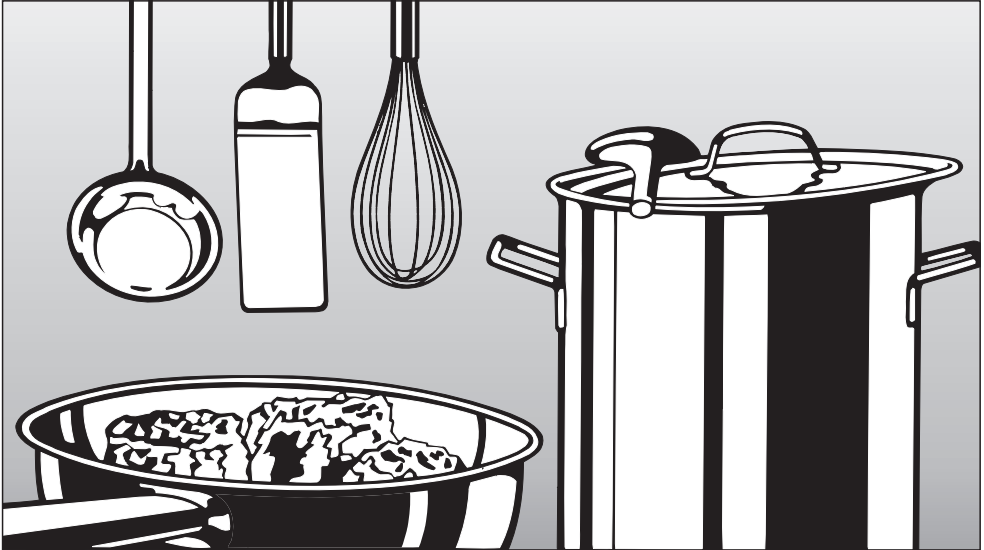


Miele

Operating Instructions



Ceramic Cooktop KM 400 KM 412

To prevent accidents and machine damage, read the Operating Manual **before** installation or use.



M.-Nr. 05 060 850

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IMPORTANT SAFETY INSTRUCTIONS

Installation and connection

When using your appliance, follow basic safety precautions including the following:

- Read all instructions before using for the first time.
- Be certain your appliance is properly installed and grounded by a qualified technician.
- 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. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.
- Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.
- Before servicing, disconnect the power supply by either removing the fuse, unplugging the unit or manually "tripping" the circuit breaker.

Correct usage

- Do not operate the appliance until properly installed in the countertop.
- This appliance is intended for residential use only.
- Use the appliance only for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of the cooktop.
- Never use the appliance to warm or heat the room.
- This appliance must not be set up or operated outdoors.

IMPORTANT SAFETY INSTRUCTIONS

Protection from damage

■ Do not drop anything on the ceramic surface of the cooktop. Although the ceramic glass is shock and scratch resistant, it is not shock or scratch proof.

■ Do not use pots or pans with bases with pronounced edges or ridges on the ceramic cooktop. These could permanently scratch or scour the cooktop. See "Selecting cookware" for more information. Grains of salt and sand can also scratch the surface. Make sure that the bases of any pots and pans are clean, free of any fat or oils and are dry.

■ Do not allow either solid or liquid sugar, pieces of plastic or aluminium foil to get on the cooking zones when they are hot. If these residues are allowed to cool on the ceramic surface, pitting or cracking could occur. Should sugar, plastic or aluminium fall on to the cooktop, first turn the appliance off, then immediately scrape off the remains with a shielded blade scraper while the surface is still hot. Take care not to burn yourself on the hot surface. Clean the cooktop once it has cooled.

■ Do not use a steam cleaner to clean the appliance. Steam could penetrate electrical components and cause a short circuit.

IMPORTANT SAFETY INSTRUCTIONS

Protection from burns

■ Do not allow children to operate or play with or near the cooktop.

■ 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 element. Do not use towels or other bulky items near the appliance.

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

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

■ Do not store items on the appliance when not in use.

■ Do not let cooking grease or other flammable materials accumulate on the appliance.

■ Do not leave the cooktop unattended while in use. Overheated food can ignite.

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

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

■ If there is a drawer directly underneath the appliance without any wooden base in between, ensure that no aerosols, combustible liquids or other easily flammable materials are kept in it. If cutlery inserts are to be placed in the drawer, these must be made of heat-resistant material.

IMPORTANT SAFETY INSTRUCTIONS

Damage to the appliance

■ In the event of any damage to the appliance, it must be turned off immediately and disconnected from the electricity supply by either removing the fuse, unplugging the unit or manually "tripping" the circuit breaker.

Contact the Miele Technical Service Department.

Do not use the appliance until it has been repaired.

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

■ Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. Do not use the appliance until it has been repaired.

■ Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstances should the outer casing of the appliance be opened.

■ While the appliance is under warranty, repairs should only be performed by a Miele authorized service technician. Otherwise, the warranty is void.

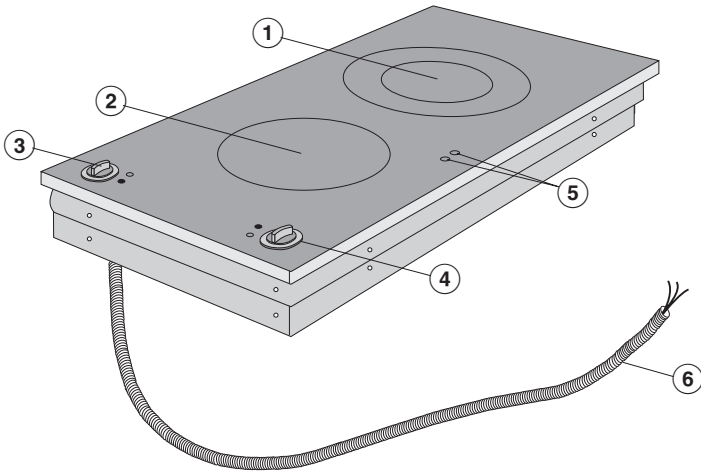
■ When using a portable appliance, make sure that its power cord does not come into contact with the cooktop.

■ Before discarding an old appliance, remove the power cord and any doors to prevent hazards.

SAVE THESE INSTRUCTIONS

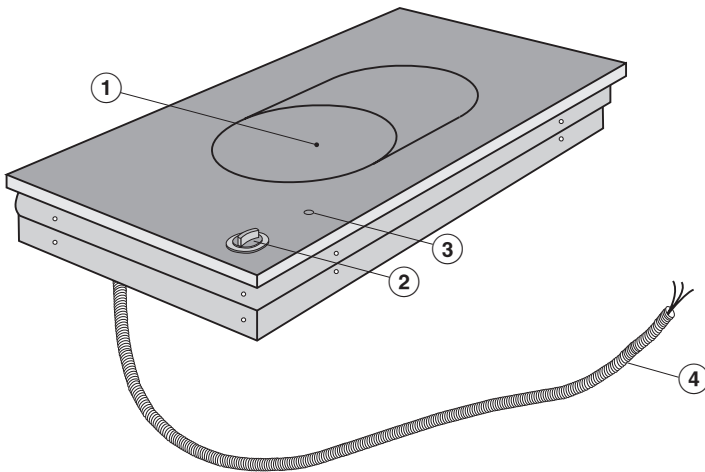
Guide to the cooktop

KM 400



- ① Variable burner: $4 \frac{3}{4}$ " or $7 \frac{5}{16}$ " (12 or 18.5 cm) - 700 W or 1700 W
- ② Main burner: $5 \frac{11}{16}$ " (14.5 cm) - 1100 W
- ③ Control knob for main burner and operating indicator
- ④ Control knob for the variable burner and operating indicator
- ⑤ Residual heat indicators
- ⑥ Power supply cord

KM 412



- ① Variable burner: $6 \frac{11}{16}$ " or $10 \frac{7}{16}$ " (17 cm or 26.5 cm) - 1400 W / 2200 W)
- ② Control knob
- ③ Residual heat indicator
- ④ Power supply cord

Before using for the first time

General notes

A copy of the data plate for your appliance is included with this manual. It should be placed in the space provided at the back of this book.

The address of the nearest Miele Technical Service Department can be found on the back cover. If it becomes necessary to contact the Technical Service Department, please have the model and serial number of the appliance available. Both are listed on the data plate.

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

Before using for the first time

Disposal of packing materials

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable. Please dispose of these materials as you would any other recyclable products.

Disposal of an appliance

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

Before discarding an old appliance, remove the power cord and any doors to prevent it from becoming a hazard.

Before using for the first time

Cleaning and heating for the first time

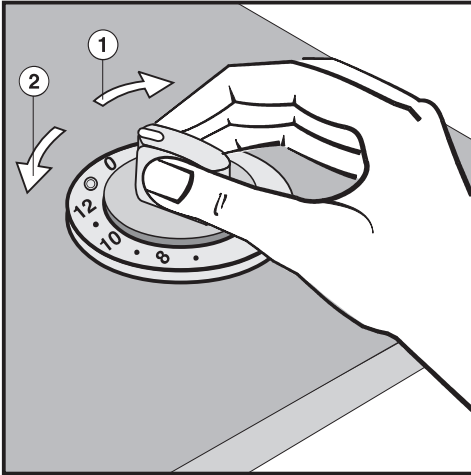
Before using the appliance for the first time, clean it with a damp cloth and then dry with a soft cloth.

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

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

Turning on and off, residual heat indicator

Turning on the variable burner:



A **burner with the symbol** ☉ is **activated** by turning the respective control knob **clockwise**, ①, to the desired setting. It is **turned off** by turning the knob **counterclockwise**, ②, to "0".

The knob cannot be turned past ☉ to "0".

Turning on the single burner:

(only with KM 400)


A **burner without the symbol** ☉ is turned on or off by turning it either **clockwise or counterclockwise**.

When the burner is up to temperature, the residual heat indicator light will illuminate. The indicator light will go out once the cooktop temperature has reached a safe level.

Do not touch or lay any heat-sensitive objects on the cooktop while the residual heat indicator light is still on. Danger of burning and fire!

Using the cooktop

Description of the settings

| Type of cooking | Setting |
|--|--|
| Melting butter or chocolate Dissolving gelatin Preparing yogurt | 1 - 2 |
| Thickening sauces containing egg yolk and butter Warming small quantities of food or liquid Keeping solid foods warm Cooking rice | 1 - 3 |
| Warming liquids and stews Thickening sauces Cooking rice puddings Preparing omelets, frying eggs, steaming fruit | 3 - 5 |
| Defrosting frozen foods Steaming vegetables and fish Cooking dumplings, potatoes, soups and broth | 4 - 6 |
| Bringing large quantities of food to a boil Continued cooking of large quantities of food | 7 |
| Braising meat, fish or vegetables | 8 - 9 |
| Making pancakes | 9 - 11 |
| Boiling water or soups | 11 - 12 |
| The symbol for turning on the extended cooking zone is |  |

These settings are given as a guide only. The cooking time will depend upon the amount, recipe and type of food.

Turning on the outer zone

When using large pots or pans, the outer/extended zone can be turned on.

Proceed as follows:

- Turn the knob **clockwise** past "12" to the ☉ position.
- Turn the knob **counterclockwise** to the desired setting.

To turn off the outer/extended zone, turn the knob counter clockwise to "0".

Overheating protection

Each cooking zone is equipped with overheating protection (internal temperature limiter). This turns off the heating elements in the cooking zone if the ceramic surface becomes too hot. Once the ceramic has cooled down to a safe level, the heat will automatically turn back on.

The heating elements cycle on and off to maintain a constant temperature.

Selecting cookware

The cooking surface

Your ceramic cooktop is made of an extremely hard and durable material. The surface is scratch resistant, not scratch proof. Avoid using cookware with ridged bottoms. Ridged pots with dirty or chipped enamel bottoms may scratch the cooktop if they are pulled across the ceramic surface.

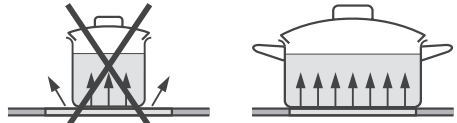
Make sure the cooktop and pot bottoms are clean before cooking. Certain items, particularly sugar grains or crystallized liquids such as molasses or syrups are actually harder than ceramic and can scratch the surface if they are not cleaned off immediately. Small or light scratches will not affect the safety or performance of the cooktop however.

The burner rings are fused into the ceramic glass and are resistant to wear if properly maintained. Do not use abrasive cleaners or pads, as they may eventually wear off the rings.

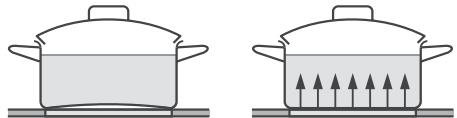
Pots and pans

Special cookware is not required, but as is true with all types of cooking appliances, the better the cookware, the better the performance.

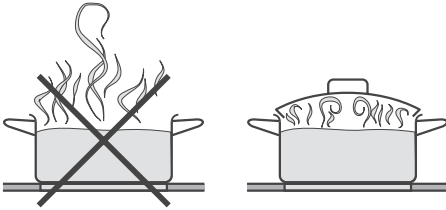
Following these tips will allow you to make the most of your ceramic cooktop.



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



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



- Using a lid while cooking will minimize the loss of heat and decrease the cooking time.
- 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 the residue is allowed to melt it becomes harder to remove and may mar the appearance of the cooktop. Let the cooktop cool before cleaning.

- Cast iron, glass or stoneware should not be used because they have poor heat transfer and may scratch the surface.

Cooktop care

When cleaning the cooktop, make sure the cooktop is "Off", and be careful not to accidentally turn it "On".

Under no circumstances should a steam cleaner be used to clean this appliance. Pressurized steam could cause permanent damage to the surface and to components for which the manufacturer cannot accept responsibility.

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

Never use scouring agents, pads, abrasive cleaning agents or strong cleaners, e.g. oven sprays, stain or rust removers, as these could damage the surface of the appliance.

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

Make sure that no cleaner residue remains on the ceramic surface by carefully wiping the cooktop with a damp cloth. Cleaner residues could damage the cooktop when heated.

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

The ceramic surface should be cleaned regularly with a cleaner for ceramic surfaces. Follow the ceramic cleaner manufacturer's instructions. If you have difficulty locating a suitable product contact Miele's Technical Service Department.

Before cleaning allow the cooktop to cool. Wipe spills off using a damp sponge. Stubborn spills are best removed with a shielded scraper blade.

To remove any limescale deposits or metallic residue apply ceramic cleanser using a soft cloth or use a shielded scraper blade if necessary.

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

After cleaning, wipe the ceramic surface with a damp cloth to remove any residue. Cleaner residues could damage the cooktop or create toxic fumes when heated. Finally, dry the cooktop with a clean soft cloth.

Any melted solids (e.g. sugar, plastic, syrup, aluminium foil, etc.) should be removed as quickly as possible and while the burner is still warm. If they are allowed to harden, the cooktop may become pitted. Scrape the melted item off the cooktop using a shielded scraper blade. Once the cooktop has cooled, remove any remaining residue using a ceramic cooktop cleaner.

All repairs should be performed by a trained technician in strict accordance with national and local codes. Any repairs or maintenance performed by unqualified personnel could be dangerous.

Some minor problems can be resolved as follows:

What to do if...

...a slight odor is apparent during the first use of the cooktop

This is normal, and occurs as the moisture in the insulation evaporates.

...the cooktop does not heat up when turned on

Check whether:

- the electrical circuit has blown a fuse or "tripped" the circuit breaker.

If power cannot be restored, it may be necessary to call either an electrician or the Miele Technical Service Department.

...a humming noise is heard while the cooktop is heating up

This is normal. The sound will disappear once the cooktop is hot.

After sales service

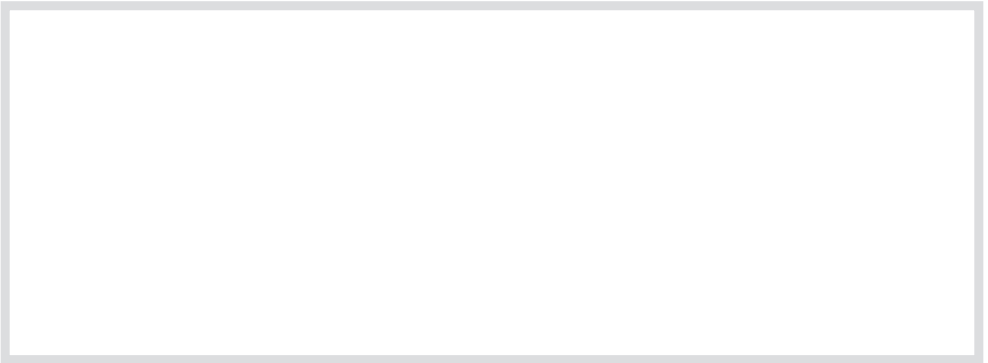
In the event of a fault which you cannot correct, contact the Miele Technical Service Department

USA 1-800-999-1360
techserv@mieleusa.com

CDN/F 1-800-565-6435
service@miele.ca

When contacting the Technical Service Department, please quote the model and serial number of your appliance. These are shown on the data plate.

Adhere data plate sticker here



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

The Miele logo is displayed in a bold, white, serif font against a solid black rectangular background.

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