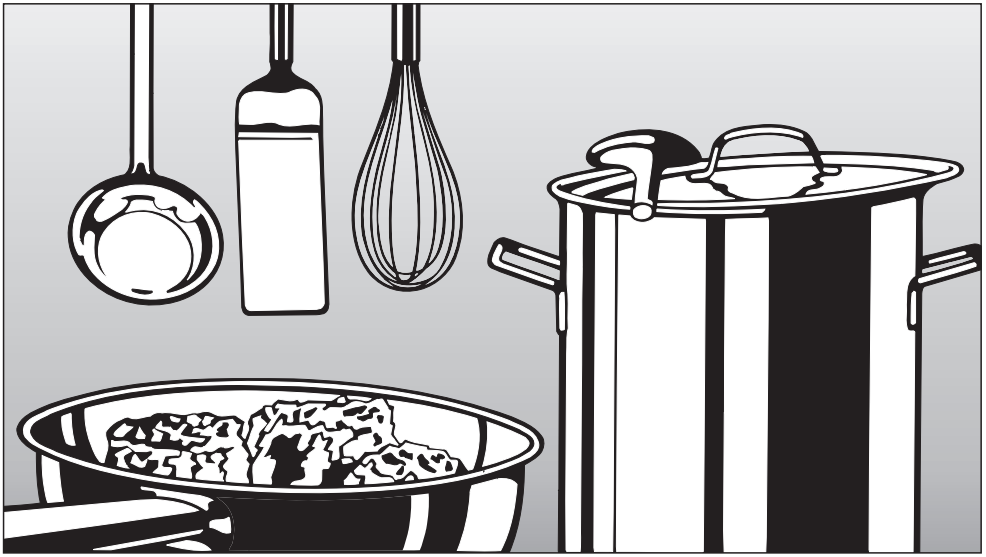
Operating instructions



Ceramic hobs
KM 6200 / 6202 / 6203
KM 6204 / 6206 / 6207 / 6208
KM 6212 / 6213 / 6215 / 6216

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

en - GB

M.-Nr. 09 140 320

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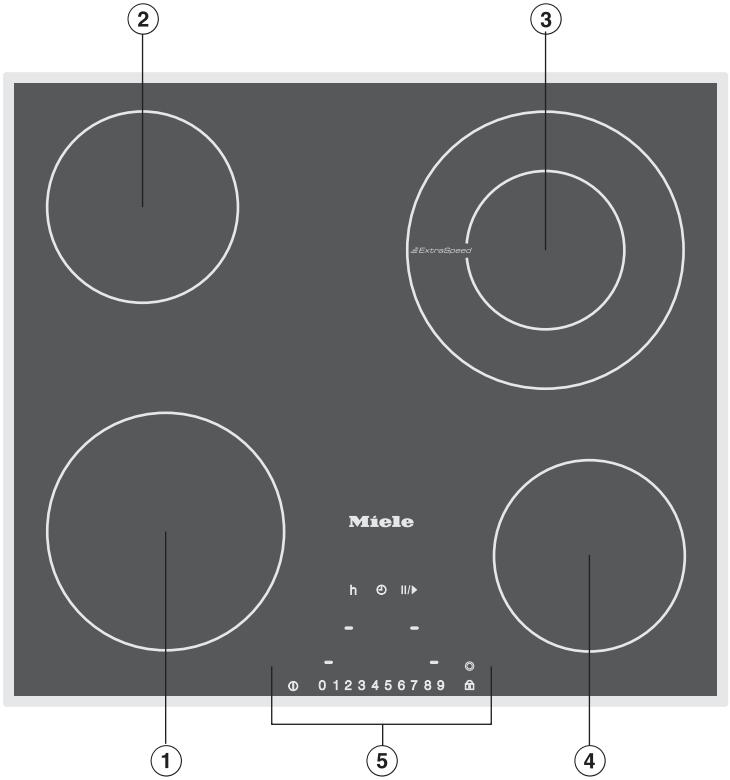
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Models

KM 6200



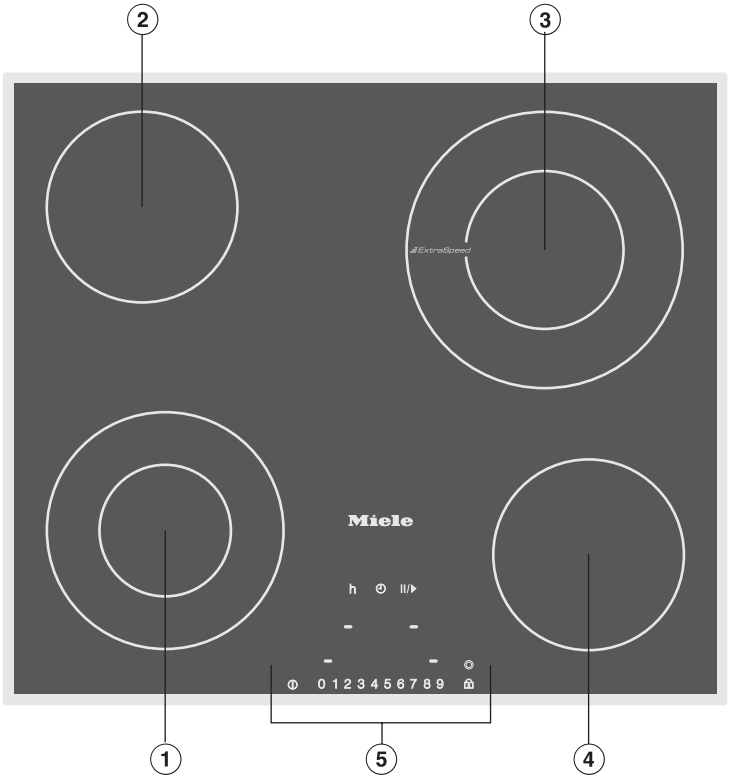
①②④ Single cooking zones

③ Vario cooking zone with ExtraSpeed

⑤ Controls

Description of the appliance

KM 6202 / KM 6203



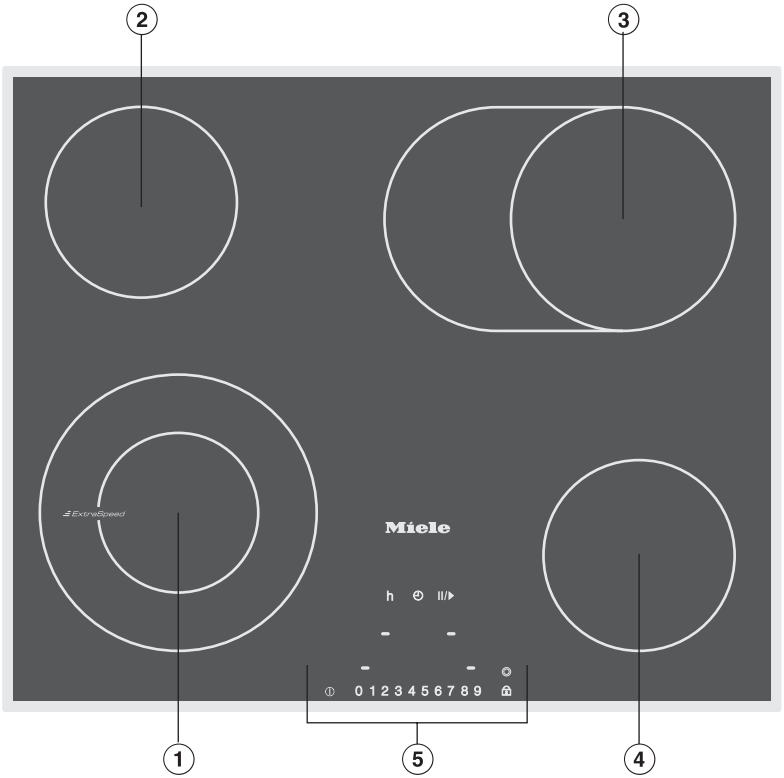
① Vario cooking zone

②④ Single cooking zones

③ Vario cooking zone with ExtraSpeed

⑤ Controls

KM 6204 / KM 6206 / KM 6207



① Vario cooking zone with ExtraSpeed

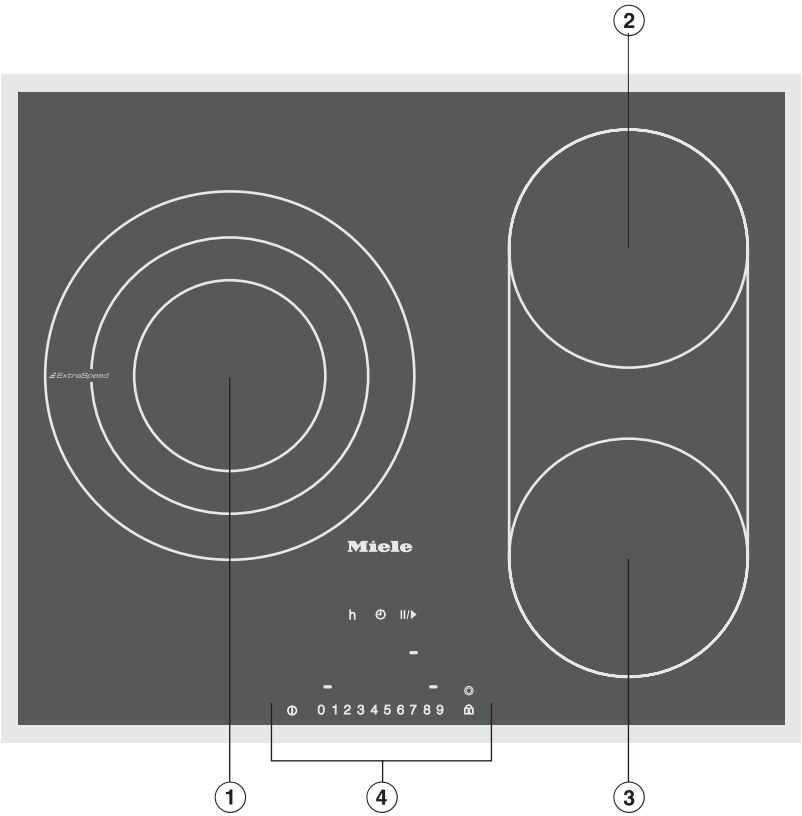
②④ Single cooking zones

③ Extended cooking zone

⑤ Controls

Description of the appliance

KM 6208



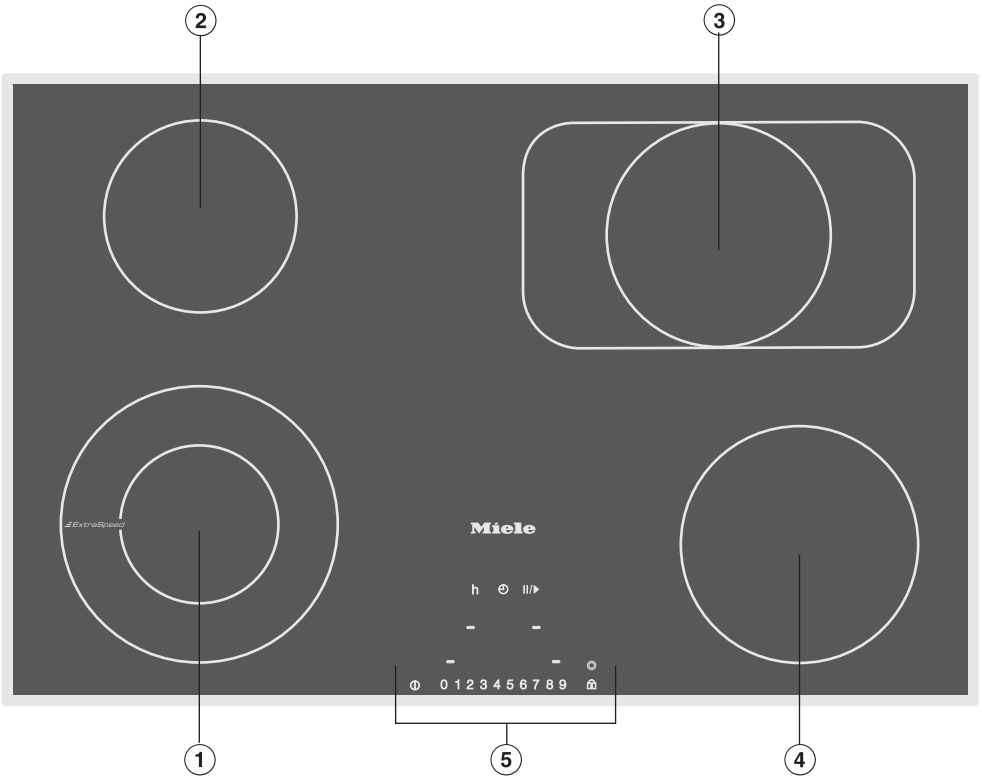
① Triple cooking zone with ExtraSpeed

② Single cooking zone

③ Single cooking zone, can link with ② to make an ExtendedPlus zone

④ Controls

KM 6212 / KM 6213 / KM 6215 / KM 6216



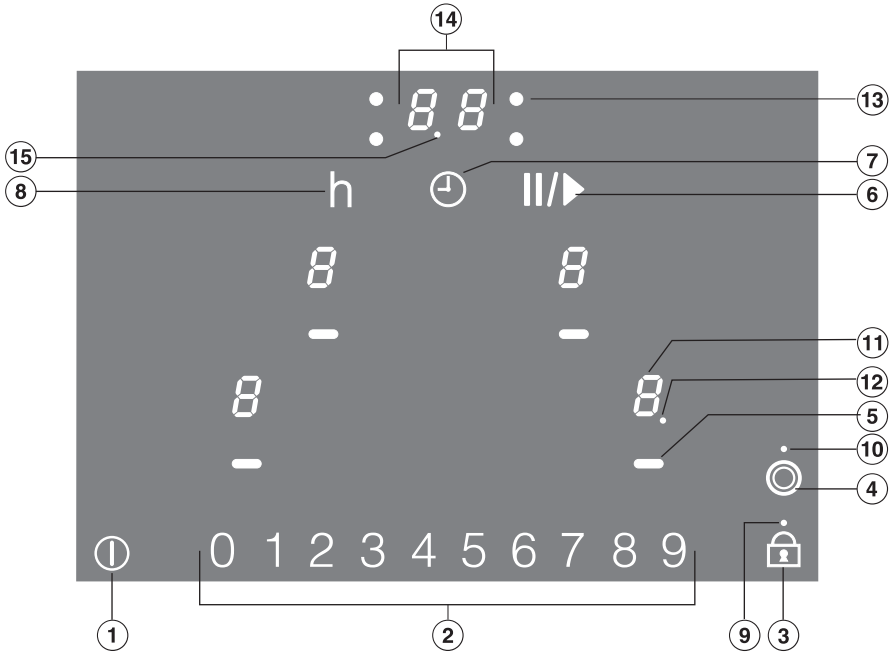
① Vario cooking zone with ExtraSpeed

②④ Single cooking zones

③ Extended cooking zone

⑤ Controls

Controls



Sensors

① For switching the hob on and off

② Numerical keypad
- For setting the power level
- For setting the time

③ Safety lock

④ Switching on the extended cooking area

⑤ For selecting the cooking zone

⑥ Stop and Go

⑦ - For selecting the timer
- For switching between the timer functions
- For selecting the switch-off time (see "Switching off a cooking zone automatically")

⑧ Hour function

Indicator lights

⑨ Safety lock

⑩ Extended cooking area

Cooking zone displays

⑪ 0 = Cooking zone ready for use
1 to 9 = Power levels
≡ = Residual heat
A = Auto heat-up when the power level range has been extended

⑫ Indicator light for Auto heat-up or extended power setting (see "Programming")

Timer display

⑬ Indicator light for relevant zone, e.g. the rear right cooking zone

⑭
00 to 99 = Time in minutes
0.h to 9h = Time in hours
PS = Programming (see "Programming")
LC = Safety lock / System lock active

⑮ Indicator light for half hours with a minute minder time of more than 99 minutes

Description of the appliance

Cooking zones

Cooking zone	KM 6200		KM 6202 / KM 6203	
	∅ in cm	Rating in watts for 230 V	∅ in cm	Rating in watts for 230 V
⊡	18.0	1800	10.0 / 18.0	600 / 1800
⊡	14.5	1200	14.5	1200
⊡	12.0 / 21.0	1200 / 2900	12.0 / 21.0	1200 / 2900
⊡	14.5	1200	14.5	1200
		Total: 7100		Total: 7100

Cooking zone	KM 6204 / KM 6206 / KM 6207	
	∅ in cm	Rating in watts for 230 V
⊡	12.0 / 21.0	1200 / 2900
⊡	14.5	1200
⊡	17.0 / 17.0 x 26.5	1500 / 2400
⊡	14.5	1200
		Total: 7700

Cooking zone	KM 6208	
	∅ in cm	Rating in watts for 230 V
⊡	14.5 / 21.0 / 27.0	1200 / 2300 / 3400
⊡	18.0	1800
⊡	18.0	1800
⊡ + ⊡	18.0 x 41.0	3900
		Total: 7300

Cooking zone	KM6212 / KM 6213 / KM 6215 / KM 6216	
	∅ in cm	Rating in watts for 230 V
	12.0 / 21.0	1200 / 2900
	14.5	1200
	17.0 / 17.0 x 29.0	1500 / 2600
	18.0	1800
		Total: 8500

Warning and Safety instructions

This appliance complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

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

Correct application

▶ This hob is not designed for commercial use. It is intended for use in domestic households and similar working and residential environments.

▶ The appliance is not intended for outdoor use.

▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.

▶ The appliance can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and understand the hazards involved.

Safety with children

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

▶ Children 8 years and older may only use the appliance if they have been shown how to use it in a safe way and understand the hazards involved.

▶ Children must not be allowed to clean the appliance unsupervised.

▶ This appliance is not a toy! To prevent the risk of injury, do not allow children to play with the appliance or its controls.

▶ The appliance gets hot when in use and remains hot for a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.

▶ Danger of suffocation. Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging, or pull it over their head and suffocate.

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

▶ Danger of burning or scalding.
Place pots and pans on the cooking zones in such a way that children cannot pull them down and burn themselves. Special hob guards, available from good retail outlets, can reduce this risk.

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

Technical safety

▶ Installation, maintenance and repairs may only be carried out by a Miele-authorised person. Installation, maintenance and repairs by unqualified persons could be dangerous.

▶ A damaged appliance can be dangerous. Check the appliance for visible signs of damage. Do not use a damaged appliance.

▶ The electrical safety of this appliance can only be guaranteed if correctly earthed. It is most important that this basic safety requirement is observed and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician.

▶ To avoid the risk of damage to the appliance, make sure that the connection data (frequency and voltage) on the data plate corresponds to the household supply, before connecting the appliance to the mains supply.
Consult a qualified electrician if in any doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

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

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ Do not open the casing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

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

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

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

▶ The hob must be connected to the electrical supply by a qualified electrician. If the connection cable is faulty, it must be replaced with a special connection cable installed by a qualified electrician. See "Electrical connection".

▶ The appliance must be disconnected from the mains electricity supply during installation, maintenance and repair work.

▶ If the hob is fitted with a communication module, in addition to disconnecting the hob, this module must also be disconnected from the mains electricity during installation and maintenance of the hob as well as while any repair work is being carried out.

Ensure that power is not supplied to the hob or the communication module until the hob has been installed or until after any maintenance or repair work has been carried out.

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

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

Correct use

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

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

▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the hob. Cutlery inserts must be heat-resistant.

▶ Do not heat an empty pan.

▶ Do not heat up unopened tins of food on the hob, as pressure will build up in the tin, causing it to explode.

▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the appliance is switched on by mistake or if residual heat is still present.

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

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

▶ If the appliance is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the door whilst the hob in use or whilst there is any residual heat present.

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

▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

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

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

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

▶ Do not use pots or pans on the hob with bases with pronounced edges or ridges. These could scratch or scour the ceramic glass surface permanently. Only use pots and pans with smooth bases.

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

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

▶ Placing hot objects on the sensors and displays could damage the electronics underneath them. Do not place hot pans on the sensors and displays.

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

▶ The control panel and the hob frame or hob edges (on hobs with bevelled edges) can become hot due to the influence of the following factors: operating duration, high power level(s), large pans and the number of cooking zones being used.

▶ Aluminium pans or pans with an aluminium base can cause metallic, shiny marks to appear on the ceramic surface. These marks can be removed using a ceramic and stainless steel hob cleaner (see "Cleaning and care").

▶ 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.

Cleaning and care

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

Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. 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.

Disposing 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 dispose of it with 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.

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

Cleaning for the first time

- Remove any protective wrapping and adhesive labels.
- Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Before using for the first time

On hobs with bevelled glass edges, a small gap may be visible between the hob 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.

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 given off do not indicate a faulty connection or appliance, and they are not harmful to health.

How the cooking zones work

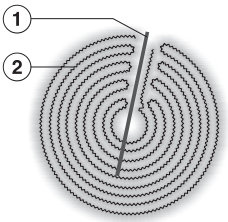
Single circle cooking zones have one heating element, whilst double circle (vario) cooking zones and extended zones have two. Depending on model, the heating elements may be separated by an isolating ring.

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.

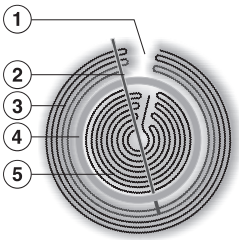
Single circle zone



① Overheating protection

② Heating element

Double circle zone



① Intentional gap

② Overheating protection

③ Outer heating element

④ Isolating ring

⑤ Inner heating element

Operating principals

The hob is equipped with electronic sensor controls which react to finger contact.

To operate the hob, touch the relevant sensor. Each time you touch a sensor, an audible tone sounds.

In order to set or alter a power level or the time (depending on model), the cooking zones and the timer must be "active". To activate a cooking zone or the timer, touch the sensor for selecting the relevant cooking zone or the timer. After you have touched the sensor, the relevant cooking zone or timer display will start to flash. The cooking zone or the timer is "active" whilst the displays are flashing and you can set a power level or time.

Exception:

If only one of the cooking zones is in operation, you can alter the power level without activating the cooking zone.

Take care to keep the control panel clean and do not place anything on top of it. The sensors may fail to react or they could mistake the article or any dirt for a fingertip contact, thereby activating a function or even causing the hob to switch off automatically (see "Safety switch-off".) Never place hot pans on the sensors. The electronic unit underneath could get damaged.

Switching on

The hob 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 hob on

■ Touch the ⏻ sensor.

0 will appear in each of the cooking zone displays. If no further entry is made, the hob will switch itself off after a few seconds for safety reasons.

Activating the cooking zones

■ Touch the sensor for selecting the cooking zone you wish to use.

A *0* will flash in the cooking zone display.

Setting the power level

Standard power level range

■ Touch the appropriate number on the numerical keypad.

The power level selected flashes in the display for a few seconds to start with and then lights up constantly.

Extended power level range
(see "Power level range")

■ Touch the area between the numbers.

The power level selected flashes in the display for a few seconds to start with and then lights up constantly. The intermediate setting will be represented by an illuminated dot next to the number.

Altering the power level

- Touch the sensor for selecting the cooking zone you want.

The power level will flash in the cooking zone display.

- Set the power level you want by touching the relevant number on the numerical keypad.

If only one of the cooking zones is in operation, you can alter the power level without activating the cooking zone.

Settings

The appliance is delivered with 9 power levels programmed as standard. If you wish to fine-tune a setting, you can extend the power level range (see "Programming"). The intermediate setting will be represented by an illuminated dot next to the number.

Cooking process	Settings*	
	Standard factory settings (9 power levels)	Extended settings (17 power levels)
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	2 - 4	2 - 4.
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, potatoes, pulses Cooking broths, pulse soups	3 - 5	3 - 5.
Bringing to the boil and continued cooking of large quantities of food	5	5.
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs etc.	6 - 7	6 - 7.
Frying pancakes etc.	7 - 8	7 - 8.
Boiling large quantities of water Bringing to the boil	8 - 9**	8. - 9**

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

** The ExtraSpeed cooking zone works on power level 9 with extra high output.

Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest power setting and then switches to the continued cooking setting 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.

To activate Auto heat-up

- Touch the sensor for selecting the cooking zone you want.

The cooking zone display will flash.

- Touch the number for the continued cooking setting you want until an audible tone sounds and the indicator light to the right of the continued cooking setting lights up.

The indicator light to the right of the continued cooking setting will go out at the end of the auto heat-up time.

In the **extended** range of power levels (see "Programming"), *R* flashes alternately with the continued cooking setting during the heat-up time.

Altering the continued cooking setting will deactivate Auto heat-up.

To deactivate Auto heat-up

You can switch off Auto heat-up before the Auto heat-up time has finished.

- Touch the sensor for selecting the cooking zone you want.

The cooking zone display will flash.

- Touch the continued cooking setting which has been selected until the indicator light or *R* goes out; or set a different power level.

Continued cooking setting*	Heat-up time in minutes and seconds (approx.)
1	1 : 20
1.	2 : 00
2	2 : 45
2.	3 : 25
3	4 : 05
3.	4 : 45
4	5 : 30
4.	6 : 10
5	6 : 50
5.	7 : 10
6	1 : 20
6.	2 : 00
7	2 : 45
7.	2 : 45
8	2 : 45
8.	2 : 45
9	-

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

Outer ring of a vario/extended zone

When switching on a two ring, three ring and ExtraSpeed cooking zone the second heating ring is automatically switched on. The second heating ring of an extended cooking zone and the ExtendedPlus zone and the outer ring of a three ring zone must be manually switched on.

This factory setting can be changed (see "Programming").

With an ExtendedPlus zone, two consecutive cooking zones, one behind the other, with a bridging element in between, are switched on together. The ExtendedPlus zone is operated via the front right cooking zone.

A control light comes on to show that the zone has been switched on, while the power level flashes in the cooking zone display. The indicator light will go out when the power level lights up constantly in the display. For hobs with a triple ring zone (depending on model), no distinction is made in the display between the second and third heating element.

Switching on manually

- Touch the sensor for selecting the cooking zone you want.
- Select the power level you want.
- While the power level is flashing, touch the ◎ sensor.

ExtendedPlus zone (depending on model)

- Touch the sensor for selecting the front right cooking zone.
- Select the power level you want.
- While the power level is flashing, touch the ◎ sensor.

The selected power setting is shown in the front right cooking zone display, the rear right cooking zone display goes out.

Switching off the extended cooking area

- Touch the sensor for selecting the cooking zone you want.

The power level will flash in the cooking zone display and the indicator lamp for the extended cooking area will light up constantly.

- Touch the ◎ sensor repeatedly until the indicator light goes out.

Switching off and residual heat indicators

Switching off a cooking zone

■ Touch the sensor for selecting the cooking zone you want twice.

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

Switching off the hob

■ Touch the ⏻ sensor.

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

Residual heat indicator

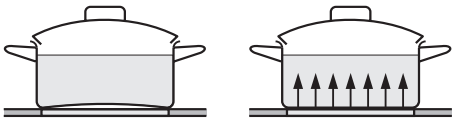
The lines of the residual heat indicator go out one after another as the cooking zone cools down. The last horizontal line only goes out when the cooking zone is safe to touch.

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.

Suitable pans

– **Most suitable**
The best pans for use on a ceramic hob are those with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.



cold hot

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

– **Not suitable**
Dishes or containers made from plastic or aluminium foil must not be used as these melt at high temperatures.

– Aluminium pans or pans with an aluminium base can cause metallic, shiny marks to appear on the ceramic surface. These marks can be removed using a ceramic and stainless steel hob cleaner (see "Cleaning and care").

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

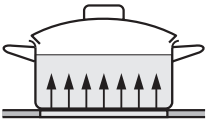
– Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

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

– Check that the diameter of the pan base is wide enough for the cooking zone so that heat is not lost unnecessarily.



too small

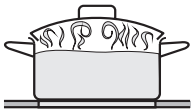


suitable

– 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.

– Cook with as little water as possible.

– Once food has come to the boil or the oil in the pan is hot enough for frying, reduce the heat to a lower setting.

– 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.

– Cooking times are greatly reduced when using a pressure cooker.

Timer

The hob must be switched on to use the timer.

The timer can be used for two different functions:

– to set the minute minder

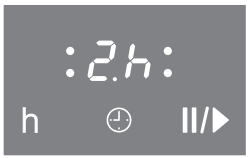
– to set a cooking zone to switch off automatically.

You can select a time from 1 minute (*01*) to 9 hours (*9h*).

A time of up to 99 minutes is set and displayed in minutes.
Example:



To set a time of more than 99 minutes, the timer must be set to hours (h). The time is then set in half hour stages. The half hour is indicated by a dot after the number.
Example (2 h 30 min):



When the set time has elapsed *00* will appear in the timer display. At the same time an audible tone will sound for a few seconds.

Minute minder

To set the minute minder time

Minutes

Example: You want to set 15 minutes.

- Switch the hob on.
- Touch the ◴ sensor.

00 will appear in the timer display. The *0* on the right will flash.



Enter the tens first and then the units.

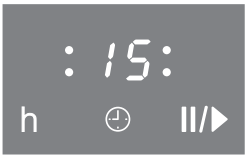
- Touch the number on the numerical keypad which corresponds to the tens position (1 in this case).

The timer display will change and *1* will start flashing.



- Touch the number on the numerical keypad which corresponds to the units position (5 in this case).

The timer display will change. The 1 moves to the left and *5* appears on the right.



The minute minder time will begin to count down.

Hours

Whole hours are set by touching the relevant number on the numerical keypad.
Half hours are set by touching the area between the relevant two numbers.
Example: You want to set 2 hours 30 minutes.

- Switch the hob on.
- Touch the ◴ sensor.

00 will appear in the timer display. The *0* on the right will flash.



- Touch the h sensor, to change the display to show the hours.



- Touch the area between the numbers 2 and 3 on the numerical keypad.



The timer display will light up constantly after a few seconds. The minute minder time will begin to count down.

To change the minute minder time

- Touch the ◴ sensor.
- Set the time you want, as described above.

To delete the minute minder time

- Touch the ◴ sensor until *00* appears in the timer display.

To switch a cooking zone off automatically

You can set a time at the end of which a cooking zone will switch off automatically.
All the cooking zones can be programmed at the same time.

> If the time programmed is longer than the maximum operational time allowed, the cooking zone will switch off after the maximum time allowed (see "Safety switch-off").

- Select a power level for the cooking zone you want.
- Touch the ◴ sensor repeatedly until the indicator lamp for this cooking zone flashes.

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

- Set the time you want.

The time set will then count down in minutes. The time remaining will be shown in the timer display. You can change this at any time.

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

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

To use both timer functions at the same time

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

If you have programmed in one or more switch-off times, and would like to use the **minute minder as well**:
Touch the ◴ sensor repeatedly until the indicator lamps for the cooking zones you have programmed light up constantly and *00* appears in the timer display.

If you are using the minute minder, and would like to programme in one or more switch-off times **as well**:
Touch the ◴ sensor repeatedly until the indicator lamp for the cooking zone you want flashes.

Shortly after the last entry, the timer display switches to the function with the shortest remaining time.
If you want to show the times remaining which are counting down in the background, touch the ◴ repeatedly until
- the indicator lamp for the cooking zone you want flashes (automatic switch-off).
- only the timer display is flashing (minute minder).

Starting with the shortest time remaining which is shown in the display, all cooking zones which are switched on and the minute minder are selected clockwise.

Safety lock / System lock

Keep children away from the hob for their own safety.

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

The **safety lock** is set with the hob switched on. When activated:

– The cooking zone power levels and the timer settings cannot be changed.

– The cooking zones, the hob and the timer can be switched off, but once switched off cannot be switched on again.

The **system lock** is set with the hob switched off. When activated, the hob cannot be switched on and the timer cannot be used.

The default setting for activating the system lock is manual. The system lock can also be set for automatic activation, in which case it will be activated automatically five minutes after the hob has been switched off, unless you set it manually (see "Programming").

If an unavailable sensor is touched whilst the safety lock or system lock is activated, the safety lock indicator will light up and *LC* will appear in the timer display for a few seconds.

If there is an interruption to the power supply, the safety lock and the system lock will be deactivated.

To activate the system lock

- Touch the sensor until the relevant indicator lamp comes on.

The indicator lamp will go out after a short while.

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

To deactivate the system lock

- Touch the sensor until the indicator lamp goes out.

Stop and Go

Your appliance has a Stop and Go feature which, when activated, reduces the power of all cooking zones in use to power level 1. When Stop and Go is activated, the cooking zone power levels and the setting of the timer cannot be altered and the hob can only be switched off.

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 hob switches off after 1 hour.

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.

Activating

■ Touch the **II/▶** sensor.

The power of the cooking zones in use will be reduced to power level 1.

Deactivating

■ Touch the **II/▶** sensor.

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

Safety switch-off

Safety switch-off if the sensors are covered

Your hob will switch off automatically if one or several of the sensors remain covered for more than about 13 seconds, for example by finger contact, food boiling over, or by an object such as an oven glove or a tea towel.
An *F* will flash in the timer display.

■ Clean the control panel or remove the obstruction.

F goes out, and you can now use the hob again.

Safety switch-off with an over-long cooking time

If one of the cooking zones is heated for an unusually long period of time (see chart) and the power level is not altered, the hob will switch itself off automatically and the relevant residual heat indicator will light up.

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

The appliance is delivered with 0 power levels programmed as standard. If required you can set a higher safety setting with a shorter maximum operating time (see the table).

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

* Factory default setting

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

Overheating/pan protection

Each zone is equipped with an overheating protection mechanism (internal temperature limiter).

The ExtraSpeed cooking zone is also equipped with pan protection. If you wish to use it you will need to alter the setting (see "Programming / Pre-heat").

If the heating element switches on and off even when the highest power level is selected, this indicates that the overheating protection mechanism has triggered.

The cooking zone heating element switches off when the **pan protection** mechanism is activated. *9* alternating with *0* will appear in the display.

■ Touch the sensor for selecting the cooking zone you want.

The display changes and only *0* flashes. You can now use the hob again.

Overheating can be caused by:

– a cooking zone being switched on 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 heat properly.

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

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

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

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

- washing-up liquid,
- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp, pointed objects which could damage the seal between the ceramic surface and the surrounding frame, and between the frame and the worktop.

Do not use washing-up liquid to clean the ceramic surface. Washing-up liquid will not remove all soiling and deposits. It will form an invisible coating which will cause permanent discolouration of the ceramic surface.
Clean the hob regularly with a suitable ceramic hob cleaner.

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

Then clean the hob with Miele ceramic and stainless steel hob cleaner (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

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

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

Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot, using a shielded scraper blade. Take care not to burn yourself.
Allow the appliance to cool down, and then clean as described above.

You can change the default settings of the programme options (see chart). Several settings can be altered in succession.

After selecting programming mode, *P* (Programme) and *S* (Status) will appear in the timer display. On hobs with 3 cooking zones, an additional indicator will appear at the rear left.

The programme is shown in the cooking zone displays at the front left and rear left. Example:
Programme 03 = front left *0*, rear left *3*
Programme 14 = front left *1*, rear left *4*

The status is shown in the front right cooking zone display.

To select programming mode

- With the hob switched off, touch the ⏻ and 🔒 sensors **at the same time** until the safety lock indicator lamp flashes.

To set the programme

- To set the **units position** first touch the sensor for selecting the **rear left** cooking zone and then touch the relevant number on the numerical keypad.
- To set the **tens position** first touch the sensor for selecting the **front left** cooking zone and then touch the relevant number on the numerical keypad.

To set the status

- Touch the sensor for selecting the **front right** cooking zone and then touch the relevant number on the numerical keypad.

To save settings

- Touch the ⏻ sensor until all the displays go out.

To not save settings

- Touch the 🔒 sensor until all the displays go out.

Programme*			Status**		Setting
P	**00**	Demonstration mode and factory default settings	S	0	Demonstration mode on
			S	**1**	Demonstration mode off
			S	9	Factory default settings reinstated
P	**01**	Stop and Go	S	0	Off
			S	**1**	On
P	**02**	Power level range	**S**	**0**	9 power levels (1, 2, 3 ... to 9)
			S	1	17 power levels (1, 1., 2, 2., 3 ... to 9) If the Auto heat-up setting is selected, an *A* will flash alternately with the continued cooking setting in the display.
P	**3**	Pan protection	**S**	**0**	Off
			S	1	Not sensitive
			S	2	Normal
			S	3	Very sensitive
P	**04**	Keypad tone when a sensor is touched	S	0	Off except for on/off keypad tone ⓘ
			S	1	Quiet
			S	**2**	Medium
			S	3	Loud
P	**05**	Timer audible tone	S	0	Off
			S	1	Quiet audible tone on for 10 seconds
			S	**2**	Medium audible tone on for 10 seconds
			S	3	Loud audible tone on for 10 seconds

* Programme /Status numbers not shown here have no allocation.
** The factory default settings are shown in bold.

Programme*			Status**		Setting
P	**06**	Safety lock	**S**	**0**	One-finger locking using 🔒
			S	1	Three-finger locking by touching 🔒 and the sensors for selecting the right-hand cooking zones at the same time
P	**07**	System lock	**S**	**0**	Manual activation of the system lock
			S	1	Automatic activation of the system lock
P	**08**	Maximum operating duration	**S**	**0**	Safety setting 0
			S	1	Safety setting 1
			S	2	Safety setting 2
P	**10**	Miele@home only with retrospectively fitted communication module	**S**	**0**	Feature not fitted
			S	1	Signed off
			S	2	Signed on
P	**11**	Outer ring of the front left cooking zone	S	0	Not switched on at the same time
			S	**1**	Always switched on at the same time
P	**12**	Outer circle of the front right cooking zone	**S**	**0**	Not switched on at the same time
			S	1	Always switched on at the same time
P	**13**	Outer ring of the rear right cooking zone			
		Vario cooking zone	S	0	Not switched on at the same time
			S	**1**	Always switched on at the same time
		Extended cooking zone	**S**	**0**	Not switched on at the same time
			S	1	Always switched on at the same time
P	**15**	Audible tone if a sensor is covered	**S**	**0**	Off
			S	1	On
P	**16**	Sensor reaction speed	S	0	Slow
			S	**1**	Normal
			S	2	Rapid

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

With the help of the following notes, minor faults in the performance of the appliance, some of which may result from incorrect operation can be put right without contacting the Service Department. saving you both time and money.

The following guide may help you to find the reason for a fault, and to correct it. You should, however, note the following:

⚠ Repair work to electrical appliances should only be carried out by a suitably qualified person in strict 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.

Problem	Possible cause	Remedy
The hob or cooking zones cannot be switched on.	The mains fuse has tripped.	Reset the trip switch in the mains fuse box (minimum fuse rating - see data plate).
	There may be a technical fault.	Disconnect the appliance from the electricity supply for approx. 1 minute. To do this: – switch off at the isolator, or – disconnect 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 Service Department.

Problem	Possible cause	Remedy
After the hob is switched on "LC" appears in the timer display for a few seconds.	The system lock is activated.	Deactivate the system lock (see "Safety lock / System lock").
After the hob is switched on "dE" appears in the timer display for a few seconds. The cooking zones do not heat up.	The appliance is in demonstration mode.	Deactivate demonstration mode (see "Programming").
The hob switches off while it is use.	One of the cooking zones has probably been on for too long.	You can use the cooking zone again by switching it back on (see "Safety switch-off").
The heating element for one of the cooking zones switches on and off.	Power levels 1 to 8: This is not a fault.	This is quite normal, and due to the electronic regulation of the temperature (see "How the cooking zones work").
	Power level 9: The overheating protection mechanism has triggered.	To prevent the ceramic glass from overheating, the overheating protection mechanism automatically switches off the cooking zone heating elements. Once the ceramic surface has cooled down to a safe level, the heating element will automatically switch back on again (see "Overheating protection").

Problem	Possible cause	Remedy
A *0* will flash alternating with *9* in the cooking zone display.	The overheating protection mechanism has triggered.	See "Overheating protection".
The hob switches off while it is in use and an *F* flashes in the timer display.	One or more of the sensors have been covered, e.g. by finger contact, food boiling over or by an object such as an oven glove.	Clean the control panel or remove the obstruction (see "Safety switch-off").
The food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on.	There is too much food in the pan.	Start cooking at the highest power level and then turn down to a lower one manually later on.
	The pan is not conducting heat properly.	
One or more residual heat indicators are flashing.	There was an interruption to the power supply during operation, and the hob has switched itself off.	The hob can be used again. 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 while the programming mode was being called up.	The indicators will flash until the maximum residual heat time has elapsed or the cooking zone is selected and activated.
It is taking too long for the contents of the pan to come to the boil.		You can test the power level of the cooking zone (see "To test the power level").

Problem	Possible cause	Remedy
The sensors are over-sensitive or do not react at all.	The sensitivity level of the sensors has changed.	Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob and that the surrounding area is not too dark. Make sure that there is nothing covering the sensors or the hob. Take any pans off the hob and wipe away any food deposits. Interrupt the power supply to the hob for approx. 1 minute. If this does not solve the problem, please call the Miele Service department.
FE **flashes alternately with numbers in the timer display.**	There is an electronic fault.	Interrupt the power supply to the hob for approx. 1 minute. If the problem persists after reconnecting the appliance to the power supply, please contact the Miele Service department.

You can test the power level of a cooking zone by measuring how long it takes to bring a specific amount of water to the boil.

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. The temperature of the water should be approx. 20°C.
- Put the lid on the pan and place the pan on the cooking zone.
- Switch on the cooking zone at the highest power level.
- Note the time it takes for the water to boil.

The power level for the cooking zone is correct 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	Time* in minutes
10.0	600	0.5	11.0
12.0	700 / 750	1.0	13.0
12.0	1200**	1.0	11.0
14.5	1000 / 1100	1.0	9.0
14.5	1200	1.0	8.5
14.5	1500**	1.0	7.0
17.0	1500	1.5	9.5
18.0	1700 / 1800	1.5	9.0
21.0	2000	2.0	10.5
21.0	2200 / 2300	2.0	9.5
21.0	2900**	2.0	8.0
23.0	2500	2.0	9.0
23.0	3200**	2.0	7.5
27.0	2700	3.0	13.0
27.0	3200	3.0	12.0
27.0	3400**	3.0	11.5

* Max. time under unfavourable conditions

** ExtraSpeed cooking zone

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

These can be ordered online at:



or from Miele (see back cover for contact details)

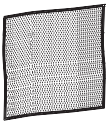
Cleaning products

Ceramic and stainless steel hob cleaner
250 ml



Removes heavy soiling, limescale deposits and aluminium residues.

E-cloth (microfibre cloth)



Removes finger marks and light soiling.

Optional accessories

Miele@home system

The **Miele@home** system allows communication-enabled appliances to send operating and status information to a display appliance via the household electrical supply system (Powerline Technology).

SuperVision appliances can display status information from other domestic appliances. For your hob, the main status displayed is: On, Off, Fault

Status information for domestic appliances can be displayed and some controls operated within the home network area on a PC, Notebook or iPod* / iPhone* (mobile terminals) via a Miele@home Gateway.
For your hob, for example, the following information is displayed: Setting of each cooking zone, minute minder, switching off time for each cooking zone. The only available control command is "switch hob off".

* * iPod und iPhone are registered trade marks of Apple Inc.

Con@ctivity is the communication between the hob and the cooker hood. Operation of the cooker hood occurs automatically in conjunction with the hob.
The hob sends information on its operating status via the household electrical supply.

To enjoy the benefits of this feature, your appliance needs to be fitted with a communication module.

Please contact your dealer for detailed information about the Miele@home system.

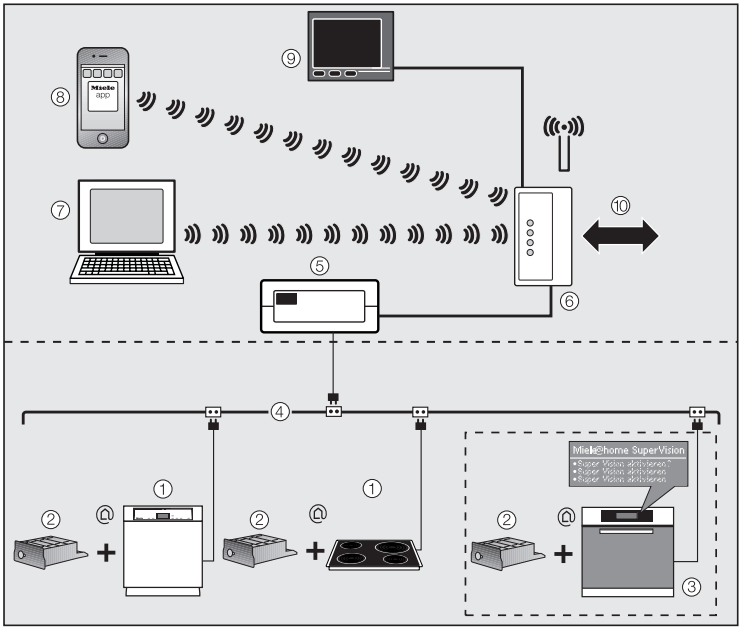
XKM 2100 KM

Communication module including installation accessories
- for Miele hobs -

XGW 2000

Miele@home Gateway
The gateway is the bridge between the Powerline communication of the appliances and your home network.

Miele@home



① Communication enabled appliances (examples)

② Communication module

③ SuperVision appliance

④ Electrical supply (Powerline)

⑤ Miele@home Gateway

⑥ (WLAN) Router

Possible connections (optional)

⑦ PC, Notebook

⑧ iPod* or iPhone*

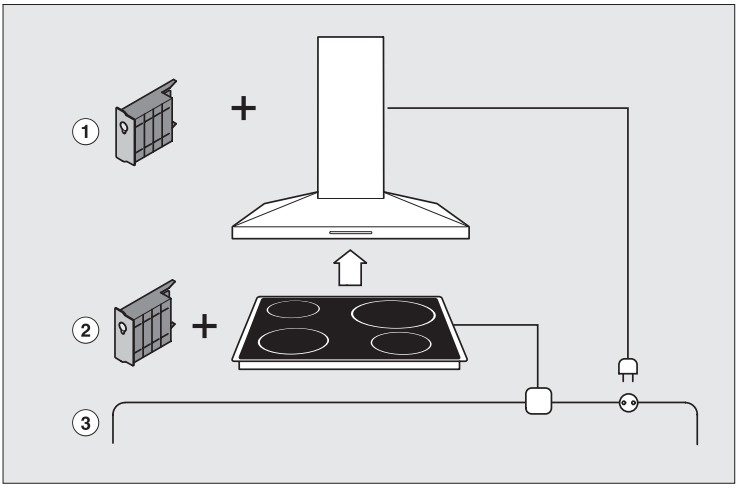
⑨ Connection with a domestic bus system display

⑩ Possible internet connection

* iPod und iPhone are registered trade marks of Apple Inc.

Optional accessories

Con@ctivity



① Communication module XKM 2000 DA

② Communication module XKM 2100 KM

③ Electrical supply (Powerline)

Signing on the hob

If you want to sign the hob

– on to the **Miele@home** system, first prepare the signing on procedure on the master appliance (see the "Miele@home" fitting and installation instructions)

– on to the **Con@ctivity** system, first sign on the cooker hood (see the "Con@ctivity" fitting and installation instructions).

■ With the hob switched off, touch the ⏻ and 🔒 sensors **at the same time** until the safety lock indicator light flashes.

After selecting programming mode, *P* (Programme) and *S* (Status) will appear in the timer display. On hobs with 3 cooking zones, an additional indicator will appear at the rear left.

■ Touch the sensor for selecting the **front left** cooking zone and then touch the 1 on the numerical keypad (Set Programme 10).

■ Touch the sensor for selecting the **front right** cooking zone and then touch the 2 on the numerical keypad (Set Status 2 = Signed on).

The signing-on process starts, and the number 2 flashes. The signing on process will take a few minutes. The number 2 will light up constantly when the process has been completely successfully.

■ To save the setting, touch the ⏻ sensor until all the displays go out.

■ Proceed as described in the "Miele@home" or Con@ctivity fitting and installation instructions.

Signing off the hob

If you want to sign off from the **Miele@home** system, first prepare the signing off procedure on the master appliance (see the "Miele@home" fitting and installation instructions).

- With the hob switched off, touch the ⏻ and 🔒 sensors **at the same time** until the safety lock indicator light flashes.

After selecting programming mode, *P* (Programme) and *5* (Status) will appear in the timer display. On hobs with 3 cooking zones, an additional indicator will appear at the rear left.

- Touch the sensor for selecting the **front left** cooking zone and then touch the 1 on the numerical keypad (Set Programme 10).
- Touch the sensor for selecting the **front right** cooking zone and then touch the 1 on the numerical keypad (Set Status 1 = Signed off).

The signing-off process starts, and the number 1 flashes. The signing off process will take a few minutes. The number 1 will light up constantly when the process has been completed successfully.

- To save the setting, touch the ⏻ sensor until all the displays go out.
- Proceed as described in the "Miele@home" or Con@ctivity fitting and installation instructions.

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

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

A damaged cable must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F, available from Miele.

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

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

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

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

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

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

For extra safety it is advisable to protect the appliance with a residual current device (RCD). Please contact a qualified electrician for advice.

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

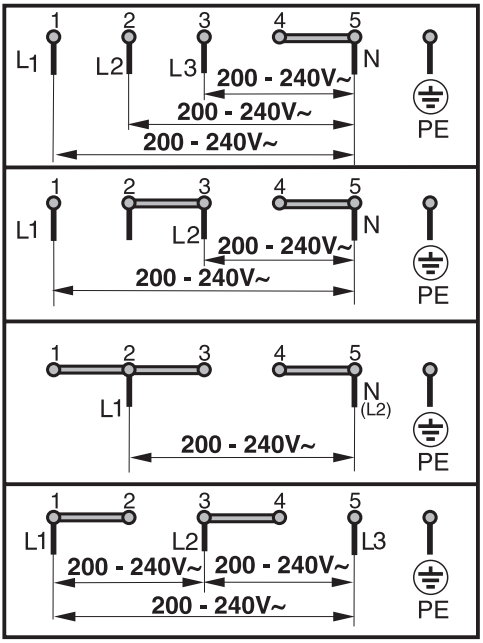
WARNING
THIS APPLIANCE MUST BE EARTHED

Electrical connection

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the electrical wiring in the home should be 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.

Wiring diagram



N.B. This appliance is supplied single phase only in the U.K. / AUS / NZ

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

– your Miele dealer, or

– Miele (see back cover for contact details).

Please note that telephone calls may be monitored and recorded for training purposes (UK only).

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

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

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details. In the UK, your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

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