

# Miele

## Operating and Installation Instructions



### Ceramic Cooktop

KM 5621

KM 5624

KM 5627

To prevent accidents and  
appliance damage,  
read these instructions

**before**

installation or use.

en - US, CA

M.-Nr. 07 844 520

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# IMPORTANT SAFETY INSTRUCTIONS

**WARNING- When using your appliance follow basic precautions, including the following:**

**Read all instructions before installation or use to prevent injury and appliance damage.**

**This appliance conforms to all uniform safety codes and regulations.**

**Keep these operating instructions in a safe place and pass them on to any future user.**

**SAVE THESE INSTRUCTIONS** for a future user.

## Correct usage

▶ Only use the cooktop for residential cooking, and for the purposes described in this manual.

Other uses are not permitted and can be dangerous.

▶ Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

## Children

▶ Children should not be left unattended in an area where the appliance is in use. Never allow children to sit or stand on any part of the appliance.

**Caution:** Do not store items of interest to children in cabinets above the appliance. Children climbing on the appliance to reach these items could be injured.

▶ The appliance is hot during use and remains so for some time after being switched off. Keep children away from the appliance.

▶ Keep all pots and pans out of the reach of children. Danger of burning or scalding.

▶ Pot and pan handles should be turned inward and not extend over the countertop to reduce the risk of burns, ignition of flammable materials, and spills.

▶ Ensure that any packing material is disposed of safely and kept out of the reach of children. Danger of suffocation!

# IMPORTANT SAFETY INSTRUCTIONS

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## Technical safety

▶ Installation, repair and maintenance work should be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.

▶ Be sure your appliance is properly installed and grounded by a qualified technician.

▶ Before installing the cooktop, check for externally visible damage. **Do not** operate a damaged appliance.

▶ To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

▶ Before installation, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. To prevent injury and appliance damage, these data must match. Consult a qualified electrician if in doubt.

▶ Do not use an extension cord to connect this appliance to the electrical supply. Extension cords do not ensure the required safety of the appliance.

▶ Install the appliance so that the power cord does not come into contact with any portion of the cooktop which may become hot during use.

▶ Do not use the appliance until it has been properly installed in the countertop.

▶ Before servicing, disconnect the appliance from the main power supply.

▶ Do not operate any appliance with a damaged cord or plug, or if the appliance has been damaged in any manner. Contact Miele's Technical Service Department.

▶ Under no circumstances open the outer casing of the appliance.

▶ While the appliance is under warranty repairs should only be performed by an authorized service technician. Otherwise the warranty is void.

▶ In the event of any damage to the appliance, it must be turned off immediately and disconnected from the main power supply. Contact Miele's Technical Service Department. Do not use the appliance until it has been repaired. Ensure power is not supplied to the appliance until repair work is completed.

▶ Defective components should be replaced by Miele original spare parts only. Only with these parts can the manufacturer guarantee the safety of the appliance.

▶ Do not cook on a broken cooktop. Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. If the cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock. Do not use the appliance until it has been repaired.

# IMPORTANT SAFETY INSTRUCTIONS

## Safety

▶ DO NOT TOUCH THE COOKING AREA OR THE VICINITY AROUND THE COOKING AREA - During operation, the cooking area and its surroundings will get hot and can cause burns. When the cooktop is shut off, the surface may remain hot enough to cause harm, even though the glow is not visible through the dark glass. During and after use, do not touch or let clothing or other flammable materials contact the cooking area or the vicinity around the cooking area until they have had sufficient time to cool. As long as the surface temperature is high enough to cause a burn, the Residual Heat Indicator will remain lit. Once sufficient time has passed the indicator will go out and the surface is safe to touch.

▶ Protect your hands with oven mitts or potholders when using the appliance. Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot heating elements. Do not use towels or other bulky items near the appliance.

▶ Do not heat unopened containers. Built-up pressure may cause the container to burst and result in injury.

▶ Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction and the grease filters may ignite.

▶ Never use the appliance to heat a room. Due to the high temperatures radiated, objects left near the appliance could catch fire.

▶ Do not store items on the appliance when not in use. Items could melt or catch fire from residual heat or if the appliance is turned on inadvertently. Always switch the cooking zone(s) off after use.

▶ Never cover the burner with a cloth or protective oven foil. If inadvertently turned on or if there is residual heat, a fire could result.

▶ Be aware of loose fitting or hanging garments when operating the appliance, they may present a fire hazard.

▶ Never leave an appliance unattended at high settings or when cooking with oil or fat. Overheated oil could ignite. Always heat oil slowly, monitoring it as it heats.

▶ Do not store aerosols, combustibles or any other easily flammable materials underneath or adjacent to the appliance.

▶ Do not use water on grease fires. Smother or use a dry chemical or foam-type extinguisher on any fire or flame.

# IMPORTANT SAFETY INSTRUCTIONS

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- ▶ Make certain that the power cords of small appliances do not come in contact with the appliance. The insulation of the cable could become damaged. Danger of electric shock!
- ▶ Areas around the cooktop (the cooktop frames or surrounding (in the case of beveled cooktops) may become hot due to the following factors: operating time, high output settings, large cook ware, and number of burners in operation.
- ▶ Be careful not to drop anything on the ceramic surface of the cooktop. Even lightweight objects may cause damage.
- ▶ Use the proper pan size. Select cookware with flat bottoms large enough to cover the heating element. Using undersized cookware will expose a portion of the heating element and may result in ignition of clothing or handles becoming hot. The proper size pot or pan will also improve efficiency.
- ▶ Do not use pots or pans with pronounced edges or ridges on the ceramic cooktop. These could scratch the cooktop permanently. See "Selecting cookware" for more information. Grains of salt and sand can cause scratches. Make sure that the bases of any pots and pans are clean, free of any fat or oils and are dry.
- ▶ To prevent damage to the cooktop do not use pots and pans with thin bases on the cooktop. Never heat an empty pan unless the pan manufacturer states that you can do so.
- ▶ Before using glass, glass/ceramic, ceramic, earthenware or other glazed cookware verify that they can be used on a cooking surface.
- ▶ Do not use plastic or aluminum foil cookware. It melts at high temperatures. Fire hazard.
- ▶ To prevent burns and breathing difficulty, allow the cooktop to cool before cleaning. Some cleaners may produce toxic fumes if applied to a hot surface.
- ▶ Keep the cooktop clean. Grains of salt and sand can cause scratches.
- ▶ When wiping spills on a hot cooktop with a wet sponge or cloth, be careful to avoid steam burns.
- ▶ Do not let flammable materials, i.e. cooking grease, accumulate on the appliance.
- ▶ Do not use a steam cleaner to clean this appliance. Steam could penetrate electrical components and cause a short circuit.
- ▶ Do not allow either solid or liquid sugar, pieces of plastic or foil to fall on the burners when they are hot. If these residues are allowed to cool on the ceramic surface pitting or even cracking may occur.

# IMPORTANT SAFETY INSTRUCTIONS

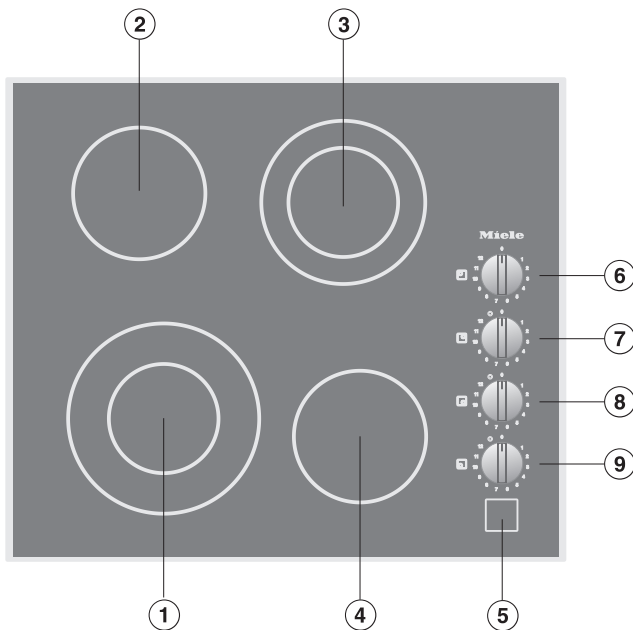
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- ▶ Any spills should be removed as quickly as possible to prevent them from burning on and becoming difficult to remove.
- ▶ Aluminum cookware or cookware with aluminum base can cause shiny metallic spots. These spots can be removed with ceramic glass or stainless steel cleaner (see "Cleaning and Care").
- ▶ Never heat up an empty pot, unless the manufacturer explicitly allows this do be done! Failure to comply can result in a damaged cooktop.
- ▶ NEVER set down hot pots or pans in the "Residual Heat" indicator area. This can damage the underlying electronics.
- ▶ If the cooktop built in behind a cabinet door, it should only be operated with the door open. Close the door only when the appliance is shut off and the Residual Heat indicators have gone out.

**SAVE THESE INSTRUCTIONS  
AND REVIEW THEM  
PERIODICALLY**

# Description of the cooktop

## KM 5621



①③ Variable burner

②④ Standard burner

⑤ Residual heat indicator

Control knobs for the burners:

⑥ left rear

⑦ right rear

⑧ right front

⑨ left front

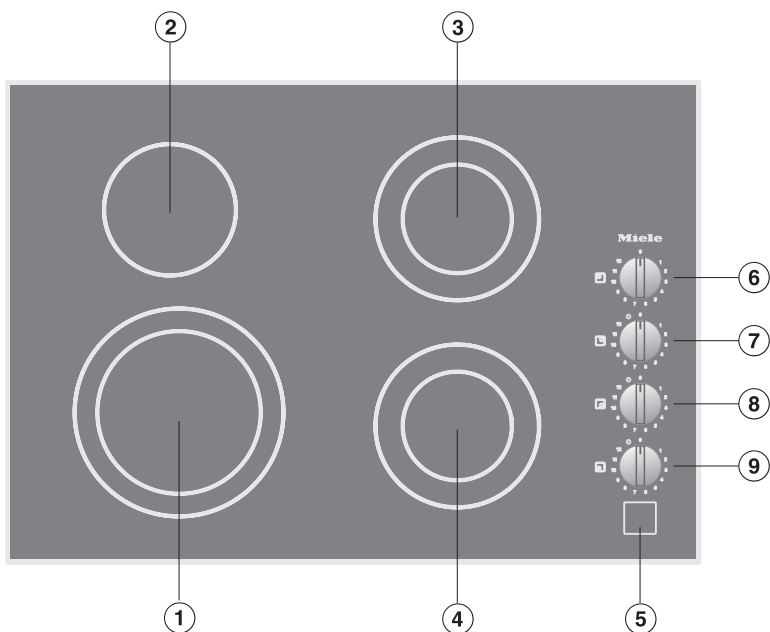
### Burner data

Burner	Ø Diameter		Output in Watts at 208/240 V
	inch	cm	
Left front ①	4 <sup>3</sup> / <sub>4</sub> " / 8 <sup>1</sup> / <sub>4</sub> "	12 / 21	900 / 2400
Left rear ②	5 <sup>11</sup> / <sub>16</sub> "	14.5	1200
Right rear ③	4 <sup>3</sup> / <sub>4</sub> " / 7 <sup>1</sup> / <sub>16</sub> "	12 / 18	700 / 1800
Right front ④	5 <sup>11</sup> / <sub>16</sub> "	14.5	1200
			Total: 6600



# Description of the cooktop

## KM 5624



①③ Variable burner

②④ Standard burner

⑤ Residual heat indicator

Control knobs for the burners:

⑥ left rear

⑦ right rear

⑧ right front

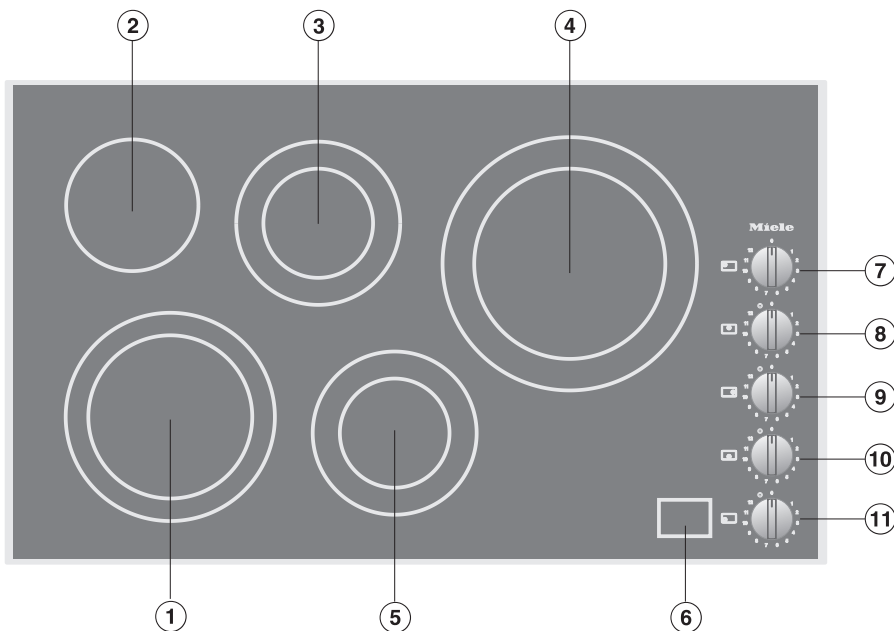
⑨ left front

### Burner data

Burner	Ø Diameter		Output in Watts at 208/240V
	inch	cm	
Left front ①	7 1/16" / 9 1/16"	18 / 23	1600 / 2500
Left rear ②	5 11/16"	14.5	1200
Right rear ③	4 3/4" / 7 1/16"	12 / 18	700 / 1800
Right front ④	4 3/4" / 7 1/16"	12 / 18	700 / 1800
			Total: 7300

# Description of the cooktop

## KM 5627



①③④⑤ Variable burners

② Standard burner

⑥ Residual heat indicator

Control knobs for the burners:

⑦ left rear

⑧ center rear

⑨ right rear

⑩ right front

⑪ left front

### Burner data

Burner	∅ Diameter		Output in Watts at	
	inch	cm	208 V	240 V
Left front ①	7 1/16" / 9 1/16"	18 / 23	1600 / 2500	1600 / 2500
Left rear ②	5 11/16"	14.5	1200	1200
Center rear ③	4 3/4" / 7 1/16"	12 / 18	700 / 1800	700 / 1800
Right rear ④	8 1/4" / 10 5/8"	21 / 27	2000 / 2700	2000 / 3100
Right front ⑤	4 3/4" / 7 1/16"	12 / 18	700 / 1800	700 / 1800
			Total:10000	Total: 10400

# Before using for the first time

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## Clean the cooktop

- Before using for the first time, clean the appliance with a damp cloth and dry with a soft cloth.

Do not use liquid dish soap to clean the cooktop, this may cause permanent blue discolorations.

## Heat the cooktop

Only for facet cooktops:  
A small gap between the cooktop and the work surface may be visible in the first days of operation. It will become smaller during use. Despite this small gap, the electrical safety of your appliance is always ensured.

Metal components of the appliance have a protective coating which may give off a slight odor the first time the appliance is heated.

The smell will dissipate after a short time and does not indicate a faulty connection or appliance defect.

# How the burners operate

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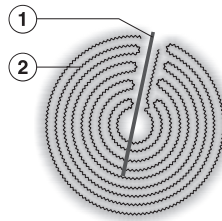
One-zone burners use one heating strip; two-zone burners and grill zones have two heating strips. Depending on the model, the heating strips may be separated by a ring.

Each burner has overheating protection (internal temperature limiter) feature to prevent the ceramic glass from overheating (see "Overheat protection").

When a power level is set, the heat element turns on and the heating strip is visible through the ceramic glass.

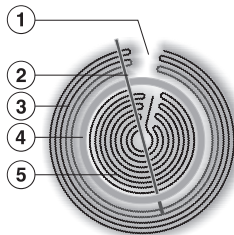
The power setting determines how hot the burner will get, and is electronically regulated. This means that the burner will switch on and off as needed to maintain the selected power level.

## One-zone burner



- ① Overheat protection
- ② Heating strip

## Two-zone burner



- ① Technical detail, not a defect
- ② Overheat protection
- ③ Outer heating strip
- ④ Insulation
- ⑤ Inner heating strip

The burners are turned on when the corresponding control knob is pressed in and rotated to the desired output level.

Control knobs for one-ring burners can be rotated 360°. Burners can be turned on and off by turning the knobs to right or to left.

Control knobs for variable burners have a stop. Burners can be turned On by turning the knob to the right, and turned Off by turning it to the left.

**Do not** rotate the knob past the stop to "0" or damage will result.

## Turning on

Do not leave the appliance unattended when operating!

- Press in the control knob and rotate it:
  - **right** or **left** for a **standard** burner to the desired output level.
  - **right** for a **variable** burner to the desired output level.

## Turning on the second heating ring

- Press the control knob in and turn it to the **right** past "12" to the stop.
- Turn the control knob to the **left** to the desired output level.

## Turning off

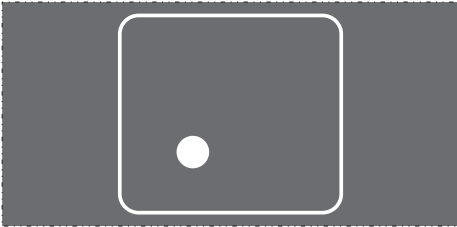
- Turn the control knob:
  - of a standard burner right or left to "0".
  - of a variable burner left to "0".

# Operation

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## Residual heat indicator

After turning on a burner, for example the left front, a specified temperature is reached, the associated residual heat indicator lights up.

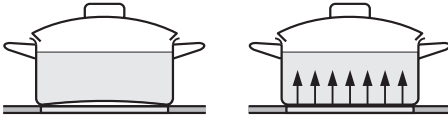


After turning off the burner, the residual heat indicator will go out. The residual heat indicator will turn off once the cooking zone is safe to the touch.

Do not touch the burner or rest any objects on the cooktop when the residual heat indicator is on. Danger of burns!

## Selecting cookware

- Use cookware with thick, flat, smooth bottoms. Slightly concave bottoms will also work adequately. Pans with convex bottoms will not cook well.



cold

hot

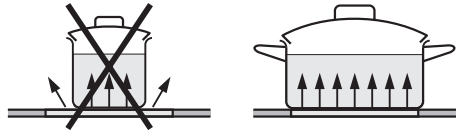
- Cast iron, glass or stoneware should not be used because they have poor heat transfer and may scratch the cooktop surface.
- Also unsuitable is plastic or aluminum foil cookware. These melt at high temperatures.
- **Copper bottom and aluminum pans** may leave a residue on the cooktop in the form of metallic lines. This is normal. These lines can be removed using a non-abrasive ceramic cooktop cleaner or a shielded scraper blade.

Be sure to clean the cooktop after each use. Each time this residue is allowed to melt it becomes harder to remove and may mar the appearance of the cooktop. Let the cooktop cool before cleaning.

- Use only pots and pans with flat bases. Sharp pot and pan bases scratch the ceramic glass surface.
- Lift the cookware when moving it. In this way you will avoid streaking from friction and scratching.

### Energy saving tips

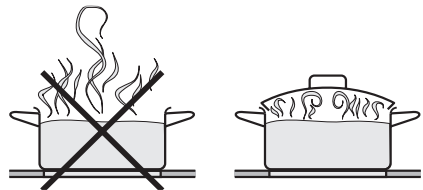
- For the most even and energy efficient cooking, the diameter of the pots/pans should match the diameter of the burners as closely as possible.



too small

fits

- Whenever possible, keep pots and pans closed while cooking. This helps keep in the most possible heat.



open

closed

- Use a small pot for small amounts. A small pot on a small burner needs less energy than a larger partly filled pot on a large burner.
- Use little water when cooking and take care to select a lower energy level as soon as cooking is completed.
- For longer cooking periods, you can switch off the cooking zone 5 to 10 minutes before the total cooking time is completed. The residual heat will continue to cook the food.

# Overheat protection

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Each cooking zone is equipped with a temperature limiter. This feature automatically turns off the heating element before the glass ceramic becomes too hot. Once the ceramic surface has cooled to a safe temperature the heating element will automatically turn back on.

The overheat protection may be activated by:

- turning on a burner without putting a pan on it.
- heating an empty pan.
- an uneven pan not sitting evenly on the burner.
- the pan not conducting heat properly.

If the heating elements cycle on and off, even at the highest setting, the overheating protection has been activated.



Do not use a steam cleaner to clean this appliance. Steam could penetrate electrical components and cause a short circuit. Pressurized steam could cause permanent damage to the surface.

Do not use any sharp pointed objects which could damage the seal between the ceramic surface, the surrounding frame and the countertop.

Never use abrasive cleaners, caustic (oven) cleaners, dishwasher detergent, scouring pads, steel wool or hard brushes. They will damage the surface.

The ceramic surface can be cleaned using a cleaner for ceramic surfaces. Follow the manufacturer's instructions.

Make sure that no cleaner residue remains on the ceramic surface by carefully wiping the cooktop with a damp cloth. They may damage the cooktop or produce toxic fumes when heated.

Be sure that pot and pan bases are clean and dry.

After cleaning dry the ceramic surface with a soft cloth to prevent a build up of limescale deposits.

Clean any spills immediately before they become difficult to remove.

Clean the appliance regularly, preferably after each use. Allow the appliance to cool before cleaning.

## Ceramic surfaces


- Wipe off any soiling using a damp cloth. Stubborn soiling is best removed with a shielded scraper blade.
- Apply a ceramic cleaner (available from Miele) using a soft cloth or paper towel.
- To remove any limescale deposits or metallic residue apply a ceramic cleaner using a soft cloth or use a shielded scraper blade if necessary.
- After cleaning wipe the ceramic surface with a damp cloth and dry.

A cleaner with a special additive to prevent water marks and smears on the ceramic surface may be used.

Any melted solids like **sugar, plastic or aluminum foil** should be removed as quickly as possible, while the burner is still warm. If they are allowed to harden the cooktop may become pitted.

- Turn the burner off.
- Using a shielded scraper blade, scrape the melted item **immediately** off the burner while it is still hot.  
**Use caution:** Danger of burns!
- Allow the cooktop to cool and clean as previously described.

## Frequently asked questions

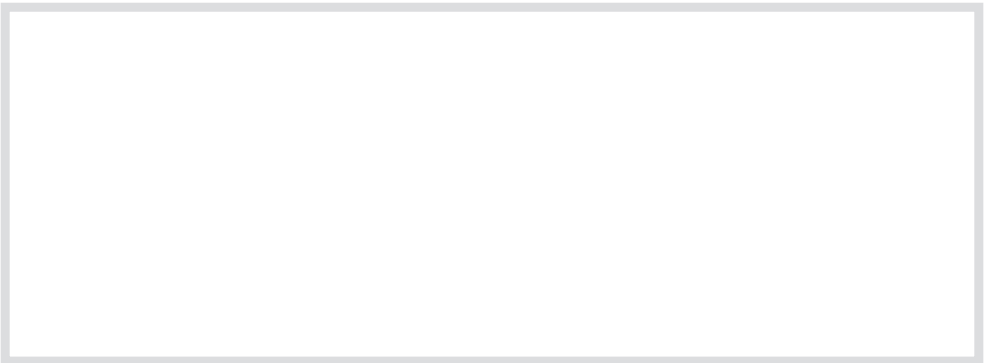
 Repairs should be carried out only by an authorized technician in accordance with local and national safety regulations. Unauthorized repairs could cause injury or appliance damage.

<b>Problem</b>	<b>Possible cause</b>	<b>Solution</b>
<b>Burners do not heat up when turned on</b>	The circuit breaker has tripped.	Check whether a fuse is blown. If the problem persists contact Miele.
<b>The appliance turns off during use.</b>	The operating time for one burner was too long.	See "Overheat protection".
<b>The heating element turns off then on again.</b>	Power levels 1 to 8: not a fault.	This turning on and off of the heat is normal. It is activated by the electronic heat output control (see "How the burners operate").
	Output level 9: Fault. The "overheat protection" has triggered.	Once the ceramic surface has cooled down sufficiently, the heating element will turn on again automatically.
<b>When the heating element is turned on, the contents do not start cooking.</b>	Large amounts of food are being heated.	Start cooking at a high power level, then switch back manually.
	The cookware conducts heat poorly.	See "Cookware".

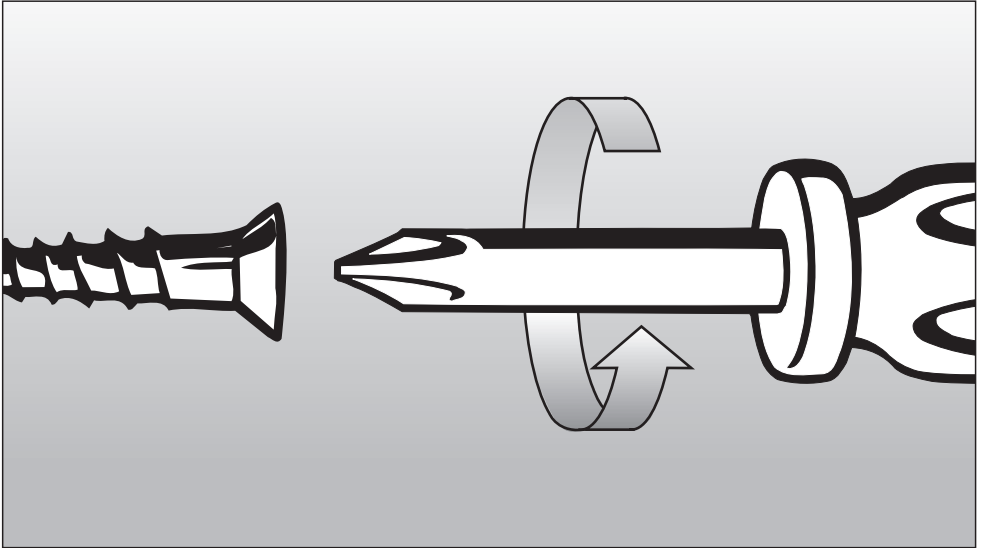
In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department at the address on the back of this booklet.

When contacting Technical Service please quote the serial number and model of the appliance.

Adhere rating label sticker supplied with the appliance below.







## Installation Instructions

IMPORTANT: SAVE FOR THE LOCAL ELECTRICAL INSPECTOR'S USE

Information is subject to change. Please refer to our website to obtain the most current product specification, technical & warranty information.

To prevent accidents  
and appliance damage  
read these instructions

**before**

installation or use.

# IMPORTANT INSTALLATION SAFETY INSTRUCTIONS

## Note to the installer:

**Please leave this instruction book with the consumer for the local electrical inspector's use.**

The minimum distances given in these Installation Instructions must be observed in order to ensure safe operation. Failure to do so increases the risk of fire.

The cabinetry and venting hood should be installed first to prevent damage to the cooktop.

▶ The countertop must be bonded with heat resistant (212°F/100°C) adhesive to prevent distortion or dissolving. Any back splashes should also be heat-resistant.

▶ The cooktop must not be installed over a dishwasher, washer, dryer, refrigerator or freezer. Heat radiated by the cooktop may damage them.

▶ To eliminate the risk of burns or fire by reaching over heated surfaces cabinet storage space above the appliance should be avoided. If cabinet storage is necessary, the risk can be reduced by installing a venting hood to project horizontally a minimum of 5" (127 mm) beyond the bottom of the cabinets.

▶ This appliance has not been designed for maritime (e.g. ships) use or for use in mobile installations such as recreational vehicles or aircraft. However, under certain conditions it may be possible for installation in these applications. Please contact the Miele Technical Service Department with specific requirements.

▶ You must ensure the power cable for the appliance will not come into contact with the floor panel after installation, nor be subject to any mechanical strain.

▶ The cooktop must not be permanently sealed into the countertop when installed. The sealing strip under the edge of the cooktop provides a sufficient seal for the countertop. See "Sealing".

▶ The safety distances specified in these instructions must be followed carefully.

Keep this instruction book in a safe place for reference and pass it on to any future user.

# IMPORTANT INSTALLATION SAFETY INSTRUCTIONS

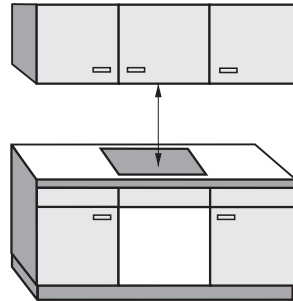
## Safety distance from divider

Installation of a divider under the cooktop is not required.

If a divider is fitted under the cooktop, the distance between the upper edge of the work surface and the upper edge of the divider must be at least 4 ½ " (110 mm).

A gap of at least 1 3/8" (35 mm) must be provided between the rear edge of the divider and the rear wall of the cabinet so that the power cord can be passed through.

## Safety distances above the appliance



The minimum safety distance given by the hood manufacturer must be maintained between the cooktop and the hood above it. See the installation instructions of the hood for these safety measurements.

If the hood manufacturer's instructions are not available or if flammable objects are installed over the cooktop (e.g. cabinets, utensil rail, etc.), a minimum safety distance of 30" (760 mm) must be maintained.

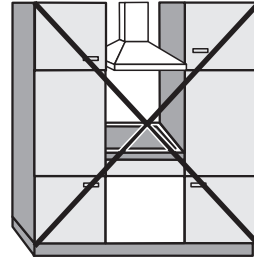
If there is more than one appliance beneath a hood (e.g. wok burner and electric cooktop), and they have different minimum safety distances, always observe the greater distance.

# IMPORTANT INSTALLATION SAFETY INSTRUCTIONS

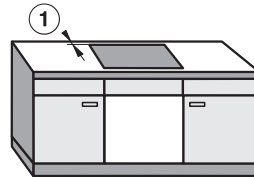
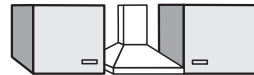
## Safety distances to the sides of the appliance

The appliance should only be installed as shown in the illustrations, while maintaining the required safety distances shown. Do not install the appliance between two tall cabinets, this is a fire hazard.

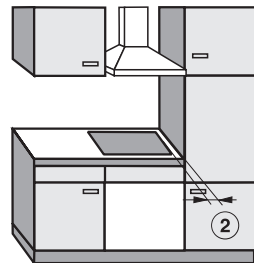
- ① 1 5/8" (40 mm) minimum distance from the countertop cut-out to the rear edge of countertop or wall.
- ② 2" (50 mm) minimum distance from the right of the countertop cut-out to the closest adjacent piece of furniture (for instance, a high cabinet) or a room wall.
- ③ 2" (50 mm) minimum distance from the left of the countertop cut-out to the closest adjacent piece of furniture (for instance, a high cabinet) or a room wall.



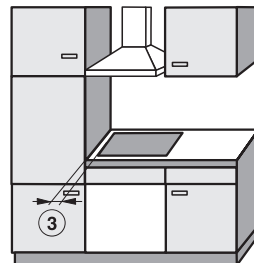
**not allowed**



**recommended**



**not recommended**



**not recommended**



## Safety distance from the wall covering

If a wall covering is installed, a minimum safety distance must be maintained between the countertop cut-out and the covering, since high temperatures can damage these materials.

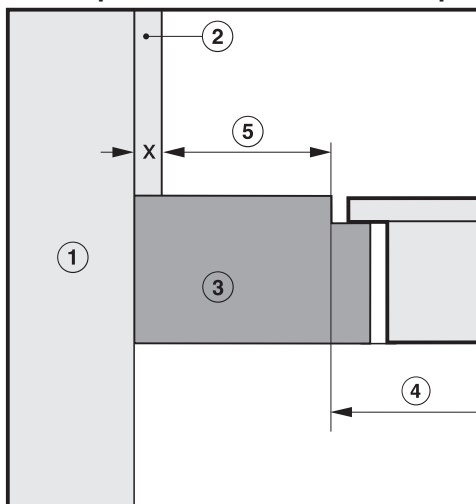
If the covering is made of a combustible material (such as wood), the distance between the countertop cut-out and the wall covering must be a minimum of 2" (50 mm).

For coverings made of non-combustible materials (such as metal, marble, granite or ceramic tiles) the minimum safety distance ⑤ between the countertop cut-out and the wall covering must be 2" (50 mm) minus the thickness of the covering.

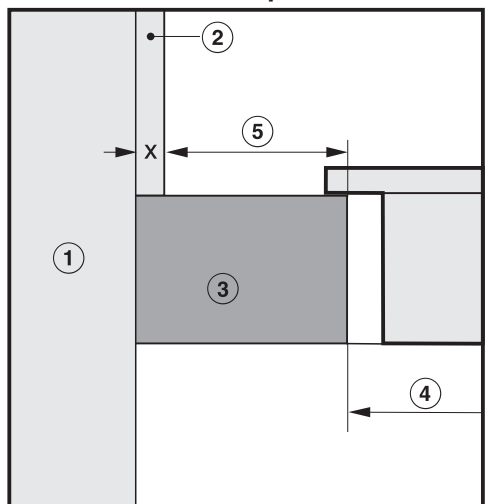
For example: thickness of wall covering 9/16" (15 mm)

2" (50 mm) - 9/16" (15 mm) = minimum safety distance 1 3/8" (35 mm).

### Cooktops flush with the countertop



### Frame/Facet cooktops

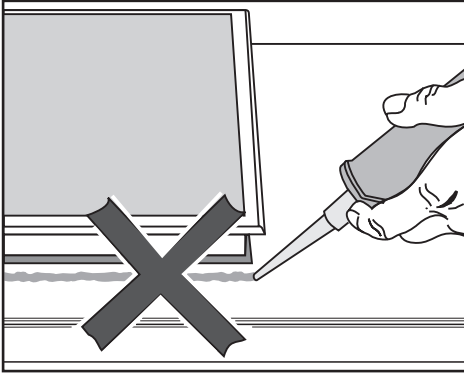


- ① Wall frame
- ② Wall covering  
 $x$  = thickness of the wall covering
- ③ Countertop
- ④ Countertop cut-out
- ⑤ Minimum safety distance  
 with flammable materials 2" (50 mm)  
 with non-flammable materials 2" (50 mm) minus  $x$

# Installation

## Frame/Facet Cooktops

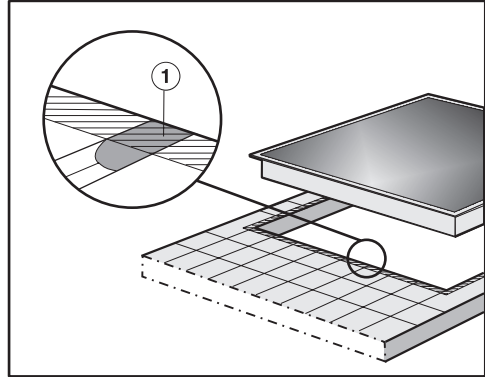
### Sealing



The appliance must not be permanently sealed into the countertop when installed. The sealing strip under the edge of the appliance provides a sufficient seal for the countertop.

If the appliance is sealed into position, the countertop or appliance could be damaged if it needs to be removed for maintenance or service.

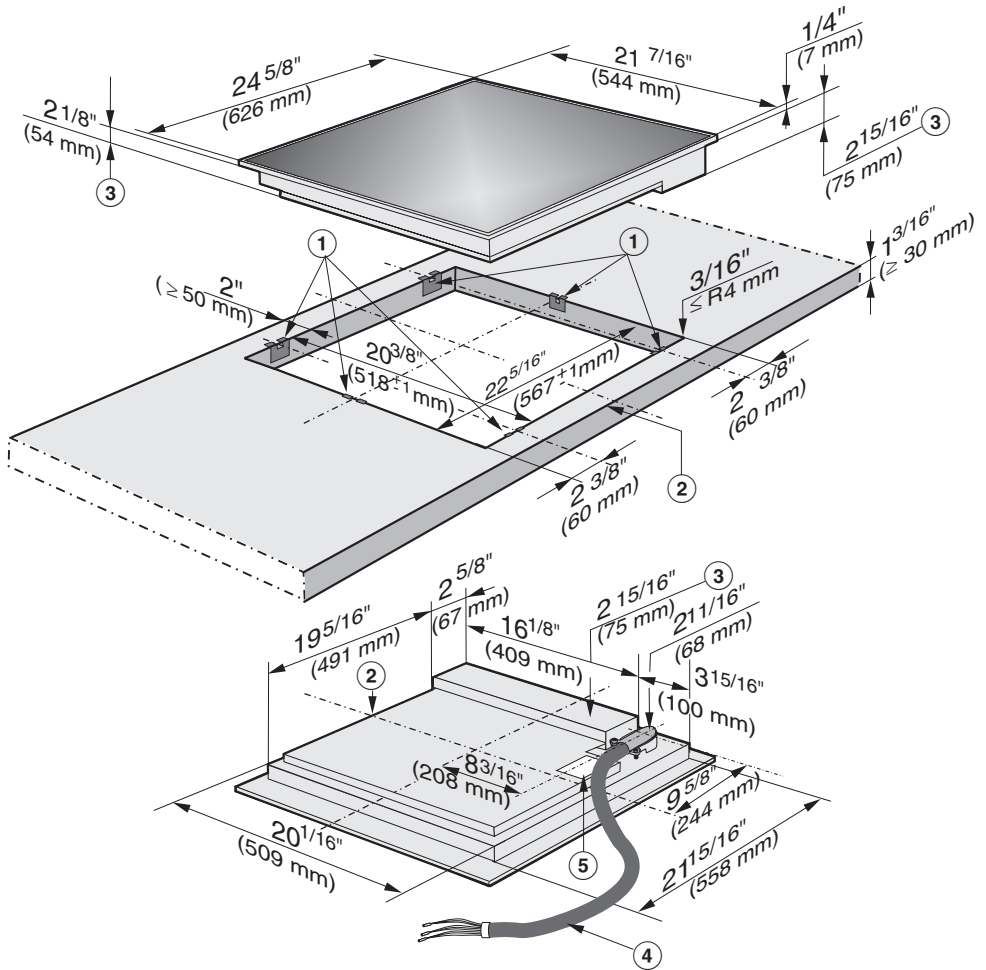
### Tiled surfaces



The grouting ① and shaded area under the appliance frame must be flat and even so that the frame will lie evenly and the sealing strip under the edge of the upper part of the appliance can provide an adequate seal against the countertop.

# Installation dimensions

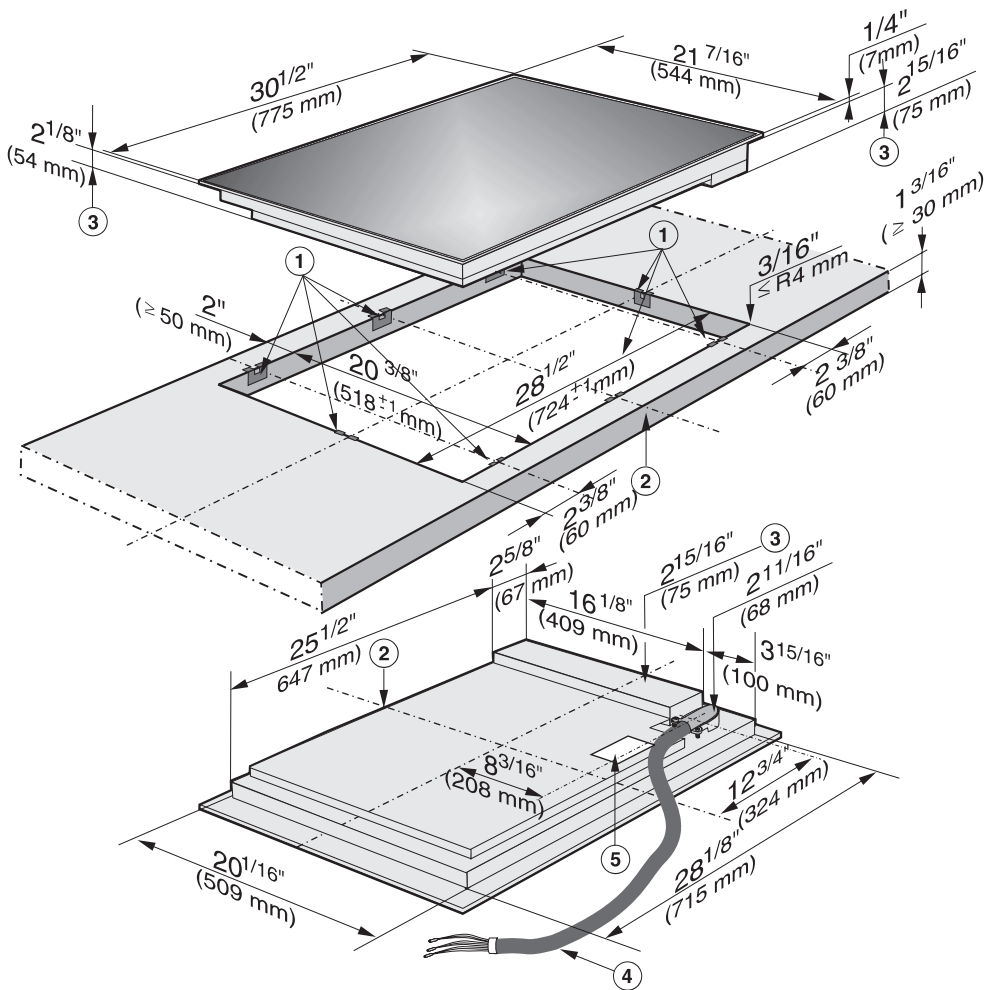
## KM 5621



- ① Spring clips
- ② Front
- ③ Installation height
- ④ Power cord, L = 56 11/16" (1440 mm)
- ⑤ Rating label

# Installation dimensions

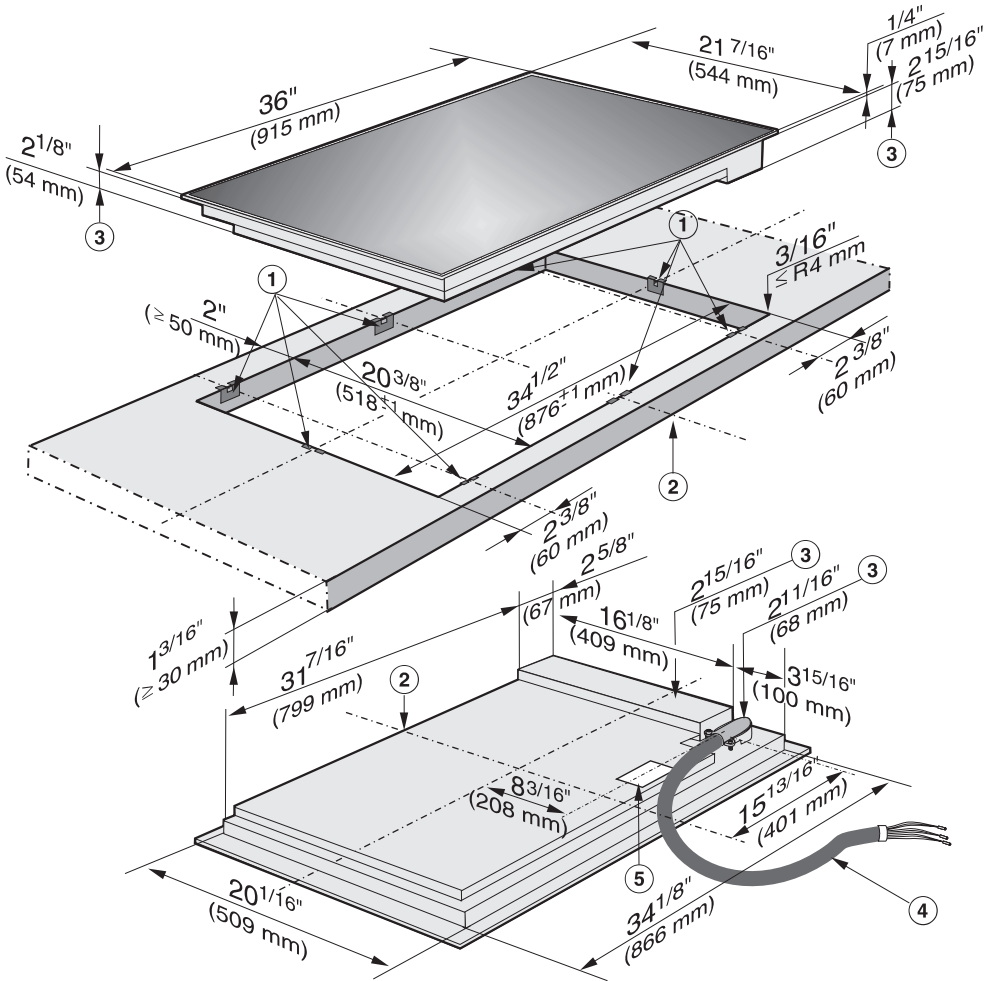
## KM 5624



- ① Spring clips
- ② Front
- ③ Installation height
- ④ Power cord, L =  $56\frac{11}{16}"$  (1440 mm)
- ⑤ Rating label

# Installation dimensions

## KM 5627



- ① Spring clips
- ② Front
- ③ Installation height
- ④ Power cord, L = 56 11/16" (1440 mm)
- ⑤ Rating label

# Installation

The exact positions of the spring clamps and the support bars (for beveled cooktops only) are shown in the "Installation dimensions" of each unit.

## Facet cooktops:

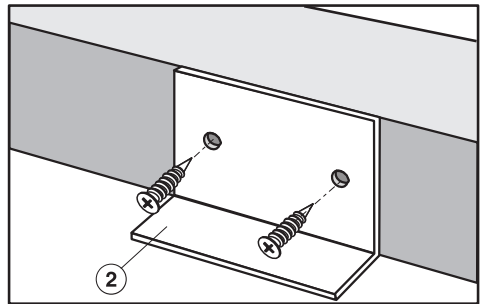
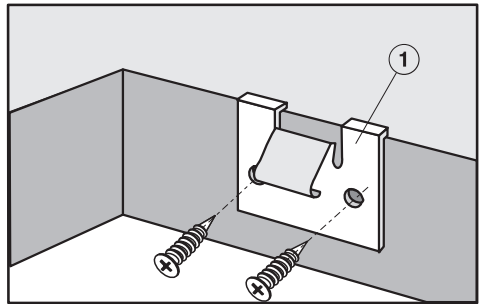
A special sealing strip ensures the slip-proof seating of the cooktop in the cutout. The gap between the frame and the countertop will narrow after a little time has passed.

- Create the countertop cutout as shown in the "Installation dimensions". Observe the safety distances (see "Installation Safety Instructions").

## Wood or solid surface countertop

- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture.  
The materials used must be heat resistant.

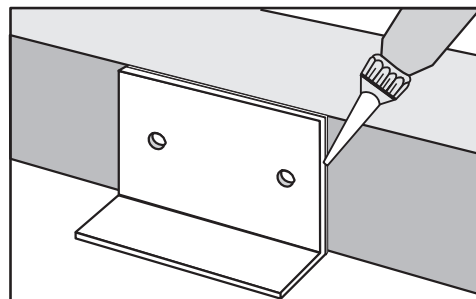
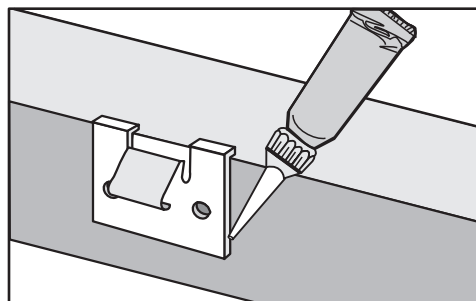
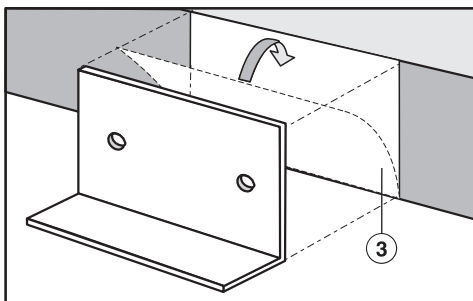
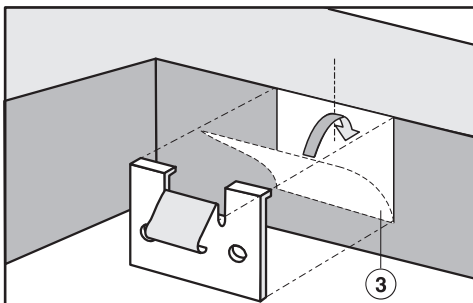
Ensure that these materials do not get on the top surface of the countertop panels.



- Position the spring clips and the securing strips (supplied with the appliance; only for facet cooktops) on the top edge of the cut-out
- Attach the spring clips ① and the securing strips ② with the 3.5 x 25 mm wood screws (supplied).

## Granite countertop

Strong double-sided adhesive tape and silicon are required for installation (not included).



- Coat the lateral edges and the lower edge of the spring clips and securing strips with silicon.

- Using adhesive tape ③ attach the spring clips and the securing strips (for facet cooktops only)

The spring clips and the securing strips must be on or flush with the top edge of the cooktop.

# Installation

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## Insert the cooktop


- Feed the power cord down through the cut-out.
- Place the cooktop lightly on the spring clips.
- With a hand on each side of the appliance press down evenly on the edges until it clicks into position. When doing so make sure that the appliance seal sits tightly on the countertop to ensure it is sealed correctly. This is important to ensure an effective seal. **Do not** permanently seal into the countertop.

If during installation the seal around the frame does not sit flush with the countertop in the corners, the corner radius, maximum  $\frac{3}{16}$ " (4 mm), can be carefully filed down to fit.

- Connect the appliance to the main power supply (see "Electrical connection").
- Turn the appliance on and check the function.

The appliance may be lifted out using a special tool.  
The appliance can also be pushed up and out from underneath.



 **CAUTION:** Before installation or servicing, disconnect the power supply by either removing the fuse, shutting off the main power or manually "tripping" the circuit breaker.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. This data must correspond to prevent appliance damage. Consult an electrician if in doubt.

Only operate the appliance after it has been installed into the countertop.

**Installer:**  
**Please leave these instructions with the consumer.**

## Power supply

- Be sure your electrical supply matches the data plate.

The rating label is located on the underside of the appliance.

The appliance is equipped with a flexible metal conduit encasing 3 wires ready for connection to a grounded power supply.

It must be connected to a dedicated line through the use of an approved junction box.

If the machine is hard wired a separator switch with a contact gap of at least 3 mm must be provided (including switch, fuses and relays). All components must be CSA or UL approved.

Black wire: connect to L1 (hot)  
Red wire: connect to L2 (hot)  
Green wire: connect to GND (ground)


KM 5621:  
208 V, 60 Hz, 40 A fuse rating  
240 V, 60 Hz, 30 A fuse rating

KM 5624:  
208/240 V, 60 Hz, 40 A fuse rating

KM 5627:  
208/240 V, 60 Hz, 50 A fuse rating

Be sure the power outlet is accessible after installation.

For further information, see the wiring diagram provided with the appliance.

 **WARNING:**  
**THIS APPLIANCE MUST BE GROUNDED!**

# Help protect our environment

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## **Disposal of packing materials**

The cardboard box and packing materials are biodegradable and recyclable. Please recycle.

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

Danger of suffocation!

## **Disposal of an old appliance**

Old appliances contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

Before discarding an old appliance disconnect it from the electrical supply and cut off the power cord to prevent it from becoming a hazard.



**Please have the model and serial number of your appliance available before contacting Technical Service.**

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