

# Miele

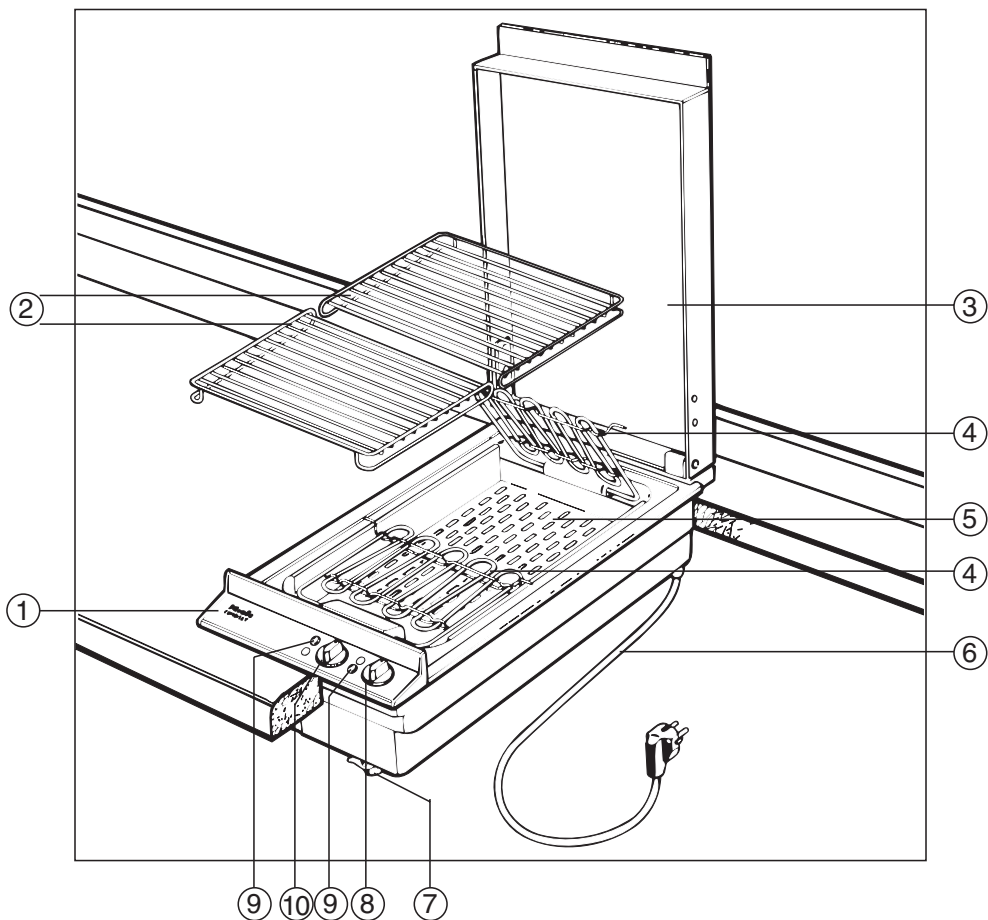
Operating instructions for the  
**Electric-Grill**  
**Model KM 88-2**



M.-Nr. 03 999 520

# Description of the appliance

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- ① Control panel
- ② Grill racks
- ③ Stainless steel lid EA 80  
(Do not operate the grill with the stainless steel lid in place)
- ④ Heating elements: 1500 W each
- ⑤ Lava rock tray
- ⑥ Power cord
- ⑦ Drain valve
- ⑧ Control for the front heating element
- ⑨ Indicator lamps
- ⑩ Control for the rear heating element

## Data plate

Because the data plate is no longer visible once the appliance has been installed, a 2nd data plate is supplied. It should be placed in the space provided on page 11 of these instructions.

## Accessories

A grill plate (griddle), accessory number GP 88, can be purchased from Miele dealers or the Miele Parts Department for use with the KM 88-2 Electric-grill.

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## **Disposal of packaging materials**

The transport and protective packing is mostly manufactured from the following re-usable materials:

... Corrugated paper / cardboard - mostly from recycled materials.

... Polyethylene foil (PE) - partly from secondary raw materials.

Rather than throwing these materials away, please take them to the nearest recycling center for specific waste.

## **Disposal of your old machine**

Old machines contain materials which can be recycled. Please contact your local recycling center or scrap merchant about potential recycling programs, before disposing of the appliance.

Read the notes on page 6 before disposing of the appliance.

# Warning and Safety Instructions

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## Warning:

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

- Read all instructions before using the grill.
- Use the grill only for its intended purpose.
- Do not use the unit unless all parts are properly in place according to the installation and operating instructions.
- Be sure your appliance is properly installed and grounded by a qualified technician or electrician.
- Before servicing, disconnect the power supply by removing the fuse or tripping the circuit breaker.
- The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective grounding system.  
It is imperative that this basic safety requirement is 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 damage 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 guarantee the required safety of the appliance.
- Never use the grill to warm or heat the room.
- When using an electrical outlet near the grill, make sure that the power cord of the appliance does not come into contact with the heating elements of the grill.
- Do not allow children to operate or play with or near the grill.
- Keep all toys stored away from the appliance to prevent injury to curious or playful children.
- Please remember that, in use, the grill and/or griddle will become hot. Ensure that children do not touch them.
- Do not store items on the appliance when not in use.
- Do not let cooking grease or other flammable materials accumulate on the grill or lava rocks.
- Never leave the grill unattended when cooking with oil or fat. Very hot oil can cause a fire.
- Allow sufficient time for the appliance to cool before touching or exposing surface areas to flammable materials.
- Wear proper apparel – Loose-fitting or hanging garments should never be worn while using the appliance.

# Warning and Safety Instructions

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■ Do not attempt to repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

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

■ Always cook pork thoroughly to ensure that, in the event of trichina, all bacteria will be killed and the meat is safe to eat.

■ Do not store items of interest to children in cabinets above or behind the grill – children climbing on the grill to reach these items could be seriously injured.

■ Do not use a steam-cleaner to clean the electric-grill. The steam could penetrate to electrical components and cause a short circuit.

## Disposal of discarded appliances

■ Before disposing of an old appliance, turn it off at the main power connection and disconnect and remove the appliance cord. This is intended to prevent the discarded appliance from becoming a hazard.

Text highlighted in boxes is of particular importance and should be read in conjunction with the Warning and Safety instructions.

**SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY**

# Operation

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The grill is divided into two heating areas, each regulated by its own energy control. When the controls are turned on, the corresponding indicator lamp will illuminate. The power of the heating elements can be freely adjusted.

## Turning the grill on

The grill will turn on when a setting is selected.

The controls can be turned either clockwise or counter clockwise.

The indicator lamp will illuminate.

- As you increase from setting 1-12, the heating element will become progressively hotter and the selected temperature will be automatically controlled.

On setting 12, the heating element is at maximum power.

## Grilling and keeping food warm

Separate control of the two grilling zones make it possible to grill meat on one area and keep already grilled food hot on the other area.

For example, sausages can be grilled and then kept hot.

See the chart on page 9 for a more detailed description of which setting is recommended for which food.

The grill comes with two removable stainless steel racks. By turning the racks over, it is possible to grill at two different heights. Select:

- the low rack position for flat items of food.
- the high rack position for larger items of food which take longer to cook.

## After grilling: keeping food hot

To turn the grill off:

- Turn the controls to setting "0". The indicator lamps will go out.

If there is heavy soiling on the heating elements:

- Turn the controls to setting "12". Any food remains should be completely burnt off in about 10 minutes.
- Turn the controls back to setting "0". Should any residue remain, it can be removed with a wire brush once the heating elements have cooled.



## Grilling over lava rocks

Before cooking, remove the grill racks and raise the heating elements. Take the lava rocks out of their bag and put them into the lava rock tray.

- We recommend pre-heating the elements at setting "12" for approx. 5 minutes.  
This will allow the food to cook using heat radiated by the lava rocks.

Meat can be lightly brushed with oil before grilling.

If you wish to add herbs to the food while grilling, they can be sprinkled directly onto the meat or onto the lava rocks, so the aroma reaches the food.

As the lava rocks absorb the fat which drips onto them, they will eventually become saturated. When the stones become dark, they should be changed.

Smoke forms when fat drops onto hot lava rocks. With a DA 8 extractor situated next to the grill, the smoke can be removed from the atmosphere.

## Grilling over the water trough

Before turning on the heating elements:

- remove the lava rock tray from the grill.
- First check that the drain valve underneath the grill is closed, then fill the trough up to the lower rim with approx. 1/2 gallon of hot water.
- We recommend pre-heating the elements at setting "12" for approx. 5 minutes.  
This will allow the food to be cooked by steam, as well as heat from the grill. The trough will also be easier to clean.
- Meat can be brushed with oil before being grilled.

Drops of fat will be cooled immediately in the water trough, so that they cannot catch fire.

When grilling, monitor the level of water in the trough; if necessary, carefully add more water.

- After grilling, drain out the water and oil through the drain valve (see "Cleaning and Care").

# Grilling

## Cooking chart for grilling over lava rocks, or over water.

Food	Setting	Time in mins*
Fillet Steak (40Z)	- On Elements	10
		10
	- On Racks	10
		8
		2 (Rare)
		6 (Med.)
		4 (Rare)
		10 (Med.)
Pork Chop	10	14
Pork Kebab	10	16
Lamb Chop	10	20
Spare Ribs	10	22
Sausage	10	10
Burger	10	12
Mackerel (Whole)	8	20
Fish Fillet	8	15
Vegetable Foil Parcels	10	40
Banana (In Skin)	9	15
Fruit Kebabs	9	10

Please Note: The times given are for a pre-heated grill and should serve only as a guide - the actual cooking time will depend on the size and quantity of food being cooked.

Times may be a little longer when using the water trough as compared to using the lava rock.

* Food should be turned over half way through the cooking time.		
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## Grill racks

The grill racks can be washed by hand or in a dishwasher.

If, over time, the racks become brown, the residue can be removed with a stainless steel cleaner.

## Grill Elements

After grilling, remaining meat and fat can be burnt off the heating element.

- Turn the control to setting "12".

**CAUTION:** "Burning off" the elements may cause fat which has accumulated in the lava rocks to burn with an open flame.

Be careful when using a DA 8 extractor or vent hood. Do not leave the grill unattended during this cleaning process!

Any food remains should be completely burnt off after about 10 minutes. Remove any remaining residue with a wire brush, once the heating elements have cooled.

## Grill interior

After grilling over the water trough, the liquid should be drained out of the grill via the drain valve.

Be careful of hot water! If necessary, add cold water to cool it down.

- Place a **heat resistant container** beneath the drain valve.
- To open the valve, turn the lever 90° clockwise.
- To close it, turn the lever counter clockwise as far as it will go.

After draining, remember to close the valve.

The grill interior should be cleaned with hot water and dishwashing liquid.

Do not use abrasive cleaning agents or caustic cleaners.

## Control panel / Control knobs

Do not use any scouring agents or pads on the knobs or control panel, as these could damage the finish.

Clean the control knobs and the control panel with hot sudsy water. After cleaning, rub dry with a soft cloth.

## After Sales Service

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In the event of problems you cannot correct yourself, please contact:

- Your Miele Dealer

or

- The Miele Service Department

The address of the nearest Service Department is given on the back page.

When contacting the Service Department, please have the Model and Serial No. of the appliance available. Both can be found on the data plate.

Space for supplied data plate.

Electrical connection of the appliance should be made by a qualified electrician in accordance with local and national ordinances.

- Note to the installer:  
Please leave these instructions with the consumer.
- Power supply:  
Please check the dataplate for 240 VAC; 60 Hz or 208 VAC; 60 Hz

### **Caution:**

Disconnect the appliance from the main power supply before servicing. To reduce the risk of electric shock, make sure that the appliance is properly grounded after installation.

**WARNING:  
THIS APPLIANCE MUST BE  
GROUNDED**

### **For CDN only**

The appliance is provided with 3 terminal leads: 1 black wire, 1 red wire and 1 green wire which have to be connected to a separate overcurrent protection device (fusebox).

All hot wires (black and red) have to be fused individually before connecting them to the main power supply leads.

Use 15 Amp fuses for appliances rated 240 VAC.

Connect black terminal wire to L1 (black) and red terminal wire to L 2 (red). The green terminal wire (ground) has to be connected directly to the equivalent colored power supply leads.

All connections must be done in a proper way.

**ALSO SEE THE WIRING DIAGRAM PROVIDED WITH THE APPLIANCE.**

### **For USA only**

The appliance is provided with 3 terminal leads: 1 black wire (L 1), 1 red wire (L 2) and 1 green wire (GND) which should be connected to a dedicated line inside of an approved junction box. Connect the black wire to L 1, the red wire to L 2, and the green wire to GND.

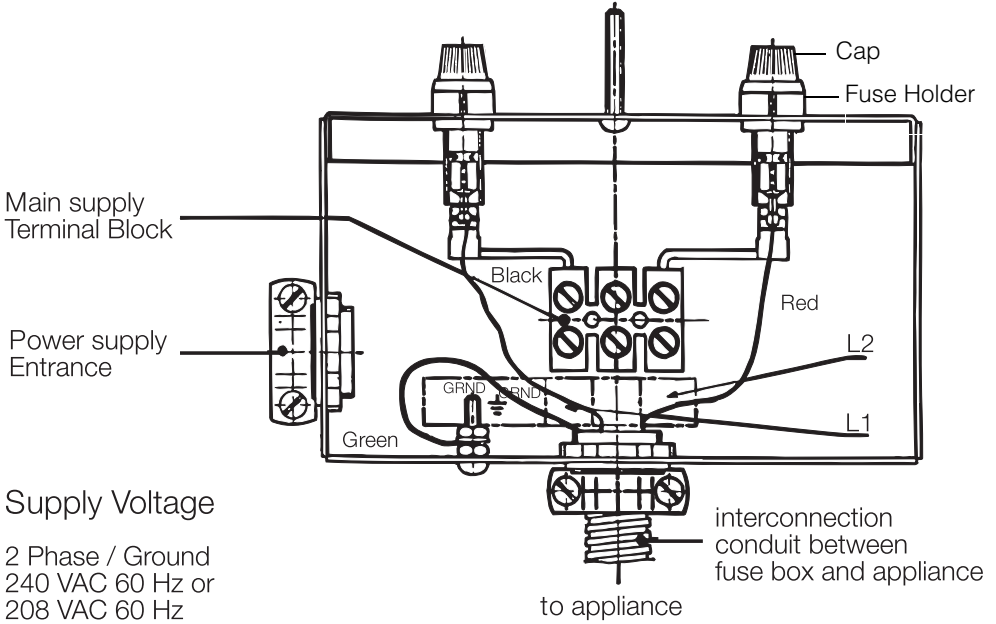
**ALSO SEE THE WIRING DIAGRAM PROVIDED WITH THE APPLIANCE**

# Electrical connection

**FOR CANADA ONLY**

**WARNING: THIS APPLIANCE MUST BE GROUNDED**

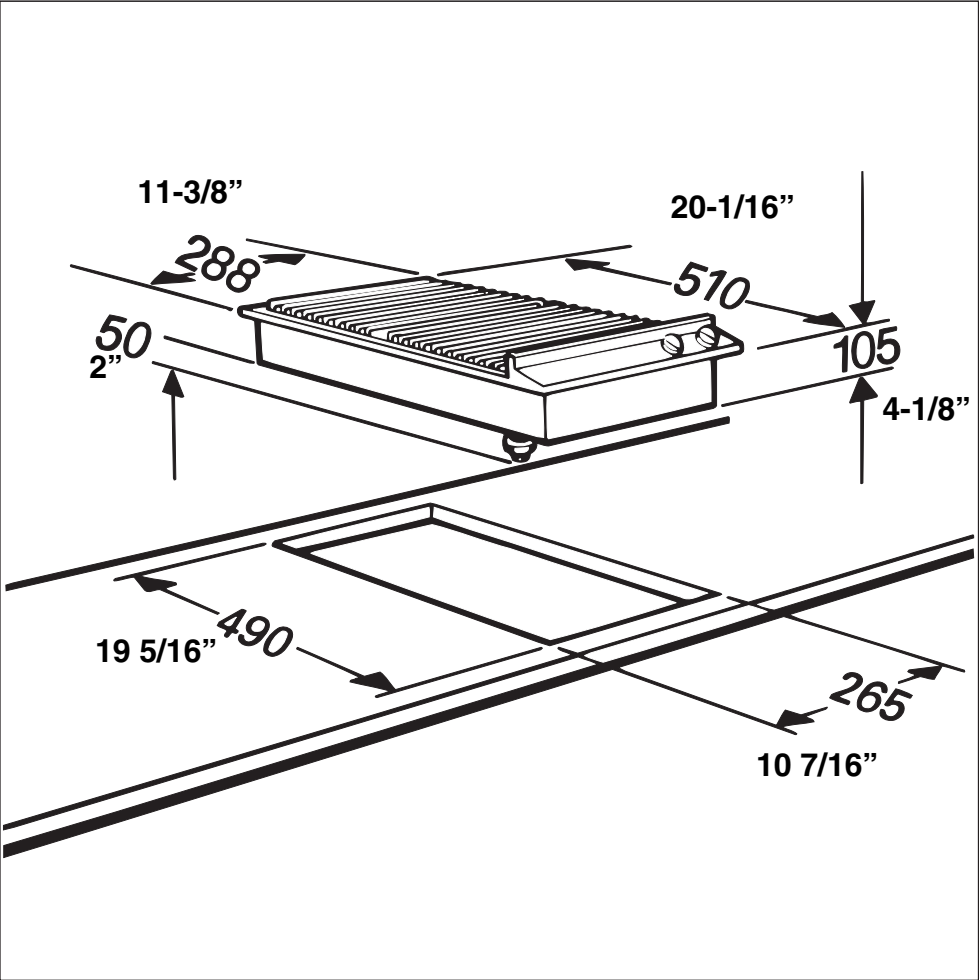
## Miele Fuse Box



### Supply Voltage

2 Phase / Ground  
240 VAC 60 Hz or  
208 VAC 60 Hz

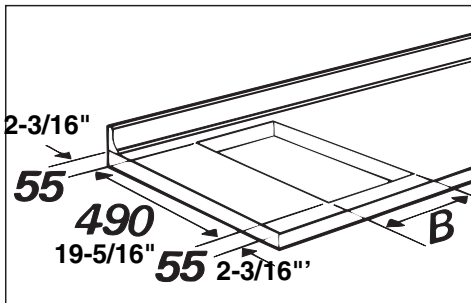
# Appliance dimensions



# Installation instructions

This appliance is classified as "Y" class for heat protection. There may be a wall at the rear and a wall or tall cabinet at one side. On the other side, however, no cabinet or wall must stand higher than the grill.

There must be a minimum distance of 9-7/8" (250 mm) between the appliance and adjacent cabinetry, because of the heat radiated from the elements.



- Prepare the countertop cut-out as illustrated. Dimension "B" will vary depending on how many combisets are installed. The following chart gives dimension "B" for a variety of 2 zone (ie KM 88-2) and 4 zone (ie KM 93-2) combinations.

	Depth in mm	Width * (= Dimension B) in mm
<b>2 zone Combiset</b>		
1 Combiset	490	265
2 Combisets	490	558
3 Combisets	490	851
4 Combisets	490	1144
5 Combisets	490	1437
<b>4 zone Combiset</b>		
1 Combiset	490	560
2 Combisets	490	1143
3 Combisets	490	1728
<b>Combination</b>		
One 2 zone + one 4 zone	490	851
Two 2 zone + one 4 zone	490	1143
Three 2 zone + one 4 zone	490	1437
One 2 zone + two 4 zone	490	1436
Two 2 zone + two 4 zone	490	1729

### Extractor (e.g. DA 8-2)

For building in between two appliances:

- **Dimension B** increases by 90 mm.

For building in at the end of a combination:

- **Dimension B** increases by 98 mm.

\* Width includes provision for V 98 spacer bar.

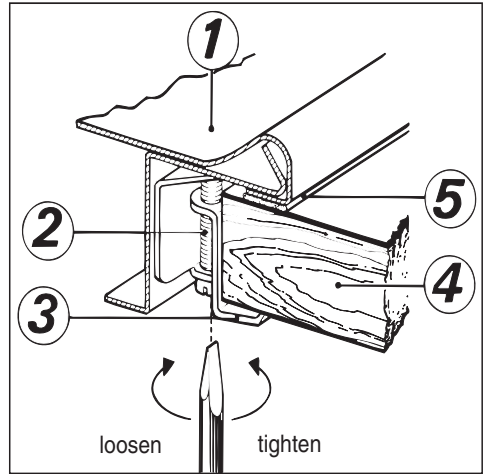


# Installation instructions

	Depth in inch	Width * (= Dimen- sion B) in inch
<b>2 zone Combiset</b>		
1 Combiset	19-5/16"	10-7/16"
2 Combisets	19-5/16"	22"
3 Combisets	19-5/16"	33-1/2"
4 Combisets	19-5/16"	45-1/32"
5 Combisets	19-5/16"	56-9/16"
<b>4 zone Combiset</b>		
1 Combiset	19-5/16"	22"
2 Combisets	19-5/16"	45"
3 Combisets	19-5/16"	68"
<b>Combination</b>		
One 2 zone + one 4 zone	19-5/16"	33-1/2"
Two 2 zone + one 4 zone	19-5/16"	45"
Three 2 zone + one 4 zone	19-5/16"	56-9/16"
One 2 zone + two 4 zone	19-5/16"	56-1/2"
Two 2 zone + two 4 zone	19-5/16"	68-1/16"

## Extractor (e.g. DA 8-2)

- Place the provided seal ⑤ under the edge of the grill.



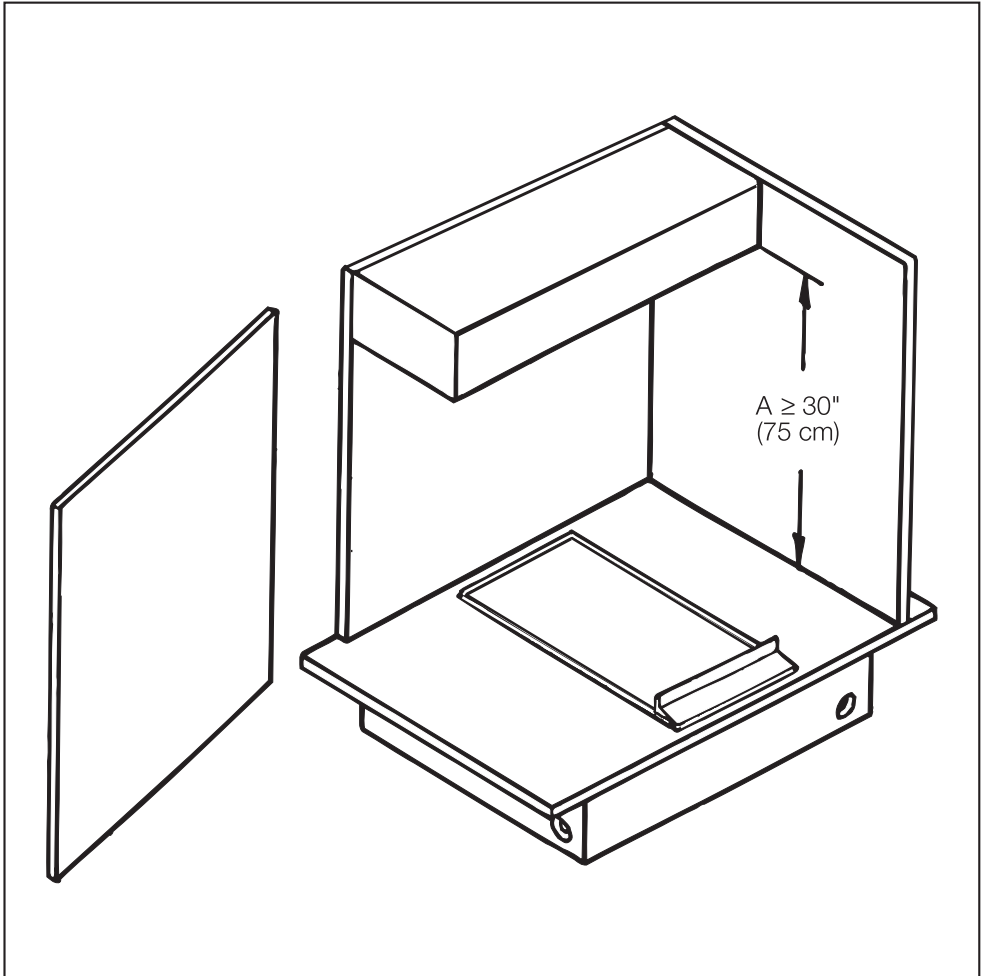
- ① Appliance
- ② Tensioning screw
- ③ Clamp
- ④ Countertop
- ⑤ Seal

- Turn the tensioning screws ② counter clockwise until a resistance is felt, then turn the clamps ③ to the left.
- Place the appliance in position, turn the clamps and tighten the tensioning screws until the clamps press into the countertop ④, as shown.
- Install the stainless steel lid, EA 80 (if applicable). It is supplied with its own installation instructions.
- Connect the appliance to the electrical supply.

When installing several Combiset units, a stainless steel spacer bar must be placed between the units. It is supplied with its own installation instructions.

## Installation instructions

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To reduce the risk of fire or burns caused by reaching over heated surface units, locating cabinet storage space above these units should be avoided.

If cabinet storage or a range hood is provided, distance A must be at least 30" (75 cm). A range hood has to extend at least 5" (12,5 cm) beyond the front of the cabinets.



# Miele

## USA

### **Miele Appliances, Inc. National Headquarters**

22D Worlds Fair Drive  
Somerset, NJ 08873  
Phone: 908-560-0899  
or 800-843-7231  
Fax: 908-560-9649

### **Southeast Regional Headquarters**

6400 Congress Avenue  
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Phone: 561-995-8030  
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### **West Coast Regional Headquarters**

1900 South Norfolk Street  
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San Mateo, CA 94403  
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Fax: 415-571-9188

### **Mid West Regional Headquarters**

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Northbrook, IL 60062  
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