Operating and installation instructions
Ceramic hobs with induction

To avoid 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.

en-GB

M.-Nr. 07 798 970

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Warning and Safety instructions

This hob complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the hob, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.
Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

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

▶ This hob is not intended for outdoor use.

▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.

▶ People with reduced physical, sensory or mental capabilities, or lack of experience and knowledge who are not able to use the hob safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

Safety with children

▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.

▶ Children 8 years and older may only use the hob unsupervised if they have been shown how to use it in a safe way and can recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean the hob unsupervised.

▶ Please supervise children in the vicinity of the hob and do not let them play with it.

▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob 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 next to the hob. Otherwise they could be tempted into climbing onto the appliance.

▶ Danger of burning or scalding.
Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.

▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

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

Technical safety

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

▶ Do not use a damaged appliance. It could be dangerous. Check the hob for visible signs of damage.

▶ Reliable and safe operation of this hob can only be assured if it has been connected to the mains electricity supply.

▶ The electrical safety of this hob can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

▶ To avoid the risk of damage to the hob, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting it to the mains.
Consult a qualified electrician if in doubt.

▶ Do not connect the hob to the mains electrical 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 hob may only be used after it has been built in.

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

▶ Never open the casing of the hob.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the hob is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.

▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.

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

▶ The hob must be connected to the electricity supply by a qualified electrician (see "Electrical connection").

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F (pvc insulated). See "Electrical connection".

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

▶ Danger of electric shock.
Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, disconnect it from the mains electricity supply and contact Miele.

▶ If the hob is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the hob is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the hob, the housing unit and the floor. Do not close the door until 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.

Correct use

▶ The hob 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 hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water.
Disconnect the hob from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.

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

▶ Do not heat an empty pan.

▶ Do not heat up food in closed containers e.g. tins or sealed jars on the hob, as pressure can build up in the container, causing it to explode.

▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the hob 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 hob heating up, with the danger of burning. Depending on the material, other items left on the hob 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.

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

▶ When using an electrical appliance, e.g. a hand-held food blender, near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. 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 cooking zones when they are 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. Wear oven gloves. Allow the cooking zones to cool down and clean them with a suitable ceramic hob cleaning agent.

▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the hob 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 hob. Sliding them into place can cause scuffs and scratches.

▶ Induction heating works extremely quickly and so 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 hob unattended whilst it is being used.

▶ Heat oil or fat for a maximum of one minute. Do not use the Booster function to heat oil or fat.

▶ For people fitted with a heart pacemaker: Please note that the area immediately surrounding the hob is electromagnetically charged. 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 hob.

▶ Metal utensils stored in a drawer under the hob 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 hob.

▶ This hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation of the hob. 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 housing by the fan and damage the fan or impair cooling.

▶ Do not use two pans on a cooking zone, extended zone or PowerFlex zone at the same time.

▶ If the pan only partially covers the cooking zone, the handle could become very hot.
Ensure that you always place the pan in the middle of the cooking zone.

Cleaning and care

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

▶ If the hob is built in over a pyrolytic oven, the hob should not be used whilst the pyrolytic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should 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.

Disposing of your old appliance

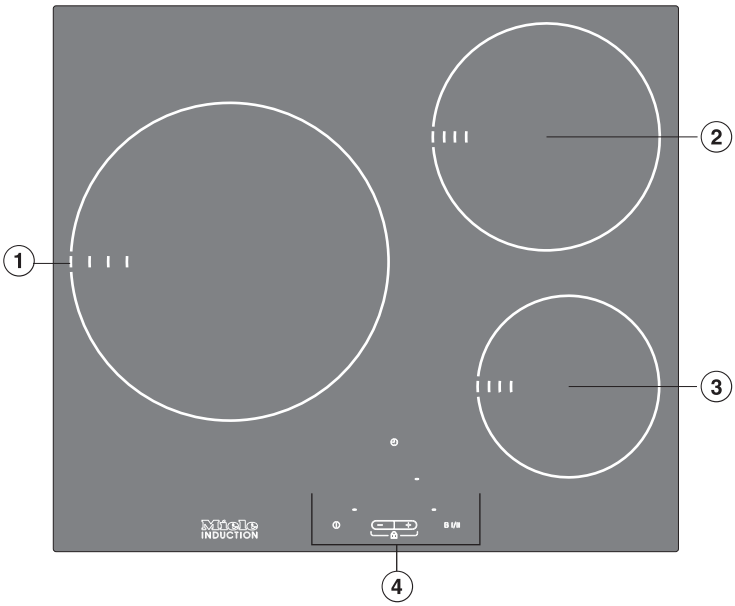
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or 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, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Guide to the appliance

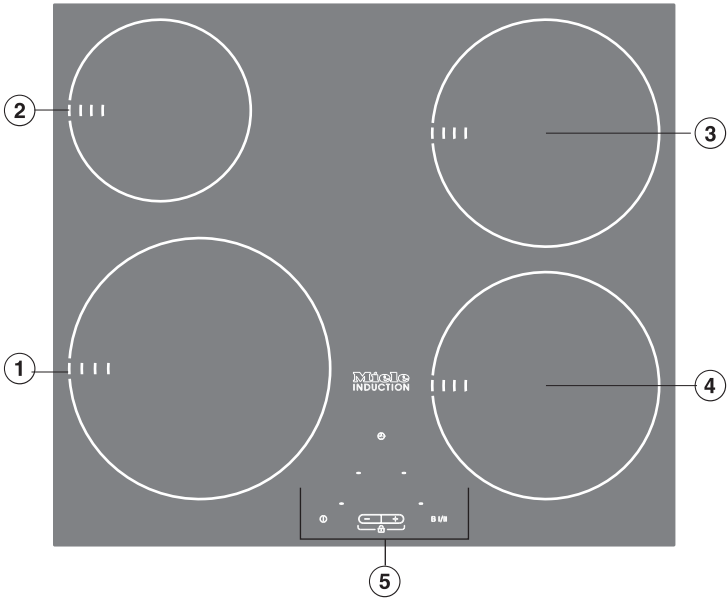
Hob

KM 6113



① Cooking zone with TwinBooster
② Cooking zone with Booster
③ Cooking zone with Booster
④ Controls / Indicators

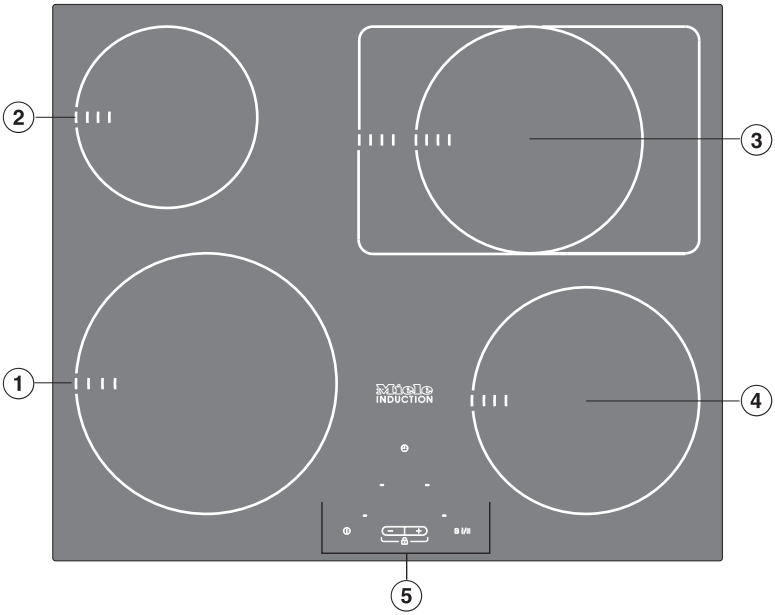
KM 6112 / KM 6115 / KM 6116



① Cooking zone with TwinBooster
② Cooking zone with Booster
③ Cooking zone with Booster
④ Cooking zone with Booster
⑤ Controls / Indicators

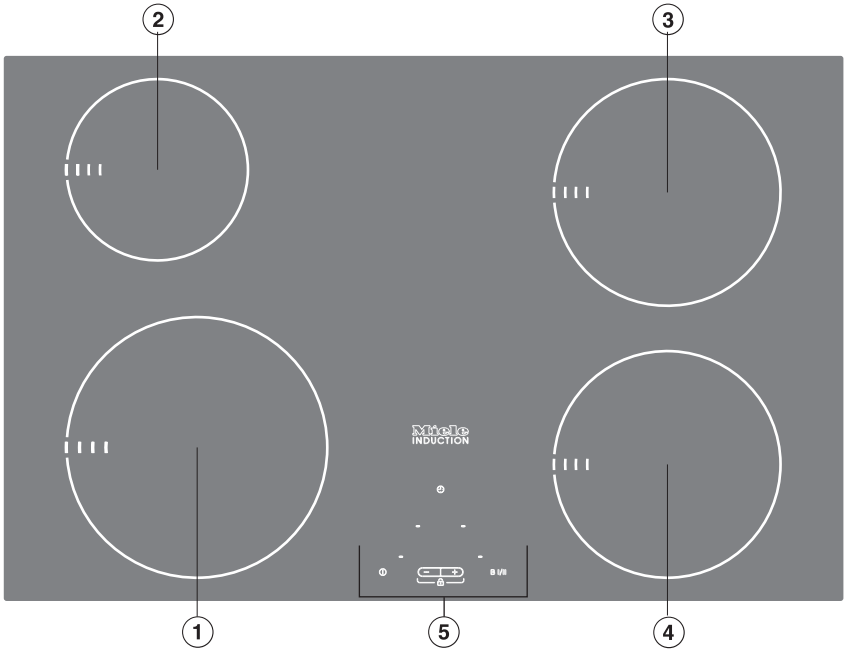
Guide to the appliance

KM 6117



① Cooking zone with TwinBooster
② Cooking zone with Booster
③ Cooking zone with TwinBooster
④ Cooking zone with Booster
⑤ Controls / Indicators

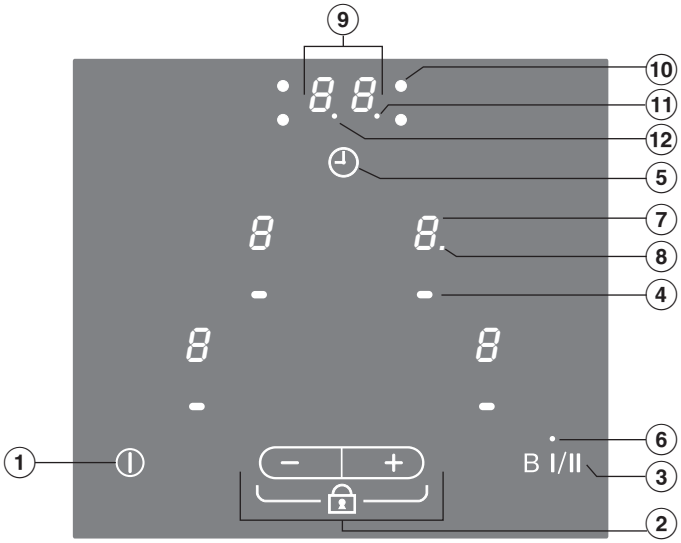
KM 6118



① Cooking zone with TwinBooster
② Cooking zone with Booster
③ Cooking zone with Booster
④ Cooking zone with Booster
⑤ Controls / Indicators

Guide to the appliance

Controls / Indicators



Sensor controls

① For switching the hob on and off

② Setting
- For setting the power level
- For setting the timer
- For activating/deactivating the system lock/safety lock

③ For switching the Booster / TwinBooster On/Off

④ For selecting the cooking zone

⑤ Timer
- For switching on/off
- For switching between timer functions
- For selecting a cooking zone (see "Switching a cooking zone off automatically")

Indicator lamps

⑥ Booster/TwinBooster activated

⑧ Auto heat-up or extended power setting (see "Programming")

⑩ Shows cooking zone selection, e.g. rear right cooking zone

⑪ Minute minder

⑫ In half hours if the minute minder setting exceeds 99 minutes

⑦ Cooking zone display

0	Cooking zone ready for use
h	Keeping warm setting
1 to 9	Power level
ı	TwinBooster level 1
ıı	Booster / TwinBooster level 2
U	No pan on cooking zone or pan unsuitable (see "Induction")
E	Residual heat
A	Auto heat-up
LC	System lock/safety lock activated
dE	Demonstration mode activated
F	Fault (see "Safety switch-off")

⑨ Timer display

00 to 99	Duration in minutes
0.h to 9.h	Duration in hours

Cooking zones

Cooking zone	KM 6113	
	Ø in cm*	Rating in watts for 230 V**
⊡	18–28	Normal 2600 TwinBooster, level 1 3000 TwinBooster, level 2 3700
⊡	14–20	Normal 1850 Booster 3000
⊡	10–16	Normal 1400 Booster 2200
		Total: 7400

* 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.

Cooking zone	KM 6112 / KM 6115 / KM 6116 / KM 6118	
	Ø in cm*	Rating in watts for 230 V**
⊡	16–23	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3700
⊡	10–16	Normal 1400 Booster 2200
⊡	14–20	Normal 1850 Booster 3000
⊡	14–20	Normal 1850 Booster 3000
		Total: 7400

* 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.

Cooking zone	KM 6117	
	Ø in cm*	Rating in watts for 230 V**
⊡	16–23	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3700
⊡	10–16	Normal 1400 Booster 2200
⊡	14–20	Normal 1850 TwinBooster, level 1 2500 TwinBooster, level 2 3000
	20 x 30	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3700
⊡	14–20	Normal 1850 Booster 3000
		Total: 7400

* 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.

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.
- Remove any protective wrapping and stickers.

Cleaning the hob for the first time

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

Switching on the hob for the first time

The metal components have a protective coating which may give off a slight smell when heated up for the first time. The induction coils may also give off a slight smell for 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 hobs is very much shorter than on conventional hobs.

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 ⍾ symbol flashes alternately with the power setting selected in one of the cooking zone displays

– if the zone has been 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 when it is switched on.

If a suitable pan is placed on the cooking zone within 3 minutes, the ⍾ 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.

⚠ 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 hob (e.g. cutlery) heating up.

Danger of burning.

Do not use the appliance as a resting place for anything else. Switch the cooking zones off after use with the appropriate 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, it 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 "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 hob is being used intensively. The fan may continue to run after the appliance has been switched off.

Pans

The following pan types are **suitable**:

– Stainless steel with a base that can be magnetised,

– enamelled steel,

– cast iron.

The following pan types are **not suitable**:

– Stainless steel pans without a magnetic base,

– aluminium and copper pans,

– glass, ceramic or earthenware pots and pans.

To test whether a pot or pan is suitable for use on an induction hob, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable. If an unsuitable pan is used, the ⍈ symbol will flash alternately with the power level set.

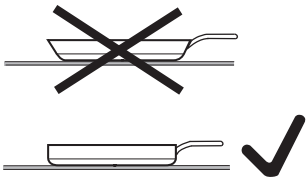
The composition of the pan base can affect the evenness of the cooking results (e.g. when browning pancakes).

– To make optimum use of the cooking zones, choose a pan with a suitable base diameter (see "Guide to the appliance - Cooking zones"). If the pan is too small, it will not be recognised and the ⍈ symbol will flash alternately with the power level set.

– Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.

– Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

– Often the maximum diameter quoted by manufacturers 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.

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

	Setting range	
	Default setting (9 power levels)	Extended settings (17 power levels)
Keeping warm	h	h
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	3	2.–3
Making porridge	3	2.–3.
Warming liquid and semi-solid foods Making omelettes or lightly frying eggs Steaming fruit	4	4–4.
Cooking 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
Gently braising meat, fish and sausages (without overheating the fat)	6–7	6.–7.
Frying pancakes, potato fritters etc.	7	6.–7
Cooking stew	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 hob, 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.

Operation

This glass ceramic hob is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the hob on, the On/Off ⏻ sensor needs to be touched for a little longer than the other sensors.
A tone sounds each time a sensor is touched.

In order to set or alter a power level or a duration, the cooking zones and the timer must be "active". To activate a cooking zone or the timer, touch the sensor for selecting the relevant cooking zone or the timer. After you have touched the sensor, the relevant cooking zone or the timer display will start to flash. The cooking zone or the timer is "active" whilst the display is flashing and you can set a power level or a duration.
Exception: if only one of the cooking zones is in use, you can alter the power level without activating the cooking zone.

Malfunction due to dirty and/or covered sensors
If the sensors are dirty or covered this could cause them to fail to react, to activate a function or even to switch the hob off automatically (see "Safety switch-off"). Placing hot pans on the sensors/indicators can damage the electronic unit underneath.
Keep the sensors and indicators clean and do not place anything on top of them. Do not place hot pans on them.

⚠ Fire hazard.
Do not leave the hob unattended whilst it is being used.
Please note that the heating up time on induction hobs is very much shorter than on conventional hobs.

Switching on

- Touch the ⏻ sensor.

0 will appear in each of the cooking zone displays and *00* will appear in the timer display. If there is no further input, the hob will switch itself off after a few seconds for safety reasons.

Selecting/changing the power level

- Touch the sensor for selecting the cooking zone you want briefly.

0 or the selected power level will flash in the cooking zone display.

- Touch the **+** or **-** sensor repeatedly until the power level you want appears in the cooking zone display.

The power level selected will flash in the display for a few seconds to start with and then light up constantly.

Setting the power level with **-** will select cooking with Auto heat-up. Setting the power level with **+** will select cooking without Auto heat-up (see "Auto heat-up").

Switching off

- To switch a cooking zone off, touch the sensor for that cooking zone twice.
- To switch off the hob and all the cooking zones, touch the ⏻ sensor.

Residual heat indicator

If the cooking zone is still hot, the residual heat indicator will light up after it has been switched off.

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

⚠ Danger of burning. Do not touch the cooking zones whilst the residual heat indicators are lit up.

Auto heat-up

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

Activating

- Touch the sensor for selecting the cooking zone you want briefly.
- Set the continued cooking setting you want by touching the **-** sensor.

During the Auto-heat up time (see chart) the indicator lamp next to the continued cooking setting selected will light up. In the extended range of power settings (see "Programming"), *R* flashes alternately with the continued cooking setting selected.

Altering the continued cooking setting while the cooking zone is heating up deactivates Auto heat-up.

Deactivating

- Touch the sensor for selecting the cooking zone you want briefly.
- Select 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 Booster or TwinBooster (see "Guide to the appliance – Hob"). You can use the booster function for a maximum of two cooking zones at the same time.

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

The booster function can only be used on 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.

Cooking zones are networked in pairs to supply the power for the booster function. When the booster function is selected, a proportion of energy is taken away from the linked cooking zone and the following happens within the pairs:

– Auto heat-up is deactivated

– the power level is reduced

– the linked cooking zone is switched off.

Switching the Booster / TwinBooster on and off

To switch on the Booster

- Touch the sensor for selecting the cooking zone you want.
- Select a power level if necessary.
- Touch the **B I/II** sensor.

The indicator light for the Booster lights up and the cooking zone indicator ,, starts to flash. After a few seconds, ,, lights up continuously and the indicator light goes out.

TwinBooster activation, level 1

- Touch the sensor for selecting the cooking zone you want.
- Select a power level if necessary.
- Touch the **B I/II** sensor.

The indicator light for the Booster lights up and the cooking zone indicator , starts to flash. After a few seconds, , lights up continuously and the indicator light goes out.

TwinBooster activation, level 2

- Touch the sensor for selecting the cooking zone you want.
- Select a power level if necessary.
- Touch the **B I/II** sensor twice.

The indicator light for the Booster lights up and the cooking zone indicator ,, starts to flash. After a few seconds, ,, lights up continuously and the indicator light goes out.

Switching the Booster / TwinBooster off

- Touch the sensor for selecting the cooking zone you want.
- Touch the **B I/II** sensor repeatedly until the indicator lamp for the Booster goes out and the cooking zone setting shows in the display.
- Or:
  Set a different power level.

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.

– Keep food warm in the pan it was cooked in and cover with a lid.

– You do not have to stir food while it is being kept warm.

– 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 ensure that food is kept warm for as short a time as possible.

Setting the keeping warm function

■ Touch the sensor for selecting the cooking zone you want.

■ Touch the + sensor until *h* appears in the cooking zone display.

To switch off the keeping warm function

■ Touch the sensor for selecting the cooking zone you want.

■ Set a different power level or switch the cooking zone off.

Timer

The hob has to be switched on if you wish to use the timer.
You can set a time between 1 minute (*01*) and 9.5 hours (*9.h*).

The timer can be used for two different functions:

– to set the minute minder

– to set a cooking zone to switch off automatically.

Use the **-** sensor to reduce the time from *9.h* to *00*, and the **+** sensor to increase the time from *00* to *9.h*. The display stops at *2.h* and at *99*. To continue beyond this setting, briefly remove your finger from the sensor and then touch it again.
Durations exceeding 99 minutes are set in half-hour steps. The half hour is indicated by a dot after the number.

Minute minder

Setting

■ Touch the ◴ sensor.

00 and the minute minder indicator lamp will flash in the timer display.

■ Select the time you want with the **-** or **+** sensor.

Changing

■ Touch the ◴ sensor.

■ Select the time you want with the **-** or **+** sensor.

Deleting

■ Touch the ◴ sensor.

■ Touch the **-** and **+** sensors at the same time until *00* appears in the timer display.

Switching a cooking zone off automatically

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

If the time programmed is longer than the maximum operational time allowed, the cooking zone will switch off after the maximum time allowed (see relevant section).

- Select a power level for the cooking zone you require.
- Keep touching the ◴ sensor until the indicator light for this cooking zone starts flashing.

If several cooking zones are on, the indicator lights flash in a clockwise direction, starting with the front left zone.

- Set the time you want.
- 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.

Using both timer functions at the same time

The minute minder and automatic switch-off functions can be used at the same time.

If you have programmed in one or more switch-off times, and would like to use the minute minder as well:

- Touch the ◴ sensor repeatedly until the indicator lamps of the programmed cooking zones light up constantly and the minute minder indicator lamp flashes.
- Set the time as described above.

If you have set the minute minder and would like to programme in one or more switch-off times as well:

- Touch the ◴ sensor repeatedly until the indicator lamp for the zone you require flashes.
- Set the time as described above.

Shortly after the last entry, the timer display switches to the function with the shortest remaining time.

If you want to show the times counting down in the background:

- Touch the timer display repeatedly until
  - the indicator lamp for the cooking zone you want flashes (automatic switch-off).
  - the minute minder indicator lamp flashes.

Starting with the shortest duration, the display will show the time left for all cooking zones and for the minute minder in a clockwise direction.

System lock / Safety lock

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

Your hob is equipped with a system lock and a safety lock to prevent the hob and the cooking zones being switched on or any settings being altered.

The **system lock** is activated when the hob is switched off. When it is activated, the hob cannot be switched on and the timer cannot be used. The hob is programmed so that the system lock must be activated manually. It can be programmed to be activated automatically 5 minutes after the hob has been switched off if the system lock is not manually activated first (see "Programming").

The **safety lock** is set when the hob is switched on. When the safety lock is activated,

– the cooking zone power levels and the timer settings cannot be changed.

– the cooking zones, the hob and the timer can be switched off, but once switched off cannot be switched on again.

If an unavailable sensor is touched whilst the system lock or the safety lock is activated, L will appear in the front left and C will appear in the front right cooking zone display after a few seconds.

Activating

■ Touch the **+** and **-** sensors at the same time until L appears in the front left and C appears in the front right cooking zone display and a tone sounds.

LC will go out after a short while.

Deactivating

■ Touch the **+** and **-** sensors at the same time until L goes out from the front left and C goes out from the front right cooking zone display and a tone sounds.

Power management

The total output of the hob can be limited to 3.0 kW in order to match to the requirements of a local network provider. On hobs with 4 cooking zones, level 2 of the TwinBooster cannot be set if Power management is activated (see "Programming").

Safety switch-off

Safety switch-off with an overlong cooking time

The safety switch-off mechanism is triggered automatically if one of the cooking zones is heated for an unusually long period of time. This period of time depends on the power level selected. Once exceeded, the cooking zone switches off and the residual heat indicators appear. The cooking zone can be operated again after it has been switched off and back on.

Safety switch-off if the sensors are covered

Your hob will switch off automatically if one or several sensors remain covered for more than about 13 seconds, for example by finger contact, food boiling over or an object. An *F* will flash in each of the cooking zone displays.
Remove the obstruction or clean the area. *F* will go out and the hob will be ready to use again.

Overheating protection

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

Induction coils

– Any booster function in operation will be switched off.

– The set power level will be reduced.

– The cooking zone will switch off automatically. The fault code *FE44* will appear.

You can use the cooking zones again as usual when the fault code has gone out.

Cooling elements

– Any booster function in operation will be turned off.

– The set power level will be 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 mechanism can be triggered by:

– Heating up an empty pan.

– Fat or oil being heated on a high power level.

– Insufficient ventilation to the underside of the hob.

– 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 Service.

Control panel

The control panel electronic unit is equipped with overheating protection. This switches off the hob automatically before the electronic unit overheats.

The fault code *FE37* will appear if the control panel overheating protection mechanism is triggered. You can use the hob again once the fault code has gone out.

Heating several cooking zones at a high power level for a long period of time can trigger the overheating protection mechanism.

⚠ Danger of burning.
The cooking zones must be switched off. The hob must have cooled down.

⚠ Danger of injury.
The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.
Do not use a steam cleaner to clean the hob.

The use of unsuitable cleaning agents can cause the surfaces to discolour or alter.
All surfaces are susceptible to scratching.
Remove any cleaning agent residues immediately.

Allow the hob to cool down before cleaning.

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

Unsuitable cleaning agents

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

– washing-up liquid,
– cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
– cleaning agents containing descaling agents,
– stain or 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 with abrasive cleaning agents,
– melamine eraser blocks.

Cleaning the glass ceramic surface

Risk of damage from pointed objects!
Do not clean the area between the glass ceramic surface and the frame or the frame and the worktop with sharp, pointed objects.

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 glass ceramic surface regularly with a suitable ceramic hob 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 hob cleaner (see "Optional accessories") or with a proprietary ceramic glass cleaner applied with a paper towel or a clean cloth. Do not apply the cleaner while the hob is still hot, as this can result in marking. Please follow the cleaning agent manufacturer's instructions.
- Finally wipe the hob with a damp cloth and polish with a soft, dry cloth.

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

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

⚠ Danger of burning.
Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot hob 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.
- Afterwards, clean the glass ceramic surface in its cooled state, as described above.

Programming

You can programme certain settings on the hob to suit your personal needs. Several settings can be changed in succession.

After accessing programming mode, *P* (Programme), *S* (Status) and numbers will appear in the cooking zone displays.

Once you have left programming mode, the hob will reset automatically. The process is completed when the booster indicator lights up briefly.
Do not switch the hob off until the reset process is completed.

To access programming mode

- With the **hob switched off** touch the ⏻ and **B I/II** sensors at the same time until the booster indicator flashes.

To set a programme

- Touch the sensor for selecting the **(front) left** cooking zone.
- Set the Programme you want with the **+** or **-** sensor.

To set the status

- Touch the sensor for selecting the **front right** cooking zone.
- Set the Status you want with the **+** or **-** sensor.

To save the settings

- Touch the ⏻ sensor until the indicators go out.

To avoid saving the settings

- Touch the **B I/II** sensor until the displays go out.

	Programme[1)]	Status[2)]	Settings
P0	Demonstration mode and factory default settings	S0	Demonstration mode on[3)]
		S1	Demonstration mode off
		S9	Factory default settings reinstated
P2	Number of power levels	**S0**	9 power levels
		S1	17 power levels[4)]
P3	Induction warning tone when there is no pan in place or the pan is unsuitable	**S0**	Off
		S1	Quiet
		S2	Medium
		S3	Loud
P4	Keypad tone when a sensor is touched	S0	Off
		S1	Quiet
		S2	Medium
		S3	Loud
P5	Audible tone for the timer	S0	Off
		S1	Quiet
		S2	Medium
		S3	Loud
P7	System lock	**S0**	System lock can only be activated manually
		S1	System lock can be activated manually and automatically

	Programme[1)]	Status[2)]	Settings
P8	Power management	**S0**	Off
		S1	On
P5	Buzzer tone if the sensors are covered	**S0**	Off
		S1	On
P6.	Sensor reaction speed	S0	Slow
		S1	Normal
		S2	Rapid

[1)] Unlisted programmes are not assigned.

[2)] The factory setting is shown in bold.

[3)] After the hob has been switched on, *d* will appear in the front left cooking zone display and *E* will appear in the front right cooking zone display for a few seconds.

[4)] The intermediate levels are shown on the cooking zone display by a dot after the power level. Auto heat-up is indicated by *R* flashing alternately with the continued cooking setting.

Reset

This function allows you to quickly reset all the programming settings back to their original factory default settings.

To initiate reset

- Switch on the hob.
- Touch the sensors for selecting the front left and front right cooking zones at the same time until the cooking zone displays go out (approx. 10 seconds).

The reset process takes approx. 1 minute. It is completed when the booster indicator lights up briefly. Do not switch the hob off until the reset process is completed.

Problem solving guide

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

Problem	Cause and remedy
The hob or cooking zones cannot be switched on.	There is no power to the hob. ■ Check if the mains fuse has tripped. If it has, contact a qualified electrician or Miele (minimum fuse rating - see data plate).
	There may be a technical fault. ■ Disconnect the appliance from the electricity supply for approx. 1 minute. To do this: – switch off at the isolator, or – disconnect the mains fuse. ■ If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or Miele.
A smell and vapours are given off when the new appliance is being used.	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 vapour given off do not indicate a faulty connection or appliance and they are not hazardous to health.
The ⍦ symbol lights up or flashes alternately with the set power level or ⍲ in one of the cooking zone displays.	There is no pan on the cooking zone, or the pan is unsuitable. ■ Use a suitable pan (see "Pans").

Problem	Cause and remedy
After switching on the hob, L appears in the front left cooking zone display and C appears in the front right cooking zone display for a few seconds.	The system lock or safety lock is activated. ■ Deactivate the system lock or safety lock (see "System lock / Safety lock").
After switching on the hob, d appears in the front left cooking zone display and E appears in the front right cooking zone display for a few seconds. The cooking zones do not heat up.	The hob is in demonstration mode. ■ Deactivate demo mode (see "Programming").
A cooking zone switches off automatically.	It has been operated for too long. ■ You can use the cooking zone again by switching it back on (see "Safety switch-off").
A cooking zone or the whole hob switches off automatically.	The overheating protection mechanism has been activated. ■ See "Overheating protection".
The Booster has deactivated early automatically.	The overheating protection mechanism has been activated. ■ See "Overheating protection".
The cooking zone is not working in the usual way on the power setting selected.	The overheating protection mechanism has been activated. ■ See "Overheating protection".
Power level 9 is automatically reduced if you select power level 9 on two linked cooking zones at the same time.	Operating both zones at power level 9 would exceed the permitted maximum power for the two zones. ■ Use a different cooking zone.

Problem solving guide

Problem	Cause and remedy
The food in the pan does not heat up when the Auto heat-up function is switched on.	A large amount of food is being heated up. ■ Start cooking at the highest power level and then turn down to a lower one manually later on.
	The pan is not conducting heat properly. ■ Use a different pot or pan which conducts heat properly.
An operating noise can be heard after the appliance has been switched off.	The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.
The sensors show increased sensitivity or fail to react.	The sensitivity level of the sensors has changed. ■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob. The area surrounding the hob must not be too dark. ■ Make sure that there is nothing covering the sensors or the hob. Take any pans off the hob and wipe away any food deposits. ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact Miele.
The hob does not switch off and *F* flashes in the cooking zone displays.	One or more of the sensors are covered, e.g. by finger contact, food boiling over or an object. ■ Remove the obstruction and/or clean the hob.

Problem	Cause and remedy
F **lights up in the rear left cooking zone display,** *E* **lights up in the rear right cooking zone display and numbers light up in the front displays.**	left *9*, right *0* or *1*, or *2*, or *3* A calibration fault has occurred after the reset function has been activated or after an interruption to the power supply. ■ If the displays do not go out after 5 minutes, proceed as described under "The sensors show increased sensitivity or fail to react".
	left *3*, right *7* left *4*, right *4* The overheating mechanism has triggered. ■ See "Overheating protection".
	left *4*, right *7* or *8* The fan is blocked or faulty. ■ Make sure it has not been blocked by something like a fork. Remove the cause of the blockage. ■ If this fault code continues to appear in the display, contact Miele Service.
	FE and other numbers There is a fault in the electronic module. ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact Miele.

Optional accessories

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These products can be ordered through the Miele Webshop.

These can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

Pans

Miele offer a wide range of pans which are perfect for Miele hobs. Please refer to the Miele website for more details on individual products.

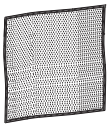
– Pans in various sizes
– Frying pan with lid
– Anti-stick pans
– Wok
– Gourmet oven dishes

Cleaning and care products

Ceramic and stainless steel hob cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues

Microfibre cloth



Removes finger marks and light soiling

⚠ The appliance must only be installed and connected to the electricity supply by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

Fit the wall units and cooker hood before fitting the hob to avoid damaging the hob.

▶ 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 backmoulds must be of heat-resistant material.

▶ The hob must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.

▶ This hob must not be installed above ovens or cookers unless these have a built-in cooling down fan.

▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.

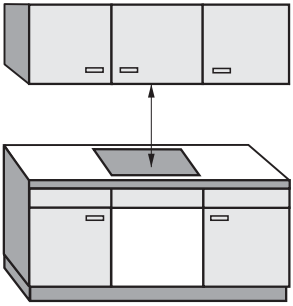
▶ The electrical cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.

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

All dimensions are given in mm.

Safety distances

Safety distance above the hob



A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details. If the manufacturer's instructions are not available for the cooker hood or if any flammable objects (e.g. utensil rails, wall units etc) are installed above the hob a minimum safety distance of at least 760 mm must be maintained between them and the appliance below.

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

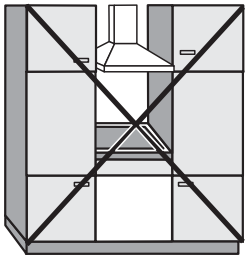
Safety distances to the sides and back of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear or a tall unit or wall on one side (right **or** left) (see illustrations).

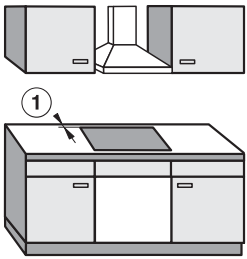
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:
50 mm

② Minimum distance between the worktop cut-out and a wall or tall unit to the **right** of it:
50 mm.

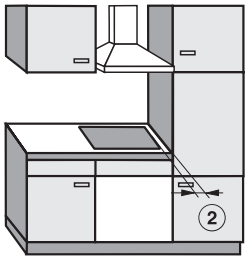
③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it:
50 mm.



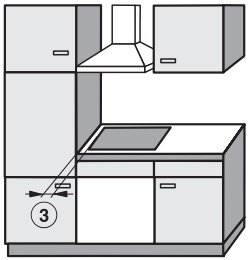
Not allowed



Recommended



Not recommended



Not recommended

Safety distances

Minimum safety distances underneath the hob

To ensure sufficient ventilation to the hob, a certain gap must be left between the underside of the hob and any oven, interim shelf or drawer.

The minimum gap between the underside of the hob and

– the top of an **oven** is **15 mm**.

– the top of an **interim shelf** is **15 mm**.

– the base of a **drawer** is **75 mm**.

Interim shelf

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

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

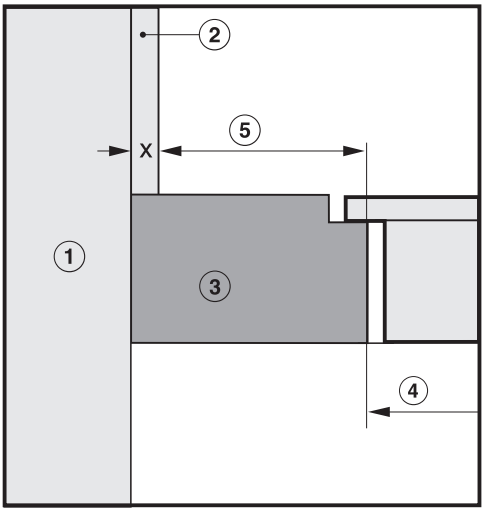
Safety distance when installing the appliance near a wall with additional niche cladding

A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

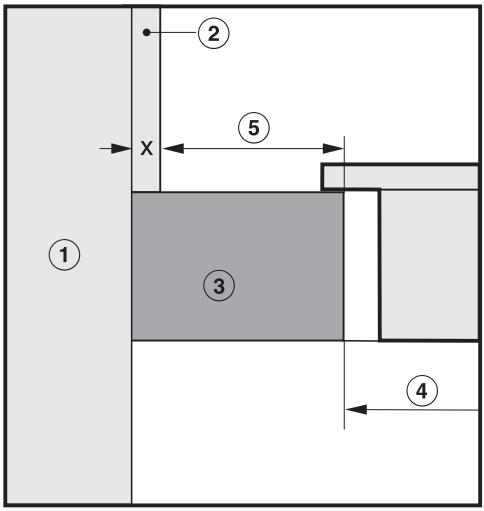
If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a non-combustible material (e.g. metal, natural stone, ceramic tiles) the minimum safety distance ⑤ between the cut-out and the cladding will be 50 mm less the thickness of the cladding.
Example: 15 mm niche cladding
50 mm - 15 mm = minimum safety distance of 35 mm

Flush-fitted hobs



Hob with frame or bevelled edge



① Masonry

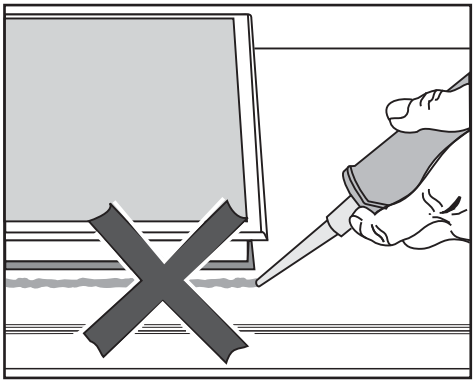
② Niche cladding dimension x = thickness of the niche cladding material

③ Worktop

④ Worktop cut-out

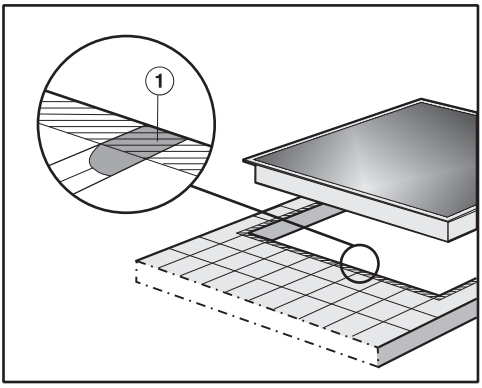
⑤ Minimum distance to
combustible materials 50 mm
non-combustible materials 50 mm - dimension x

Seal between the hob and the worktop



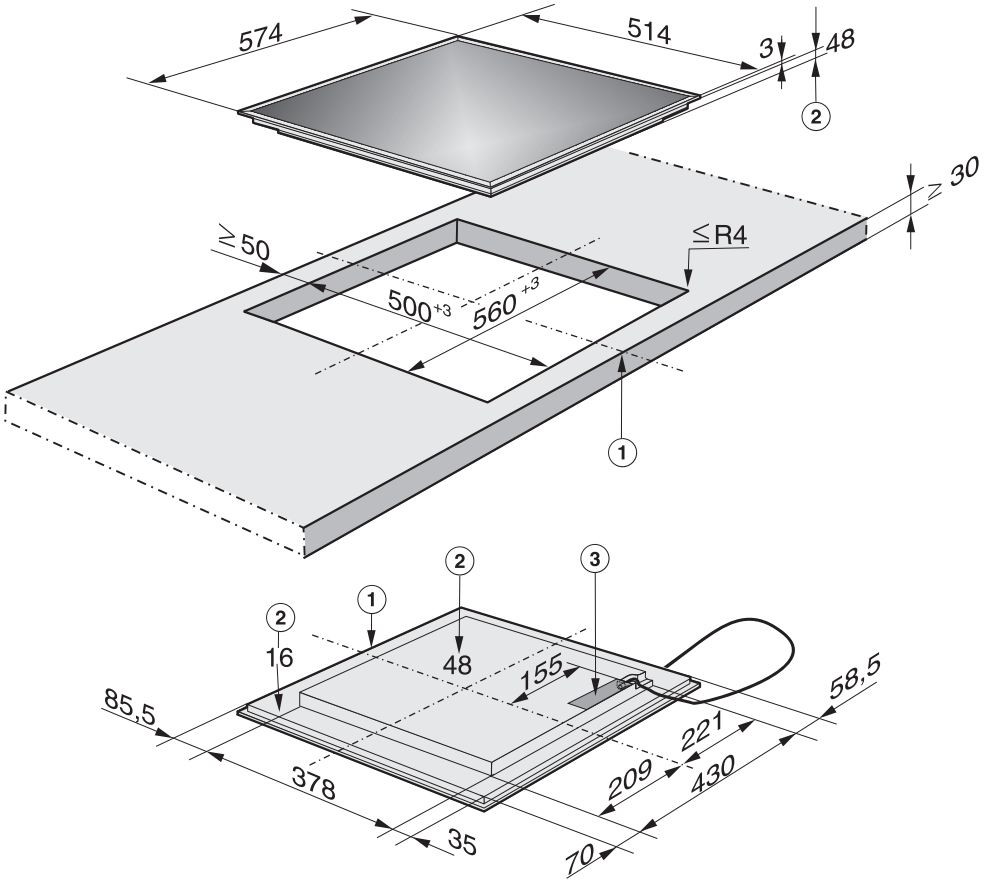
Do not use sealant between the hob and the worktop. This could result in damage to the hob or the worktop if the hob ever needs to be removed for servicing.
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Tiled worktop



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

KM 6112



① Front

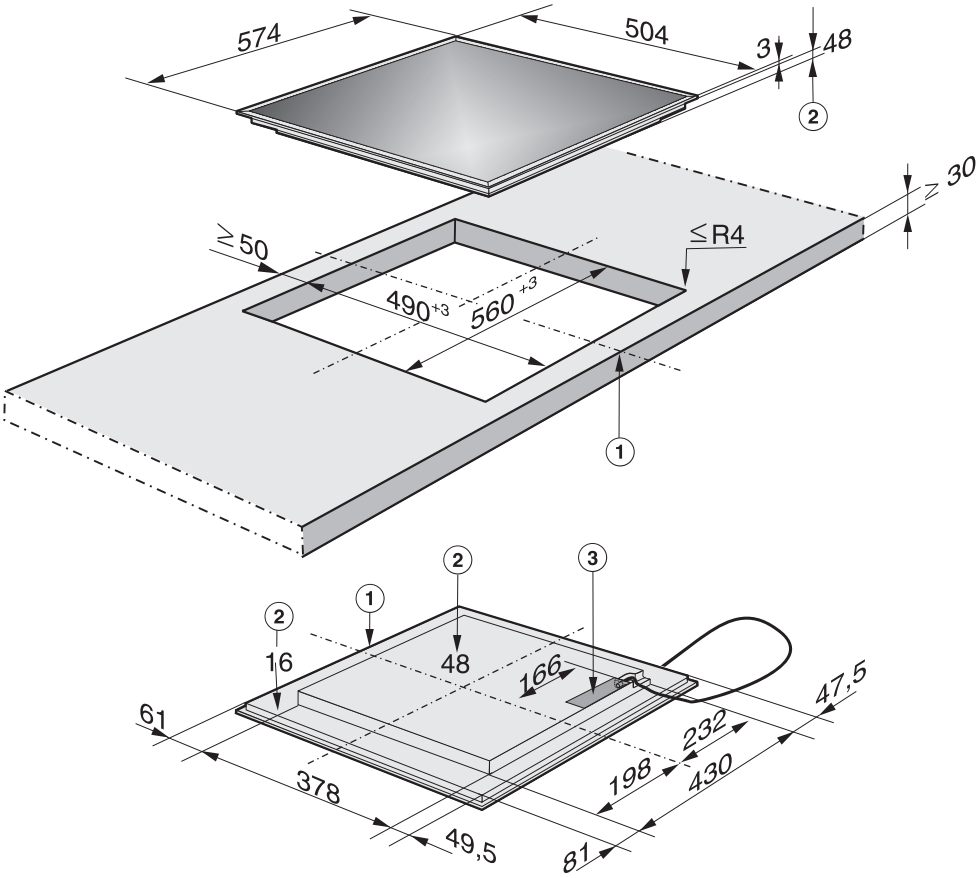
② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the hob.

Building-in dimensions

KM 6113



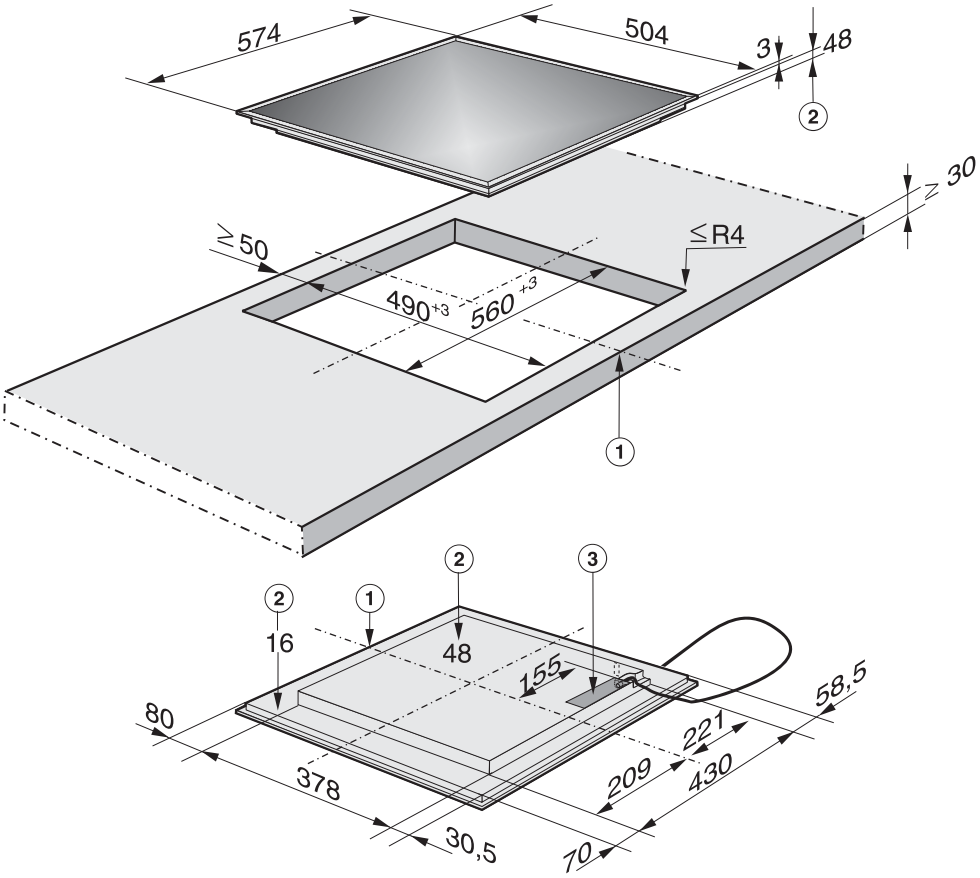
① Front

② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the hob.

KM 6115



① Front

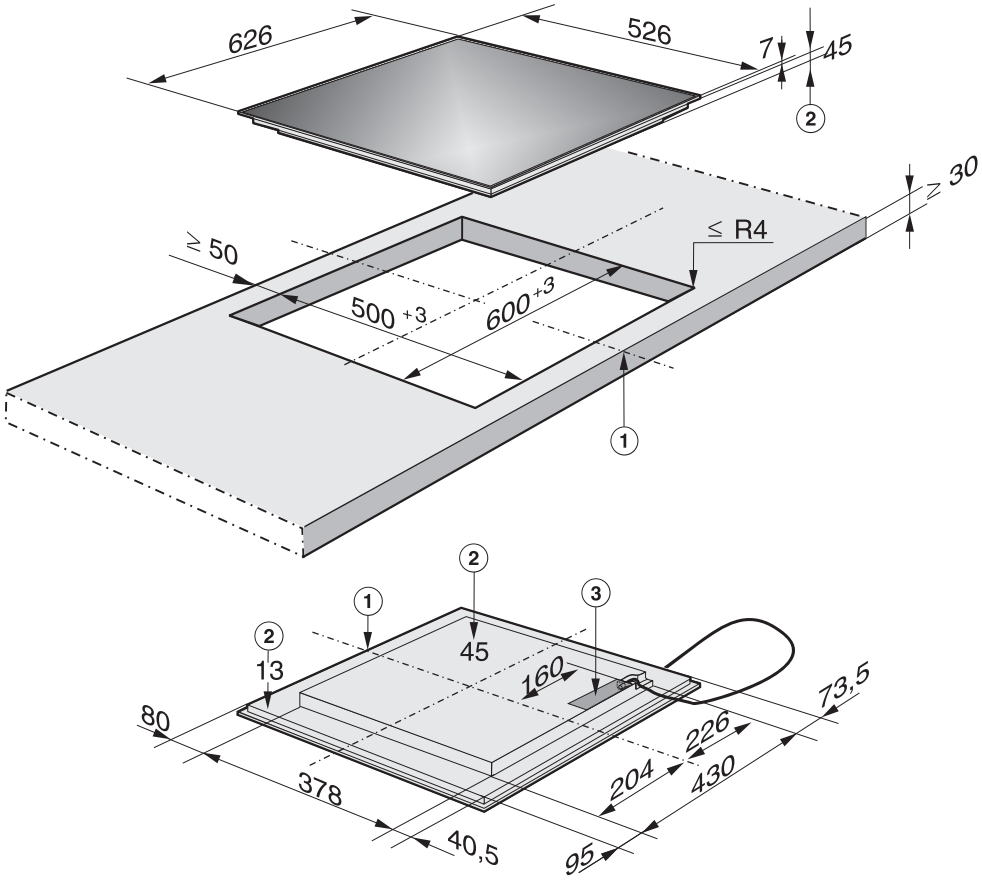
② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the hob.

Building-in dimensions

KM 6116



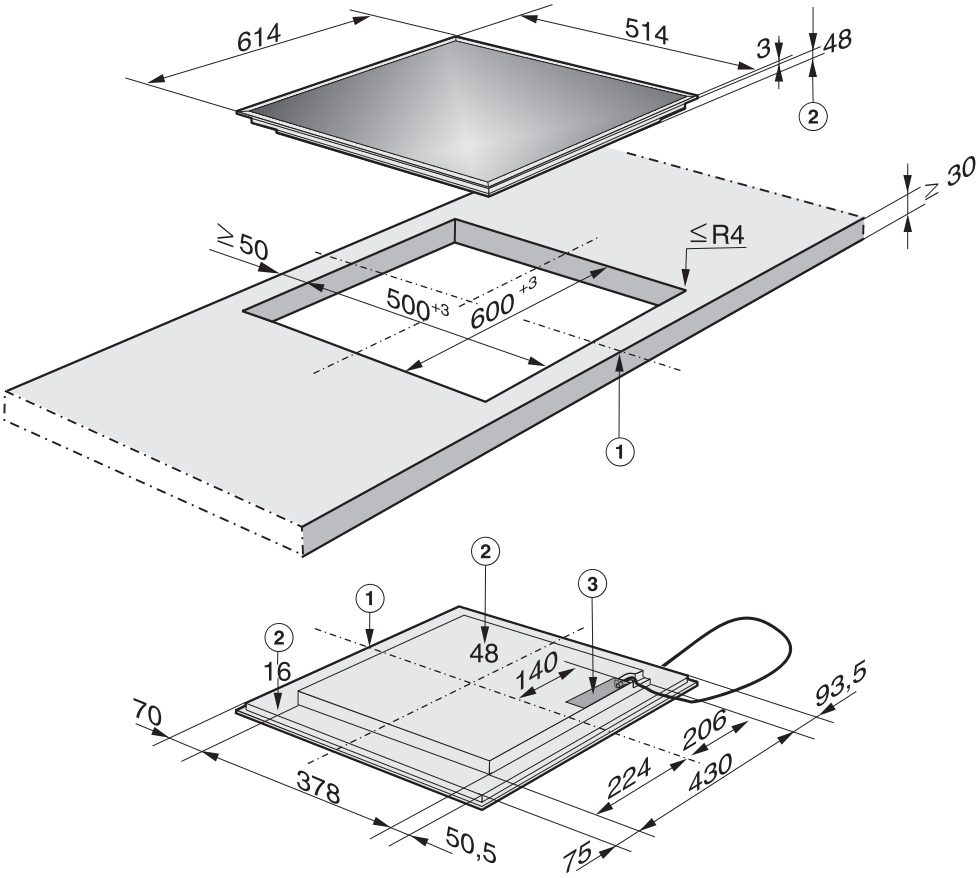
① Front

② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the hob.

KM 6117



① Front

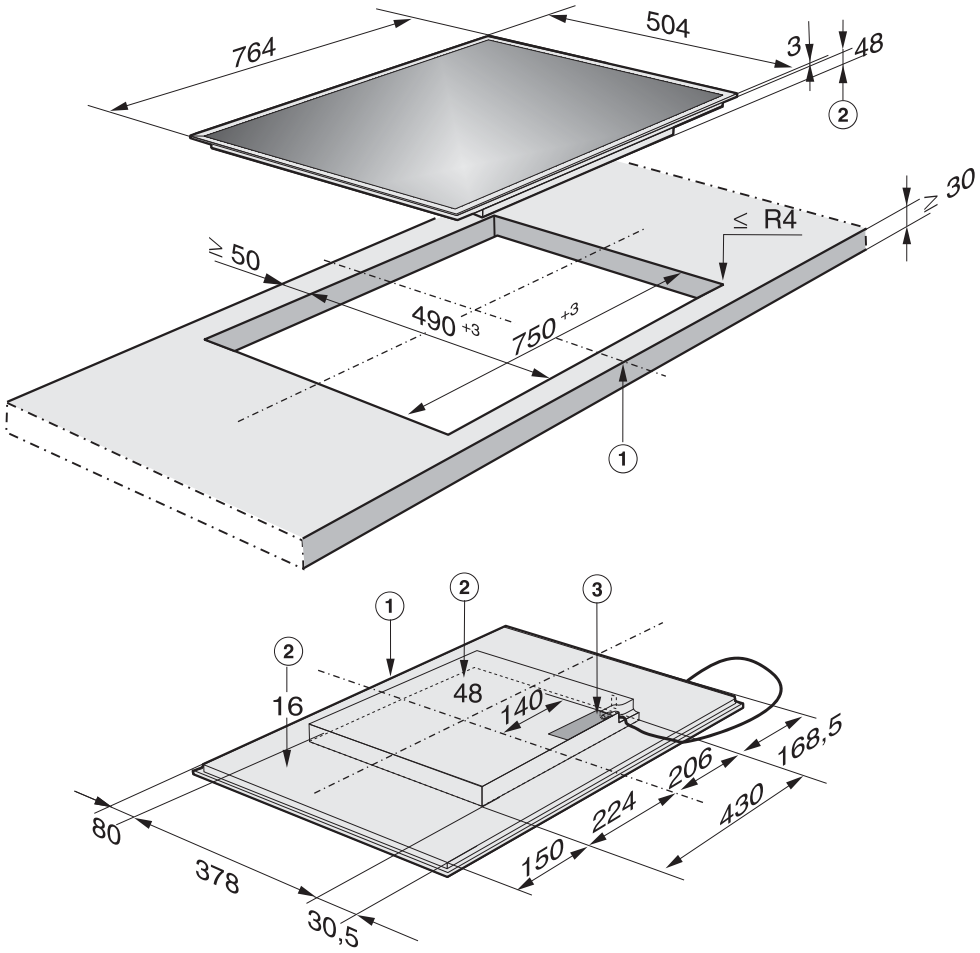
② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the hob.

Building-in dimensions

KM 6118



① Front

② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately with the hob.

Prepare the worktop

- Create the worktop cut-out as shown in the building-in diagram. Remember to maintain the minimum safety distances (see "Safety distances").
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture. The sealant must be temperature-resistant.

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

The seal under the appliance ensures that the hob will sit securely in the cut-out without slipping. Any gap between the appliance frame and worktop will become smaller over time.

Connect the mains connection cable to the appliance

The mains connection cable must only be connected by a suitably qualified and competent person.

- Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

Install the hob

- Feed the mains connection cable down through the cut-out.
- Place the hob centrally in the 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 all round.

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

If the seal does not meet the worktop correctly on the corners, the corner radius (≤ R4) can be carefully scribed to suit.

- Connect the hob to the mains.
- Check that the hob works.

Electrical connection

⚠ Danger of injury.
Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.
Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock).
This hob must be connected to the mains electrical supply by a suitably qualified and competent person, in accordance with current local and national safety regulations (BS 7671 in the UK).
After installation ensure that all electrical components are shielded and cannot be accessed by users.

Connection

AC 230 V, 50 Hz

The connection data is quoted on the dataplate. It must match the household supply.

Please see wiring diagram for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

Residual current device

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

WARNING
THIS APPLIANCE MUST BE EARTHED

Separators

The appliance must be able to be disconnected from the mains on all poles by disconnecting devices. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. Disconnecting devices include overcurrent protection and circuit breakers.

Disconnecting from the mains

⚠ Danger of electric shock.
After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

Safety fuses

- Completely remove fuses

Automatic circuit breakers

- Press the (red) button until the middle (black) button springs out.

Built-in circuit breakers

- Circuit breakers, type B or C: switch the on-off switch from 1 (on) to 0 (off).

Residual current device (RCD)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.

Mains connection cable

The hob must be connected to the electrical supply with a special connection cable, type H 05 VV-F (PVC insulated) with a suitable diameter.

Please see wiring diagram for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

See the data plate on the hob for the correct voltage and frequency.

Replacing the mains cable

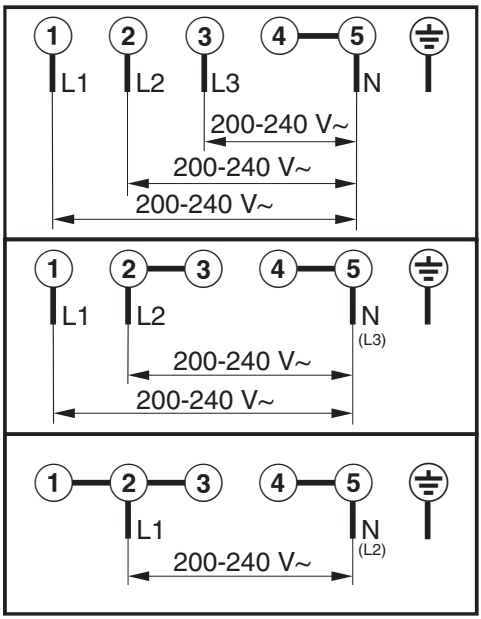
⚠ Danger of electric shock.
The mains connection cable must be replaced by a suitably qualified and competent person in accordance with current local and national safety regulations. (e.g. BS 7671 in the UK).
The earth lead must be connected to the point marked ⏚.

If the mains cable needs to be replaced it must be replaced with a special connection cable, type H 05 VV-F (PVC-insulated), available from Miele.

The connection data is quoted on the data plate.

Electrical connection

Wiring diagram



Contact in case of malfunction

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

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

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in 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

Stick the extra data plate supplied with the appliance here. Make sure that the model number matches the one specified on the back cover of this document.

Warranty

The appliance warranty is valid for 2 years from date of purchase. In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

For further information on country specific warranty terms and conditions, please refer to your warranty booklet or contact Miele Customer Service.

Product data sheets

The following data sheets apply to the models described in this operating instruction manual.

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 6112 EDST
Number of cooking zones and/or areas	
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 160-230 mm 2. = Ø 100-160 mm 3. = Ø 140-200 mm 4. = Ø 140-200 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	-
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	-

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 6113 EDST
Number of cooking zones and/or areas	
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 180-280 mm 2. = Ø 140-200 mm 3. = Ø 100-160 mm 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	-
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	-

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 6115 EDST
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 160-230 mm 2. = Ø 100-160 mm 3. = Ø 140-200 mm 4. = Ø 140-200 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 168,9 Wh/kg 2. = 185,3 Wh/kg 3. = 177,1 Wh/kg 4. = 177,1 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	177,1 Wh/kg

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 6116 EDST
Number of cooking zones and/or areas	
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = 160-230 mm 2. = 100-160 mm 3. = 140-200 mm 4. = 140-200 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	-
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	-

Product data sheets

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 6117 EDST
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 160-230 mm 2. = Ø 100-160 mm 3. = Ø 200 / 200x300 mm 4. = Ø 140-200 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 168,9 Wh/kg 2. = 185,3 Wh/kg 3. = 188,7 Wh/kg 4. = 177,1 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	180,0 Wh/kg

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 6118 EDST
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 160-230 mm 2. = Ø 100-160 mm 3. = Ø 140-200 mm 4. = Ø 140-200 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 168,9 Wh/kg 2. = 185,3 Wh/kg 3. = 177,1 Wh/kg 4. = 177,1 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	177,1 Wh/kg

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