Operating and installation instructions
Ceramic hobs with induction



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

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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.

▶ This hob is not intended for use by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision and instruction concerning its use by a person responsible for their safety. They may only use the hob unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the dangers of misuse.

Safety with children

▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.

▶ Children over 8 years of age may use the hob without supervision if its operation has been clearly explained to them and they are able to use it safely. Children must be able to understand and recognise the possible dangers caused by 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 behind the hob. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Risk of burning and 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!
Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

▶ Activate the system lock to ensure that children cannot switch on the hob inadvertently. Use the safety lock when the hob is in use to prevent children from altering the settings selected.

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.

▶ Damage to the hob can compromise your safety. Check the hob for visible signs of damage. Do not use the hob if it is damaged.

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

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

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

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

▶ If the mains connection cable is damaged, it must be replaced with a special connection cable by an electrician (see “Electrical connection”).

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

▶ Danger of electric shock!
Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately. Disconnect the hob from the mains electricity supply. Contact Miele Service.

▶ If the hob is installed behind a cabinet door, do not close the door while the hob is in use. Heat and moisture can build up behind the closed door. This can result in damage to the hob, the housing unit and the floor. Do not close the door until the residual heat indicators go out.

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

Correct use

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

▶ Oil and fat can overheat and catch fire. Do not leave the hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water.
Disconnect the hob from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not leave the hob unattended whilst it is being used. It should be continually monitored whilst boiling and flash frying.

▶ 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 appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the hob heating up, with the danger of burning. Depending on the material, other items left on the hob could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use.

▶ 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.

▶ When using an electrical appliance, e.g. a hand-held food blender, near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The insulation on the cable could become damaged.

▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.

▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.

▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.

▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the hob when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic hob cleaning agent.

▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the hob unattended whilst it is being used.

▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.

▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

▶ Because induction heating works so quickly, the base of the pan could, under certain circumstances, heat up to the temperature at which oil or fat self-ignites within a very short time. Never leave the hob unattended during use!

▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.

▶ For people fitted with a heart pacemaker: Please note that the area immediately surrounding the hob is electromagnetically charged. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.

▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc, do not leave them in the immediate vicinity of the hob.

▶ Metal utensils stored in a drawer under the hob can become hot if the appliance is used intensively for a long time. Do not store any metal items or utensils in a drawer under the hob.

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

▶ Never use two pans on a cooking zone, extended zone or PowerFlex zone at the same time.

▶ If the cookware only partially covers a cooking or extended zone, the handle could become very hot.
Always place cookware in the middle of a cooking or extended zone!

Cleaning and care

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

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

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

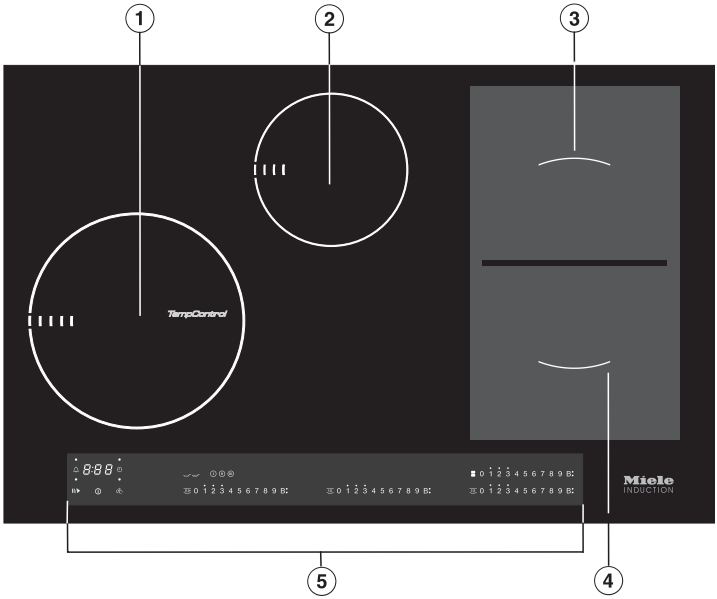
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or 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 6629 / KM 6639 / KM 6839



① Cooking zone with TempControl* and TwinBooster

② Cooking zone with TwinBooster

③ PowerFlex cooking zone with TwinBooster

④ PowerFlex cooking zone with TwinBooster

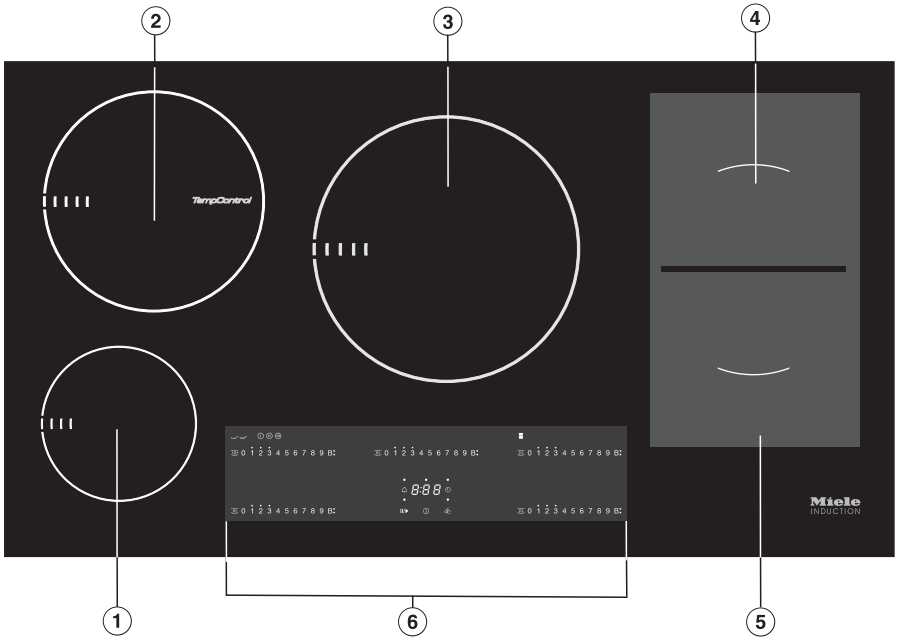
③④ can be combined to form a PowerFlex cooking area

⑤ Controls / Indicators

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

Guide to the appliance

KM 6669 / KM 6679 / KM 6879



① Cooking zone with TwinBooster

② Cooking zone with TempControl* and TwinBooster

③ Cooking zone with TwinBooster

④ PowerFlex cooking zone with TwinBooster

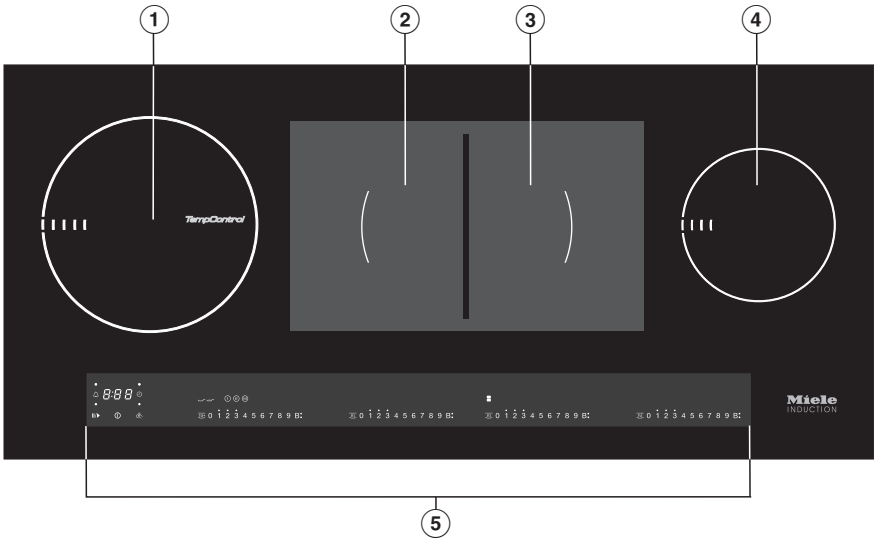
⑤ PowerFlex cooking zone with TwinBooster

④⑤ can be combined to form a PowerFlex cooking area

⑥ Controls / Indicators

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

KM 6699



① Cooking zone with TempControl* and TwinBooster

② PowerFlex cooking zone with TwinBooster

③ PowerFlex cooking zone with TwinBooster

②③ can be combined to form a PowerFlex cooking area

④ Cooking zone with TwinBooster

⑤ Controls / Indicators

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

Guide to the appliance

Controls / Indicators

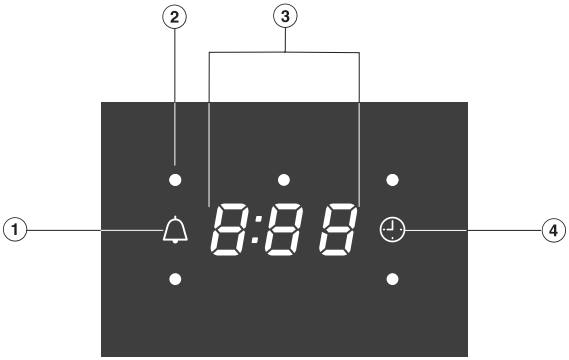
Sensors

⏻	For switching the hob on and off
1, 2 , 3 .... 9, B	Numerical keybank
	- For setting the power level: 1–9 = Power level B = Booster
	- For setting a minute minder
	- For setting a switch-off time
	Wipe protection
II/▶	Stop&Go
①	TempControl frying level 1
②	TempControl frying level II
③	TempControl frying level III
	TempControl simmer setting
	For switching the PowerFlex cooking area on and off
	For switching the Keeping warm setting on and off
	For switching the Keeping warm plus setting on and off

Indicator lights

	Cooking zone with TempControl
B•	TwinBooster level 1
B••	TwinBooster level 2
• 1	Residual heat indicators
• • 1 2	
• • • 1 2 3	

Timer



① Minute minder sensor

② Cooking zone indicator

③ Timer display

0:00 to 9:59	Duration
LOC	System lock/safety lock activated
dE alternating with On	Demonstration mode activated

④ Sensor for selecting the cooking zone automatic switch-off

Cooking zones

Cooking zone	KM 6629 / KM 6639 / KM 6839		
	Ø in cm*	Rating in watts for 230 V**	
①	16–23	Normal TwinBooster, level 1 TwinBooster, level 2	2300 3000 3650
②	10–16	Normal TwinBooster, level 1 TwinBooster, level 2	1400 1750 2200
③	15–23	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650
④	15–23	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650
③ + ④	22–23 / 15x23–23x39	Normal TwinBooster, level 1 TwinBooster, level 2	3400 4800 7300
		Total	7300

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

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

Cooking zone	KM 6669 / KM 6679 / KM 6879		
	Ø in cm*	Rating in watts for 230 V**	
①	10–16	Normal TwinBooster, level 1 TwinBooster, level 2	1400 1750 2200
②	16–23	Normal TwinBooster, level 1 TwinBooster, level 2	2300 3000 3650
③	18–28	Normal TwinBooster, level 1 TwinBooster, level 2	2600 3000 3650
④	15–23	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650
⑤	15–23	Normal TwinBooster, level 1 TwinBooster, level 2	2100 3000 3650
④ + ⑤	22–23 / 15x23–23x39	Normal TwinBooster, level 1 TwinBooster, level 2	3400 4800 7300
		Total	11000

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

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

Cooking zone	KM 6699	
	Ø in cm*	Rating in watts for 230 V**
①	16–23	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3650
②	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
③	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
④	10–16	Normal 1400 TwinBooster, level 1 1750 TwinBooster, level 2 2200
② + ③	22–23 / 15x23–23x39	Normal 3400 TwinBooster, level 1 4800 TwinBooster, level 2 7300
		Total 7300

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

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

- 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.
- Remove any protective wrapping and stickers.

Cleaning the hob for the first time

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

Switching on the hob for the first time

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

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

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

Induction

How it works

An induction coil is located under each induction cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.

An induction cooking zone only works when a pan with a magnetic base is placed on it (see “Pans”). Induction automatically recognises the size of the pan.

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

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

If a suitable pan is placed on the cooking zone within 3 minutes, the flashing power level will go out and you can continue as normal.

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

⚠ Risk of burning due to hot items.
When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items placed on the hob heating up.
Do not use the appliance as a resting place for anything.
After use, switch the hob off with the ⏻ sensor control.

Noises

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

Buzzing on the higher power settings. This will decrease or cease altogether when the power setting is reduced.

If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a crackling sound.

Whistling might occur if linked zones (see “Operation - Booster”) are being used at the same time, and the pans also have bases made of layers of different materials.

You might hear a clicking sound from the electronic switches, especially on lower settings.

A whirring sound, when the cooling fan comes on. This switches on to protect the electronics when the hob is being used intensively. The cooling fan may continue to run after the appliance has been switched off.

Cookware

Suitable pans include:

– stainless steel pans with a magnetic base

– enamelled steel pans

– cast iron pans

Unsuitable pans include:

– stainless steel pans without a magnetic base

– aluminium or copper pans

– glass, ceramic or earthenware pots and pans

To test whether a pot or pan is induction-compatible, hold a magnet to the base of the pan. If the magnet sticks, the pan is generally suitable.
If the pan is unsuitable the set power level will flash in the numerical keybank for the cooking zone.

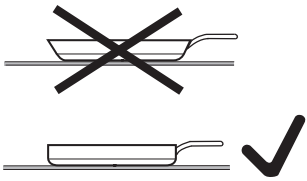
Please be aware that the properties of the pan base can affect the evenness with which the food heats up (e.g. when making pancakes).

– To make optimum use of the cooking zones, choose pans with a suitable base diameter (see chapter “Cooking zones”). If the pan is too small it will not be recognised and the set power level will flash in the numerical keybank for the cooking zone.

– Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.

– Always lift the pans to move them. This will help prevent scratching.

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



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

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

Setting range

The hob is programmed with 9 power levels at the factory. If you wish to fine-tune a setting, you can extend the power setting range to 17 power levels (see “Programming”).

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

These settings should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason, it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the hob, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified. Please refer to “TempControl” for the settings for frying using TempControl.

Using the appliance

This ceramic hob is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the appliance on, the On/Off ⏻ sensor needs to be touched for a little longer than the other sensors. Each time a sensor control is activated, an audible signal sounds.

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

⚠ Malfunction due to dirty and/or covered sensor controls.

If the sensor controls are dirty or covered this could cause them to fail to react, to activate a function or even to switch the appliance off automatically (see “Safety features”, “Safety switch-off”). Placing hot pans on the sensor controls/ indicators can damage the electronic unit underneath.

Keep the sensor controls and indicators clean.

Do not place anything over the sensor control or indicators.

Do not place hot pans over the sensor controls or indicators.

⚠ Risk of fire with overheated food.
Unattended food can overheat and catch alight.
Do not leave the hob unattended whilst it is being used.

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

Switching on the hob

■ Touch the ⏻ sensor.

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

Setting the power level

Permanent pan recognition is activated as standard (see “Programming”). When the hob is switched on and you place a pan on one of the cooking zones, all the sensors in the numerical keybank light up.

■ Place a pan on the cooking zone you want to use.

■ Touch the appropriate number sensor for the power level you want.

Switching off

■ To switch a cooking zone off, touch the 0 sensor on the appropriate keybank.

■ To switch off the hob and all the cooking zones, touch the ⏻ sensor.

Residual heat indicator

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

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

⚠ Risk of burning due to hot cooking zones.
The cooking zones will be hot after use.
Do not touch the cooking zones while the residual heat indicators are on.

TempControl

TempControl monitors and controls the temperature during frying:

– the fat cannot overheat,

– power levels do not need to be adjusted manually,

– it is not necessary to turn the food being fried frequently.

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

There are three frying levels and a simmer setting.

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

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

Notes on use

– Make sure that the ceramic surface is kept clean, particularly in the area of the sensor in the middle of the cooking zone.

– Use pans which distribute heat evenly, e.g. pans with a sandwich base.

– For frying with butter, use frying level ① only.

– Do not place the food in the pan until the pre-set temperature has been reached.

– You can switch from one frying level to another.

– TempControl will deactivate if you switch from a frying level to a power level.

– You can carry out several frying processes one after the other. The cooking zone does not need to cool down.

– So that simmering takes place reliably, at least 250 ml of liquid which is not too thick needs to be added.

– You can switch from the simmer setting back to a frying level.

Activating TempControl

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

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

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

The simmer setting sensor will appear.

- Place the food in the frying pan.

Simmer setting

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

Frying assistant cooking chart

Frying level Ⓘ
Fried eggs, scrambled eggs
Chicken breast
Frozen spring rolls
Frozen fish fingers
Fish fillet / whole fish
Kebabs
Vegetables in butter (mushrooms, garlic)
Schupfnudeln in butter
Burgers
Bacon

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

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

Power level setting - Extended setting range

- Touch the numerical keybank in between two number sensors.

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

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

PowerFlex area

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

Position the pan centrally on the PowerFlex cooking area.

Manually switching PowerFlex cooking zones on together/ separately.

- Touch the or sensor.

Auto heat-up

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

Activating

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

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

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

Deactivating

- Touch the sensor for the continued cooking setting.

or

- Select a different power level.

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

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

Booster

The cooking zones are equipped with a TwinBooster.

When activated, the power is boosted so that large quantities can be heated up quickly, e.g. when boiling water for cooking pasta. The boost in power is active for a maximum of 15 minutes

The Booster function can be used on a maximum of two cooking zones at the same time.

If the Booster function is switched on when

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

– a power level has been selected, the cooking zone will revert automatically to the power level selected at the end of the booster time or if the booster function is switched off before this.

In each case two cooking zones are linked together in order to provide sufficient power for the Booster. While the Booster is in operation some of the power is taken away from the linked cooking zone. This has one of the following effects:

– Auto-heat-up is deactivated.

– The power level will be reduced.

– The linked cooking zone is switched off.

Activating TwinBooster, level 1

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

The indicator • for TwinBooster level 1 lights up.

Activating TwinBooster, level 2

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

The indicator ⁝ for TwinBooster level 2 lights up.

Deactivating TwinBooster

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

Keeping warm / warming up

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

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

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

– Only use pans for keeping food warm. Cover the pan with a lid.

– Stir firm or viscous food (mashed potatoes, stew) occasionally.

– Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

To switch the Keeping warm setting on/off

■ Touch the or sensor.

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

Durations of up to 59 minutes are shown in minutes (0:59) and durations of more than 60 minutes are shown in hours and minutes. Durations are entered in the order of hours, followed by minutes in tens and then units.

Example:

59 minutes = 0:59, touch: 5-9
80 min = 1:20, touch: 1-2-0

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

The timer can be used for the following 2 functions:

– For setting the minute minder
– For automatically switching a cooking zone off.

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

Touch the 🔔 or 🕘 sensor control if you want to show the times remaining counting down in the background. If a switch-off time has been programmed for several cooking zones, touch the 🕘 sensor control repeatedly until the indicator for the required cooking zone pulsates.

Minute minder

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

Setting the minute minder

■ Touch the 🔔 sensor control.

The timer display starts flashing.

■ Set the required time.

Changing the minute minder duration

■ Touch the 🔔 sensor control.

■ Set the required time.

Deleting the minute minder duration

■ Touch the 🔔 sensor control repeatedly until *0:00* appears in the timer display.

Switching off a cooking zone automatically

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

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

If the time programmed is longer than the maximum operational time allowed, the safety switch-off will switch off the cooking zone after the maximum permitted safety time has elapsed (see “Safety switch-off”).

- Select a power setting for the cooking zone you require.
- Touch the ◴ sensor control.

The indicator light will start to flash.

- Set the required time.
- If you want to set another cooking zone to switch off automatically, follow the same steps as described above.

If more than one switch-off time is programmed, the shortest time remaining will be displayed, and the corresponding indicator light will flash. The other indicator lights will light up constantly.

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

Changing the switch-off time

- Touch the ◴ sensor repeatedly until the indicator light for the zone you require flashes.
- Set the required time.

Deleting the switch-off time

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

Stop&Go

When Stop&Go is activated, the power of all cooking zones in use is reduced to power level 1.
The cooking zone power levels and the timer settings cannot be altered and the hob can only be switched off. A set minute minder duration, set automatic switch-off and Auto heat-up times will continue to count down.

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

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

Activating / Deactivating

■ Touch the **II**/▶ sensor.

Recall

If the hob is accidentally switched off during use, you can use this function to restore all the settings. The hob must be switched on again within 10 seconds.

■ Switch the hob on again.

The power or frying levels previously set will flash.

■ Touch the flashing power or frying levels immediately.

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

Wipe protection

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

Activating

- Touch the sensor.

The time will count down in the timer display.

Deactivating

- Touch the sensor until the timer display goes out.

Displaying hob data

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

Model designation

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

The timer display shows 2 numbers flashing alternately:

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

Software version

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

Numbers appear in the timer display:

Example: *2:00* = Software version 2.00

System lock / Safety lock

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

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

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

– The cooking zones and the hob can only be switched off.

– A set minute minder time can be modified.

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

Activating the system lock

■ Touch the ⏻ sensor for 6 seconds.

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

Deactivating the system lock

■ Touch the ⏻ sensor for 6 seconds.

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

Activating the safety lock

■ Touch and hold the 🕘 and **II/▶** sensors at the same time for 6 seconds.

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

Deactivating the safety lock

- Touch and hold the ◴ and **II/▶** sensors at the same time for 6 seconds.

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

Safety switch-off

Sensor controls are covered

Your hob will turn off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel. ⓘ flashes briefly above the ℄ sensor control and a tone will sound.
℄ will go out once you have removed the object and/or cleaned the hob and the hob will be ready to use again.

Excessive operating time

The safety switch-off mechanism is triggered automatically if a cooking zone is heated for an unusually long period of time. This time depends on the power level selected. If it has been exceeded, the cooking zone switches off and the residual heat indicator appears. If you switch the cooking zone on and off again, it is ready for operation again.

The hob is programmed to safety setting 0 at the factory. If required you can set a higher safety setting with a shorter maximum operating time (see chart).

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

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

Overheating protection

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

Induction coils

– Any Booster function in operation will be switched off.

– The set power level will be reduced.

– The cooking zone turns off automatically. *Err* will flash alternately with 44 in the timer display.

You can use the cooking zone again as usual when the fault code has gone out.

Cooling elements

– Any Booster function in operation will be switched off.

– The set power level will be reduced.

– The cooking zones switch off automatically.

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

The overheating protection may be activated under the following circumstances:

– The pan being used is empty.

– Fat or oil being heated on a high power level.

– Insufficient ventilation to the underside of the hob.

– A hot cooking zone being switched on after an interruption to the power supply.

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

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

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

To access programming mode

■ **With the hob switched off**, touch the ⏻ and **II/▶** sensors at the same time until the ◴ symbol and *PC* appear in the timer display.

To set the programme

■ Touch the ◴ sensor repeatedly until the programme number you want appears in the appropriate number on the numerical keybank.

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

To set the code

■ Touch the ◴ sensor repeatedly until the Code you want appears in the display or touch the appropriate number on the numerical keybank.

To save the settings

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

To avoid saving the settings

■ Touch the **II/▶** sensor until the indicators go out.

Programming

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

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

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

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

[1] Unlisted programmes are not assigned.

[2] The factory setting is shown in bold.

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

[4] In the text and charts, the extended power levels are shown with a dot after the number for better understanding.

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

⚠ Risk of burning due to hot cooking zones.
The cooking zones will be hot after use.
Switch the hob off.
Allow the cooking zones to cool down before cleaning the hob.

⚠ Risk of damage due to moisture ingress.
The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.
Do not use a steam cleaner to clean the hob.

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.
Remove all cleaning agent residues immediately.
Never use abrasive sponges or cleaning agents.

- Clean the hob after every use.
- Dry the hob thoroughly after cleaning with water to avoid limescale residue.

Unsuitable cleaning agents

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

– washing-up liquid

– cleaning agents containing soda, alkalines, ammonia, acids or chlorides

– cleaning agents containing descaling agents

– stain and rust removers

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners

– solvent-based cleaning agents

– dishwasher cleaner

– oven sprays

– glass cleaning agents

– hard, abrasive brushes or sponges, (e.g. pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents

– melamine eraser blocks

Cleaning the ceramic surface

⚠ Risk of damage by pointed objects.

The seal between the hob and the worktop could suffer damage.
The seal between the ceramic surface and the frame could suffer damage.

Do not use pointed objects for cleaning.

Not all soiling and residues can be removed using a solution of washing-up liquid. An invisible film can develop that can lead to discolouration of the glass ceramic surface. This discolouration cannot be removed.

Clean the ceramic surface regularly with a proprietary ceramic glass cleaning agent.

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a shielded scraper blade suitable for use on glass.
- Then clean the ceramic glass surface with the Miele ceramic and stainless steel hob cleaner (see “optional accessories”) or with a proprietary ceramic glass cleaner applied with kitchen paper or a clean cloth. Do not apply the cleaner while the hob is still hot, as this can result in marking. Please follow the cleaning agent manufacturer's instructions.
- Finally wipe the glass ceramic surface with a damp cloth and polish with a soft, dry cloth.

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

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

⚠ Risk of burning due to hot cooking zones.

The cooking zones are hot during use.

Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot ceramic surface with a shielded scraper blade.

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

Problem solving guide

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

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

Problem	Cause and remedy
The hob or cooking zones will not switch on.	There is no power to the hob. ■ Check whether the mains fuse has tripped. Contact an electrician or Miele Service (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Disconnect the appliance from the mains electricity supply for approx. 1 minute by – tripping the relevant mains fuse or screwing the fuse out completely, or – switching off at the residual current device. ■ If, after resetting the trip switch in the mains fuse box or the residual current current device, the appliance will still not turn on, contact a qualified electrician or Miele Service.
A smell and vapours are given off when the new appliance is being used.	The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears completely. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.
The power level selected is flashing.	There is no pan on the cooking zone, or the pan is unsuitable. ■ Use suitable pans (see “Induction - Pans”).
After the hob has been switched on, or after touching a sensor, LOC appears in the timer display for a few seconds.	The system lock or safety lock is activated. ■ Deactivate the system lock or safety lock (see “System lock / Safety lock”).

Problem	Cause and remedy
The hob has switched off automatically. When the element is switched back on, C appears above the On/Off sensor control ⏻.	One or more of the sensor controls are covered, e.g. by finger contact, food boiling over or an object. ■ Clean off any dirt and/or remove the object (see “Safety features” – “Safety switch-off”).
After the hob has been switched on dE appears in the timer display for a few seconds. The cooking zones do not heat up.	The hob is in demonstration mode. ■ Touch the 0 and 2 sensors at the same time until dE flashes alternately with OFF in the timer display.
A cooking zone switches off automatically.	It has been operated for too long. ■ You can use the cooking zone again by switching it back on (see “Safety switch-off”).
A cooking zone or the whole hob switches off automatically.	The overheating protection mechanism has been activated. ■ See “Safety features”.
The Booster has deactivated early automatically.	The overheating protection mechanism has been activated. ■ See “Safety features”.
The cooking zone is not working in the usual way on the power setting selected.	The overheating protection mechanism has been activated. ■ See “Safety features”.
Power level 9 is automatically reduced if you select power level 9 on two linked cooking zones at the same time.	Operating both zones at power level 9 would exceed the permitted maximum power for the two zones. ■ Use a different cooking zone.
The food in the pan does not heat up when the Auto heat-up function is switched on.	A large amount of food is being heated up. ■ Start cooking at the highest power level and then turn down to a lower one manually later on.
	The pan is not conducting heat properly. ■ Use a different pot or pan which conducts heat properly.

Problem solving guide

Problem	Cause and remedy
An operating noise can be heard after the appliance has been switched off.	The cooling fan runs until the hob has cooled down and then switches off automatically.
Err **alternating with** *30* **flashes in the timer display and a buzzer sounds.**	The hob is incorrectly connected. ■ Disconnect the hob from the mains electricity supply. ■ Call Miele Service. The hob must be connected to the mains according to the wiring diagram.
1 and a number, e.g. 1-0 flashes alternately with a 3 digit number in the timer display.	Cooking zone fault ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact Miele.
Err **flashes alternately with numbers in the timer display.**	*Err44* The overheating protection mechanism has been activated. ■ See “Safety features”.
	Err47, *Err48* or *Err49* The fan is blocked or defective. ■ Make sure it has not been blocked by something like a fork. Remove the cause of the blockage. ■ If this fault code continues to appear in the display, contact Miele Service.
	Err and other numbers There is a fault in the electronic module. ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact Miele Service.

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.

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

Pans

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

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

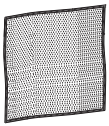
Cleaning and care products

Ceramic and stainless steel hob cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues

Microfibre cloth



Removes finger marks and light soiling

If you want

– To sign the hob on to the **Miele@home** system, first prepare the signing on procedure on the master appliance.

– To sign the hob on to **Con@ctivity**, you must first sign the cooker hood on.

To access programming mode

■ **With the hob switched off**, touch the ⏻ and **II/▶** sensors at the same time until the 🕘 symbol and *PC* appear in the timer display.

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

Signing on the hob

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

C:01 appears in the display.

■ Touch the 🕘 sensor repeatedly until *C:02* appears in the display.

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

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

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

■ Finish signing on the cooker hood/ master appliance (see the relevant instructions).

Signing off the hob

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

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

C:02 appears in the display.

■ Touch the 🕘 sensor repeatedly until *C:01* appears in the display.

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

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

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

⚠ Damage risk from incorrect installation.
Incorrect installation can cause damage to the hob.
The hob must only be installed by a qualified person.

⚠ Risk of electric shock.
Incorrect connection to the mains supply may result in an electric shock.
The hob must be connected to the electrical supply by a qualified person only.

⚠ Damage from falling objects.
Take care not to damage the hob when fitting wall units or a cooker hood above it.
Fit the wall units and the cooker hood before the hob.

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

▶ The hob must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.

▶ This hob must not be installed above ovens or cookers unless these have a built-in cooling down fan.

▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.

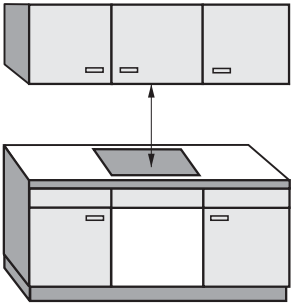
▶ The electrical cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.

▶ Observe carefully the safety clearances listed on the following pages.

All dimensions are given in mm.

Safety distances

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.

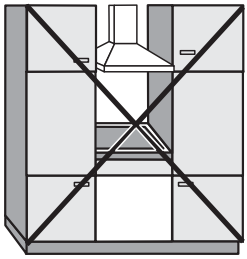
Safety distances to the sides and back of the hob

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).

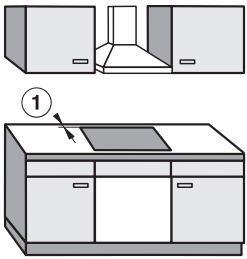
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:
50 mm

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

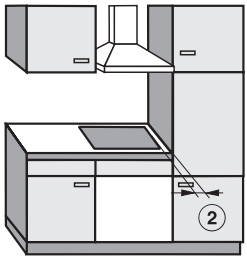
③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it:
50 mm.



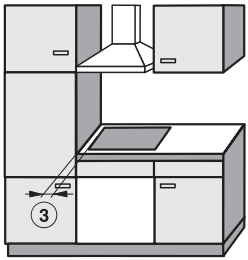
Not allowed



Highly recommended



Not recommended



Not recommended

Safety distances

Minimum safety distances underneath the hob

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

The minimum gap between the underside of the hob and

– the top of an **oven** is **15 mm**.

– the top of an **interim shelf** is **15 mm**.

– the base of a **drawer** is **75 mm**.

Interim shelf

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

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

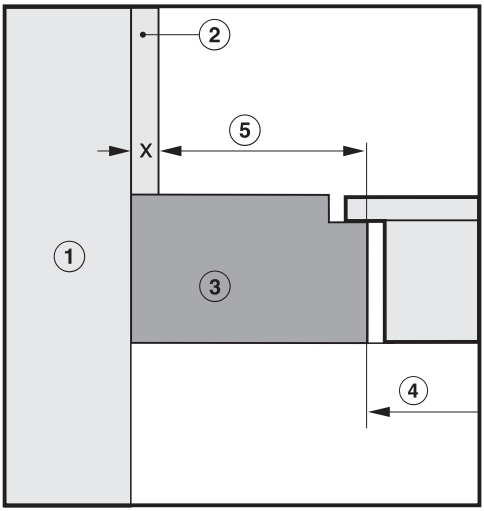
Safety distance when installing the appliance near a wall with additional niche cladding

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

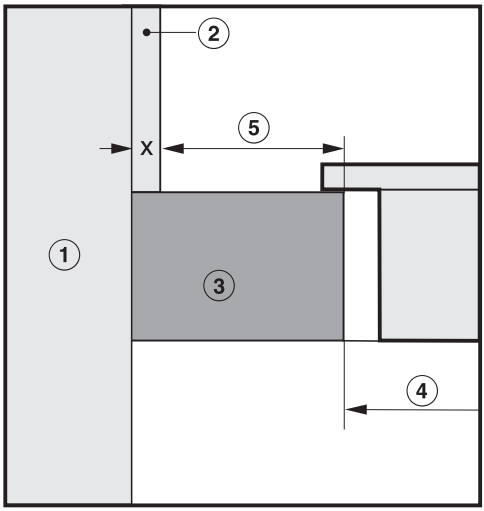
If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

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

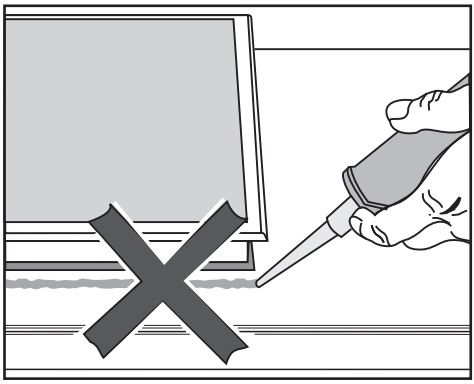
④ Worktop cut-out

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

Hob with frame or bevelled edge

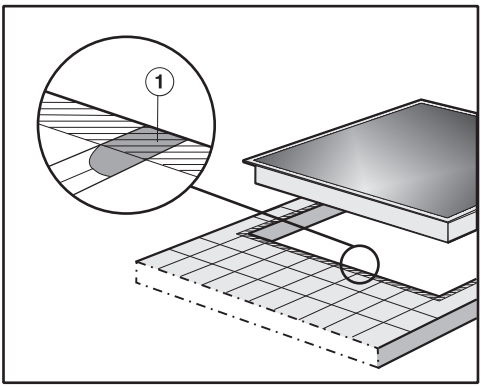
Installation notes

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.

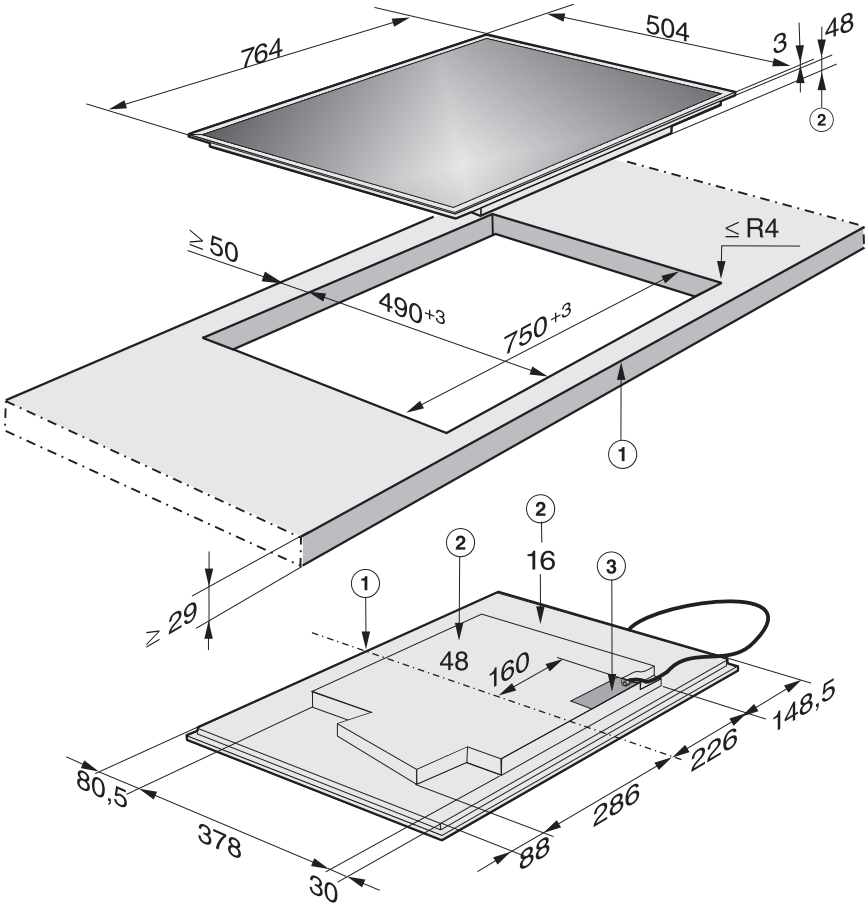
Tiled worktop



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 6629



① Front

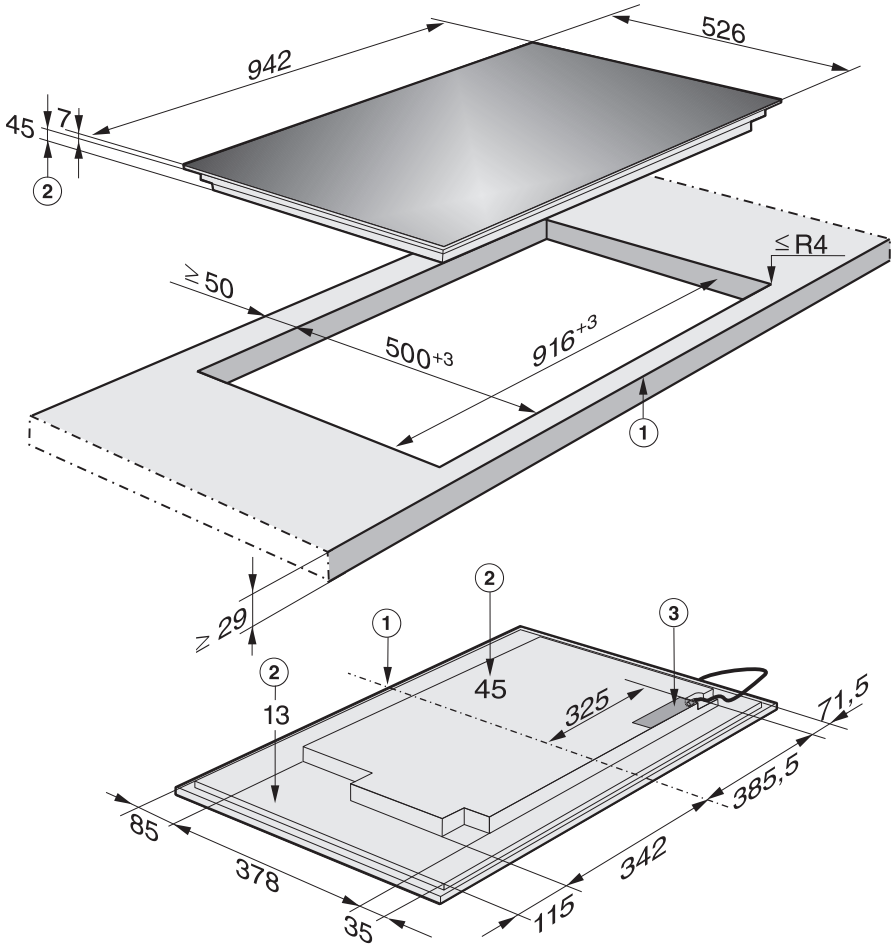
② Casing depth

③ Mains connection box

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

Hob with frame or bevelled edge

KM 6669



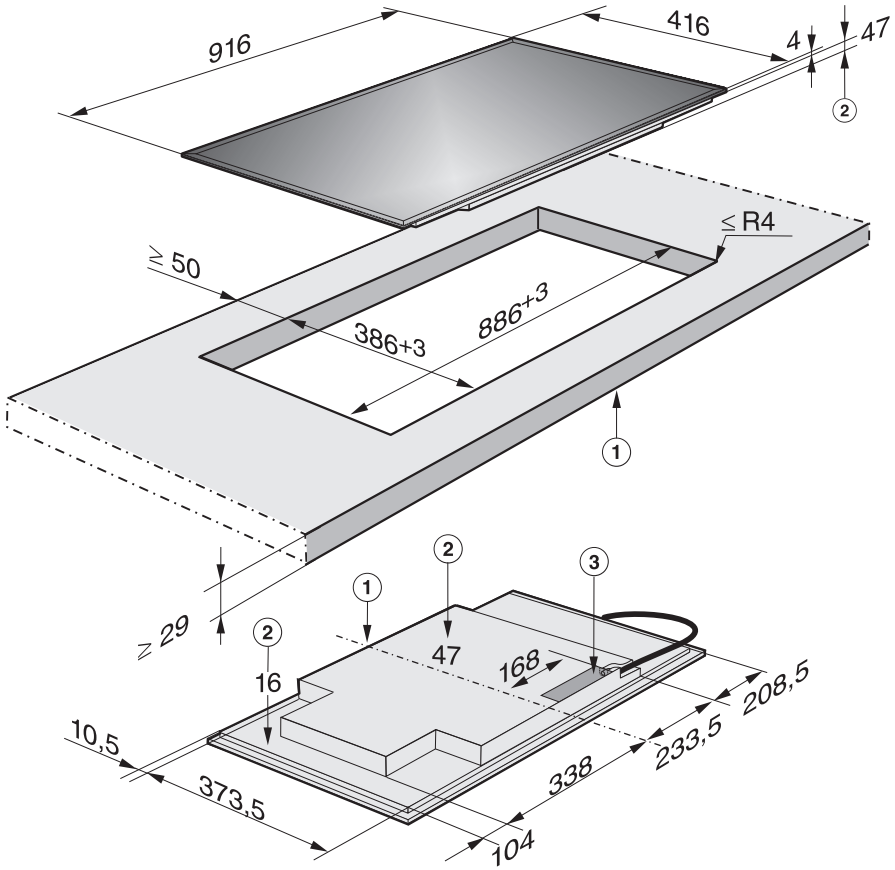
① Front

② Casing depth

③ Mains connection box

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

KM 6699



① Front

② Casing depth

③ Mains connection box

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

Hob with frame or bevelled edge

Installation

Prepare the worktop

- Create the worktop cut-out as shown in the building-in diagram. Remember to maintain the minimum safety distances (see “Safety distances”).
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture. The sealant must be temperature-resistant.

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

The seal under the appliance ensures that the hob will sit securely in the cut-out without slipping. Any gap between the appliance frame and worktop will become smaller over time.

Connect the mains connection cable to the appliance

The mains connection cable must only be connected by a suitably qualified and competent person.

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

Install the hob

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

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

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

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

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

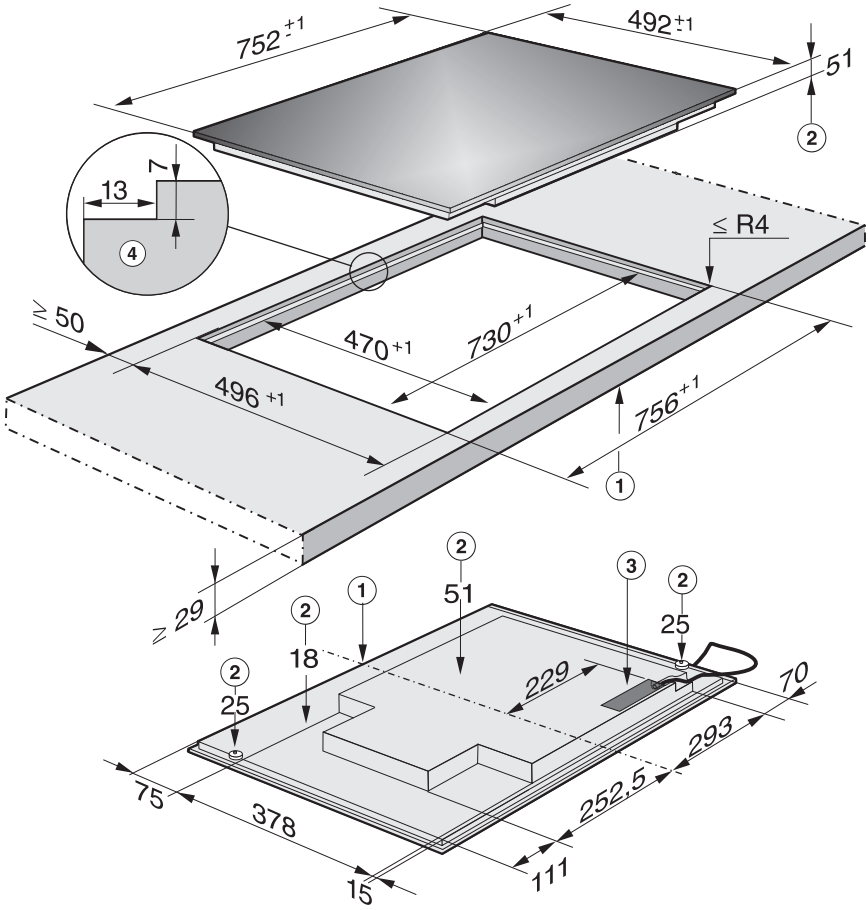
– in a suitable cut-out in a natural stone worktop.

– 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 6639 / KM 6839



① Front

② Appliance height

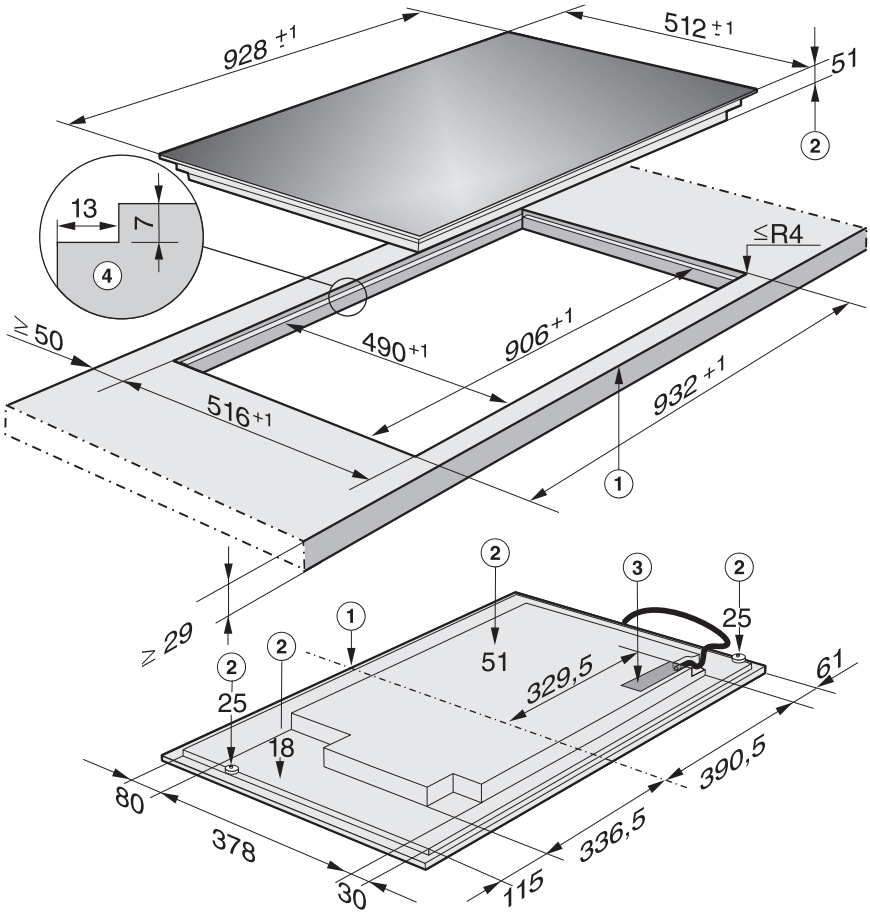
③ Mains connection box

④ Stepped cut-out

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

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

KM 6679 / KM 6879



① Front

② Appliance height

③ Mains connection box

④ Stepped cut-out

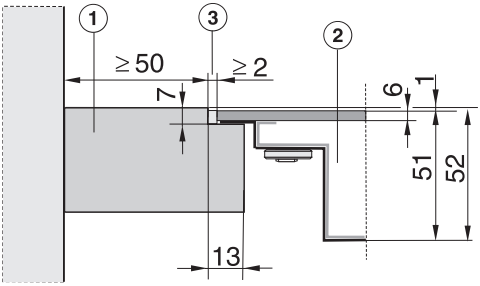
The mains connection cable (1440 mm long) is supplied separately with the hob.

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

Flush-fitted hobs

Installation

Natural stone worktops



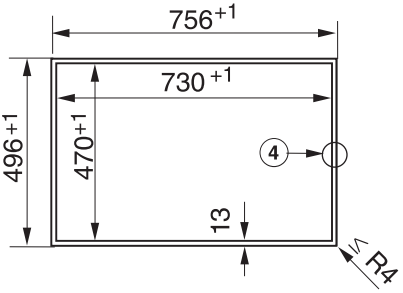
① Worktop

② Hob

③ Gap

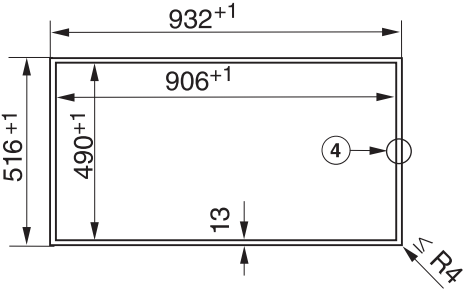
As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of the gap ③ can vary (min. 2 mm).

KM 6639 / KM 6839



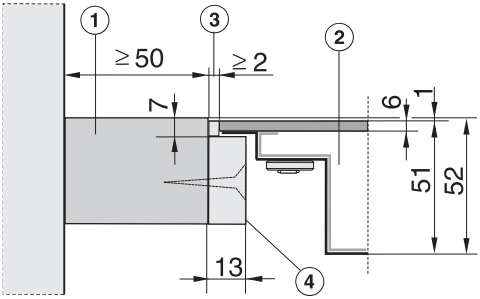
④ Stepped cut-out

KM 6679 / KM 6879



④ Stepped cut-out

Solid wood, tiled and glass worktops



① Worktop

② Hob

③ Gap

④ Wooden frame (13 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 (min. 2 mm).

Prepare the worktop

- Create the worktop cut-out as shown in the hob and inset diagrams. Remember to maintain the minimum safety distances (see “Safety distances”).
- Solid wood, tiled and glass worktops: Fix a wooden frame ④ 7 mm below the top edge of the worktop (see diagram).

Connect the mains connection cable to the appliance

The mains connection cable must only be connected by a suitably qualified and competent person.

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

Install 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.
- Check that the hob works.
- 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.

Please follow the manufacturer's instructions.

Electrical connection

⚠ Risk of damage from incorrect connection.

Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Miele cannot be held liable for damage or injury caused by unauthorised installation, maintenance or repair work, or by an inadequate or faulty on-site earthing system (e.g. electric shock).

This hob must be connected to the electrical supply by a qualified electrician.

The electrician must be familiar with and comply with the national regulations and any additional regulations of the local electricity provider (e.g. BS 7671 in the UK).

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

Connection

AC 230 V, 50 Hz

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

Please see wiring diagram for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

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 devices

It must be possible to disconnect the hob from the mains at all poles using disconnecting devices! A contact distance of at least 3 mm must be observed in the switched-off state! The disconnecting devices are overcurrent protection devices and residual current protection devices.

Disconnecting from the mains

⚠ Risk of electric shock.
There is a risk of electric shock if the hob is connected to the mains supply during repair or service work.
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) test button until the middle (black) button springs out.

Built-in circuit breakers

- Circuit breakers at least type B or C: Switch the lever from 1 (on) to 0 (off).

Residual current device (RCD)

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

Mains connection cable

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

Please see wiring diagram for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

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

Replacing the mains cable

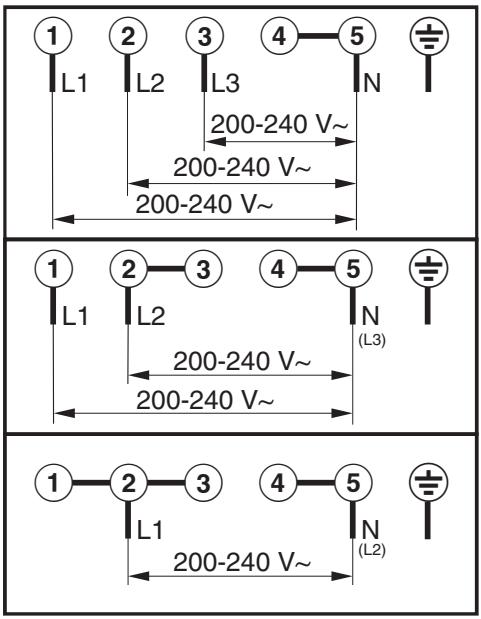
⚠ Danger of electric shock.
The mains connection cable must be replaced by a suitably qualified and competent person in accordance with current local and national safety regulations. (e.g. BS 7671 in the UK).
The earth lead must be connected to the point marked ⏚.

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

The connection data is quoted on the data plate.

Electrical connection

Wiring diagram



Contact in case of malfunction

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

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

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

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

Data plate

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

Warranty

For information on the appliance warranty specific to your country please contact Miele. See back cover for address.

In the UK, your appliance warranty is valid for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Product data sheets

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

Information for domestic electric hobs

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

MIELE	
Model name / identifier	KM 6629
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 160-230 mm 2. = Ø 100-160 mm 3. = 230x390 mm 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 171,8 Wh/kg 2. = 169,8 Wh/kg 3. = 182,8 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	174,8 Wh/kg

Information for domestic electric hobs

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

MIELE	
Model name / identifier	KM 6639
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 160-230 mm 2. = Ø 100-160 mm 3. = 230x390 mm 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 171,8 Wh/kg 2. = 169,8 Wh/kg 3. = 182,8 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	174,8 Wh/kg

Information for domestic electric hobs

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

MIELE	
Model name / identifier	KM 6669
Number of cooking zones and/or areas	5
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 100-160 mm 2. = Ø 160-230 mm 3. = Ø 180-280 mm 4. = 230x390 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 171,8 Wh/kg 2. = 169,9 Wh/kg 3. = 166,2 Wh/kg 4. = 181,3 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	172,3 Wh/kg

Information for domestic electric hobs

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

MIELE	
Model name / identifier	KM 6679
Number of cooking zones and/or areas	5
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 100-160 mm 2. = Ø 160-230 mm 3. = Ø 180-280 mm 4. = 230x390 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 171,8 Wh/kg 2. = 169,9 Wh/kg 3. = 166,2 Wh/kg 4. = 181,3 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	172,3 Wh/kg

Product data sheets

Information for domestic electric hobs

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

MIELE	
Model name / identifier	KM 6699
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 160-230 mm 2. = 230x390 mm 3. = Ø 100-160 mm 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 172,5 Wh/kg 2. = 178,6 Wh/kg 3. = 170,7 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	173,9 Wh/kg

Information for domestic electric hobs

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

MIELE	
Model name / identifier	KM 6839
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 160-230 mm 2. = Ø 100-160 mm 3. = 230x390 mm 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 171,8 Wh/kg 2. = 169,8 Wh/kg 3. = 182,8 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	174,8 Wh/kg

Information for domestic electric hobs

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

MIELE	
Model name / identifier	KM 6879
Number of cooking zones and/or areas	5
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 100-160 mm 2. = Ø 160-230 mm 3. = Ø 180-280 mm 4. = 230x390 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 171,8 Wh/kg 2. = 169,9 Wh/kg 3. = 166,2 Wh/kg 4. = 181,3 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	172,3 Wh/kg

Conformity declaration

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

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

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Miele

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