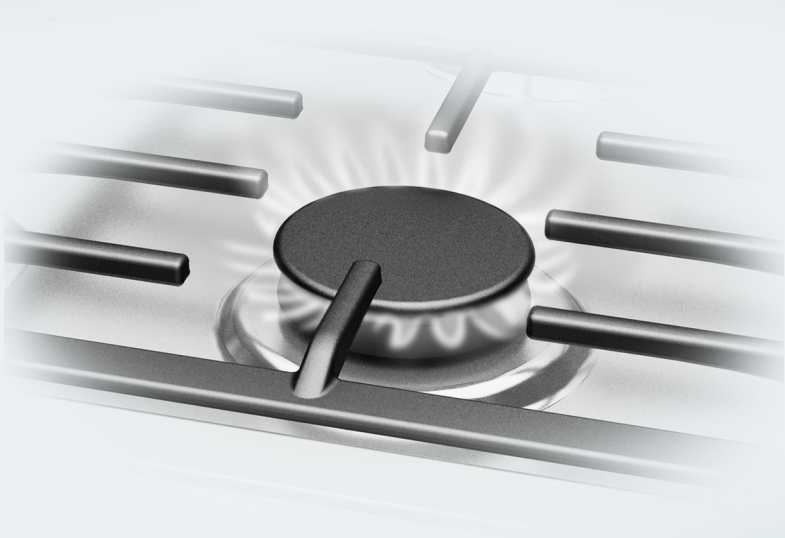


Operating instructions Gas cooktops



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

This appliance can be used in countries other than those specified on the appliance and in these operating and installation instructions. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For trouble-free operation of the appliance, it is best to use it in the countries specified for use.

For use in other countries, please contact Miele in your country.

Warning and Safety instructions	4
Caring for the environment	15
Overview	16
Cooktop	16
KM 362 / KM 362-1	16
KM 370 / KM 370-1	17
KM 371	18
Control knobs	19
Burner	20
Wok burner	20
Before using for the first time	21
Cleaning the cooktop for the first time	21
Switching on the cooktop for the first time	21
Suitable cookware	22
Tips on saving energy	23
Operation	24
Switching on	24
Adjusting the flame	25
Switching off	25
Safety features	26
Thermo-electric flame failure device	26
Cleaning and care	27
Stainless steel surfaces	28
Ceramic surface	29
Pan supports	29
Control knobs	29
Burner	30
Problem solving guide	33
Optional accessories	35
Service	36
Contact in case of fault	36
Data plate	36
Warranty	36

Warning and Safety instructions

This cooktop complies with all relevant local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

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

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in “Installation”, as well as in the “Warning and 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.

Correct application

- ▶ This cooktop is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ This cooktop is not suitable for outdoor use.
- ▶ It is intended only to cook food and keep it warm. Any other use is not supported by Miele and could be dangerous.
- ▶ This cooktop is not intended for use by people (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision and instruction concerning its use by a person responsible for their safety. They may only use the cooktop unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the potential dangers of improper use.

Warning and Safety instructions

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the appliance if its operation has been clearly explained to them and they are able to use it safely. They must be aware of the potential dangers caused by incorrect operation.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Please supervise 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 a while after being switched off. Keep children well away from the cooktop until it has cooled down and there is no danger of burning.
- ▶ Danger of burning! Do not store anything which might arouse a child's interest in storage areas above or behind the cooktop. Otherwise children could be tempted to climb onto the cooktop with the risk of burning themselves.
- ▶ Danger of burning and scalding! Turn the handles of pots and pans on the cooktop to the side or the rear so that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the cooktop can compromise your safety. Check the appliance for visible signs of damage. Do not use the cooktop if it is damaged.
- ▶ Reliable and safe operation of this cooktop can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains electricity supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance.
- ▶ Do not connect the cooktop to the mains electricity supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this cooktop may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Never open the casing of the cooktop.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Warning and Safety instructions

- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele authorised service technician.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ The cooktop is not intended for use with an external timer switch or a remote control system.
- ▶ The connection to the gas supply must be carried out by a suitably qualified and competent gas fitter in accordance with current local and national safety regulations (see “Gas connection”). In Australia and New Zealand, gas installations must be in accordance with AS/NZS 5601. If the plug has been removed or the connection cable is not supplied with a plug, the cooktop must be connected to the mains electricity supply by a suitably qualified electrician (see “Electrical connection”).
- ▶ If the mains connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele, by a Miele authorised service technician or suitably qualified and competent electrician in order to avoid a hazard (see “Electrical connection”).
- ▶ During installation, maintenance and repair work, the appliance must be completely disconnected from the mains electricity supply. The gas supply must also be turned off. It is only completely isolated from the gas and electricity supply when:
 - the mains circuit breaker is switched off, or
 - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
 - the gas inlet valve is closed.

Warning and Safety instructions

- ▶ Danger of electric shock! If the ceramic surface is faulty, cracked, chipped or damaged in any way, do not use the cooktop or switch it off immediately. Disconnect it from the mains electricity and gas supply. Contact Miele.
- ▶ If the cooktop is installed behind a furniture door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door. This can result in damage to the cooktop, the housing unit and the floor. Leave the furniture door open until the cooktop has cooled down completely.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.
- ▶ DO NOT MODIFY THIS APPLIANCE.
- ▶ This cooktop is not suitable for installation and operation with aftermarket lids or covers fitted.

Warning and Safety instructions

Correct use

- ▶ The appliance gets hot when in use and remains hot for some time after being switched off. Do not touch the appliance if there is a possibility that it could still be hot.
- ▶ **DO NOT USE THIS APPLIANCE AS A SPACE HEATER.**
- ▶ Oil and fat can overheat and catch fire. Do not leave the cooktop unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water. Switch off the cooktop and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.
- ▶ **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE. CUTLERY INSERTS MUST BE HEAT-RESISTANT.**
- ▶ **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the cooktop, as pressure can build up in the containers, causing them to explode.
- ▶ Do not cover the cooktop, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the cooktop is switched on by mistake or if residual heat is still present.

Warning and Safety instructions

- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items placed on the cooktop (e.g. cutlery) heating up. Depending on the material, other items left on the appliance could also melt or catch fire. Do not use the appliance as a resting place for anything else.
- ▶ You could burn yourself on the hot appliance. 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 on steam. Be sure to keep all textiles away from the gas flames. Do not use oversized cloths, tea towels or other similar materials.
- ▶ When using an electrical appliance, e.g. a hand-held food mixer, near the cooktop, ensure that the cable of the electrical appliance cannot come into contact with the hot cooktop. The insulation on the cable could become damaged.
- ▶ Plastic and aluminium foil containers melt at high temperatures. Do not use plastic or aluminium foil containers on the cooktop.
- ▶ When a control knob is pressed down, a spark is generated on the ignitor. Do not press down the control knob while you are cleaning or touching the cooktop or a burner in the vicinity of an ignitor.
- ▶ If a rangehood is installed above the cooktop, ensure that the burners are always covered with a pan when in use. Otherwise flames could reach the rangehood, parts of which could then be damaged or even set on fire.
- ▶ Switch the burner off when a pan is removed, even for a short time.
- ▶ Make sure all the components of the gas burner have been correctly assembled before switching on.

Warning and Safety instructions

- ▶ Pans must be the correct size for the burner they are used on (see “Suitable cookware”). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. Miele cannot be held liable for this type of damage.
- ▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.
- ▶ Do not use pans with very thin bases on this cooktop, and never heat up empty pans as they could get damaged. This could also damage the appliance.
- ▶ The pan supports supplied with the appliance must always be used. Never place a pan on the burner itself.
- ▶ Replace the pan supports carefully to avoid scratching the surface of the cooktop.
- ▶ Remove all grease spatters and other combustible (food) residues from the cooktop as soon as possible. They are a fire hazard.
- ▶ Avoid allowing liquids or foods containing salt to spill onto the cooktop. If salty foods or liquids do get on the cooktop, they should be removed as soon as possible to avoid the risk of corrosion.
- ▶ The use of the gas cooktop creates heat, moisture and combustion products in the room where it is installed. Make sure that the appliance is installed in a location with sufficient ventilation. Natural ventilation openings should not be blocked. Alternatively, a mechanical ventilation device (e.g. a rangehood) can be installed.
- ▶ If the cooktop is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the rangehood on the highest setting.
- ▶ Do not use roasting dishes, pans or grilling stones that are large enough to cover more than one burner. The resulting build-up of heat could damage the appliance.

Warning and Safety instructions

► If the appliance has not been used for a long period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested by a qualified person for safety.

Warning and Safety instructions

Cleaning and care

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

Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

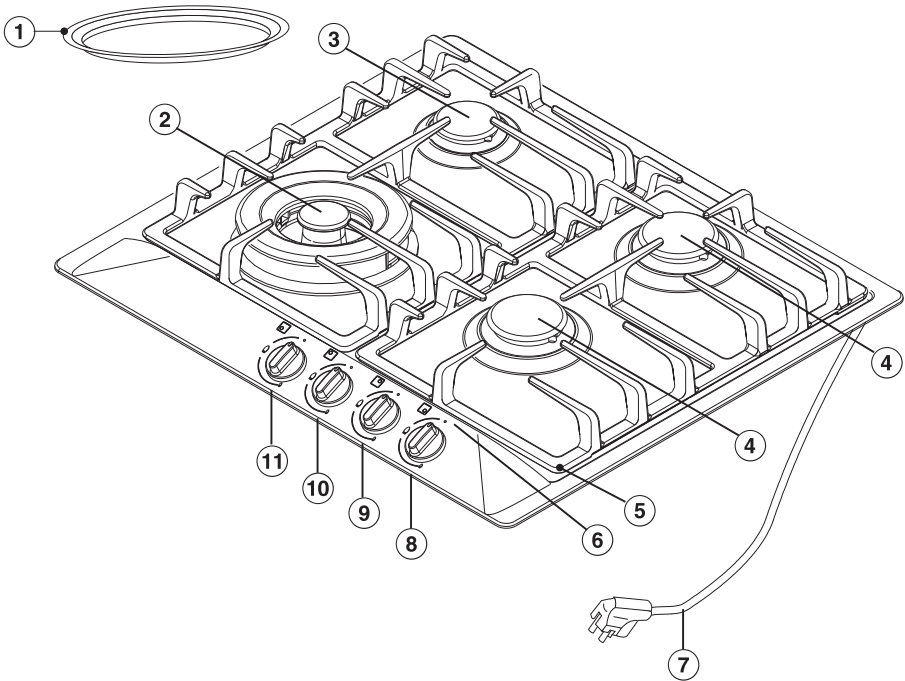


Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Overview

Cooktop

KM 362 / KM 362-1



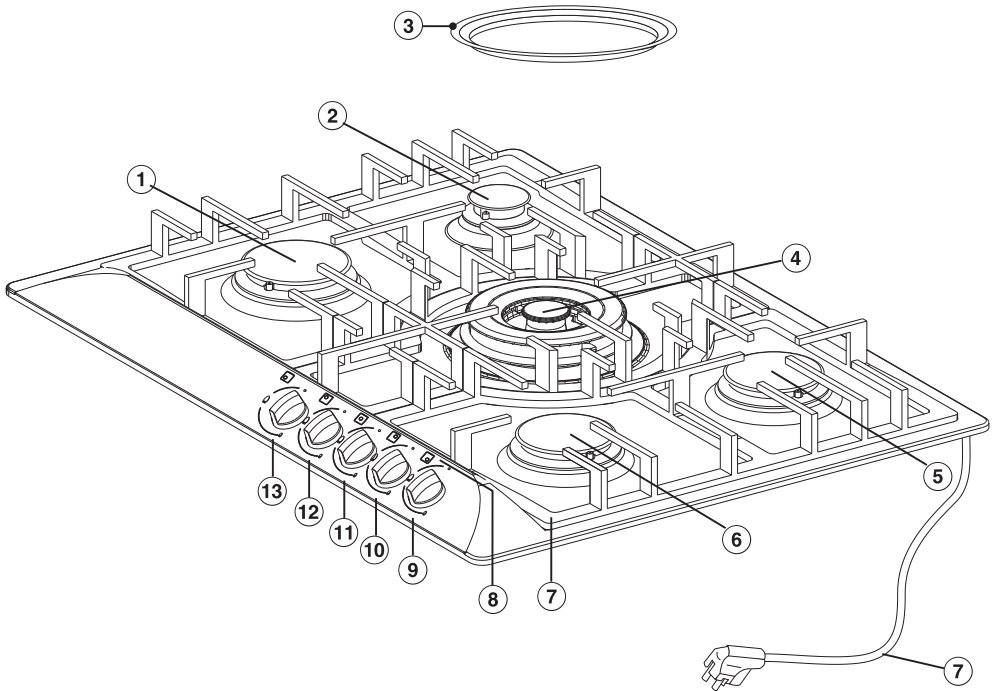
- ① Wok ring
- ② Wok burner
- ③ Auxiliary burner
- ④ Normal burner
- ⑤ Pan support (2 pieces)
- ⑥ Symbols to indicate which gas burner the control is for
- ⑦ Mains connection cable

Control knobs for the cooking zones:

- ⑧ Front right
- ⑨ Rear right
- ⑩ Rear left
- ⑪ Front left

Depending on country of destination, the cooktop may be supplied with or without a plug. The plug shown is for illustration only.

KM 370 / KM 370-1



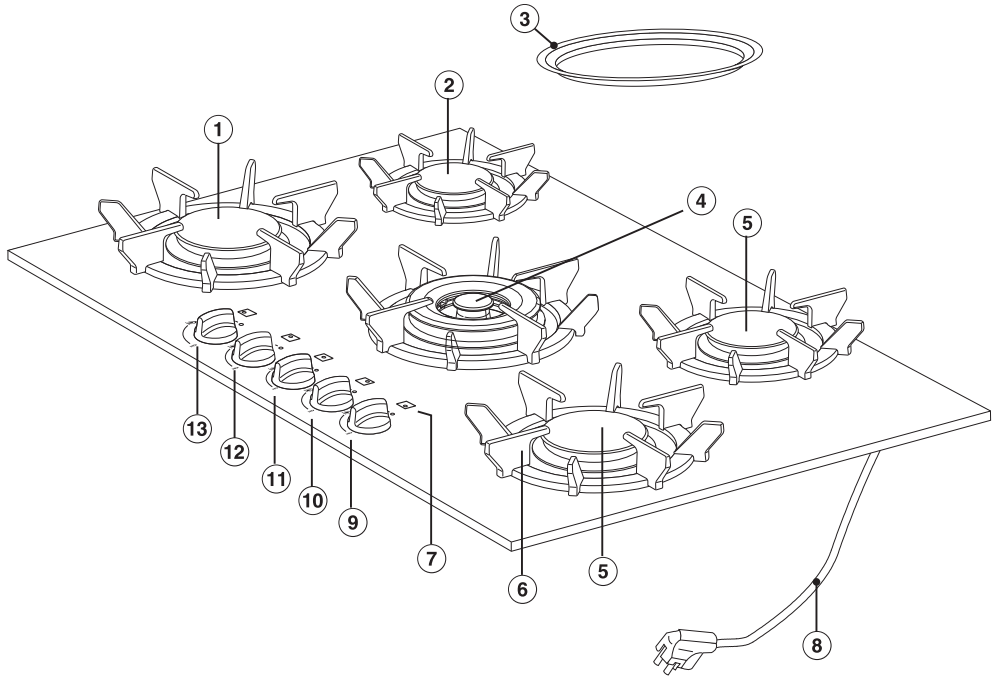
- ① Fast burner
- ② Auxiliary burner
- ③ Wok ring
- ④ Wok burner
- ⑤ Normal burner
- ⑥ Pan support (3 pieces)
- ⑦ Symbols to indicate which gas burner the control is for
- ⑧ Mains connection cable
Depending on country of destination, the cooktop may be supplied with or without a plug. The plug shown is for illustration only.

Control knobs for the cooking zones:

- ⑨ Front right
- ⑩ Rear right
- ⑪ Middle
- ⑫ Rear left
- ⑬ Front left

Overview

KM 371



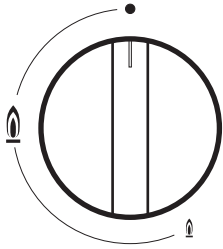
- ① Fast burner
- ② Auxiliary burner
- ③ Wok ring
- ④ Wok burner
- ⑤ Normal burner
- ⑥ Pan support (separate for each burner)
- ⑦ Symbols to indicate which gas burner the control is for
- ⑧ Mains connection cable

Control knobs for the cooking zones:

- ⑨ Front right
- ⑩ Rear right
- ⑪ Middle
- ⑫ Rear left
- ⑬ Front left

Depending on country of destination, the cooktop may be supplied with or without a plug. The plug shown is for illustration only.

Control knobs

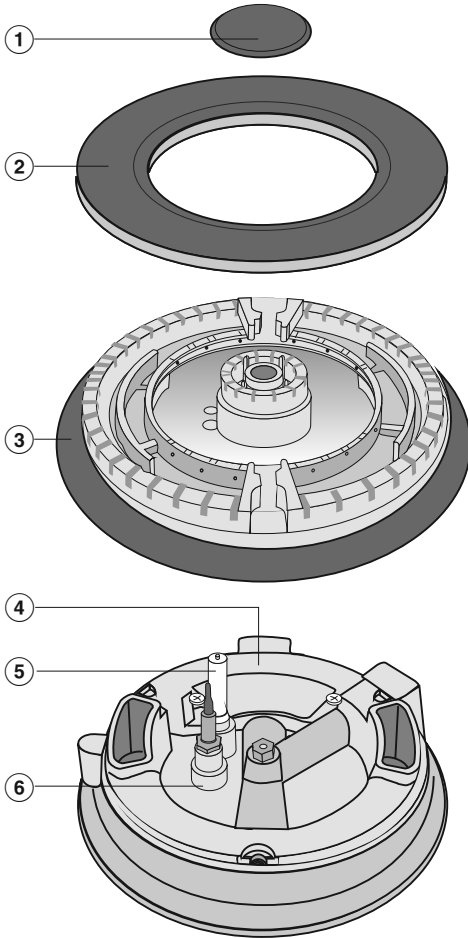


Symbol	Description
•	Burner off, the gas supply is turned off
🔥	Strongest flame
🔥	Weakest flame

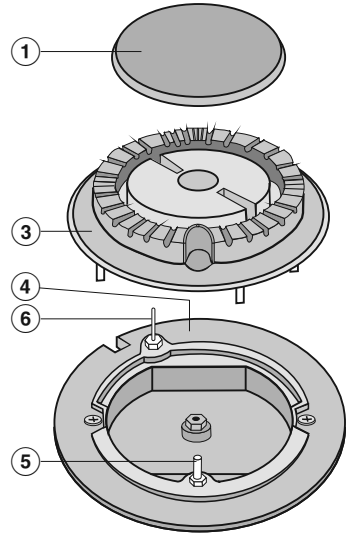
Overview

Burner

Wok burner



Auxiliary, normal and fast burners



- ① Burner cap
- ② Burner ring
- ③ Burner head
- ④ Burner base
- ⑤ Ignitor
- ⑥ Ignition safety device

Before using for the first time

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the “Service” section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers (except the data plate).

Cleaning the cooktop for the first time

- Before using for the first time, clean the cooktop with a damp cloth only and then wipe dry.
- Clean all removable parts of the burner(s) with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see “Cleaning and care - Burners”).

Switching on the cooktop for the first time

The metal components have a protective coating which when heated for the first time will give off a slight smell and possibly some vapours.

The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

Suitable cookware

Minimum pan base diameter	
Burner	Ø cm
Auxiliary burner	10
Normal burner	12
Fast burner	14
Wok burner	14

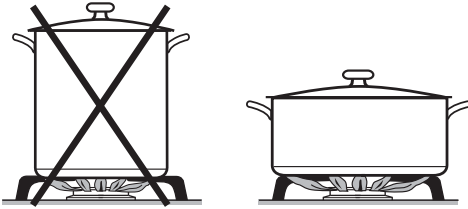
Maximum diameter at top of pot/pan	
Burner	Ø cm
Auxiliary burner	22
Normal burner	22
Fast burner	24
Wok burner	24

- Select cookware that fits the size of the burner:
 large diameter = large burner
 small diameter = small burner
- Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. Using cookware that is too large can cause the flames to spread out and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop or other appliances. Using pans of the correct size improves efficiency. Any cookware that has a diameter smaller than the pan supports or that does not rest safely (without wobbling) on the pan supports is dangerous and should not be used.
- Unlike pans that are used on an electric cooktop, the bottom of pans used on a gas cooktop do not have to be flat to deliver good cooking results.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
- Any heat-resistant cookware can be used on a gas burner.
- Cookware with a thick base is preferable, as it distributes heat more evenly. Cookware with a thin base may cause food to overheat in some places. To avoid this, stir the food frequently.
- Always place cookware on the pan supports supplied with the appliance. Never place it directly on the burners.
- Position the cookware centrally on the pan support so that it sits securely and cannot tip. There might still be slight movement, which is not a cause for concern.
- Do not use pots or pans with base supports.




Tips on saving energy

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



- Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.
- Cook with as little water as possible.
- Reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.
- Use a pressure cooker to reduce cooking times.

Operation

 Risk of fire with overheated food!
Unattended food can overheat and ignite.
Do not leave the cooktop unattended whilst it is being used.

Switching on

- Press in the relevant control knob and turn it anti-clockwise to the large flame symbol. The ignition electrode will “click” and ignite the gas.

When a control knob is activated, a spark is automatically generated on all burners. This is normal and does not indicate a fault.

- When a flame is visible, keep the control knob pressed in for 5–10 seconds, and then let it go.
- If the burner has not ignited or goes out, turn the control knob to the • position. Aerate the room or wait for at least one minute before trying again. Try keeping the control knob pressed in for a little longer the next time.
- If the burner does not ignite the second time, turn the control back to the • position and see “Problem solving guide”.

Switching on during a power outage

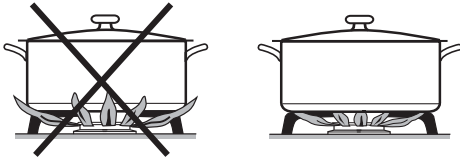
If there is an interruption to the electricity supply, the gas can be ignited manually, e.g. with a match.

- Press down the relevant control knob and turn it anti-clockwise to the large flame symbol.
- Hold the control knob pressed down and light the gas at the burner with a match.
- Keep the control knob pressed down for a further 5-10 seconds and then release it.

Adjusting the flame

The burners can be regulated at any level between the strongest and weakest flame.

As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury.



- Adjust the flame so that it does not spread out beyond the sides of the pan.

Switching off

- Turn the control knob clockwise to the • position.

This stops the flow of gas and extinguishes the flame.

Safety features

Thermo-electric flame failure device

Your cooktop is equipped with a thermo-electric flame failure device. If the gas flame is extinguished, e.g. by food boiling over or by a draught, the gas supply is switched off. This prevents the release of gas. If you turn the control knob to the • position, the burner is ready for use again.

The thermo-electric flame failure device operates independently from the electricity supply. This means that it will still work if the cooktop is used during a power cut.



Risk of burning due to hot surfaces.

The cooktop surface, pan supports and burners will be hot after use.

Allow the cooktop to cool down before cleaning it.



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 discoloured or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.

Remove all cleaning agent residues immediately.

Never use abrasive sponges or cleaning agents.

Food boiling over on a hot cooktop can cause discoloration of the burner components.

Remove any soiling and salt and sugar splashes immediately.

When a control knob is pressed down, a spark is generated on the ignitor. Do not press down the control knob while you are cleaning or touching the cooktop or a burner in the vicinity of an ignitor.

Unsuitable cleaning agents


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

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- stain and rust removers
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- dishwasher cleaner
- oven sprays
- grill and oven cleaners
- glass cleaning agents
- hard, abrasive brushes or sponges (e.g. pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents
- dirt erasers

Cleaning and care

- The entire cooktop should be cleaned after each use.
- Stubborn soiling should be soaked first.
- Dry the cooktop after using water to clean it. This helps prevent limescale deposits.

Stainless steel surfaces

 Risk of damage by pointed objects.


The seal between the cooktop and the worktop could be damaged.

Do not use pointed objects for cleaning.

 Damage caused by soiling.

Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for a long time.

Remove such soiling immediately.


 Damage caused by incorrect cleaning.

Stainless steel cleaning agents rub off the printed symbols.

Do not use stainless steel cleaning agents on printed symbols.

- Clean stainless steel surfaces using a solution of warm water and a little dishwashing liquid applied with a soft sponge. Stubborn soiling should be soaked first. If necessary, the rough side of a non-scouring sponge can be used.
- Finally, dry with a clean soft cloth.

Ceramic surface

 Risk of damage by pointed objects.

The seal between the cooktop and the worktop could be damaged. The seal between the ceramic surface and the frame could incur damage.

Do not use pointed objects for cleaning.

Not all soiling and residues can be removed using a solution of washing-up liquid. An invisible film can develop that can lead to discolouration of the ceramic glass. This discolouration cannot be removed.

Clean the ceramic surface regularly with a proprietary ceramic glass cleaning agent.

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a glass scraper.
- Then clean the ceramic glass surface with the Miele ceramic and stainless steel cooktop cleaner (see “Optional accessories”) or with a proprietary ceramic glass cleaner applied with a paper towel or a clean cloth. Do not apply cleaner whilst the cooktop is still hot, as this could result in marking. Please follow the cleaning agent manufacturer's instructions.
- **Spots** caused by limescale or water can be removed using Miele's ceramic and stainless steel cooktop cleaner.

- Wipe the surface afterwards with a damp cloth to remove any cleaning agent residues.

Residues can burn on the next time the appliance is used and cause damage to the ceramic surface. Ensure that all cleaning agent residues are removed.

- Dry the ceramic surface with a clean, soft cloth.

Pan supports

- Remove the pan supports.
- Clean the pan supports in the dishwasher or with a solution of warm water and a little washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.
- After cleaning, dry the pan supports thoroughly with a clean cloth.

Control knobs

The control knobs are not dishwasher safe.

The control knobs should only be cleaned by hand.

The control knobs may become discoloured if they are not cleaned regularly.

Clean the control knobs after each use.

- Clean the controls using a solution of warm water and a little washing-up liquid applied with a soft sponge.

Cleaning and care

Burner

Do not clean any parts of the burners in a dishwasher.

The surface of the burner caps will become more matt over time. This is normal and does not indicate damage to the burner caps. Nor will it affect the operation of the cooktop.

- The burner should be dismantled and then cleaned by hand using a solution of warm water and a little dishwashing liquid applied with a soft sponge.
- Clean any soiling from the flame openings.



Danger of explosion!

Blocked flame openings can cause a dangerous build-up of gas in the base of the cooktop which could ignite and cause an explosion. This can lead to damage to the appliance and injury.

Ensure the flame openings are kept clean at all times.

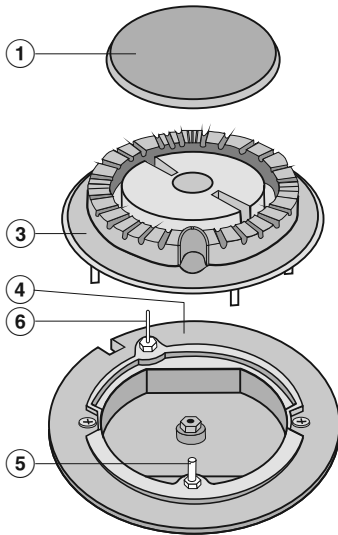
- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- The ignitor and the flame failure device should be very carefully wiped clean using a well wrung out cloth.

Do not let the ignitor get wet. If it gets wet, it will not spark.

- Finally dry everything thoroughly with a clean cloth. Make sure that the flame openings are completely dry.

The surface of the burner caps will become more matt over time. This is normal and does not indicate damage to the burner caps. Nor will it affect the operation of the cooktop.

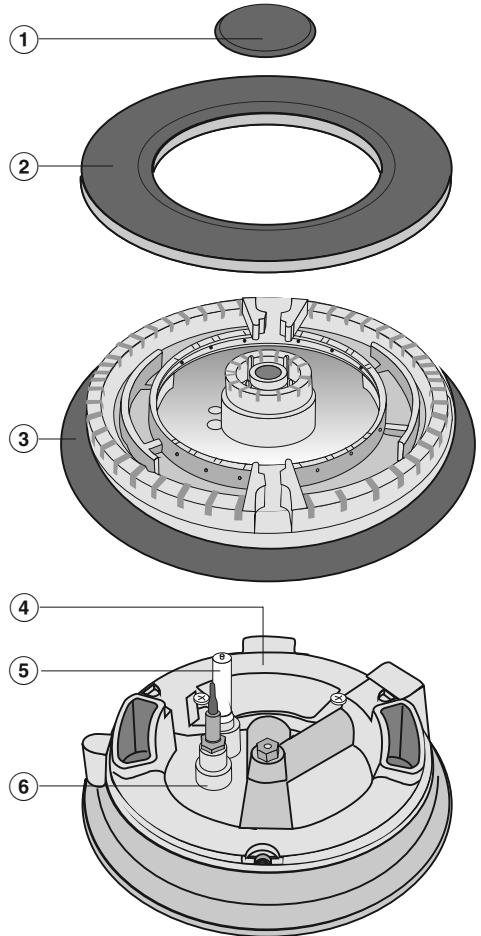
Assembling the auxiliary, normal and fast burners



- Place the burner head ③ onto the burner base ④ so that the ignitor ⑤ and the ignition safety device ⑥ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Place the burner cap ① onto the burner head ③ so that the locating tabs fit into the notches in the burner head.

Ensure parts are reassembled in the correct order after cleaning.

Reassembling the wok burner



- Place the burner head ③ onto the burner base ④ so that the ignitor ⑤ and the ignition safety device ⑥ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Replace the burner ring ②.
- Then place the burner caps ① in position.

Cleaning and care

Ensure parts are reassembled in the correct order after cleaning.

Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you won't need a service call.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Problem	Possible cause and remedy
The burner does not ignite when the cooktop is being used for the first time or after it has not been used for a longer period.	<p>There could be an air lock in the gas pipe.</p> <ul style="list-style-type: none"> ■ You may need to make several attempts before the burner ignites successfully.
The burner does not light after several attempts.	<p>There is a fault.</p> <ul style="list-style-type: none"> ■ Turn all of the control knobs clockwise to the • position and interrupt the power supply to the cooktop for a few seconds.
	<p>The burner is not correctly assembled.</p> <ul style="list-style-type: none"> ■ Assemble the burner correctly.
	<p>The gas shut-off valve is closed.</p> <ul style="list-style-type: none"> ■ Open the gas shut-off valve.
	<p>The burner is wet and/or dirty.</p> <ul style="list-style-type: none"> ■ Clean and dry the burner.
	<p>The flame openings are blocked and/or wet.</p> <ul style="list-style-type: none"> ■ Clean and dry the flame openings.
The gas flame goes out after being lit.	<p>The flames do not touch the flame failure device and the burner does not get hot enough: The burner parts are not positioned correctly.</p> <ul style="list-style-type: none"> ■ Position the burner parts correctly.
	<p>The flame failure device is dirty.</p> <ul style="list-style-type: none"> ■ Remove any soiling.
The flame suddenly looks different.	<p>The burner parts are not positioned correctly.</p> <ul style="list-style-type: none"> ■ Position the burner parts correctly.
	<p>The burner head or the holes in the burner cap are dirty.</p> <ul style="list-style-type: none"> ■ Remove any soiling.

Problem solving guide

Problem	Possible cause and remedy
The gas flame goes out during operation.	The burner parts are not positioned correctly. ■ Position the burner parts correctly.
The ignitor on the burner does not spark.	The mains circuit breaker has tripped. ■ If it has, contact a qualified electrician or Miele.
	There is food residue stuck between the ignitor and the burner cap. The flame failure device is dirty. ■ Remove any soiling (See “Cleaning and care”).

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

These products can be ordered from the Miele online shop.

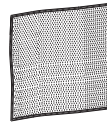
They can also be ordered directly from Miele (see end of this booklet for contact details).

Original Miele ceramic and stainless steel cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

Service

Contact in case of fault

In the event of any faults which you cannot remedy yourself, please contact Miele.

Contact information for Miele can be found at the end of this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.

Data plate

Adhere the extra data plate supplied with the appliance in the space below. Make sure that the model number matches the one specified on the back cover of these operating and installation instructions.

Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Miele

Miele Australia Pty. Ltd.

ACN 005 635 398
ABN 96 005 635 398

**Miele Experience Centre and
Head Office Melbourne:**

1 Gilbert Park Drive
Knoxfield, VIC 3180

Miele Experience Centre South Melbourne:

206-210 Coventry Street
South Melbourne, VIC 3205

Miele Experience Centre and Office Sydney:

3 Skyline Place
Frenchs Forest, NSW 2086

Miele Experience Centre and Office Brisbane:

Tenancy 4C, 63 Skyring Terrace
Newstead, QLD 4006

Miele Experience Centre Gold Coast:

131 Ferry Road
Southport, QLD 4215

Miele Experience Centre and Office Adelaide:

83-85 Sir Donald Bradman Drive
Hilton, SA 5033

Miele Experience Centre and Office Perth:

205-207 Stirling Highway
Claremont, WA 6010

1300 464 353 (1300 4 MIELE)

www.miele.com.au

Miele New Zealand Limited

IRD 98 463 631

Head Office:

Level 2, 10 College Hill
Freemans Bay, Auckland 1011

**Miele Experience Centre
Auckland:**

8 College Hill
Freemans Bay, Auckland 1011

**Miele Experience Centre
Wellington:**

183 Featherston Street
Wellington 6011

0800 464 353 (0800 4 MIELE)

www.miele.co.nz

Miele Global Headquarters**Germany****Miele & Cie. KG**

Carl-Miele-Straße 29
33332 Gütersloh
Federal Republic of Germany

KM 362 / KM 362-1 / KM 370 / KM 370-1 / KM 371