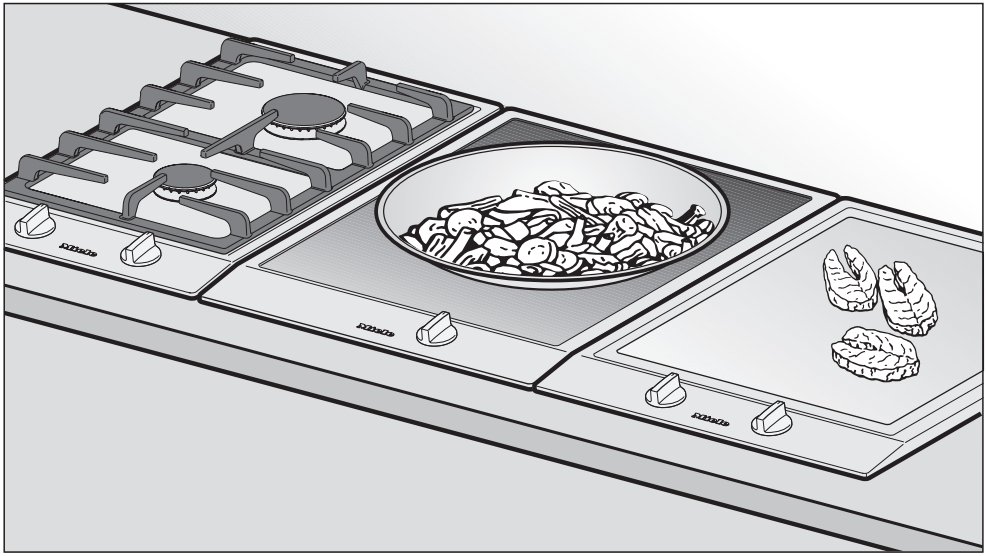
Miele

# Operating and installation instructions



# Gas hobs
# CS 1012
# CS 1034

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

en - GB

M.-Nr. 07 172 910

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

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

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

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

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

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

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

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

**In the 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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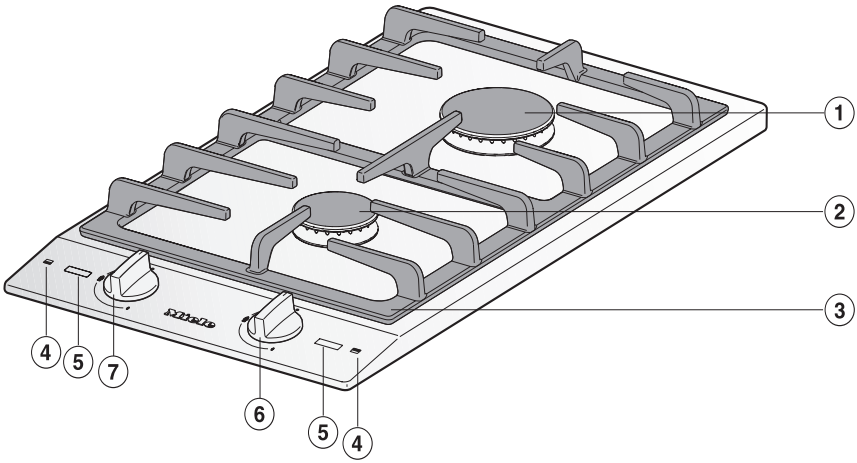
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## CS 1012




① Extra large burner

② Normal burner

③ Pan support

④ Symbols to indicate which gas burner the control is for

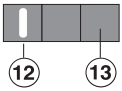
⑤ Display

Controls:

⑥ rear

⑦ front

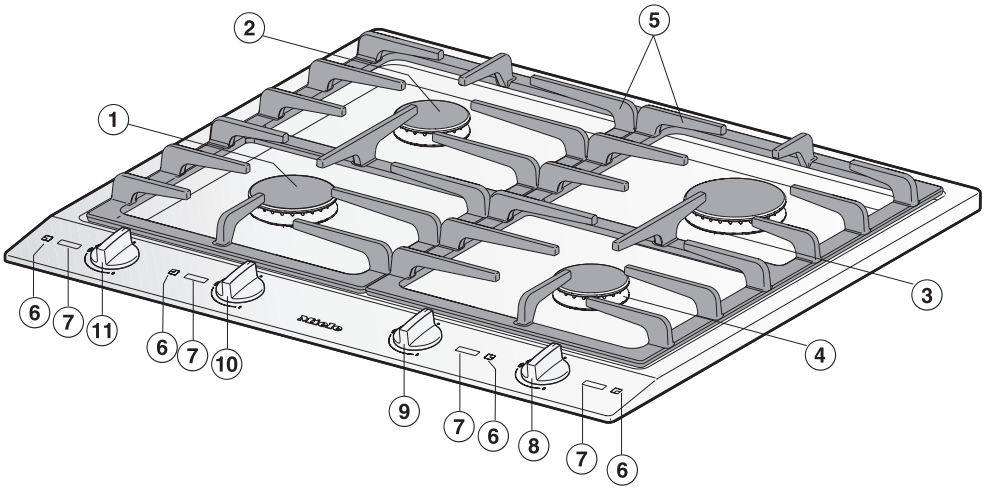
**Display**




⑫ In-operation indicator

⑬ Residual heat indicator

## CS 1034




① Large burner

② Normal burner

③ Extra large burner

④ Normal burner

⑤ Pan supports

⑥ Symbols to indicate which gas burner the control is for

⑦ Display

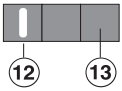
Controls:

⑧ front right

⑨ rear right

⑩ rear left

⑪ front left

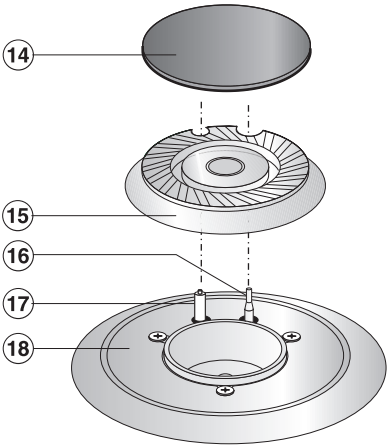



**Display**

⑫ In-operation indicator

⑬ Residual heat indicator

## Burner




⑭ Burner cap

⑮ Burner head

⑯ Ignition safety device

⑰ Ignitor

⑱ Burner base

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

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

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

## Correct application

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

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

## Safety with children

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

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

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

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

▶ Keep all pans out of reach of children. Danger of burning or scalding.

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

## Technical safety

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

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

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

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

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

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

▶ Connection to the gas supply must be carried out by a suitably qualified and competent person in accordance with current local and national safety regulations, e.g. a **Gas Safe** registered service technician in the UK.

If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

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

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

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

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

– the mains fuse is disconnected,

– the screw-out fuse is removed (in countries where this is applicable),

– it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

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

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

## Correct use

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

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

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

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

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

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

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

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

▶ When using a cooker hood over the gas hob, ensure that the burner is always covered with a pan when in use. Otherwise flames could be drawn up by the suction of the cooker hood, parts of which could then be damaged or even set on fire.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

▶ In the event of damage or a defect, switch off the appliance immediately. Turn off the gas supply to the appliance, and disconnect completely from the electricity supply. Contact the Miele Service Department.

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

## Disposal of the packing material

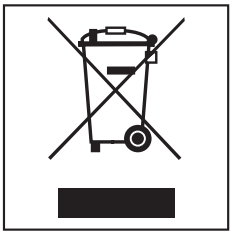
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

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

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

## Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre or contact your Dealer for advice. Ensure that it presents no danger to children while being stored for disposal.
It should be disconnected from the mains electricity and gas supplies by a competent person.

# Before using for the first time

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

## Cleaning for the first time

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

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

## Rapid ignition system

The appliance is supplied with a rapid ignition system with the following features:

– Rapid ignition without pressing und holding the control

– Automatic re-ignition

  Should the flame be extinguished by a gust of air, the burner will re-ignite automatically.
  If re-ignition is unsuccessful, the gas supply will be cut off automatically (see "Safety cut-off").

## Switching on, adjusting the flame and switching off

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

- The gas supply is turned off
- Strong flame
- Weak flame

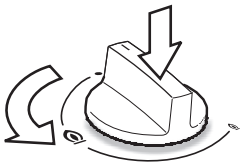
The burners can only be switched on by pressing in the appropriate control and turning it anti-clockwise, and switched off by turning the control clockwise.

The following will **cause damage** to the appliance:

- Switching the burner on without pressing the control down,
- Switching the burner on by turning the control clockwise,
- Switching the burner off by turning the control anti-clockwise.

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

### Switching on



- To ignite the burner press the control knob down and turn it anti-clockwise to the large flame symbol. The ignitor will make a clicking sound and ignite the gas.

Operating a control will automatically create a spark on every burner. This is quite normal and does not indicate a fault.

If the burner does not ignite, turn the control to off "●". Air the room or wait at least 1 minute before trying again.

If the burner does not ignite the second time, turn the control to "●", and see "Problem solving guide".

When switching on, re-ignition sometimes occurs (1-2 clicks) if the flame on the ignition safety device has gone out briefly, or if the thermal element is not hot enough, e.g. following a gust of air.

### Regulating the flame

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

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



### Switching off

- Turn the control clockwise to position "●".

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

## In-operation indicator and Residual heat indicator

When a gas burner is switched on, the relevant in-operation indicator lights up. Once it has reached a certain temperature, the residual heat indicator also lights up. The in-operation indicator goes out when the gas burner is switched off. The residual heat indicator remains on until the gas burner is cool enough to touch.

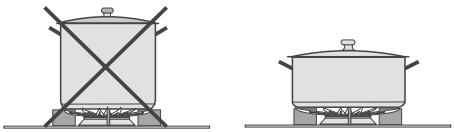
Do not touch or place any heat sensitive objects on the gas hob while the residual heat indicator is still on. Danger of burning and fire.

If the displays are flashing, this shows there is a fault. See section "Problem solving guide".

# Pans

| Burner | Min. pan base diameter in cm |
|---|---|
| Normal burner | 10 |
| Large burner | 12 |
| Extra large burner | 14 |
| | **Max. diameter at top of pan in cm** |
| Normal burner | 22 |
| Large burner | 24 |
| Extra large burner | 24 |

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



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

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

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

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

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

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

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

– Use a lid whenever possible to minimise heat loss.

**Thermo-electric ignition**

This appliance has a thermo-electric ignition safety device. If the flame goes out, for example if food has boiled over or if there is a sudden draught, and automatic re-ignition has been unsuccessful, the supply of gas to the burner will be cut off.

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

**Safety cut-out**

If a burner has been used for an unusually long period (approx. 4 hours), it will switch off automatically.

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

## General notes

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

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

Cooked food which spills over onto the hot appliance can cause discolouration of the burner components and the stainless steel surface. **Remove any soiling immediately.**

**To avoid damaging the surface or your hob, 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,

– sharp pointed objects
(these can damage the seal between the frame and the worktop).

## Stainless steel surfaces

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

If necessary the cleaning agent for ceramic and stainless steel surfaces can be used (see "Optional accessories"). Apply with even pressure following the direction of the "grain".

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

**Printed surfaces** (Flame symbols)

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

Do not use stainless steel cleaning agents on the printed flame symbols. This would rub off the print.

## Pan supports, control knobs

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

After cleaning dry all surfaces with a clean cloth.

Do not clean the pan supports in a dishwasher.

## 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.

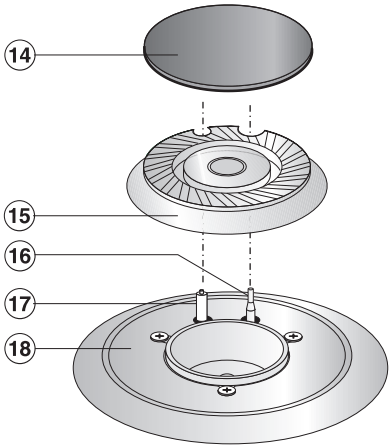
The ignitor and ignition safety device should be very carefully wiped clean using a well wrung out cloth.

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

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

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

### Reassemble the burner




After cleaning the burner it must be reassembled in the correct order.

- Place the burner head ⑮ on to the burner base ⑱ so that the ignition safety device ⑯ and the ignitor ⑰ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Place burner cap ⑭ flat over burner head ⑮.
  When correctly positioned it will not slide about.

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

**What to do if ...**

**... the burner does not ignite when the hob is being used for the first time or after a long period of not being used.**

There could be air lock in the gas pipe. You may need to make several attempts before the burner ignites successfully.

**... the in-operation and residual heat indicators are flashing at the same time.**

Both indicators will flash after an interruption to the power supply. Turn all the controls clockwise to position "●". You can then operate the appliance as normal.

**... the in-operation indicator is flashing.**

There is no supply of gas.

Turn all the controls clockwise to position "●". You can then operate the appliance as normal.

If the problem persists, disconnect the appliance from the electricity supply for a few seconds.

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

Disconnect the appliance from the electricity supply for a few seconds. If the problem persists, check whether

– the burner is correctly assembled.

– the gas supply tap is turned on.

– the burner is dry and clean.

– the flame slits are dry and unblocked.

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

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

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

– the burner components are assembled correctly.

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

**... the gas flame suddenly looks different.**

Check whether the burner components are assembled correctly.

**... the gas flame goes out during operation.**

Check whether the burner components are assembled correctly.

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

Check whether

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

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

– food deposits have lodged themselves on the ignition safety device.
Remove any food deposits carefully (see "Cleaning and care").

For safety reasons you may not be able to re-ignite the burner for about 5 minutes after a spillage.

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

These can be ordered via the internet on www.miele-shop.com or from the Miele Spare Parts Department (see back cover) or from your Miele dealer.

**Ceramic and stainless steel hob cleaner 250 ml**



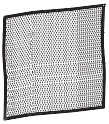
Removes heavy soiling, limescale deposits and light discolouration

**Stainless steel conditioning agent 250 ml**



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

**E-Cloth (microfibre cloth)**



Removes finger marks and light soiling.

# Safety instructions for installation

This appliance must be installed and connected to services in accordance with local and national safety and building regulations.

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

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

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

▶ This appliance may only be used in mobile installations such as ships if a risk assessment of the installation has been carried out by a suitably qualified engineer.

▶ An electric fryer must not be installed directly next to a gas hob, as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 288 mm between these two appliances.

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

▶ It can be installed above an oven. The worktop must be at least 40 mm thick.

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

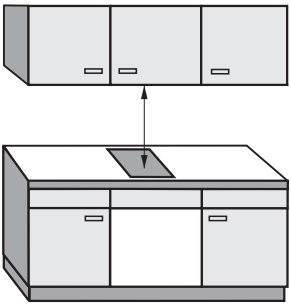
▶ The electrical cable and any flexible gas connection pipes must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.

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

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

All dimensions in this instruction booklet are given in mm.

**Safety distance above the hob**



A minimum safety distance must be maintained between this 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, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the appliance below.

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

### Safety distances to the sides of the hob

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

Due to the high temperatures radiated by the hob, it is essential that a minimum distance of **50 mm** is maintained between the worktop cut-out and the back wall.

The minimum distance ① between the worktop cut-out and a wall or tall unit to the right or left of it is:

**40 mm** for CS 1212
CS 1221
CS 1234
CS 1223

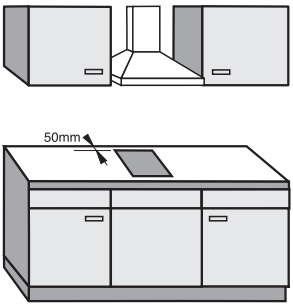
**50 mm** for CS 1112
CS 1122
CS 1134
CS 1326
CS 1411

**100 mm** for CS 1012
CS 1013

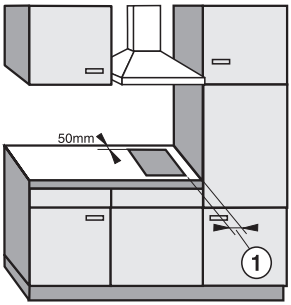
**150 mm** for CS 1421
CS 1312
CS 1322

**200 mm** for CS 1034

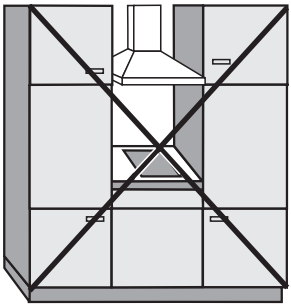
**250 mm** for CS 1011
CS 1018
CS 1021




recommended




not recommended



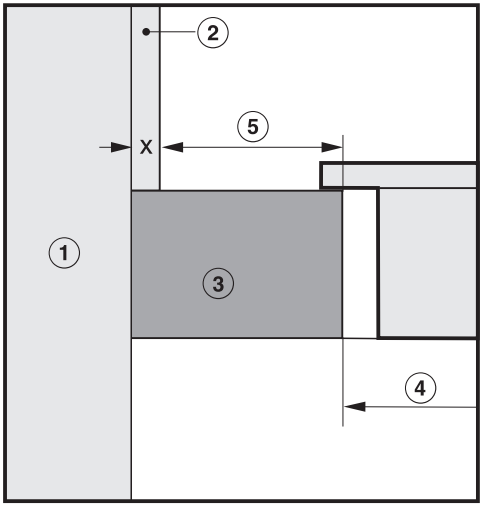
not allowed

**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) a minimum safety distance ⑤ of 50 mm less the thickness of the cladding must be maintained between the cut-out and the cladding.
Example: 15 mm niche cladding
50 mm - 15 mm = minimum safety distance of 35 mm




① Masonry

② Niche cladding
Dimension x = thickness of niche cladding material

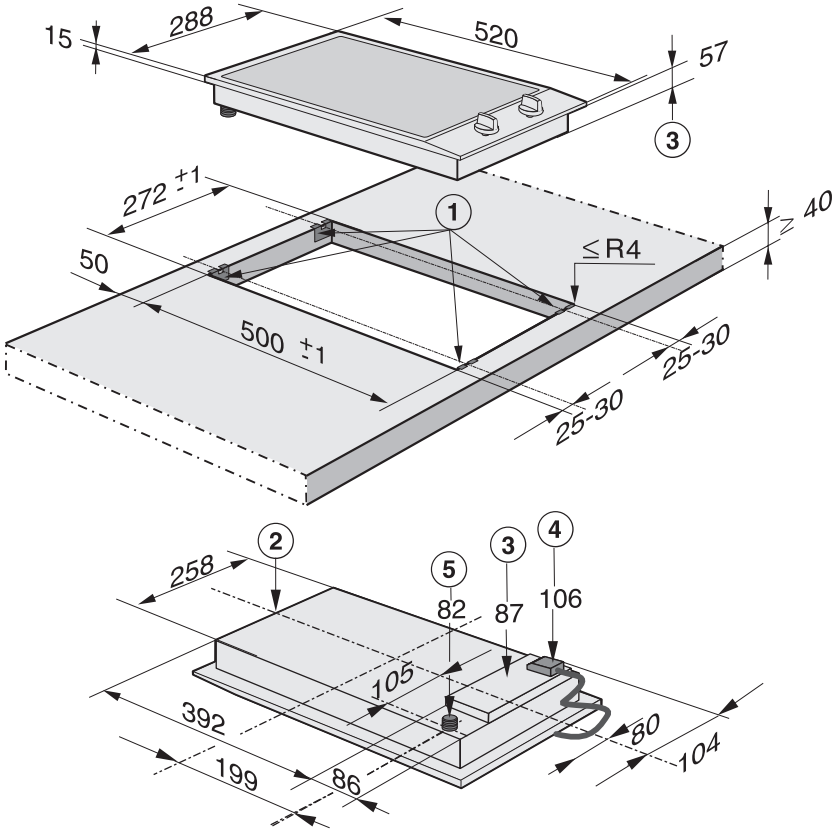
③ Worktop

④ Worktop cut-out

⑤ Minimum safety distance
for **combustible** materials is 50 mm
for **non-combustible** materials is 50 mm less dimension x

# Appliance and building-in dimensions

## CS 1012




① Spring clamps

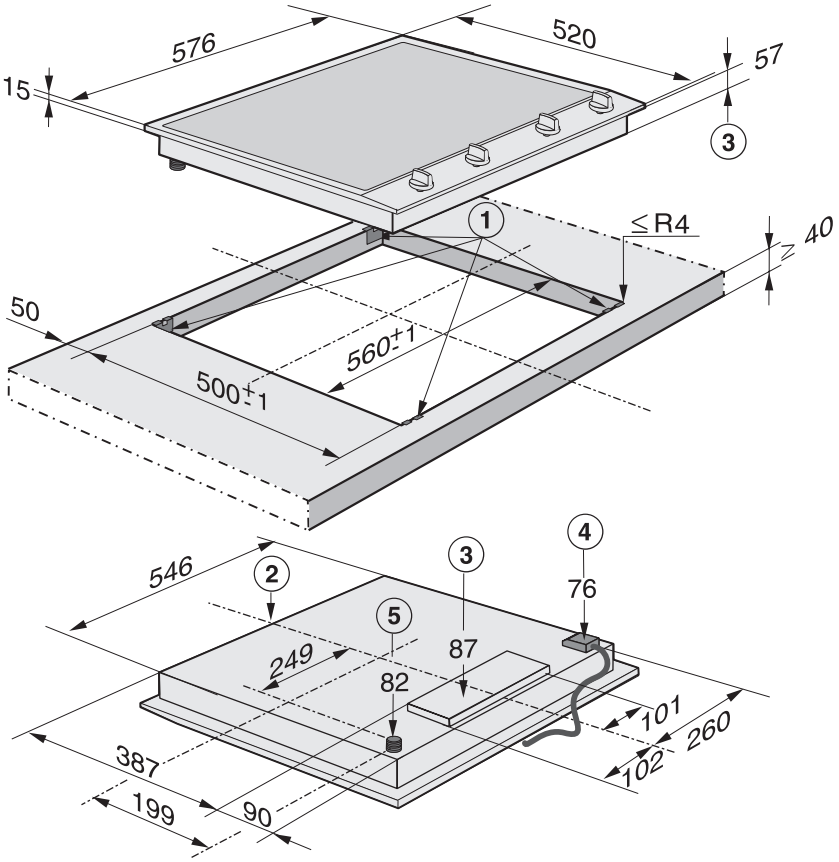
② Front

③ Building-in depth

④ Building-in depth for the mains connection box with mains connection cable, L = 2000 mm

⑤ Building-in depth for the gas connection R 1/2 - ISO 7-1 (DIN 2999)

## CS 1034




① Spring clamps

② Front

③ Building-in depth

④ Building-in depth for the mains connection box with mains connection cable, L = 2000 mm

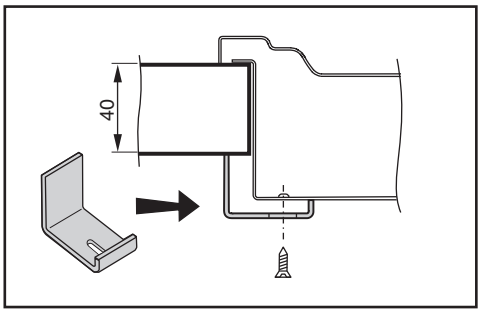
⑤ Building-in depth for the gas connection R 1/2 - ISO 7-1 (DIN 2999)

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

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

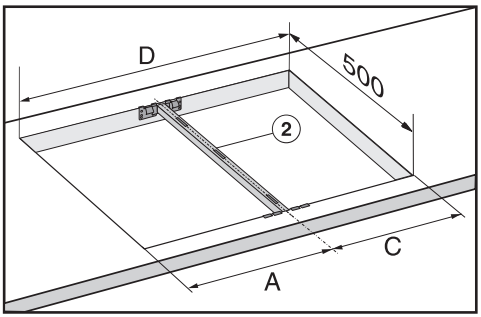
**CS 1034**

If the appliance is not installed above an oven the clamps supplied can be used for securing it (see illustration).

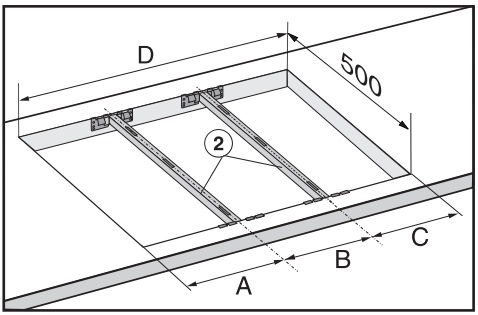


When installing two or more appliances next to each other a spacer bar ② must be used between each one.
See “Fixing the spring clamps and spacer bars”.

## Worktop cut-out - two appliances




## Worktop cut-out - three appliances

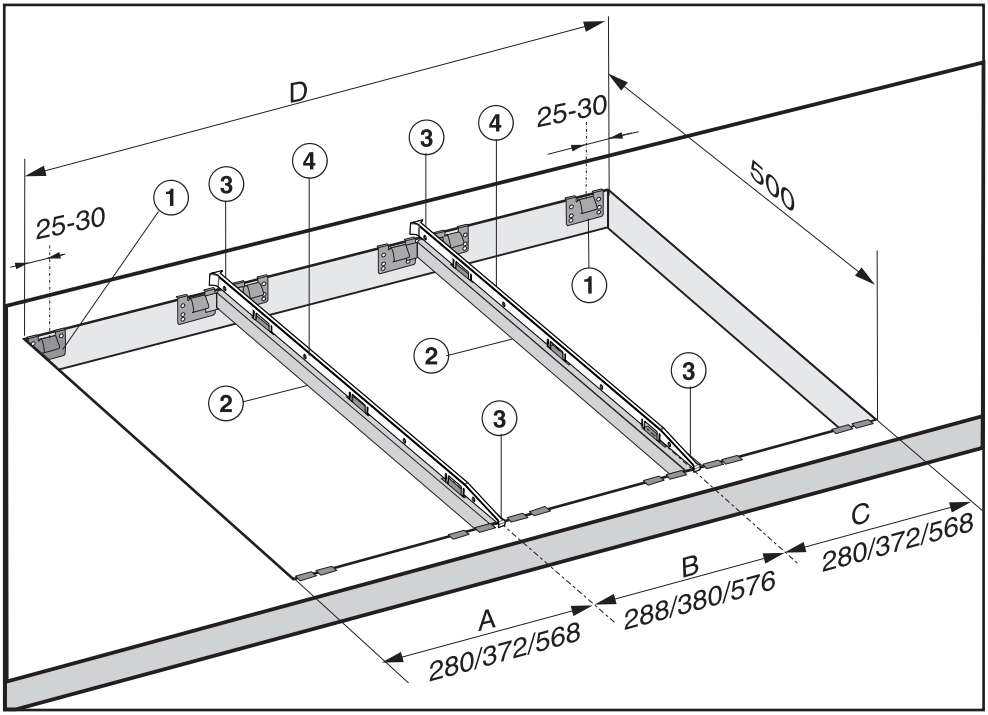



**To calculate the cut-out width (D) required:**

Add up the widths of each appliance (e.g. width A + B + C etc.) and subtract 16 mm from this figure
(i.e. 8 mm is taken off either end of the appliance run).

| Number of appliances | Appliance width in mm | Worktop cut-out in mm |
|---|---|---|
| 1 | 288 | 288 - 16 = **272** |
| 2 | 288, 288 | 288 + 288 - 16 = **560** |
| 2 | 288, 380 | 288 + 380 - 16 = **652** |
| 3 | 288, 288, 288 | 288 + 288 + 288 - 16 = **848** |
| 3 | 288, 288, 380 | 288 + 288 + 380 - 16 = **940** |

# Installation of several appliances




① Spring clamps

② Spacer bars

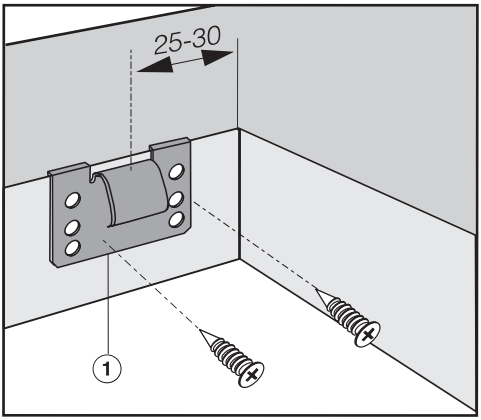
③ Gap between spacer bar and worktop

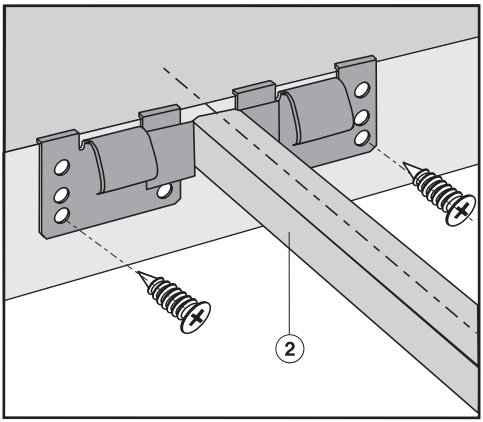
④ Sealing strip

The illustration shows a worktop cut-out with spring clamps ① and spacer bars ② for 3 appliances.

An additional spacer bar is required for each additional appliance. The position for securing each additional spacer bar will depend on the width of appliance **B** (288 mm / 380 mm / 576 mm).

### Wooden worktops

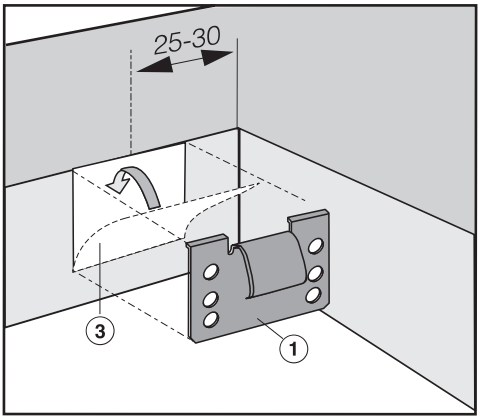


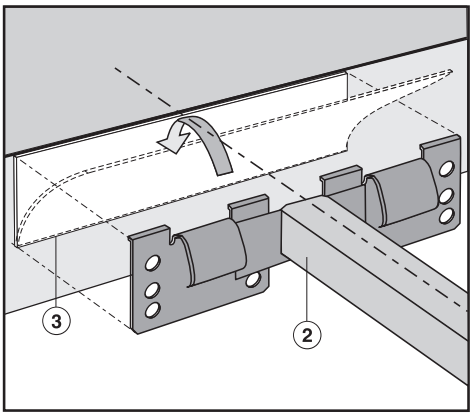




- Position the spring clamps supplied ① and spacer bars ② on the top edge of the cut-out in the positions marked.
- Secure the spring clamps and spacer bars with the 3.5 x 25 mm screws supplied.

### Granite and marble worktops

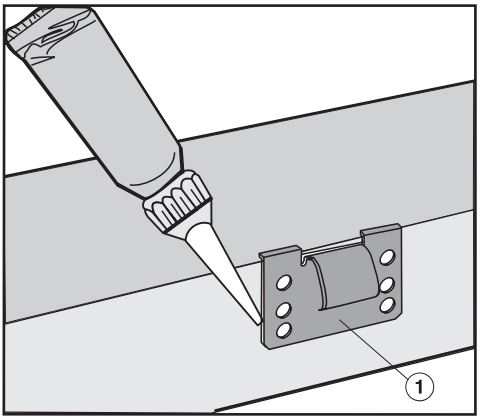
The screws are not required for granite or marble worktops.



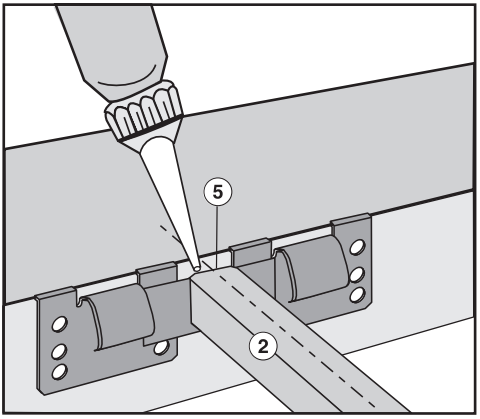




- Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.

# Fitting the spring clamps and spacer bars




■ Apply silicone to the side edges and the lower edges of the spring clamps ① and the spacer bars ②.



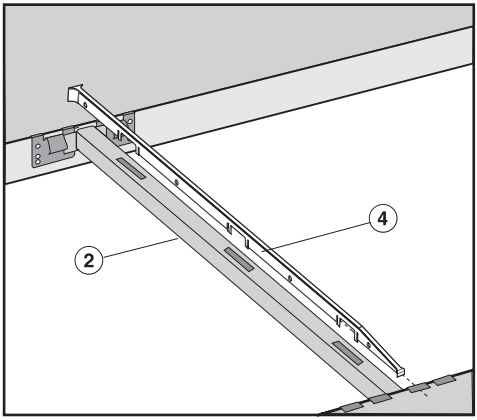

■ Then fill gap ⑤ between the spacer bars and the worktop with silicone from the tube supplied.

## Installing the appliance(s)

- Feed the connection cable down through the cut-out.
- Starting at the front, position the appliance in the worktop cut-out.
- Using both hands, press down evenly on the sides of the appliance until it clicks into position. When doing this make sure that the seal under the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round. **Do not use sealant.**

When installing several appliances, a sealing strip must be fitted into each spacer bar.

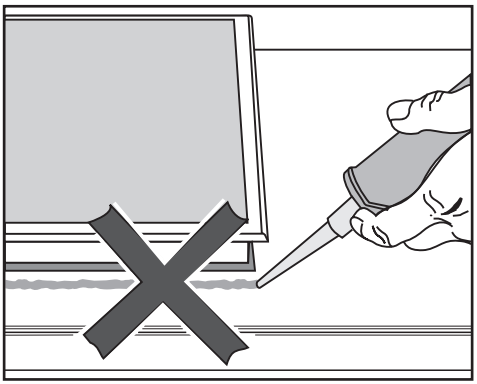
- Push the appliance to the side until the long slots in the spacer bar can be seen.




- Fit the sealing strip ④ into the long slots in the spacer bar ②.
- Starting at the front, position the next appliance in the worktop cut-out.
- Connect each appliance to the mains (see "Electrical connection").
- Check that each appliance works correctly.

## Removing the appliance

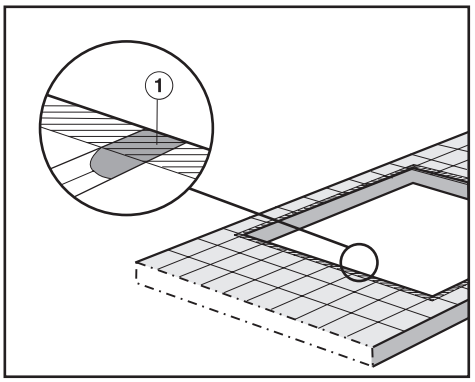
If the appliance is accessible **from below**, it can be pushed up and out of the cut-out. It must be pushed up from the back first.
If the appliance is **not accessible from below**, take hold of the appliance with both hands at the back, pull it forwards, then lift it up and out.



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

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

**Tiled worktop**




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

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

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

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

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

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

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

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

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

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

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

**Important UK**

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

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

| | |
|---|---|
| Green/yellow | = earth |
| Blue | = neutral |
| Brown | = live |

**WARNING**
**THIS APPLIANCE MUST BE EARTHED**

# Electrical connection

**Important**

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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



# Gas connection

## Connection

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

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

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

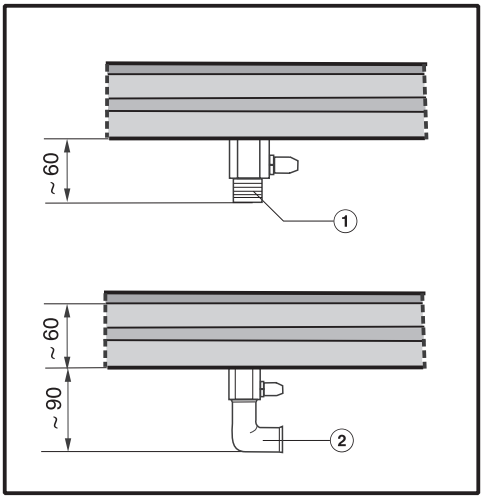
A test for possible leakages must be carried out after installation.

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

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

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

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




① Connection with test point specifically for GB

② Connection with test point specifically for GB and 90° angle

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

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

## CS 1012

### Nominal rating at high setting

| | Gas type | kW |
|---|---|---|
| Normal burner | Natural gas H<br>Liquid gas | 1.60<br>1.60 / 116 g/h |
| Extra large burner | Natural gas H<br>Liquid gas | 3.00<br>2.50 / 182 g/h |
| Total output | Natural gas H<br>Liquid gas | 4.60<br>4.10 / 298 g/h |

### Nominal rating at low setting

| | Gas type | kW |
|---|---|---|
| Normal burner | Natural gas H<br>Liquid gas | 0.25<br>0.31 |
| Extra large burner | Natural gas H<br>Liquid gas | 0.50<br>0.52 |

Screw in the new jets according to the following table.

### Jet table

### For UK and IE

| | Main jet ∅ | Small jet ∅ |
|---|---|---|
| **Natural gas H** | | |
| Normal burner | 0.90 | 0.42 |
| Extra large burner | 1.22 | 0.54 |
| **Liquid gas** | | |
| Normal burner | 0.67 | 0.23 |
| Extra large burner | 0.80 | 0.40 |

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

# Conversion to another type of gas

## CS 1034

### Nominal rating at high setting

| | Gas type | kW |
|---|---|---|
| Normal burner | Natural gas H<br>Liquid gas | 1.60<br>1.60 / 116 g/h |
| Large burner | Natural gas H<br>Liquid gas | 2.50<br>2.10 / 153 g/h |
| Extra large burner | Natural gas H<br>Liquid gas | 3.00<br>2.50 / 182 g/h |
| Total output | Natural gas H<br>Liquid gas | 8.70<br>7.80 / 568 g/h |

### Nominal rating at low setting

| | Gas type | kW |
|---|---|---|
| Normal burner | Natural gas H<br>Liquid gas | 0.25<br>0.31 |
| Large burner | Natural gas H<br>Liquid gas | 0.35<br>0.35 |
| Extra large burner | Natural gas H<br>Liquid gas | 0.50<br>0.52 |

Screw in the new jets according to the following table.

### Jet table

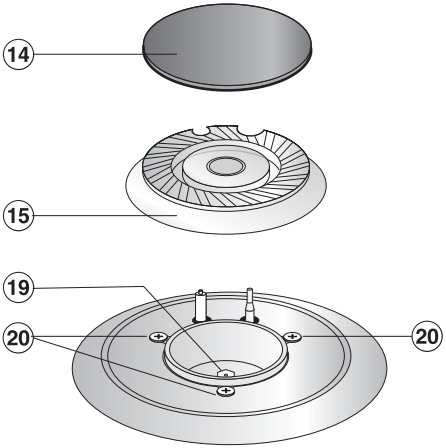
### For UK and IE

| | Main jet<br>∅ | Small jet<br>∅ |
|---|---|---|
| **Natural gas H** | | |
| Normal burner | 0.90 | 0.42 |
| Large burner | 1.11 | 0.42 |
| Extra large burner | 1.22 | 0.54 |
| **Liquid gas** | | |
| Normal burner | 0.67 | 0.23 |
| Large burner | 0.71 | 0.32 |
| Extra large burner | 0.80 | 0.40 |

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

## Changing the jets

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



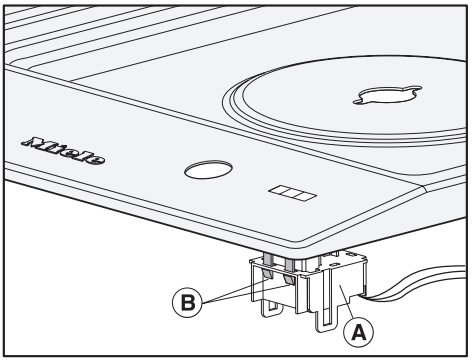

### To change the main jets

- Take off the pan support, burner cap ⑭ and the burner head ⑮.
- Using an M7 socket spanner unscrew the main jet ⑲.
- Change the main jet.

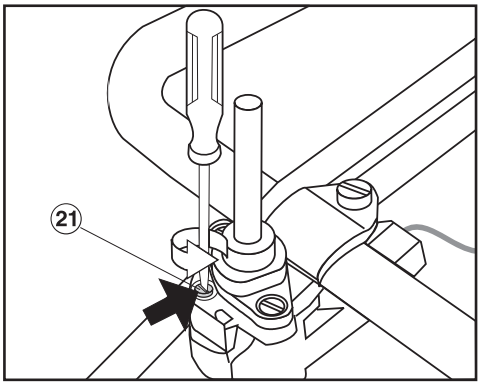
### Changing the small jets

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

- Remove burner cap ⑭ and burner head ⑮.
- Pull the control knobs off.
- Loosen screws ⑳.




- Remove the upper section of the appliance carefully. When doing this, make sure you do not also pull out the light unit for the display Ⓐ located underneath the upper section. To release the unit, squeeze together the two clamps Ⓑ.




- Using a small screwdriver, unscrew small jet ㉑ in the gas fitting.
- Pull out the jet with a pair of pliers.
- Fit the correct jets securely (see jet table).
- Finally, secure the jets against inadvertent loosening with sealing wax.

## After changing the jets

- Reassemble the burner parts in the reverse order,
- Check all gas fittings for leaks by operating the burner without the upper section of the hob in place (use a match to ignite the flame).
- Remove the loose burner parts again.
- Replace the upper section of the hob.
- Screw the burner bases into place, and replace the other parts of the burner. Take care to reassemble the different parts in the correct order.
- Replace the control knobs.
- Finally ignite all the burners to check that they are operating correctly.

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

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

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

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

– Your Miele dealer, or

– the Miele Customer Contact Centre (see back cover for address).

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

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

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

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

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