

Operating and installation instructions SmartLine induction cooktop



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.

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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.
- ▶ Activate the system lock to ensure that children cannot switch on the cooktop inadvertently. Use the safety lock when the cooktop is in use to prevent children from altering the settings selected.

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 cooktop must not be connected to the inverter of an autonomous power supply, e.g. **a solar power system**. When the cooktop is switched on, power surges could result in a safety switch-off. This may damage the electronic unit.
- ▶ 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).

Warning and Safety instructions

▶ 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.

▶ 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.

▶ 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 and competent electrician.

▶ 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 disconnected from the mains electricity supply. It is only completely isolated from the 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.

▶ Danger of electric shock! If the ceramic surface is faulty, cracked, chipped or damaged in any way, do not use the cooktop and switch it off immediately. Disconnect the cooktop from the electricity supply. Contact Miele.

Warning and Safety instructions

- ▶ 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. Do not close the door until the appliance has cooled down and the residual heat indicators have gone out.
- ▶ 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.

Warning and Safety instructions

Correct use

- ▶ The cooktop gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ 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.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the cooktop. Cutlery inserts must be heatresistant.
- ▶ 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.
- ▶ 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 left on the cooktop heating up, with the danger of burning. Depending on the material, other items left on the cooktop could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use and do not rely on the pan detector.

Warning and Safety instructions

- ▶ You could burn yourself on the hot cooktop. Protect your hands with heat-resistant pot holders or oven 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-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.
- ▶ 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 in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium 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, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic cooktop cleaning agent.
- ▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the cooktop unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.

Warning and Safety instructions

- ▶ Because induction heating works extremely quickly, the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the cooktop unattended whilst it is being used.
- ▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the cooktop is electromagnetically charged when it is switched on. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc., do not leave them in the immediate vicinity of the cooktop.
- ▶ Metal utensils stored in a drawer under the cooktop can become hot if the appliance is used intensively for a long time. Do not store any metal items or utensils in a drawer under the cooktop.
- ▶ The cooktop is fitted with a cooling fan. If a drawer is fitted directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the cooktop in order to ensure sufficient ventilation for the cooktop.
- ▶ The cooktop is fitted with a cooling fan. If a drawer is fitted directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the cooktop in order to ensure sufficient ventilation of the cooktop. Do not store pointed or small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the casing by the fan and damage the fan or impair cooling.
- ▶ Never use two pans on a cooking zone, extended zone or PowerFlex zone at the same time.

Warning and Safety instructions

- ▶ If the cookware only partially covers a cooking zone or extended zone, the handle could become very hot.
Always place cookware in the middle of a cooking zone or extended zone!

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.
- ▶ If the cooktop is built in over a pyrolytic oven, the cooktop should not be used whilst the pyrolytic process is being carried out, as this could trigger the overheating protection mechanism on the cooktop (see “Safety features - Overheating protection”).

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

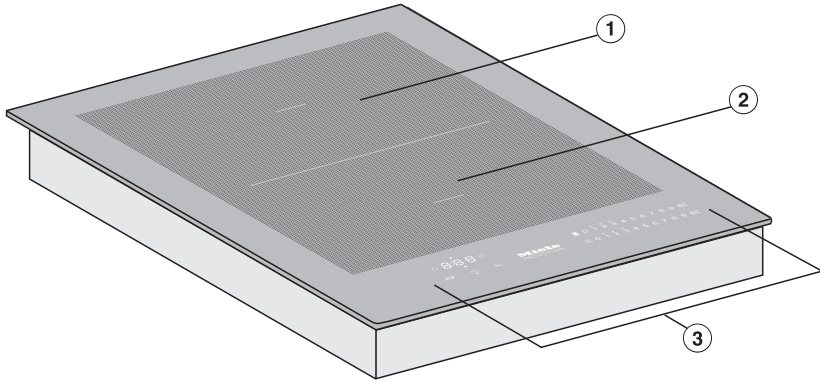
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or 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.

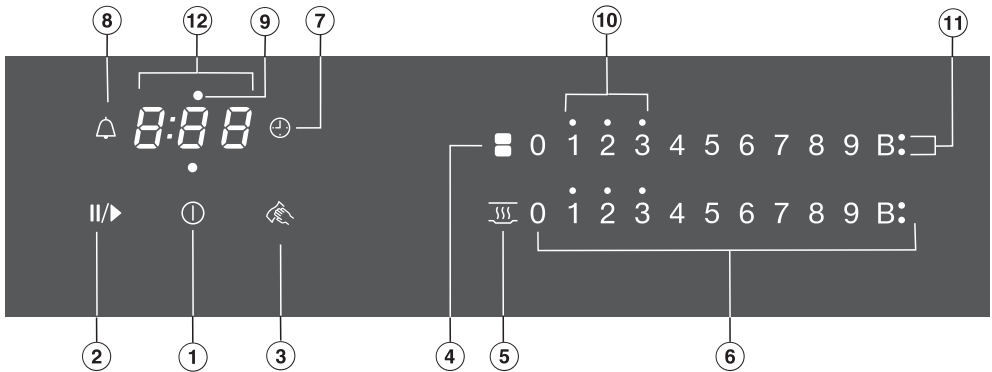
Overview

Cooktop



- ① PowerFlex cooking zone
- ② PowerFlex cooking zone
- ①② can be combined to form a PowerFlex cooking area
- ③ Controls / Indicators

Controls / Indicators



Sensor controls

- ① For switching the cooktop on/off
- ② Stop & Go
- ③ Wipe protection
- ④ Switching PowerFlex cooking zones on together/separately
- ⑤ Activating/Deactivating the keeping warm function
- ⑥ Numerical keybank
For setting power levels/minute minder and switch-off times
- ⑦ Automatic switch-off selector for cooking zones
- ⑧ Minute minder

Indicator lights

- ⑨ Automatic switch-off allocation of cooking zones
- ⑩ Residual heat
- ⑪ Booster
- ⑫ Timer display

0:00 to *9:59* Duration

LOC System lock/Safety lock activated

dE Demonstration mode activated

Overview

Cooking zone data

Cooking zone	Ø in cm*	Rating in watts for 230 V**	
①	15–23	Normal	2100
		TwinBooster, level 1	3000
		TwinBooster, level 2	3650
②	15–23	Normal	2100
		TwinBooster, level 1	3000
		TwinBooster, level 2	3650
① + ②	22–23 / 15 x 23 – 23 x 39	Normal	3150
		TwinBooster, level 1	3400
		TwinBooster, level 2	3650
		Total	3650

* Pans with a base diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

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 SmartLine appliance for the first time

- Before using for the first time, clean the cooktop with a damp cloth only and then wipe dry.

Switching on the SmartLine appliance for the first time

The metal components have a protective coating. Smells and possibly some vapours may occur when the SmartLine appliance is used for the first time. The heating of the induction coils also causes odours in the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely.

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

Please note that the heating up time on induction cooktops is significantly shorter than on conventional cooktops.

Induction

How it works

An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.


An induction cooking zone only works when a pan with a magnetic base is placed on it (see “Pans”). Induction automatically recognises the size of the pan.

The set power level flashes in the numerical keybank for the cooking zone

- if the zone is switched on without a pan in place, or if the pan is unsuitable (non-magnetic base),
- if the diameter of the base of the pan is too small,
- if the pan is taken off the cooking zone while it is switched on.

If a suitable pan is placed on the cooking zone within 3 minutes, the flashing power level will go out and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes.

 Risk of burning due to hot items.

When the appliance is switched on, either deliberately or by mistake, or when there is residual heat present, there is a risk of metal items placed on the cooktop heating up.

Do not use the cooktop as a resting place for other items.

After use, switch the cooktop off with the ① sensor control.

Noises

When using an induction cooking zone, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

On the higher power settings, the appliance might buzz. This will decrease or cease altogether when the power setting is reduced.

If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a cracking sound.

Whistling might occur if linked zones (see “Operation - Booster”) are being used at the same time, and the pans also have bases made of layers of different materials.

You might hear a clicking sound from the electronic switches, especially on lower power settings.

You might hear a whirring sound when the cooling fan switches on. It switches on to protect the electronics when the cooktop is being used intensively. The fan may continue to run after the cooktop has been switched off.

Induction

Cookware

Suitable pans include:

- stainless steel pans with a base that can be magnetised,
- enamelled steel pans,
- cast iron pans.

Unsuitable pans include:

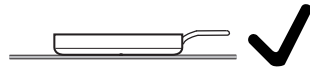
- stainless steel pans with a base which cannot be magnetised,
- aluminium or copper pans,
- glass, ceramic or earthenware pots and pans.

To test whether a pot or pan is suitable for use on an induction cooktop, hold a magnet to the base of the pan in different places. If the magnet sticks, the pan is generally suitable.

If the pan is unsuitable the set power level will flash in the numerical keybank for the cooking zone.

Please be aware that the properties of the pan base can affect the evenness with which the food heats up (e.g. when making pancakes).

- To make optimum use of the cooking zones, choose pans with a suitable base diameter (see “Cooking zones”). If the pan is too small, it will not be recognised and the set power level will flash in the numerical keybank for the cooking zone.
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift the pans to move them. 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.



- Where possible, use pans with vertically straight sides. If a pan has angular sides, induction also acts on the sides of the pan. The sides of the pan may discolour or the coating may peel off.

Tips on saving energy

- Use a lid whenever possible to minimise heat loss.
- Select a smaller pan when cooking small quantities. A smaller pan uses less energy than a larger pan with very little in it.
- Cook with as little water as possible.
- Once food has come to the boil or the oil in the pan is hot enough for frying, reduce the heat to a lower setting.
- Use a pressure cooker to reduce cooking times.

Power level range

The cooktop is programmed with 9 power levels at the factory. If you wish to fine-tune a setting, you can extend the power level range to 17 power levels (see “Programming”).

	Settings	
	Default setting (9 power levels)	Extended settings (17 power levels)
Melting butter Dissolving gelatine Melting chocolate	1–2	1–2.
Making milk puddings	2	2–2.
Warming small quantities of liquid Cooking rice	3	3–3.
Defrosting frozen vegetables (blocks)	3	2.–3
Making porridge	3	2.–3.
Warming liquid and semi-solid foods Making omelettes or lightly fried eggs Steaming fruit	4	4–4.
Cooking pasta/dumplings	4	4–5.
Steaming vegetables and fish	5	5
Defrosting and reheating frozen food	5	5–5.
Gently frying eggs (without overheating the fat)	6	5.–6.
Bringing large quantities of food to the boil, e.g. casseroles Thickening custard and sauces, e.g. hollandaise	6–7	6.–7
Gentle braising (without overheating the fat) of fish, schnitzel and sausages	6–7	6.–7.
Frying pancakes, potato fritters etc.	7	6.–7
Braising for stews	8	8–8.
Boiling large quantities of water Bringing to the boil	9	9


These settings should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason, it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the cooktop, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

Operating principles

This SmartLine appliance is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the appliance on, the On/Off ① sensor needs to be touched for a little longer than the other sensors.

Each time you touch a sensor, an audible tone sounds.

Only the printed On/Off ① symbol is visible when the SmartLine appliance is switched off. The other sensor controls light up when the SmartLine appliance is switched on.

 Malfunction due to dirty and/or covered sensor controls.

If the sensor controls are dirty or covered this could cause them to fail to react, to activate a function or even to switch the appliance off automatically (see “Safety features - Safety switch-off”). Placing hot pans on the sensor controls/indicators can damage the electronic unit underneath.

Keep the sensor controls and indicators clean and do not place hot pans or anything else on top of them.

Operation



Risk of fire due to overheated food.

Unattended food can overheat and ignite.

Do not leave the cooktop unattended whilst it is being used.

Please note that the heating-up time on induction cooktops is much shorter than on conventional cooktops.

Switching on the cooktop

- Touch the ① sensor.

Further sensor controls will light up.

If no further entry is made, the cooktop will switch itself off after a few seconds for safety reasons.

Setting the power level

Permanent pan recognition is activated as standard (see “Programming”). When the cooktop is switched on and you place a pan on one of the cooking zones, all the sensors for that cooking zone's numerical keybank will light up.

- Place a pan on the cooking zone you want to use.
- Touch the sensor control for the desired power level on the respective numerical keybank.

Switching off a cooking zone/ the cooktop

- To switch off a cooking zone, touch the 0 sensor for that cooking zone.
- To switch off the cooktop and all the cooking zones, touch the ① sensor.

Residual heat indicator

If a cooking zone is still hot, the residual heat indicator will light up after the zone has been switched off. Depending on the temperature, a dot will appear above power levels 1, 2 and 3.

The dots of the residual heat indicator will go out one after another as the cooking zone cools down. The last dot only goes out when the cooking zone is safe to touch.



Risk of burning on hot cooking zones!

The cooking zones will be hot after use.

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

Setting the power level - extended power level range

- Touch the numerical keybank in between two number sensors.

The sensors in front of and after the interim level will light up brighter than the other sensors.

Example:

If you have set power level 7., the numbers 7 and 8 will be brighter than the other numbers.

PowerFlex area

The PowerFlex cooking zones combine automatically to form a PowerFlex cooking area when you place a sufficiently large pot or pan on them (see “Overview - Cooktop”). Settings for the linked cooking area are controlled by the numerical keybank of the front or left PowerFlex zone (depending on model). The PowerFlex cooking area can also be switched on and off manually.

Position the pan centrally on the PowerFlex cooking area.

Manually switching PowerFlex cooking zones on together/ separately

- Touch the  or  sensor (depending on model).

Operation

Auto heat-up

When Auto heat-up has been activated, the highest setting automatically switches on and then switches to the continued cooking setting which you have previously selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

Activating Auto heat-up

- Touch the sensor for the continued cooking setting you want until a tone sounds and the sensor starts to pulsate.

During the heat-up time (see chart), the continued cooking setting selected will pulsate.

With extended power levels (see “Programming”) and a selected interim power level, the sensors for the power levels in front of and after the interim power level will pulsate.

Changing the continued cooking setting while heating up deactivates Auto heat-up.

Deactivating Auto heat-up

- Touch the sensor for the continued cooking setting.

Or

- Set a different power level.

Continued cooking setting*	Heat-up time [min:sec]
1	Approx. 0:15
1.	Approx. 0:15
2	Approx. 0:15
2.	Approx. 0:15
3	Approx. 0:25
3.	Approx. 0:25
4	Approx. 0:50
4.	Approx. 0:50
5	Approx. 2:00
5.	Approx. 5:50
6	Approx. 5:50
6.	Approx. 2:50
7	Approx. 2:50
7.	Approx. 2:50
8	Approx. 2:50
8.	Approx. 2:50
9	—

* The continued cooking settings with a dot after the number are only available if the power level range has been extended (see “Programming”).

Booster

The cooking zones are equipped with a TwinBooster.

When activated, the power is boosted so that large quantities can be heated up quickly, e.g. when boiling water for cooking pasta. The boost in power is active for a maximum of 15 minutes.

The Booster function can be used on a maximum of two cooking zones at the same time.

If the Booster function is switched on when

- no power level has been selected, the cooking zone will revert automatically to level 9 at the end of the Booster time or if the Booster function is switched off before this.
- a power level has been selected, the cooking zone will revert automatically to the power level selected at the end of the Booster time or if the Booster function is switched off before this.

In each case two cooking zones are linked together in order to provide sufficient power for the Booster. While the Booster is in operation some of the power is taken away from the linked cooking zone. This has one of the following effects:

- Auto heat-up is deactivated.
- The power level is reduced.
- The linked cooking zone is switched off.

Activating TwinBooster, level 1

- Place a pan on the cooking zone you want to use.

- Select a power level if necessary.

- Touch the **B** sensor control.

The ● indicator for TwinBooster level 1 lights up.

Activating TwinBooster, level 2

- Place a pan on the cooking zone you want to use.

- Select a power level if necessary.

- Touch the **B** sensor control twice.

The ● indicator for TwinBooster level 2 lights up.

Deactivating TwinBooster

- Touch the **B** sensor control repeatedly until the indicators go out, or

- Set a different power level.

Operation


Keeping warm

This function is for keeping food warm which has just been cooked and is still hot. It is not for reheating food that has gone cold.

The maximum duration for keeping food warm is 2 hours.

- Only keep food warm in suitable cookware (pots/pans). Cover the pot/pan with a lid.
- Stir firm or viscous food (mashed potatoes, stew) occasionally.
- Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients. Try to keep food warm for as short a time as possible.

Activating/Deactivating the keeping warm function

- Touch the  sensor for the cooking zone you wish to use.

The SmartLine appliance has to be switched on if you wish to use the timer. A duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set.

Durations of up to 59 minutes are shown in minutes (00:59) and durations of more than 60 minutes are shown in hours and minutes. Times are entered in the order of hours, followed by minutes in tens and then units.

Example:


59 min = 00:59, entry: 5-9




80 min = 1:20, entry: 1-2-0

After the first number has been entered, the timer display will light up constantly. After the second number has been entered, the first number will move to the left. After the third number has been entered, the first and second numbers will move to the left.

The timer can be used for the following 2 functions:

- For setting the minute minder
- For automatically switching off a cooking zone/heating element/Teppanyaki zone.

The functions can be used at the same time. The shortest time is always displayed and the  sensor control (minute minder) or the indicator light for automatic switch-off pulsates.

Touch the  or  sensor control if you want to show the times remaining counting down in the background. If more than one switch-off time is programmed, touch the  sensor control repeatedly until the corresponding indicator light pulsates.

Minute minder duration

The minute minder is set using the left or front left numerical keybank (depending on model).


Setting the minute minder

- Touch the  sensor.


The timer display will start to flash.

- Select the time you require.

Changing the time set for the minute minder

- Touch the  sensor.
- Select the time you require.

Cancelling the minute minder duration

- Touch the  sensor until 0:00 appears in the timer display.

Timer

Switching off a cooking zone automatically

You can set a time after which the cooking zone will switch off automatically. This function can be used on all zones at the same time.

The switch-off time is set with the numerical keybank for each cooking zone you want to switch off automatically.

If the time programmed is longer than the maximum operational time allowed, the safety switch-off will switch off the cooking zone after the maximum permitted safety time has elapsed (see “Safety features - Safety switch-off”).

- Select a power level for the cooking zone you wish to use.
- Touch the ⌚ sensor.

The indicator light will start to flash.

- Set the required time.
- If you want to set another cooking zone to switch off automatically, follow the same steps as described above.

If more than one switch-off time is programmed, the shortest time remaining will be displayed, and the corresponding indicator light will flash. The other indicator lights will light up constantly.

- If you want to show the time remaining for another zone which is counting down in the background,

touch the ⌚ sensor repeatedly until the indicator light for the zone you require flashes.

Changing the switch-off time

- Touch the ⌚ sensor repeatedly until the indicator light for the zone you require flashes.
- Set the required time.

Deleting the switch-off time

- Touch the ⌚ sensor repeatedly until the indicator light for the zone you require flashes.
- Touch the 0 sensor control on the numerical keybank.

Stop & Go

When Stop & Go is activated, the power of all cooking zones in use is reduced to power level 1.

The power levels set for the cooking zones and the timer settings cannot be changed; the cooktop can only be switched off. The minute minder, automatic switch-off, Booster and Auto heat-up times continue to run.

When Stop & Go is deactivated, the cooking zones will operate at the power level previously selected.

If the function is not deactivated within 1 hour, the cooktop will switch off.

Activating/Deactivating

- Touch the II/▶ sensor.

Recall

If the SmartLine appliance is accidentally switched off during use, you can use this function to restore all the settings. The SmartLine appliance must be switched on again within 10 seconds.

- Switch the SmartLine appliance on again.

The previously set power levels flash.

- Press one of the flashing power level indicators immediately.


The appliance will continue to operate using the settings selected previously.

Additional functions

Wipe protection


You can lock the SmartLine appliance sensor controls for 20 seconds in order, for example, to remove soiling. The ① sensor control is not locked.

Activating

- Touch the  sensor.

The time counts down in the timer display.

Deactivating

- Touch the  sensor control until the timer display goes out.

Demonstration mode

This function enables the SmartLine appliance to be demonstrated in showrooms without heating up.

Activating/Deactivating the demonstration mode

- Switch the SmartLine appliance on.
- Touch the 0 sensor control on any of the numerical keybanks.
- Then touch the 0 and 2 sensors at the same time for 6 seconds.

In the timer display, *dE* flashes alternately with *Dn* (demonstration mode activated) or *OFF* (demonstration mode deactivated) for a few seconds.

Displaying the SmartLine appliance data

The model designation and software version of the SmartLine appliance can be displayed. To do this, there must not be any pots or pans on the SmartLine appliance.

Model designation

- Switch the SmartLine appliance on.
- Touch the 0 sensor control on any of the numerical keybanks.
- Then touch the 0 and 4 sensor controls at the same time.

The timer display shows 2 numbers flashing alternately:

12 flashes alternately with *34* = CS 1234 (example only)

Software version

- Switch the SmartLine appliance on.
- Touch the 0 sensor control on any of the numerical keybanks.
- Then touch the 0 and 3 sensor controls at the same time.

Numbers will appear in the timer display:

2:00 = software version

System lock / Safety lock

The safety lock is deactivated if there is an interruption to the power supply.

Your SmartLine appliance is equipped with a system lock and a safety lock to prevent the appliance from being switched on or any settings being altered by mistake.

The **system lock** is activated while the SmartLine appliance is switched off. If the system lock is activated, the appliance cannot be switched on and the timer cannot be used. A set minute minder time continues to count down. The SmartLine appliance is programmed so that the system lock must be activated manually. It can be programmed to be activated automatically 5 minutes after the SmartLine appliance has been switched off (see “Programming”).

The **safety lock** is activated while the SmartLine appliance is switched on. When the safety lock is activated, the appliance can be operated only in a limited way:

- Selected power levels cannot be changed.
- A set minute minder time can be modified.
- The SmartLine appliance can only be switched off.

If an unavailable sensor control is touched whilst the system lock or safety lock is activated, *LDC* will appear in the timer display for a few seconds and a tone will sound.

Activating the system lock

- Touch the ① sensor for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed *LDC* will appear in the timer display. The system lock has been activated.



Deactivating the system lock

- Touch the ① sensor for 6 seconds.

LDC will appear briefly in the timer display and then the seconds will count down. The system lock is deactivated once the time has elapsed.



Safety features

Activating the safety lock

- Touch and hold the  and  sensors at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed *LDC* will appear in the timer display. The safety lock is activated.

Deactivating the safety lock

- Touch and hold the  and  sensors at the same time for 6 seconds.

LDC will appear briefly in the timer display and then the seconds will count down. The safety lock is deactivated once the time has elapsed.

Safety switch-off

Sensor controls are covered

Your SmartLine appliance will turn off automatically if one or several of the sensor controls remain covered for longer than 10 seconds, for example, by finger contact, food boiling over, or by an object such as an oven glove or a tea towel. \mathcal{L} flashes briefly above the ① sensor control and a tone will sound. If you remove the obstruction and/or clean the appliance, \mathcal{L} will go out and the SmartLine appliance is ready for use again.

Excessive operating time

The safety switch-off mechanism is triggered automatically if a cooking zone is heated for an unusually long period of time. This time depends on the power level selected. If it has been exceeded, the cooking zone switches off and the residual heat indicator for that zone appears. If you switch the cooking zone on and off again, it is ready for operation again.

The cooktop is programmed to safety setting 0 at the factory. If required, you can set a higher safety setting with a shorter maximum operating time (see chart).

Power level*	Maximum operating time [h:min]		
	Safety setting		
	0**	1	2
1	10:00	8:00	5:00
1.	10:00	7:00	4:00
2/2.	5:00	4:00	3:00
3/3.	5:00	3:30	2:00
4/4.	4:00	2:00	1:30
5/5.	4:00	1:30	1:00
6/6.	4:00	1:00	00:30
7/7.	4:00	00:42	00:24
8	4:00	00:30	00:20
8.	4:00	00:30	00:18
9	1:00	00:24	00:10

* The power levels with a dot after the number are only available if the power level range has been extended (see “Power level range”).

** Factory default setting

Safety features

Overheating protection

All the induction coils and cooling elements for the electronics are fitted with an overheating protection mechanism. Before the induction coils and/or cooling elements get too hot, the overheating protection activates in one of the following ways:

Induction coils

- Any Booster function in operation will be switched off.
- The set power level is reduced.
- The cooking zone switches off automatically. *Err* will flash alternately with *044* in the timer display.

You can use the cooking zone again as usual when the fault message has gone out.

Cooling elements

- Any Booster function in operation will be switched off.
- The set power level is reduced.
- The cooking zones switch off automatically.

The affected cooking zones can only be used again as usual once the cooling element has cooled down to a safe level.

The overheating protection may be triggered under the following circumstances:

- The pot or pan being used is empty.
- Fat or oil being heated on a high power level.
- Insufficient ventilation to the underside of the cooktop.
- A hot cooking zone being switched on after an interruption to the power supply.

If, despite removing the cause, the overheating protection mechanism triggers again, contact Miele.

You can adapt the programming of the SmartLine appliance to your personal needs. Several settings can be altered in succession.

After accessing the programming mode, the ⓪ symbol lights up and PC appears in the timer display. After a few seconds $P:01$ (Programme 01) will flash alternately with $C:01$ (Code) in the timer display.

Changing the programming

Calling up programming mode

- **With the SmartLine appliance switched off**, press and hold the ⓪ and II/▶ sensor controls together until the ⓪ symbol lights up and PC appears in the timer display.

Setting a programme

For a two-digit programme number you need to first set the tens position.

- Touch the ⓪ sensor control repeatedly until the programme number you want appears in the display, or touch the appropriate number on the numerical keybank.

Setting the code

- Touch the ⓪ sensor control repeatedly until the code number you want appears in the display, or touch the appropriate number on the numerical keybank.

How to save the settings

- While the programme is visible in the display (e.g. $P:01$), touch the ⓪ sensor control until the indicators go out.

How to avoid saving the settings

- Touch the II/▶ sensor until the indicators go out.

Programming

Programme ¹⁾		Code ²⁾	Settings
P:01	Demonstration mode	C:00	Demonstration mode off
		C:01	Demonstration mode on ³⁾
P:03	Factory settings	C:00	Do not restore the factory settings
		C:01	Restore factory settings
P:04	Number of power levels	C:00	9 power levels
		C:01	17 power levels ⁴⁾
P:06	Confirmation tone when a sensor control is touched	C:00	Off ⁵⁾
		C:01	Quiet
		C:02	Medium
		C:03	Loud
P:07	Audible tone for the timer	C:00	Off ⁵⁾
		C:01	Quiet
		C:02	Medium
		C:03	Loud
P:08	System lock	C:00	System lock can only be activated manually
		C:01	System lock activated automatically
P:09	Maximum operating time	C:00	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2
P:12	Sensor controls reaction speed	C:00	Slow
		C:01	Normal
		C:02	Fast

Programming

Programme ¹⁾		Code ²⁾	Settings
P:15	Permanent pan recognition	C:00	Not active
		C:01	Active

1) Programmes not shown here have no allocation.

2) The factory setting is shown in bold.

3) After the SmartLine appliance has been switched on, dE appears in the timer display for a few seconds.

4) In the text and charts, the extended power levels are shown with a dot after the number.

5) The confirmation tone of the On/Off sensor control cannot be switched off.

Cleaning and care



Risk of burning due to hot surfaces!

The cooking zones will be hot after use.

Switch the cooktop off.

Allow the cooking zones to cool down before cleaning the cooktop.



Risk of damage due to moisture ingress.

The steam from a steam cleaner could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the cooktop.

The use of unsuitable cleaning agents can cause the surfaces to discolour or alter. All surfaces are susceptible to scratching.

Remove any residual cleaning agent immediately.

Never use abrasive sponges or cleaning agents.


Allow the SmartLine appliance to cool down before cleaning.

- Clean the SmartLine appliance and accessories after each use.
- Dry the SmartLine appliance thoroughly every time after cleaning to avoid limescale residue.

Unsuitable cleaning agents

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

- washing-up liquid,
- 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,
- 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.

 Risk of damage by pointed objects.

The seal between the SmartLine appliance and the worktop could suffer damage.

Do not use pointed objects for cleaning.

Do not use washing-up liquid to clean the appliance. Using washing-up liquid will not remove all soiling and residues.

Cleaning with washing-up liquid can result in an invisible film 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 kitchen paper or a clean cloth. Do not apply the cleaner while the cooktop is still hot, as this can result in marking. 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 glass ceramic surface. Ensure that all cleaner residues are removed.

- **Spots** caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using the Miele ceramic and stainless steel cooktop cleaner.

 Risk of burning due to hot surfaces.

The surfaces get hot during use. Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot cooktop with a glass scraper.

- Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance.
- Then carefully scrape off these residues **immediately** whilst they are still hot, using a shielded scraper blade suitable for use on glass.
- Afterwards, clean the glass ceramic surface in its cooled state, as described above.


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 SmartLine appliance cannot be switched on.	<p>There is no power to the SmartLine appliance.</p> <ul style="list-style-type: none">■ Check if the circuit breaker has tripped. Contact an electrician or Miele (for the minimum fuse rating, see data plate). <p>There may be a technical fault.</p> <ul style="list-style-type: none">■ Disconnect the SmartLine appliance from the mains electricity supply for approx. 1 minute by<ul style="list-style-type: none">– switching off at the wall socket and withdrawing the plug, or– switching off the main circuit breaker or residual current device.■ If, after resetting the fuse in the mains fuse box or the residual current protection device, the SmartLine appliance will still not switch on, contact a qualified electrician or Miele.
A smell and vapours are given off when the new appliance is being used.	<p>The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.</p>
The power level selected is flashing.	<p>There is no pan on the cooking zone, or the pan is unsuitable.</p> <ul style="list-style-type: none">■ Use suitable pans (see “Induction - Cookware”).

Problem solving guide

Problem	Possible cause and remedy
<p>After the SmartLine appliance has been switched on or a sensor control has been touched, <i>LDC</i> appears in the timer display for a few seconds.</p>	<p>The system lock or safety lock is activated.</p> <ul style="list-style-type: none"> ■ Deactivate the system lock or safety lock (see “Safety features - System lock / Safety lock”).
<p>The SmartLine appliance has switched off automatically. When the appliance is switched back on, <i>⌂</i> appears above the On/Off  sensor control.</p>	<p>One or more of the sensor controls are covered, e.g. by finger contact, food boiling over, or an object.</p> <ul style="list-style-type: none"> ■ Clean off any dirt and/or remove the object (see “Safety features – Safety switch-off”).
<p>After the SmartLine appliance has been switched on, <i>dE</i> appears briefly in the timer display. The SmartLine appliance does not heat up.</p>	<p>The SmartLine appliance is in demonstration mode.</p> <ul style="list-style-type: none"> ■ Touch the 0 and 2 sensor controls at the same time until <i>dE</i> flashes alternately with <i>OFF</i> in the timer display.
<p>A cooking zone switches itself off automatically.</p>	<p>It has been operated for too long.</p> <ul style="list-style-type: none"> ■ You can use the cooking zone again by switching it back on (see “Safety features - Safety switch-off”).
<p>A cooking zone or the whole cooktop switches off automatically.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See “Safety features - Overheating protection”.
<p>The Booster has automatically switched off early.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See “Safety features - Overheating protection”.
<p>A cooking zone is not working in the usual way on the power level selected.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See “Safety features - Overheating protection”.

Problem solving guide

Problem	Possible cause and remedy
<p>Power level 9 is automatically reduced if you select power level 9 on two linked cooking zones or extended zones at the same time.</p>	<p>Operating both zones at power level 9 would exceed the permitted maximum power for the cooktop.</p> <ul style="list-style-type: none"> ■ Use another cooking zone which is not linked.
<p>The food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on.</p>	<p>There is too much food in the pan.</p> <ul style="list-style-type: none"> ■ Start cooking at the highest power level and then turn down to a lower one manually later on.
	<p>The pan is not conducting heat properly.</p> <ul style="list-style-type: none"> ■ Use a different pan which is better able to conduct heat.
<p>An operating noise can be heard after the SmartLine appliance has been switched off.</p>	<p>The cooling fan runs until the SmartLine appliance has cooled down and then switches off automatically.</p>
<p>The sensor controls show increased sensitivity or fail to react.</p>	<p>The sensitivity level of the sensor controls has changed.</p> <ul style="list-style-type: none"> ■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the SmartLine appliance. Also ensure the area surrounding the SmartLine appliance is not too dark. ■ Take any pans off the SmartLine appliance and wipe away any food deposits. Ensure that there is nothing covering the entire SmartLine appliance or sensor controls. ■ Interrupt the power supply to the SmartLine appliance for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele.
<p><i>Err</i> flashes alternately with 30 in the timer display and a tone is sounding.</p>	<p>The SmartLine appliance is connected incorrectly.</p> <ul style="list-style-type: none"> ■ Disconnect the SmartLine appliance from the mains. ■ Contact Miele.

Problem solving guide

Problem	Possible cause and remedy
<p>1 and a number, e.g. 1-0 flash alternately with a 3 digit number in the timer display.</p>	<p>Cooking zone fault</p> <ul style="list-style-type: none"> ■ Interrupt the power supply to the SmartLine appliance for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele.
<p><i>Err</i> alternating with numbers flashes in the timer display.</p>	<p><i>Err044</i></p> <p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ See “Safety features - Overheating protection”.
	<p><i>Err047, Err048 or Err049</i></p> <p>The fan is blocked or defective.</p> <ul style="list-style-type: none"> ■ Make sure it has not been blocked by something, for example a fork. Remove the cause of the blockage. ■ If this fault code continues to appear in the display, contact Miele.
	<p><i>Err</i> and other numbers</p> <p>There is a fault in the electronic module.</p> <ul style="list-style-type: none"> ■ Interrupt the power supply to the SmartLine appliance for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele.

Optional accessories

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.

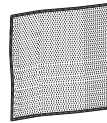
They can also be ordered directly from Miele (see end of this booklet for contact details).

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.

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.

Installation

Safety instructions for installation

 Risk of damage from incorrect installation.


Incorrect installation can cause damage to the SmartLine appliance.

The SmartLine appliance must only be installed by a suitably qualified and competent person.

 Risk of electric shock!

Incorrect connection to the power supply may result in an electric shock.

The SmartLine appliance must be connected to the electrical supply by a qualified person only.

 Damage from falling objects.

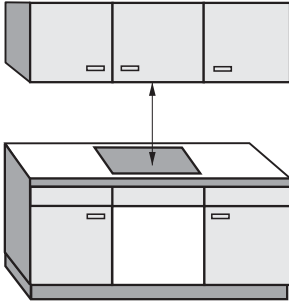
Take care not to damage the SmartLine appliance when fitting wall units or a rangehood above it.

Fit the wall units and the rangehood before the SmartLine appliance.

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any splashbacks must be of heat-resistant material.
- ▶ The SmartLine appliance must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This SmartLine appliance must not be installed above ovens unless these have a built-in cooling fan.
- ▶ After installation, the mains connection cable of the SmartLine appliance must not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical loads which could damage it.
- ▶ Carefully observe the safety clearances listed on the following pages.

Safety distances

Safety distance above the SmartLine element



The safety distance specified by the manufacturer of the cooker hood must be maintained between the SmartLine element and the cooker hood above it.

If combustible objects are installed above the SmartLine element (e.g. cabinets, utensil rail, etc.), a minimum safety distance of 600 mm must be maintained.

When two or more SmartLine elements which have different safety distances are installed together below a cooker hood, you should observe the greatest specified safety distance.

Installation

Safety distances to the sides and back of the appliance

The SmartLine appliance should preferably be installed with plenty of space on the right and left.

The minimum distance ① specified below must be observed between the rear of the SmartLine element and a tall unit or room wall.

The minimum distance ②, ③ specified below must be adhered to between one side of the SmartLine element (right or left) and a tall unit or room wall. A minimum distance of 300 mm must be observed on the opposite side.

Minimum horizontal distance from the back edge of the appliance to a combustible surface:

50 mm

② Minimum distance on the **right** side between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:

50 mm.

③ Minimum distance on the **left** side between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall:

50 mm.

Minimum safety distance underneath the SmartLine appliance

To ensure proper ventilation of the SmartLine appliance, a minimum safety distance is required between the SmartLine appliance and an oven, interim shelf or drawer.

The minimum safety distance from the lower edge of the SmartLine appliance to

- the top edge of an oven: 15 mm
- the top edge of an interim shelf: 15 mm
- the top edge of a drawer: 5 mm
- the base of a drawer: 75 mm

Interim shelf

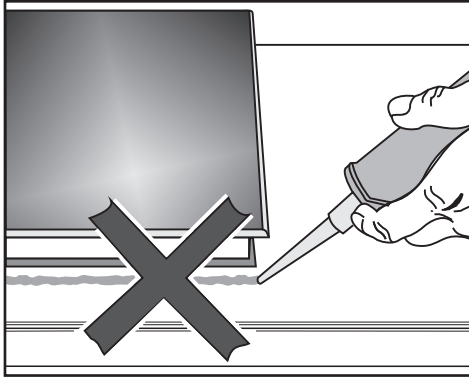
It is not necessary to fit an interim shelf underneath the SmartLine appliance, but one may be fitted if you wish.

Leave a gap of 10 mm at the back of the shelf to accommodate the mains connection cable. We recommend a gap at the front of the SmartLine appliance of 20 mm to ensure good ventilation.

Surface-mounted

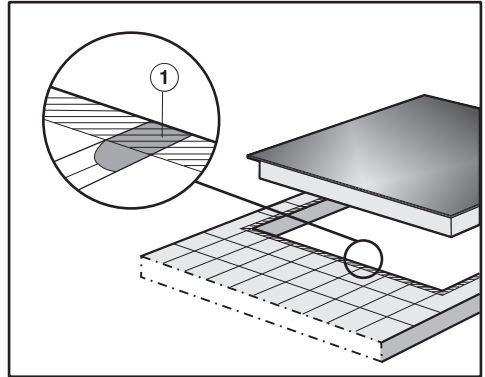
Installation notes – surface-mounted

Sealing between the SmartLine appliance and the worktop



The SmartLine appliance and worktop may be damaged if the appliance needs to be removed after it has been sealed with a sealant. Do not use any sealant between the SmartLine appliance and the worktop. The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Tiled worktop



Grout lines ① and the hatched area underneath the SmartLine appliance frame must be smooth and even. If they are not, the SmartLine appliance will not sit flush with the worktop and the sealing strip underneath the top part of the appliance will not provide a good seal between the appliance and the worktop.

Sealing strip

Dismantling the SmartLine appliance for service purposes may damage the sealing strip underneath the edge of the SmartLine appliance. Always replace the sealing strip before reinstalling the cooktop.

Installation

Installing several SmartLine appliances

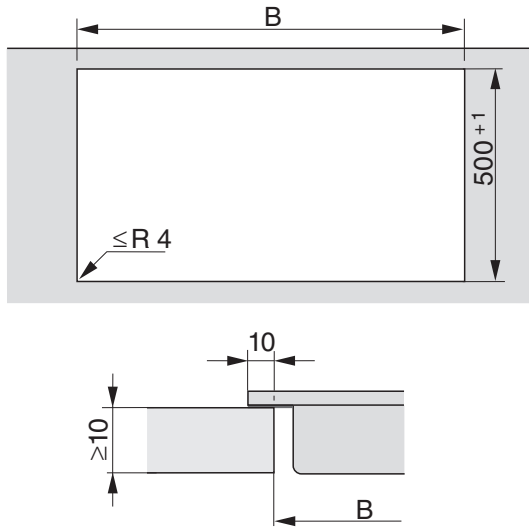
The gaps between the individual SmartLine appliances must be sealed with a silicone sealant that is heat-resistant to at least 160 °C. With flush-fit installation, the gap between the SmartLine appliance(s) and the worktop must also be sealed with a silicone sealant that is heat-resistant to at least 160 °C.

After installation, the SmartLine appliances must be easily accessible from below, so that the bottom half of the casing can be removed for maintenance. If the SmartLine appliances are not accessible from below, the sealant must be removed so that they can be removed.

Combination with a downdraft extractor

If the SmartLine appliance is installed in combination with a downdraft extractor, the latter must be installed first.

Worktop cut-out – surface-mounted



Information for calculating the cut-out

The appliances overlap the worktop by 10 mm.

When installing several appliances, a distance of 2 mm must be observed between the individual appliances.

Calculating cut-out dimension **B**








1 appliance = width of the appliance minus 10 mm on the right, minus 10 mm on the left

Several appliances = total width of the appliances plus 2 mm distance between the appliances, minus 10 mm on the right, minus 10 mm on the left.







Some examples are illustrated below.

Installation

Installation with a downdraft extractor

Sample combinations	Number x width [mm]		Dimension B [mm]
	Cooking appliances	Downdraft extractor	
	1 x 378	1 x 120	480 ⁺¹
	2 x 378	1 x 120	860 ⁺¹
	1 x 378 1 x 620	2 x 120	1224 ⁺¹
	3 x 378	2 x 120	1362 ⁺¹
	2 x 378 1 x 620	2 x 120	1604 ⁺¹
	4 x 378	2 x 120	1742 ⁺¹
	1 x 620	2 x 120	844 ⁺¹

Installation without a downdraft extractor

Sample combinations	Number x width [mm] Cooking appliances	Dimension B [mm]
	1 x 378	358 ⁺¹
	2 x 378	738 ⁺¹
	1 x 378 1 x 620	980 ⁺¹
	3 x 378	1118 ⁺¹
	2 x 378 1 x 620	1360 ⁺¹
	4 x 378	1498 ⁺¹

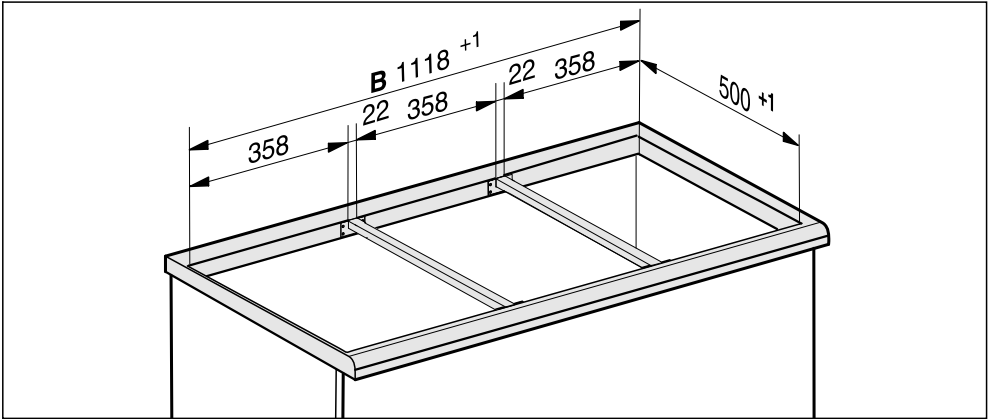
Installation

Spacer bars – surface-mounted

When installing several SmartLine appliances, an additional spacer bar must be fitted in between the individual appliances.

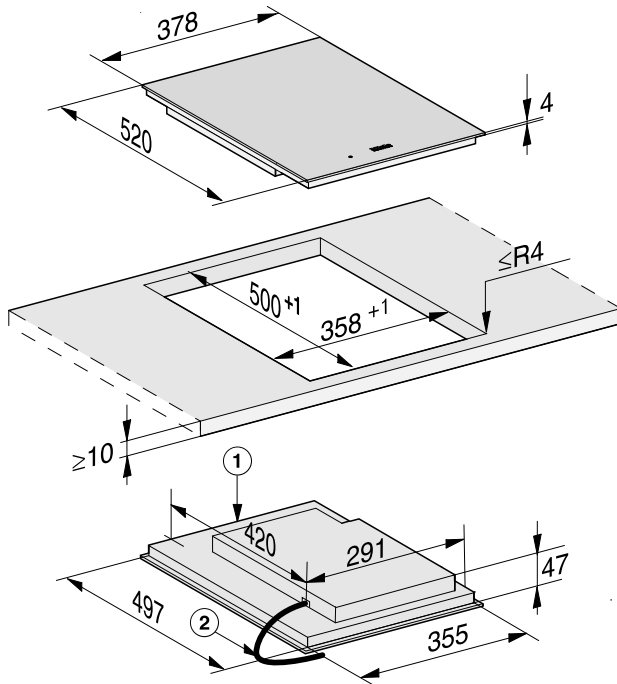
The clips supplied with the spacer bars are only required for installing a CSDA 700x FL.

Installing 3 appliances and 2 spacer bars



Installation dimensions – Surface-mounted

All dimensions in this instruction booklet are given in mm.



① Front

② Mains connection cable, L = 2000 mm

Installation

Installation – surface-mounted

Preparing the worktop

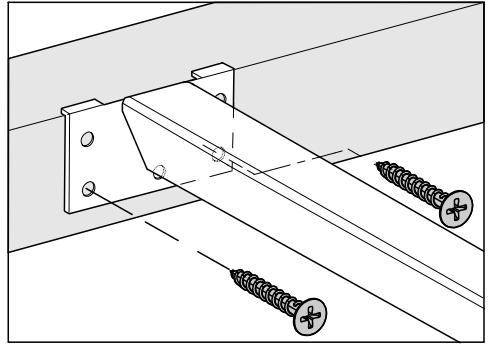
- Create the worktop cut-out.
Remember to maintain the minimum safety distances (see "Installation – Safety distances").
- Seal the cut surfaces of **wooden worktops** with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

Make sure the sealant does not come into contact with the top surface of the worktop.

Fitting the spacer bars

Use the middle screw holes if one of the following SmartLine appliances is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)

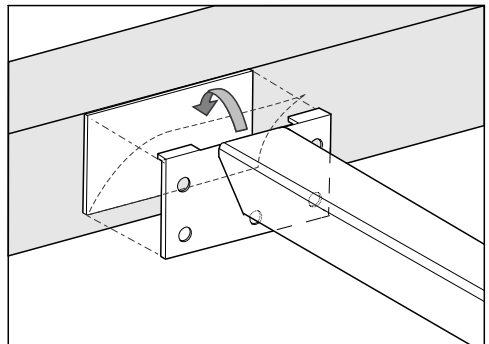
Wooden worktops



- Position the spacer bars flush onto the upper edge of the cut-out.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied.

Granite and marble worktops

You will need heavy-duty double-sided tape (not supplied) to secure the spacer bars.



- Stick the tape along the top edge of the worktop cut-out.
- Position the spacer bars flush onto the upper edge of the cut-out.
- Press the spacer bars firmly into place.

Installing the SmartLine appliance

- Stick the supplied sealing strip under the edge of the SmartLine appliance. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cut-out.
- Position the SmartLine appliance in the worktop cut-out. When doing this, make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal with the worktop.
- If the seal does not meet the worktop correctly on the corners, carefully scribe the corner radii ($\leq R4$) with a jigsaw.

Do not use any additional sealant (e.g. silicone) on the SmartLine appliance.

- Connect the SmartLine appliance to the mains electrical supply.
- If required, connect the SmartLine appliance to the gas supply (see “Installation – Gas connection”).
- Check that the SmartLine appliance works.
- Seal the gaps between the individual appliances with a silicone sealant that is heat-resistant to at least 160 °C.

Unsuitable sealant can damage natural stone.

For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone. Please follow the manufacturer's instructions.

Installation

Flush-fit

Installation notes – flush-fit

Flush-fit installation is only possible in natural stone (granite, marble), solid wood and tiled worktops. For installation in worktops made of other materials, please consult the relevant manufacturer as to whether their worktops are suitable for flush-fit installation.

The internal width of the base unit underneath the appliance must be at least as wide as the inner worktop cut-out (see “Installation – Installation dimensions – Flush”), so that the SmartLine appliance is easily accessible from underneath after installation and the bottom half of the casing can be removed for maintenance. If the appliance is not freely accessible from below after installation, the sealant must be removed so that the appliance can be removed.

Natural stone worktops

The SmartLine appliance is set directly in the cut-out.

Solid wood worktops, tiled worktops, glass worktops

The SmartLine appliance is set on a wooden frame inside the cut-out. The frame must be provided on site and is not supplied with the appliance.

Sealing strip

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

Always replace the sealing strip before reinstalling the cooktop.

Installing several SmartLine appliances

The gaps between the individual SmartLine appliances must be sealed with a silicone sealant that is heat-resistant to at least 160 °C. With flush-fit installation, the gap between the SmartLine appliance(s) and the worktop must also be sealed with a silicone sealant that is heat-resistant to at least 160 °C.

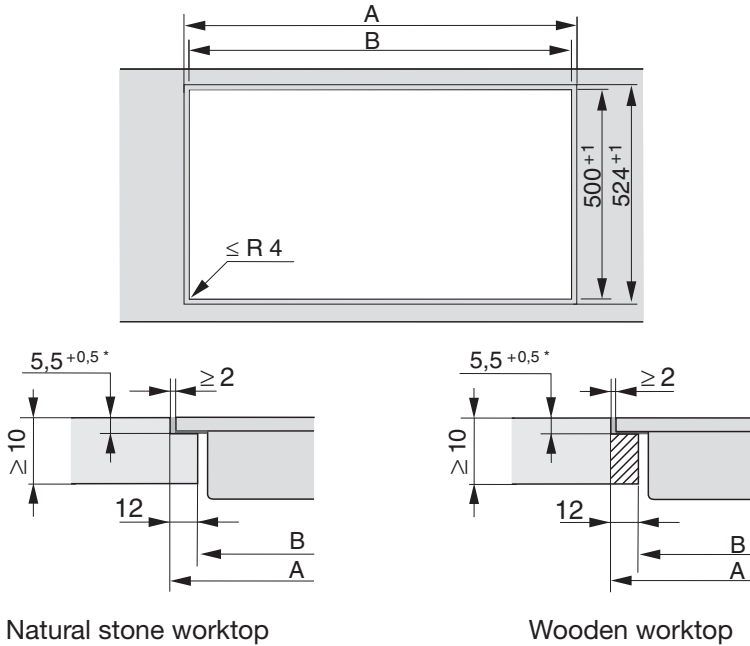
After installation, the SmartLine appliances must be easily accessible from below, so that the bottom half of the casing can be removed for maintenance. If the SmartLine appliances are not accessible from below, the sealant must be removed so that they can be removed.

Combination with a downdraft extractor

If the SmartLine appliance is installed in combination with a downdraft extractor, the latter must be installed first.

Installation

Worktop cut-out – flush-fit



* $7^{+0,5}$ mm with CS 7611 FL

Information for calculating the cut-out

The appliances overlap the stepped cut-out by 10 mm.

When installing several appliances, a distance of 2 mm must be observed between the individual appliances.


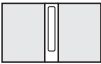





Calculating cut-out dimension **A**

1 appliance = width of the appliance plus 2 mm on the right, plus 2 mm on the left.
Several appliances = total width of the appliances plus 2 mm distance between the appliances, plus 2 mm on the right, plus 2 mm on the left

Calculating cut-out dimension **B** = cut-out dimension A minus 12 mm on the right, minus 12 mm on the left.







Some examples are illustrated below.

Installation with a downdraft extractor

Sample combinations	Number x width [mm]		Dimension A [mm]	Dimension B [mm]
	Cooking appliances	Downdraft extractor		
	1 x 378	1 x 120	504 ⁺¹	480 ⁺¹
	2 x 378	1 x 120	884 ⁺¹	860 ⁺¹
	1 x 378 1 x 620	2 x 120	1248 ⁺¹	1224 ⁺¹
	3 x 378	2 x 120	1386 ⁺¹	1362 ⁺¹
	2 x 378 1 x 620	2 x 120	1628 ⁺¹	1604 ⁺¹
	4 x 378	2 x 120	1766 ⁺¹	1742 ⁺¹
	1 x 620	2 x 120	868 ⁺¹	844 ⁺¹

Installation

Installation without a downdraft extractor

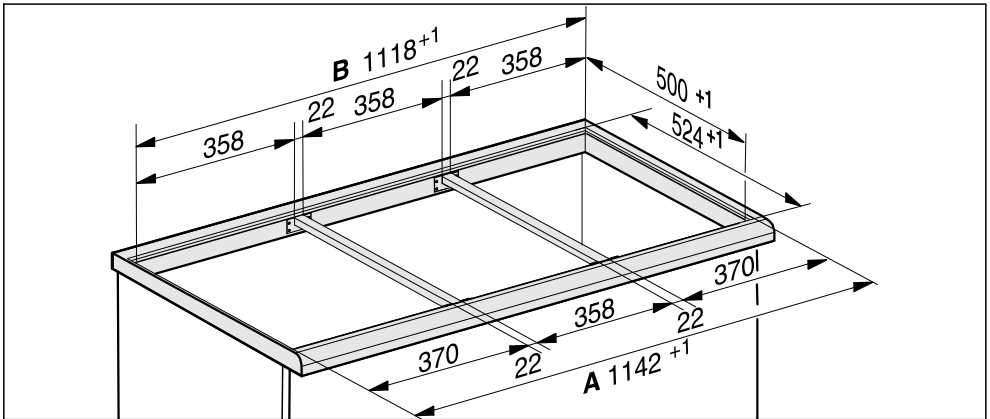
Sample combinations	Number x width [mm] Cooking appliances	Dimension A [mm]	Dimension B [mm]
	1 x 378	382 ⁺¹	358 ⁺¹
	2 x 378	762 ⁺¹	738 ⁺¹
	1 x 378 1 x 620	1004 ⁺¹	980 ⁺¹
	3 x 378	1142 ⁺¹	1118 ⁺¹
	2 x 378 1 x 620	1384 ⁺¹	1360 ⁺¹
	4 x 378	1522 ⁺¹	1498 ⁺¹

Spacer bars – flush-fit

When installing several SmartLine appliances, an additional spacer bar must be fitted in between the individual appliances.

The clips supplied with the spacer bars are only required for installing a CSDA 700x FL.

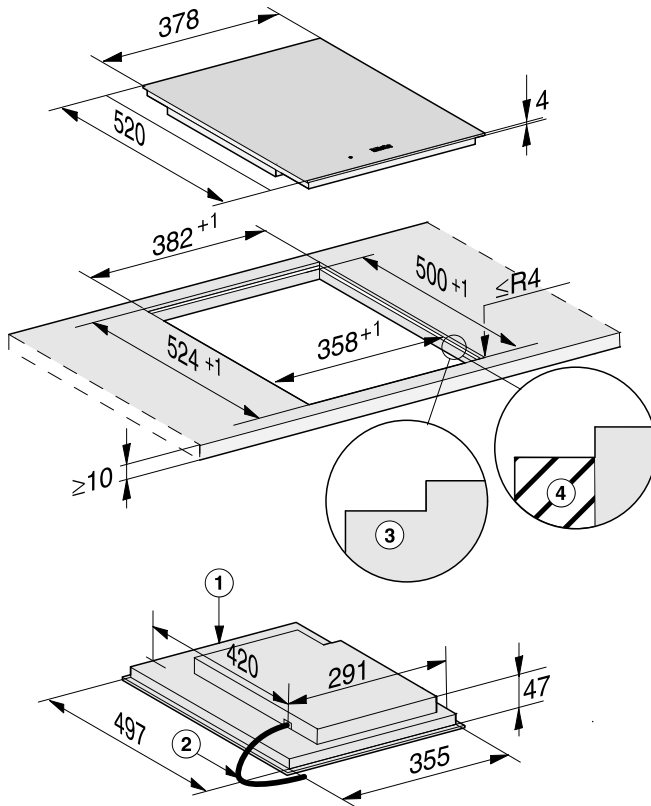
Installing 3 appliances and 2 spacer bars



Installation

Installation dimensions – Flush

All dimensions in this instruction booklet are given in mm.



- ① Front
- ② Mains connection cable, L = 2000 mm
- ③ Stepped cut-out (for detailed illustrations, see “Installation - Worktop cut-out - Flush-fit”)
- ④ 12 mm wooden frame (not supplied, for detailed illustrations, see “Installation - Worktop cut-out - Flush-fit”)

Installation – flush-fit

Preparing the worktop

- Create the worktop cut-out.
Remember to maintain the minimum safety distances (see "Installation – Safety distances").
- Seal the cut surfaces of **wooden worktops** with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

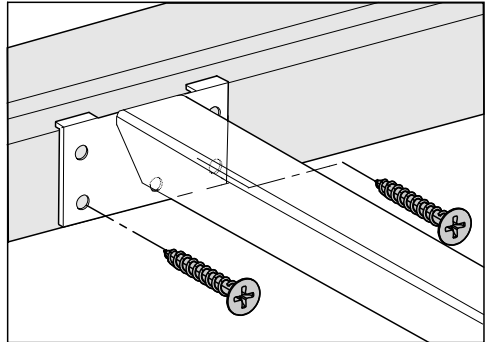
Make sure the sealant does not come into contact with the top surface of the worktop.

- For wooden worktops, secure the wooden frames 5.5 mm below the upper edge of the worktop.
For CS 7611 FL, the wooden frame must be secured 7 mm under the upper edge of the worktop.

Fitting the spacer bars

Use the middle screw holes if one of the following SmartLine appliances is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)

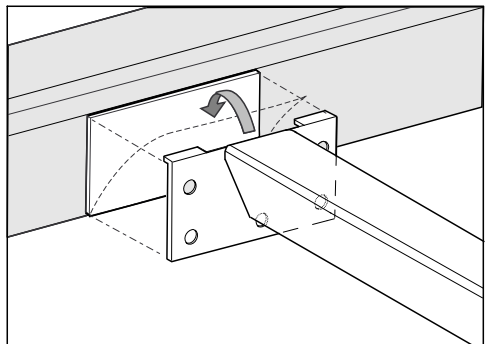
Wooden worktops



- Position the spacer bars flush onto the lower step of the stepped cut-out.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied.

Granite and marble worktops

You will need heavy-duty double-sided tape (not supplied) to secure the spacer bars.



- Stick the tape onto the lower step of the stepped cut-out.
- Position the spacer bars flush onto the lower step of the stepped cut-out.
- Press the spacer bars firmly into place.

Installation


Installing the SmartLine appliance

- Stick the supplied sealing strip under the edge of the SmartLine appliance. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cut-out.
- Position the SmartLine appliance in the worktop cut-out. When doing this, make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal with the worktop.
- Connect the SmartLine appliance to the mains electrical supply.
- If required, connect the SmartLine appliance to the gas supply (see “Installation – Gas connection”).
- Check that the SmartLine appliance works.
- Seal the gaps between the individual SmartLine appliances and between the appliances and the worktop with a silicone sealant that is heat-resistant to at least 160 °C.

Unsuitable sealant can damage natural stone.

For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone. Please follow the manufacturer's instructions.

Electrical connection

 Risk of damage from incorrect connection.

Incorrect installation, maintenance and repairs can be dangerous to users.

Miele cannot be held liable for damage or injury (e.g. electric shock) caused by unauthorised installation, maintenance or repair work, or by an inadequate or faulty on-site earthing system.

This SmartLine appliance must be connected to the electricity supply by a qualified electrician.

The electrician must be familiar with and comply with the national regulations and any additional regulations of the local electricity provider.

After installation, ensure that all electrical components are shielded and cannot be accessed by users.

Total power output

See data plate.

Connection data

The connection data is given on the data plate. Please ensure this information matches the household mains supply.

Residual current device

For extra safety, it is advisable to protect the SmartLine appliance with a suitable residual current device (RCD) with a trip range of 30 mA.

Disconnecting devices

It must be possible to disconnect the SmartLine appliance from the mains at all poles using disconnecting devices. A contact distance of at least 3 mm must be observed in the switched-off state. The disconnecting devices are overcurrent protection devices and residual current protection devices.

Installation

Replacing the mains connection cable



Danger of electric shock!

Incorrect connection to the electricity supply may result in an electric shock.

The mains connection cable must only be replaced in accordance with current local and national safety regulations.

When replacing the mains connection cable, it must be replaced with cable type H 05 V2V2-F by a Miele authorised service technician or a suitably qualified and competent electrician in order to avoid a hazard. These cables are available from Miele.



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