Operating and Installation Instructions
Electric Cooktops



To prevent accidents and machine damage, read these instructions **before** installation or use.

en-US, CA

M.-Nr. 07 844 520

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IMPORTANT SAFETY INSTRUCTIONS

This cooktop complies with all relevant local and national safety requirements. Inappropriate use can, however, lead to personal injury and material damage.

Read the operating and installation instructions carefully before using the cooktop. They contain important information on safety, installation, use and maintenance. This prevents both personal injury and damage to the cooktop.

When installing the cooktop, Miele expressly and strongly advises that you read and follow the instructions under “Installation”, as well as in the “IMPORTANT SAFETY INSTRUCTIONS”.

Miele cannot be held liable for injury or damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and pass them on to any future owner.

Appropriate use

▶ This cooktop is intended for domestic use and use in other similar environments.

▶ This cooktop is not intended for outdoor use.

▶ The cooktop is intended for domestic use only to prepare food and keep it warm. Any other use may be dangerous.

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

IMPORTANT SAFETY INSTRUCTIONS

Safety with children

▶ As with any other appliance, children must be supervised.

▶ Do not leave children unattended: Children should not be alone or unsupervised in the area where the appliance is installed. Do not allow them to sit or stand on the appliance.

▶ Be sure to supervise any children in the vicinity of the cooktop, and do not let them play with it.

▶ The cooktop gets hot when in use and remains hot for some time after being turned off. Keep children away from the appliance until it has cooled down and is no longer a burn hazard.

▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the cooktop. Otherwise they could be tempted to climb onto the appliance.

▶ Risk of burning or scalding. Turn pot and pan handles inward, so children cannot pull them down and be burned.

▶ Danger of suffocation. While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head, presenting the risk of suffocation. Keep packaging material away from children.

Technical safety

▶ Unauthorized installation, maintenance, and repairs can cause considerable danger for the user. Installation, maintenance, and repairs must only be carried out by a Miele authorized technician.

▶ Maintenance by the user: Never repair or replace any part of the appliance unless the instructions specifically recommend doing so. Service work should only be performed by a qualified technician.

▶ Damage to the cooktop can compromise your safety. Check the cooktop for visible signs of damage. Do not use the cooktop if it is damaged.

▶ Reliable and safe operation of the cooktop can only be guaranteed if it is connected to the public power supply.

▶ 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.

▶ Proper installation: Make sure that your appliance has been installed correctly and that it has been grounded by a qualified technician.

▶ To avoid damaging the cooktop, make sure that the connection data (voltage and frequency) on the data plate correspond to the building's power supply before connecting the appliance.
When in doubt, consult a qualified electrician.

▶ Do not connect the appliance to the electrical supply with a power bar or extension cord. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ For safety reasons, the cooktop may only be used when it has been fully installed.

IMPORTANT SAFETY INSTRUCTIONS

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ Any contact with live connections or tampering with the electrical or mechanical components of the cooktop will endanger your safety and may lead to appliance malfunctions.
Do not open the casing of the cooktop under any circumstances.

▶ Any repairs not performed by a Miele authorized service technician will void the warranty.

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

▶ The appliance is not intended for use with an external timer switch or a remote control system.

▶ The cooktop must be connected to the electricity supply by a qualified electrician (see “Installation – Electrical connection”).

▶ If the power cord is damaged, it must only be replaced by a qualified service technician (see “Installation – Electrical connection”).

▶ The appliance must be completely disconnected from the electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out. Disconnect by

- removing the fuse,
- “tripping” the circuit breaker, or
- unplugging the unit (if equipped with plug). Pull the plug not the cord.

▶ Danger of electric shock. Do not use the cooktop if it is faulty, or if the ceramic surface is cracked, chipped, or damaged in any way. Switch it off immediately. Disconnect the cooktop from the electrical power supply. Contact Miele Service.

▶ If the cooktop is installed behind a cabinet door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door and cause damage to the cooktop, cabinetry, and flooring. Do not close the door until the residual heat indicators go out.

▶ Do not open the cooktop housing under any circumstances.

▶ Disconnect the cooktop from the electrical power supply before carrying out any maintenance or repair work.

IMPORTANT SAFETY INSTRUCTIONS

Correct use

▶ DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are (identification of areas – for example, the cooktop and surfaces facing the cooktop).

▶ The cooktop gets hot when in use and remains hot for a while after being turned off. There is a potential hazard until the residual heat indicator goes out.

▶ Do not leave the cooktop unattended when cooking on high power. Spilled food will begin to smoke and cause grease splatter, which can ignite on the cooktop. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

▶ When in use, the cooktop emits a significant amount of heat, which can cause objects in the vicinity to catch fire.
Never use the cooktop to heat the room.

▶ Oil and fat can catch fire if overheated. Never leave the appliance unattended when cooking with oil and fat. If the oil or fat catches fire, do not attempt to put the flames out with water.
Turn off the cooktop and smother the flames using a lid or a suitable fire blanket.

▶ Smother the fire or flames, or use a dry chemical extinguishing agent or foam fire extinguisher.

▶ Storage in or on the appliance: Flammable materials should not be stored in an oven or in the vicinity of the cooktop.

▶ The flames could set the grease filters of a ventilation hood on fire. Do not flambé under a ventilation hood.

▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the appliance. Cutlery inserts must be heat-resistant.

▶ Never heat empty cookware.

▶ Do not heat or can food in closed containers, such as tins or sealed jars, on the cooktop, as pressure will build up in the container and cause it to explode.

▶ If the cooktop is covered, there is a risk that the material of the cover will ignite, explode or melt if the cooktop is still hot or if turned on inadvertently. Never cover the cooktop with a board, cloth or protective sheet.

▶ If the cooktop is turned on or accidentally turned on or if it is still hot, metal objects on the cooktop can heat up. Other items may melt or catch fire. Damp lids can become attached to the cooktop by suction. Do not store items on the cooktop! Always turn the cooking zones off after use!

▶ You could burn yourself on the hot cooktop. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ When using an electrical appliance, e.g. a hand mixer, near the cooktop, make sure that the power cable does not come into contact with the hot cooktop. The cable's insulation could become damaged.

▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.

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

▶ Hot objects on the residual-heat indicators can damage the electronics underneath. Do not place hot pots or pans in this area.

▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminum foil to get onto the cooktop when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, turn off the appliance immediately and scrape off all the sugar, plastic or aluminum residues while still hot, using a shielded scraper blade. Use pot holders. Allow the ceramic surface to cool down before cleaning with a suitable ceramic cleaning agent.

▶ Pans that boil dry can cause damage to the ceramic glass. Do not leave the appliance unattended while it is being used.

▶ Pots and pans with bases with pronounced edges or ridges can scratch the ceramic surface. Only use pots and pans with smooth bases.

▶ Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.

▶ Fire hazard! Loose-fitting or hanging garments can catch fire. Be sure to wear appropriately fitting clothing when cooking. Never allow loose clothing or flammable materials to come into contact with the cooking zones while the cooking zones are in use.

▶ Cookware made of plastic or aluminum foil will melt at high temperatures. Do not use any plastic or aluminum foil cookware.

▶ The cooktop frame or cooktop edges (on cooktops with beveled edges) can become hot due to the influence of the following factors: operating duration, high power level(s), large cookware, and the number of cooking zones being used.

▶ Cookware made from aluminum or with an aluminum base can cause shiny metallic spots. These spots can be removed with ceramic glass or stainless steel cleaner (see “Cleaning and Care”, “Cleaning the ceramic surface”).

▶ If residue remains on the cooktop for any length of time, it can cook into the cooktop and sometimes it is then not possible to remove it. Remove spills and splatters promptly. Also make sure that the bottom of any cookware is clean, dry, and free of grease before placing it on the cooktop.

▶ Do not use the ceramic surface for preparing food. Always use suitable cookware.

▶ Wet sponges or clothes can cause burns due to hot steam if they are used to wipe spilled food off a hot cooktop. Some cleansers can emit hazardous vapors if they are applied to a hot surface. Be careful when cleaning the cooktop.

▶ If the cooktop is damaged, cleansers or spilled food can penetrate the glass surface and cause a short-circuit. Never cook on a damaged cooktop. Contact an electrician immediately.

▶ The cooktop has cooking zones of different sizes. Use cookware with a level base that is large enough for the cooking zone. Cookware that is too small leaves part of the hot cooking zone uncovered, which may cause burns due to touching or ignite clothing. The use of cookware of the right size also makes for better use of the heated areas.

▶ Not any cookware of glass, glass ceramic, ceramic, clay or other glass cookware is suitable for use on the cooktop. It can be damaged due to sudden temperature change.

▶ If the handles of a pot or pan extend across an adjacent cooking zone, this can cause burns, the ignition of flammable materials and the spilling of food due to inadvertent contact with the cookware. Turn the pot or pan so that the handles point toward the inside and do not extend across an adjacent cooking zone.

Cleaning and maintenance

▶ Do not use a steam cleaner to clean the cooktop.
The steam may reach electrical components and cause a short circuit.

▶ Miele will guarantee to supply functional parts for a minimum of 10 years and up to 15 years following the discontinuation of your cooktop.

Disposal of the packing material

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable.

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

Disposal of your old appliance

Electrical and electronic appliances contain valuable materials. They also contain certain substances, compounds and components which were essential for the proper functioning and safe use of the equipment. Handling these materials improperly by disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste and follow local regulations on proper disposal.

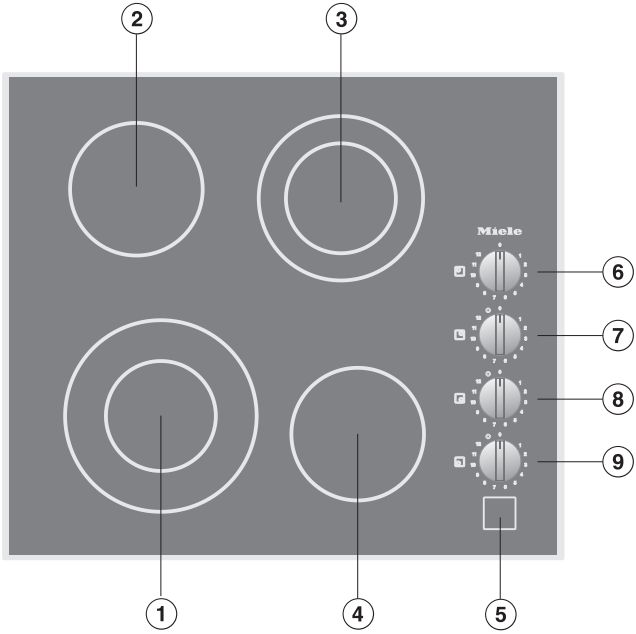


Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal. Observe safety requirements for appliances that may tip over or pose an entrapment hazard.

Overview

Cooktop

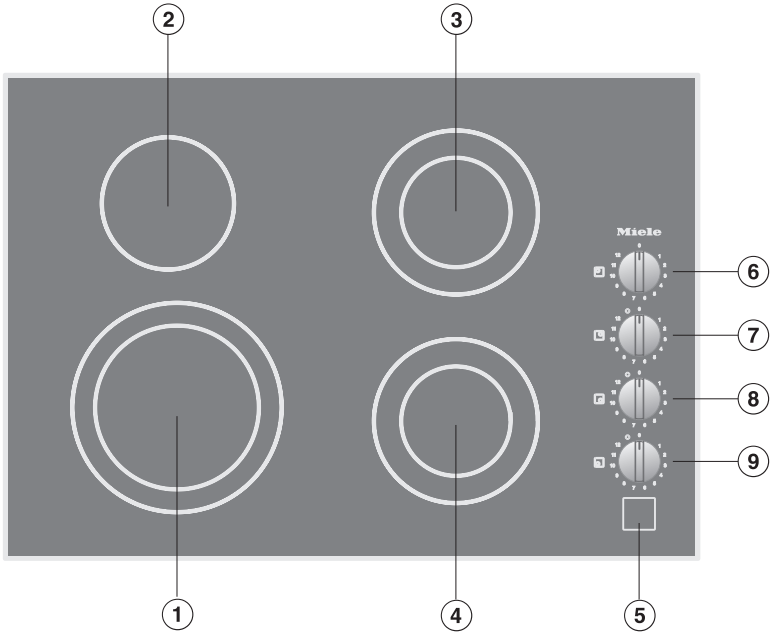
KM 5621



① Variable cooking zone
② Standard cooking zone
③ Variable cooking zone
④ Standard cooking zone
⑤ Residual-heat indicator

Cooking zone control knob
⑥ Back left
⑦ Back right
⑧ Front right
⑨ Front left

KM 5624

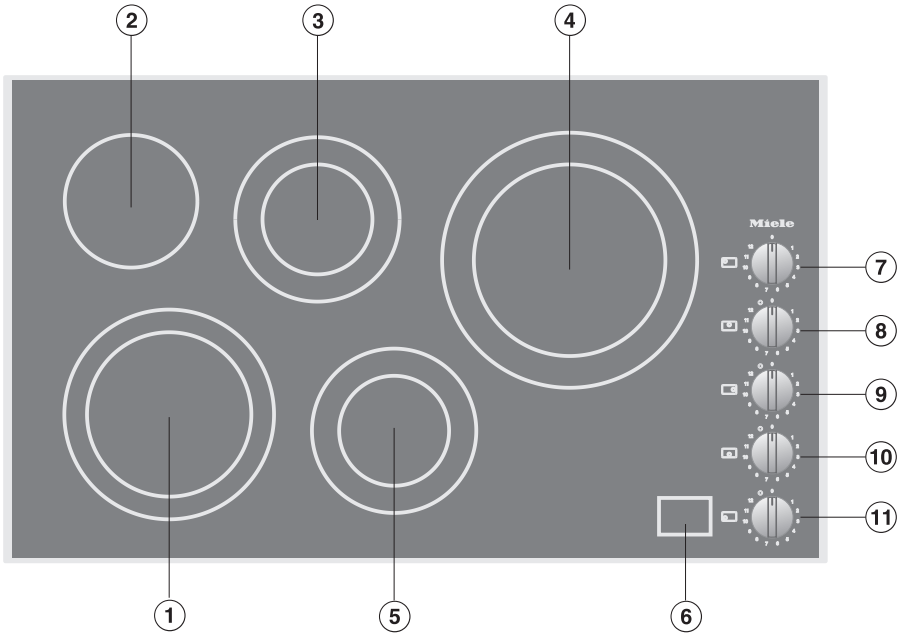


① Variable cooking zone
② Standard cooking zone
③ Variable cooking zone
④ Variable cooking zone
⑤ Residual-heat indicator

Cooking zone control knob
⑥ Back left
⑦ Back right
⑧ Front right
⑨ Front left

Overview

KM 5627



① Variable cooking zone
② Standard cooking zone
③ Variable cooking zone
④ Variable cooking zone
⑤ Variable cooking zone
⑥ Residual-heat indicator

Cooking zone control knob
⑦ Back left
⑧ Back center
⑨ Back right
⑩ Front right
⑪ Front left

Cooking zone data

KM 5621			
Cooking zone	**Ø inch**	**Ø cm**	**Rating in watts for 208/240 V**
①	4 3/4" / 8 1/4"	12/21	900/2,400
②	5 11/16"	14.5	1,200
③	4 3/4" / 7 1/16"	12/18	700/1,800
④	5 11/16"	14.5	1,200
			Total: 6,600

KM 5624			
Cooking zone	**Ø inch**	**Ø cm**	**Rating in watts for 208/240 V**
①	7 1/16" / 9 1/16"	18/23	1,600/2,500
②	5 11/16"	14.5	1,200
③	4 3/4" / 7 1/16"	12/18	700/1,800
④	4 3/4" / 7 1/16"	12/18	700/1,800
			Total: 7,300

KM 5627				
Cooking zone	**Ø inch**	**Ø cm**	**208 V**	**240 V**
①	7 1/16" / 9 1/16"	18/23	1,600/2,500	1,600/2,500
②	5 11/16"	14.5	1,200	1,200
③	4 3/4" / 7 1/16"	12/18	700/1,800	700/1,800
④	8 1/4" / 10 5/8"	21/27	2,000/2,700	2,000/3,100
⑤	4 3/4" / 7 1/16"	12/18	700/1,800	700/1,800
			Total: 10,000	Total: 10,400

Cleaning the cooktop for the first time

- Before first use, wipe down the appliance with a damp cloth and dry it.

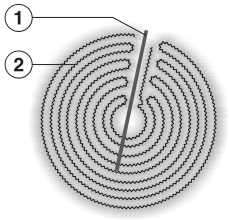
Turning on the cooktop for the first time

Metal components are protected by a conditioning agent. Smells and vapor may occur when the appliance is used for the first time.

The smell and any vapors do not indicate a faulty connection or a defective appliance and are not harmful to your health.

Standard cooking zones have one heating element, while variable cooking zones and extended zones have two. Depending on the model, the heating elements may be separated by an insulating ring.
Each cooking zone has overheating protection (a temperature limiter), which stops the ceramic surface from becoming too hot (see “Safety features – Overheating protection”).
When a power level is selected, the heat switches on and the element can be seen through the ceramic surface. The temperature of the cooking zone depends on the power level selected, and is electronically regulated. This controls the “timing” of a cooking zone, switching the element on and off.

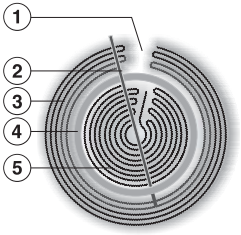
Standard cooking zone



① Overheat protection

② Heating element

Variable cooking zone



① Technical requirement, not a defect

② Overheat protection

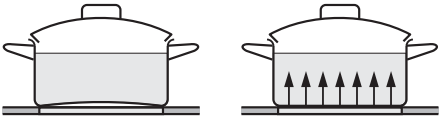
③ Outer heating element

④ Insulating ring

⑤ Inner heating element

Cookware

The most suitable cookware is metal pots and pans with thick bottoms that, when cold, bulge inwards slightly. On warming, the bottom extends and sits level on the cooking zone; this conducts the heat optimally.



Cold Hot

Glass, ceramic or stoneware cookware is **less suitable**. These materials do not conduct the heat well.

Pots and pans made of synthetic material or aluminum foil **are not suitable**. These melt at high temperatures.

Cookware made from aluminum or with an aluminum base can cause shiny metallic spots. These spots can be removed with ceramic and stainless-steel cooktop cleaner (see “Cleaning and care”, “Cleaning the ceramic surface”).

The composition of the pan bottom can affect the evenness of the cooking results (e.g., when making pancakes).

- To make optimum use of the cooking zones, choose cookware with a suitable base diameter (see “Overview - Cooking zone data"”).
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift the cookware to move it. This will help prevent scratching.
- 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.

- Ensure that the bottoms of pots or pans match the size of the cooking zone or are somewhat larger. This ensures that heat is not lost unnecessarily.
- Use a lid whenever possible to minimize heat loss.
- For small quantities, select a small pan. A small pan on a small cooking zone uses less energy than a large, only partially filled pan on a large cooking zone.
- Cook with as little water as possible.
- Once food has come to the boil or the pan is hot for frying, reduce the heat to a lower power setting.
- When cooking for a long time, turn the cooking zone off at least 5 or 10 minutes before the end of the cooking time. This makes use of the residual heat.

Setting range

	Setting range
Melting butter, chocolate, etc. Dissolving gelatin	1-2
Thickening sauces containing only egg yolk and butter Warming small quantities of liquid Keeping food warm that sticks easily Cooking rice	1-3
Warming liquid and semi-solid foods Thickening creams and sauces. Preparing omelets, lightly fried eggs Steaming fruit	3–5
Thawing frozen foods Steaming vegetables, fish Cooking pasta, legumes Swelling grains	4–6
Bringing to a boil and continued cooking of large quantities of food	7
Gentle braising (without overheating the fat) of fish, cutlets, sausages, fried eggs, etc.	8–9
Frying pancakes, etc.	9–11
Boiling large quantities of water Bringing to a boil	11–12

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

⚠ Fire hazard due to overheated food.
Unattended food can overheat and ignite.
Do not leave the cooktop unattended whilst it is being used.

Cooking zone controls

The cooktops have different types of controls:

- Control knobs for variable cooking zones and extended zones have a stop point. These must not be turned past the stop to 0.
- Knobs for standard cooking zones can be turned through 360°.

Turning the appliance on

- Press the cooking zone knob and for **standard cooking zones** turn it to the **right** or **left** to the desired setting.
- Press the cooking zone knob and for **variable cooking zones** turn it to the **right** to the desired setting.

Turning on the 2nd ring

- Press the knob in and turn it to **right** past “12” to the stop.
- Turn the knob to the **left** to the required power level.

Turning the appliance off

- Turn the cooking zone knob for **standard cooking zones** to the **right** or to the **left** to “0”.
- Turn the cooking zone knob for **variable cooking zones** to the **left** to “0”.

Residual-heat indicator

When after turning on one cooking zone, for example the left front, a specified temperature is reached, the associated residual-heat indicator lights up:



When the cooking zone cools down to a particular temperature after being switched off, the residual-heat indicator goes out.

If extremely hot cookware remains on the cooking zone for a longer amount of time after it is switched off, the cooking zone may still be hot even though the residual-heat indicator is no longer on.

⚠ Risk of burning or scalding due to hot cooking zones.

The cooking zones will be hot after use.

Do not touch the cooking zones while the residual heat indicators are on.

Hot objects on the residual-heat indicators can damage the electronics underneath.

Do not place hot pots or pans in this area.

Each cooking zone is equipped with overheating protection (internal temperature limiter). This switches off the cooking zone heating element automatically before it overheats. As soon as the cooking zone temperature has cooled sufficiently, heating is switched on again automatically.

The overheating protection may be activated under the following circumstances:

- No cookware is present on the activated cooking zone.
- The cookware being heated is empty.
- The base of the cookware is not sitting evenly on the cooking zone.
- The cookware is not conducting heat properly.

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

⚠ Risk of burning or scalding due to hot cooking zones.
The cooking zones will be hot after use.
Turn off the cooktop.
Allow the cooktop to cool down before cleaning.

⚠ Risk of damage due to moisture ingress.
The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.
Do not use a steam cleaner to clean the cooktop.

All surfaces could be discolored or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.
Remove all cleaning agent residues immediately.
Do not clean with any abrasive or sharp pointed objects.

- Clean the cooktop after every use.
- Dry the cooktop thoroughly after every cleaning to avoid limescale residue.

Unsuitable cleaning agents

To avoid damaging the surfaces of the appliance, do not use:

- liquid dish soap
- cleaning agents containing soda, alkalis, ammonia, acids, or chlorides
- cleaning agents containing limescale remover
- stain or rust removers
- abrasive cleaning agents, such as scouring powder, scouring liquid, or pumice stones
- cleaning agents containing solvents
- dishwasher cleaning agents
- grill and oven sprays
- glass cleaners
- hard, abrasive brushes or sponges (e.g., pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents
- eraser sponges

Cleaning the ceramic surface

⚠ Risk of damage caused by pointed objects.

The seal between the cooktop and the countertop could be damaged. The seal between the ceramic surface and the frame could be damaged.

Do not use pointed objects for cleaning.

When cleaning with liquid dish soap, not all contaminants and residues are removed. An invisible film forms, which causes discoloration of the ceramic. This discoloration cannot be removed.

Clean the ceramic surface regularly with a suitable ceramic cooktop cleaning agent.

- First wipe down the surface with a damp cloth to loosen soiling, then remove stubborn crusting with a glass scraper.
- Then clean the ceramic surface with the Miele Ceramic and Stainless-Steel Cooktop Cleaner (see “Optional accessories – Cleaning and care products”) or with a proprietary ceramic cleaner applied with a paper towel or a clean cloth. Do not put the cleaner on a hot cooktop since this may cause spotting. Please follow the cleaning-agent manufacturer’s instructions.
- Finally wipe the cooktop with a damp cloth and dry it with a soft, dry cloth.

Residues can burn onto the cooktop the next time it is used and cause damage to the ceramic surface. Ensure that all cleaner residues are removed.

- **Spots** caused by limescale, water, and aluminum residues (spots with a metallic appearance) can be removed using the Miele Ceramic and Stainless-Steel Cooktop Cleaner.

⚠ Risk of burning or scalding due to hot cooking zones.

The cooking zones are hot during use.

Wear pot holders and use a glass scraper to remove sugar, plastic, or aluminum foil residues from the hot cooktop.

- Should any **sugar, plastic, or aluminum foil** spill or fall onto a hot cooking zones while it is in use, first turn off the cooktop.
- Then carefully scrape off these residues **immediately** while they are still hot, using a shielded scraper blade.
- Afterwards, clean the ceramic surface in its cooled state, as described above.

Knobs

- Clean the knobs with a soft sponge, warm water, and a small amount of liquid dish soap.

Frequently Asked Questions

With the help of the following guide minor faults in the performance of the machine, some of which may result from incorrect operation, can be remedied without contacting the Service Department.

This guide may help you to find the reason for the fault, and how to correct it.

Problem	Possible cause and solution
The cooking zones do not heat up.	There is no power to the cooktop. ■ Check if the breaker has tripped. Contact a qualified electrician or Miele Service (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Turn the knobs to the **0** position. ■ Disconnect the cooktop from the electricity supply for approx. 1 minute. To do this: – Trip the relevant breaker or screw the fuse out completely. – Trip the ground-fault circuit interrupter (GFCI). ■ If, after resetting/replacing the fuse or the GFCI, the cooktop will still not turn on, contact a qualified electrician or Miele Customer Service.
There is a strange smell or vapors when the appliance is being used for the first time.	Metal components are protected by a conditioning agent. Smells and vapor may occur when the appliance is used for the first time. The smell and any vapors do not indicate a faulty connection or a defective appliance and are not harmful to your health.
The heating element for one of the cooking zones switches on and off.	This “timing” of the element is normal. It is caused by the electronic temperature control (see “How the cooking zones work”). If the heating switches on and off at the highest power level, the overheating protection has been triggered (see “Safety features – Overheating protection”).

Problem	Possible cause and solution
The food in the pan is barely heating up or is not heating up at all.	The pan is not conducting heat properly. ■ Use a different pan that is able to better conduct heat.
	The pan is too large for the cooking zone. ■ Use a smaller pan.
	The outer ring of a variable or extended cooking zone is not switched on. ■ Switch the outer ring on.

Optional accessories

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

These products can be easily ordered from the Miele webshop.

These products can also be ordered from Miele Technical Service (see the end of these operating instructions) or your Miele dealer.

Stainless steel conditioner 250 ml



Removes heavy soiling, lime scale, and aluminum residue.

Contact in the event of a fault

In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Customer Service.

You can book a Miele Service Call online at www.miele.com/service.

Contact information for Miele Customer Service can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (SN) when contacting Miele Customer Service. Both pieces of information can be found on the data plate.

Appliance warranty and product registration

You can register your product and/or view the manufacturer´s warranty terms and conditions for Miele appliances and vacuum cleaners at www.mieleusa.com.

IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION

⚠ Risk of damage caused by incorrect installation.
Incorrect installation can damage the cooktop.
The cooktop must only be installed by a qualified specialist.

⚠ Risk of electric shock from voltage.
Incorrect connection to the power supply may result in an electric shock.
The cooktop must be connected to the electrical supply by a qualified person only.

⚠ Damage from falling objects.
Take care not to damage the cooktop when installing cabinetry or a ventilation hood above it.
Install the cabinetry and ventilation hood before installing the cooktop.

▶ Reaching over a hot cooktop to access the cabinets can result in burns. You can reduce the risk of burns by installing a ventilation hood that extends at least 4 ¾" (12 cm) past the bottom of the cabinets. Do not install any cabinets above the cooktop.

▶ The countertop must be heat-resistant (up to 212°F / 100°C), so that it does not become deformed or the veneer detached. The wall strips must be heat-resistant as well.

▶ The cooktop must not be installed above refrigerators/freezers, dishwashers, or washer/dryers.

▶ When installing the cooktop, make sure that the power cord cannot come into contact with hot appliance parts.

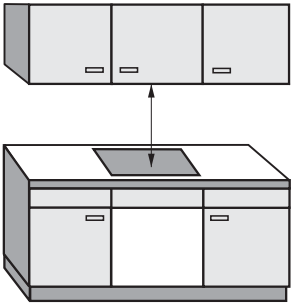
▶ Ensure that the power cord cannot be touched after the cooktop has been installed.

▶ After the installation of the cooktop, the electrical cord may not come into contact with any moving kitchen parts (e.g. a drawer) or be subject to mechanical stress.

▶ Observe carefully the safety clearances listed on the following pages.

Safety distances

Safety clearance above the cooktop



For a ventilation hood above the cooktop, always use the clearance specified by the hood manufacturer. If there are no specifications from the hood manufacturer or if flammable materials (e.g. a utensil rail) are installed above the cooktop, the clearance must be at least 30" (760 mm).

If there is more than one appliance installed below the ventilation hood, each with a different safety clearance, the largest clearance must be used.

Safety clearances to the sides and back of the cooktop

Ideally the cooktop should be installed with plenty of space on either side.

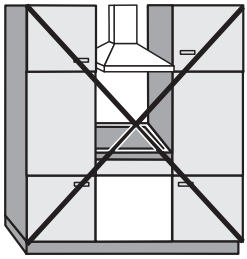
The minimum distance ① shown below must be maintained between the back of the cooktop and a tall unit or wall.

The minimum distance ②, ③ shown below must be maintained between a tall unit or a wall to the left or right of the cooktop with a minimum distance of 11 3/4" (300 mm) on the opposite side.

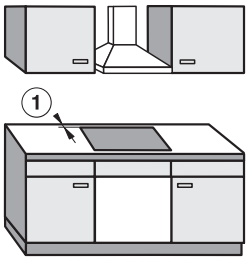
① minimum distance between the **back** of the counter cut-out and the rear edge of the counter:
2" (50 mm)

② minimum distance to the **right** of the counter cut-out to the closest adjacent piece of cabinetry (for instance, a high cabinet) or a room wall:
2" (50 mm)

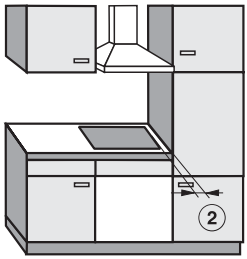
③ minimum distance to the **left** of the counter cut-out to the closest adjacent piece of cabinetry (for instance, a high cabinet) or a room wall:
2" (50 mm)



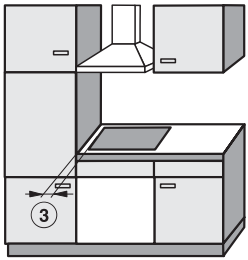
Not allowed



Highly recommended



Not recommended



Not recommended

Protective base

Installation of a protective base under the cooktop is allowed but not required.

If an interim shelf is fitted under the cooktop, there must be a minimum gap of $4^{5}/_{16}$" (110 mm) between the top of the countertop and the top of the shelf.

Leave a gap of 5/16“ (10 mm) at the back of the shelf to accommodate the cable. If the cooktop has an external power connection box, the minimum gap is $1^{3}/_{8}$” (35 mm).

Installation

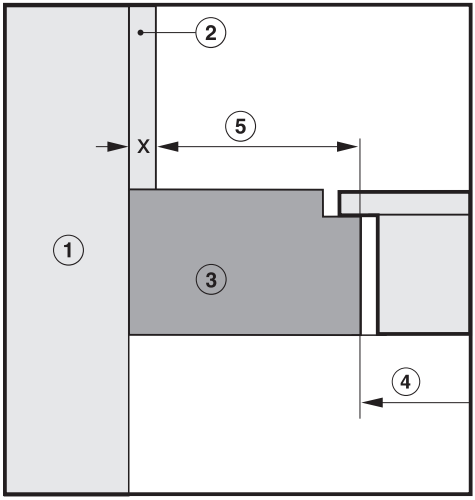
Safety distance from the wall covering

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.

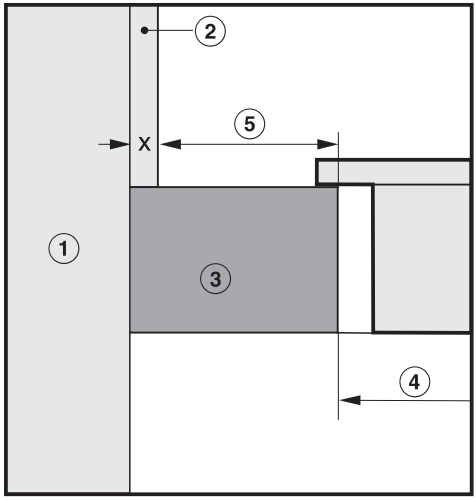
If the covering is made of a combustible material (such as wood), the distance between the countertop cut-out and the wall covering must be a minimum of 2" (50 mm).

For coverings made of non-combustible materials (such as metal, marble, granite, ceramic tiles) the minimum safety distance 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 2” (50 mm) - $^{9}/_{16}$“ (15 mm) = minimum safety distance 1 $^{7}/_{16}$” (35 mm).

Flush-mounted cooktops



Framed cooktops



① Wall frame

② Wall covering dimension x = thickness of the niche cladding

③ Countertop

④ Countertop cut-out

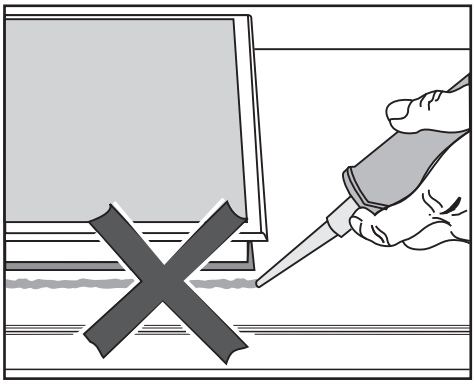
⑤ Minimum distance for

flammable materials 2" (50 mm).

non-flammable materials 2" (50 mm) - dimension x

Installation notes

Seal between cooktop and countertop



⚠ Damage caused by incorrect installation.

Using sealant under the cooktop could result in damage to the cooktop and the countertop if the cooktop ever needs to be removed for servicing.

Do not use sealant between the cooktop and the countertop.

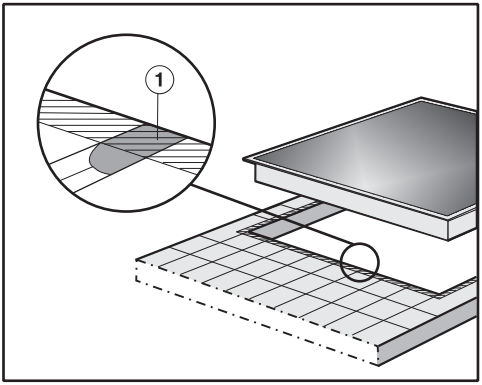
The sealing strip under the edge of the cooktop provides a sufficient seal for the countertop.

Sealing strip

Dismantling the cooktop for service purposes may damage the sealing strip underneath the edge of the cooktop.

Always replace the sealing strip before reinstalling the cooktop.

Tiled countertop



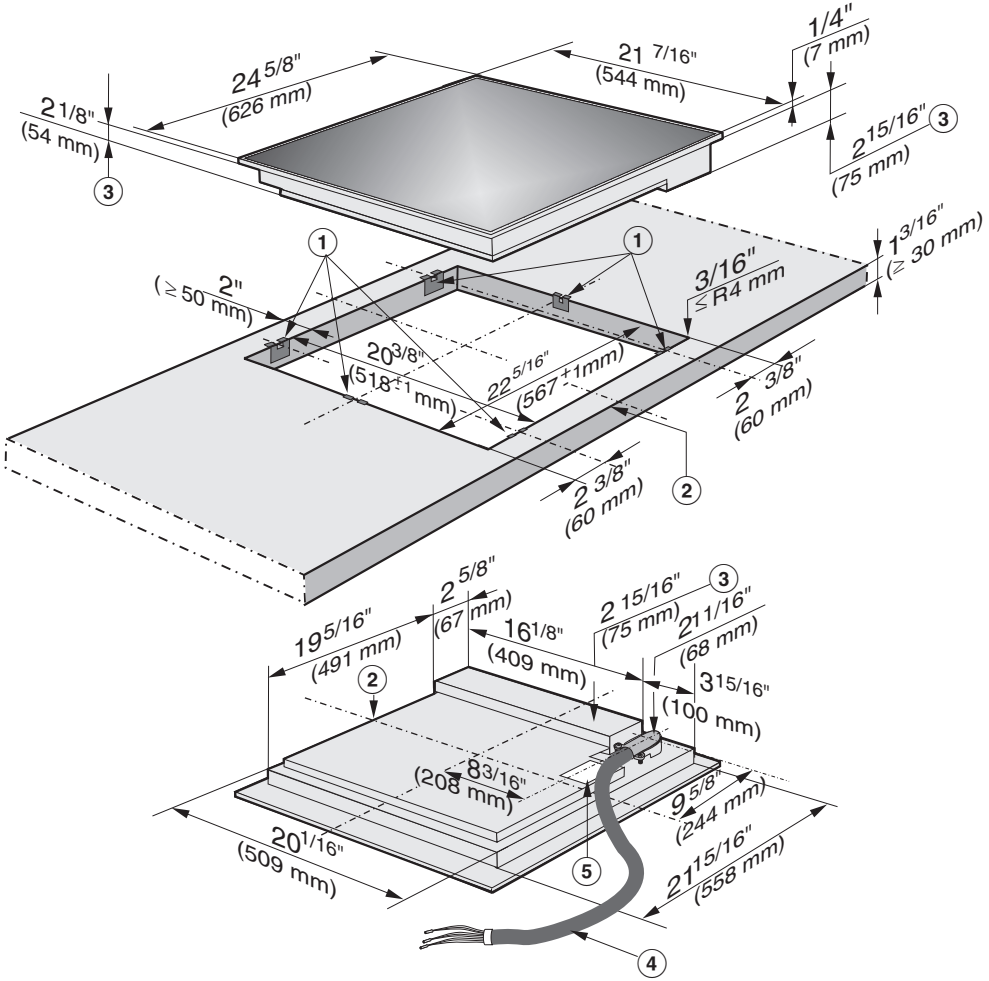
Grout lines ① and the shaded area under the cooktop frame must be smooth and even. If they are not, the cooktop will not sit flush with the countertop and the sealing strip underneath the cooktop will not provide a good seal between the cooktop and the countertop.

Installation

Installation dimensions

All dimensions in this instruction booklet are given in mm and inches.

KM 5621



① Spring clips

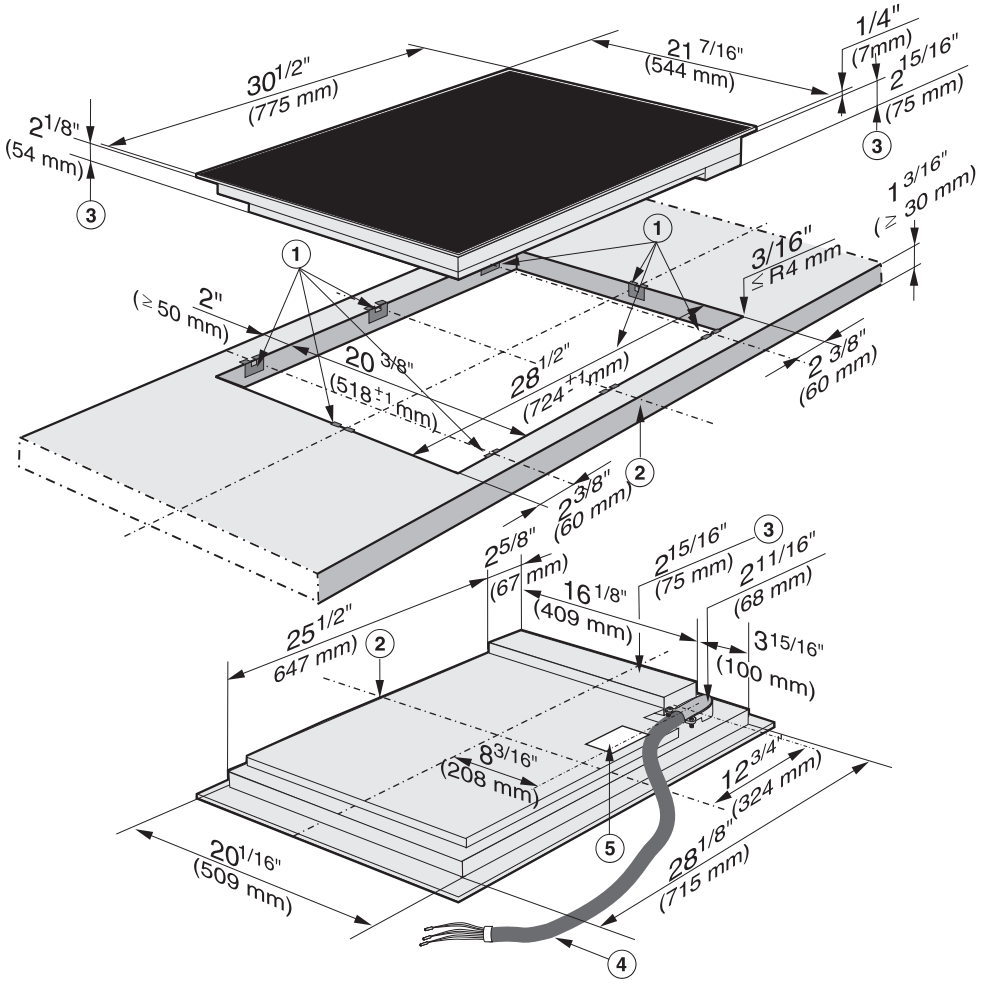
② Front

③ Installation height

④ Power cord, L = 4' (1,200 mm)

⑤ Data plate

KM 5624



① Spring clips

② Front

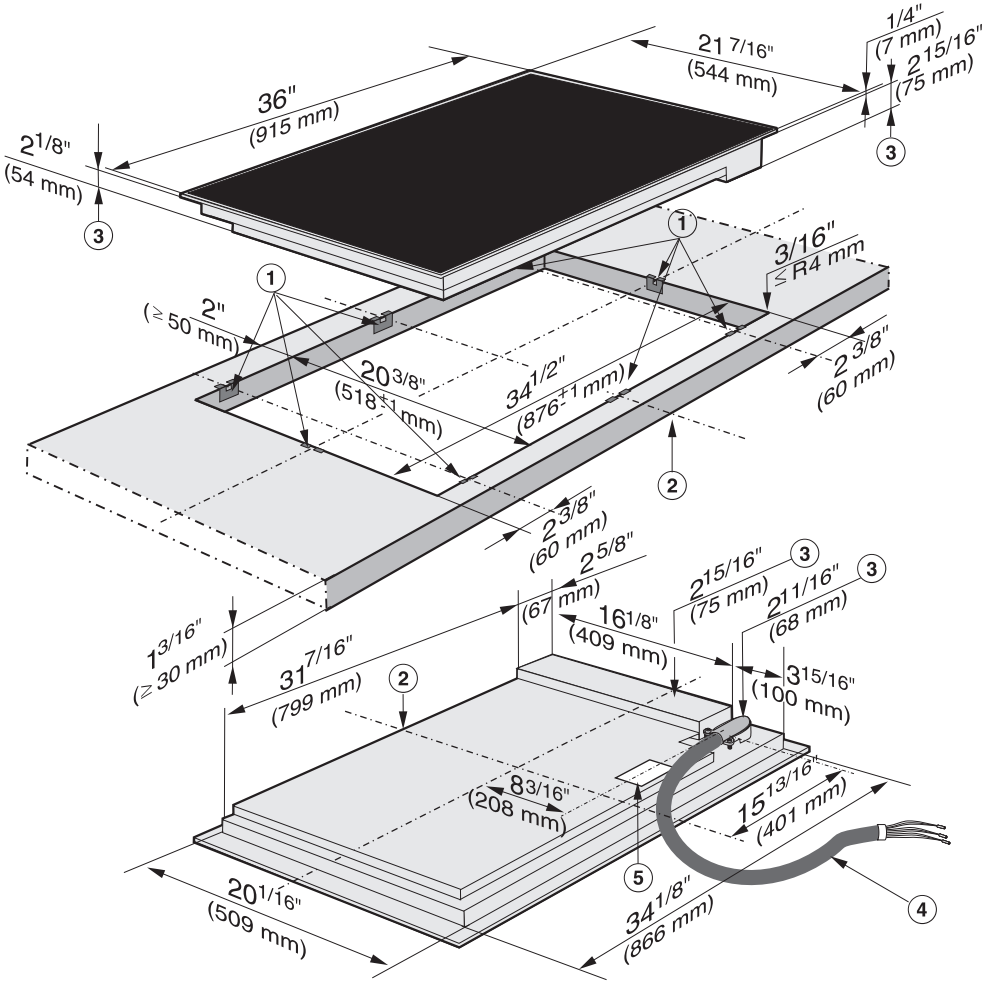
③ Installation height

④ Power cord, L = 4' (1,200 mm)

⑤ Data plate

Installation

KM 5627



① Spring clips

② Front

③ Installation height

④ Power cord, L = 4' (1,200 mm)

⑤ Data plate

Installation

Preparing the countertop

- Create the countertop cut-out. Remember to maintain the minimum safety distances (see “Installation” – “Safety distances”).

Wooden countertops

- Seal any cut surfaces on the wooden countertop with a special varnish, silicone rubber, or resin to prevent the wood from swelling as a result of moisture. The sealant must be temperature-resistant.

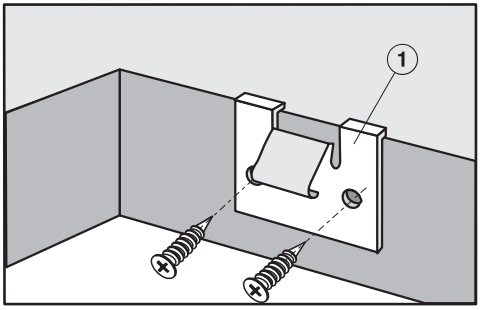
Ensure that the sealant does not get on the top surface of the countertop.

The sealing strip ensures that the cooktop will sit securely in the cut-out without slipping. Any gap between the trim and countertop will become smaller over time.

Securing the spring clamps

The exact positioning of the spring clamps is shown in the individual cooktop diagrams.

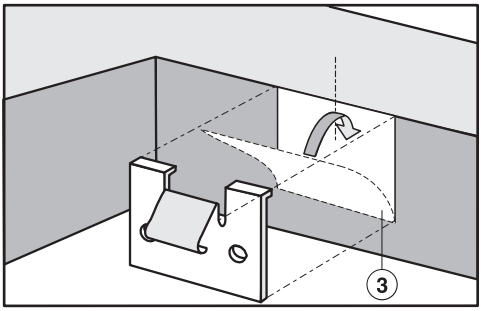
Wooden countertops



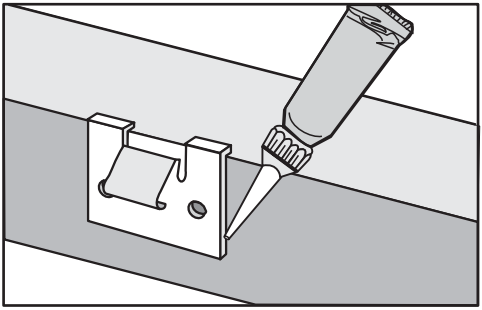
- Position the spring clamps ① on the top edge of the cut-out as shown in the cooktop illustration.
- Fasten the spring clamps ① using the 1 3/8“ (3.5) x 1” (25 mm) wood screws supplied with the appliance.

Granite and marble countertops

You will need heavy-duty double-sided adhesive tape (not included with the cooktop) to fasten the spring clamps.



- Attach the adhesive tape ③ along the top edge of the cut-out in the positions shown in the cooktop illustration.
- Position the spring clamps on the top edge of the cut-out and press them firmly into place.



- Coat the side edges and the lower edges of the spring clamps with silicone.

Installing the cooktop

- Feed the appliance power cord down through the counter cut-out.
- Position the cooktop in the counter cut-out.
- Using both hands, press down evenly on the sides of the cooktop until it clicks into position. When doing this make sure that the seal of the appliance sits flush with the countertop on all sides. This is important to ensure an effective seal all round.

If during installation the seal around the frame does not sit flush with the countertop in the corners, the corner radius, maximum 3/16" (≤ R4/ 4 mm), can be carefully filed down to fit.

Do not use any additional sealant (e.g. silicone).

- Connect the cooktop to the electrical power supply.
- Check that the cooktop works.

The cooktop can only be removed using a special tool.

Electrical connection

⚠ ATTENTION:
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.Installation, repair, and maintenance work should only be performed by a Miele-authorized service technician. Work by unqualified persons can cause considerable danger to users. Miele cannot be held liable for any damage arising as a result of such work.

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.

For safety reasons, the cooktop may only be used when it has been fully installed into the countertop.

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.
Installation, repair and maintenance work should only be performed by a Miele-authorized qualified electrician in compliance with local regulations and the ANSI National Electrical Code / NFPA 70 in the United States or the Canadian Electric Code, CSA C22.1-02. in Canada.

Installer:

- Please leave these instructions with the customer.

Connection

- Ensure that the connection data on the data plate (voltage, frequency, and fuse rating) match those of your electrical supply.

The data plate is located underneath the cooktop.

The cooktop is approved and ready for connection to a grounded connector with three connecting wires, sheathed by a flexible metal hose.
It must be connected to an assigned line in an approved connecting socket.

The appliance must be able to be disconnected from the power supply on all poles by disconnecting devices! (When turned off, a contact distance of at least $^1/_8$" (3 mm must be present!) The disconnecting devices are overcurrent protection elements and protective circuit breakers.

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

KM 5621
208 V, 60 Hz, 40 A
240 V, 60 Hz, 30 A

KM 5624
208/240 V, 60 Hz, 40 A

KM 5627
208/240 V, 60 Hz, 50 A

Make sure that the connecting socket is accessible after the installation of the cooktop.

Further information can be found on the included data plate.

⚠ WARNING:
THIS COOKTOP MUST BE GROUNDED

This service is available in USA only.

MieleCare, our Extended Service Contract program, gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership.
MieleCare is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts. Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability, and longevity of your Miele appliance.

Please note that unless expressly approved in writing by Miele's Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:
www.mieleusa.com

Please have the model and serial number of your appliance available when contacting Customer Service.

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