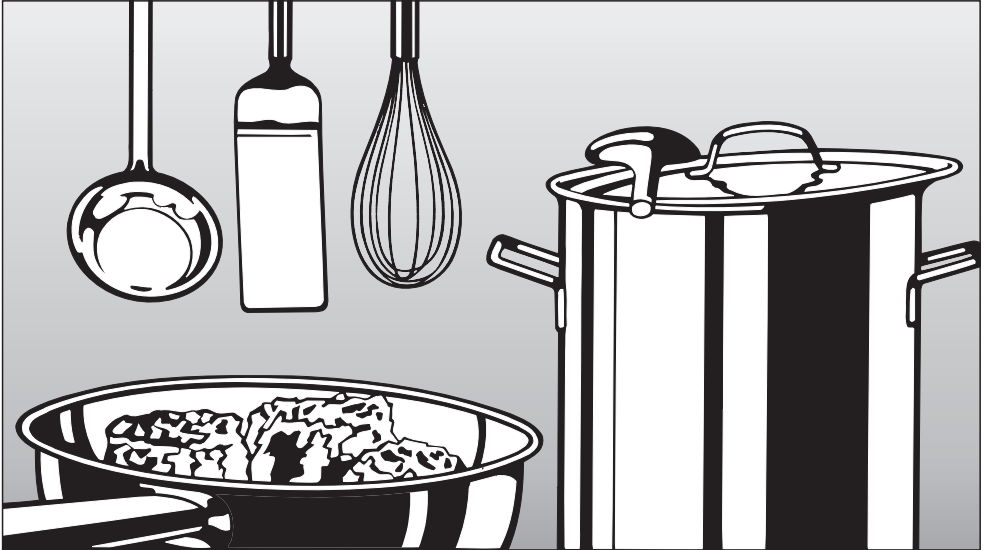


Miele

Operating and Installation instructions



Ceramic cooktops with induction KM 5731 / KM 5733 KM 5753

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

en - AU, NZ

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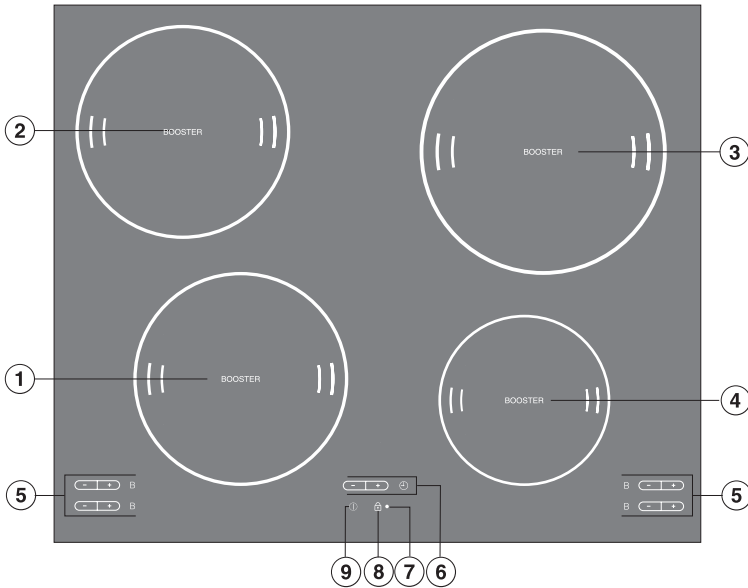
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Description of the appliance

KM 5731



①②③④ Cooking zones

⑤ Cooking zone controls and display (see relevant chapter)

⑥ Timer controls and display (see relevant chapter)

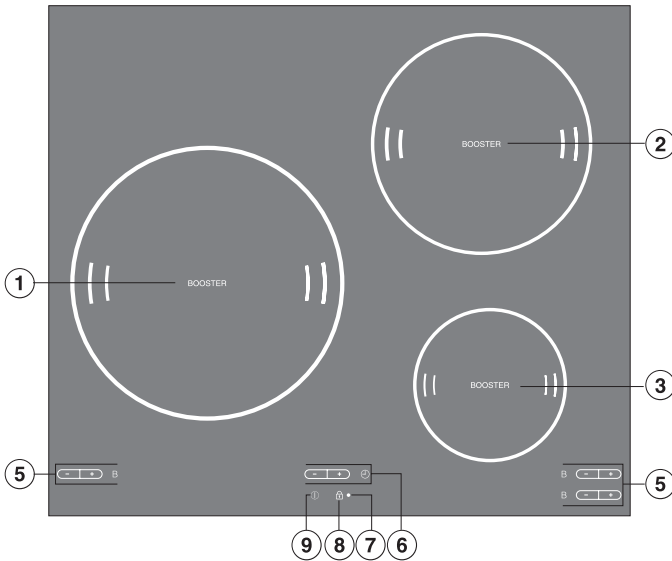
⑦ Safety lock indicator lamp

⑧ Safety lock sensor control

⑨ Cooktop ON/OFF sensor control

Description of the appliance

KM 5733



①②③ Cooking zones

⑤ Cooking zone controls and display (see relevant chapter)

⑥ Timer controls and display (see relevant chapter)

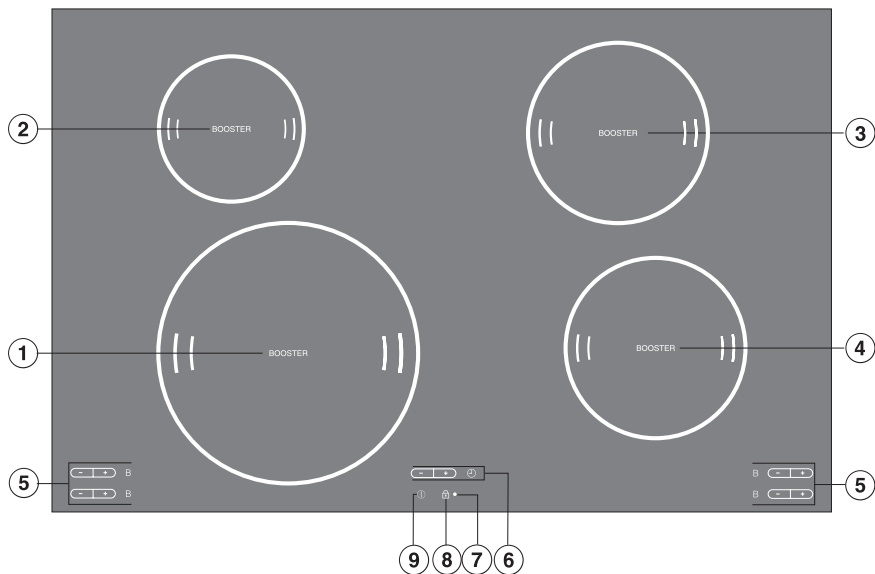
⑦ Safety lock indicator lamp

⑧ Safety lock sensor control

⑨ Cooktop ON/OFF sensor control

Description of the appliance

KM 5753



①②③④ Cooking zones

⑤ Cooking zone controls and display (see relevant chapter)

⑥ Timer controls and display (see relevant chapter)

⑦ Safety lock indicator lamp

⑧ Safety lock sensor control

⑨ Cooktop ON/OFF sensor control

Cooking zone controls and displays



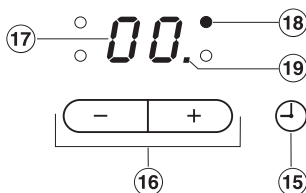
⑩ Displays:

- 0** = Cooking zone ready for use
- 1 bis 9** = Power setting
- ≡** = Residual heat
- ∪** = No pan on cooking zone or pan unsuitable (see "Induction")
- F** = Fault (see "Safety switch-off")
- R** = Auto heat-up when the power setting range has been extended
- PD** etc. = Programme (see "Programming")
- SD** etc. = Status (see "Programming")

- ⑪ Indicator lamp for Auto heat-up or extended power setting (see "Programming"), e.g. the front left cooking zone
- ⑫ Indicator lamp for Booster
- ⑬ Booster sensor controls
- ⑭ Power setting sensor controls

Description of the appliance

Timer controls and display



- ⑮ Sensor control for switching on the timer, switching between timer functions and selecting a cooking zone for automatic switch-off
- ⑯ Sensor controls to set a time
- ⑰ Timer display
- ⑱ Indicator lamp for automatic switch-off, e.g. of the rear right cooking zone
- ⑲ Indicator lamp minute minder




Cooking zones





Cooking zone	KM 5731	
	minimum to maximum ∅ in cm*	Rating in watts 230 V**
	14 - 20	normal: 1850 with Booster: 2500
	14 - 20	normal: 1850 with Booster: 2500
	16 - 23	normal: 2300 with Booster: 3200
	10 - 16	normal: 1400 with Booster: 1800
		Total: 7400

* Pans of any base diameter within the given range may be used.

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

Description of the appliance

Cooking zone	KM 5733	
	minimum to maximum Ø in cm*	Rating in watts 230 V**
	18 - 28	normal: 2400 with Booster: 3200
	14 - 20	normal: 1850 with Booster: 2500
	10 - 16	normal: 1400 with Booster: 1800
		Total: 6900

Cooking zone	KM 5753	
	minimum to maximum Ø in cm*	Rating in watts 230 V**
	18 - 28	normal: 2400 with Booster: 3200
	10 - 16	normal: 1400 with Booster: 1800
	14 - 20	normal: 1850 with Booster: 2500
	14 - 20	normal: 1850 with Booster: 2500
		Total: 7400

* Pans of any base diameter within the given range may be used.

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

Warning and safety instructions

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

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time.

They contain important notes on the installation, safety, operation and care of the appliance.

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

Correct application

► This appliance is intended for domestic use for the preparation of food only.

Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use of the appliance.

► This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Safety with children

- ▶ Use the safety lock to prevent children operating the appliance or altering the settings.
- ▶ Children should be supervised to ensure that they do not play with the appliance.
- ▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse. They must be aware of the potential dangers caused by incorrect operation.
- ▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.
- ▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.
- ▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the cooktop. Danger of burning or scalding. Special cooktop guards are available from good retail outlets.
- ▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Warning and safety instructions

Technical safety

► Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is dangerous.

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

► Before connecting the appliance, make sure that the connection data on the data plate (voltage and connected load) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

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

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

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

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

- the mains fuse is disconnected,
- the screw-out fuse is removed (in countries where this is applicable),
- it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

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

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

Warning and safety instructions

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

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

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

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

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

Correct use

▶ For people fitted with a heart pacemaker:

Please note that the area immediately surrounding the cooktop is electromagnetically charged, and that 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 magnetic fields, e.g. credit cards, diskettes, pocket calculators etc, do not leave them in the immediate vicinity of the cooktop.

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

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

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

Warning and safety instructions

- ▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ Do not flambé under a rangehood. The flames could set the rangehood on fire.
- ▶ Do not use the appliance as a resting place for anything else. Take particular care never to place cutlery or other metal objects on the appliance. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the cooktop could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Switch the cooking zones off after use.
- ▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.
- ▶ Do not use plastic or aluminium foil containers. These melt at high temperatures, and could catch fire.
- ▶ Do not heat up unopened tins of food on the cooktop, as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.
- ▶ Do not use pots and pans on the ceramic cooktop with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the cooktop surface permanently.
- ▶ Never heat an empty pan unless the manufacturer of the pan expressly states that you can do so. Because induction heating works extremely quickly the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time.
- ▶ Keep the cooktop clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.
- ▶ Never place hot pans on the area around the controls. This could damage the electronic unit underneath.
- ▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

Warning and safety instructions

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

Once the residues have been removed, allow the appliance to cool down, and then clean with a suitable proprietary ceramic cooktop cleaner.

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

▶ This appliance 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 appliance in order to ensure sufficient ventilation for 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 housing by the fan and damage the fan or impair cooling.

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

▶ Metal utensils stored in a drawer under the cooktop can become hot if the induction cooktop is used intensively for a long time.

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

▶ If 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).

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

Caring for the environment

Disposal of the packing material

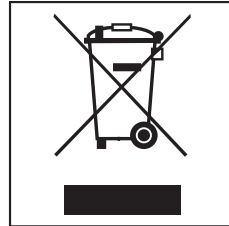
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

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

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance or machine

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



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person.

The plug must be rendered useless and the cable cut off directly behind the appliance or the machine to prevent misuse.

Before using for the first time

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

Cleaning for the first time

Remove any protective wrapping and stickers.

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

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

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

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

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

Induction

Principle

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

Induction cooking zones will only react to pans with a magnetic base (see "Pans").

Induction recognizes the size of the pan, this means that it will only work in the area covered by the base of the pan.

The cooking zone **will not work**,

- if it is switched on without a pan in place or if the pan is unsuitable (non-magnetic base).
- if the bottom diameter of the pan is too small.
- if the pan is removed from the cooking zone.

In this case in the cooking zone display the symbol \mathcal{E} will start flashing, alternating with \mathcal{D} or the last selected power setting.

If a suitable pan is placed on the cooking zone with 3 minutes, \mathcal{E} will go out and you can proceed as usual.

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

Take particular care never to place cutlery or other metal objects on the cooktop. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items heating up with the danger of burning. Switch the cooking zones off after use, do not rely on the pan detector.

Noises

When using an induction cooktop, 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 settings, it might buzz. This will decrease or cease altogether when the power setting 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 "Booster function") are being used on the highest setting 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 settings.

The appliance has a cooling fan to help extend the life of the electronics. When the cooktop is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

Induction

Pans

Suitable pans

Suitable pans include:

- stainless steel pans with a magnetic base
- 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

In case you are not sure if a pot or pan is suitable for induction, hold a magnet to the bottom of the pan. If the magnet sticks to it, the pan is suitable.

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

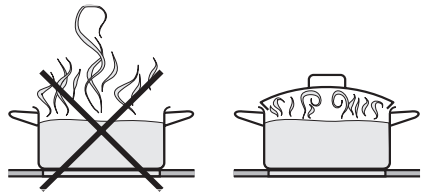
Pan size

To make optimum use of the cooking zones, choose pans with diameters larger than the inner markings but smaller than the outer markings. If the diameter of the pan is smaller than the inner marking, the induction heating will not work. The cooking zone will react as if there is no pan on it.

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

Tips on saving energy

Use a pan lid whenever possible to minimise heat loss.



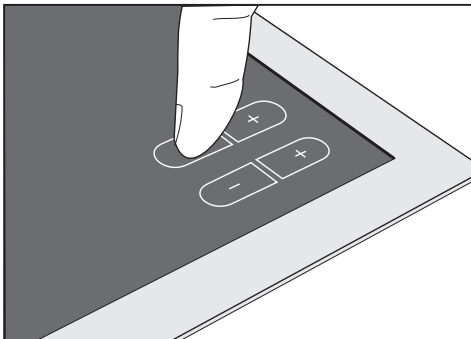
uncovered

covered

Sensors

This cooktop is equipped with electronic sensor controls which react to finger contact.

To operate a cooking zone touch the relevant sensor control. Each time you touch a sensor control an audible tone sounds.



Make sure that only one sensor is touched at a time (except when switching off a cooking zone) and keep the control area clean and do not put things down on it. The sensors may fail to react or they could mistake the article or any dirt for a finger tip contact, thereby activating a function or even causing the cooktop to switch off automatically (see "Safety switch-off".)

Never place hot pans over the sensors. The electronic unit underneath could get damaged.


Switching on

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

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

To switch the cooktop on:



- Touch the ON/OFF sensor .

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

To switch a cooking zone on:

- Select a power setting between 1 and 9 by touching the - or + sensor.

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

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

Use

Settings

Cooking process	Settings*	
	Standard factory settings (9 settings)	Extended settings** (17 settings)
Melting butter, chocolate etc. Dissolving gelatin	1 - 2	1 - 2.
Warming small quantities of food/liquid Keeping warm food which sticks easily Cooking rice	3	3 - 3.
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	4	4 - 4.
Defrosting deep frozen food Steaming vegetables, fish Cooking pulses	5	5
Bringing to the boil and continued cooking of large quantities of food Cooking pasta	6	5. - 6
Gentle braising (without overheating the fat) of meat, fish, fried eggs etc	7	6. - 7.
Frying pancakes etc.	8	8 - 8.
Boiling large quantities of water Bringing to the boil	9	9

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

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

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).

Taking a pan off the zone whilst Auto heat-up is in operation interrupts the Auto heat-up. It will resume if a pan is placed back on the zone within 3 minutes.

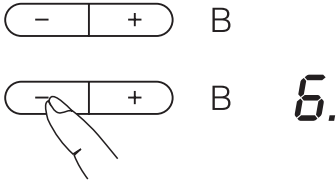
Continued cooking setting*	Heat-up time in minutes and seconds (approx.)
1	0 : 15
1.	0 : 15
2	0 : 15
2.	0 : 15
3	0 : 25
3.	0 : 25
4	0 : 50
4.	0 : 50
5	2 : 00
5.	5 : 50
6	5 : 50
6.	2 : 50
7	2 : 50
7.	2 : 50
8	2 : 50
8.	2 : 50
9	-

* The continued cooking settings with a dot after the number apply to the extended power settings (see "Programming - P6.").

Use

How to activate Auto heat-up

- Touch the - sensor until the required continued cooking setting appears, e.g. 5.



During the heat-up time a dot will light up to the right of the continued cooking setting, and go out at the end of it.

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

In the **extended** range of settings (see "Programming - P6."), *H* flashes alternately with the continued cooking setting until the heat-up time has finished.

Booster

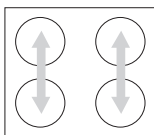
All cooking zones are equipped with a booster, i. e. an increase in the power level.

If activated, the cooking zone will operate on power setting **9** with an extra boost of power for a period of 10 minutes. This booster is intended for quickly bringing large quantities of water to the boil, e.g. when cooking pasta.

Two boosters can be used at the same time.

Taking a pan off the zone whilst the booster is in operation interrupts the booster. It will resume if a pan is placed back on the zone within 3 minutes.

This extra boost of energy is only available by taking a proportion of energy away from another cooking zone. For this reason two cooking zones are connected as shown:



Activating the booster will cause the following:

- an Auto heat-up function of the connected cooking zone will automatically be overridden.
- The selected setting for the connected cooking zone may be reduced.

How to proceed:

- Touch the booster sensor **B** for the relevant cooking zone.

Power setting **9** will show in the cooking zone display, and the indicator lamp for the booster will also light up.

After a period of 10 minutes the zone will automatically revert to the normal power setting **9**, and the indicator lamp will go out.

The booster can be cancelled early by pressing the **B** or **-** sensor of the relevant cooking zone.


If a power setting is selected **before** activating the booster, the cooking zone will revert to this setting at the end of booster time or when cancelling the booster.

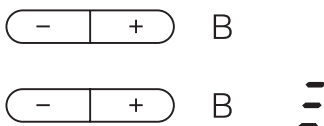
Use

Switching off and residual heat indicators

To switch off a cooking zone:

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

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



To switch off the cooktop:

- Touch the ON/OFF sensor .

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

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

The residual heat indicators will also react, if a hot pan is being placed on a cooking zone which is switched off.

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.

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

Safety lock

Keep children away from the cooktop for their own safety.

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


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

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

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


- The settings for the cooking zones and the timer settings cannot be altered.
- The cooking zones and cooktop can be switched off but once switched off cannot be switched on again.

To activate the safety lock:


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

The indicator lamp will go out after a short while.

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

- you touch the safety lock  sensor.
- you try to change a setting.

To deactivate the safety lock:

- Touch the safety lock sensor  until the indicator lamp goes out.

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

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

Safety features



Stop and Go

Your appliance has a Stop and Go feature which, when activated, reduces the power of all switched on cooking zones to setting 7. When Stop and Go is deactivated, the cooking zones resume at the power level which was last set. If Stop and Go is not deactivated, the cooktop switches off after 1 hour.

If you wish to use this feature, you will need to alter the factory setting (see "Programming - P5").

If you wish to use this feature, you will need to alter the factory setting (see "Programming - P5").

To activate Stop and Go:


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

The indicator lamp for the safety lock will start to flash. The power of the cooking zone in use will be reduced to setting 1, and a 7 will appear in the corresponding cooking zone display.

If automatic switch-off is programmed for a cooking zone, activating Stop and Go will interrupt the count down to the switch-off time. When Stop and Go is deactivated, the automatic switch-off programme time will continue to run without further interruption.

If a minute minder time has been set, this will continue running and will not be affected by Stop and Go.

To deactivate Stop and Go:

- Touch the safety lock sensor  until the indicator lamp goes out.

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

Safety switch-off

Safety switch-off with an over-long cooking time

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

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

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

* The power settings with a dot after the number are only available if the power setting range has been extended (see "Programming - P6.").

■ To use the cooking zones again, switch the cooktop back on in the usual way.

Safety switch-off if the sensors are covered

Your cooktop will switch off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.

An audible tone will sound every 30 seconds (for a maximum of ten minutes) and an *F* will flash in the display for the sensor which is covered.



■ Clean the control area or remove the obstruction.

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

■ Switch the cooktop back on again with the ON/OFF sensor ①. The cooking zones can now be used again as normal.

Safety features

Overheating protection

All induction coils and the cooling element for the electronics are each equipped with a thermal cut-out device. Should an induction coil or the cooling element overheat then one of the following measures will be carried out to the cooking zone in question or to the cooktop as applicable:

- An activated booster function will be cancelled.
- The selected setting will be reduced.
- If an induction coil is affected, the cooktop will switch itself off. **FE99** will appear in the display.

The cooking zone can be used again once it has cooled down to a safe level.

- If the cooling element for the electronics is affected, the power supply to the cooking zones will be reduced. The selected power settings remain showing in the display.

Once the cooling element has cooled down to a safe level all cooking zones will start working again with the originally chosen power setting.

The overheating protection will cut in when

- an empty pan is heated.
- fat or oil are heated on a high setting.
- the underside of the appliance is not sufficiently ventilated.

If the overheating protection cuts in again despite removing the causes, call the Miele Customer Contact Centre.

This cooktop is equipped with a timer which can be used as a minute minder or to automatically switch off the cooking zones.

The following chapters describe how these functions are used separately. Combi settings are described in the respective chapter.

The timer can be set from 1 to 99 minutes. Touch the - sensor to reduce the time set from 99 to 00 minutes, and use the + sensor to increase the time from 00 to 99 minutes. Touching the - and + sensors at the same time sets the display back to 00.

When the set time has elapsed 00 will appear in the display. At the same time a buzzer will sound for a few seconds. 00 will go out when the buzzer stops. To turn the buzzer off before this, touch the ⊖ sensor.

Setting the minute minder

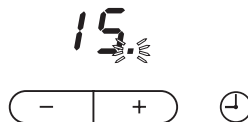
The minute minder can be used with the cooktop switched on or off. The minute minder works like a manual kitchen timer.

How to proceed:

- Touch the ⊕, - or + sensor.

In the timer display 00 appears and the indicator lamp for the minute minder begins to flash.

- While the indicator lamp is flashing, touch the - or + sensor until the time you require appears in the display, e.g. 15 minutes.



The time counts down in minutes. The time remaining can be seen in the display and at any time altered with - or +.

Timer

Switching a cooking zone off automatically

It is only possible to programme Automator switch-off for a cooking zone if a power setting has already been selected for that zone. All cooking zones can be programmed at the same time.

How to proceed:

- Select a power setting for the desired zone, e.g. rear right, in the usual way.
- Touch the ⊕ sensor.

In the timer display **00** appears and the indicator lamp for the minute minder begins to flash.

- Touch the ⊕ sensor again.

The indicator lamp for the minute minder will go out and an indicator lamp for a cooking zone will start flashing.

- If more than one cooking zone is switched on, touch the ⊕ until the indicator lamp for the desired cooking zone starts flashing. e. g. rear right.

The indicator lamps for the switched on cooking zones will appear one after the other clockwise from front left to front right.

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



The time counts down in minutes. The time remaining can be seen in the display and altered at any time with - or +.

If you wish to programme a further cooking zone, proceed as described before.

If more than one switch-off time is programmed, the shortest remaining time shows in the display, and the indicator lamp for the corresponding cooking zones flashes. The other indicator lamps show static. If you wish to check the times not shown, touch the ⊕ sensor until the desired indicator lamp starts flashing.

Combi Settings

The functions minute minder and Automatic switch off can be operated at the same time.

You have programmed one or more switch off times and wish to use the

minute minder additionally:

Touch the ⊖ sensor until the indicator lamp for the minute minder begins to flash.

You use the minute minder and wish to programme one or more **switch off**

times additionally:

Touch the ⊖ sensor until the indicator lamp for the desired cooking zone begins to flash.

Shortly after programming the last time the display will change to the shortest remaining time. If you wish to check the times not shown, touch the ⊖ sensor until the desired indicator lamp starts flashing.

Starting with the shortest remaining time, all activated cooking zones and the minute minder will be shown in clockwise direction.

Timer default setting

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

This setting can be adjusted so that the time you last used appears in the display when you press + or - (see "Programming - P4.>").

Example:

If P4. is set to S1, and the last time the minute minder was used it was used for 5 minutes, **05** will appear in the display when you switch on. When you touch + or -, the display will change to **05**.

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

Cleaning and care

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

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

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

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

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

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

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

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

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

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

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

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



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

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

Programming


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


Proceed as follows:

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



A *P* (Programme) and a *5* (Status) will appear in the cooking zone display with a number which shows the current setting (see chart).

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

To store the new settings in **memory**, touch the cooktop ON/OFF sensor  until the displays go out.

If you **do not** wish to store the settings in memory, touch the safety lock sensor  until the displays go out.

Programming

Programme*	Status**	Setting
P 0 Demonstration mode and factory default settings	S 0	Demonstration mode on
	S 1	Demonstration mode off
	S 9	Factory default settings reinstated
P 1 Keypad tone when a sensor is touched	S 0	Off
	S 1	On
P 2 Audible tone Induction with unsuitable or missing pots/pan	S 0	Off
	S 1	On
P 3 Audible tone for timer	S 0	Off
	S 1	Tone for 10 seconds
	S 2	Tone for 4 minutes
P 4 Safety lock	S 0	One finger locking using 
	S 1	Three finger locking using  and + on the two right-hand cooking zones
P 5 Stop and Go	S 0	Off
	S 1	On
P 0. Power setting when the cooking zone is switched on	S 0	0
	S 1	5 (can only be selected when Auto heat-up is activated)
P 2. Auto heat-up	S 0	Off
	S 1	Activated by selecting the power setting using -
	S 2	Activated by selecting the power setting using +
	S 3	Activated every time the cooktop is switched on

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Programming

Programme*	Status**	Setting
P 3. Residual heat indicator	S 0	<i>H</i> as the residual heat indicator symbol
	S 1	Ξ as the residual heat indicator symbol
P 4. Timer default setting	S 0	01 or 99
	S 1	The most recently set time (see "Timer default setting")
P 5. Timer functions	S 0	Minute minder only
	S 1	Auto switch-off only
	S 2	Minute minder and Auto switch-off
P 6. Power setting range	S 0	9 power settings (1 to 9)
	S 1	17 power settings (1, 1., 2, 2., 3 ... to 9) If the Auto heat-up setting is selected, an <i>H</i> will flash alternately with the continued cooking setting in the display.

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

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

What to do if, ...

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

Check whether,

- the pans in use are suitable.
- the safety lock is activated.
If necessary, deactivate it (see "Safety lock" and "Programming - P4").
- the mains fuse has blown.

If none of the above is the case, then disconnect the appliance from the electricity supply for approx. 1 minute. To do this:

- switch off at the isolator, or
- withdraw the mains fuse.

Reconnect to the mains supply and switch the appliance on. If it still will not start, contact a qualified electrician or the Miele Customer Contact Centre.

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

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

... a \cup appears in the display for a cooking zone

- Check whether the zone was switched on by mistake without a pan on it.
- Check whether the pan being used is suitable for use on an induction zone (see section "Pans").

... a cooking zone or the cooktop switches off while it is in use

One of the safety switch-off features has been activated (see section on "Safety switch-off" and "Overheating protection").

Problem solving guide

... one of the following faults has occurred:

- The Booster function has been automatically switched off early.
- The set power setting has been reduced.
- The cooking zone does not work as usual with the selected power setting.

The overheating protection has been activated. (See "Overheating protection").

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

This could be because:

- there is too large a quantity of food in the pan.
- the pan does not transfer the heat properly.

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

... the cooling fan continues to run after the appliance has been switched off

This is not a fault. The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.

... an *F* appears in the displays of the rear cooking zones , an *E* appears in the displays of the front cooking zones and numbers in the timer display

FE99:

The overheating protection of an induction coil has cut in. Once the cooking zone has cooled down to a safe level it can be used again as usual.

Others:

Disconnect the appliance from the electricity supply for approx. 1 minute.

If the problem reoccurs after reconnection, call the Miele Customer Contact Centre.

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

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



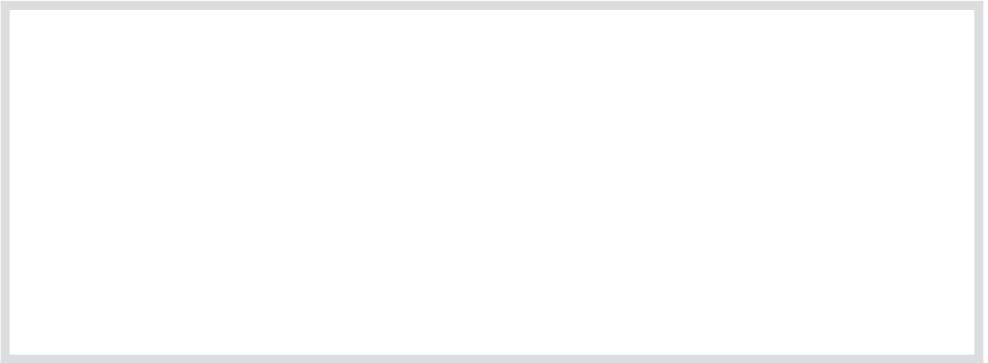
Removes heavy soiling, limescale deposits and aluminium residues

After sales service, data plate

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

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

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



Safety instructions for installation

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

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.
- ▶ The cooktop may not be built in over a fridge, fridge-freezer, freezer, dishwasher, washing machine or tumble dryer.
- ▶ These cooktop must not be installed above ovens or cookers unless these have a built-in cooling down fan.

- ▶ After installing the cooktop, ensure that the connection cable cannot come into contact with the underside of the appliance. Make sure that there is no mechanical obstruction, such as a drawer, which could damage it.
- ▶ Observe carefully the safety distances given on the following pages.
- ▶ Do not use any sealant except where expressly instructed to do so. The seal underneath the appliance provides a sufficient seal for the worktop (See "General installation tips").

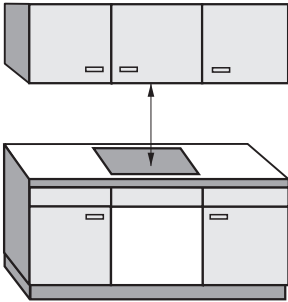
All dimensions in this instruction booklet are given in mm.

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

Installation

Safety clearances

Safety clearance above the appliance



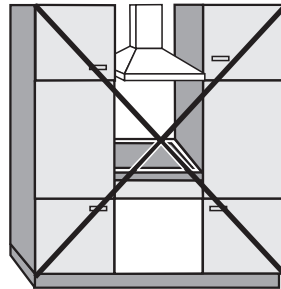
A minimum safety distance must be maintained between the appliance and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

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

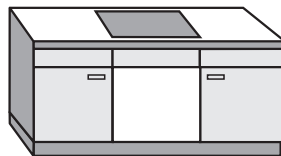
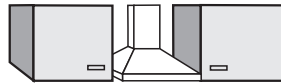
When two or more appliances are installed together below a rangehood, e.g. a gas wok and an induction cooktop, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

Side / rear clearances to the cooktop

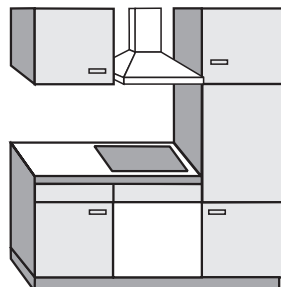
Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the cooktop (see illustrations).



Not allowed



Recommended



Not recommended

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

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

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

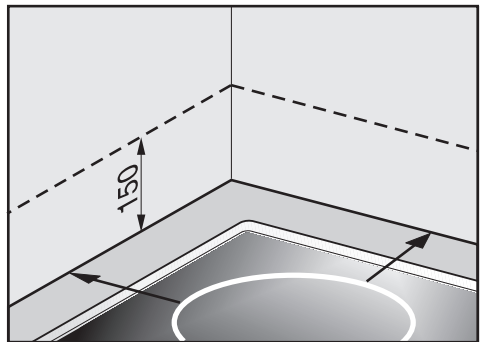
- **combustible surface*** shall be a 200 mm horizontal distance from the periphery of any electric burner.
- **non-combustible surface** or splashback shall be a 50 mm horizontal distance from the rear edge of the cooktop.

If the clearance between the periphery of any electric burner and

- the side wall is less than 300 mm
- the rear wall is less than 200 mm,

the walls must be protected with a non combustible material.

The protection must be extended a minimum distance of 150 mm above the burner. The shown area indicates the protected surface, which may be ceramic tiles or other approved material.



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

Installation

Safety distance underneath the cooktop

Underneath the appliance a certain airspace is required to ensure the ventilation.

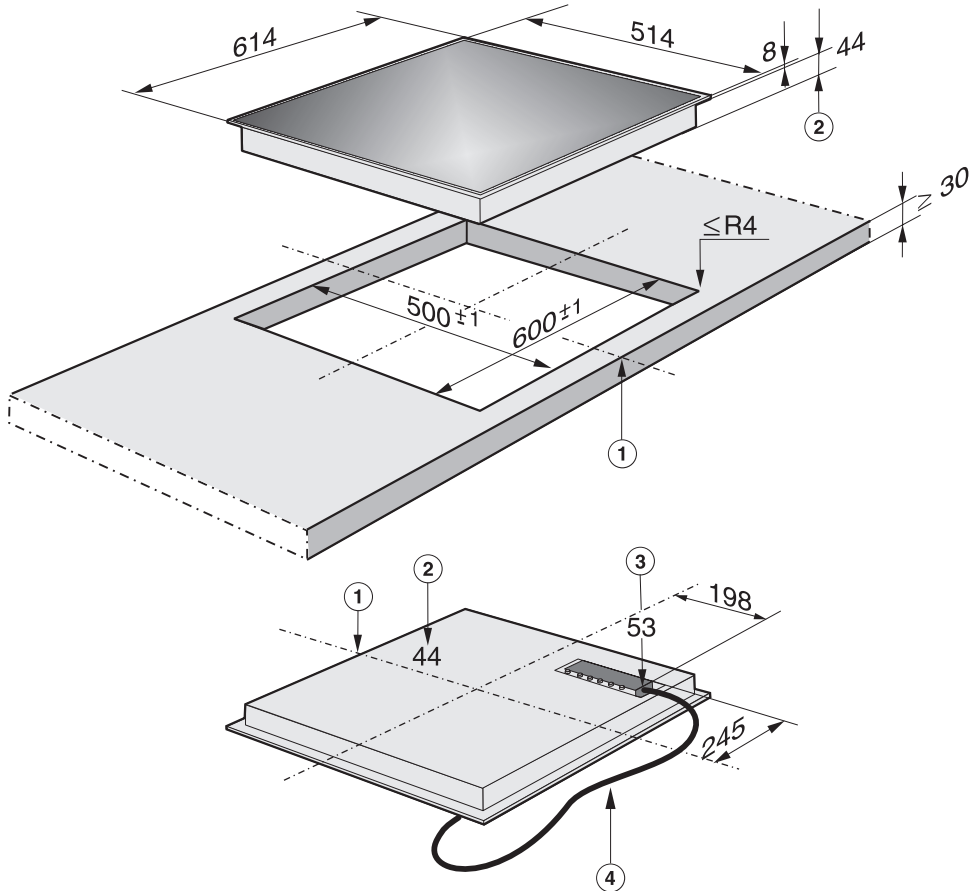
The minimum distance between the bottomside of the appliance and

- an oven is 15 mm.
- a protective shelf is 100 mm.
- the bottom of a drawer is 75 mm.

If a protective shelf is fitted a gap of 10 mm must be maintained between the shelf and the rear wall.

Building-in dimensions

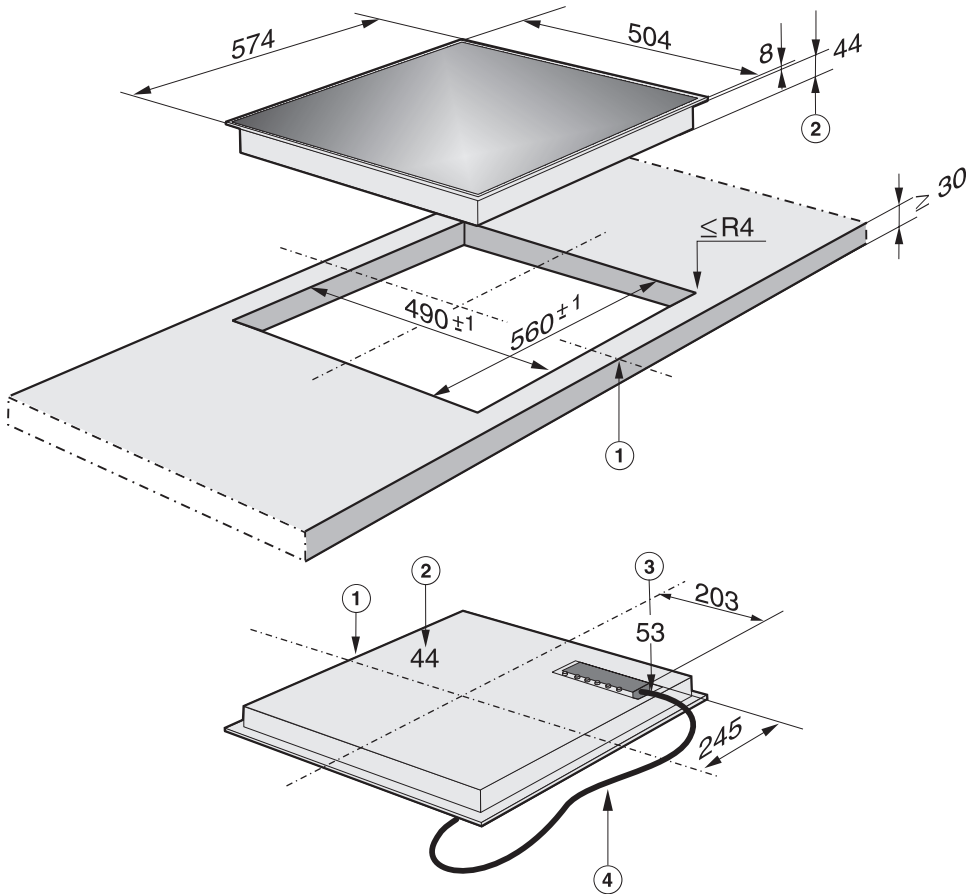
KM 5731



- ① Front
- ② Building-in depth
- ③ Building-in depth for mains connection cable
- ④ Mains connection cable, L = 1440 mm

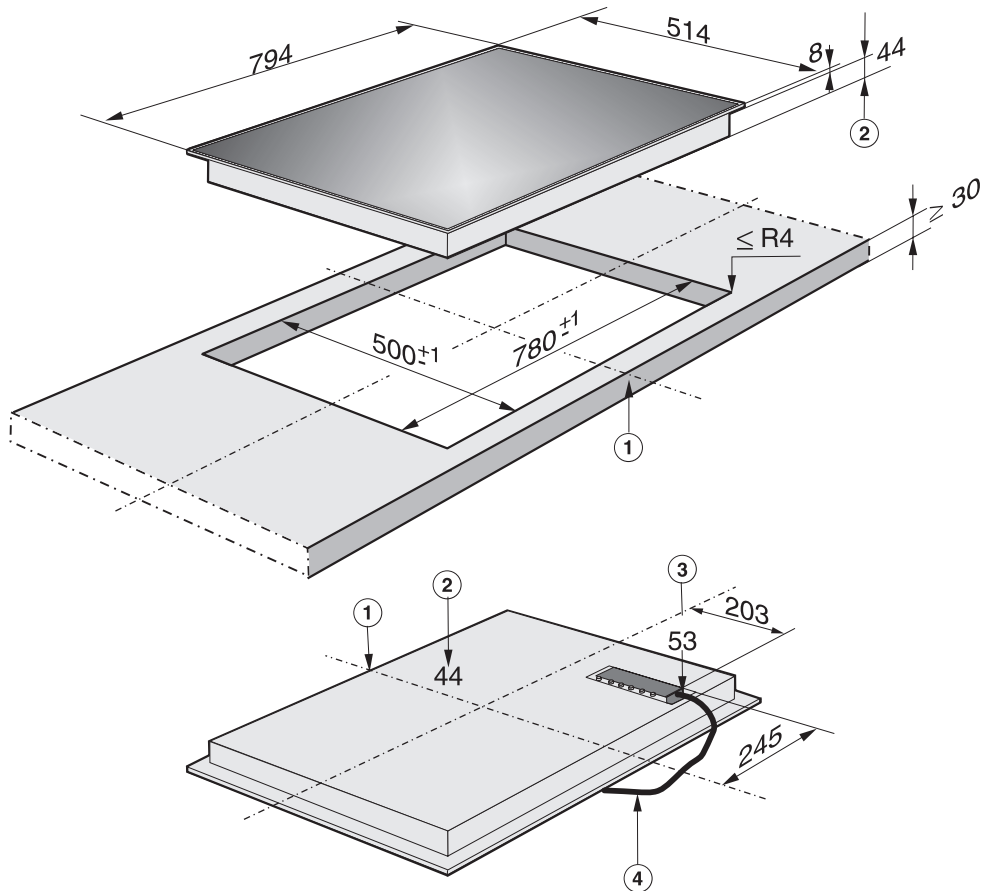
Installation

KM 5733



- ① Front
- ② Building-in depth
- ③ Building-in depth for mains connection cable
- ④ Mains connection cable, L = 1440 mm

KM 5753



- ① Front
- ② Building-in depth
- ③ Building-in depth for mains connection cable
- ④ Mains connection cable, L = 1440 mm

Installation

Preparing the worktop

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

If, during installation, you find that the seals on the corners of the frame are not flush with the worktop, the corner radius $\leq R4$, can be carefully scribed to suit.

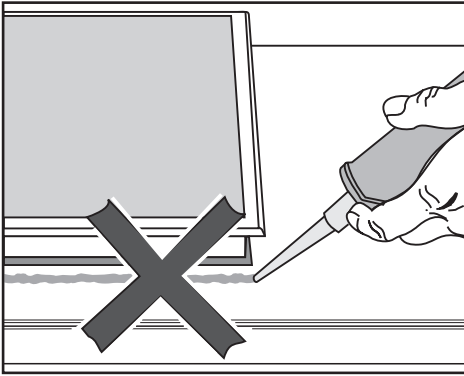
These cooktops have a seal underneath them to keep the cooktop securely in position. Clamps are not required.

Any gap between the frame and worktop will reduce with time.

Installing the cooktop

- Feed the cooktop 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 sealant.
- Connect the cooktop to the mains.
- Check that the cooktop works.

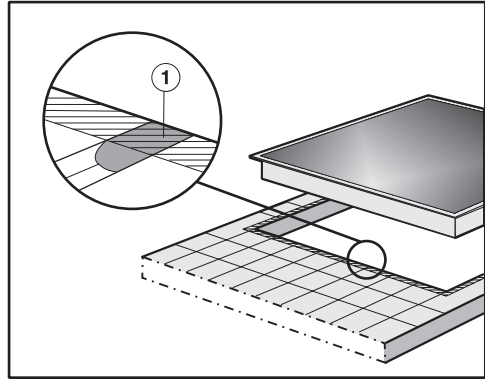
Sealant



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

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

Tiled worktop



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

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

Installation

Electrical connection

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

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

Ensure power is not supplied to the appliance while installation work is being carried out.

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

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

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

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

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

Test marks

Electrical safety,
C-Tick Mark

Electrically suppressed according to AS/NZS 1044

Important

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

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

Green/yellow = earth

Blue = neutral

Brown = live

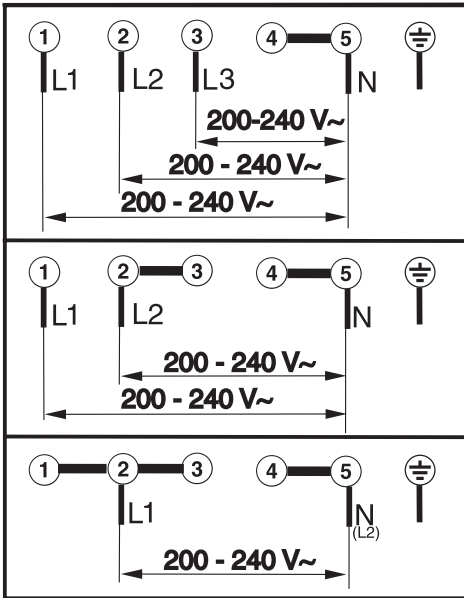
WARNING

THIS APPLIANCE MUST BE EARTHED

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

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

Connection diagram



Warning

This appliance must only be connected to a 230 V or 240 V supply using the connection cable supplied in the accessory pack.

Connection must be made in accordance with the connection diagram. The earth lead must be connected.

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