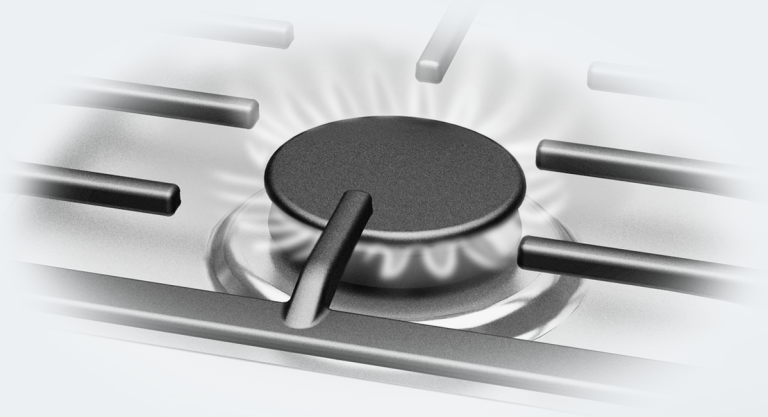
Operating and installation instructions
Gas hobs



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. 09 697 380

This hob 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 trouble-free operation of the appliance, it is best to use it in the countries specified for use.

For use in other countries, please contact Miele in your country.

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 UK you must now:

- Call the Gas Emergency Contact Centre (Tel: 0 800 111 999).

For any gas work in the UK always use a Gas Safe registered engineer.

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

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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.

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.

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 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).

▶ 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 guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee 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.

▶ Connection to the gas supply must be carried out by a suitably qualified gas fitter (e.g. a Gas Safe registered technician in the U.K).



The hob may be connected to the electrical supply by a fused plug and switched socket. If you wish to connect it to a fused spur connection, or if the plug has been removed or the connection cable is not supplied with a plug, the hob must be connected to the mains supply by a suitably qualified electrician.

▶ 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".

▶ During installation, maintenance and repair work, the hob must be disconnected from the mains electricity supply. The gas supply must also be shut off. Depending on country this is done in one of several different ways:

– the mains fuse has been disconnected, or
– the screw-out fuse is removed (in countries where this is applicable), or
– switch off at the wall socket and withdraw the plug from the socket. Pull by the plug and not by the mains connection cable to disconnect from the mains electricity supply.
– the gas inlet valve is closed.

▶ Danger of electric shock!
Do not use the hob if it is faulty. Switch it off immediately, disconnect it from the mains electricity supply and the gas supply and contact Miele.

▶ If the appliance is installed behind a furniture door, do not close the door while the appliance is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the appliance, the furniture unit and the flooring. Wait until the appliance has cooled down completely before closing the furniture door.

Correct use

▶ The appliance gets hot when in use and remains hot for some time after being switched off. Do not touch the appliance if there is a possibility that it could still be hot.

▶ Due to the high temperatures radiated, objects left near the hob when it is in use could catch fire.
Do not use the hob to heat up the room.

▶ 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.

▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.

▶ 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 hob 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 appliance could also melt or catch fire. Do not use the hob as a resting place.

▶ 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 on steam. Be sure to keep all textiles away from the gas flames. Do not use oversized cloths, tea towels or other similar materials.

▶ 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.

▶ Plastic and aluminium foil containers melt at high temperatures. Do not use plastic or aluminium foil containers on the hob.

▶ If a cooker hood is installed above the 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.

▶ Only light the gas burners after all burner parts have been properly assembled.

▶ 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. Miele cannot be held liable for this type of damage.

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

▶ 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.

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

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

▶ Do not use or store flammable materials near this hob.

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

▶ 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.

▶ Using the 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. a cooker hood.

▶ 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 cooker hood on the highest setting.

▶ Do not use roasting dishes, pans or grilling stones that are large enough to cover more than one burner. The resulting build-up of heat could damage the hob.

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

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.

Caring for the environment

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.

Disposing of your old appliance

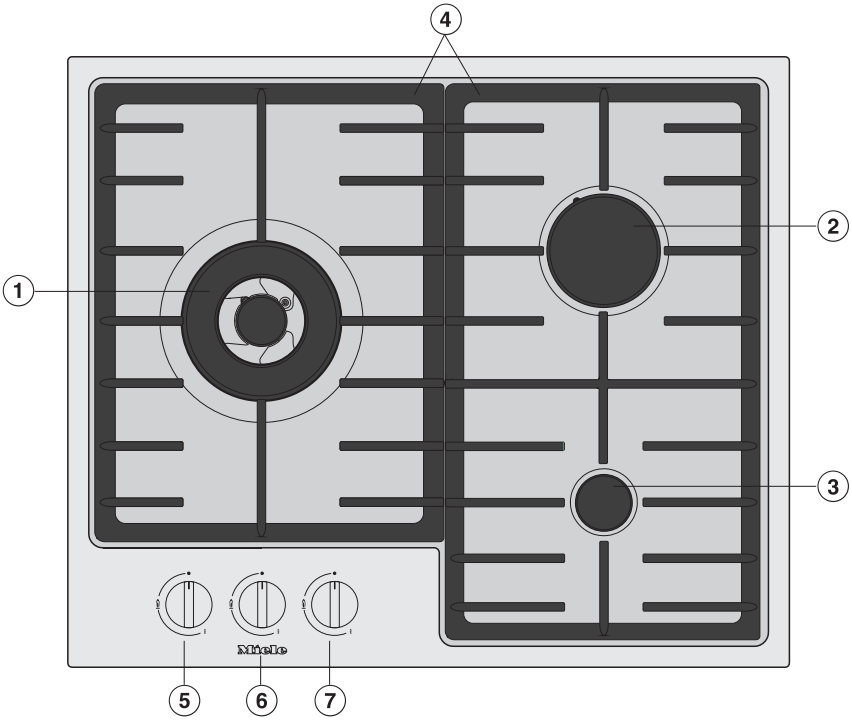
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or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



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Hob

KM 2312

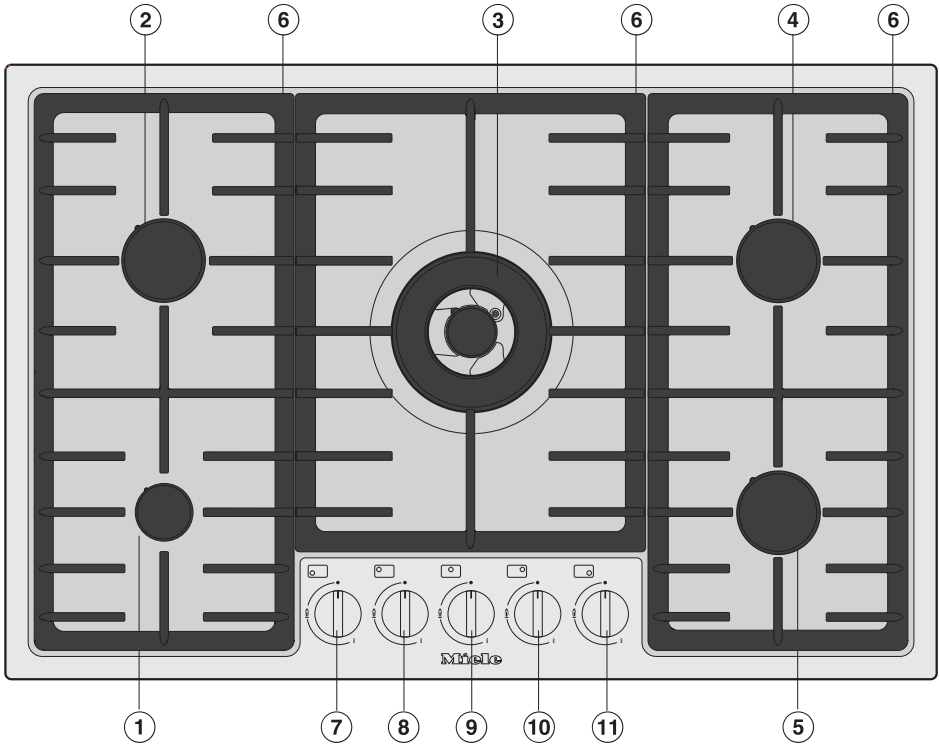


① Wok burner
② Large burner
③ Small burner
④ Pan supports (x 2)

Controls knobs for the cooking zones:
⑤ Left
⑥ Rear right
⑦ Front right

Guide to the appliance

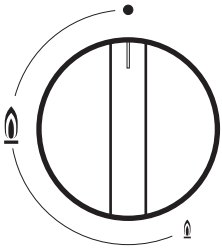
KM 2334 / KM 2335



① Small burner
② Medium burner
③ Wok burner
④ Medium burner
⑤ Medium burner
⑥ Pan supports (x 3)

Controls knobs for the cooking zones:
⑦ Front left
⑧ Rear left
⑨ Middle
⑩ Rear right
⑪ Front right

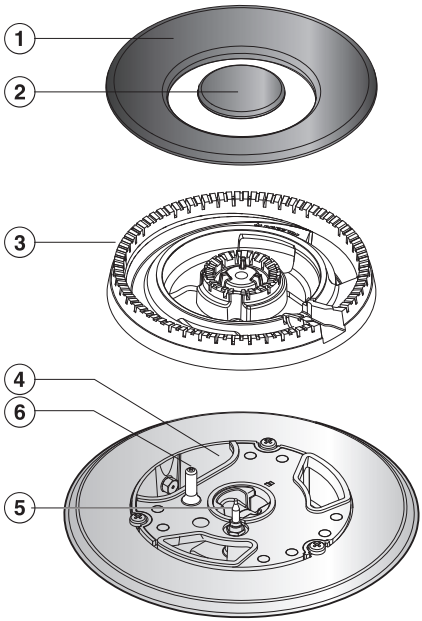
Control knobs



Symbol	Description
•	Burner off, the gas supply is turned off
	Largest flame
	Smallest flame

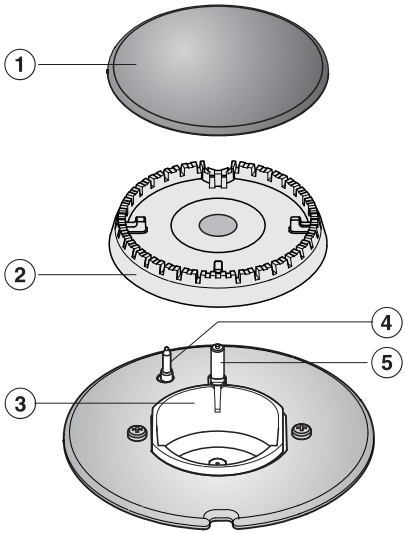
Burner

Wok burner



① Outer burner cap
② Inner burner cap
③ Burner head
④ Burner base
⑤ Thermocouple
⑥ Ignitor

Small, medium and large burners

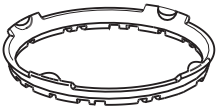


① Burner cap
② Burner head
③ Burner base
④ Thermocouple
⑤ Ignitor

Accessories supplied

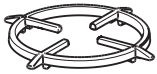
The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

Wok ring



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

Combination trivet



For small and large pans (see "Pans").

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, guarantee" 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.
- Clean all removable parts of the burners with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see "Cleaning and care").

Switching on the hob for the first time

The metal components have a protective coating which when heated for the first time will give off a slight smell and possibly some vapours.

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

Minimum pan base diameter	
Burner	**Ø cm**
Small burner	10
Medium burner	10
Large burner	12
Wok burner	15

Maximum diameter at top of pan	
Burner	**Ø cm**
Small burner	20
Medium burner	22
Large burner	24
Wok burner	Without combination trivet: 26
	With combination trivet: 30

– Select cookware that fits the size of the burner:
Large diameter = large burner
Small diameter = small burner.

– 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. 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 or other appliances. Pans which are too small for the pan supports, or pans which do not sit securely on the pan supports, are dangerous and should not be used.

– Unlike pans that are used on an electric hob, the bottom of pans used on a gas hob do not have to be flat to deliver good cooking results.

– Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation, and not to the base diameter.

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

– 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.

– Always place cookware on the pan support supplied with the appliance. Never place it directly on the burner.

– Position the cookware centrally on the pan support so that it sits securely and cannot tip. A little movement is quite normal and not a cause for concern.

– Do not use pots or pans that have bases with pronounced edges.



Combination trivet

The combination trivet must be used if

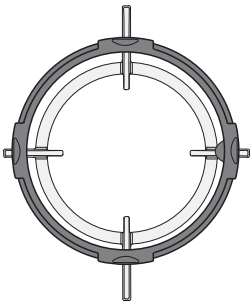
– you wish to use a pan with a smaller diameter base than the minimum given in the table.

– you are using large pans on the wok burner of a flush fit hob. It minimises the likelihood of damage to the work-

top and/or discolouration on the stainless steel surface. Refer to the information given in the table.

Wok ring

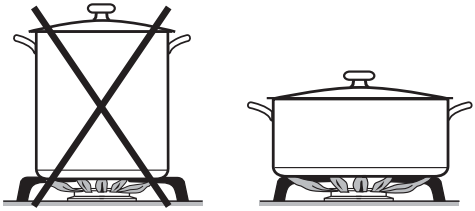
- Use the wok ring supplied to give additional stability to pans, especially to woks with a rounded base.



- Place the wok ring on the pan support so that it sits securely in position and cannot move (see diagram).

The wok is unique among cookware in that it has a small base diameter and a large rim diameter (usually 35-40 cm). Wok pans are ideal for use on the wok burner.

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



– Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.
– Cook with as little water as possible.
– Reduce the size of the flame once the water has come to the boil or the oil is hot enough to fry in.
– Use a pressure cooker to reduce cooking times.

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

Switching on

- The control for the burner must be pressed in and turned anti-clockwise to the large flame symbol to switch on. The ignitor will "click" and ignite the gas.

When a control knob is activated, a spark is developed automatically at all rings. This is normal and does not indicate a defect.

- When a flame is visible, keep the control knob pressed in for 5-10 seconds, and then let it go.
- If the burner does not ignite, turn the control knob back to "•". Air the room or wait at least one minute before trying again. Try keeping the control knob pressed in for a little longer the next time.
- If the burner does not ignite the second time, turn the control knob back to "•" and see "Problem solving guide".

Switching on during a power outage

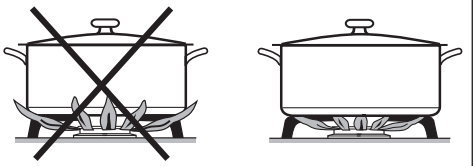
If there is an interruption to the electricity supply, the gas can be ignited manually, e.g. with a match.

- Press in the relevant control and turn it anti-clockwise to the large 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 5-10 seconds and then release it.

Adjusting the flame

The burners can be regulated at any level between the strongest and weakest flame.

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 danger of injury.



- Adjust the flame so that it does not spread out beyond the sides of the pan.

Switching off

- Turn the control clockwise to position "•".

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

Thermo-electric flame failure monitor

This hob has a thermo-electric flame failure monitor. If the flame goes out, for example because food has boiled over or if there has been a sudden draught, the supply of gas to the burner will be cut off. This will prevent any gas escaping. To use the burner again, turn the control knob to "•".

The thermo-electric flame failure monitor operates independently from the electricity supply. This means that it will still work if the hob is used during a power cut.

⚠ Danger of burning.
The burners must be switched off. The hob needs to cool down.

⚠ Danger of injury.
The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.
Do not use a steam cleaner to clean the hob.

The use of unsuitable cleaning agents can cause the surfaces to discolour or alter.
All surfaces are susceptible to scratching.
Remove any residual cleaning agent immediately.

Unsuitable cleaning agents

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

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

The surfaces of the burner components and pan supports will become more matt with time. This is completely normal and does not indicate damage to the material.

- The entire hob should be cleaned after each use.
- Stubborn soiling should be soaked first.
- Dry the hob after using water to clean it. This helps prevent limescale deposits.

Tip: Food that has boiled over onto a hot hob can result in discolouration on the burner components. Immediately remove all spilled food and all salt or sugar splatters.

Stainless steel trough

Do not clean the area between the hob and the worktop with sharp, pointed objects.
This could damage the seals.

Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for a long time.
Remove any soiling which comes into contact with the printed symbols straight away.

Stainless steel cleaning agents rub off the printed symbols.
Do not use stainless steel cleaning agents on printed symbols.

- Clean stainless steel surfaces with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. In the case of stubborn dried-on soiling, soak first. If necessary, the rough side of non-scouring sponge can be used.
- Finally, dry with a clean soft cloth.

Tip: The Miele 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

- Remove the pan supports.
- Clean the pan supports in the dishwasher or 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 the pan supports thoroughly with a clean cloth.

Control knobs

The control knobs are not dishwasher safe.
The control knobs should only be cleaned by hand.

The control knobs may become discoloured if they are not cleaned regularly.

- Clean the control knobs using a solution of warm water and a little washing-up liquid applied with a soft sponge.

Burner

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

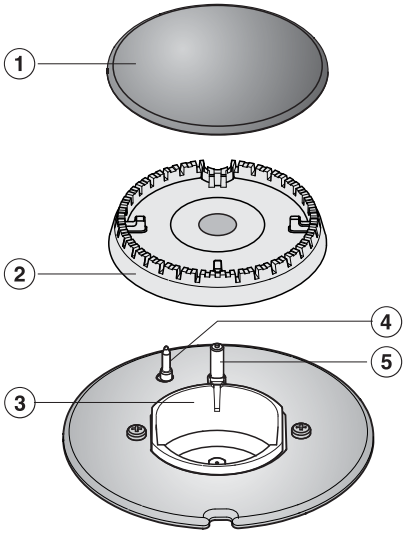
- The burner should be dismantled and then cleaned by hand using a solution of warm water and a little washing-up liquid applied with a soft sponge.
- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- The ignitor and thermocouple should be very carefully wiped 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 does not indicate damage to the burner caps. Nor will affect the operation of the hob.

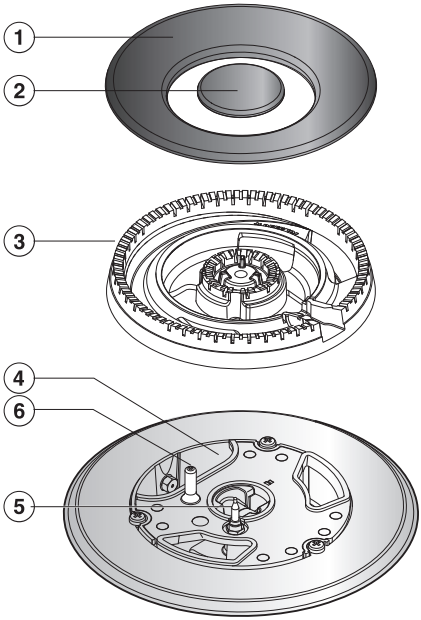
Assembling the small, medium and large burners



- Place the burner head ② on the burner base ③ so that the thermocouple ④ and the ignitor ⑤ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Place the burner cap ① flat over the burner head ②. When correctly positioned, the burner cap will not slide about.

Ensure parts are reassembled in the correct order.

Assembling the wok burner



- Place the burner head ③ on the burner base ④ so that the thermocouple ⑤ and the ignitor ⑥ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Then place the burner caps ① and ② in position.

Ensure parts are reassembled in the correct order.

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.
If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see end of this booklet for contact details).

⚠ Danger of injury. Installation, maintenance and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations.
Do not open the casing of the appliance.
Repairs and other work by unqualified persons could be dangerous and Miele cannot be held liable for unauthorised work.

Problem	Cause and remedy
The burners do not ignite when the hob is being used for the first time or after it has been out of use for a longer period.	There could be air lock in the gas pipe. ■ You may need to make several attempts before the burner ignites successfully.
The burner does not ignite after several attempts.	There may be a technical fault. ■ Turn all of the controls clockwise to "•" and interrupt the power supply to the hob for a few seconds.
	The burner is not correctly assembled. ■ Assemble the burner correctly.
	The gas shut-off valve is closed. ■ Open the gas shut-off valve.
	The burner is wet and/or dirty. ■ Clean and dry the burner.
	The flame slits are blocked and/or wet. ■ Clean and dry the flame slits.
The gas flame goes out after being lit.	The flames do not touch the thermocouple and the burner does not get hot enough: The burner parts are not positioned correctly. ■ Position the burner parts correctly.
	There is soiling on the thermocouple. ■ Remove any soiling.

What to do if ...

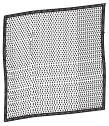
Problem	Cause and remedy
The flame suddenly looks different.	The burner parts are not positioned correctly. ■ Position the burner parts correctly.
	The burner head or the holes in the burner cap are dirty. ■ Remove any soiling.
The gas flame goes out during use.	The burner parts are not positioned correctly. ■ Position the burner parts correctly.
The ignitor on the burner does not spark.	The mains fuse has tripped. ■ You may need to contact a qualified electrician or Miele.
	There is food residue stuck between the ignitor and the burner cap. There is food residue on the thermocouple. ■ Remove any soiling (See "Cleaning and care").

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

These products can be ordered through the Miele Webshop.

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

Microfibre cloth



Removes finger marks and light soiling

Stainless steel conditioning agent 250 ml

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



Safety instructions for installation

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.

▶ A gas hob must not be installed directly next to a deep fat fryer 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.

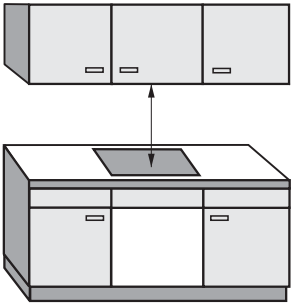
▶ When installing the hob, make sure that the gas pipe and electrical connection cable cannot come into contact with hot appliance parts.

▶ The electrical cable and any flexible gas connection pipes 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 clearances listed on the following pages.

All dimensions are given in mm.

Safety distance above the hob



A minimum safety distance must be maintained between the appliance 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 or if any flammable objects (e.g. utensil rails, wall units etc) are installed above the hob a minimum safety distance of at least 760 mm must be maintained between them and the appliance below.

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

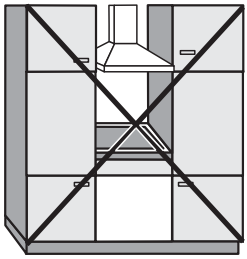
Safety distances to the sides and back of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear or a tall unit or wall on one side (right **or** left) (see illustrations).

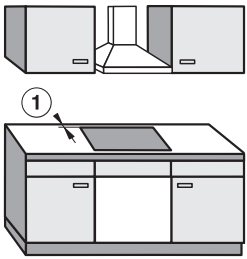
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:
50 mm

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

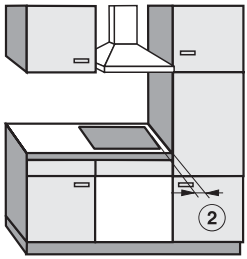
③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it:
150 mm.



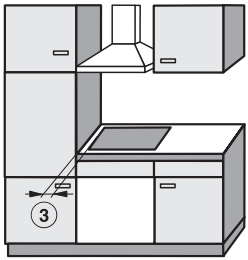
Not allowed



Recommended



Not recommended



Not recommended

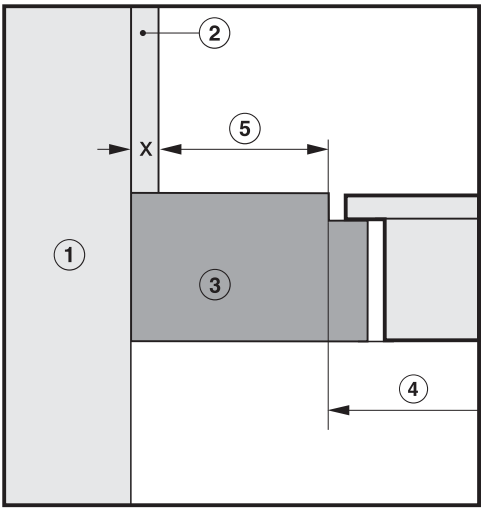
Safety distance when installing the appliance near a wall with additional niche cladding

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

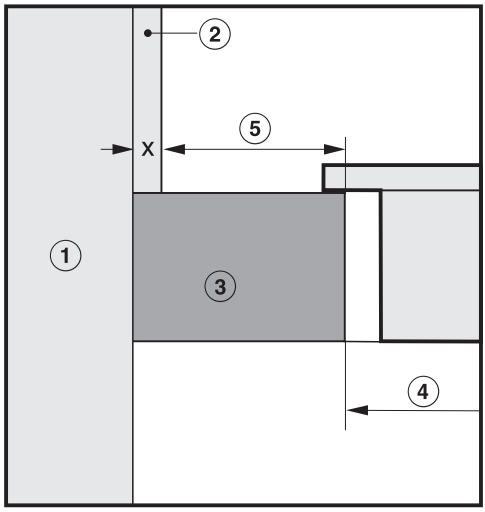
If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

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

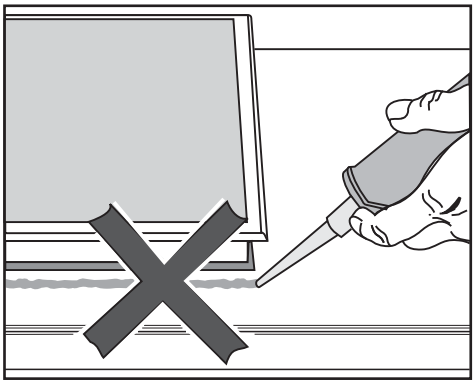
④ Worktop cut-out

⑤ Minimum distance to
combustible materials 50 mm
non-combustible materials 50 mm - dimension x

Hob with frame or bevelled edge

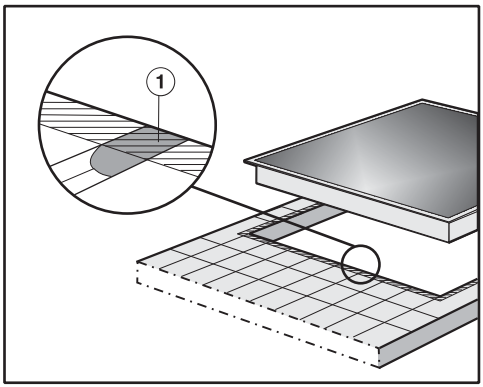
Installation notes

Seal between the hob and the worktop



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

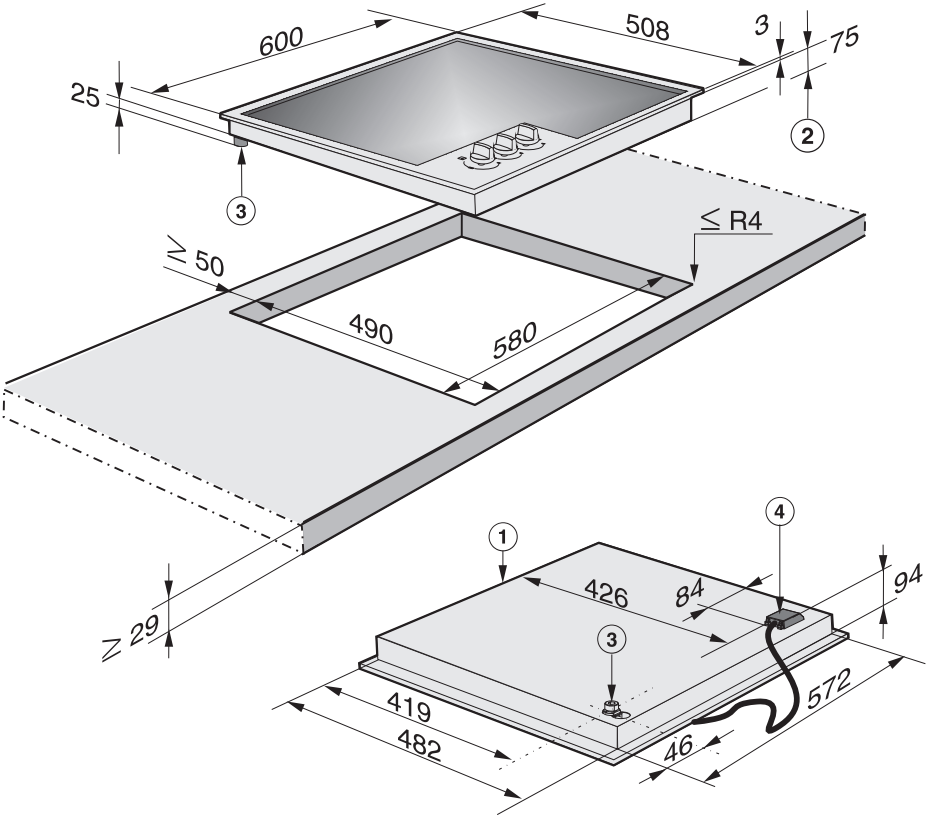
Tiled worktop



Grout lines ① and the hatched area underneath the 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.

Building-in dimensions

KM 2312



① Front

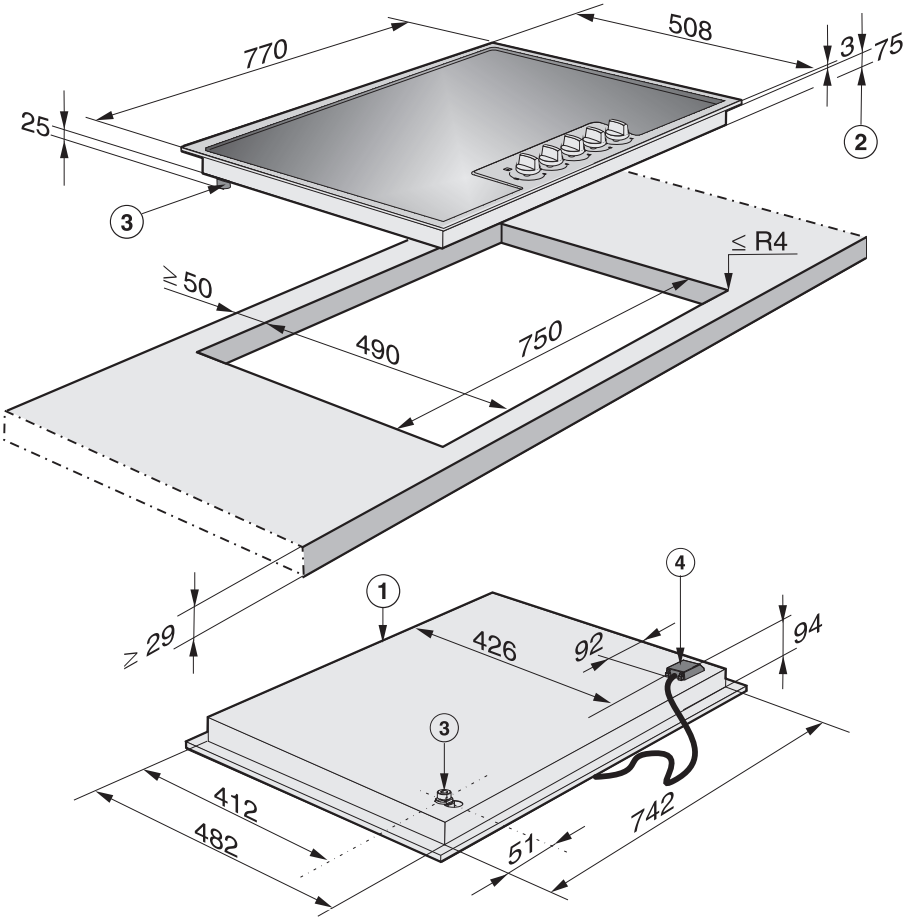
② Casing depth

③ Gas connection R $^{1}/_{2}$ - ISO 7-1 (DIN EN 10226)

④ Mains connection box with mains connection cable, L = 2000 mm

Hob with frame or bevelled edge

KM 2334



① Front

② Casing depth

③ Gas connection R $^{1}/_{2}$ - ISO 7-1 (DIN EN 10226)

④ Mains connection box with mains connection cable, L = 2000 mm

Installation

Preparing the worktop

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

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

The seal underneath the hob will hold it securely in the cut-out. Any gap between the frame and worktop will reduce with time.

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

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

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

- Connect the hob to the mains.
- Connect the hob to the gas supply (see "Gas connection").
- Secure the hob (see "Securing the hob").

Hob with frame or bevelled edge

Functional check

■ After installing the hob, ignite all 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 the highest to the lowest setting.

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

Installation notes

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

The internal width of the base unit must be at least as wide as the internal cut-out width for the hob (see "Building-in dimensions"). This is to ensure that the casing can be easily 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

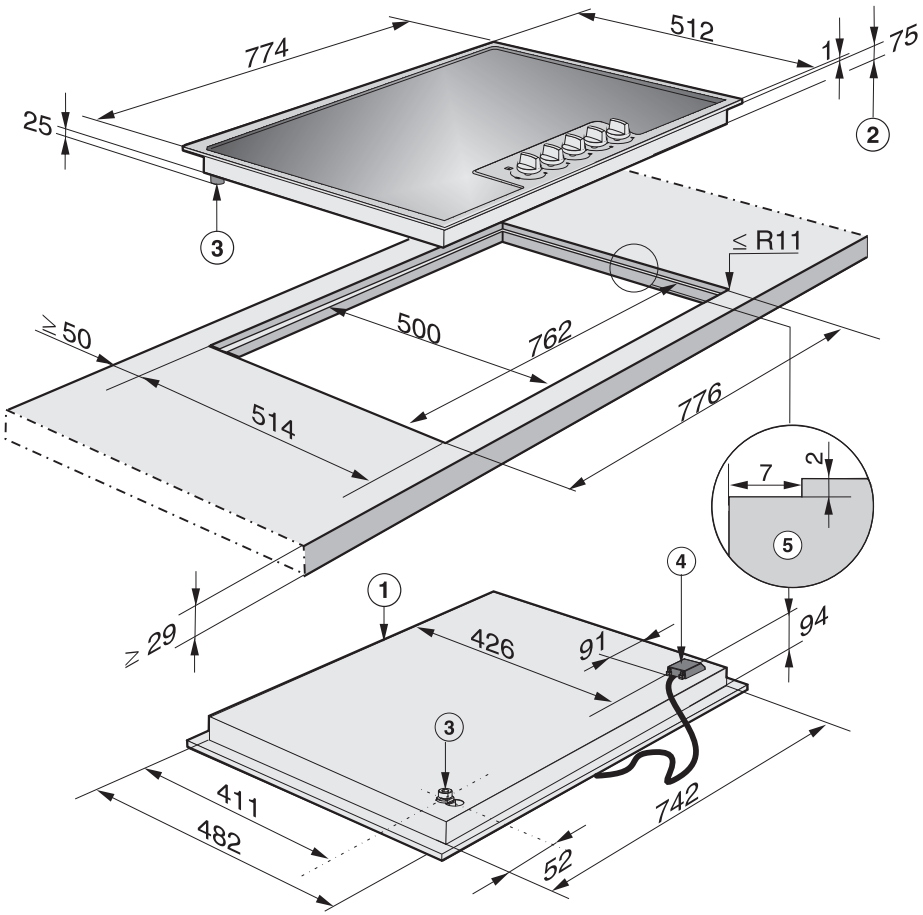
– in a suitable cut-out in a natural stone worktop.

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

Flush-fitted hobs

Building-in dimensions

KM 2335



① Front

② Casing depth

③ Gas connection R $^{1}/_{2}$ - ISO 7-1 (DIN EN 10226)

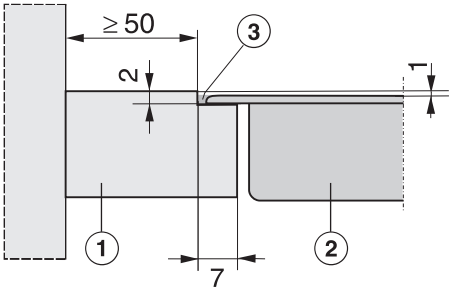
④ Mains connection box with mains connection cable, L = 2000 mm

⑤ Stepped cut-out for natural stone worktops

Please observe the detailed diagrams for cut-out dimensions in natural stone worktops.

Installation

Natural stone worktops

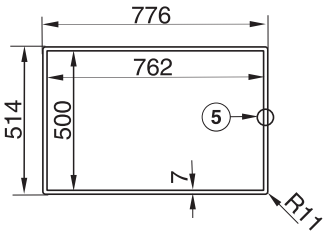


① Worktop

② Hob

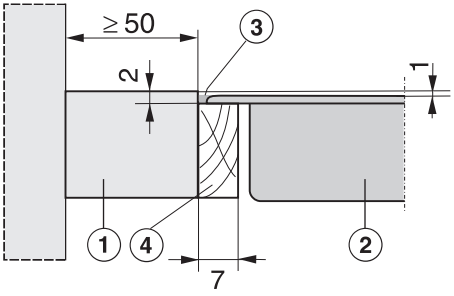
③ Gap

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



⑤ Stepped cut-out

Solid wood / tiled worktops



① Worktop

② Hob

③ Gap

④ Wooden frame 7 mm (to be provided on site)

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

Flush-fitted hobs

Preparing the worktop

- Make the worktop cut-out as shown in "Building-in dimensions". Observe the safety distances (see "Safety distances").
- Solid wood and tiled worktops: Secure the wooden frame ④ 2 mm below the top edge of the worktop (see diagram).

Installing the hob

- Feed the mains connection cable down through the cut-out.
- Centre the hob in the cut-out.
- Connect the hob to the mains.
- Connect the hob to the gas supply (see "Gas connection").
- Check that the hob works (see "Functional check").
- Secure the hob (see "Securing the hob").
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

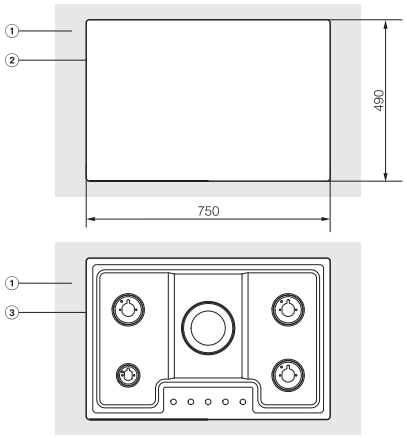
Unsuitable sealant can damage natural stone.

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

Installation in a stainless steel worktop

The hob must be welded in position by a Miele authorised installer only.

Once welded in position it must still be recognisable as a Miele hob.



① Stainless steel worktop

② Laser contour

③ Welding contour

Functional check

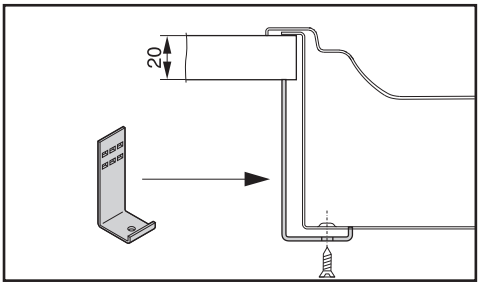
■ After installing the hob, ignite all burners to check that they are operating correctly:

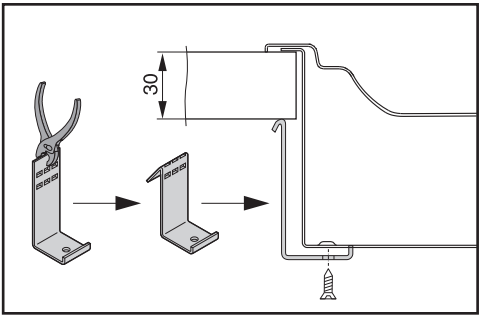
– The flame must not go out on the lowest setting, or when the control is turned quickly from the highest to the lowest setting.

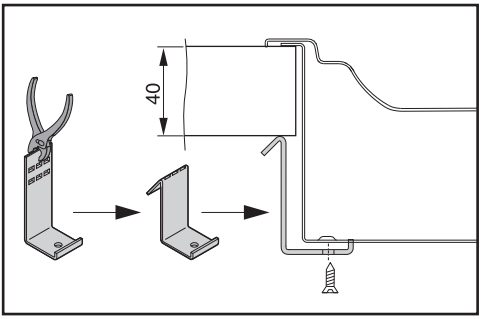
– On the highest setting, the flame must have a distinctive and visible core.

Securing the hob

The brackets can be used to secure framed or flush-fit hobs. The diagrams show how a framed hob is secured.







■ Secure the hob with the brackets supplied (see diagrams).

All electrical work must 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). Connection must be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.

⚠ 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).
If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.
If the switched socket is not accessible after installation, or if the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.
After installation ensure that all electrical components are shielded and cannot be accessed by users.

Total power rating

See data plate

Connection

AC 230 V, 50 Hz

The connection data is quoted on the dataplate. It must match the household supply.

Residual current device

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

WARNING
THIS APPLIANCE MUST BE EARTHED

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.

Replacing the mains cable

⚠ Danger of electric shock.
The mains connection cable must be replaced by a suitably qualified and competent person in accordance with current local and national safety regulations. (e.g. BS 7671 in the UK).

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 Miele.

The connection data is quoted on the data plate.

For any gas work in the UK always use a Gas Safe registered engineer.



⚠ Connection to the gas supply, or conversion to a different gas type, may only be undertaken by an approved and registered gas installer. The installer is responsible for ensuring that the appliance functions correctly when installed.

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

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

This hob is not connected to an exhaust flue.

When installing and connecting the appliance please observe all relevant installation instructions and ensure it has adequate ventilation once installed.

Connection to the gas supply must be carried out in strict accordance with local and national safety regulations (e.g. Gas Safe in the UK). Every appliance should have its own easily accessible isolating valve and test point.

Any special local conditions relating to gas installations as well as building regulations must also be observed.

Gas connections, pipes and connection cables can suffer damage if exposed to heat from the hob.

After installation make sure that neither the gas pipe nor the mains cable can come into contact with hot parts of the appliance and that the gas pipe and connections on the hob cannot come into contact with hot gas exhaust.

Flexible gas pipes (in countries where permitted) can be damaged by incorrect routing.

Attach flexible gas pipes in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer) and are not exposed to mechanical stress.

The hob must be set for local gas conditions and the gas connection must undergo a leakage test.

Gas connection

This hob is a class 3 appliance and is suitable for use with natural gas or liquid gas.

Category in acc. with EN 30

United Kingdom

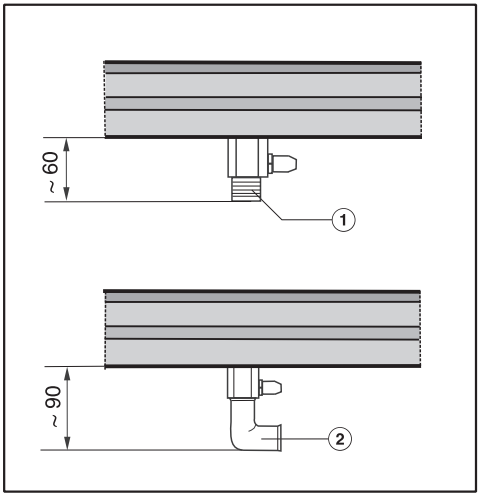
GB II 2 H3 +20 mbar, 28-30/37 mbar

Ireland

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

Depending on country of destination this appliance is set up for connection to natural or liquid gas. See adhesive label on the appliance.

Depending on country, a set of jets for conversion to an alternative type of gas may be included with the hob. Please contact your supplier or Miele for the appropriate conversion jets if necessary. Conversion to another type of gas is described under "Conversion to another type of gas".



① Connection with test point specifically for GB

② 90° bend
Connection with test point specifically for GB and 90 ° bend.

Connecting the hob

The hob is supplied with a conical $^1/_2$" gas connection point for connection to one of the following:

– Rigid connection with isolation valve

– Flexible connection in accordance with DIN 3383 Part 1, maximum length 2000 mm. (Not for the UK!)

Unsuitable sealants may not be leakproof.
Connections must be sealed using appropriate sealant.

Nominal ratings for KM 2312

Burner	Gas type	Highest setting		Lowest setting
		kW	g/h	kW
Small burner	Natural gas H Liquid gas	1.0 1.0	– 73	0.25 0.25
Large burner	Natural gas H Liquid gas	2.7 2.7	– 196	0.5 0.6
Wok	Natural gas H Liquid gas	4.0 4.0	– 291	1.1 1.1
Total	Natural gas H Liquid gas	7.7 7.7	– 560	

Nominal ratings for KM 2334 / KM 2335

Burner	Gas type	Highest setting		Lowest setting
		kW	g/h	kW
Small burner	Natural gas H Liquid gas	1.0 1.0	– 73	0.25 0.25
Front medium burner	Natural gas H Liquid gas	1.7 1.7	– 124	0.3 0.4
Rear medium burner	Natural gas H Liquid gas	2.0 2.0	– 146	0.3 0.4
Wok	Natural gas H Liquid gas	4.0 4.0	– 291	1.1 1.1
Total	Natural gas H Liquid gas	10.7 10.7	– 779	

Converting to another gas type

⚠ Conversion from one type of gas to another, should only be undertaken by an approved and registered gas installer in strict accordance with current local and national safety and building regulations.
Disconnect the hob from the electricity supply and turn off the gas supply.

When converting to another type of gas, both the main **and** small jets need to be changed.

Jet table

The jet markings refer to a $^{1}/_{100}$ mm bore diameter.

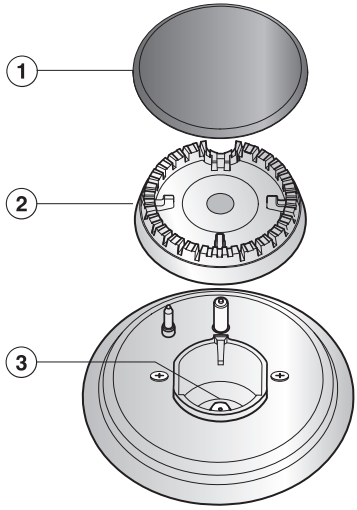
Burner	∅	
	Main jet	Small jet
Natural gas H		
Small	0.76	0.39
Front medium	0.94	0.42
Rear medium	1.03	0.42
Large	1.20	0.54
Wok	1.45	0.80
Liquid gas		
Small	0.52	0.23
Front medium	0.66	0.36
Rear medium	0.72	0.36
Large	0.81	0.42
Wok	0.97	0.54

Changing the jets

- Disconnect the hob from the electricity supply and turn off the gas supply.

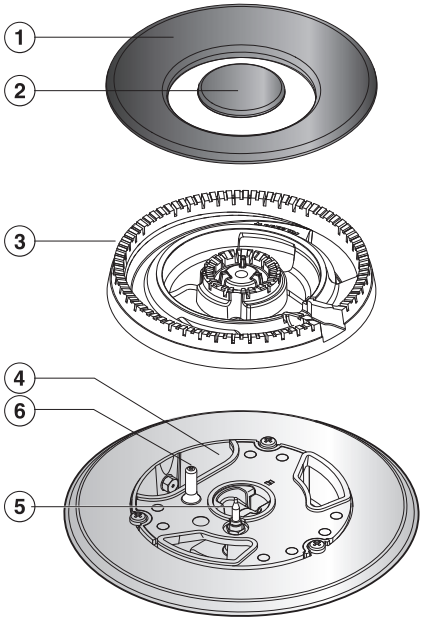
Changing the main jets

Small, medium and large burners



- Remove the pan support, burner cap ① and burner head ②.
- Using an M7 socket spanner, unscrew the main jet ③
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Wok burner

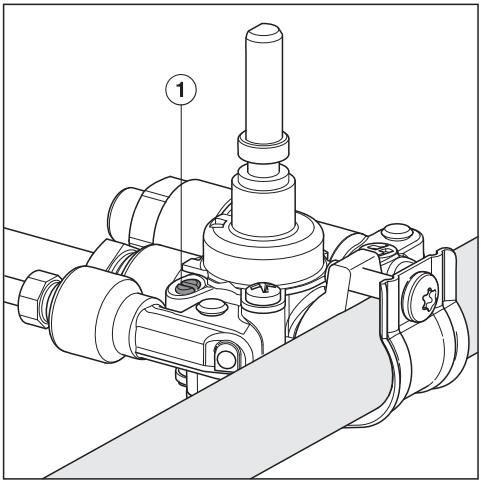


- Remove burner caps ①② and burner head ③.
- Using an M7 socket spanner, unscrew the main jet ④.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Changing the small jets

To change the small jets, the burner fixing screws must first be loosened and the upper section of the appliance removed.

- Pull the control knobs off.
- Remove the burner components.
- Undo the screws.
- Lift the top of the appliance off (see illustration).



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

Converting to another gas type

Functional check

- Check all gas fittings for leaks.
- Reassemble the hob.
- Ignite all 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 the highest to the lowest setting.
  - On the highest setting, the flame must have a distinctive and visible core.
- Adhere the label supplied with the jets, stating the type of gas being used.

After sales service

In the event of any faults which you cannot easily remedy, please contact

– your Miele Dealer, or

– Miele Service.

See end of this booklet for contact details.

Please note that telephone calls may be monitored and recorded for training purposes.

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

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

Data plate

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 back page of these instructions.

Guarantee: UK

The appliance is guaranteed for 2 years from the date of purchase.

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Guarantee: Other countries

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

Product data sheets

The following data sheets apply to the models described in this operating instruction manual.

Information for domestic gas-fired hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 2312
Number of gas burners	3
Energy efficiency per gas burner ($EE_{gas\ burner}$)	1. = 53,6 2. = 55,3
Energy efficiency for the gas hob calculated per kg ($EE_{gas\ hob}$)	54,5

Information for domestic gas-fired hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 2334
Number of gas burners	5
Energy efficiency per gas burner ($EE_{gas\ burner}$)	2. = 52,7 3. = 52,7 4. = 52,7 5. = 52,7
Energy efficiency for the gas hob calculated per kg ($EE_{gas\ hob}$)	54,7

Information for domestic gas-fired hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 2335
Number of gas burners	5
Energy efficiency per gas burner ($EE_{gas\ burner}$)	2. = 52,7 3. = 52,7 4. = 52,7 5. = 52,7
Energy efficiency for the gas hob calculated per kg ($EE_{gas\ hob}$)	54,7

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KM 2312 / KM 2334 / KM 2335

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