# Operating and installation instructions
# Ceramic cooktops with induction



To prevent 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-AU, NZ

M.-Nr. 10 032 900

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## Warning and Safety instructions

This appliance conforms to current 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 using it for the first time. They contain important notes on installation, safety, use and maintenance.
Miele cannot be held liable for non-compliance with these instructions.

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

## Correct application

▶ This cooktop is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/ shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ This cooktop is not suitable for outdoor use.

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

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

## Safety with children

▶ Young children must not be allowed to use this appliance.

▶ Older children may use the appliance without supervision if its operation has been clearly explained to them and they are able to use it safely. Children must be able to recognise and understand the potential dangers of improper use.

▶ Cleaning may only be carried out by older children under the supervision of an adult.

▶ Please supervise children in the vicinity of the cooktop and do not let them play with it.

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

▶ Danger of burning!
Do not store anything which might arouse a child's interest in storage areas above or behind the cooktop. Otherwise children could be tempted to climb onto the cooktop.

▶ Danger of burning and scalding!
Turn the handles of pots and pans on the cooking zone to the side or the rear so that children cannot pull them down and burn themselves.

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

▶ Activate the system lock to ensure that children cannot switch on the cooktop inadvertently.

## Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

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

▶ Reliable and safe operation of this cooktop can only be assured if it has been connected to the mains electricity supply.

▶ 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 tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.

▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance.

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

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

▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).

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

▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.

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

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

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

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

▶ 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 circuit breaker is switched off, or
– it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.

▶ Danger of electric shock!
If the ceramic surface is faulty, cracked, chipped or damaged in any way, switch off the cooktop immediately. Disconnect the cooktop from the mains electricity supply. Contact Miele.

▶ If the cooktop is installed behind a furniture door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door. This can result in damage to the cooktop, the housing unit and the floor. Do not close the door until the residual heat indicators have gone out.

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

▶ DO NOT MODIFY THIS APPLIANCE.

## Correct use

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

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

▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

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

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

▶ Do not heat an empty pan.

▶ Do not heat up food in closed containers e.g. tins or sealed jars on the cooktop, as pressure can build up in the containers, causing them to explode.

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

▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the cooktop heating up, with the danger of burning. Depending on the material, other items left on the cooktop 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 and do not rely on the pan detector.

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

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

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

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

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

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

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

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

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

▶ Because induction heating works so quickly, the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the cooktop unattended during cooking!

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

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

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

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

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

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

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

## Cleaning and care

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

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

## Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally 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 valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

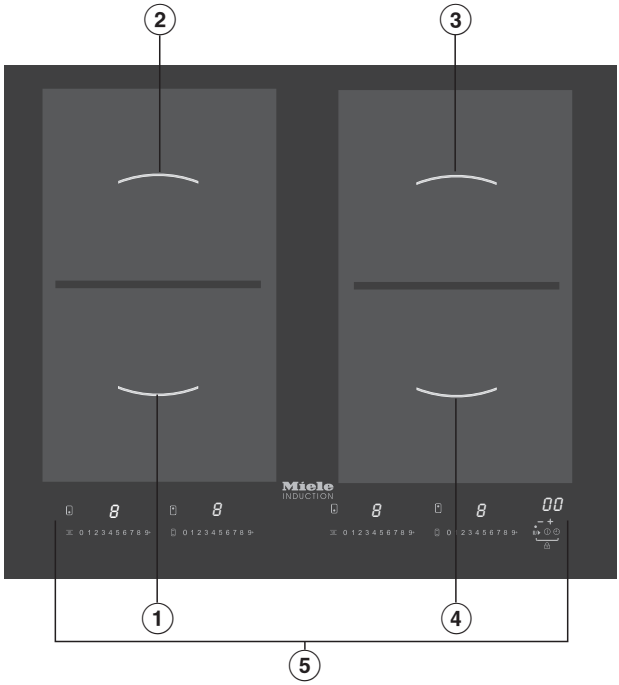


Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

# Overview

## Cooktop

### KM 6328-1




① PowerFlex cooking zone with TwinBooster

② PowerFlex cooking zone with TwinBooster

①② can be combined to form PowerFlex cooking area

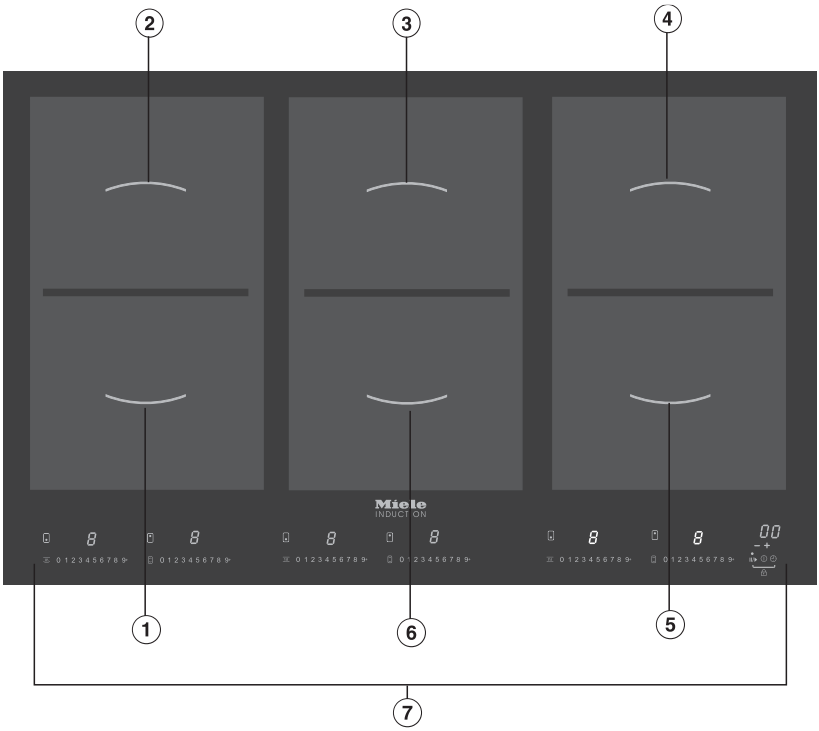
③ PowerFlex cooking zone with TwinBooster

④ PowerFlex cooking zone with TwinBooster

③④ can be combined to form PowerFlex cooking area

⑤ Controls / Indicators

**KM 6366-1 / KM 6367-1**




① PowerFlex cooking zone with TwinBooster

② PowerFlex cooking zone with TwinBooster

①② can be combined to form PowerFlex cooking area

③ PowerFlex cooking zone with TwinBooster

③⑥ can be combined to form PowerFlex cooking area

④ PowerFlex cooking zone with TwinBooster

④⑤ can be combined to form PowerFlex cooking area

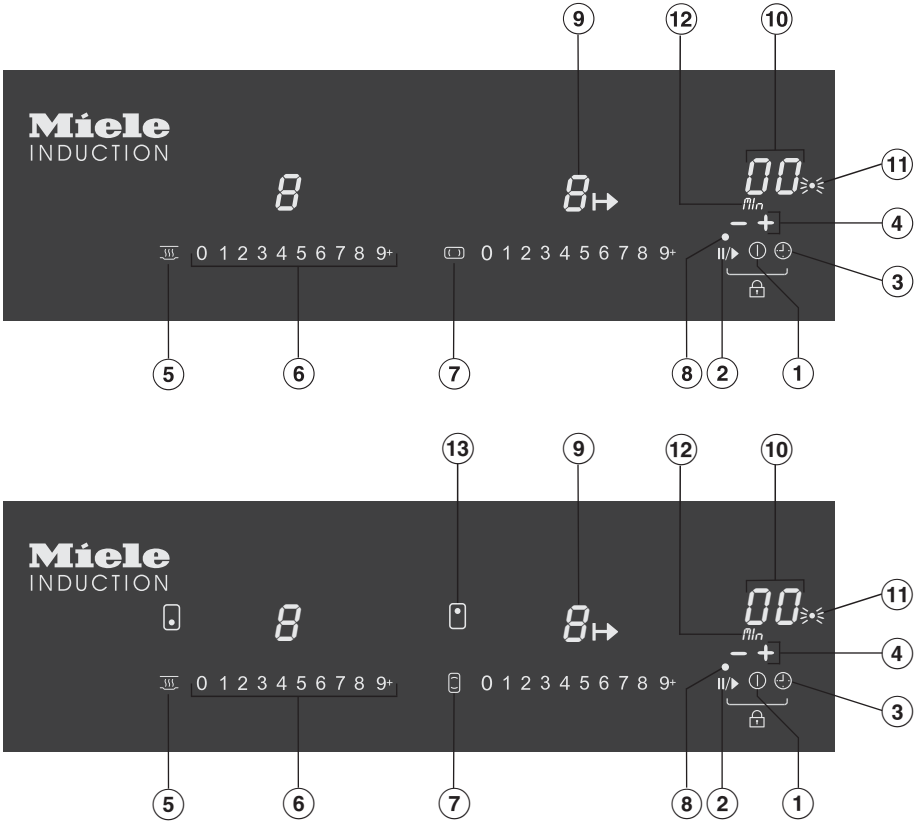
⑤ PowerFlex cooking zone with TwinBooster

⑥ PowerFlex cooking zone with TwinBooster

⑦ Controls / Indicators

# Overview

## Controls / Indicators




**Sensor controls**

① For switching the cooktop on/off

② For activating/deactivating Stop & Go

①② For activating/deactivating the system lock

③ Timer
Switching on and off
- For switching between timer functions
- For selecting a cooking zone (see “Switching a cooking zone off automatically”)

④ For setting a minute minder / switch-off time

⑤ For switching the keeping warm function on and off

⑥ For selecting the power setting

⑦ For switching the PowerFlex cooking area on/off

**Indicator lights**

⑧ The system lock has been activated

⑪ Timer

⑨ **Cooking zone display**

| | |
|---|---|
| 0 | Cooking zone ready for use |
| h | Keeping warm setting |
| 1 to 9 | Power level |
| ı | TwinBooster level 1 |
| ıı | Booster / TwinBooster level 2 |
| U | No pan on cooking zone or pan unsuitable (see “Induction”) |
| Ξ | Residual heat |
| A | Auto heat-up |
| ↦⇥ | Automatic switch-off programmed |

**Timer display**

⑩ Duration in minutes

⑫ Minute minder

LC System lock activated

**Symbols**

⑬ Cooking zone selection (depending on model)

# Overview

## Cooking zone data

| Cooking zone | KM 6328-1 | |
|---|---|---|
| | Ø in cm* | Rating in watts for 230 V** |
| ⊡ | 15–23 | Normal 2100<br>TwinBooster, level 1 3000<br>TwinBooster, level 2 3650 |
| ⊡ | 15–23 | Normal 2100<br>TwinBooster, level 1 3000<br>TwinBooster, level 2 3650 |
| ⊡ | 15–23 | Normal 2100<br>TwinBooster, level 1 3000<br>TwinBooster, level 2 3650 |
| ⊡ | 15–23 | Normal 2100<br>TwinBooster, level 1 3000<br>TwinBooster, level 2 3650 |
| ⊡ + ⊡<br>⊡ + ⊡ | 22–23 /<br>15 x 23 – 23 x 39 | Normal 3400<br>TwinBooster, level 1 4800<br>TwinBooster, level 2 7300 |
| | | Total 7300 |

* Cookware of any diameter may be used within the specified range.

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

| Cooking zone | KM 6366-1 7 KM 6367-1 | |
|---|---|---|
| | Ø in cm* | Rating in watts for 230 V** |
| ⊡ | 15–23 | Normal 2100<br>TwinBooster, level 1 3000<br>TwinBooster, level 2 3650 |
| ⊡ | 15–23 | Normal 2100<br>TwinBooster, level 1 3000<br>TwinBooster, level 2 3650 |
| ⊡ | 15–23 | Normal 2100<br>TwinBooster, level 1 3300<br>TwinBooster, level 2 3650 |
| ⊡ | 15–23 | Normal 2100<br>TwinBooster, level 1 3300<br>TwinBooster, level 2 3650 |
| ⊡ | 15–23 | Normal 2100<br>TwinBooster, level 1 3000<br>TwinBooster, level 2 3650 |
| ⊡ | 15–23 | Normal 2100<br>TwinBooster, level 1 3000<br>TwinBooster, level 2 3650 |
| ⊡ + ⊡ | 22–23 /<br>15 x 23 – 23 x 39 | Normal 3400<br>Booster 3650 |
| ⊡ + ⊡<br>⊡ + ⊡ | 22–23 /<br>15 x 23 – 23 x 39 | Normal 3400<br>TwinBooster, level 1 4800<br>TwinBooster, level 2 7300 |
| | | Total 11000 |

* Cookware of any diameter may be used within the specified range.

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

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the “Service” section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers.

## Cleaning the cooktop for the first time

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

## Switching on the cooktop for the first time

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

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

Please note that the heating up time on induction cooktops is significantly shorter than on conventional cooktops.

## The induction principle

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

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

The ⍤ symbol flashes alternately with the power setting selected in one of the cooking zones

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

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

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

⚠ 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 placed on the cooktop (e.g. cutlery) heating up.

Danger of burning!

Do not use the cooktop as a resting place for items. Switch the cooking zones off after use with the appropriate sensor and do not rely on the pan detector.

## Noises

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

On the higher power levels, the appliance might buzz. This will decrease or cease altogether when the power level is reduced.

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

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

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

You might hear a whirring sound when the cooling fan switches on. It switches on to protect the electronics when the cooktop is being used intensively. The fan may continue to run after the cooktop has been switched off.

## Pans

**Suitable pans:**

– Stainless steel pans with a base that can be magnetised.

– Enamelled steel pans.

– Cast iron pans.

**Unsuitable pans:**

– Stainless steel pans without a magnetic base.

– Aluminium and copper pans.

– Glass, ceramic or earthenware pots and pans.

To test whether a pot or pan is suitable for use on an induction cooktop, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable. If an unsuitable pan is used, the ⊔ symbol will flash alternately with the power setting selected.

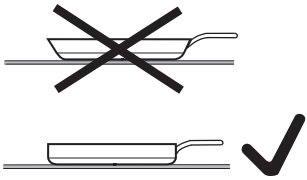
Please be aware that the properties of the pan base can affect the evenness with which food heats up in the pan.

– To make optimum use of the cooking zones, choose pans with diameters larger than the innermost markings but smaller than the outermost markings (see “Cooking zone data”). If the diameter of the pan is smaller than the innermost marking, the pan will not be recognised and ⊔ will flash alternately with the power setting selected.

– Do not use pots and pans with bases with pronounced edges or ridges. These could scratch or scour the cooktop surface permanently.

– Lift pans into position on the cooktop. 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.



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

# Tips on saving energy

– Use a lid whenever possible to minimise heat loss.

– Select a smaller pan when cooking small quantities. A smaller pan uses less energy than a larger pan with very little in it.

– Cook with as little water as possible.

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

– Use a pressure cooker to reduce cooking times.

| | Settings |
|---|---|
| Melting butter<br>Dissolving gelatine | 1–2 |
| Making milk puddings | 2 |
| Warming small quantities of liquid<br>Cooking rice<br>Defrosting frozen vegetables<br>Cooking pulses | 3 |
| Warming liquid and semi-solid foods<br>Making omelettes or lightly frying eggs<br>Steaming fruit<br>Cooking pasta | 4 |
| Steaming vegetables, defrosting fish and reheating frozen food | 5 |
| Bringing large quantities of food to the boil, e.g. casseroles<br>Thickening custard and sauces, e.g. hollandaise<br>Gently frying eggs (without overheating the fat) | 6 |
| Gentle braising (without overheating the fat) of meat, fish, sausages<br>Frying pancakes etc. | 7 |
| Braising for stews | 8 |
| Boiling large quantities of water<br>Bringing to the boil | 9 |

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

## Operating principles

The glass ceramic cooktop is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the cooktop on, the On/Off ⏻ sensor needs to be touched for a little longer than the other sensors.
A tone sounds each time a sensor is touched.

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

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

Keep the sensor controls and indicators clean.

Do not place anything over the sensor control or indicators.

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

⚠ Risk of fire due to overheated food.
Unattended food can overheat and ignite.
Do not leave the cooktop unattended whilst it is being used.

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

## Switching on

■ Touch the ⏻ sensor.

*0* appears in each of the cooking zone indicators. If no further entry is made, the cooktop will turn itself off after a few seconds for safety reasons.

## Selecting/Changing the power setting

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

The selected power setting will appear in the cooking zone display.

## Switching off

■ To switch off a cooking zone, touch the 0 sensor for that cooking zone.

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

## Residual heat indicator

If a cooking zone is still hot, the residual heat indicator will light up after it has been switched off.

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.

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

## PowerFlex cooking area

The PowerFlex cooking zones can be combined to form a PowerFlex cooking area (see “Overview - Cooktop”). Settings for the cooking area are controlled by the front or left PowerFlex cooking zone.

### Switching on

- Touch the ⊂⊃ or ⊂⊃ sensor.

– will light up in the display for the rear or right cooking zone.

- Set the power setting you want by touching the appropriate number sensor for the front or left cooking zone.

### Switching off

- Touch the ⊂⊃ or ⊂⊃ sensor.

## 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 which you have previously selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

### Activating

- Touch the sensor for the continued cooking setting you want until a tone sounds and the continued cooking setting starts to flash in the cooking zone display.

The continued cooking setting selected will flash alternating with *A* during the heat-up time (see chart).

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

### Deactivating

- Touch the sensor for the continued cooking setting until the display lights up constantly.

or

- Select a different power setting.

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

## Booster

The cooking zones are equipped with a Booster or TwinBooster (see “Overview – Cooktop”). You can use the Booster function for a maximum of two cooking zones at the same time.

When activated, the power is boosted for a maximum of 15 minutes so that large quantities can be heated quickly, e.g. water for cooking pasta.

If the Booster function is switched on when

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

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

Cooking zones are networked in pairs to supply the power for the Booster function. When the Booster function is selected, a proportion of energy is taken away from the linked cooking zone and the following happens within the pairs:

– Auto heat-up is deactivated.

– The power setting is reduced.

– The linked cooking zone is switched off.

**Switching on the Booster**

- Touch the 9 sensor twice for the cooking zone you wish.

,, will appear in the cooking zone display.

**Switching on the TwinBooster, level 1**

- Touch the 9 sensor twice for the cooking zone you wish to use.

, will appear in the cooking zone display.

**Switching on the TwinBooster, level 2**

- Touch the 9 sensor three times for the cooking zone you wish to use.

,, will appear in the cooking zone display.

**Switching off the Booster / TwinBooster**

- Select a different power setting.

## Keeping warm

The keeping warm function is not designed to reheat food from the cold state. It is only for keeping food warm directly after cooking.

If the keeping warm function has been activated, the cooking zone will switch off automatically after a maximum of 2 hours.

– Only use cookware (pots/pans) for keeping food warm. Cover the pot or pan with a lid.

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

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

**Switching the keeping warm setting on/off**

■ Touch the sensor for the required cooking zone.

You can select a time up to a maximum of 99 minutes.

The timer can be used for two different functions:

– For setting the minute minder.

– To set a cooking zone to switch off automatically.

## Minute minder

### Setting the minute minder

■ Touch the ◴ sensor.

■ Select the time you want with the **-** or **+** sensor.

### Changing the minute minder

■ Touch the ◴ sensor.

■ Select the time you want with the **-** or **+** sensor.

### Deleting the minute minder

■ Touch the ◴ sensor.

■ Touch and hold the **-** and **+** sensors at the same time until *00* appears in the timer display.

## Switching a cooking zone off automatically

You can set a time after which the cooking zone will switch off automatically. This function can be used on all cooking zones 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 setting for the zone you require.

■ Touch the ◴ sensor repeatedly until the ↦| symbol appears in the display of the cooking zone you require.

■ Select the time you require.

■ 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 appear in the display and the ↦| symbol will light up in the display for the corresponding cooking zone.

■ If you want to show the time remaining for another zone which is counting down in the background, touch the ◴ sensor repeatedly until the ↦| symbol appears in the display of the cooking zone you require.

## Using 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 00 and min appear in the timer display.
- Set the time as described above.

If you have set the minute minder and would like to programme in one or more switch-off times as well:

- Touch the ◴ sensor repeatedly until the ↦| symbol appears in the display of the cooking zone you require.
- Set the time as described above.

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 ◴ sensor repeatedly until the display you require appears.

## Stop & Go

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

When Stop & Go is deactivated, the cooking zones will operate at the power setting previously selected and all the times will resume running.

If the function is not deactivated within 10 minutes, the cooktop will switch off.

**Activation / Deactivation**

- Touch the **II/▶** sensor.

Use this function when the sensors need to be cleaned quickly or there is a risk of boiling over.

## Recall

If the cooktop is switched off in error during operation, this function can be used to reset all settings to the way they were. For this to work, the cooktop must be switched on again within 6 seconds.

- Switch the cooktop on again.
- Touch the **II/▶** sensor within 6 seconds after the cooktop is switched on.

## System lock

The system lock is deactivated if there is an interruption to the power supply.

Your cooktop is equipped with a system lock to prevent it being switched on by mistake.

If an unavailable sensor is touched whilst the system lock is activated, LC will appear in the timer display for a few seconds.

### Activating

- Switch the cooktop on ⏻.
- Touch and hold the **II/▶** and 🕒 sensors at the same time until LC appears in the timer display.

### Deactivating

- Switch the cooktop on ⏻.
- Touch and hold the **II/▶** and 🕒 sensors at the same time until LC disappears from the timer display.

## Safety switch-off

### Excessive operating time

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

### Safety switch-off if the sensors are covered

Your cooktop will switch off automatically if one or several sensors remain covered for more than about 10 seconds, for example, by finger contact, food boiling over or an object.
The ⌐ symbol will appear in the relevant cooking zone display and a tone will sound.
The ⌐ symbol will go out once you have removed the object or cleaned the cooktop and the cooktop will be ready to use again.

## Overheating protection

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

– Any Booster function in operation will be switched off.

– The set power level will be reduced.

– The cooking zone will switch off automatically. *E2* will flash in the display.

The overheating protection mechanism can be triggered by:

– Heating up an empty pan.

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

– Insufficient ventilation to the underside of the cooktop.

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

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

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

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

The use of unsuitable cleaning agents can cause the surfaces to discolour or alter. All surfaces are susceptible to scratching.
Remove any residual cleaning agent immediately.
Never use abrasive sponges or cleaning agents.

- Clean the cooktop after every use.
- Dry the cooktop thoroughly after every cleaning to avoid limescale residue.

## Unsuitable cleaning agents

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

– washing-up liquid,

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

– cleaning agents containing descaling agents,

– stain and rust removers,

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

– solvent-based cleaning agents,

– dishwasher cleaner,

– oven sprays,

– glass cleaning agents,

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

– dirt erasers.

## Cleaning the ceramic surface

⚠ Risk of damage by pointed objects.

The seal between the cooktop and the worktop could be damaged. The seal between the ceramic surface and the frame could be damaged.

Do not use pointed objects for cleaning.

Do not use washing-up liquid to clean the appliance. Using washing-up liquid will not remove all soiling and residues. An invisible film can develop that can lead to discolouration of the ceramic glass surface. This discolouration cannot be removed.

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

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

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

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

⚠ Risk of burning on hot cooking zones!

The cooking zones are hot during use.

Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot cooktop with a glass scraper.

- 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 these residues **immediately** whilst they are still hot, using a shielded scraper blade suitable for use on glass.
- Afterwards, clean the ceramic surface in its cooled state, as described above.

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you will not need a service call.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

| Problem | Possible cause and remedy |
|---|---|
| **The cooktop or cooking zones do not switch on.** | There is no power to the cooktop.<br>■ Check if the circuit breaker has tripped. Contact an electrician or Miele (for the minimum fuse rating, see data plate). |
| | There may be a technical fault.<br>■ Disconnect the appliance from the mains electricity supply for approx. 1 minute. To do this:<br>– switch off at the wall socket and withdraw the plug, or<br>– switch off at the residual current device.<br>■ If, after switching the circuit breaker or residual current device back on, the appliance will still not switch on, contact a qualified electrician or Miele. |
| **A smell and vapours are given off when the new appliance is being used.** | The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health. |
| **In the display for a cooking zone the ⊍ symbol flashes alternately with the selected power setting or 8.** | There is no pan on the cooking zone, or the pan is unsuitable.<br>■ Use a suitable pan (see “Pans”). |

# Problem solving guide

| Problem | Possible cause and remedy |
|---|---|
| **After switching the cooktop on, LC appears in the timer display for several seconds.** | The system lock has been activated.<br>■ You need to deactivate the system lock (see “System lock”). |
| **The ⌐ symbol appears in one or more cooking zone displays and the cooktop switches off automatically.** | One or several of the sensors are covered, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.<br>■ Remove the obstruction and/or clean the cooktop (see “Safety switch-off”). |
| **A cooking zone switches itself off automatically.** | It has been operated for too long.<br>■ You can use the cooking zone again by switching it back on (see “Safety features - Safety switch-off”). |
| **A cooking zone switches itself off automatically.** | The overheating protection mechanism has been activated.<br>■ See “Overheating protection”. |
| **The Booster has automatically switched off early.** | The overheating protection mechanism has been activated.<br>■ See “Safety features - Overheating protection”. |
| **The cooking zone is not working in the usual way on the power level selected.** | The overheating protection mechanism has been activated.<br>■ See “Safety features - Overheating protection”. |
| **Power level 9 is automatically reduced if you select power level 9 on two linked cooking zones or extended zones at the same time.** | Operating both zones at power level 9 would exceed the permitted maximum power for the cooktop.<br>■ Use another cooking zone which is not linked. |
| **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.<br>■ 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.<br>■ Use a different pan which is better able to conduct heat. |

| Problem | Possible cause and remedy |
|---|---|
| **A noise can be heard after the appliance is switched off.** | The fan will continue running until the cooktop has cooled down. It will then switch itself off automatically. |
| *U* **and numbers are flashing in the cooking zone displays and a tone sounds.** | The cooktop is incorrectly connected.<br>■ Contact Miele or a qualified electrician. The cooktop must be connected to the mains according to the wiring diagram. |
| *E* **or** *ER* **and numbers are flashing in the cooking zone displays.** | The overheating protection mechanism has been activated.<br>■ See “Overheating protection”. |
| | *E* or *ER* and other numbers.<br>There is an electronic unit fault.<br>■ Interrupt the power supply to the cooktop for approx. 1 minute.<br>■ If the problem persists after power is restored, please contact Miele. |

# Optional accessories

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

These products can be ordered from the Miele online shop.

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

## Saucepans and frying pans

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

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

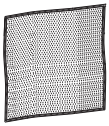
## Cleaning and care products

**Original Miele ceramic and stainless steel cooktop cleaner 250 ml**



Removes heavy soiling, limescale deposits and aluminium residues.

**Original Miele all purpose microfibre cloth**



Removes finger marks and light soiling.

Your cooktop is communication-enabled and can communicate via the dongle supplied with selected rangehoods (Con@ctivity).

The cooktop sends information on its operating status to the rangehood. The operation of the rangehood is automatically controlled by the power level of the connected cooktop.

Further information regarding Con@ctivity is available on the Miele website and in the instruction manuals of the various components.

## Signing on

To sign the cooktop on to Con@ctivity, first sign on the rangehood.

- Disconnect the cooktop from the mains electricity supply.
- Connect the dongle to the cooktop (see the installation instructions for the dongle).
- Reconnect the cooktop to the mains electricity supply.

The signing on procedure must be carried out within 10 minutes after reconnecting the electricity supply.

- Start signing on the rangehood (see the operating and installation instructions for the rangehood).
- Remove any pots or pans from the cooktop.

There must not be any pots or pans on the cooktop when the signing on process is being carried out.

- Switch the cooktop on ⏻.
- Set power level **1** for all the cooking zones.

The ⍈ symbol will flash.

- Wait for at least 1 minute and switch the cooktop off with the ⏻ sensor.
- Finish signing on the rangehood (see the operating and installation instructions for the rangehood).

## Safety instructions for installation

⚠ Risk of damage from incorrect installation.
Incorrect installation can cause damage to the cooktop.
The cooktop must only be installed by a qualified person.

⚠ Danger of electric shock!
Incorrect connection to the power supply may result in an electric shock.
The cooktop must be connected to the power supply by a qualified electrician.

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

▶ 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 splashbacks must be of heat-resistant material as well.

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

▶ This cooktop must not be installed above ovens unless these have a built-in cooling fan.

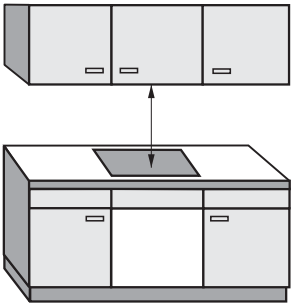
▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.

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

▶ Carefully observe the safety clearances listed on the following pages.

All dimensions in this instruction booklet are given in mm.

## Safety distance above the cooktop



A minimum safety distance must be maintained between the cooktop 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 distance of 600 mm must be maintained.

For any flammable objects, e.g. utensil rails, wall units etc., a minimum safety distance of 600 mm must be maintained between these objects and the highest part of the cooktop below.

When two or more appliances which have different safety distances are installed together below a rangehood, you should observe the greatest safety distance.

# Safety distances

## Safety distances to the sides and back of the appliance

Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear or a tall unit or wall on one side (right **or** left), taking into account the distances below. On the other side, however, no tall unit or wall should stand closer than 300 mm to the edge of the cooktop. Before installing the cooktop, check that the below clearance requirements are met.

Minimum horizontal distance from the **back edge** of the cooktop to a combustible surface:
50 mm.

Minimum horizontal distance from the **right edge** of the cooktop to a combustible surface:
50 mm.

Minimum horizontal distance from the **left edge** of the cooktop to a combustible surface:
50 mm.

## Minimum safety distances underneath the cooktop

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

The minimum gap between the underside of the cooktop and

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

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

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

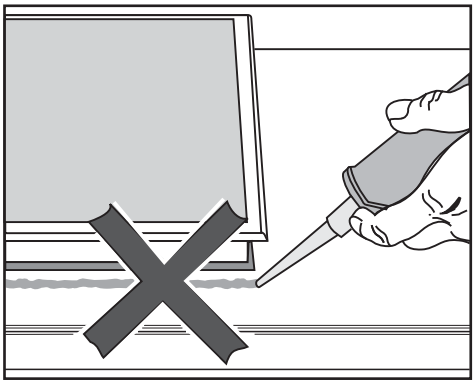
## Interim shelf

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

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

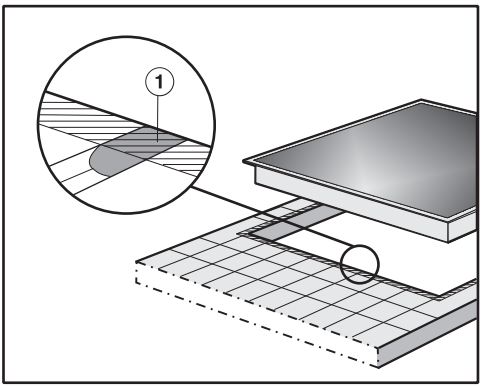
## Installation notes

### Seal between the cooktop and the worktop



Do not use sealant between the cooktop and the worktop. This could result in damage to the cooktop or the worktop if the cooktop ever needs to be removed for servicing. The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

### Tiled worktop

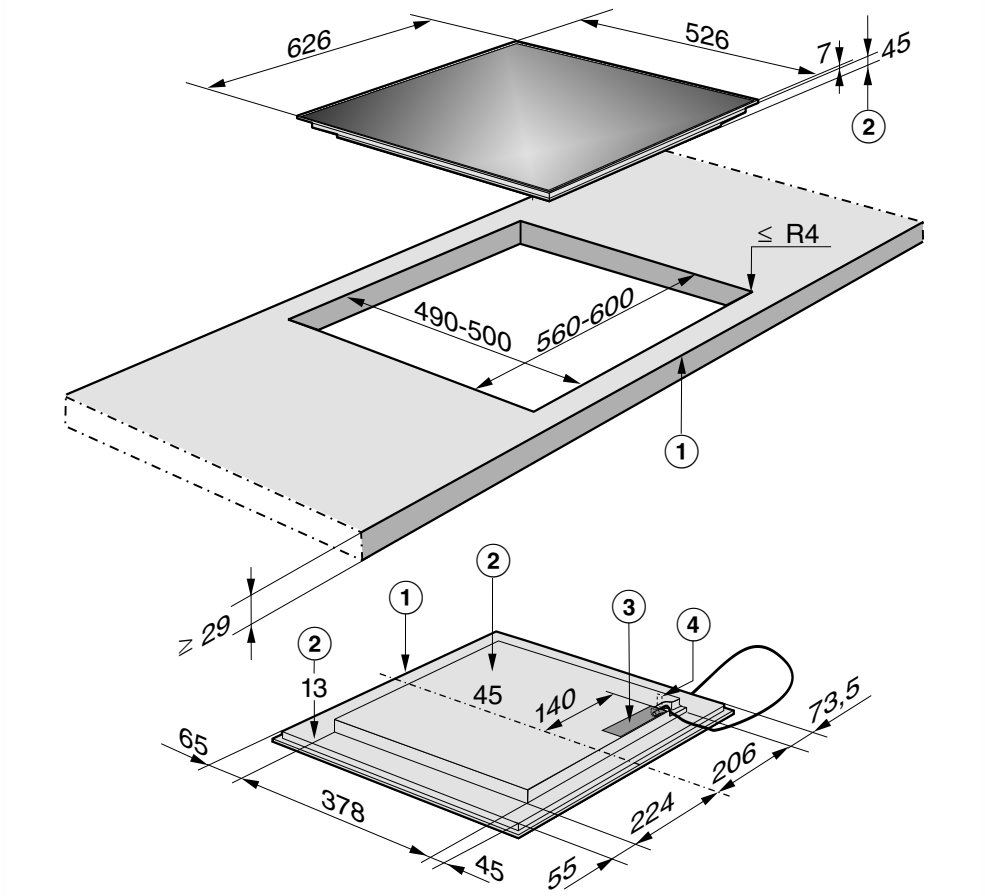



Grout lines ① and the hatched area underneath the cooktop frame must be smooth and even. If they are not, the cooktop will not sit flush with the worktop and the sealing strip underneath the cooktop will not provide a good seal between the cooktop and the worktop.

# Cooktops with frame or bevelled edge

## Building-in dimensions

**KM 6328-1**




① Front

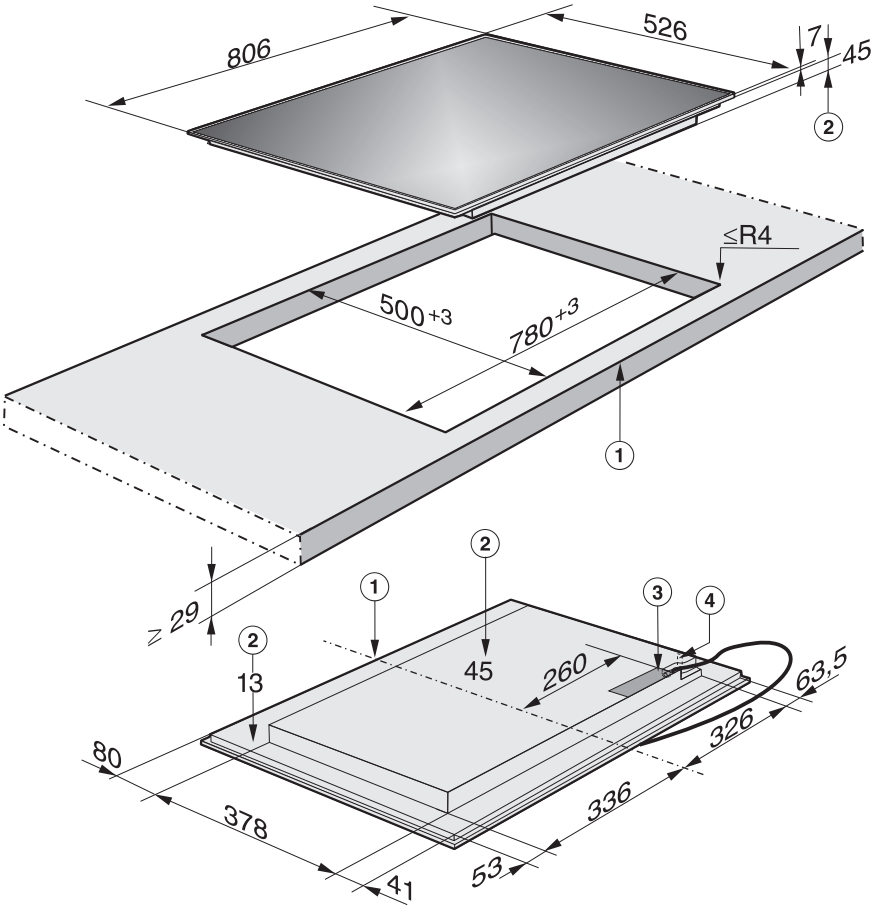
② Building-in depth

③ Mains connection box

④ Con@ctivity connection

The mains connection cable (1,440 mm long) is supplied separately with the cooktop.

**KM 6366-1**




① Front

② Building-in depth

③ Mains connection box

④ Con@ctivity connection

The mains connection cable (1,440 mm long) is supplied separately with the cooktop.

# Cooktops with frame or bevelled edge

## Installation

### Preparing the worktop

- Make the worktop cut-out as shown in “Building-in dimensions”. Observe the safety distances (see “Safety distances”).
- Seal the cut surfaces on wooden worktops with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

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

The seal underneath the cooktop will hold it securely in the cut-out. Any gap between the frame and worktop will reduce with time.

### Connecting the mains connection cable to the appliance

The mains connection cable must be connected by a suitably qualified and competent electrician in accordance with current local and national safety regulations.

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

### Installing the cooktop

- Feed the mains connection cable down through the cut-out.
- Place the cooktop centrally in the cut-out. 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 any additional sealant (e.g. silicone).

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

- Connect the cooktop to the mains electricity supply.
- Check that the cooktop works.

## Installation notes

Flush fit cooktops are only suitable for installation in natural stone (granite, marble), tiled or solid wood worktops. Certain models are suitable for building into glass worktops - please see advice under “Building-in dimensions”. When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush fit cooktop.

The internal width of the base unit must be at least as wide as the internal cut-out width for the cooktop (see “Building-in dimensions”). This is to ensure that the casing can be easily removed for maintenance. If the underside of the cooktop is not freely accessible after installation, any sealant used to plug the gaps around the appliance must be removed to enable the cooktop to be lifted out of the cut-out should this be necessary.

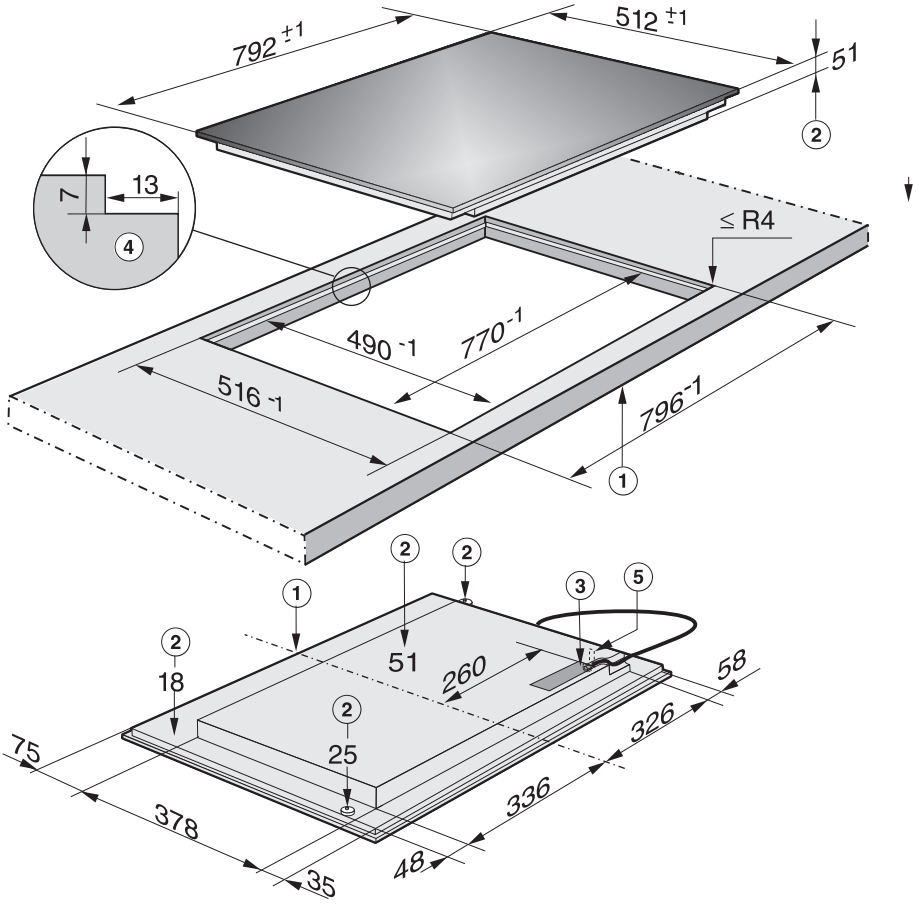
The cooktop can be installed

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

– in a suitable cut-out in a tiled or solid wood worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

## Building-in dimensions

**KM 6367-1**




① Front

② Building-in depth

③ Mains connection box

④ Stepped cut-out

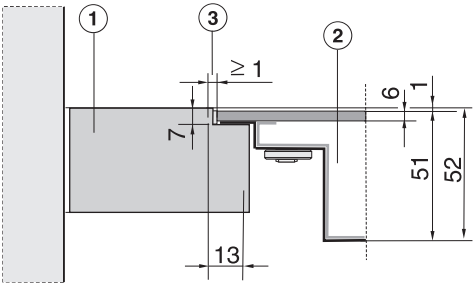
⑤ Con@ctivity connection

The mains connection cable (1,440 mm long) is supplied separately with the cooktop.

**Cut-out dimensions for granite or marble worktops. Please take careful note of the inset diagram.**

## Installation

### Granite and marble worktops

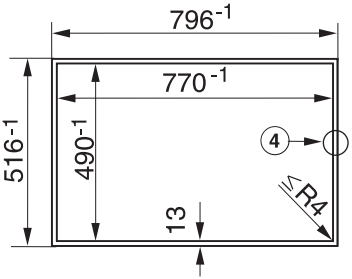



① Worktop

② Cooktop

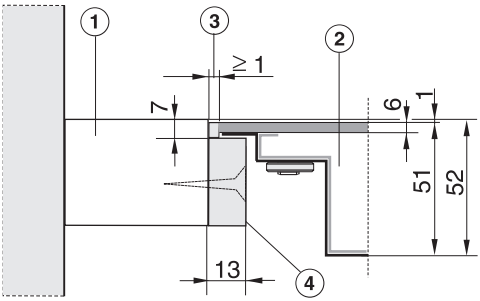
③ Gap

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of gap ③ can vary (min. 1 mm).




④ Stepped cut-out

### Solid wood / tiled / glass worktops




① Worktop

② Cooktop

③ Gap

④ Wooden frame 13 mm (not supplied with appliance)

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of gap ③ can vary (min. 1 mm).

# Flush-fitted cooktops

### Preparing the worktop

- Make the worktop cut-out as shown in “Building-in dimensions”. Observe the safety distances (see “Safety distances”).
- Solid wood, tiled and glass worktops: Fix the wooden frame ④ 7 mm below the top edge of the worktop (see diagram).

### Connecting the mains connection cable to the appliance

The mains connection cable must be connected by a suitably qualified and competent electrician in accordance with current local and national safety regulations.

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

### Installing the cooktop

- Feed the mains connection cable down through the cut-out.
- Centre the cooktop in the cut-out.
- Connect the cooktop to the mains electricity supply.
- Check that the cooktop works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone, and observe the sealant manufacturer's instructions.

⚠ Risk of damage from incorrect connection.

Incorrect installation, maintenance and repairs can be dangerous to users.

Miele cannot be held liable for damage or injury caused by unauthorised installation, maintenance or repair work, or by an inadequate or faulty on-site earthing system (e.g. electric shock).

The cooktop must be connected to the power supply by a qualified electrician.

The electrician must be familiar with and comply with the national regulations and any additional regulations of the local electricity provider.

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

## Connection

AC 230 V, 50 Hz

The voltage and rated load are given on the data plate. Please ensure these match the household mains supply.

Connection must be made via a suitable isolator switch which provides disconnection on all poles and which complies with national and local safety regulations. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. The isolator switch must be easily accessible after the appliance has been built in.

Please see the wiring diagram for connection.

## Residual current device

For extra safety, it is advisable to protect the appliance with a suitable residual current device (RCD) with a trip range of 30 mA.

## Disconnecting devices

Connection must be made via a suitable isolator switch which provides disconnection on all poles and which complies with national and local safety regulations. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. The isolator switch must be easily accessible after the appliance has been built in.

# Electrical connection

## Mains connection cable

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

Please see the wiring diagram for connection.

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

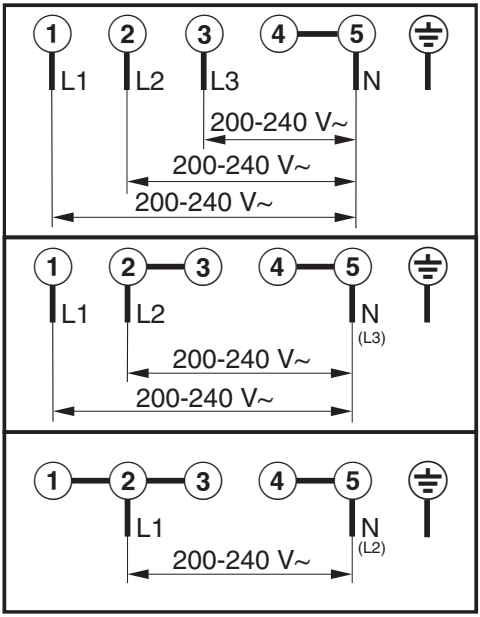
## Replacing the mains connection cable

⚠ Danger of electrical shock!
The mains connection cable must only be replaced by a suitably qualified and competent person in accordance with current local and national safety regulations.
The earth lead must be connected to the point marked ⏚.

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

The connection data is given on the data plate.

## Wiring diagram



## Contact in case of fault

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

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

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

## Data plate

Adhere the extra data plate supplied with the appliance in the space below. Make sure that the model number matches the one specified on the back cover of this document.

## Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

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