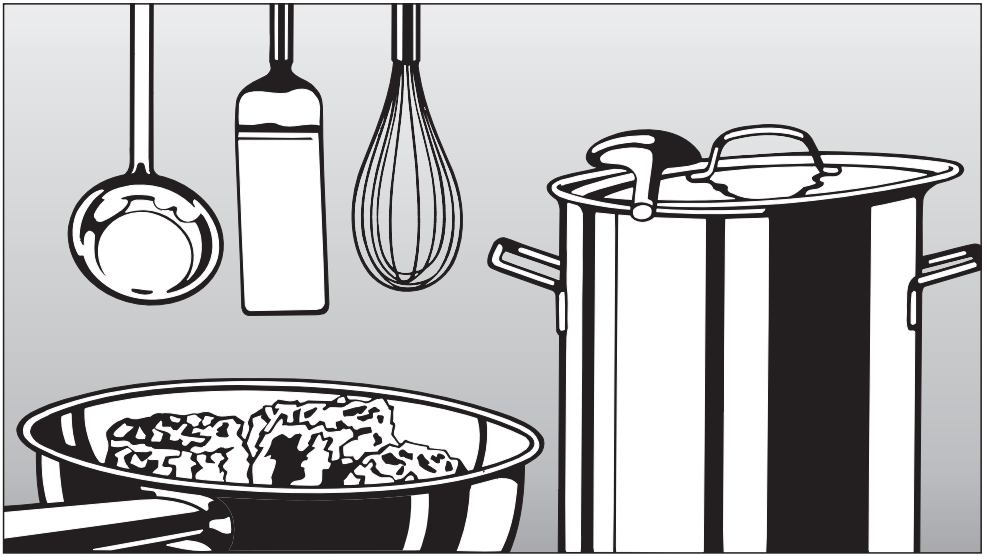
Operating and Installation instructions



Ceramic cooktops
KM 5670
KM 5673

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

en - AU, NZ

M.-Nr. 06 766 000

Contents

Description of the appliance 4
KM 5670 4
KM 5673 5
Cooking zones display 6
Timer/Memory display 7
Cooking zones 7

Warning and Safety instructions 8

Caring for the environment 14

Before using for the first time 15
Cleaning for the first time 15
Recalibration of the sensor controls 16

How the cooking zones work 17

Use 18
Sensor controls 18
Switching on 18
Settings 19
Cooking with Auto heat-up 20
Cooking without Auto heat-up 21
Switching on an extended area 22
Switching off and residual heat indicators 23
Pans 24
Tips on saving energy 25

Timer and Memory function 26
Introduction 26
Setting the minute minder 26
Switching a cooking zone off automatically 27
Timer starting value 27
Memory function 28
Combi mode 30

Contents

Safety features 31
Safety lock 31
Stop and Go 32
Safety switch-off 33
Overheating protection 34

Cleaning and care 35

Programming 37

Problem solving guide 41

To test the power level 43

Optional accessories 45

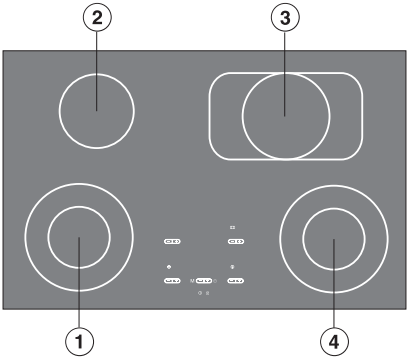
After sales service, data plate 46

Installation 47
Safety instructions for installation 47
Safety clearances 48
Building-in dimensions 50
Preparing the worktop 52
Fixing the spring clamps 53
Installing the cooktop 54
Sealant 55
Tiled worktop 55
Electrical connection 56
Connection diagram 57

Description of the appliance

KM 5670

Cooktop



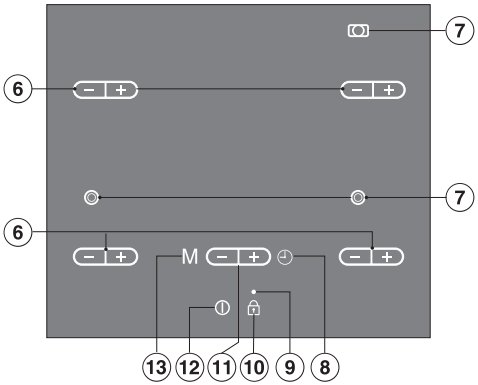
Cooking zones

①④ Double circle zones

② Single circle zone

③ Bräterzone

Control panel



Sensor controls

⑥ Power setting

⑦ Switching on an extended area

⑧ Switching on the timer, switching between functions and selecting a cooking zone

⑩ Safety lock

⑪ Setting a time / Selecting a Memory Programme

⑫ Cooktop ON/OFF

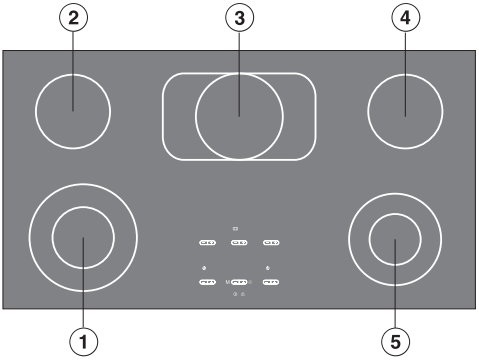
⑬ Memory function

Indicator lamp

⑨ Safety lock

KM 5673

Cooktop



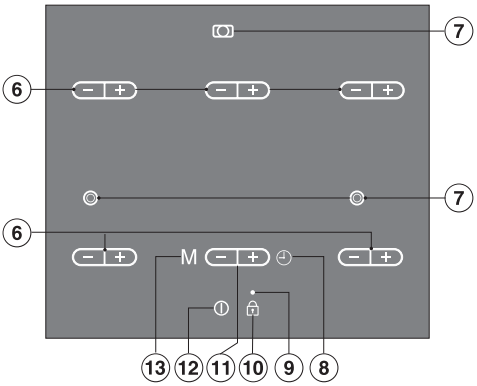
Cooking zones

①⑤ Double circle zones

②④ Single circle zones

③ Extended cooking zone

Control panel



Sensor controls

⑥ Power setting

⑦ Switching on second heating circuit.

⑧ Switching on the timer, switching between functions and selecting a cooking zone

⑩ Safety lock

⑪ Setting a time / Selecting a Memory Programme

⑫ Cooktop ON/OFF

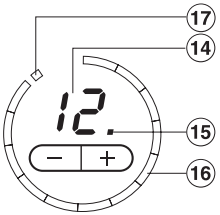
⑬ Memory function

Indicator lamp

⑨ Safety lock

Description of the appliance

Cooking zones display



⑭ Display:

0	=	Cooking zone ready for use
1 bis *12*	=	Power setting
E	=	Residual heat
F	=	Fault (see "Safety switch-off")
A	=	Auto heat-up when the power setting range has been extended
P0 usw.	=	Programme (see "Programming")
S0 usw.	=	Status (see "Programming")

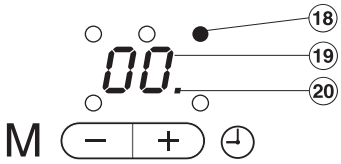
⑮ Indicator lamp for extended power setting (see "Programming")

⑯ Light ring: the number of segments lit up matches the power setting chosen (exception: see "Cooking with Auto heat-up")

⑰ Indicator lamp for outer circle of double/extended cooking zones

Timer/Memory display

(example)



⑱ Indicator lamp for relevant zone, e.g. of the rear right cooking zone

⑲ Display for Time/Memory programme
00 bis *99* = Time
P1 bis *P5* = Memory programme

⑳ Memory programme indicator lamp

Cooking zones

Cooking zone	KM 5670		KM 5673	
	∅ in cm	Rating in watts for 230 V	∅ in cm	Rating in watts for 230 V
	14.5 / 21.0	1000 / 2200	14.5 / 21.0	1000 / 2200
	14.5	1100	14.5	1100
	-	-	17.0 / 17.0 x 29.0	1500 / 2600
	17.0 / 17.0 x 29.0	1500 / 2600	14.5	1100
	10.0 / 18.0	600 / 1800	10.0 / 18.0	600 / 1800
		Total: 7700		Total: 8800

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 for the preparation of food only.
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 of the appliance.

▶ 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Safety with children

▶ Use the safety lock to prevent children operating the appliance or altering the settings.

▶ Children should be supervised to ensure that they do not play with the appliance.

▶ 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. They must be aware of the potential dangers caused by incorrect operation.

▶ 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. Turn pan handles inwards away from the edge of the cooktop. Danger of burning or scalding. Special cooktop guards are available from good retail outlets.

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

Technical safety

▶ Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is 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 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 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, make sure that the connection data on the data plate (voltage and connected load) match the mains 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.

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

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

▶ 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.

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

– the mains fuse is disconnected,

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

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

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

▶ 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.

▶ 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.

▶ 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).

▶ This appliance is not intended to be operated by means of an external timer or separate remote control-system.

▶ Do not use the cooktop if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, and disconnect it from the mains electricity supply. Danger of electric shock.

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

▶ Do not leave the appliance unattended whilst it is in use.
Pans that have boiled dry can cause damage to the ceramic surface for which the manufacturer cannot be held liable.
Boiling fat or oil could ignite and cause a fire.

▶ If 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 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.

▶ During prolonged or intensive use of the appliance, the frame gets hot and the control panel can also become quite warm. This is quite normal and does not indicate a fault.

▶ 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.

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

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

▶ 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.

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

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

▶ Do not use pots and pans on the ceramic cooktop with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the cooktop surface permanently.

▶ Do not use cookware with an exposed copper or aluminium base as they may leave permanent visual marks on the ceramic surface.

▶ Never heat an empty pan unless the manufacturer of the pan expressly states that you can do so. This could damage the appliance.

▶ Keep the cooktop clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.

▶ Never place hot pans on the area around the controls. This could damage the electronic unit underneath.

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

▶ To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

▶ Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the cooktop whilst they are still hot, using a shielded scaper blade. Take care not to burn yourself. If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking.
Once the residues have been removed, allow the appliance to cool down, and then clean with a suitable proprietary ceramic cooktop cleaner.

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

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

▶ Always ensure that food is sufficiently cooked or reheated. 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.

▶ If a domestic animal gets onto the cooktop, a sensor switch could be touched and a cooking zone switched on. Keep pets away from the cooktop at all times.

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

Caring for the environment

Disposal of the packing material

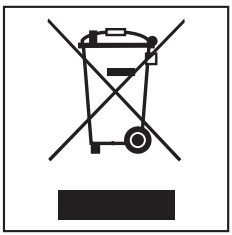
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

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 or machine

Electrical and electronic appliances / machines 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 or machine. Therefore, please do not dispose of your old machine or appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and 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.
The plug must be rendered useless and the cable cut off directly behind the appliance or the machine to prevent misuse.

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 wrapping and stickers.

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

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

On cooktops with bevelled glass edges, a small gap may be visible between the cooktop and the worktop during the first few days after installation. This gap will reduce with time as the appliance is used and will not affect the electrical safety of your appliance.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any fumes given off do not mean that the appliance is defective or has been wrongly installed, and they are not harmful to health.

Recalibration of the sensor controls

Automatic recalibration

To ensure trouble free operation, the sensor controls

– recalibrate when the appliance is first connected to the mains electricity supply and after any interruption to the power supply.
During automatic recalibration the safety lock indicator lamp is lit and the cooktop can not be switched on.

– adjust themselves constantly to the surrounding conditions.

If the automatic recalibration was not successful, the cooking zone displays front left and front right will show an *R*, rear left an *F*. The cooking zone display rear right and the Timer/Memory display will show numbers.

If this is the case, recalibration will have to be carried out manually.

Manual recalibration

- Make sure that there is no direct light (from the sun or from an artificial source) falling onto the cooktop. The area surrounding the cooktop must not be too dark, nor should the relationship between light and shade be constantly changing.
- Make sure that there is nothing covering the sensor controls or the cooktop. Take any pans off the cooktop and wipe away any food deposits.
- Interrupt the power supply to the cooktop for approx. 1 minute.

Reconnect the cooktop to the electricity supply. The electronic unit will reset the sensitivity levels of the sensor controls.

If this does not solve the problem please call the Miele Customer Contact Center.

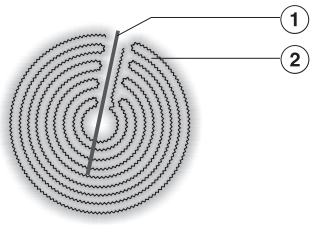
Single circle cooking zones have one heating element, whilst double circle (vario) cooking zones and extended zones have two. Depending on the model, the heating elements may be separated by an isolating ring.

Each cooking zone has overheating protection (a temperature limiter), which stops the ceramic surface from becoming too hot (see "Overheating protection").

When a power level is selected, the heat switches on and the element can be seen through the ceramic surface.

The temperature of the cooking zones depends on the power level selected, and is electronically regulated. This controls the "timing" of a cooking zone, switching the element on and off.

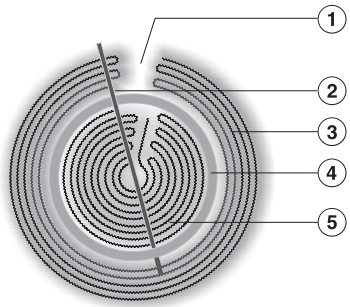
Single circle zone



① Overheating protection

② Heating element

Double circle zone



① Technically necessary, not defective

② Overheating protection

③ Outer heating element

④ Isolating ring

⑤ Inner heating element

Sensor controls

This cooktop is equipped with electronic sensor controls which react to finger contact.
To operate a cooking zone touch the relevant sensor control. Each time you touch a sensor control an audible tone sounds.

Make sure that only one sensor is touched at a time (except when switching off a cooking zone) and keep the control area clean and do not put things down on it. The sensors may fail to react or they could mistake the article or any dirt for a finger tip contact, thereby activating a function or even causing the cooktop to switch off automatically (see "Safety switch-off".)
Never place hot pans over the sensors. The electronic unit underneath could get damaged.

Switching on

The cooktop must be switched on before any of the zones can be used.

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

To switch the cooktop on:

■ Touch the ON/OFF sensor ⏻.

A *0* appears in the display for each of the zones, *00* appears in the Timer/Memory display. If no further entry is made, the cooktop will switch itself off after a few seconds for safety reasons.

To switch a cooking zone on:

■ Select a power setting between *1* and *12* by touching the **-** or **+** sensor.

To select cooking **with** Auto heat-up, press the **-** sensor first, see "Auto heat-up". To select cooking **without** Auto heat-up press the **+** sensor first.

If you wish to switch on **another** cooking zone, and the *0* for that zone has already gone out, press the **-** or **+** sensor briefly. The *0* will appear and you can select a power setting (with or without Auto heat-up).

Settings

Cooking process	Settings*	
	Standard factory settings (12 settings)	Extended settings** (23 settings)
Melting butter, chocolate etc. Dissolving gelatine Preparing yoghurt	1 - 2	1 - 2.
Thickening sauces containing egg yolk and butter Warming small quantities of food/liquid Keeping warm food which sticks easily Cooking rice	1 - 3	1 - 3.
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	3 - 5	3 - 5.
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, potatoes, pulses Cooking broths, pulse soups	4 - 6	3 - 5.
Bringing to the boil and continued cooking of large quantities of food	7	7.
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs etc.	8 - 9	8 - 9.
Frying pancakes etc.	9 - 11	9 - 11.
Boiling large quantities of water Bringing to the boil	11 - 12	11. - 12

* These settings, which envisage approx. 4 helpings, should only be taken as a guide. With deep pans, larger quantities or when cooking without a lid, a higher setting is required. For smaller quantities, select a lower setting.

** If you wish to fine-tune a setting, you can extend the power setting range (see "Programming"). The intermediate setting will be represented by an illuminated dot next to the number.

Cooking with Auto heat-up

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

As the higher continued cooking settings are generally used for frying food, only a relatively short heat-up time is needed to heat up the pan initially.

Continued cooking setting*	Heat-up time in minutes and seconds (approx.)
1	0 : 30
1.	1 : 15
2	2 : 00
2.	2 : 15
3	2 : 30
3.	2 : 45
4	3 : 00
4.	3 : 30
5	4 : 00
5.	5 : 00
6	6 : 00
6.	7 : 30
7	9 : 00
7.	9 : 10
8	2 : 00
8.	2 : 00
9	2 : 00
9.	2 : 00
10	2 : 30
10.	2 : 30
11	2 : 30
11.	2 : 30
12	-

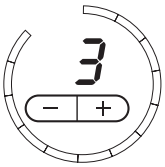
* The continued cooking settings with a dot after the number are only available if the power level range has been extended (see "Programming").

How to activate Auto heat-up

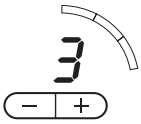
- Switch the cooking zone on using the **-** sensor. Touch the **-** sensor until the required power setting shows in the display e.g. 3:

12 segments show in the light ring during the auto heat-up time. After the auto heat-up time has finished, **only the number of segments** for the relevant **continued cooking setting** which has been chosen, show in the light ring.

Example:



during the Auto heat-up time:



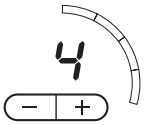
during the continued cooking time:

At any point during the Auto heat-up time you can use **-** or **+** to increase or decrease the continued cooking setting. The Auto heat-up time will alter accordingly.

Cooking without Auto heat-up

Proceed as follows:

- Switch the cooking zone on using the **+** sensor. Touch the **+** sensor until the required power setting shows in the display e.g. 4:



The same number of segments will show in the light ring, i.e. if setting 4 is selected four segments will light up.

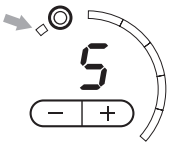
Switching on an extended area

Depending on the model of cooktop, the outer circle of a double circle zone or the extended cooking zone can be switched on to provide an extended cooking area when cooking with larger pans.

- Switch the zone on by pressing the **-** or **+** sensor, and select a power setting.
- Then press the sensor for the outer circle of the double circle zone or the extended cooking zone ◎.

If a *0* is showing in the cooking zone display, you can touch the ◎ sensor first and then choose a power setting.

A short bar will appear in the top left of the light ring to indicate that the outer circle/extended cooking zone has been switched on (see arrow).



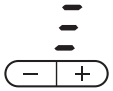
To switch the outer circle or extended cooking zone off, touch the ◎ sensor again or set the display for the zone back to *0*.

Switching off and residual heat indicators

To switch off a cooking zone:

- Touch the **-** and **+** sensors for the zone you want to switch off **at the same time**.

A *0* will light up in the display for that zone for a few seconds. If the cooking zone is still hot, residual heat will then be indicated in the display.



To switch off the cooktop:

- Touch the ON/OFF sensor ⏻.

This switches off all cooking zones. The residual heat indicator will appear in the display of any cooking zone which is still hot.

The lines of the residual heat indicator go out one after another as the cooking zones cool down. The last horizontal line only goes out when the cooking zone is safe to touch.

Do not touch or place any heat-sensitive objects on the cooking zones while the residual heat indicators are on.
Danger of burning and fire hazard.

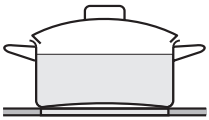
If there is an interruption to the power supply, the residual heat indicators will flash on and off.

Please note that if there is a fault message, the residual heat indicators will not light up even if the cooking zones are still hot.

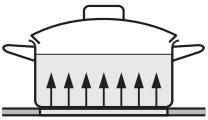
Pans

– Pans made from any material can be used on a ceramic cooktop. However, Miele recommends to refrain from using cookware with an exposed copper or aluminium base as they may leave permanent visual marks on the ceramic surface.

– The best pans are those with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the cooktop, optimising the conduction of the heat.



Cold



Hot

– Pans made of glass, ceramic or stoneware are less suitable, as they do not conduct the heat so well.

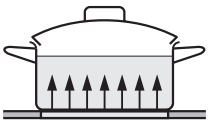
– Do not use pots and pans on the ceramic cooktop with bases with pronounced edges or or ridges, e.g. cast iron pans. These could scratch or scour the cooktop surface permanently.

– Lift pans into position on the cooktop. Sliding them into place will cause scuffs and scratches.

– Check that the diameter of the pan base is wide enough for the cooking zone so that heat is not lost unnecessarily. Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.



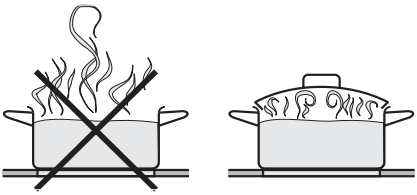
Too small



Suitable

Tips on saving energy

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



Uncovered Covered

– Select a smaller pan when cooking small quantities. A small pan on a small cooking zone uses less energy than a large, partially filled pan on a large cooking zone.

– Use as little water as possible to cook with, and reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.

– When cooking for a long time, switch the cooking zone off about 5 to 10 minutes before the end of the cooking time. In this way, use is made of the residual heat.

Timer and Memory function

Introduction

The cooktop is fitted with:
- Minute minder (Timer function)
- Automatic switch-off for the cooking zones (Timer function)
- Memory function.

These functions are described **one by one** on the following pages. The Combi mode is described in the section of that name.

You can set a time of *1* to *99* minutes using the Timer function. Use the **-** sensor to reduce the time from *99* to *00* and the **+** sensor to increase the time from *00* to *99*. The display can be put back to *00* by touching **-** and **+** at the same time.

On all functions, *00* will appear in the display for a few seconds at the end of the time, and an audible tone will sound at the same time. To turn the audible tone off before it has finished, touch the ◴ sensor.

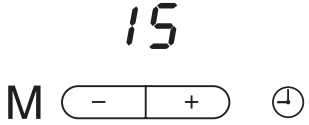
Setting the minute minder

The minute minder can be used with the cooktop switched on or off. It works like a manual kitchen timer.

■ Touch the ◴, **-** or **+** sensor.

00 will show in the Timer/Memory display.

■ Touch the **-** or **+** sensor until the time you require appears in the display, e.g. 15 minutes.



The time then counts down in minutes. The time remaining can be seen in the display and changed at any time by touching **-** or **+**.

Switching a cooking zone off automatically

You can set a time at the end of which a given cooking zone will switch off automatically. This automatic switch-off function can be used on all of the cooking zones at the same time.

- Select a power setting for the zone you require, e.g. back right, in the usual way.
- Touch the ◴ sensor until the indicator lamp for the selected zone flashes (back right).

If more than one cooking zone is switched on, the indicator lamps will light up clockwise beginning with the front left zone.

- Touch the **-** or **+** sensor until the time you require appears in the display, e.g. 15 minutes.



The time then counts down in minutes. The time remaining can be seen in the Timer/Memory display and changed at any time by touching **-** or **+**.

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

If more than one switch-off time is programmed, the shortest time remaining will show in the display, and the indicator lamp for that particular cooking zone will flash. All the other indicator lamps will light up constantly. If you want to check on the remaining time for another zone, touch the ◴ sensor until the indicator lamp for the zone you require flashes.

Timer starting value

The timer is set at the factory so that it starts with *01* or *99* when the **+** or **-** sensor is touched.

This setting can be adjusted so that the time you last used appears in the display when you press **+** or **-** (see "Programming - P14.").
Example:
If P14, S1 is programmed, and the last time the minute minder was used was for 5 minutes, *00* will appear in the display when you switch on the Timer; when you then touch + or -, the display will change to *05*.

You can still select any time you want, even if you have adjusted the timer default setting.

Memory function

The settings used on a particular cooking zone from switching on right through to switching off can be recorded as a Memory programme. Up to 5 of your favourite cooking processes can be saved as Memory programmes. However, only one programme can be displayed or used at any one time.
Memory programmes can be recorded for all cooking zones.
More than one programme can be recorded for one cooking zone.

Programme slots that have settings memorised to them are indicated by a dot after the number, for example:
P 1 Nothing saved in memory
P 1. Programme settings are saved in memory.

If all programme slots are in use, and you want to save a new cooking process, you will first have to delete one of the existing programmes.

Recording a Memory programme

The maximum recording time is 99 minutes with a maximum of 10 changes in power level.

- Switch the cooktop on.
- Press the **M** sensor.

P 1 will show in the Timer/Memory display.

- Touch the **+** sensor until the programme number you require shows in the display.
- Touch the **M** sensor until a long audible tone sounds.
- Within 10 seconds of this, switch on the cooking zone required.

The recording process now begins.

During recording, the indicator lamp for the cooking zone being used flashes in the Timer/Memory display, and the programme number lights up.

The process will be saved automatically when the cooking zone is switched off, or if you touch **M** until a long audible tone sounds. After being saved, the programme steps show in the display.

Times are displayed rounded up to the nearest full minute, but when the programme is running the steps are timed to the second.

Using a Memory programme

The same pan must be used in order to obtain the same cooking result as when the programme was recorded. The quantity and size of individual ingredients must also be the same.

- Switch the cooktop on.
- Press the **M** sensor.

P 1 will show in the Timer/Memory display.

- Touch the **+** sensor until the programme number you require shows in the display.
- Touch the **M** sensor until a long audible tone sounds.

The relevant cooking zone switches on automatically, and switches off once the programme has run. Whilst the programme is running, the indicator lamp for the cooking zone flashes in the Timer/Memory display, and the programme number shows alternately with the remaining time.

Checking the steps of a Memory programme

- Switch the cooktop on.
- Press the **M** sensor.
- Touch the **+** sensor until the programme number you require shows in the display.

The applicable power level appears in the appropriate cooking zone display; the indicator lamp for the cooking zone flashes in the Timer/Memory display, and the time programmed for the power level appears. Times are displayed rounded up to the nearest full minute, but when the programme is running the steps are timed to the second.

Deleting a Memory programme

- Switch the cooktop on.
- Press the **M** sensor.
- Touch the **-** or **+** sensor until the programme number you require shows in the display.
- Touch the **-** and **+** sensors **at the same time** until a long audible tone sounds, and the point by the number is deleted.

Combi mode

The minute minder, automatic switch-off and Memory functions can all be used at the same time.

If you wish to use the **minute minder at the same time as another function**:
Touch the ◴ sensor until the indicator lamps for the programmed cooking zones light up constantly, and *00* appears in the Timer/Memory display.

If you want to programme in **one or more switch-off times at the same time as another function**:
Touch the ◴ sensor until the indicator lamp for the required cooking zone flashes.

If you want to use the **Memory function at the same time as another function**:
Follow the steps described in "Memory function".

Shortly after the last entry, the Timer/Memory display switches to the function with the shortest remaining time. Except: When a Memory programme is being recorded, all programmed times (minute minder, automatic switch-off) count down in the background. They only show in the display as *00* once they have completely finished running.

You can check the functions and remaining times which are counting down in the background by touching the ◴ sensor until
- the indicator lamp required flashes (Memory function or automatic switch-off).
- the indicator lamps light up constantly (minute minder).

Starting with the shortest remaining time which is showing in the display, all cooking zones that are in use and the minute minder are selected clockwise. Except: Recording a Memory programme.

Safety lock

Keep children away from the cooktop for their own safety.

Your appliance is equipped with a safety lock to prevent the cooktop and the cooking zones being switched on or any settings being altered.

The safety lock can be activated when the cooktop is switched off as well as when it is in use.

If the safety lock is activated **when the cooktop is switched off**, then the cooktop cannot be switched on.

If the safety lock is activated **when the cooktop is in use**:

– The settings for the cooking zones and the timer settings cannot be altered.

– The cooking zones and cooktop can be switched off but once switched off cannot be switched on again.

To activate the safety lock:

■ Touch the safety lock sensor 🔒 until the relevant indicator lamp comes on.

The indicator lamp will go out after a short while.

The lamp will come on again to show that the safety lock has been activated, if

– you touch the safety lock 🔒 sensor.

– you try to change a setting.

To deactivate the safety lock:

■ Touch the safety lock sensor 🔒 until the indicator lamp goes out.

You can alter the setting from one finger to three finger operation (see "Programming - P4") to make it harder for children to operate the appliance.

Please note that the safety lock will deactivate if there is a power cut.

Stop and Go

Your appliance has a Stop and Go feature which, when activated, reduces the power of all switched-on cooking zones to setting *1*. When Stop and Go is deactivated, the cooking zones resume at the power level which was last set.
If Stop and Go is not deactivated, the cooktop switches off after 1 hour.

To activate Stop and Go:

■ Touch the 🔒 sensor until you hear two consecutive beeps.
Be careful not to continue touching the 🔒 sensor for too long, as this will activate the safety lock.

The indicator lamp for the safety lock will start to flash. The power of the cooking zones in use will be reduced to setting 1, and a *1* will appear in the corresponding cooking zone displays.

When Stop and Go is activated
- the countdown of a time programmed in for automatic switch-off will be interrupted. When deactivated, the time will continue to run.
- the minute minder will continue without interruption.
- the recording of a Memory programme will be cancelled.

To deactivate Stop and Go:

■ Touch the 🔒 sensor until the indicator lamp goes out.

The cooking zones will now run at the level that was previously set.

Safety switch-off

Safety switch-off with an over-long cooking time

Your cooktop is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If one of the cooking zones is heated for an unusually long period of time (see chart), and the power settings are not altered, the cooktop will switch itself off automatically and the appropriate residual heat indicator will appear.

Power setting*	Maximum operating time in hours
1 / 1.	10
2 / 2.	5
3 / 3.	5
4 / 4.	4
5 / 5.	4
6	4
6.	3
7 / 7.	3
8 / 8.	3
9 / 9.	2
10 / 10.	2
11 / 11.	2
12	1

* The power settings with a dot after the number are only available if the power setting range has been increased (see "Programming").

■ To use the cooking zone again, switch it back on in the usual way.

Safety switch-off if the sensors are covered

Your cooktop will switch off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.
An audible tone will sound every 30 seconds (for a maximum of ten minutes) and an *F* will flash in the display for the sensor which is covered.



■ Clean the control area or remove the obstruction.

This will turn off the tone and the *F* will go out.

■ Switch the cooktop back on again with the ON/OFF sensor ⏻. The cooking zones can now be used again as normal.

Overheating protection

Each cooking zone is equipped with overheating protection. An internal temperature limiter switches off the heating elements in the cooking zone before the ceramic surface overheats.

Once the ceramic has cooled down to a safe level the heating will automatically switch back on again.

Overheating can be caused by:

– switching on a cooking zone without a pan on it.

– heating up an empty pan.

– the base of a pan not sitting evenly on the cooking zone.

– the pan not conducting the heat properly.

You can tell that the overheating protection has activated because the heating switches on and off even when the highest setting is selected.

For Miele branded cleaning and conditioning products see "Optional accessories".

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

Only use proprietary cleaning products which are suitable for cleaning ceramic cooktops. Never use cleaners containing sand, soda, alkalis, acids or chlorides, oven sprays, dishwasher detergents, nor steel wool, abrasive cleaning agents, hard brushes, scouring pads and cloths. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as this will damage the surface.

Do not use washing up liquid to clean the ceramic surface, as it can leave a blue sheen which may be difficult to remove.

Do not use sharp objects which may damage the seals between the ceramic surface and the frame or between the frame and the worktop.

To prevent the risk of spillages burning on, remove any soiling as soon as possible, and ensure that pan bases are clean, dry and free of grease.

The appliance should be cleaned after each use. Allow the cooktop to cool down before cleaning.

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Finally, clean the cooktop with a suitable proprietary ceramic cooktop cleaner (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the cooktop is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally wipe the appliance with a damp cloth, and then dry it with a clean, soft cloth. Ensure that all cleaning agent residues are removed. Residues can burn onto the cooktop the next time it is used, and cause damage to the ceramic surface.

Spots caused by limescale deposits, water and aluminium residues (which have a metalic appearance) can be removed using the ceramic cooktop cleaner.

Should any **sugar, plastic or aluminium foil** spill or fall on to a hot cooking zone, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the cooktop whilst they are still hot using a shielded scraper blade. Take care not to burn yourself.
Allow the cooking zone to cool down, and then clean as described above with a suitable proprietary ceramic cooktop cleaner.

Appliances with **aluminium frames** (see data plate) are prone to scratching, alkali and acid damage. Take great care when cleaning the aluminium frame. Do not use cleaning agents for stainless steel or descaling agents on aluminium surfaces. Soiling should be wiped off as soon as possible after using the appliance. If the soiling is left for a long time it can have a damaging effect on the aluminium surfaces. Intensive cleaning with proprietary ceramic cooktop cleaners can cause the frame to take on a shiny appearance.

If you are unsure about a particular product or need further advice please contact your nearest Miele Customer Contact Centre. See back page for address.

You can change the standard settings of your cooktop (see chart).

- With the cooktop switched off, touch the cooktop ON/OFF sensor ⏻ and the safety lock sensor 🔒 **at the same time** until the indicator lamp for the safety lock flashes.

A *P* (Programme) and an *S* (Status) will appear in the cooking zone display with a number which shows the current setting (see chart).

- To select the programme you want, touch the **+** or **-** sensor for the **front left** cooking zone, then select the required **status** by touching the **+** or **-** sensor for the **front right** cooking zone (see chart). You can alter several programmes one after the other in this manner.

To store the new settings in **memory**, touch the cooktop ON/OFF sensor ⏻ until the displays go out.
If you **do not** wish to store the settings in memory, touch the safety lock sensor 🔒 until the displays go out.

If you select the programming function whilst a residual heat indicator is on, the residual heat indicator will flash for up to 45 minutes after you have finished using the programming function. However, you can continue to use the appliance as usual during this time.

Programme*		Status**		Setting
P 0	Demonstration mode and factory default settings	S	0	Demonstration mode on
		S	**1**	Demonstration mode off
		S	9	Factory default settings reinstated
P 1	Keypad tone when a sensor is touched	S	0	Off
		S	**1**	On
P 3	Audible tone for the Timer	S	0	Off
		S	**1**	Tone for 10 seconds
		S	2	Tone for 4 minutes
P 4	Safety lock	**S**	**0**	One finger locking using 🔒
		S	1	Three finger locking using 🔒 and **+** on the two right-hand cooking zones
P 5	Stop and Go	S	0	Off
		S	**1**	On
P 6	Loudness of keypad and audible tones	S	0	Quiet
		S	**1**	Medium
		S	2	Loud

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Programme*		Status**		Setting
P 7	Extended cooking area when switching on a cooking zone	**S**	**0**	Not switched on at the same time
				Switches on at the same time as follows:
		S	1	Front left
		S	2	Front right
		S	3	Back middle (KM 5673)
		S	4	Back right (KM 5670)
		S	5	Front left and front right
		S	6	Front left and back middle (KM 5673)
		S	7	Front left and back middle (KM 5673)
		S	8	Front left and back right (KM 5670)
		S	9	Front right and back right (KM 5670)
		S	10	Switch on all extended areas
P 10	Power setting when the cooking zone is switched on	**S**	**0**	0
		S	1	6 (can only be selected when Auto heat-up is activated)
P 12	Auto heat-up	S	0	Off
		S	**1**	Activated by selecting the power setting using **-**
		S	2	Activated by selecting the power setting using **+**
		S	3	Activated every time the cooktop is switched on
P 13	Residual heat indicator	S	0	*H* as the residual heat indicator symbol
		S	**1**	*E* as the residual heat indicator symbol

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Programme*	Status**	Setting
P 14 Timer starting value	**S 0**	01 or 99
	S 1	The most recently set time (see "Timer default setting")
P 15 Timer functions	S 0	Minute minder only
	S 1	Auto switch-off only
	S 2	Minute minder and Auto switch-off
P 16 Power setting range	**S 0**	12 power settings (1, 2, 3 ... to 12)
	S 1	23 power settings (1, 1., 2, 2., 3 ... to 12)

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Installation work and repairs to electrical components of this appliance must only be carried out by a suitably qualified and competent person in accordance with current local and national safety regulations. 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, ...

... the cooktop or cooking zones cannot be switched on

Check whether

– the safety lock is activated.
If necessary, deactivate it (see "Safety lock" and "Programming - P4").

– the mains fuse has blown.

If neither of the above is the case, then disconnect the appliance from the electricity supply for approx. 1 minute. To do this:

– switch off at the mains, or

– withdraw the mains fuse.

Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or the Miele Customer Contact Centre.

... the cooktop can be switched on and settings selected, but the cooking zones do not heat up

Check whether you set the demo-mode setting by mistake (see "Programming - P0").

... the cooktop switches off while it is in use and the residual heat indicator or a flashing *F* appears in the display for at least one of the cooking zones and, if applicable, an audible tone sounds

One of the cooking zones has probably been on for too long, or one of the sensors may have been covered over (see "Safety switch-off").

... the heating switches on and off at the highest setting on one of the cooking zones

The overheating protection mechanism has been triggered (see "Overheating protection").

... the food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on

This could be because:

– there is too much food in the pan.

– the pan is not conducting heat properly.

Select a higher continued cooking setting next time, or start cooking at the highest setting and then turn down to a lower setting manually later on.

... it seems to take too long for a pan of food to reach the required temperature

See "To test the power level".

... one or more residual heat indicators are flashing

– There was an interruption to the power supply during operation, and the cooktop has switched itself off.

The cooktop can be used again as normal.
Check the cooking stage of the food and whether its condition has been affected by the power failure before switching the cooking zone(s) back on again.

– The residual heat indicators have lit up during programming.

... numbers light up in the Timer display, and *R*, *F* and numbers light up in the cooking zone display, when the cooktop is switched off.

The sensitivity level of the sensors has altered and cannot recalibrate automatically. The sensors must be recalibrated manually (see "Calibrating the sensor switches").

If this does not solve the problem, please call the Miele Customer Contact Centre.

... an *F* appears in the display for the left hand cooking zones, an *E* appears in the display for the right hand cooking zones and numbers appear in the timer display.

Interrupt the power supply to the cooktop for approx. 1 minute.

If the problem persists after reconnecting the appliance to the power supply, please contact the Miele Customer Contact Centre.

You can test the power level of a cooking zone as follows. A certain quantity of water is brought to the boil in a pan, and the time taken to do this is measured.

The pan (and lid) must be stainless steel or enamel. The diameter of the pan must match the cooking zone, and be flat-bottomed or slightly concave.

- Take a note of the diameter and wattage of the cooking zone to be tested (see "Guide to the appliance - Cooking zones").
- Fill the pan with the quantity of water given in the table.
- Place the pan with its lid on the cooking zone.
- Switch on the cooking zone at the highest setting.
- Note the time it takes for the water to boil.

The power level for the cooking zone is fine if the water boils within the time given in the table.

The time can vary if:
- there is low or excess voltage
- very cold water is used
- an unsuitable pan is used
- the pan is not covered.

To test the power level

∅ cooking zone in cm	Rating in watts for 230 V	Quantity of water in litres	Duration in minutes (approx.)
12.0	700 / 750	1.0	13.0
14.5	1000 / 1100	1.0	9.0
14.5	1350	1.0	8.0
17.0	1500	1.5	9.5
18.0	1250	1.5	11.0
18.0	1700 / 1800	1.5	9.0
21.0	2000	2.0	10.5
21.0	2200 / 2300	2.0	9.5
23.0	2500	2.0	9.0

Miele branded cleaning and conditioning products are available for your appliance. These can be ordered via the internet at www.miele-shop.com (depending on country) or from your Miele Spare Parts Department (see back cover).

Ceramic and stainless steel cooktop cleaner
250 ml



Removes heavy soiling, limescale deposits and aluminium residues

After sales service, data plate

The address of the nearest Miele Customer Contact Centre is given on the back page.

The voltage and rated load are given on the data plate. Please quote these data, together with the model description and serial number when contacting the Miele Customer Contact Centre.

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

Safety instructions for installation

Fit the wall units and rangehood before fitting the cooktop to avoid damaging the appliance.

▶ 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 is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

▶ This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator, freezer or fridge-freezer. The high temperatures radiated by it could damage the appliance below.

▶ After installing the cooktop, ensure that the connection cable cannot come into contact with the underside of the appliance. Make sure that there is no mechanical obstruction, such as a drawer, which could damage it.

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

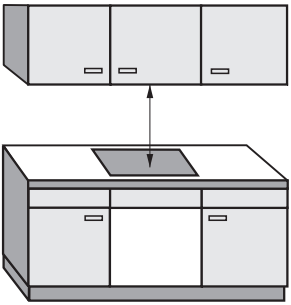
▶ Do not use any sealant except where expressly instructed to do so. The sealing strip under the edge of the top part of the cooktop provides a sufficient seal for the worktop (see "Sealant").

All dimensions in this instruction booklet are given in mm.

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

Safety clearances

Safety clearance above the cooktop



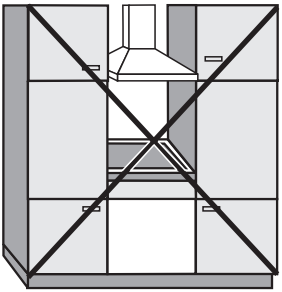
A minimum safety clearance must be maintained between the appliance and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

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

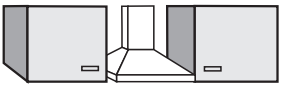
When two or more appliances are installed together below a rangehood, e.g. an electric cooktop and a gas wok combiset, which have different safety clearances given in their installation instructions you should select the greater distance of the two.

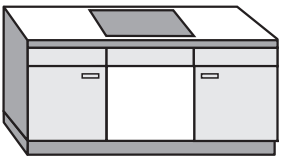
Side / rear clearances to the cooktop

Ideally the cooktop 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 cooktop (see illustrations).

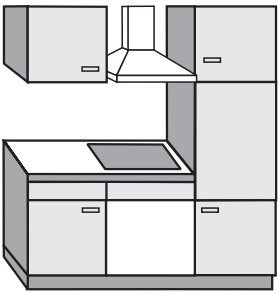


Not allowed





Recommended



Not recommended

Before installing the appliance check that the location provides the required clearances from combustible material and if necessary provide protection to adjacent surfaces as required by regulations.

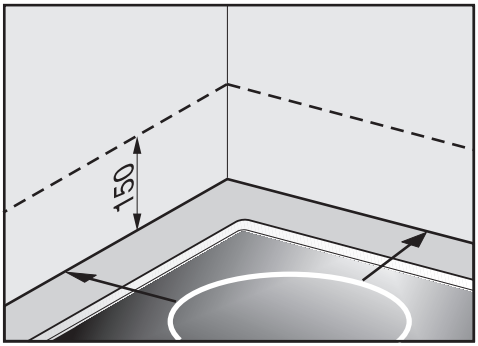
The minimum **side clearance** from a cooktop to a combustible surface* shall be a 300 mm horizontal distance from the periphery of any electric burner.

The minimum **rear clearance** from a cooktop to a

– **combustible surface*** shall be a 200 mm horizontal distance from the periphery of any electric burner.

– **non-combustible surface** or splashback shall be a 50 mm horizontal distance from the rear edge of the cooktop.

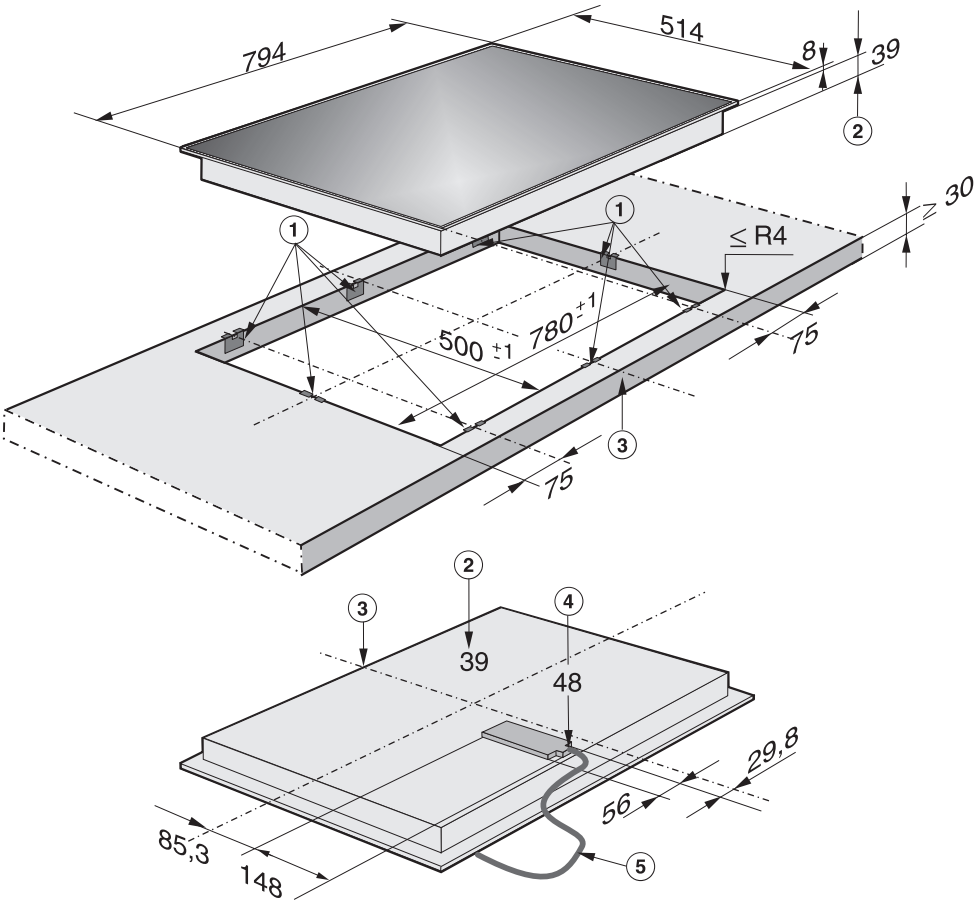
If the clearance between the periphery of any electric burner and
- the side wall is less than 300 mm
- the rear wall is less than 200 mm,
the walls must be protected with a non combustible material.
The protection must be extended a minimum distance of 150 mm above the burner. The shown area indicates the protected surface, which may be ceramic tiles or other approved material.



* Combustible surface:
The surface of a material that is capable of catching fire and burning at temperature exceeding 50 K above ambient.

Building-in dimensions

KM 5670



① Spring clamps

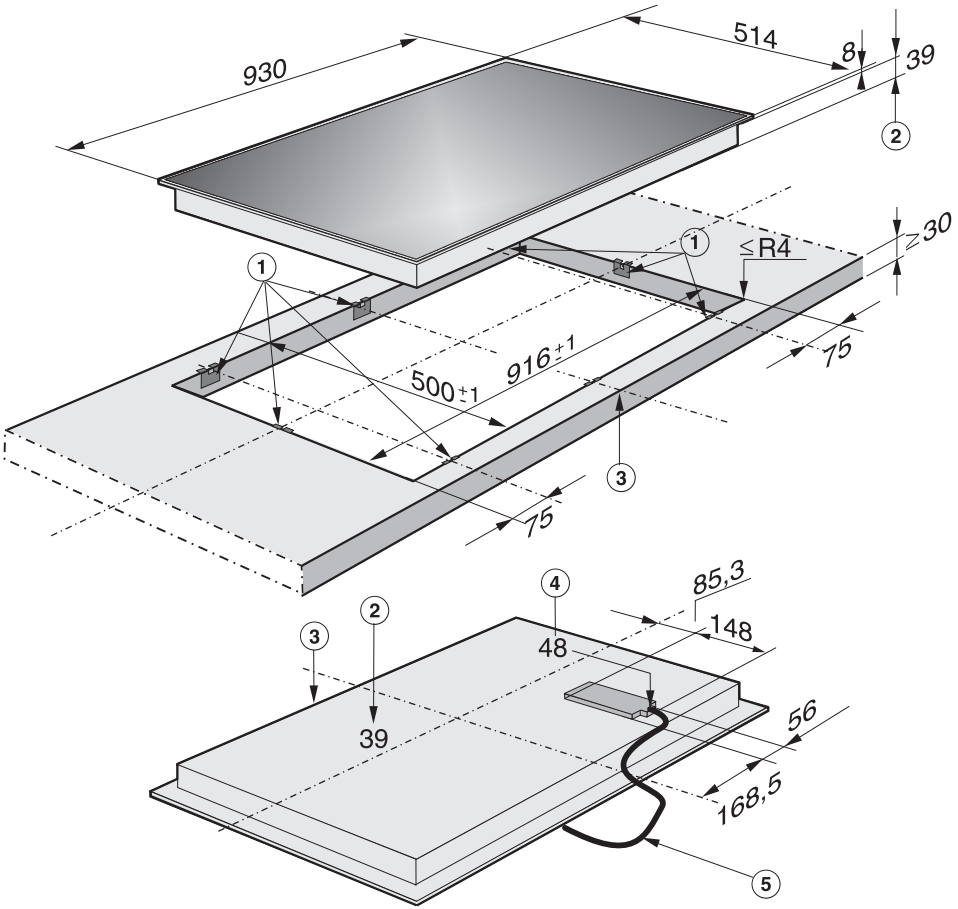
② Building-in depth

③ Front

④ Building-in depth for mains connection cable

⑤ Mains connection cable, L = 1440 mm

KM 5673



① Spring clamps

② Building-in depth

③ Front

④ Building-in depth for mains connection cable

⑤ Mains connection cable, L = 1440 mm

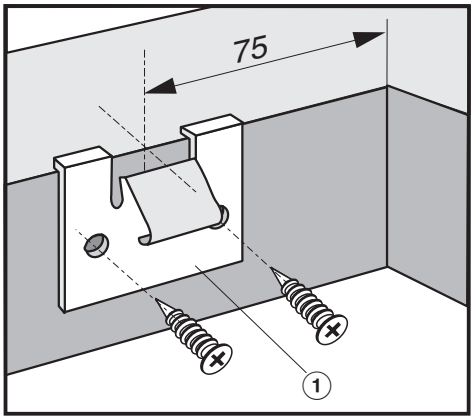
Preparing the worktop

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

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

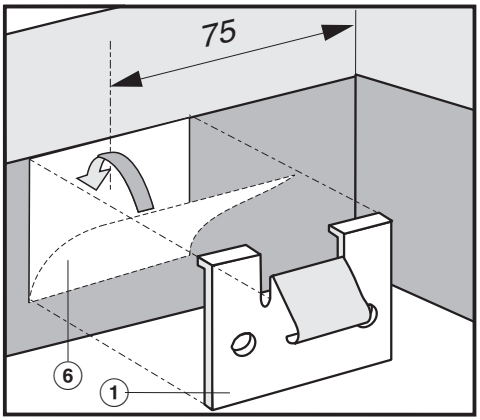
Fixing the spring clamps

Wooden Worktops

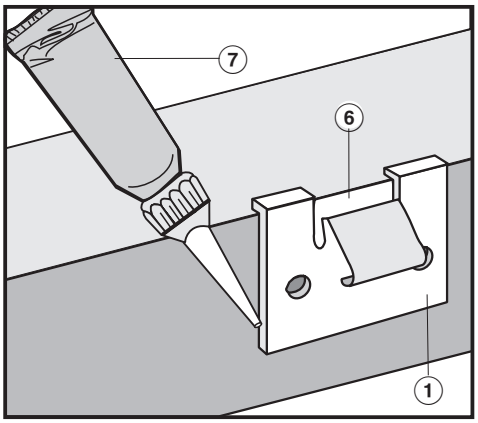


- Position the spring clamps (supplied) ① in the positions shown (see "Building-in dimensions") so that they are flush with the top edge of the cut-out, and secure with the 3.5 x 25 mm screws supplied.

Granite and marble worktops



- Position the spring clamps ①, and secure using double-sided tape ⑥.



- Apply silicone ⑦ to the side edges and lower edge of the spring clamps.

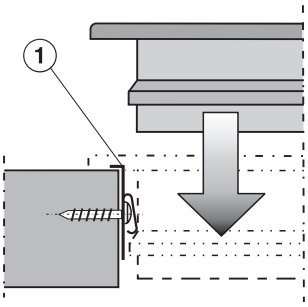
The screws are not required for granite or marble worktops.

Installing the cooktop

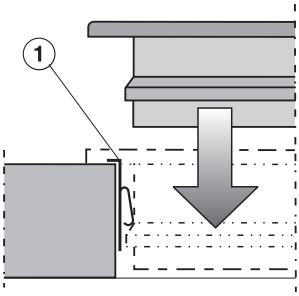
- Feed the cooktop connection cable down through the cut-out.
- Lightly position the cooktop on the spring clamps ①.
- Using both hands, press down evenly on the sides of the cooktop until it clicks into position. When doing this make sure that the seal under the cooktop sits flush with the worktop on all sides. This is important to ensure an effective seal all round. Do not use sealant.
- Connect the cooktop to the mains.
- Check that the cooktop works.

The cooktop can now only be removed with a special tool.

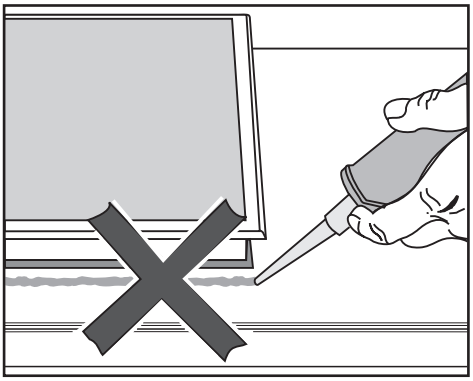
Wooden worktops



Granite and marble worktops



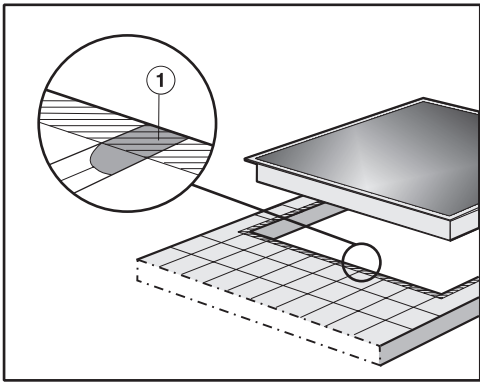
Sealant



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

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

Tiled worktop



The grouting ① and the shaded area undermeath the cooktop frame must be smooth and even so that the frame sits evenly and the sealing strip underneath the top part of the cooktop provides a sufficient seal for the worktop.

Tiled worktops must be a minimum 5 mm thick to ensure the surface temperatures of the combustible surfaces underneath the tiles do not exceed 50 K above ambient.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with national and local safety regulations.

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 while installation work is being 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.

After the appliance has been built in, a check must be made that all electrical parts are shielded.

The **voltage and connected load** are given on the **data plate**. Ensure that these match the household mains supply.

Connection should be made via a suitable isolator, which complies with national and local safety regulations and which is easily accessible after the appliance has been built in.

For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Test marks	Electrical safety, C-Tick Mark

Electrically suppressed according to AS/NZS 1044

Important

The appliance is supplied for connection to an a.c. single phase 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:

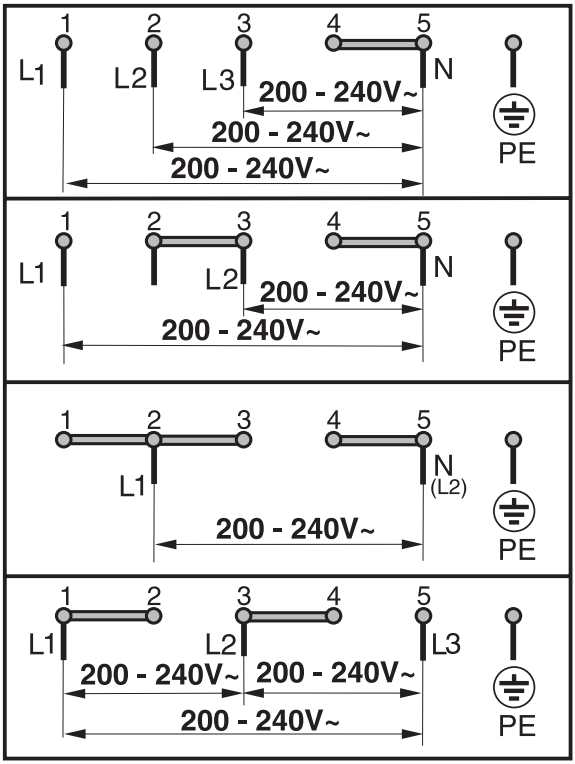
Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

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 regularly tested 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.

Connection diagram



Warning

This appliance must only be connected to a 230 V or 240 V supply using the connection cable supplied in the accessory pack.
Connection must be made in accordance with the connection diagram. The earth lead must be connected.

Miele Australia Pty. Ltd.
ABN 96 005 635 398
Melbourne:
1 Gilbert Park Drive
Knoxfield, VIC 3180
Telephone: (03) 9764 7130
Fax: (03) 9764 7149
Sydney:
3 Skyline Place
French Forest, NSW 2086
Telephone: (02) 8977 4230
Fax: (02) 8977 4249
Brisbane:
39 Harvey Street North
Eagle Farm, QLD 4009
Telephone: 1800 798 578
Fax: 1800 799 578
Adelaide:
79-81 Sir Donald Bradman Drive
Hilton, SA 5033
Telephone: 1800 018 770
Fax: 1800 799 578
Perth:
205-207 Stirling Highway
Claremont, WA 6010
Telephone: 1800 094 872
Fax: 1800 799 578

www.miele.com.au

Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland
New Zealand
Telephone: 0800 264 353
Fax: 0800 463 453
www.miele.co.nz

Germany
Miele & Cie. KG
Carl-Miele-Straße 29
33332 Gütersloh

Alteration rights reserved / 5108

M.-Nr. 06 766 000 / 03

CE