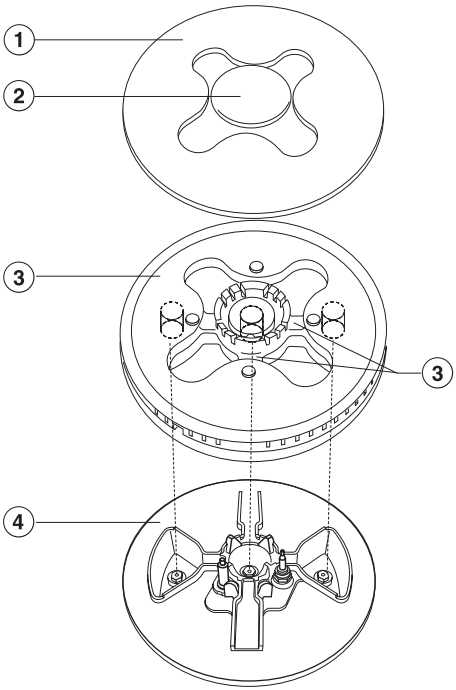
The surfaces of the burner caps will become more matt with time. This is quite normal and will not affect the operation of the hob.

To assemble the small, medium and large burners



- Place the burner head ③ onto the burner base ④ so that the the ignition safety device ⑤, the ignitor ⑥ and the retaining pins ⑦ fit into their respective holes in the burner head.
- Position the burner cap ② onto the burner head ③ so that the retaining pins fit into their respective recesses. Gently twist the burner cap clockwise or anti-clockwise until it locks into position.
  When correctly positioned it will not slide about.

Important: replace parts in the correct order after cleaning.



To assemble the wok burner

- Place the burner head ③ onto the burner base ④ so that the holes fit over the jets in the burner base and the locating bar in the notch.

If the burner head is correctly in position, it does not move about.

- Replace the burner ring ② so that the notches are in line above each other.
- Replace the burner cap ①.

Important: replace parts in the correct order after cleaning.

⚠ Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person to ensure safety (Corgi registered in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if ...

... the burner does not ignite after several attempts.

Check whether

– the burner is assembled correctly.

– the gas supply tap is turned on.

– the burner is dry and clean.

– the flame slits are dry and unblocked.

– the mains fuse has tripped. If it has, contact a qualified electrician or the Miele Service Department. The gas can be lit with a match. (See “Use during a power cut”).

... the gas flame goes out after being lit.

The flames need to touch the ignition safety device so that it heats up sufficiently.

If the flames do not touch the ignition safety device, check that

– the burner components are assembled correctly.

– there is no soiling on the ignition safety device. If there is, remove it carefully (see "Cleaning and care").

... the ignitor on the burner does not spark.

– check whether the mains fuse has tripped. If it has, contact a qualified electrician or the Miele Service Department.

– Check whether food deposits have lodged themselves between the ignitor and the burner cap.
Remove any food deposits carefully (see "Cleaning and care").

– food has adhered to the thermal element.
Remove any food deposits carefully (see "Cleaning and care").

... the gas flame suddenly looks different.

Check whether the burner is assembled correctly.

Miele branded cleaning and conditioning products are available for your appliance.

These can be ordered via the internet at www.miele-shop.com, or from Miele (see back cover for contact details) or from your Miele dealer.

Ceramic and stainless steel hob cleaner 250 ml



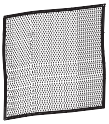
Removes heavy soiling, limescale deposits and light discolouration

Stainless steel conditioning agent 250 ml



Removes water marks, flecks and finger prints.
Helps keep the appliance looking good for longer.

E-Cloth (microfibre cloth)



Removes finger marks and light soiling.

Safety instructions for installation

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

▶ The room in which the gas hob is installed must be at least 20 m^3 in size with a door or window in it which can be opened to the outside air.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment has been carried out by a suitably qualified engineer.

▶ An electric fryer must not be installed directly next to a gas hob, as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 300 mm between these two appliances.

▶ A gas hob may not be built in over a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.

▶ Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.

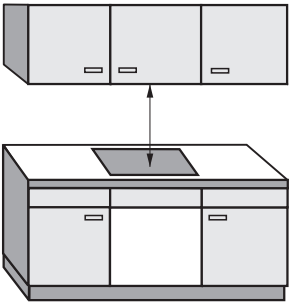
▶ The electrical cable (and flexible gas connection pipes in countries where applicable) must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.

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

▶ Do not use any sealant except where expressly instructed to do so. The seal underneath the appliance provides a sufficient seal for the worktop (see "General installation tips").

All dimensions in this instruction booklet are given in mm.

Safety distance above the hob



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

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

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

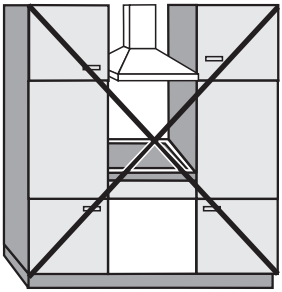
Safety instructions for installation

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

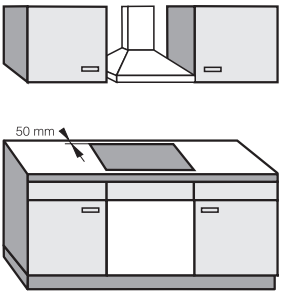
The following minimum distances should be adhered to for safety reasons:

– 100 mm to the right or left of the worktop cut-out to the nearest piece of furniture (e.g. tall unit).

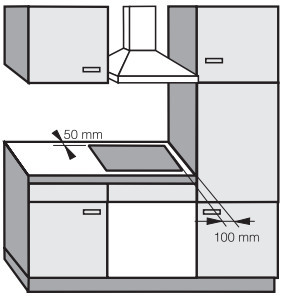
– 50 mm from the worktop cut-out to the rear wall.



Not allowed

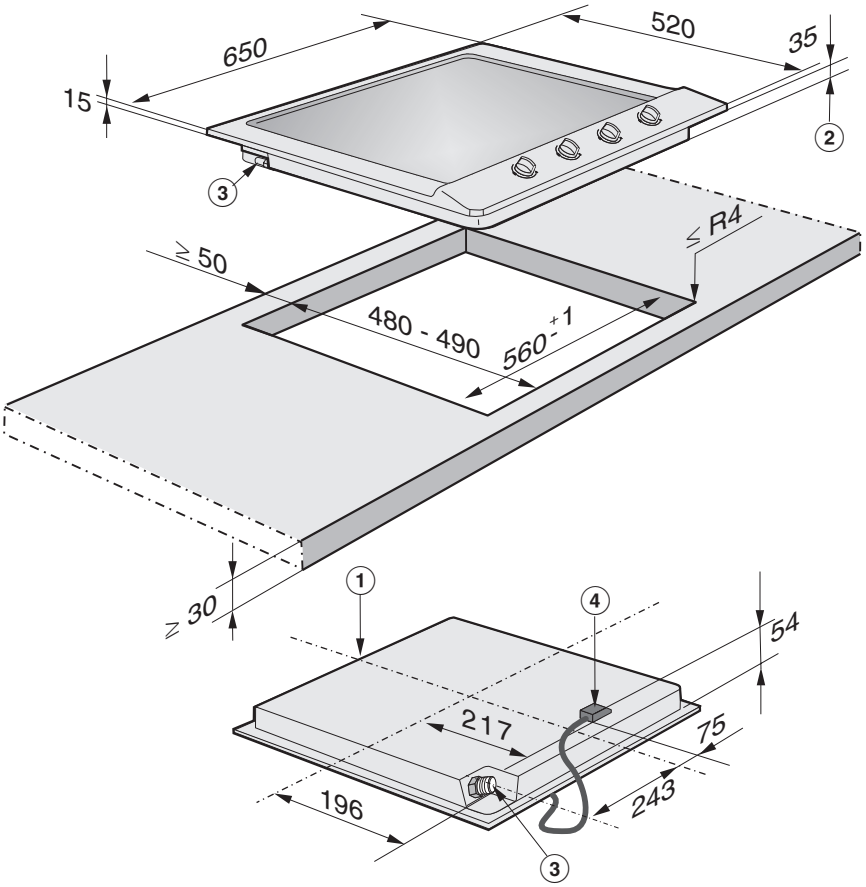


Recommended



Not recommended

KM 2014



① Front

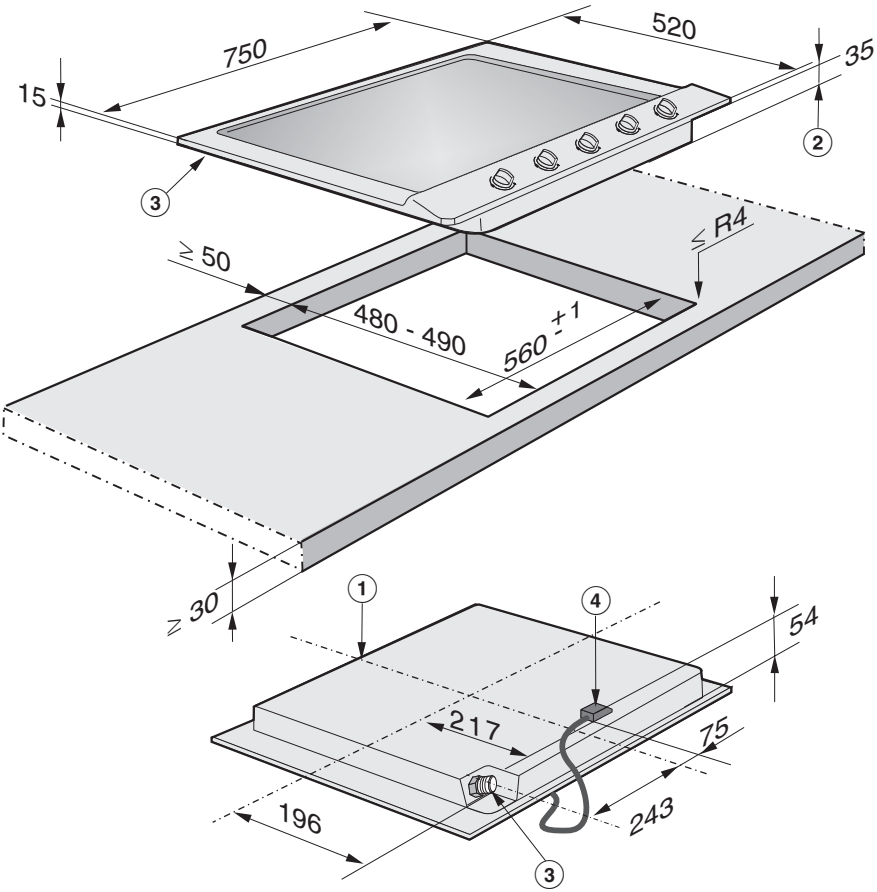
② Building-in depth

③ Gas connection R 1/2" ISO 7-1 (DIN 2999)

④ Mains connection box with mains connection cable, L = 2,000 mm

Appliance and building-in dimensions

KM 2034 / KM 2035



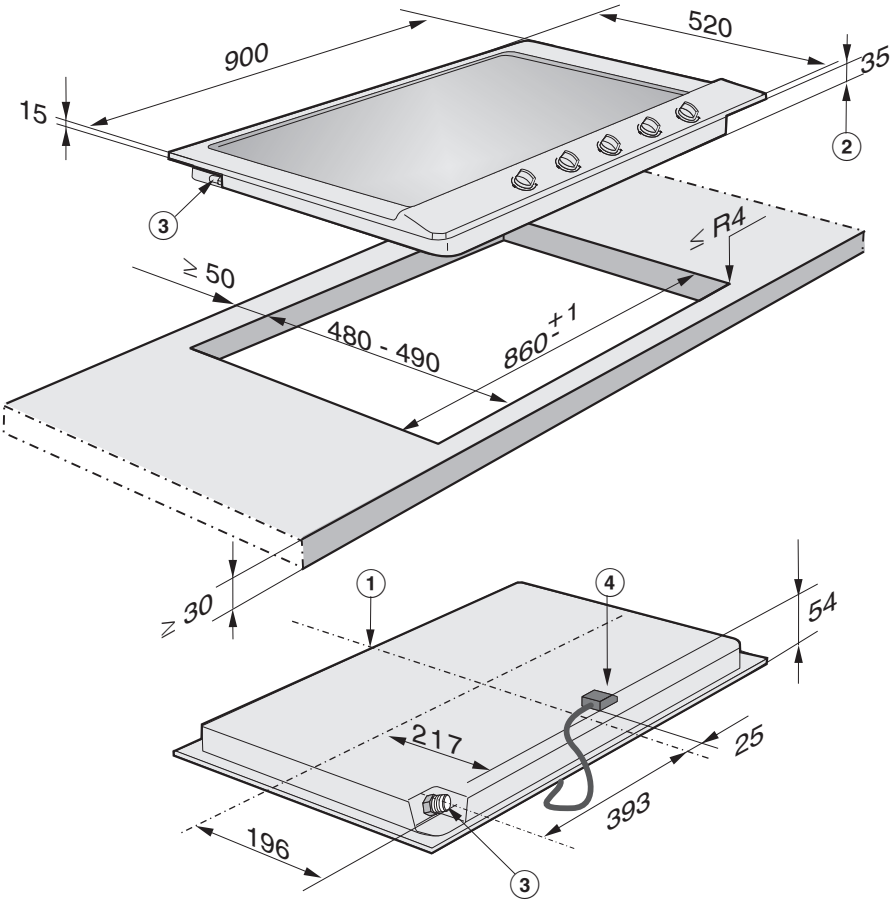
① Front

② Building-in depth

③ Gas connection R 1/2" ISO 7-1 (DIN 2999)

④ Mains connection box with mains connection cable, L = 2,000 mm

KM 2052 / KM 2054



① Front

② Building-in depth

③ Gas connection R 1/2" ISO 7-1 (DIN 2999)

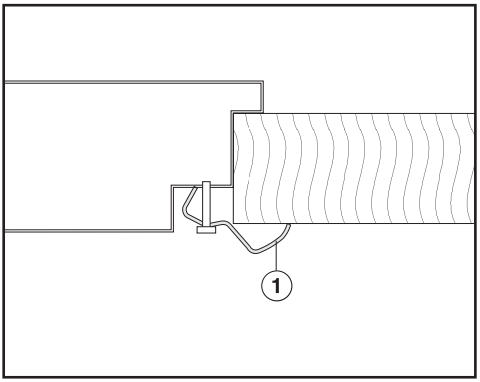
④ Mains connection box with mains connection cable, L = 2,000 mm

Preparing the worktop

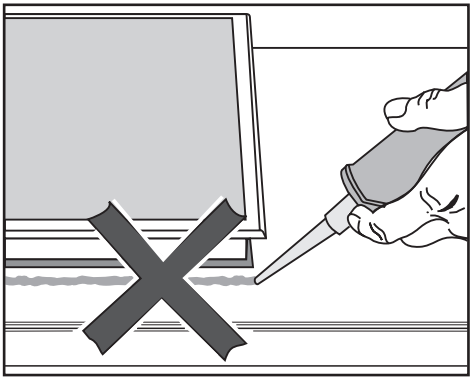
- Make the worktop cut-out following the dimensions applicable. Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the hob. See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius (≤ R4) can be carefully scribed to fit.

Installing the hob



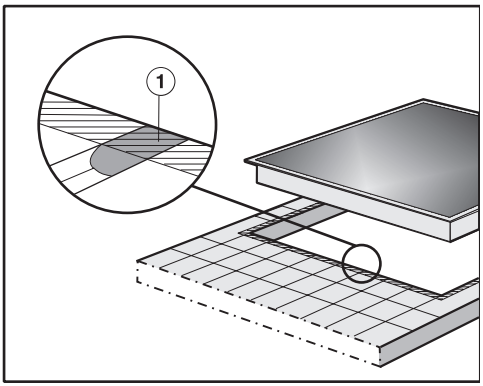
- Feed the connection cable down through the cut-out.
- Place the hob in the cut-out without securing it.
- Connect the hob to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance using the brackets ① supplied.



Do not use any sealant unless expressly instructed to do so. The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Do not use sealant between the frame of the top part of the hob and the worktop.
This could cause difficulties if the hob ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

Tiled worktop



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.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a suitable residual current device (RCD).

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

This appliance is supplied for connection to a single phase 230 V 50 Hz supply with a 3-core cable.

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

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

Important

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

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

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Gas connection

⚠ Connection to the gas supply, or conversion from one type of gas to another, should only be undertaken by an approved and registered gas installer in strict accordance with local and national safety and building regulations (e.g. Corgi registered in the UK)

Every appliance should have its own easily accessible isolating valve and test point.

Check with your local gas supplier about the type of gas and its calorific value and compare this information with the type of gas quoted on the hob data plate.

This appliance is not connected to an exhaust flue. Please ensure it has adequate ventilation after installation.

The installer is responsible for ensuring that the appliance functions correctly when installed.

Depending on country, the hob is supplied ready for connection to natural or liquid gas (refer to label on the appliance).

United Kingdom:
GB II 2 H 3+ 20 mbar, 28-30/37 mbar

Ireland:
IE II 2 H 3+ 20 mbar, 28-30/37 mbar

Depending on country, a set of jets for conversion to an alternative type of gas may be included with the hob.

Please contact your dealer or the Miele Spare Parts Department for the appropriate conversion jets if necessary.

Conversion to another type of gas is described under "Conversion to another type of gas".

Connection

The gas connection must be installed so that connection can be made either from inside or outside the kitchen unit, and the isolating valve must be easily accessible and visible (by opening one of the kitchen doors, if necessary).

After installing the appliance the gas burners have to be set for local conditions.

When the gas hob has been installed, it is essential to check that neither the gas pipe not the electricity cable is in contact with hot parts of the appliance or hot gas exhaust, otherwise heat damage to the pipe and cable could occur.

A test for possible leakages must be carried out after installation.

Safety regulations demand that a pressure test point is installed near a gas hob to allow an engineer to test the pressure, following servicing.

The appliance is supplied with an R 1/2" - ISO 7-1 (DIN 2999) gas connection point.

An appropriate rigid connection and isolating valve must be installed for final connection.

The gas connection must be so sited that it is not adversely heated when the appliance is in operation.

Burner ratings

Nominal ratings for all gas types with the burner full on

Burner	Gas type	KM 2014		KM 2034 / KM 2035 / KM 2052	
		kW	g/h	kW	g/h
Small burner	Natural gas Liquid gas	1.0 1.0	- 73	1.0 1.0	- 73
Medium burner	Natural gas Liquid gas	1.75 1.75	- 127	1.75 1.75	- 127
Large burner	Natural gas Liquid gas	- -	- -	2.6 2.6	- 189
Wok	Natural gas Liquid gas	4.2 4.2	- 306	4.2 4.2	- 306
Total	Natural gas Liquid gas	8.70 8.70	- 633	10.9 10.9	- 793

Burner	Gas type	KM 2054	
		kW	g/h
Small burner	Natural gas Liquid gas	1.0 1.0	- 73
Medium burner	Natural gas Liquid gas	1.75 1.75	- 127
Large burner	Natural gas Liquid gas	2.6 2.6	- 189
Wok	Natural gas Liquid gas	4.2 4.2	- 306
Total	Natural gas Liquid gas	13.75 13.75	- 1001

Nominal rating at low setting

Burner	Gas type	KM 2014	KM 2034 / KM 2035 / KM 2052 / KM 2054
		kW	kW
Small burner	Natural gas Liquid gas	0.25 0.25	0.25 0.25
Medium burner	Natural gas Liquid gas	0.35 0.35	0.35 0.35
Large burner	Natural gas Liquid gas	- -	0.50 0.60
Wok	Natural gas Liquid gas	0.30 0.37	0.30 0.37

Conversion to another type of gas

Jet table

⚠ Connection to the gas supply, or conversion from one type of gas to another, should only be undertaken by an approved and registered gas installer in strict accordance with local and national safety and building regulations (e.g. Corgi registered in the U.K.).

When converting to a different type of gas, the main burner jet and the small burner jets have to be changed.

	Main burner jet Ø	Small burner jet Ø
Natural gas		
Small burner	0.69	0.39
Medium burner	0.95	0.42
Large burner	1.10	0.54
Wok	0.97 / 0.72	0.88 / 0.42
Liquid gas		
Small burner	0.50	0.27
Medium burner	0.65	0.32
Large burner	0.78	0.40
Wok	0.64 / 0.46	0.52 / 0.27

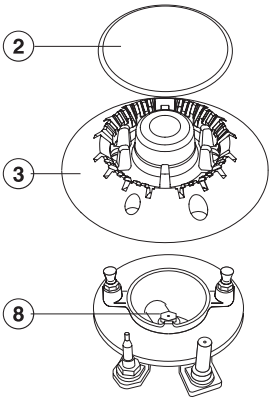
The jet markings refer to 1/100 mm of the jet diameter.

Changing the jets

Disconnect the gas hob from the electricity supply by switching off at the socket or by disconnecting the mains fuse.

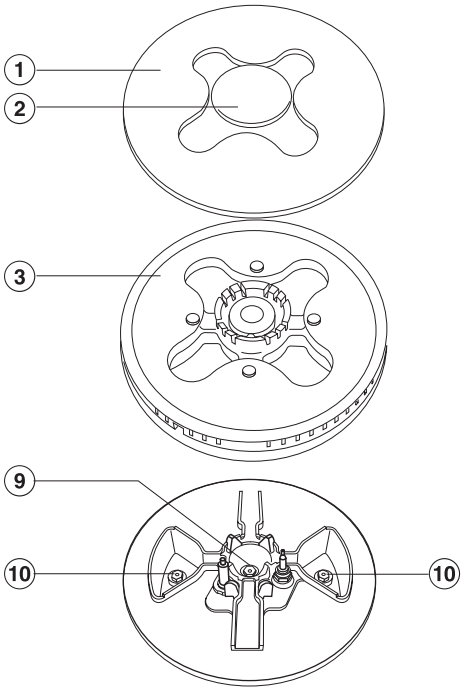
To change the main jets

Small, medium and large burners



- Remove burner cap ② and burner head ③.
- Using an M7 socket spanner, unscrew the main jet ⑧
- Fit the correct jets securely (see jet table).
- Finally secure the jets against inadvertent loosening with sealing wax.

Wok burner



- Remove burner covers ②, burner ring ① and burner head ③.
- Using an M7 socket spanner unscrew the main jets ⑩ (larger diameter jet) and ⑨ (smaller diameter jet).
- Fit the correct jets securely (see jet table).
- Finally secure the jets against inadvertent loosening with sealing wax.

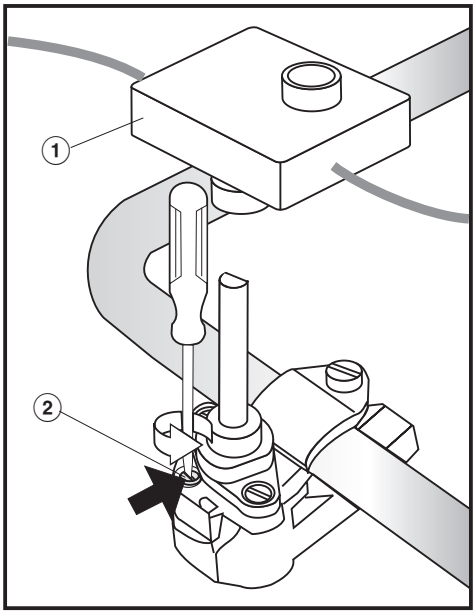
Conversion to another type of gas

To change the small jets

The top of the appliance has to be removed before the small jets can be changed.

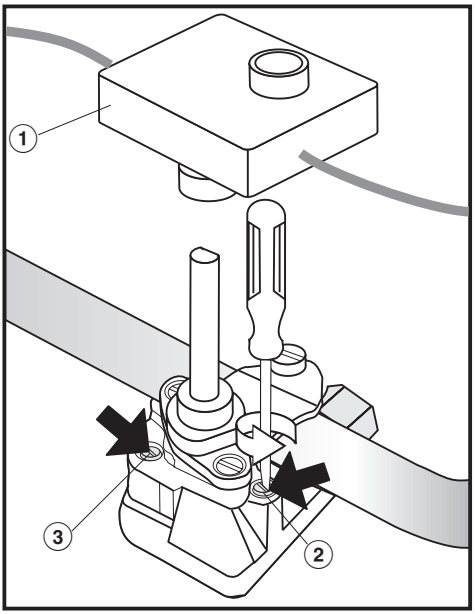
- Loosen the fixing screws on the burners.
- Pull the control knobs off.
- Lift the top of the appliance off.

Small, medium and large burners



- Remove ignitor ①.
- Using a small screwdriver, unscrew small jet ② in the gas fitting.
- Pull out the jet with a pair of pliers.
- Fit the correct jet securely (see jet table).
- Finally secure the jets against inadvertent loosening with sealing wax.

Wok burner



- Remove ignitor ①.
- Using a small screwdriver, unscrew small jets ② and ③ in the gas fitting.
- Pull out the jets with a pair of pliers.
- Fit the correct jets securely (see jet table).
- Finally secure the jets against inadvertent loosening with sealing wax.

② Small diameter jet
(e.g. for liquid gas: 0.27).

③ Large diameter jet
(e.g. for liquid gas: 0.52).

After changing the jets

- Reassemble the burner parts in the reverse order,
- Check all gas fittings for leaks by operating the burner without the top section of the hob in place (use a match to ignite the flame).
- Remove the loose burner parts again.
- Replace the top of the appliance.
- Screw the parts for the burner bases together securely, and assemble the burners (in the correct order!).
- Replace the control knobs.
- Ignite all the burners to check that they are operating correctly.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

On the highest setting, the flame must have a distinctive and visible core.

- Stick the label supplied with the jets above the label stating the type of gas being used.

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– Your Miele dealer, or

– the Miele Service Department (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance. These are given on the data plate.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

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

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