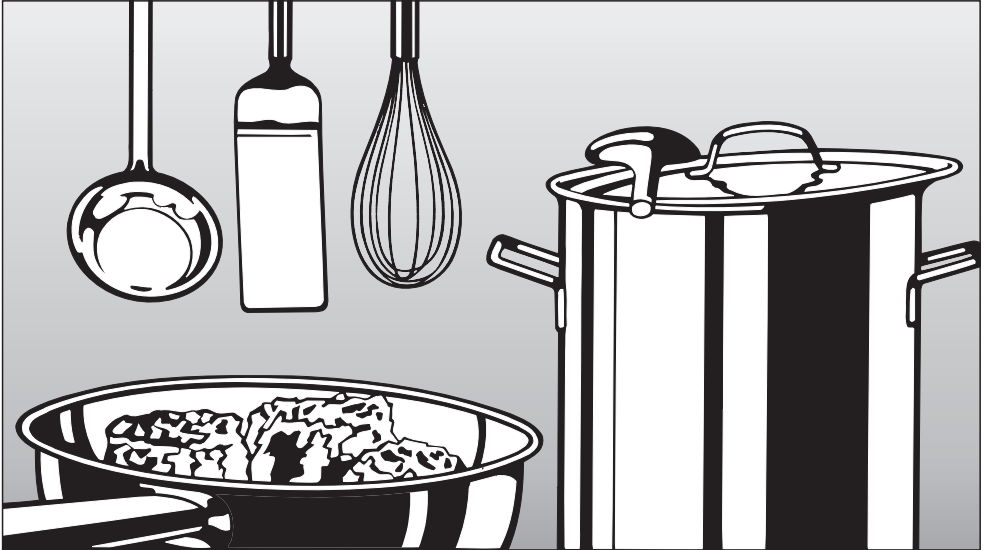


Operating and Installation instructions



Ceramic hobs

KM 500

KM 503

KM 507

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

en - GB

M.-Nr. 06 707 900

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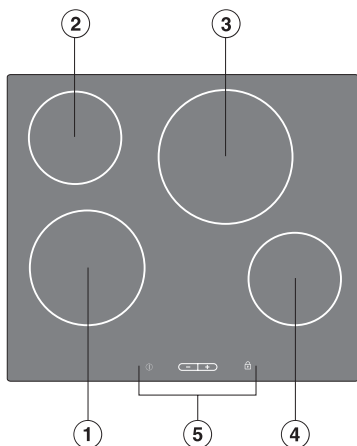
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Guide to the appliance

KM 500

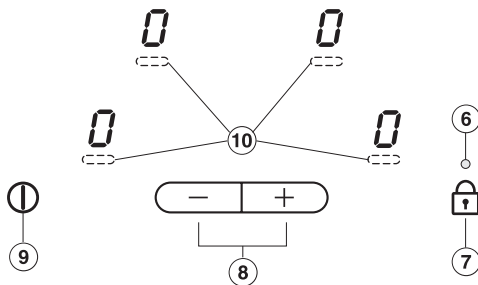
Hob



Cooking zones:

- ①②③④ Single circle zones
- ⑤ Control panel

Control panel



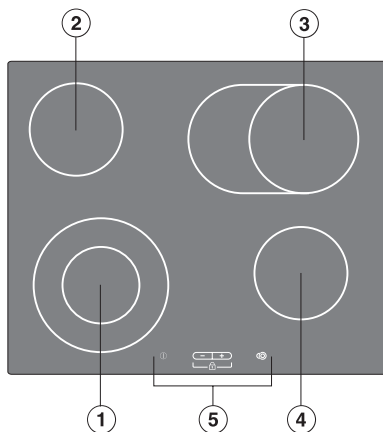
- ⑥ Safety lock indicator lamp

Sensor switches for:

- ⑦ Safety lock
- ⑧ Power level
- ⑨ Hob ON/OFF
- ⑩ Cooking zones ON/OFF

KM 503

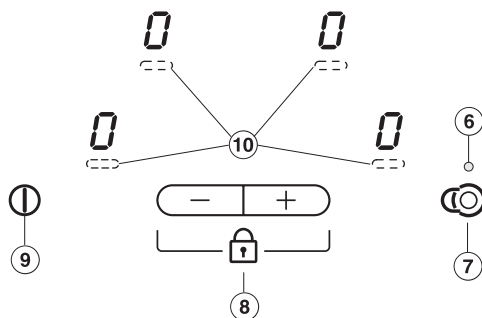
Hob



Cooking zones:

- ① Double circle zone
- ②④ Single circle zones
- ③ Extended cooking zone
- ⑤ Control panel

Control panel



- ⑥ Indicator lamp for outer circle of the double circle / extended zones

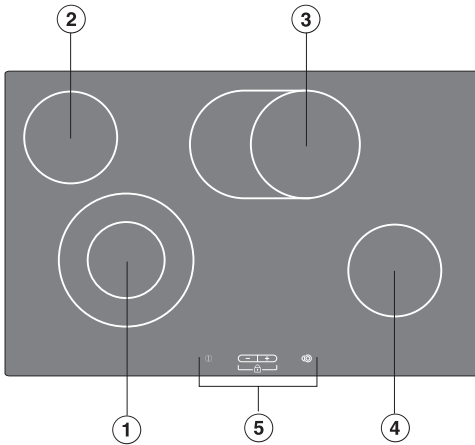
Sensor switches for:

- ⑦ Outer circle of the double circle / extended zones
- ⑧ Power level and safety lock
- ⑨ Hob ON/OFF
- ⑩ Cooking zones ON/OFF

Guide to the appliance

KM 507

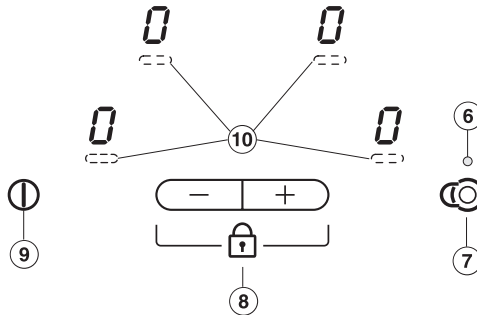
Hob



Cooking zones:

- ① Double circle zone
- ②④ Single circle zones
- ③ Extended cooking zone
- ⑤ Control panel

Control panel



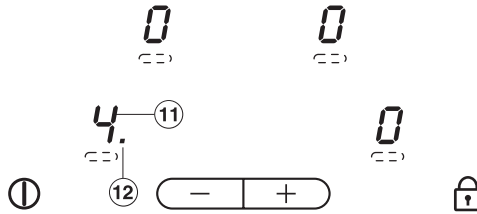
- ⑥ Indicator lamp for outer circle of the double circle / extended zones

Sensor switches for:

- ⑦ Outer circle of the double circle / extended zones
- ⑧ Power level and safety lock
- ⑨ Hob ON/OFF
- ⑩ Cooking zones ON/OFF

Cooking zone display

(Example)



⑪ Display:

- 0 = Cooking zone ready for use
- 1 to 9 = Power settings
- ≡ = Residual heat

⑫ Indicator lamp for auto heat-up

Cooking zones

Zone	KM 500		KM 503 / KM 507	
	Ø in cm	Rating in watts for 230 V	Ø in cm	Rating in watts for 230 V
	18.0	1800	12.0 / 21.0	750 / 2200
	14.5	1200	14.5	1200
	21.0	2200	17.0 / 17.0 x 26.5	1500 / 2400
	14.5	1200	14.5	1200
		Total: 6400		Total: 7000

Warning and safety instructions

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 its installation, safety, use and maintenance.

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 its use by a person responsible for their safety.

Keep these instructions in a safe place for reference, and pass them on to any future user.

Technical safety

► The appliance must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

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

► Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

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

Warning and safety instructions

Correct use

► For safety reasons this appliance must only be operated after it has been built in. This is necessary to ensure that all electrical components are shielded.

► This appliance is intended for domestic use only and is not to be used for commercial purposes.

► 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.

► Use this appliance 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 or operation.

► Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

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

Warning and safety instructions

Safety with children

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

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

▶ This appliance is not a toy! To avoid the risk of injury, keep children well away, and do not allow them to play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

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

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding. Special hob 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.

Protecting the appliance from damage

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

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

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

▶ 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 hob 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 cooking zone to cool down, and then clean with a suitable proprietary ceramic hob cleaner.

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

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

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

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

Warning and safety instructions

Protection from burning and scalding

▶ The surface of the appliance is 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.

▶ 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 heat up unopened tins of food on the hob, as pressure will build up in the tin and it can explode. This could result in injury and scalding or damage.

▶ Do not use the appliance as a resting place for anything else. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the hob 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.

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

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

Appliance faults

▶ In the event of damage or a defect, switch off the appliance immediately. Disconnect completely from the electricity supply. Contact the Miele Customer Contact Centre. Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

▶ If there is any damage to the ceramic surface, the appliance must be disconnected from the mains electricity supply immediately, and not used until it has been repaired. Danger of electric shock.

▶ If the connection cable is damaged, this must be replaced by a suitably qualified electrician with a special connection cable of type H 05 W-F or H 05 RR-F, available from the Miele Customer Contact Centre.

▶ Repairs may 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 very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

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

Futher safety notes

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

▶ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of the food and its temperature. 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.

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

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

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

Caring for the environment

Disposal of the packing material

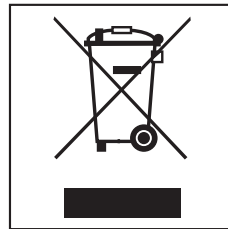
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

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.

Dispose of or recycle all packaging materials safely as soon as possible.

Disposal of your old appliance

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



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

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

Before using for the first time

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

Cleaning for the first time

Remove any protective 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.

Heating up for the first time

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

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

This is not harmful to health. The smell and any fumes given off will dissipate after a short time, and do not indicate a faulty electrical connection or appliance.

How the cooking zones work

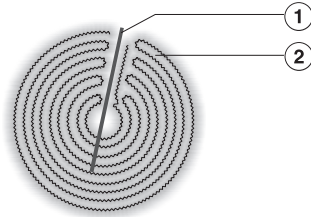
Single circle cooking zones have one heating element, whilst double circle (vario) cooking zones and extended zones have two. Depending on the model, the heating elements may be separated by an isolating ring.

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

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

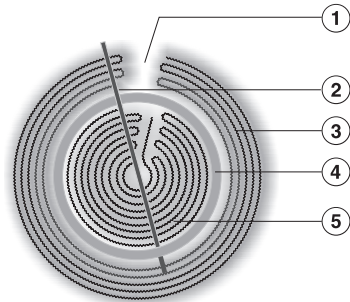
The heat output of the cooking zones depends on the power level selected, and is electronically regulated. This controls the "timing" of a cooking zone, switching the element on and off.

Single circle zone



- ① Overheating protection
- ② Heating element

Double circle zone



- ① Technically necessary, not defective
- ② Overheating protection
- ③ Outer heating element
- ④ Isolating ring
- ⑤ Inner heating element

Sensors

This hob is equipped with electronic sensor switches which react to finger contact.

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

Take care to keep the control area clean. Do not place anything on the control area. The sensor switches may fail to react or they could mistake the article or any dirt for a fingertip contact, thereby activating a function or even causing the hob to switch off automatically (see Safety switch-off.)

Never place hot pans on the sensor switches. The electronic unit underneath could get damaged.

Operation


Switching on

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

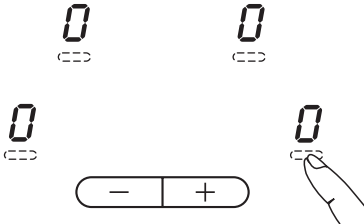
Do not leave the appliance unattended whilst it is being used.

To switch the hob on:

- Touch the ON/OFF sensor .


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

To switch a cooking zone on:



- Briefly touch the area under the cooking zone display required once.

A  will flash in the display.

- Whilst the  is flashing, select a power setting of 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.

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

To change a power setting which has already been set, touch the sensor for the relevant zone once briefly. The power setting can then be changed using the - and + sensors.

Settings

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

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

Operation


Auto heat-up

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

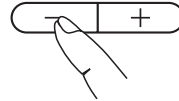
As the higher continued cooking settings are generally used for frying food, only a relatively short heat-up time is needed to heat up the pan initially.

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

How to activate Auto heat-up

- While a  is flashing in the cooking zone display, touch the - sensor until the required continued cooking setting appears, e.g. 5.

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.

Switching on an extended area

(On certain models only)



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

Proceed as follows:

- Switch on the cooking zone required, and select a power setting.
- While the power setting is flashing in the cooking zone display, touch the switch for the outer circle of the double circle / extended zones .



The relevant indicator lamp will light up to show that the outer circle / extended cooking zone is switched on.


To switch off the outer circle or extended zone, first touch the switch for the relevant cooking zone and then the switch for the outer circle of the double circle / extended zones , or set the cooking zone display back to .

Operation

Switching off and residual heat indicators

To switch off a cooking zone:

- Touch the sensor switch for the relevant cooking zone twice.

A  flashes in the cooking zone display for a few seconds. If the cooking zone is still hot, the residual heat indicator will then appear in the display.



To switch off the hob:

- Touch the ON/OFF sensor ①.

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

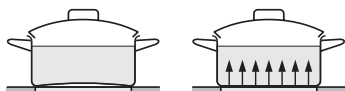
The lines of the residual heat indicator go out one after another as the cooking zones cool down. The last horizontal line only goes out when the cooking zone is safe to touch.

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

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

Pans

- Pans made from any material can be used on a ceramic hob.
- However, the best pans are those with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.



Cold

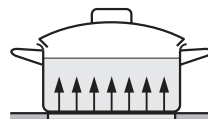
Hot

- Pans made of glass, ceramic or stoneware are less suitable, as they do not conduct the heat so well.
- Do not use pots and pans on the ceramic hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.

- Place pans carefully into position on the hob. Sliding them across the surface can cause scuffs and scratches.
- Check that the diameter of the pan base is wide enough for the cooking zone so that heat is not lost unnecessarily. Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.



Too small

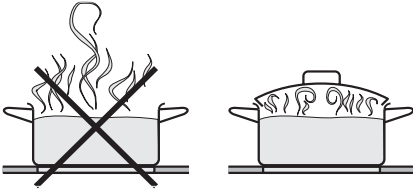


Suitable

Operation

Tips on saving energy

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



Uncovered

Covered

- Use as little water as possible to cook with, and reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.
 - When cooking for a long time, switch the cooking zone off about 5 to 10 minutes before the end of the cooking time. In this way, use is made of the residual heat.
- Select a smaller pan when cooking small quantities. A small pan on a small cooking zone uses less energy than a large, partially filled pan on a large cooking zone.

Safety lock

Keep children away from the hob for their own safety.

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


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


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

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

- The cooking zone power settings cannot be changed.
- The cooking zones and hob can be switched off, but once switched off cannot be switched on again.

Cooking zones without double circle/extended zone:

To **activate** the safety lock, touch the sensor for the safety lock  until the relevant indicator lamp comes on.

To **de-activate** the safety lock, touch the sensor for the safety lock  until the indicator lamp goes out.

Cooking zones with double circle/extended zone:

To **activate** the safety lock, touch the - and + sensors **at the same time** until you hear the audible tone.

When touching a sensor for a zone where the safety lock is activated, the audible signal emitted is slightly longer than normal.

To **de-activate** the safety lock, touch the - and + sensors **at the same time** until you hear the audible tone.

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

Safety features

Safety switch-off

Safety switch-off with an over-long cooking time

Your hob 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 hob will switch itself off automatically and the appropriate residual heat indicator will appear.

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

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

Safety switch-off if the sensors are covered

Your hob will switch itself off automatically if one or several of the sensor controls remain covered for more than about 10 seconds, for example by finger contact, food boiling over, or by an object such as an oven glove or a tea towel. The residual heat symbol will light up in the display of any cooking zones that are still hot.

- Clean the control area or remove the obstruction.
- Switch the hob back on again with the ON/OFF sensor ①. The cooking zones can now be used again as normal.

Overheating protection

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

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

Overheating can be caused by:

- switching on a cooking zone without a pan on it.
- heating up an empty pan.
- the base of a pan not sitting evenly on the cooking zone.
- the pan not conducting the heat properly.

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

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 hobs. Never use cleaners containing sand, soda, alkalis, acids or chlorides, oven sprays, dishwasher cleaner, 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 hob 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 hob with a suitable proprietary ceramic hob cleaner (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

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



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

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

Allow the cooking zone to cool down, and then clean as described above with a suitable proprietary ceramic hob cleaner.

Programming

You can change the standard settings of your hob.

- With the hob switched off, touch the hob ON/OFF sensor ① and the safety lock sensor  or the sensor for the outer circle of the double circle/extended zones  as required, until **P** (Programme), **S** (Status) and a number appear in the cooking zone display. This shows the current setting.

To set the programme:

- Touch the **front left** hob sensor.

The relevant number will begin to flash.

- Touch the **+** or **-** sensors to set the required programme.



To set the status:

- Touch the **front right** hob sensor.

The relevant number will begin to flash.

- Touch the **+** or **-** sensor to set the required status.

To store the new settings in **memory**, touch the hob ON/OFF sensor ① until the displays go out.

If you **do not** wish to store the settings in memory, touch the safety lock sensor  or the sensor for the outer circle of the double circle/extended cooking zones  until the displays go out.

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

* The factory default settings are shown in bold.

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

What to do if...

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

Check whether

- the safety lock is activated.
If necessary, deactivate it (see "Safety lock").
- the mains fuse has tripped.

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
- disconnect the mains fuse.

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

... the hob switches off during use

One of the cooking zones has probably been on for too long (see section on "Safety switch-off").

... the heating element for one of the cooking zones switches on and off

This is quite normal, and due to the electronic regulation of the heating element (see "How the cooking zones work").

If the heating element switches on and off when the highest setting has been selected, this indicates that the overheating protection mechanism has triggered (see "Overheating protection").

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

This could be because:

- there is too much food in the pan.
- the pan is not conducting heat properly.

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

Problem solving guide

... it is taking too long for the contents of the pan to come to the boil

You can test the power level of the cooking zone (see "To test the power level").

... one or more residual heat indicators are flashing

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

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

... the sensor switches are over sensitive or do not react at all

The sensitivity level of the sensor switches has changed. It can be corrected as follows:

- Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob and that the surrounding area is not too dark.
- Make sure that there is nothing covering the sensor switches or the hob. Take any pans off the hob and wipe away any food deposits.
- Interrupt the power supply to the hob for approx. 1 minute.

Reconnect the hob to the electricity supply. The electronic unit will reset the sensitivity levels of the sensor switches.

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

To test the power level

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

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

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

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

<p>The time can vary if:</p> <ul style="list-style-type: none">- there is low or excess voltage- very cold water is used- an unsuitable pan is used- the pan is not covered.

To test the power level

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

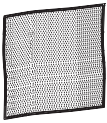
The Miele range has cleaning products especially for your appliance.

Ceramic and stainless steel hob cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues

E-Cloth



Removes finger marks and light soiling

These products can be ordered via the internet (depending on country) or from the Miele Customer Contact Centre (see back cover).

After sales service, data plate

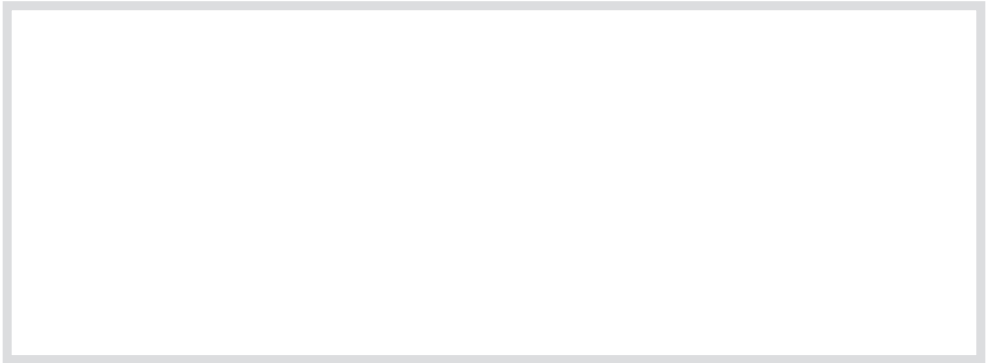
In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

- Your Miele dealer, or
- the Miele Customer Contact Centre (see back cover for address).

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

Please note that telephone calls may be monitored and recorded to improve our service.

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



Safety instructions for installation

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

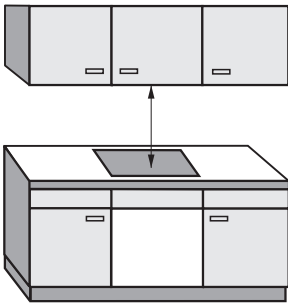
- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any back moulds must be of heat-resistant material.
- ▶ This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment has been carried out by a suitably qualified engineer.
- ▶ The hob may not be built in over a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.
- ▶ After installing the hob, 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.

- ▶ After installing the hob, you need to make sure that the underside of the appliance cannot be accessed or touched. In some cases a front panel and a protective shelf must be fitted (see "Protective shelf").
- ▶ Observe carefully the safety distances given on the following pages.
- ▶ Do not use any sealant except where expressly instructed to do so. The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop (see section "Sealant").

All dimensions in this instruction booklet are given in mm.

Installation

Safety distance above the hob



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

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

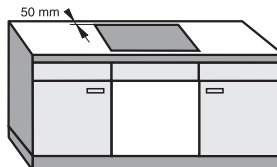
If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between it and the hob below.

Safety distances to the sides of the hob

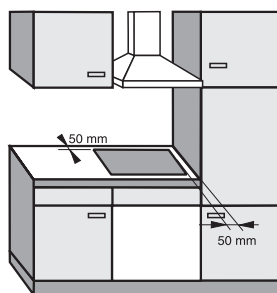
Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the hob (see illustrations).

The following minimum distances should be adhered to for safety reasons:

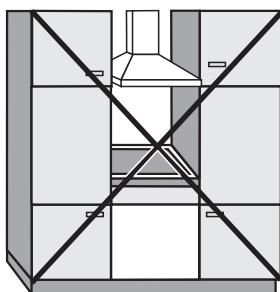
- 50 mm to the right or left of the worktop cut-out to the nearest piece of furniture (e.g. tall unit).
- 50 mm from the worktop cut-out to the rear wall.



Recommended

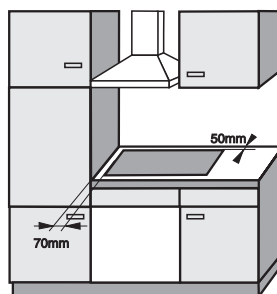


Not recommended



Not allowed

KM 503



Not recommended

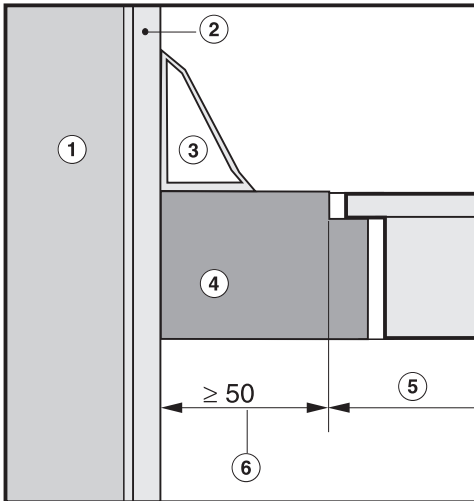
Installation

Safety distance when installing the appliance near a wall with additional niche cladding

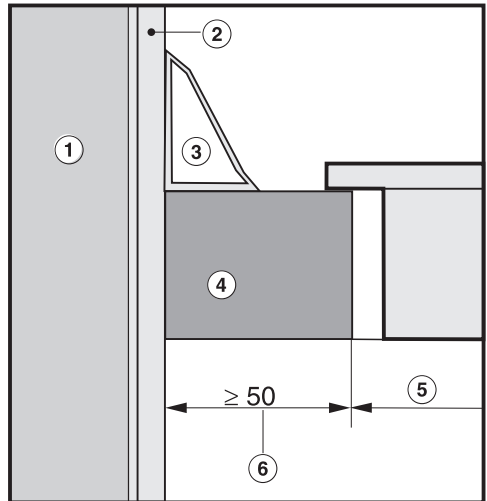
There must be a minimum distance of 50 mm between the niche cladding and the worktop cut-out.

This distance is only necessary for niche cladding made of wood or any other combustible material. For non-combustible materials (metal, ceramic tiles or similar), this dimension can be reduced by the thickness of the niche cladding material. The materials can warp or distort when subjected to high temperatures.

Flush-fitted hobs



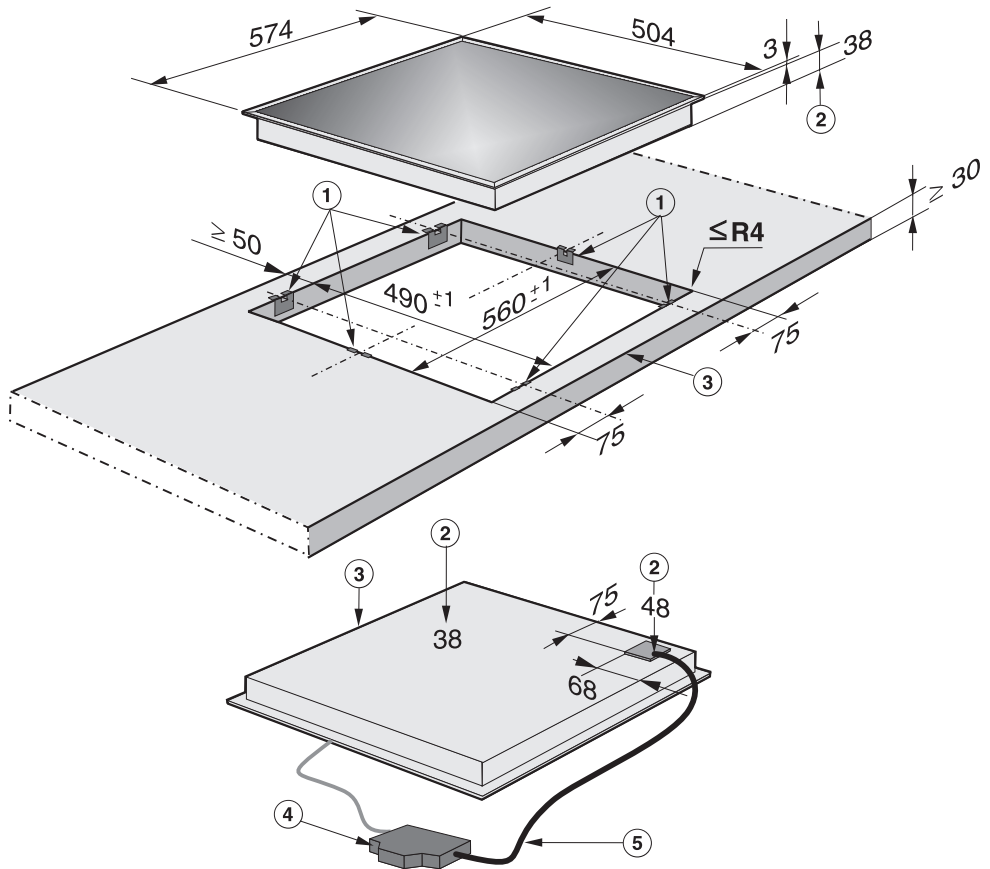
Hob with frame or bevelled edge



- ① Masonry
- ② Niche cladding
- ③ Backmould
- ④ Worktop
- ⑤ Worktop cut-out
- ⑥ Minimum distance of 50 mm

Building-in dimensions

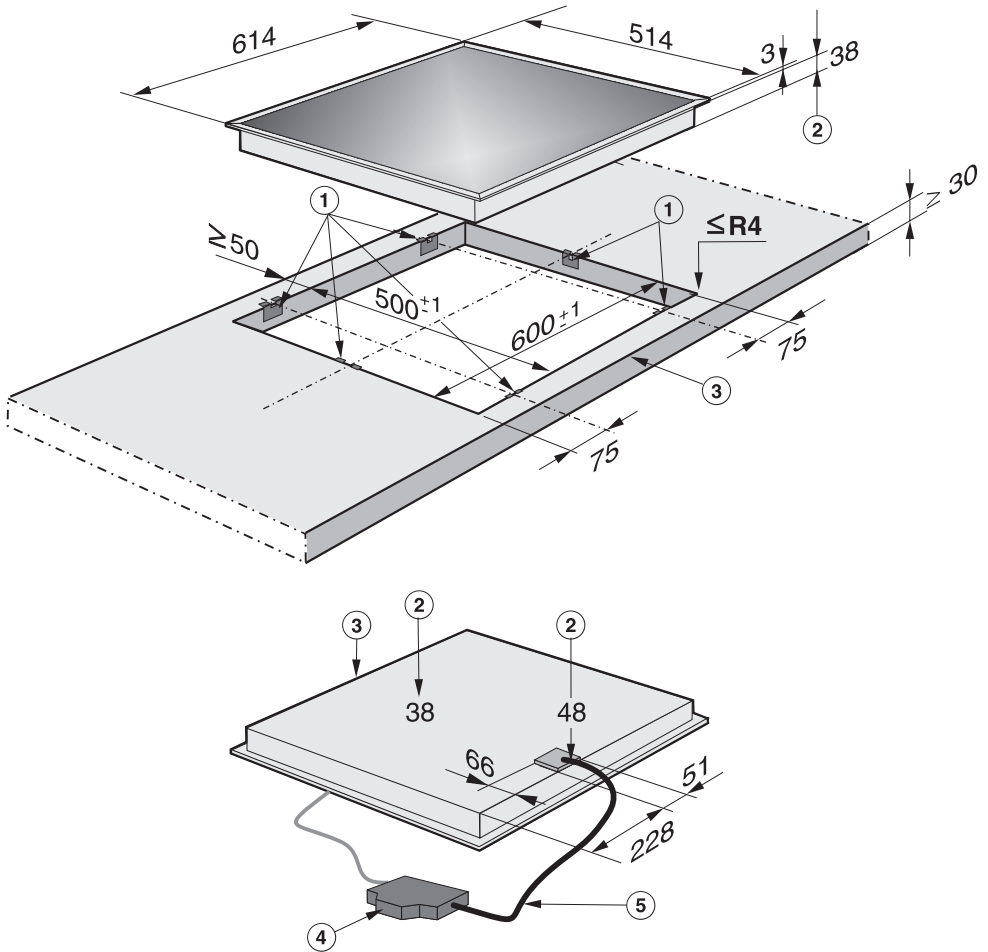
KM 500



- ① Spring clamps
- ② Building-in depth
- ③ Front
- ④ Mains connection box with mains connection cable, L = 1440 mm
- ⑤ Wiring harness, L = 1550 mm

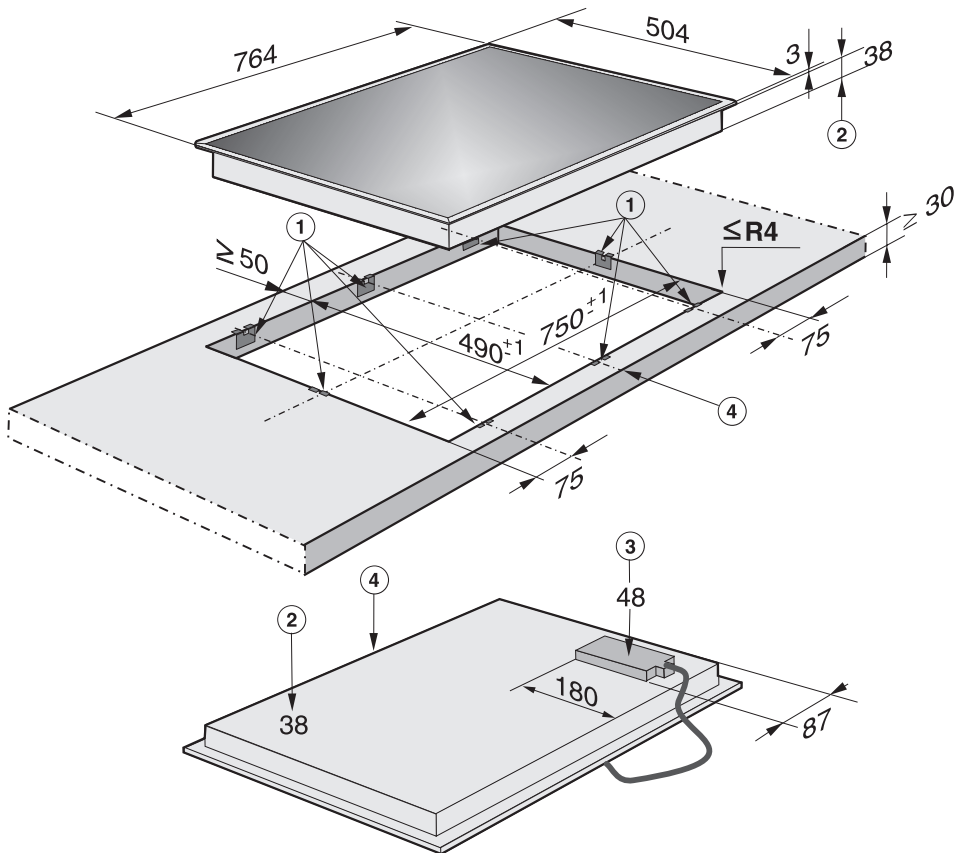
Installation

KM 503



- ① Spring clamps
- ② Building-in depth
- ③ Front
- ④ Mains connection box with mains connection cable, L = 1440 mm
- ⑤ Wiring harness, L = 1550 mm

KM 507



- ① Spring clamps
- ② Building-in depth
- ③ Building-in depth for mains connection box
- ④ Front

Installation

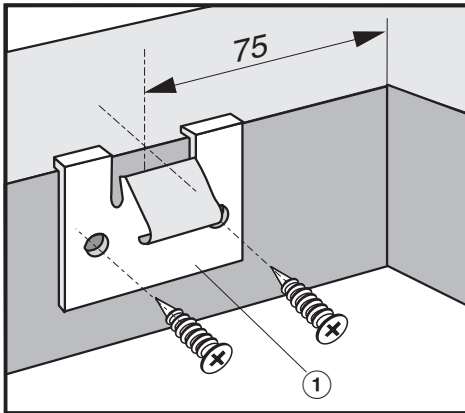
Preparing the worktop

- Make the worktop cut-out following the dimensions applicable. Remember to maintain a minimum safety distance of 50 mm from the back wall, as well as from any tall unit or side wall to the right or left of the hob (in the case of the KM 503, the minimum distance from a tall unit or side wall to the left should be 70 mm). See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture. The materials used must be heat-resistant.

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

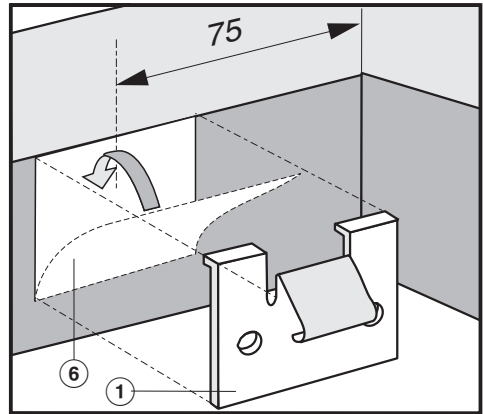
Fixing the spring clamps

Worktops made of wood

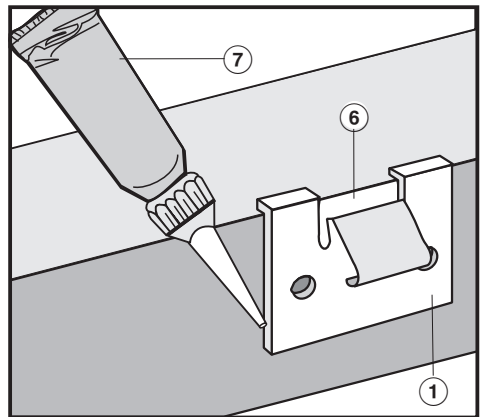


- Position the spring clamps (supplied) ① in the positions shown (see "Appliance dimensions and worktop cut-out") so that they are flush with the top edge of the cut-out, and secure with the 3.5 x 25 mm screws supplied.

Granite and marble worktops



- Position the spring clamps ①, and fix in place using double-sided tape ⑥.



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

The screws are not required for granite or marble worktops.

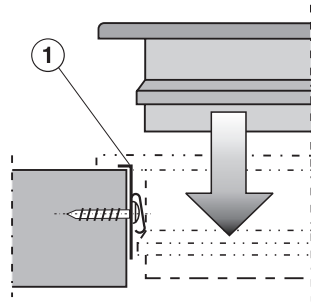
Installation

Installing the hob

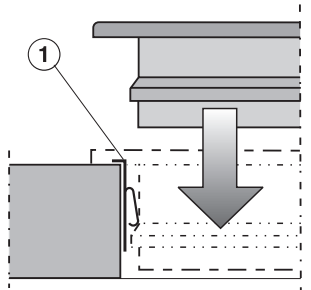
- Feed the hob connection cable down through the cut-out.
- Lightly position the hob on the spring clamps ①.
- Using both hands, press down evenly on the sides of the hob until it clicks into position. When doing this make sure that the seal under the hob sits flush with the worktop on all sides. This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

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

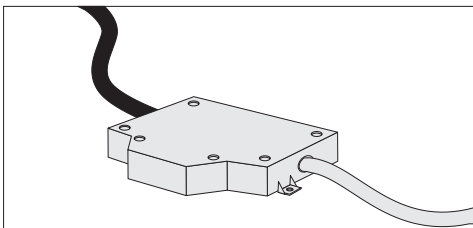
Wooden worktops



Granite and marble worktops



Mains connection box



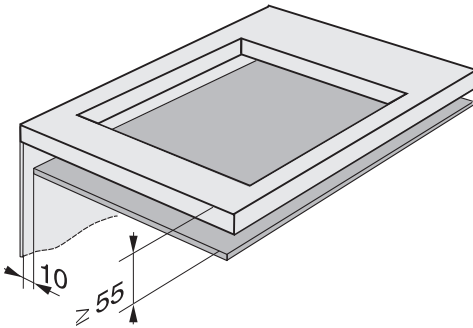
The connection box can be positioned as follows:

- placed in base unit underneath the hob
- on the side wall of a base unit underneath the hob
- on the wall behind a base unit
- in a neighbouring unit.

A minimum safety distance of 150 mm must be maintained between the connection box and the hob and also between the connection box and any source of heat, e.g. a cooker or oven.

Installation

Protective shelf



After installing the hob, you need to make sure that the underside of the appliance cannot be accessed or touched.

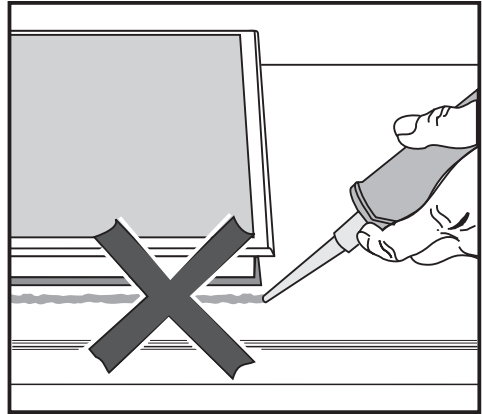
A fascia panel and a protective shelf must be fitted if:

- no oven or cooker is installed underneath the hob.
- the appliance is wider than the oven, cooker or control unit.
- the appliance and the built-under oven, cooker or control unit are offset from one another.

A minimum distance of 55 mm is required between the upper surface of the worktop and the protective shelf.

A gap of 10 mm must be maintained between the shelf and the rear wall.

Sealant



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

Do not use sealant between the frame of the top part of the hob and the worktop.

This could cause difficulties if the hob ever needs to be taken out for servicing and possibly result in damage to the hob frame or the worktop.

Electrical connection

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

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

A damaged cable must be replaced by a suitably qualified electrician with a special connection cable of type H 05 W-F or H 05 RR-F, available from the Miele Customer Contact Centre.

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

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

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

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

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

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

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

Important U.K.

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

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

Green/yellow = earth

Blue = neutral

Brown = live

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

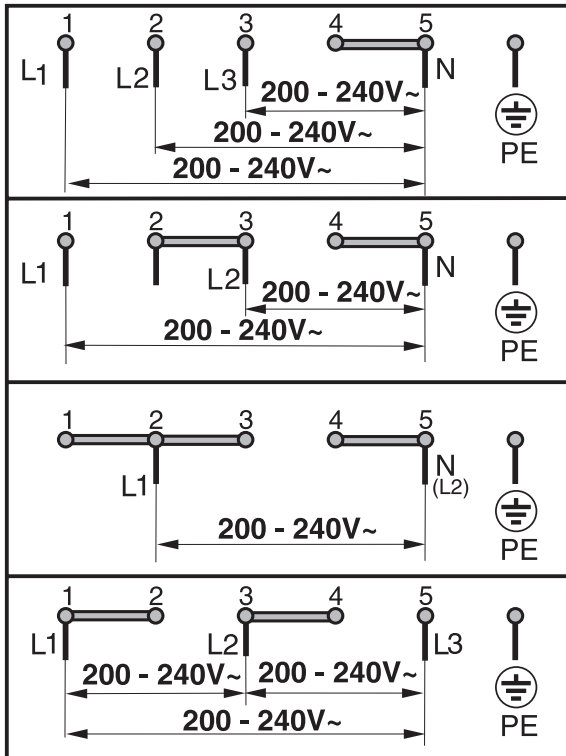
Installation

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

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

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

Wiring diagram



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

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E-mail: info@miele.co.uk
Internet: www.miele.co.uk

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Email: info@miele.ie
Internet: <http://www.miele.ie>

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Miele Australia Pty. Ltd.
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Telephone: (03) 9764 7100
Fax: (03) 9764 7129
Internet: www.miele.com.au

Distributor New Zealand:

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