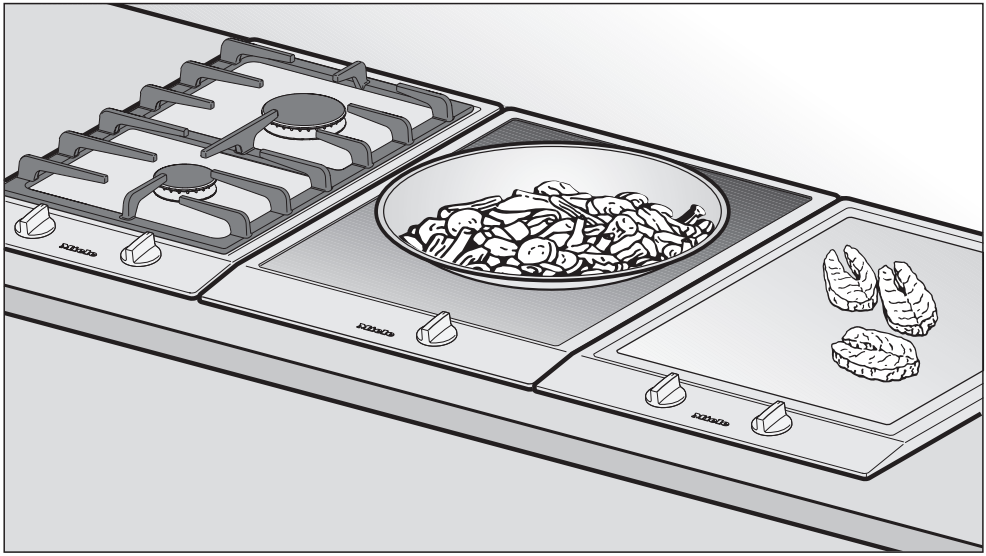
Miele

# Operating and installation instructions



# Deep fat fryer
# CS 1411

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. 07 180 430

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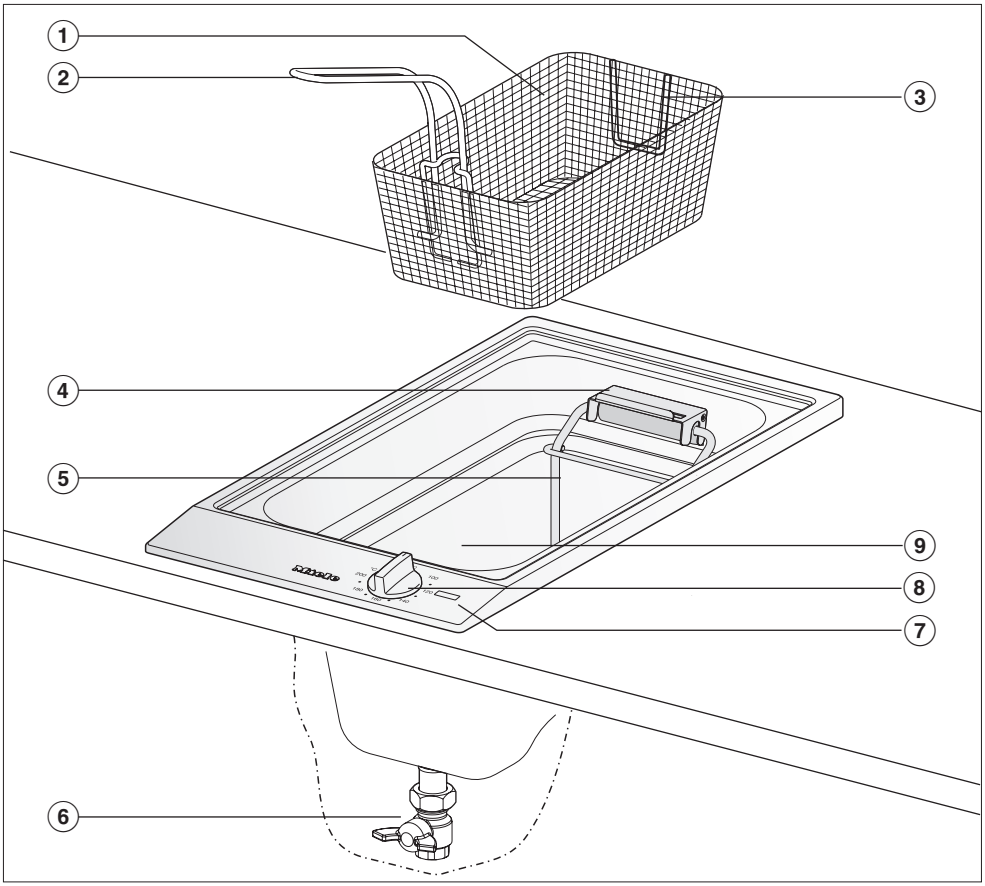
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# Guide to the appliance




① Frying basket

② Handle (fold-away, removable)

③ Hanging facility

④ Basket hanging support

⑤ Heating element (can be raised up)

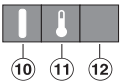
⑥ Drain tap

⑦ Display

⑧ Control

⑨ Oil reservoir, capacity
min. 3.0 litres, max. 4.0 litres.

**Display**



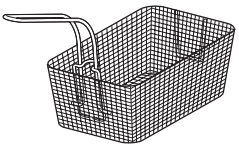

⑩ In-operation indicator

⑪ Temperature indicator light

⑫ Residual heat indicator

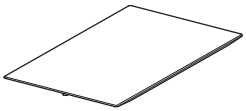
## Accessories supplied

### Frying basket



### Lid

Protects the oil reservoir after use.



This appliance complies with all relevant legal safety requirements. Improper use 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 using it for the first time. They contain important notes on installation, safety, operation and care.

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

## Correct application

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

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

## Safety with children

▶ This appliance is only intended for use by adults who have read these instructions. It 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.

▶ Ensure that children cannot reach the drain tap where hot liquid could be drained out.

▶ 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 it if it has been damaged. A damaged appliance is dangerous.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance 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.
This data must correspond in order to avoid the risk of damage to the appliance. 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.

▶ This appliance is supplied with a moulded plug ready for connection to a switched socket. If you wish to connect it to a double-pole fused spur connection unit, or to an isolator switch, or if the appliance is supplied without a plug, it must be installed and connected by a suitably qualified and competent person 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 specialist connection cable of type H 05 VV-F (pvc insulated), available from the Miele Spare Parts Department.

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

▶ 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 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), or
– it is switched off at the wall socket and the plug is withdrawn from the socket, or
– it is switched off at the fused spur connection unit.

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

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

## Correct use

▶ Ensure that you do not come into contact with the hot appliance, hot oil or hot water in the fryer. The appliance and contents remain hot for quite a while after the appliance is switched off. However the handle of the frying basket and pasta basket is safe to touch. Wait until the residual heat indicator has gone out before touching the appliance.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

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

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

▶ Never leave the appliance unattended when using it. Overheated oil can catch fire and could even set the cooker hood on fire.
Never use open flames near the appliance, e.g. candles or lighters.

▶ If frying oil does catch fire despite this do not attempt to put out the flames with water. Stifle the fire with a suitable fire blanket or by covering with the lid.

▶ Always ensure that food is sufficiently cooked or reheated. Some foods may contain micro organisms which are only destroyed by thorough cooking, therefore when cooking or re-heating foods, e.g. poultry, it is particularly important that food is fully cooked through.

▶ Do not use the appliance to heat up the room and never switch it on with the heating element in the raised position. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

▶ Clean or change dirty oil or fat in good time. Oil or fat containing impurities is liable to catch fire.

▶ Handling and preparing food correctly is essential for maintaining good health. Please read the "Frying tips" section in "Using the fryer" later on in this booklet.

▶ This appliance should only be switched on when the lid has been taken off and it has been filled with oil or water.

▶ Never use plastic containers for hot fat. These melt at high temperatures. Only use heat-proof dishes.

▶ Do not dispose of used cooking oil down the sink. It can damage pipework and cause blockages in the water pipes.
Dispose of it safely with your household waste or ask your local authority about disposal schemes in your area.

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

## Disposal of the packing material

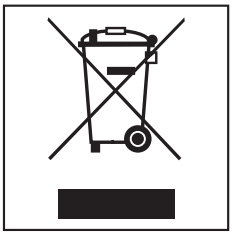
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

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 offered for recycling.

## 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 unplugged or disconnected from the mains electricity supply 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

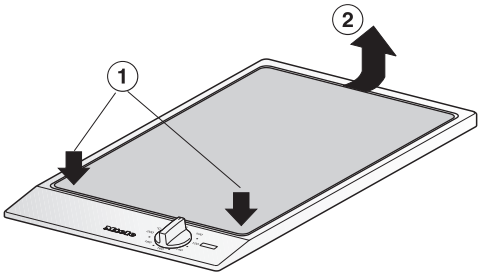
- Remove any protective foil and adhesive labels.
- Fill the oil reservoir with approx. 4 litres of water and add a little washing-up liquid. Ensure that the water level is not higher than the maximum level marker at the back of the reservoir.
- Turn the control in a clockwise direction to 130 °C and bring the water to the boil.
- When the water has started to boil, switch off the fryer by turning the control back anti-clockwise to "0". Empty the water through the drain tap into a heat-resistant container (see "After frying").
- Let the appliance cool down and raise the heating element.
- Clean the oil reservoir and all other surfaces of your appliance with a damp cloth, and then wipe dry.
- Close the drain tap.

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

## Fryer lid

To remove the lid to the deep fat fryer, press on the left or right side of the lid with your finger ①.

Use your other hand to lift the cover at the back and remove ②.

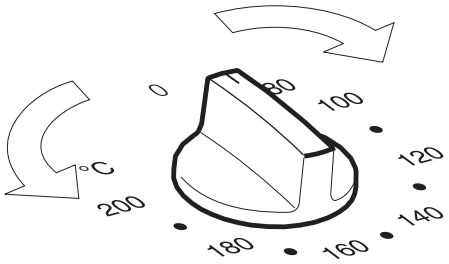



⚠ Do not replace the lid until the deep fat fryer is cold. Danger of burning.

## Switching on and off

Do not switch on the fryer when it is empty or when the heating element is raised up.

To switch the fryer **on**, turn the control **clockwise**. To switch **off**, turn the control **anti-clockwise**.




You cannot turn the control to "0" by turning it past 200 °C.

After switching on, the in-operation indicator ▮ and the temperature indicator 🌡 light up. The temperature indicator light tacts on and off in conjunction with the heating element.

## Residual heat indicator

The residual heat indicator remains on until the fryer is cool enough to touch.

Make sure you do not touch the fryer while the residual heat indicator is on.

## Before frying

Only operate the fryer without the lid.

Only use oil / fat which is suitable for frying in and which can be heated to a high temperature.

Never mix different types of oil or fat together.

Before frying make sure that the oil reservoir has been filled with enough oil or fat (minimum 3 litres / 3 kg, maximum 4 litres / 4 kg).

- Check that the drain tap is closed.
- Fill the oil reservoir with oil / fat. Solid fat should be cut up into small pieces first.
  When re-using fat which has solidified in the reservoir, make a hole in the solid fat as far as the element. This allows any water which has gathered under the fat to evaporate.
- Turn the control to 100 °C and wait until the fat has melted.
- When all the fat has melted check the level in the reservoir. This needs to be between the minimum and maximum level markers at the back of the reservoir.

## Frying

- Set the frying temperature required (see chart) and wait until the temperature indicator light goes out for the first time. The oil has now reached the set temperature.
- Carefully lower the frying basket containing the food to be fried into the hot oil. If the oil froths a lot, lift the basket out of the oil briefly and then slowly lower it into the hot oil again.
- When the food is cooked, lift the basket out of the hot oil. Shake the basket a little to remove any excess oil, and then hang it on its support.

Do not leave food suspended over the reservoir for too long as steam from the oil can cause the food to lose its crispness. Finally, place the food onto kitchen paper towel to soak up any excess oil.

Warning. Whilst frying food make sure you do not touch the hot oil. Protect you hands in particular, e.g. by wearing heat-resistant oven gloves.

| Food (fresh) | Quantity | Temperature in °C | Frying time in minutes |
|---|---|---|---|
| Jam doughnuts | 4 pieces | 170 | 6-8 |
| Camembert | 4 x 1/2 pieces | 170 | 2-3 |
| Raw battered vegetables | 400 g | 170 | 7-9 |
| Chicken quarters, breaded | 2 x 250 g pieces | 170 | 8-10 |
| Croquette potatoes | 400 g | 170 | pre-fry 2-4<br>fry 3-5 |
| Apple turnovers | 5 pieces | 170 | 6-8 |
| Parsley | | 180 | 1-2 |
| Chips | 400 g | 170 | pre-fry 4-6<br>fry 2-4 |
| Turkey steaks, unbreaded | 2 x 250 g pieces | 180 | 3-5 |
| Escalope | 200 g | 180 | 5-7 |
| Drop cookies | 4 pieces | 170 | 6-8 |
| Banana fritters | 2 pieces | 170 | 3-4 |

| Food (frozen) | Quantity | Temperature in °C | Frying time in minutes |
|---|---|---|---|
| Fish fingers | 300 g | 170 | 4-6 |
| Croquette potatoes | 400 g | 170 | pre-fry 1-2<br>fry 3-4 |
| Chips | 250 g<br>400 g | 170 | 2-3<br>3-4 |
| Plaice fillets, unbreaded | 300 g | 170 | 3-5 |
| Squid rings, unbreaded | 250 g | 180 | 2-3 |

The frying times given in this chart are only a guide.

## Frying tips

Handling and preparing food correctly is essential for maintaining good health. Food should be fried until it is golden. Do not let it get too dark.

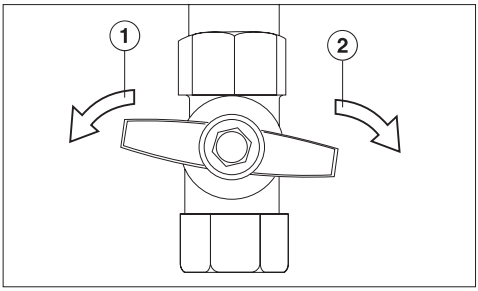
Never add salt to food in hot oil. This could cause the oil to boil over.

– The oil or fat needs to be hot enough to seal the food quickly. If the temperature is too low the food will absorb too much fat, making it difficult to digest.
It is important to wait until the temperature indicator goes out (which means the set temperature has been reached), before adding food to the fryer.
– Best results are achieved by keeping to the temperature guidelines given in the chart. Only use temperatures above 170 °C where absolutely necessary (e.g. for fish and meat which has not been coated in breadcrumbs or pastry).
– When frying deep frozen products use the lowest temperature quoted on the manufacturer's packaging.
– Keep frying times as short as possible.
– Use the correct ratio of food to fat. This should be between 1:10 and 1:15. For example, you need between 1 and 1.5 litres of oil for 100 g of frozen chips. Food will get too hot if you use too much oil. If you try and fry too much food at once the oil will cool down too much.
– Heating the oil for too long will speed up its deterioration rate.
– Food should be as dry as possible for frying as moisture can cause frothing. Damp food should be dried using paper towel. Remove any excess ice and frost from deep frozen food.
– Lower the frying basket slowly so that the oil does not froth over.
– Rinsing freshly cut potatoes under running water and then drying them thoroughly with kitchen paper towel will prevent them sticking together.
– Never season food before frying it. Salt, seasoning, icing sugar, etc. should be added after the food has been removed from the basket and drained of excess oil.

## After frying

Switch the fryer off and filter the oil. This not only removes impurities which can affect the taste of the food, but will help the oil last longer.

- Allow the oil to cool down, but not to solidify.
  If it has solidified it can be melted by heating the fryer up to 100 °C.
- Place a **heat-resistant** container of a suitable size, e.g. a metal pan, beneath the drain tap under the appliance.
- Open the drain tap by turning it **anti-clockwise** ① as far as it will go.




- After the oil has drained, close the tap by turning it **clockwise** ② as far as it will go.
- Filter the oil by pouring it through kitchen paper or a metal sieve lined with kitchen paper or filter paper and store it in a closed, heat-resistant container until it is needed again.

Make sure that the drain tap under the appliance is always easy to access for draining.

Make sure the oil has cooled down sufficiently before draining it. If it is too hot there is a risk of burning and scalding. Make sure that the container you use for draining the oil into is **heat-resistant**.

After using the fryer do not replace the lid until the appliance has cooled down.

The oil must be replaced if it

– is very dark and thick
– smells unpleasant and froths
– begins to smoke at a temperature of 170 °C or less.

# Safety cut-out

Your fryer is fitted with a safety cut-out which automatically switches it off if:

– the oil reservoir is not filled to at least the lower level marker.

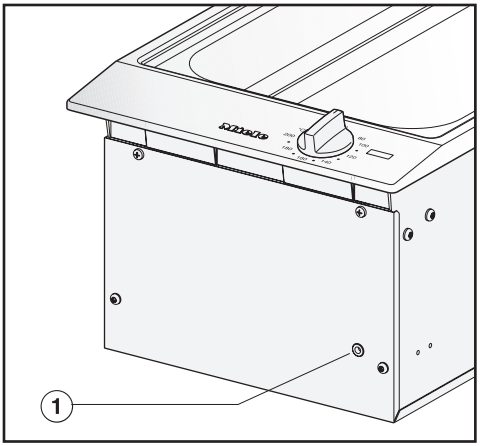
– the fryer is switched on when empty.

– the fryer is switched on when the heating element has been raised (e.g. for cleaning).

The fryer has cut out automatically when the temperature and in-operation indicator lights are on but the oil or fat is no longer hot.

■ Turn the control to "0" and wait until the heating element has cooled down.

■ Use a pen or similar to press in pin ① on the front right-hand side of the appliance. The appliance can now be used again in the normal way.



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

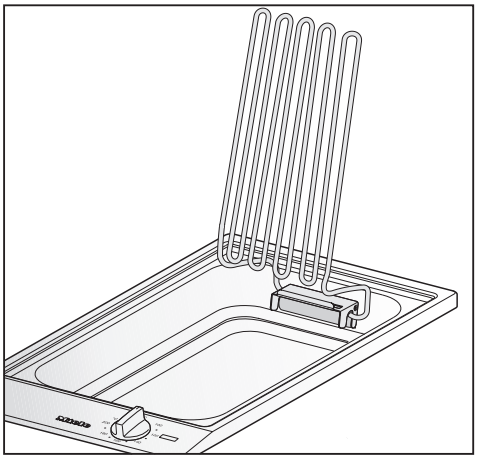
Clean the appliance regularly, preferably after each use. Allow the appliance to cool down to a safe temperature before cleaning. After cleaning, the appliance must be thoroughly dried with a soft cloth to prevent a build-up of limescale deposits.

Abrasive cleaning agents and scouring sponges may only be used to clean the heating element.

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

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- sharp pointed objects (these can damage the seal between the frame and the worktop).

### Oil reservoir



- Drain the oil or water (if the fryer has been used for cooking pasta) out of the reservoir before cleaning (see "After frying"). Then raise the heating element.
- Use kitchen paper towel to remove any coarse soiling.
- Fill the reservoir to the maximum mark with a solution of hot water and a little washing-up liquid.
- Drain the suds solution into a suitable container and then clean the drain outlet with a bottle brush. Rinse with hot water, and then dry the reservoir and the drain outlet thoroughly.

Do not use conditioning agents for stainless steel in the oil reservoir.

### Stainless steel surfaces and fryer lid

Stainless steel surfaces can be cleaned using a Miele E-Cloth or with a non-abrasive cleaning agent designed specifically for use on stainless steel (see "Optional accessories").
To help prevent resoiling, a conditioning agent for stainless steel can also be used (do not use on the oil reservoir). See "Optional accessories". Apply sparingly with a soft cloth, following the instructions on the packaging.

### Frying basket

After each use, clean the frying basket by hand in a solution of hot water with a little washing-up liquid.

Do not clean the frying basket in a dishwasher.

Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure that current is not supplied to the appliance until after maintenance or repair work has been carried out.

**What to do if ...**

**... after switching on, the appliance does not heat up.**

Check whether

– the safety cut-out has been activated (see "Safety cut-out").

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

**... the oil has an unpleasant odour.**

Check whether the oil

– is suitable for frying.

– needs changing.

**... the food is not crisp and golden.**

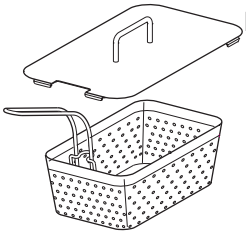
Ensure that the oil is hot enough and that the frying basket is not overloaded. Fry for longer if necessary.

# Optional accessories

Miele offers a range of useful accessories as well as cleaning and conditioning products for your appliance.

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

**Pasta basket with lid**



For cooking pasta

## Cleaning and care products

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



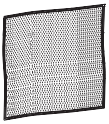
Removes heavy soiling, limescale deposits and light discolouration.

**Stainless steel conditioning agent 250 ml**



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

**E-Cloth (microfibre cloth)**



Removes finger marks and light soiling.

**Miele descaling tablets**
**6 tablets**



For descaling the oil reservoir.

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

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

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

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

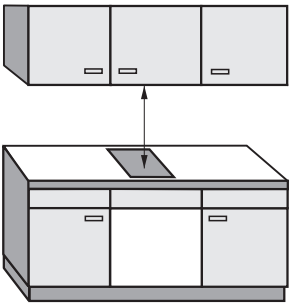
▶ After installing the appliance, ensure that the connection cable is without hindrance and that there is no mechanical obstruction which could damage it, e.g. when draining the appliance.

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

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

All dimensions in this instruction booklet are given in mm.

**Safety distance above the appliance**



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, 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. a fryer and an induction hob combiset, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

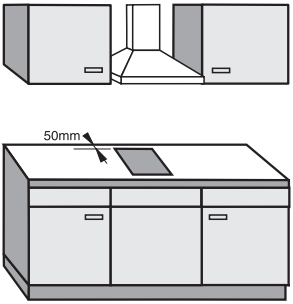
### Safety distances to the sides of the appliance

Ideally the appliance 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 built-in appliance (see illustrations).

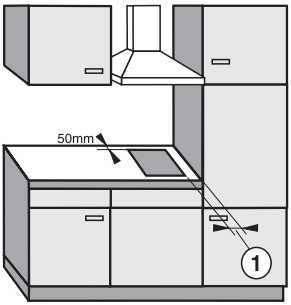
Due to the high temperatures radiated by the fryer, it is essential that a minimum distance of **50 mm** is maintained between the worktop cut-out and the back wall.

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

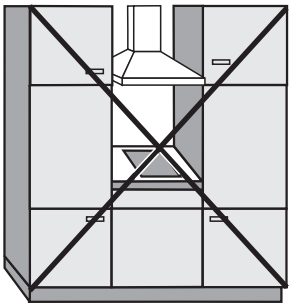
| | | |
|---|---|---|
| **40 mm** | for | CS 1212<br>CS 1221<br>CS 1234<br>CS 1223 |
| **50 mm** | for | CS 1112<br>CS 1122<br>CS 1134<br>CS 1326<br>CS 1411 |
| **100 mm** | for | CS 1012 |
| **150 mm** | for | CS 1421<br>CS 1312<br>CS 1322 |
| **200 mm** | for | CS 1034 |
| **250 mm** | for | CS 1011<br>CS 1021 |




Recommended




Not recommended



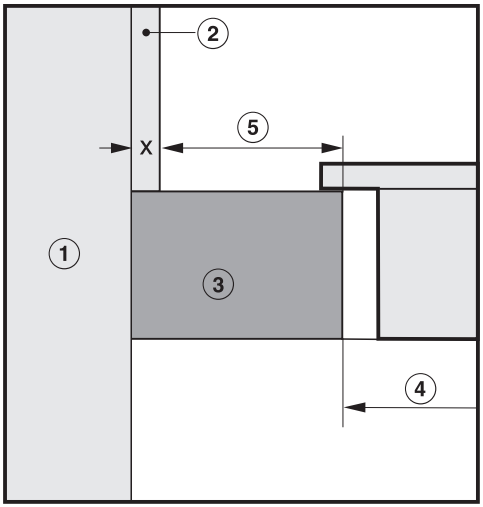
Not allowed

**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

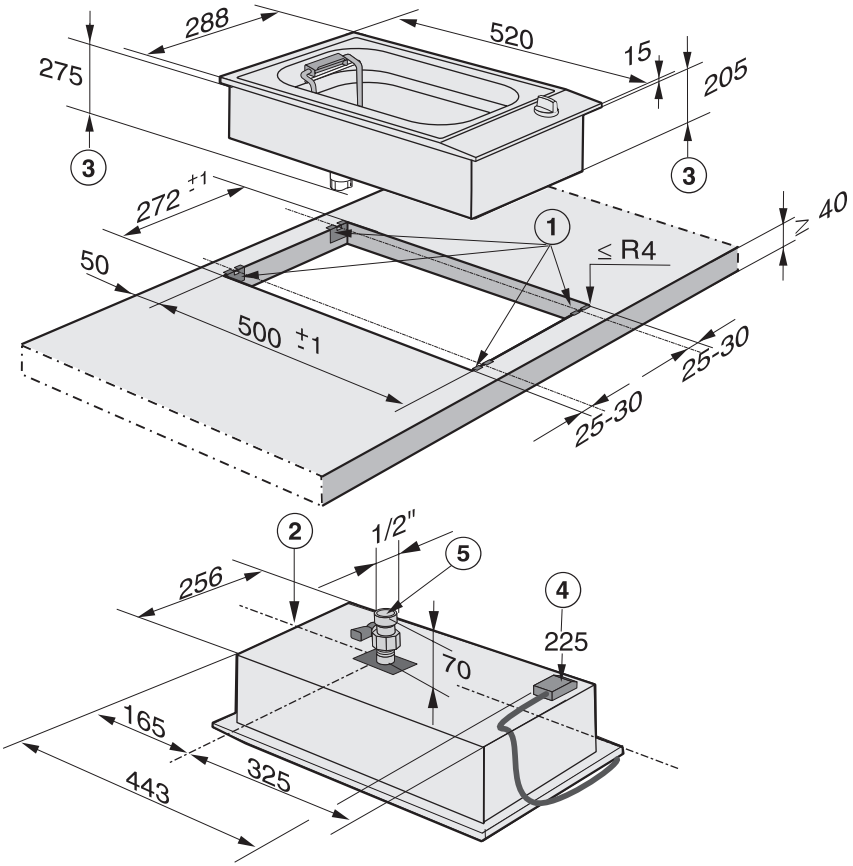
② Niche cladding
Dimension x = thickness of niche cladding material

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




① Spring clamps

② Front

③ Building-in depth

④ Building-in depth for the mains connection box with mains connection cable, L = 2,000 mm

⑤ Drain tap

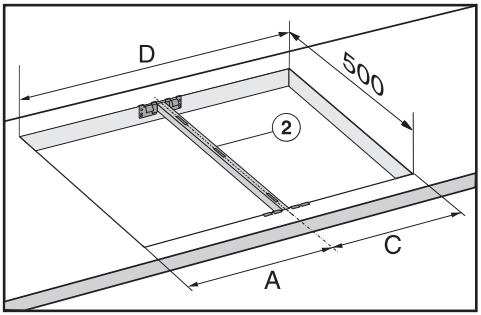
- Make the worktop cut-out for one or more appliances as applicable. Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the appliance(s).
  See "Safety instructions for installation".
- Seal the cut surfaces 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.

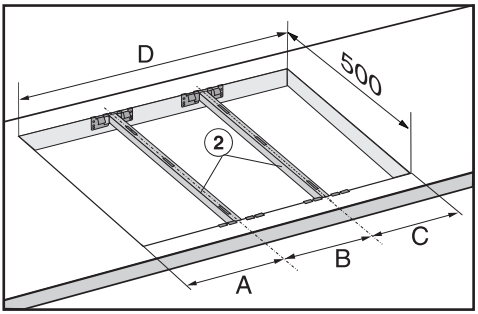
# Installation of several appliances

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



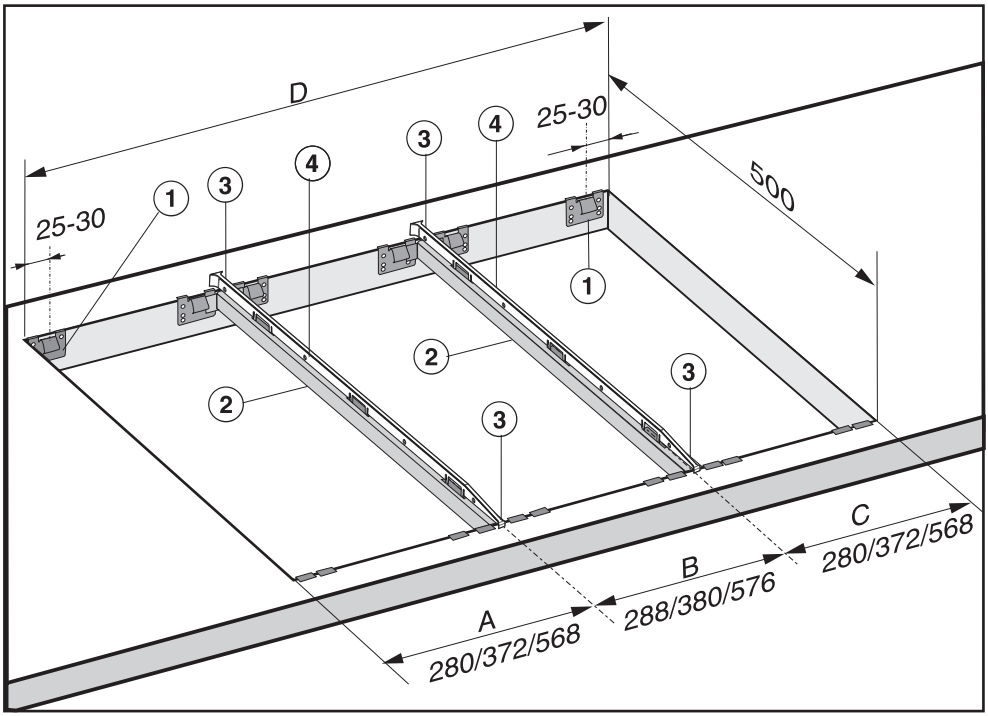

## Worktop cut-out - three appliances




**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** |




① Spring clamps

② Spacer bars

③ Gap between spacer bar and worktop

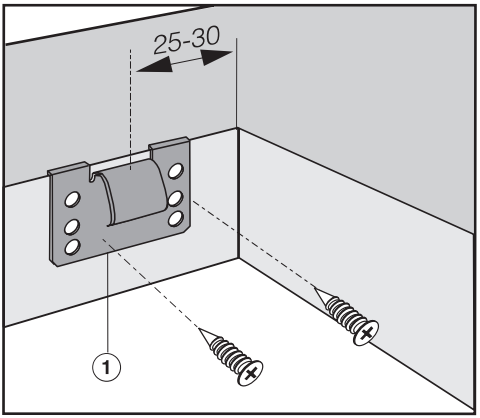
④ Sealing strip

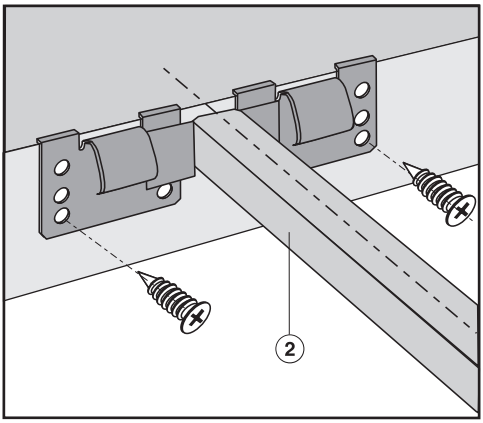
The illustration shows a worktop cut-out with spring clamps ① and spacer bars ② for 3 appliances.

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).

# Fixing the spring clamps and spacer bars

### Wooden worktops

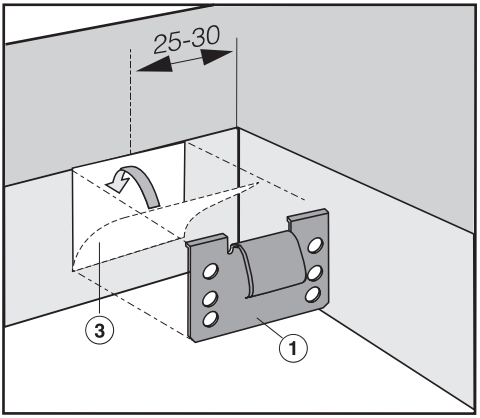


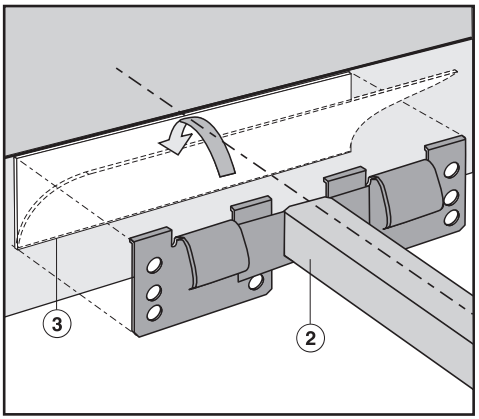




- Position the spring clamps supplied ① and spacer bars ② on the top edge of the cut-out in the positions marked.
- Secure the spring clamps and spacer bars with the 3.5 x 25 mm screws supplied.

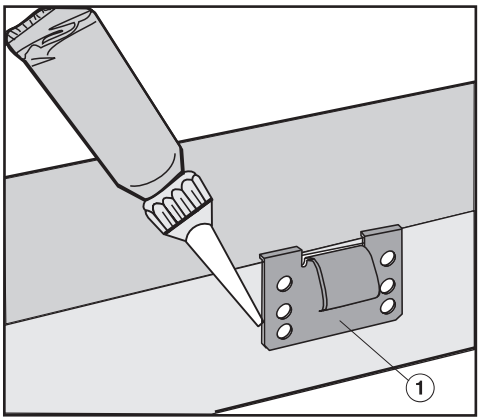
**Granite and marble worktops**

The screws are not required for granite or marble worktops.

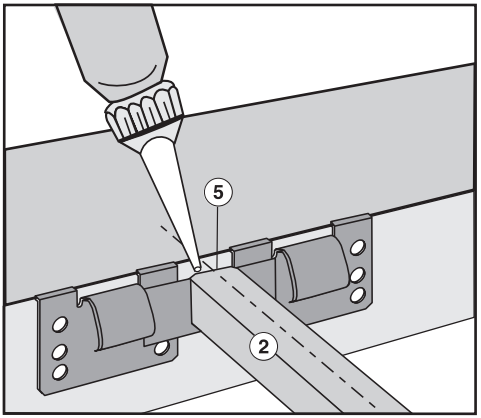



■ Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.




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

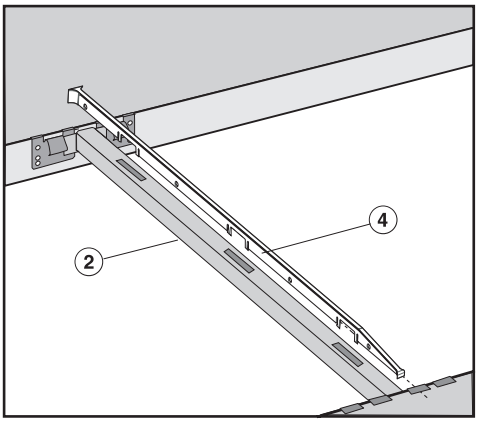



■ Then fill gap ⑤ between the spacer bars and the worktop with silicone from the tube supplied.

- 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.**

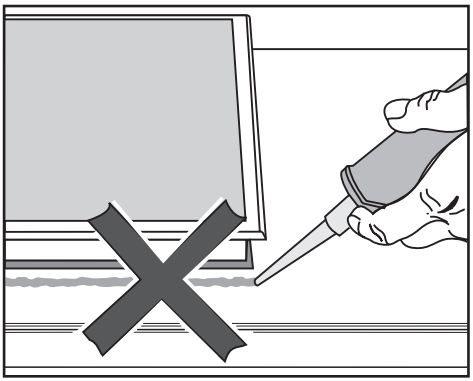
When installing several appliances, a sealing strip must be fitted into each spacer bar.

- 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.

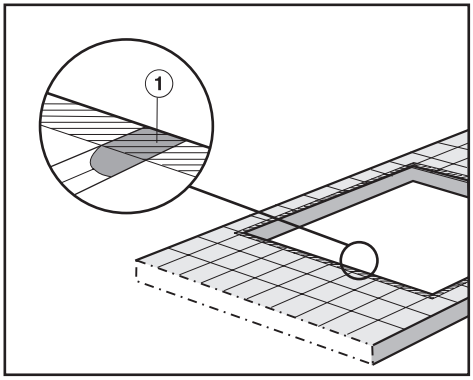
Once installed, the hob can be removed using a special tool.
It can also be pushed up out of the cut-out from below. It must be pushed up from the back first.



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.

# Electrical connection

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

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 Miele.

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 fused plug and switched socket or a double pole fused spur connection unit, or a suitable isolator (as appropriate) which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

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

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

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

**Important U.K.**

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

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

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

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

**Important**

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

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

# After sales service, data plate

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.

**United Kingdom**
Miele Co. Ltd.
Fairacres, Marcham Road
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Customer Contact Centre Tel: (08707) 554466
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