

Miele

Operating instructions

Ceramic cooktop KM 84-2, KM 87-2

In order to protect yourself and avoid damage to your machine, it is **absolutely** necessary to read the operating instructions prior to installation and operation.



M.-Nr. 03 999 410

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Help protect our environment

Disposal of packaging

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

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

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

Rather than throwing these materials away, please take them to your nearest recycling center.

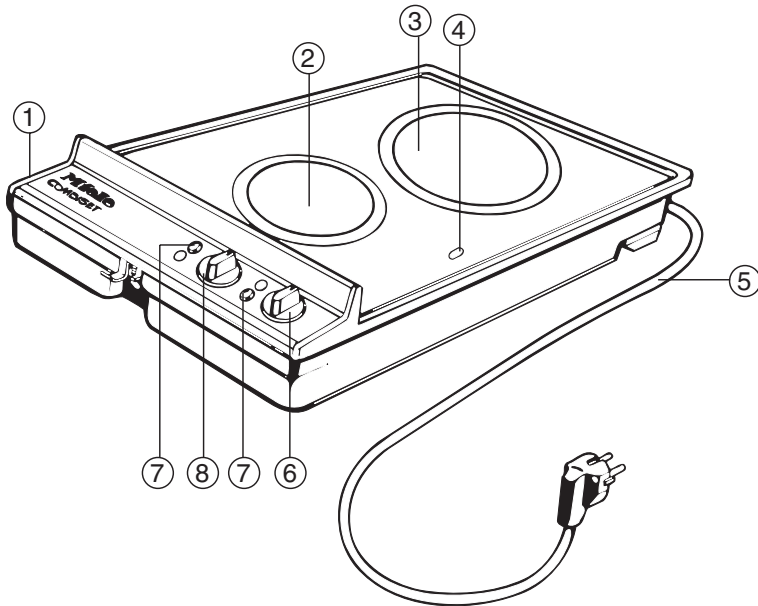
Disposal of your old machine

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

Read the notes on page 7 before disposing of the appliance.

Description of the appliance

KM 84-2 / KM 87-2



- ① Control panel
- ② Cooking area - diameter 5-3/4" (14.5 cm)
KM 84-2: 1200 W
KM 87-2: 1200 W
- ③ Cooking area - diameter 7-1/8" (18 cm)
KM 84-2: 1700 W
KM 87-2: 1900 W Halogen
- ④ Residual heat indicator
- ⑤ Connection cable
- ⑥ Control for the front cooking area
- ⑦ Cooking area indicator lamp
- ⑧ Control for the rear cooking area

Data plate

Because the data plate is no longer visible once the appliance has been installed, a 2nd data plate is supplied which should be placed in the space provided on page 17 of these instructions.

Special accessories

Special accessories are available from your Miele Dealer or from the Spare Parts Department.

- Stainless steel cover EA 80 (optional)

For installation of this cover, a minimum distance of 20" (510 mm) is required between the countertop and overhanging cabinets.

Warning and Safety Instructions

Warning:

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

- Read all instructions before using the cooktop.
- Use the cooktop only for its intended use.
- Be sure your appliance is properly installed and grounded by a qualified technician.
- Before servicing, disconnect the power supply by removing the fuse or turning off the circuit breaker.
- The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, the electrical system of the house should be checked by a qualified electrician. The manufacturer cannot be held responsible for damage caused by the lack or inadequacy of an effective grounding system.
- Never use the cooktop to warm or heat the room.
- When using an electrical outlet near the cooktop, make sure that the cable of the appliance does not come into contact with the burners.
- "CAUTION": Do not store items of interest to children behind or in cabinets above the cooktop.– Children climbing on the cooktop to reach items could be seriously injured.
- Do not allow children to operate or play with or near the cooktop.
- Store all play items away from the cooktop to prevent injury to curious or playful children.
- Please remember that burners become hot; therefore, ensure that children do not touch them.
- Do not store items on the cooktop when not in use.
- Do not let cooking grease or other flammable materials accumulate on the cooktop.
- Never leave the cooktop unattended when cooking with oil or fat. Very hot oil can cause a fire.
- Allow sufficient time for the cooktop to cool before touching or exposing surface areas to flammable materials.
- If cracks or crevices appear in the cooktop, immediately turn off the cooktop and contact the Miele Service Department or your local service dealer.
- If sugar (either solid or liquid) or plastic melt onto the ceramic surface, it is essential to follow the cleaning instructions on Page 14.

Warning and Safety Instructions

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

For best results, utilize pots and pans that are the same size as the cooktop heating elements.

If high settings are used, be cautious of splattering grease or liquids boiling over which may produce smoke.

Use only dry potholders.

Use only cookware suitable for range-top service. Unsuitable cookware may break due to sudden temperature changes.

Always position the handle of the cookware toward the center of the cooktop to minimize burns, spillage and ignition of flammable materials.

Before removing pots and pans, be sure to turn surface units to OFF.

Always heat fat slowly, monitoring it as it heats.

When frying foods, make sure that the food is as dry as possible to prevent moisture from causing hot fat to bubble over.

When shallow or deep-frying, do not overfill the pan with oil.

Wear proper apparel – Loose-fitting or hanging garments should never be worn while using the appliance.

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

Do not use water on grease fires. Smother the fire or use a dry chemical or foam-type extinguisher.

Do not cook on a broken cooktop – If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact the Miele Service Department or your local Service dealer.

Clean the cooktop using caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce toxic fumes if applied to a hot surface.

Under no circumstance use a steam-cleaning appliance to clean the cooktop. The steam could penetrate to live components and cause a short circuit.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY.

Warning and Safety Instructions

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

Disposal of discarded appliances

■ Before disposal of an old appliance, disconnect and remove the appliance cord to render it useless. This is intended to prevent the discarded appliance from being a hazard.

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

Before using for the first time

Read the “Warning and Safety instructions” before using for the first time.

Thoroughly clean the ceramic cooktop before using for the first time, and then regularly after each use (see “Cleaning and care”).

There may be a slight smell during the initial use due to the drying effect of the insulation material.

All cooking areas are controlled by variable control knobs. By using these control knobs, temperatures can be freely selected.

The controls can be turned either clockwise or counterclockwise.

The indicator lamp for each cooking area lights as soon as the respective control knob is turned to a setting. It goes out when the control knob is turned to the "0" position.

A resistance is felt between settings 7 and 8 to indicate that a higher temperature range is being reached.

Correct procedure:

- Place saucepan of food on cooking area.
- Select a high number for boiling or sealing in juices.
- Should a trace of steam become visible on the edge of the lid, switch to a lower number for continued cooking.

Turning the temperature down at the right time . . .

- . . . prevents food from overcooking.
- . . . prevents food from burning.
- . . . saves energy.

Control settings

Table of settings for control knobs

Setting

Melting butter, chocolate etc.

Dissolving gelatin

Preparing yogurt

1 - 2

Keeping food warm

Warming small quantities of food / liquid

Thickening sauces containing egg yolk or butter

Cooking milk pudding

Omelettes

1 - 3

Defrosting deep frozen food

Cooking rice, pasta

Steaming fruit, vegetables, fish

Cooking broths, soups

3 - 5

Braising meat, fish, vegetables

Cooking dumplings, potatoes, soups

Preparing jams, jellies, stewed fruit

4 - 6

Frying chops, liver, sausage, fish, eggs

7 - 10

Frying pancakes, dropped biscuits and other liquid batters

Frying steaks

Deep frying (chips, fritters)

Boiling water

9 - 12

These figures are intended as a guide. With deep pans, large quantities, or without the lid, a higher setting is needed. With smaller quantities select a lower setting.

Cooking areas - diameter

The cooking areas are clearly marked on the cooktop unit. Only the area which has been turned on will be heated. The rest of the cooktop surface will remain relatively cool.

Residual heat indicator

Each cooking area has a residual heat indicator. When a cooking area is turned on, its residual heat indicator lights up. It only goes out after the cooking area has been turned off and the cooking surface has reached a temperature safe to the touch.

Temperature limiter

All cooking areas are equipped with a temperature limiter, which turns the heating element off if the temperature under the ceramic surface gets too high.

The temperature limiter turns the heating element on again after the temperature has returned to a safe level.

The temperature limiter operates

. . . when unsuitable cooking utensils are used (e.g. saucepans with uneven bases or which are too small).

. . . when cooking areas are used without pots.

The temperature limiter may also be activated when the utensils are suitable. The reason for this could be light colored saucepan bases (heat reflection) or poor transfer of heat from the saucepan base to the food.

Important note

While the cooking areas are heating up, a “humming” noise may be noticed. This is caused by magnetization of the heating filaments. As the cooking areas heat up, the humming noise will diminish and finally will cease altogether.

■ For halogen cooking areas only:

The radiant elements work together with the **halogen lamps**. This gives a quicker heat transfer to the pan base, resulting in a shorter heating-up period.

Operation

Saucepans

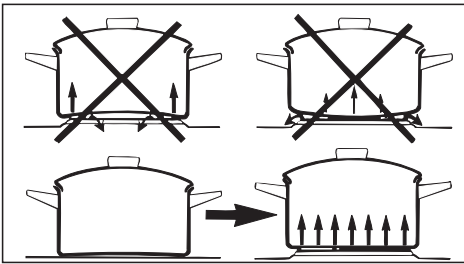
The following notes are designed to enable you to

... make the best use of energy when using your ceramic cooktop.

... prevent food from boiling over and burning on to the ceramic cooktop.

Pots and pans are available which have been specially tested for use on glass ceramic cooktops.

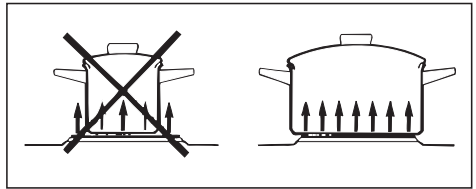
■ Saucepan bases



So that optimum energy consumption is achieved during cooking, only saucepans with bases as flat as possible, or very slightly concave, should be used. When the saucepan is hot, the base should rest evenly on the ceramic surface.

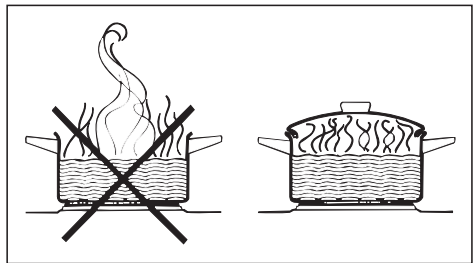
Only use saucepans approved for use on ceramic cooktops. Do not use pots or pans having bases with pronounced edges or ridges as these could permanently scratch the cooktop surface.

■ Saucepan size



The diameter of the saucepan should be a little larger than that of the cooking area.

■ Saucepan lids



A lid on the saucepan will prevent heat from being lost, and decrease the cooking time.

Note:

Do not use any pots or pans on the ceramic cooktops having bases with pronounced edges or ridges. These could permanently scratch the cooktop surface.

- Place a saucepan on the cooking area before turning on the appliance to save energy.
- The ceramic surface and the base of the saucepan should be clean and dry.

This saves unnecessary cleaning after cooking and protects the cooking area.

- Care should be taken that no granules (e. g. salt, sugar, etc.) are on the cooktop when cooking.

If such granules should find their way under a saucepan when it is pushed across the cooktop, the granules could scratch the surface.

- Do not push enamelled baking sheets, frying pans or saucepans across the ceramic surface.

Scratches may occur.

- When using aluminum or stainless steel utensils, the metal can affect the ceramic surface by leaving white colored spots behind.

These spots can be removed most easily if they are treated immediately with a ceramic cooktop cleaner (see chapter on “Cleaning and Care”).

- Do not allow solid or liquid sugar, or pieces of plastic or aluminum foil onto the ceramic cooktop unit when it is hot.

If this should occur do not turn the appliance off. Scrape the remains from the cooktop with a razor blade, taking care not to burn yourself.

If it is allowed to cool before the cooktop has been cleaned, the ceramic surface will be susceptible to pitting or cracking.

Cleaning and care

Ceramic cooktop

Generally you can use the same cleaning agents for the ceramic cooktop as you would for ordinary glass surfaces.

Never use scouring agents or pads, or strong cleaners such as oven sprays or stain removers, as these could harm the surface.

- Clean after each use

Wipe off any minor spills with a damp cloth.

If the cooktop is cleaned with a soap, for example dishwashing liquid, light blue staining may occur. These stains can be removed with a ceramic cooktop cleaner, although they can be stubborn and may take several applications.

Hardened spills should be carefully scraped off with a razor blade. The cooktop surface should then be rubbed clean with a damp cloth.

- Light marks with a metallic sheen

Aluminum deposits on the cooktop surface can be removed once the cooktop has cooled down by using a ceramic cooktop cleaner.

Lime deposits caused by water boiling over, can be removed with vinegar or a ceramic cooktop cleaner.

- Removal of sugar, syrups, plastic or aluminum foil

Do not turn off the cooking area! Scrape off the residue thoroughly from the hot cooktop with a razor blade, taking care not to burn yourself. Then turn off the cooktop, and when it is cool, clean with a ceramic cooktop cleaner.

- Suitable ceramic cooktop cleaners

There are special cleaners on the market for ceramic cooktops. Follow the manufacturer's instructions.

If you have difficulty finding a suitable ceramic cooktop cleaner, contact the Miele Service Department for advice.

Do not apply to the cooktop when still hot.

After applying the ceramic cooktop cleaner let it dry and then rub it off using a soft towel.

Always make sure that every trace of cleaning agent has been removed, as it could have an adverse effect on the cooktop when turned on.

Some cleaners incorporate a silicone agent which acts as a protective film for the ceramic cooktop.

It makes the cooktop surface smoother and prevents water and food from adhering to the surface.

Cooking at high temperatures reduces this effect and the cleaner may need to be reapplied.

By cleaning your ceramic surface with one of these agents, you will help avoid damage caused by sugar, syrups and aluminum foil deposits.

Control panel / Control knobs

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

Clean the cooktop controls and the control panel with hot water and a little dish-washing liquid.

After application, rub dry with a clean cloth.

Correcting minor faults

Repairs to electrical appliances should only be carried out by a trained person. Unauthorized repairs can be dangerous.

Some minor problems, however, can be remedied as follows:

What to do if . . .

. . . a humming sound is heard while the ceramic cooktop is heating up?

This is not a fault. As the cooking area heats up, the humming disappears completely.

. . . a resistance is felt between settings 7 and 8?

This is not a fault. The resistance is there to indicate that a higher temperature range is being reached.

. . . the cooking area does not get hot when turned on and the indicator lamp does not light?

- Check that the circuit breaker hasn't tripped.

If it has, call the Miele Service Department for assistance.

In the event of any fault which you cannot correct yourself, please contact

- Your Miele Dealer

or

- The Miele Service Department

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

When contacting the Service Department, please give the Model and Serial No. of the appliance, both of which can be found on the data plate.

Space for supplied data plate

Electrical connection

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

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

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

WARNING:
THIS APPLIANCE MUST BE GROUNDED

For CDN only

The appliances are provided with 3 terminal leads: 1 black wire, 1 red wire and 1 green wire which have to be connected to a separate overcurrent protection device (Miele fuse box).

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

Use 15 A / 250 V fuses for appliances rated 240 VAC.

Connect black terminal wire to L1 (black) and red terminal wire to L2 (red). The green terminal wire (ground) has to be connected directly to the equivalent colored power supply leads.

All connections must be done in a proper way.

SEE ALSO WIRING DIAGRAM PROVIDED WITH THE APPLIANCE.

For USA only

The appliance is provided with 3 terminal leads, 1 black wire (L 1), 1 red wire (L 2) and 1 green wire (GND) which have to be connected to a dedicated junction box. Connect black wire to L1, red wire to L2 and green wire to GND.

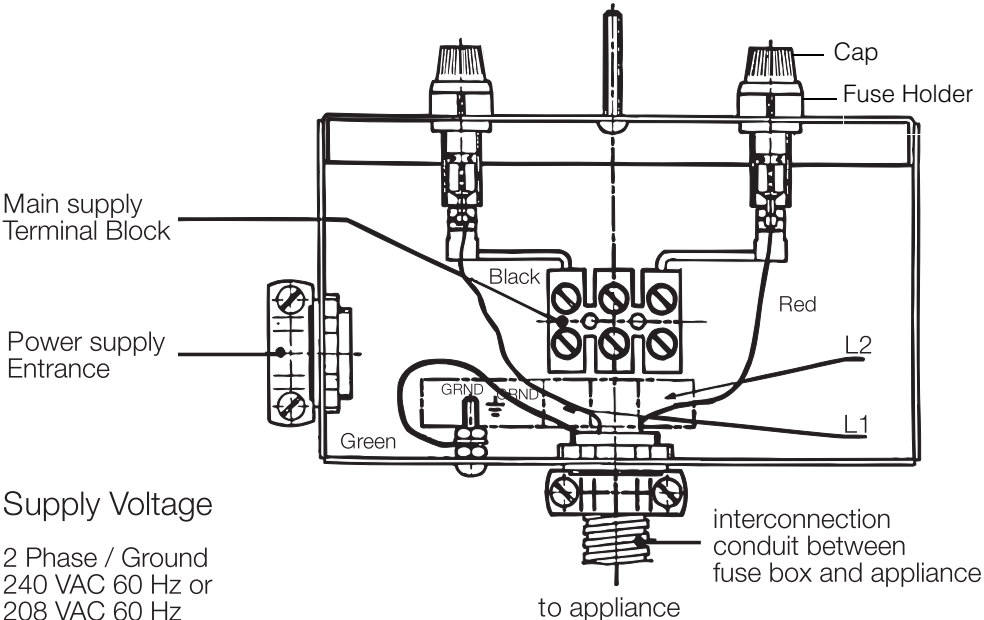
All connections must be done according to code.

SEE THE CIRCUIT DIAGRAM PROVIDED WITH THE APPLIANCE.

FOR CANADA ONLY

WARNING: THE APPLIANCE MUST BE GROUNDED

Miele Fuse Box

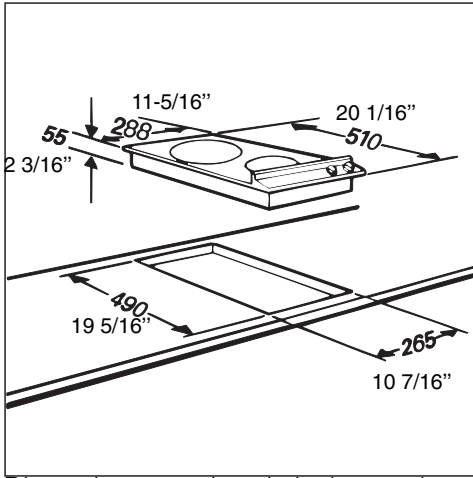


Supply Voltage

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

Appliance dimensions

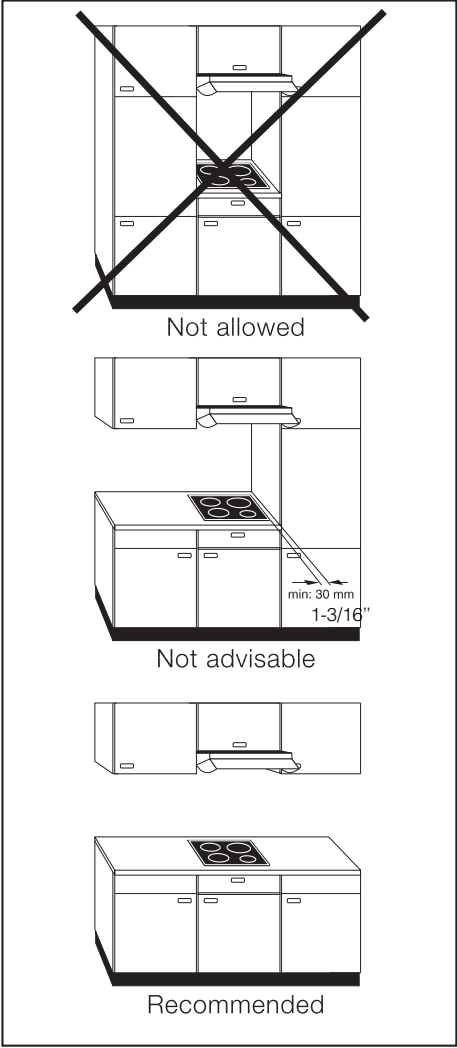
KM 84-2, KM 87-2



Dimensions are given in inches and mm (bold).

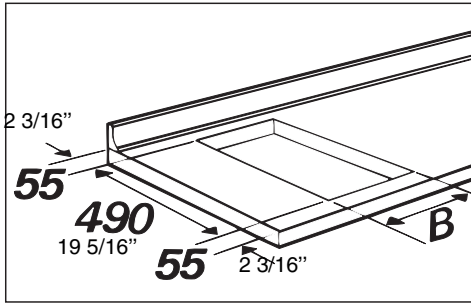
Installation instructions

There may be a wall at the rear and a wall or tall cabinet on one side.
On the other side, however, no cabinet or appliance must stand higher than the cooktop.



Installation instructions

There must be a minimum distance of 1-3/16" (30 mm) between the cooktop and adjacent cabinet or tall appliance.



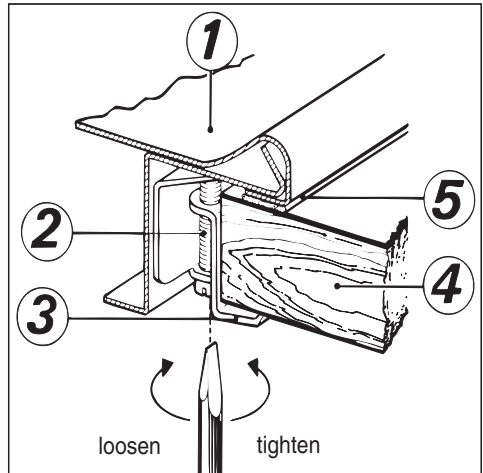
- Prepare the countertop cut-out as illustrated. Dimension "B" will change depending on how many combisets are installed and is given on the chart.

	Depth in mm *	Width (Dimension B) in mm	Width (Dimension B) in inches
2 zone Combiset			
1 appliance	490	265	10-7/16"
2 appliances	490	558	22"
3 appliances	490	851	33-1/2"
4 appliances	490	1144	45-1/16"
5 appliances	490	1437	56-5/8"
4 zone Combiset			
1 appliance	490	560	22-1/16"
2 appliances	490	1143	45"
3 appliances	490	1728	68-1/16"
Combination			
One 2 zone + one 4 zone	490	851	33-1/2"
Two 2 zone + one 4 zone	490	1143	45"
Three 2 zone + one 4 zone	490	1437	56-5/8"
One 2 zone + two 4 zone	490	1436	56-9/16"
Two 2 zone + two 4 zone	490	1729	68-1/16"
Extractor (e.g. DA 8-2)			
For installation between two appliances:			
- Dimension B increases by 90 mm (3 9/16").			
For installation at the end of a combination:			
- Dimension B increases by 98 mm (3 7/8").			

* 490 mm = 19 5/16 "

Installation instructions

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

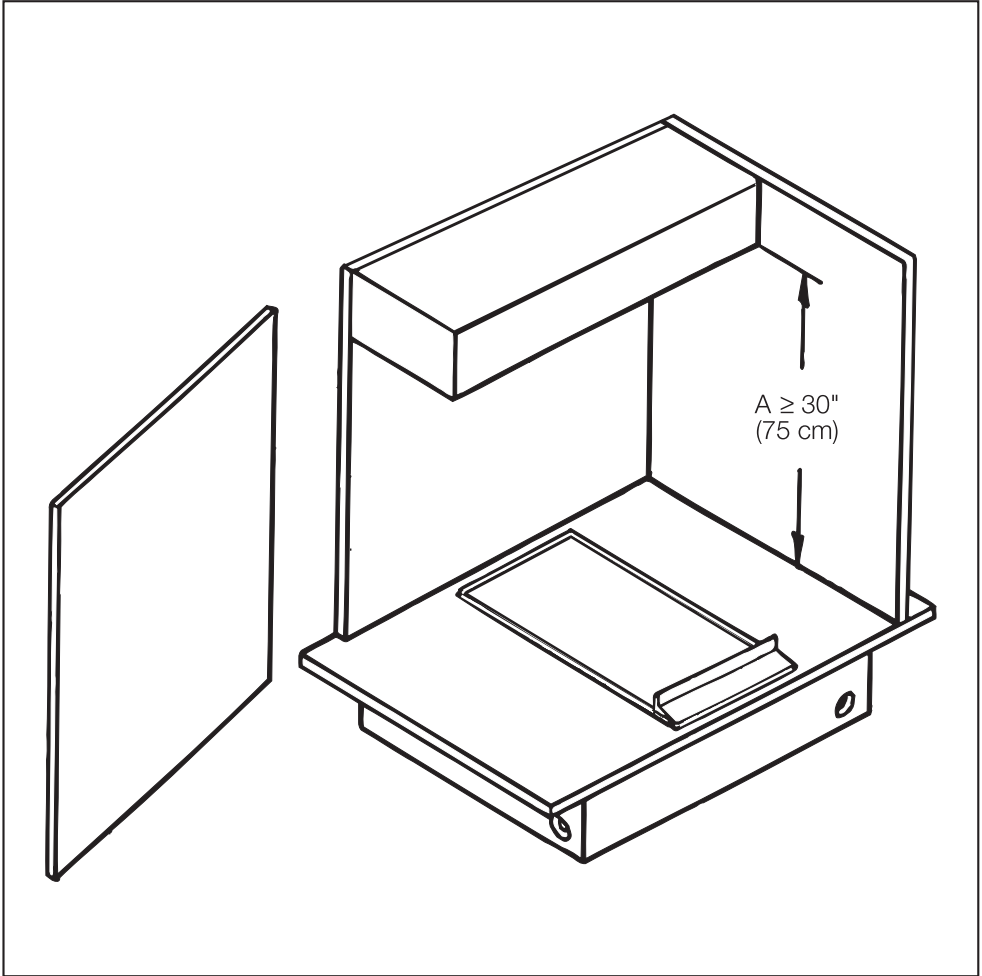


- ① Appliance
- ② Tensioning screw
- ③ Clamp
- ④ Countertop
- ⑤ Seal

- Turn the tensioning screws ② counterclockwise until a resistance is felt, then turn the clamps ③ to the left.
- Place the appliance in position, turn the clamps and tighten the tensioning screws until the clamps press into the countertop ④. Do not use excessive force.
- Connect the appliance to the electrical supply.

When installing several Combiset units, a stainless steel spacer bar should be installed between the units. It comes supplied with its own installation instructions.

Installation instructions



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

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

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